ITEM #224: 10 QT FOOD MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP10

Pertinent Data:

Utilities Req’d.: 120V/1PH, 5.0A

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 with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide one each of the following attachments:

a. 10 Quart Stainless Steel Bowl.

b. Flat Beater (aluminum).

c. Stainless Steel Wire Whip.

d. Spiral Dough Hook (Stainless Steel).

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

ITEM #: 176 LBS. SPIRAL DOUGH MIXER

Quantity: One (1)

Manufacturer: Gemini KB Systems

Model No.: GB-ME130

Pertinent Data: Fixed Bowl

Utilities Req’d: 208V/3PH; 39.0A

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. Equip unit with solid sturdy construction.

4. Unit shall be supplied with a bowl cover which prevents flour dust emissions during mix cycle.

5. Provide separate spiral and bowl motors.

6. Unit shall have a belt driven transmission for quiet operation.

7. Equip the unit with oversize motors.

8. Unit shall have optimum mixing for large or small batches of dough.

9. Provide the unit to be low maintenance and high reliability.

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

ITEM #: 20 QUART MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP20

Pertinent Data:

Utilities Req’d.: 120V/1PH, 6.0A

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 with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide one each of the following attachments:

a. 20 Quart Stainless Steel Bowl.

b. Flat Beater (aluminum).

c. Stainless Steel Wire Whip.

d. Spiral Dough Hook (Stainless Steel).

4. Coordinate installation onto Item #, Pastry Counter.

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

ITEM #: 10 QT FOOD MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP10

Pertinent Data: ---

Utilities Req’d.: 120V/1PH, 5.0A

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 with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide one each of the following attachments:

a. 10 Quart Stainless Steel Bowl.

b. Flat Beater (aluminum).

c. Stainless Steel Wire Whip.

d. Spiral Dough Hook (Stainless Steel).

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

ITEM #: 24 GALLON PRESSURE TILTING SKILLET

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 587027 (PUET09GCWU)

Pertinent Data: 24 Gallon

Utilities Req’d: 120V/1PH; 2.1A; 3/4” Gas @ 61,362 BTUs; 7” WC; 1/2” HW, 1/2” 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 digital timer.

3. Equip unit with a "Pressure function": once the pressure lid is locked, the system automatically regulates itself.

4. Provide unit with a built-in food temperature sensor for precise control of cooking process.

5. Provide unit with an electronic microprocessor control system with digital preselection of food cooking temperature, cooking time, and starting time

6. Provide unit with a SOFT setting for gentle heat input.

7. Provide unit with offset tilting axle for convenient pouring height.

8. KEC shall be responsible for verifying all utilities, dimensions and model number.

9. Provide Electrolux Platinum Star Service Program.

10. Unit shall be constructed of heavy-gauge stainless steel.

11. Provide left cover plate and a double pantry water faucet (911819).

12. Equip the unit with a 2” Tangent draw off valve (913571).

13. Unit shall be supplied with two suspension frames (910191).

14 Provide four (4) flanged feet (913438) to secure to the floor.

15 Provide 48” quick connect gas hose with gas pressure regulator and restraining cable.

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

ITEM #: 26 GALLON TILTING KETTLE

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 587040 (PBOT10GCWF)

Pertinent Data: 26 Gallon

Utilities Req’d: 120V/1PH; 2.1A; 1” Gas @ 71,589 BTUs; 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. Provide digital display of actual cooking/holding temperatures.

3. Provide digital timer.

4. Provide unit with a built-in food temperature sensor for precise control of cooking process.

5. Provide unit with a SOFT setting for gentle heat input.

6. Provide unit with offset tilting axle for convenient pouring height.

7. Provide unit with left cover plate and water faucet (911821).

8. KEC shall be responsible for verifying all utilities, dimensions and model number.

9 Provide four (4) flanged feet (913438) to secure to the floor.

10. Unit shall be constructed of heavy-gauge stainless steel.

11. Provide Electrolux Platinum Star Service Program.

12 Provide 48” quick connect gas hose with gas pressure regulator and restraining cable.

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

ITEM #: 275 LBS. SPIRAL DOUGH MIXER

Quantity: One (1)

Manufacturer: Gemini KB Systems

Model No.: GB-ME200

Pertinent Data: Fixed Bowl

Utilities Req’d: 208V/3PH; 48.0A

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. Equip unit with solid sturdy construction.

4. Unit shall be supplied with a bowl cover which prevents flour dust emissions during mix cycle.

5. Provide separate spiral and bowl motors.

6. Unit shall have a belt driven transmission for quiet operation.

7. Equip the unit with oversize motors.

8. Unit shall have optimum mixing for large or small batches of dough.

9. Provide the unit to be low maintenance and high reliability.

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

ITEM : 30 GALLON TILTING SKILLET

Quantity: One (1)

Manufacturer: Groen

Model No.: BPM-30GC

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 1.0A; 1/2” Gas @ 52,000 BTUs; 5” WC; 1/2” HW, 1/2” 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. Provide a double pantry water faucet.

4. Provide 304 stainless steel, solid one-piece welded heavy-duty construction, with 10” pan depth.

5. Provide the cooking surface to be a heavy 5/8” thick stainless steel clad plate fitted with specially designed welded heat transfer fins, ensuring efficient heat transfer over the entire cooking surface.

6. Provide the controls and tilt mechanism to be mounted in a stainless steel water resistant IPX6rated housing mounted right of pan body.

7. Provide Classic C Models which include: Power ONOFF switch with indicator light, temperature control knob with 175 to 425°F (79 to 218°C) range increments, three position TILT switch and HEAT indicator light.

8. Provide a smooth action, quick tilting pan body with motorized tilt mechanism, which provides precise control during pouring of pan contents.

9. Provide the following accessories:

a. 2” tangent draw off.

b. Strainer for tangent draw off valve.

c. Gas quick disconnect.

d. Caster kit w/restraint cable.

e. Flanged feet.

f. Pouring lip strainer.

g. Steamer pan carrier.

h. Steamer pan inserts.

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

ITEM #: 30 QUART MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP30

Pertinent Data: ---

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. Provide with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide one each of the following attachments:

a. 30 Quart Stainless Steel Bowl.

b. Flat Beater (aluminum).

c. Stainless Steel Wire Whip.

d. Spiral Dough Hook (Stainless Steel).

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

ITEM #: 40 GALLON TILT SKILLET WITH FAUCET

Quantity: One (1)

Manufacturer: Groen

Model No.: BPM-40GC

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 5.0A; 1/2” Gas @ 144,000 BTUs; 4.5” W.C. to 14” W.C.; 1/2” HW, 1/2” 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. Provide a double pantry water faucet.

4. Provide 304 stainless steel, solid one-piece welded heavy-duty construction, with 10” pan depth.

5. Provide the cooking surface to be a heavy 5/8” thick stainless steel clad plate fitted with specially designed welded heat transfer fins, ensuring efficient heat transfer over the entire cooking surface.

6. Provide the controls and tilt mechanism to be mounted in a stainless steel water resistant IPX6rated housing mounted right of pan body.

7. Provide Classic C Models which include: Power ONOFF switch with indicator light, temperature control knob with 175 to 425°F (79 to 218°C) range increments, three position TILT switch and HEAT indicator light.

8. Provide a smooth action, quick tilting pan body with motorized tilt mechanism, which provides precise control during pouring of pan contents.

9. Provide the following accessories:

a. 2” tangent draw off.

b. Strainer for tangent draw off valve.

c. Gas quick disconnect.

d. Caster kit w/restraint cable.

e. Flanged feet.

f. Pouring lip strainer.

g. Steamer pan carrier.

h. Steamer pan inserts.

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

ITEM #: 40 GALLON TILTING KETTLE

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 587041 (PBOT15GDWF)

Pertinent Data: 40 Gallon

Utilities Req’d: 120V/1PH; 2.1A; 1” Gas @ 88,634 BTUs; 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. Provide digital display of actual cooking/holding temperatures.

3. Provide digital timer.

4. Provide unit with a built in food temperature sensor for precise control of cooking process.

5. Provide unit with a SOFT setting for gentle heat input.

6. Provide unit with offset tilting axle for convenient pouring height.

7. Provide unit with left cover plate and water faucet (911821).

8. KEC shall be responsible for verifying all utilities, dimensions and model number.

9 Provide four (4) flanged feet (913438) to secure to the floor.

10. Unit shall be constructed of heavy-gauge stainless steel.

11. Provide Electrolux Platinum Star Service Program.

12 Provide 48” quick connect gas hose with a Gas pressure regulator and restraining cable.

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

ITEM #: 40 QUART MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP40

Pertinent Data: ---

Utilities Req’d.: 208V/3PH, 7.0A

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 with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide one each of the following attachments:

a. 40 Quart Stainless Steel Bowl.

b. Flat Beater (aluminum).

c. Stainless Steel Wire Whip.

d. Spiral Dough Hook (Stainless Steel).

e. Bowl Truck.

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

ITEM #: 40 GALLON TILTING KETTLE

Quantity: One (1)

Manufacturer: Groen

Model No.: DH-40C

Pertinent Data:

Utilities Req'd: 120V/1PH; 5.0A; 1/2” Gas @ 100,000 BTUs; 4.5” WC; 1/2” HW, 1/2” 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 a classic control with Power ONOFF switch with indicator light, temperature control knob with 1 to 10 increments, HEATING indicator light and LOW WATER warning light.

4. Unit shall be equipped with a 316 stainless steel liner.

5. Provide a double pantry faucet.

6. Equip unit with a hinged cover kit.

7. Unit shall be equipped with a 2” tangent draw-off valve.

8. Provide kettle interior shall be of type 316 stainless steel, solid one-piece welded construction.

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

ITEM #: 40 QUART TILTING KETTLE

Quantity: One (1)

Manufacturer: Groen

Model No.: TDHC-40C

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 1.0A; 1/2” Gas @ 52,000 BTUs; 5” WC; 1/2” HW, 1/2” 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 a classic control with Power ON-OFF switch with indicator light, temperature control knob with 1 to 10 increments, HEATING indicator light and LOW WATER warning light.

4. Unit shall be equipped with a 316 stainless steel liner.

5. Provide a double pantry faucet.

6. Equip unit with a lift off cover and a cover holder.

7. Unit shall be equipped with a drain cart and a drain cart plumbing kit.

8. Provide kettle which shall be of 304 stainless steel, one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained in a water resistant IPX6rated enclosure.

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

ITEM #: 40 GAL. PRESSURE TILTING SKILLET

Quantity: One (1)

Manufacturer: Rational

Model No.: iVario Pro XL

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 96.0A; 3/4” HW, 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. Size and configuration as shown on drawings.

3. Provide multifunctional cooking center with pressure cooking option.

4. Provide one (1) 40-gallon pan.

5. Provide integrated iVarioBoost energy management system, 85° to 480°F temperature range.

6. Equip with with iZoneControl with up to (4) individually controlled heating zones.

7. Equip with iCookingSuite intelligent cooking system.

8. Equip with 6-point sensor core temperature probe.

9. Provide AutoLift (baskets and arm required for use).

10. Provide portioned water dispenser and retractable hand shower.

11. Unit to be wifi enabled and equipped with ethernet interface.

12. Unit to include Rational Chef Assistance Program.

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

ITEM #: 45 GALLON PRESSURE TILTING SKILLET

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 587028 (PUET17GCWU)

Pertinent Data: 45 Gallon

Utilities Req’d: 120V/1PH; 1.7A; 3/4” Gas @ 98,948 BTUs; 7” WC; 1/2” HW, 1/2” 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 digital timer.

3. Equip unit with a "Pressure function": once the pressure lid is locked, the system automatically regulates itself.

4. Provide unit with a built-in food temperature sensor for precise control of cooking process.

5. Provide unit with an electronic microprocessor control system with digital preselection of food cooking temperature, cooking time, and starting time.

6. Provide unit with a SOFT setting for gentle heat input.

7. Provide unit with offset tilting axle for convenient pouring height.

8. KEC shall be responsible for verifying all utilities, dimensions, and model number.

9. Provide Electrolux Platinum Star Service Program.

10. Unit shall be constructed of heavy-gauge stainless steel.

11. Provide left cover plate and a double pantry water faucet (911819).

12. Equip the unit with a 2” Tangent draw off valve (913571).

13. Unit shall be supplied with three suspension frames (910191).

14 Provide four (4) flanged feet (913438) to secure to the floor.

15 Provide 48” quick connect gas hose with gas pressure regulator and restraining cable.

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

ITEM #: 5 QUART MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP05

Pertinent Data: ---

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 with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide one each of the following attachments:

a. 5 Quart Stainless Steel Bowl.

b. Flat Beater (aluminum).

c. Stainless Steel Wire Whip.

d. Spiral Dough Hook (Stainless Steel).

4. Coordinate installation onto Item #, Pastry Counter.

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

ITEM #: 60 QT. MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP60

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 9.0A

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 with heavy-duty cord, coordinate hard wire installation with Electrical Contractor.

3. Provide one each of the following attachments:

a. Aluminum Flat Beater.

b. Stainless Steel Wire Whip.

c. Aluminum Spiral Dough Hook.

d. Bowl Truck.

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

ITEM #: 80 QT. MIXER

Quantity: One (1)

Manufacturer: Globe

Model No.: SP80PL

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 12.0A

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 with heavy-duty cord, coordinate hard wire installation with Electrical Contractor.

3. Provide one each of the following attachments:

a. Aluminum Flat Beater.

b. Stainless Steel Wire Whip.

c. Aluminum Spiral Dough Hook.

d. Bowl Truck.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV2144-3UA-TS

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 27.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electro‑static polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40” sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

6. Provide wall and overhead bracket.

7. Provide Multispeed motors and controls.

8. Provide Washdown units and accessories.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV2144-3UU-SS

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 27.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electro‑static polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40” sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

6. Provide wall and overhead bracket.

7. Provide Multispeed motors and controls.

8. Provide Washdown units and accessories.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV236-1UA-TS

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 9.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electro‑static polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 1016mm sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

6. Provide wall and overhead bracket.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV242-1UA-TS

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 9.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electrostatic poly urethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40” sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

6. Provide wall and overhead bracket.

7. Provide Multispeed motors and controls.

8. Provide Washdown units and accessories.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV248-1UA-TS

Pertinent Data: Connect thru remote switch, Future Equipment

Utilities Req’d: 120V/1PH, 9.0A

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. Cabinet shall be a self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electrostatic poly urethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40” sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV260-1UA-TS

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 9.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electro‑static polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 1016mm sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

6. Provide wall and overhead bracket.

7. Provide Multispeed motors and controls.

8. Provide Washdown units and accessories.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: HV296-2UU-SS

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 9.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Titanium Silver color, rust preventative electro‑static polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 1016mm sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 99014 combination plunger / roller type door limit switch for automatic on/off control.

4. Provide unit with wall mounted MCP A2UD control panel.

5. Provide washable aluminum air filter in lieu of adjustable inlet air louver.

6. Provide wall and overhead bracket.

7. Provide Multispeed motors and controls.

8. Provide Washdown units and accessories.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: STD236-1UA-OB-UVP

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 5.7A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40-degree sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide INSTD adjustable time delay.

4. Provide unit with Plug-N-Play packages which includes surface mounted magnetic switch (99018) and 8’ Cord and Plug (Top Center of unit).

5. Provide patented dual bulb design standard (UVC & UVV).

6. Equip unit with patented UV process deodorizes and disinfects the airstream, destroying bacteria, mold, viruses and reduces unwanted odors.

7. Unit shall be equipped with UVC Germicidal that destroys biological contaminants.

8. Provide UVV Oxidizing which destroys chemicals and odors.

9. Equip unit with HEPA7 filters rated 99.99% per ASHRAE (0.3 micron) and meets UL Standard 900 for Flammability.

10. Unit shall be equipped with 2” pre filters MERV (Minimum Efficiency Reporting Value) 7-8 rated standard.

11. Units air curtain performance is reduced by 1015% with clean filters. Motor are set to highest speed from the factory.

12. Provide a combo package that includes UV, HEPA filter and Ionizer, fully factory assembled.

13. Unit shall be equipped with (B0004) adjustable mounting bracket set, with 3-1/2” clearance.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars Air Systems

Model No.: STD242-1UA-OB-VHP

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH; 8.1A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40 degree sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide INSTD adjustable time delay.

4. Provide unit with Plug-N-Play packages which includes surface mounted magnetic switch (99018) and 8’ Cord and Plug (Top Center of unit).

5. Provide patented dual bulb design standard (UVC & UVV).

6. Equip unit with patented UV process deodorizes and disinfects the airstream, destroying bacteria, mold, viruses and reduces unwanted odors.

7. Unit shall be equipped with UVC Germicidal that destroys biological contaminants.

8. Provide UVV Oxidizing which destroys chemicals and odors.

9. Equip unit with HEPA7 filters rated 99.99% per ASHRAE (0.3 micron) and meets UL Standard 900 for Flammability.

10. Unit shall be equipped with 2” pre filters MERV (Minimum Efficiency Reporting Value) 7-8 rated standard.

11. Units air curtain performance is reduced by 1015% with clean filters. Motor are set to highest speed from the factory.

12. Provide a combo package that includes UV, HEPA filter and Ionizer, fully factory assembled.

13. Unit shall be equipped with (B0004) adjustable mounting bracket set, with 3-1/2” clearance.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars Air Systems

Model No.: STD248-1UA-OB-VHP

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH; 5.7A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40 degree sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide INSTD adjustable time delay.

4. Provide unit with Plug-N-Play packages which includes surface mounted magnetic switch (99018) and 8’ Cord and Plug (Top Center of unit).

5. Provide patented dual bulb design standard (UVC & UVV).

6. Equip unit with patented UV process deodorizes and disinfects the airstream, destroying bacteria, mold, viruses and reduces unwanted odors.

7. Unit shall be equipped with UVC Germicidal that destroys biological contaminants.

8. Provide UVV Oxidizing which destroys chemicals and odors.

9. Equip unit with HEPA7 filters rated 99.99% per ASHRAE (0.3 micron) and meets UL Standard 900 for Flammability.

10. Unit shall be equipped with 2” pre filters MERV (Minimum Efficiency Reporting Value) 7-8 rated standard.

11. Units air curtain performance is reduced by 1015% with clean filters. Motor are set to highest speed from the factory.

12. Provide a combo package that includes UV, HEPA filter and Ionizer, fully factory assembled.

13. Unit shall be equipped with (B0004) adjustable mounting bracket set, with 3-1/2” clearance.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: STD260-2UA-OB-VHP

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 5.7A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40-degree sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide INSTD adjustable time delay.

4. Provide unit with Plug-N-Play packages which includes surface mounted magnetic switch (99018) and 8’ Cord and Plug (Top Center of unit).

5. Provide patented dual bulb design standard (UVC & UVV).

6. Equip unit with patented UV process deodorizes and disinfects the airstream, destroying bacteria, mold, viruses and reduces unwanted odors.

7. Unit shall be equipped with UVC Germicidal that destroys biological contaminants.

8. Provide UVV Oxidizing which destroys chemicals and odors.

9. Equip unit with HEPA7 filters rated 99.99% per ASHRAE (0.3 micron) and meets UL Standard 900 for Flammability.

10. Unit shall be equipped with 2” pre filters MERV (Minimum Efficiency Reporting Value) 7-8 rated standard.

11. Units air curtain performance is reduced by 1015% with clean filters. Motor are set to highest speed from the factory.

12. Provide a combo package that includes UV, HEPA filter and Ionizer, fully factory assembled.

13. Unit shall be equipped with (B0004) adjustable mounting bracket set, with 3-1/2” clearance.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars

Model No.: STD272-2UA-OB-VHP

Pertinent Data: Connect thru remote switch

Utilities Req’d: 120V/1PH, 5.7A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40-degree sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide INSTD adjustable time delay.

4. Provide unit with Plug-N-Play packages which includes surface mounted magnetic switch (99018) and 8’ Cord and Plug (Top Center of unit).

5. Provide patented dual bulb design standard (UVC & UVV).

6. Equip unit with patented UV process deodorizes and disinfects the airstream, destroying bacteria, mold, viruses and reduces unwanted odors.

7. Unit shall be equipped with UVC Germicidal that destroys biological contaminants.

8. Provide UVV Oxidizing which destroys chemicals and odors.

9. Equip unit with HEPA7 filters rated 99.99% per ASHRAE (0.3 micron) and meets UL Standard 900 for Flammability.

10. Unit shall be equipped with 2” pre filters MERV (Minimum Efficiency Reporting Value) 7-8 rated standard.

11. Units air curtain performance is reduced by 1015% with clean filters. Motor are set to highest speed from the factory.

12. Provide a combo package that includes UV, HEPA filter and Ionizer, fully factory assembled.

13. Unit shall be equipped with (B0004) adjustable mounting bracket set, with 3-1/2” clearance.

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

ITEM #: AIR CURTAIN

Quantity: One (1)

Manufacturer: Mars Air Systems

Model No.: STD296-2UA-OB

Pertinent Data: Provide with Interconnect Switch

Utilities Req’d: 120V/1PH; 18.0A

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. Cabinet shall be self-contained one-piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating. Discharge air outlet nozzle Is Internal wedge shaped containing adjustable air directional aluminum vanes with 40 degree sweep front to back. Motor/fan assembly to be easily accessible for maintenance.

3. Provide 1/2 HP Continuous Duty TEAO Motors.

4. Provide four (4) 7/16” top and wall mounting holes provided, (2) on each end.

5. Provide motor control panels.

6. Provide wall and overhead bracket.

7. Provide multi-speed motors and controls.

8. Provide washdown units and accessories

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

ITEM #: AIR PURIFIER

Quantity: One (1)

Manufacturer: Franke

Model No.: APS300

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 0.8A

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. Size and configuration as shown on drawings.

3. Unit shall be an Ultra Violet Purification System.

4. Provide with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

5. Unit shall have a refrigerated volume capacity up to 3600 cubic feet.

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

ITEM # : AIRPOT

Quantity: One (1)

Manufacturer: Bunn

Model No.: 2.5L GL PB (13041.0001)

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. Equip unit with push button dispensing.

3. Unit shall include a glass liner and black lid color.

4. Coordinate use with Item #\_\_\_\_\_, Coffee Brewer.

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

ITEM # : AIRPOT

Quantity: Two (2)

Manufacturer: Bunn

Model No.: 32125.0000

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 2.5 liter lever action air pot.

4. Provide a 35728.0003 rack assembly for the stand.

5. Coordinate installation onto Item #\_\_\_\_\_.

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

ITEM # : AIR POT

Quantity: One (1)

Manufacturer: Bunn

Model No.: 3.0L Lever Action (32130.0100)

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 a stainless steel and black finish.

4. Provide a stainless steel liner.

5. Provide a lever action dispense.

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

ITEM #45: AIRPOT

Quantity: One (1)

Manufacturer: Fetco

Model No.: L4S10A

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 be equipped with a Digital Freshness Timer which is four pie shaped visual indicators represent how much time (in 15-minute increments) has elapsed since filling.

4. Equip unit with Digital Volume Indicator which is a Digital visual indicator that shows how much liquid remains with series of “V” shape bars rep‑resenting 20% increments.

5. Provide a Precision Fit Funnel Assembly which keeps moisture and heat from escaping to lock in freshness and aroma.

6. The unit’s faucet handle shall be made with antimicrobial Omni Pro Armor.

7. Coordinate installation into Item #, Airpot Stand.

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

ITEM #: AMBIENT PLATE STORAGE (CHEF’S COUNTER)

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #???.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation with Item #, Chef’s Counter.

5. Plate storage, plate storage to have a perforated bottom and middle shelf.

6. Provide open storage with no sliding overlapping doors.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBS36

Pertinent Data: 1 Door, 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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the right.

3. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide four (4) 1” casters, front two with brakes.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM # : BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBS48

Pertinent Data: 2 Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.4A

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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide two (2) solid black vinyl/field laminated doors with full length stainless steel handle, 24". First door hinged left, second door hinged right.

5. Provide black vinyl coated condensing unit cover.

6. Provide three (3) flat shelves.

7. Provide crisp white LED.

8. Provide four 1-5/8" low-profile casters (63771A), front two with brakes.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBS60

Pertinent Data: 4 Drawer, 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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide two sections of wine drawers, top drawers to be 17” in length x 20” deep x 13.5” high, bottom drawer to be a basket which holds 16 bottles of wine.

5. Provide four (4) 1” casters, front two with brakes.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBS84

Pertinent Data: 1 Drawer, 2 Door, Self-Contained

Utilities Req’d: 120V/1PH; 6.3A

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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide a single section two drawer wine drawer with barrel lock unit on the left side.

5. Provide glass doors with stainless steel frame and barrel locks hinged left, right.

6. Provide six (6) 1” casters, front three with brakes.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM # : BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSN72

Pertinent Data: 3 door, Self-Contained

Utilities Req’d: 120V/1PH; 6.3A

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. Back Bar Refrigerator shall have self-contained refrigeration with the condensing unit on the left.

3. Provide standard refrigerator (34°F-42°F) factory set to 38°F.

4. Provide black vinyl coated condensing unit cover.

5. Unit shall be all stainless steel, unfinished, both sides, and stainless steel top with- no tapping holes.

6. Provide three sections of solid, black vinyl clad doors.

7. Door handles to be full-length stainless steel handle, 24".

8. Provide first and second doors hinged left, and third doo hinged right. Provide all three hinged doors with locks.

9. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

10. Provide digital thermostat and Crisp White LED interior lighting.

11. Provide set of six (6) Low Profile Rollers, 1-5/8", front three (3) with brakes.

12. Unit to have 5 year compressor warranty, 1 year parts and labor warranty.

13. Provide shop drawings for approval prior to fabrication.

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

ITEM # : BACK BAR DIRECT DRAFT REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: DDS84

Pertinent Data: 3 Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.3A; 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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide three (3) solid black vinyl clad doors, first door hinged left, second door hinged left, third door hinged right.

5. Provide black vinyl coated condensing unit cover.

6. Provide digital thermometer

7. Provide stainless steel draft arm top.

8. Provide four 1-5/8" low-profile casters (63771A), front two with brakes.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: DZS60

Pertinent Data: 2 Door, 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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide two (2) stainless steel doors.

5. Equip unit Dual Zone capability.

6. Provide four (4) 1” casters, front two with brakes.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM # : BACK BAR PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: PTS60

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH, 5.5 A

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) 2-7/8” casters.

4. Provide heavy duty cord and plug.

5. Provide unit with 9 black vinyl-coated full-extension shelves (adjustable).

6. Provide solid black vinyl clad doors with full length stainless steel handle.

7. Provide four doors two hinged left and two hinged right.

8. Coordinate installation under Item #, Back Bar Counter.

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

ITEM #: BACK BAR TOP (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork By General Contractor

ITEM #: BAIN MARIE HEATER

Quantity: One (1)

Manufacturer: Hatco

Model No.: FR3B

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 8.3A; 3/4” 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. Set in place in location as shown on drawings.

2. Provide stainless steel body and base.

3. Provide low water cutoff.

4. Coordinate installation on Item #, Preparation Table with Bain Marie.

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

ITEM #: BAKERY OVEN

Quantity: One (1)

Manufacturer: Gemini

Model No.: 31

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 47.1A; 120V/1PH; 15.0A; (3) 9.5mm 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. Provide a three-tier deck oven.

4. Equip the ovens with stone decks.

5. Each deck will be equipped with a built-in steam generator.

6. Provide each deck with a digital panel.

7. Equip the unit with an underbuilt proofer.

8. Unit shall be equipped with glass doors.

9. Provide separate controls for top, bottom and front heat.

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

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

ITEM #: BAKING PAN RACK

Quantity: Five (5)

Manufacturer: Gemini

Model No.: 60011953

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 50mm spacing with total of 30 shelves. Verify with Owner the Spacing required and number of shelves desired.

4. Provide a hook at the top to coordinate with Item #, Rotating Rack Oven.

5. Provide 100mm diameter casters.

6. Unit shall have an overall height of 1828.8mm.

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

ITEM #: BAR BLENDER

Quantity: One (1)

Manufacturer: Hamilton Beach

Model No.: HBB250S

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 12.0A

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 on Item #, Blender Station with Sink.

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

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

ITEM #: BAR TOP AND DIE (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork By General Contractor

ITEM #: BASE AND DOME DRYING RACK

Quantity: One (1)

Manufacturer: Aladdin

Model No.: SR100

Pertinent Data: 100 Dome Capacity

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 durable, all-stainless-steel construction; unit frame includes 1” (2.54 cm) round stainless steel tubing. Cross supports are stainless steel “U” channel. The welded frame requires no assembly.

4. Equip unit with 1” x 1.5” angle stainless steel shelf supports includes 1/4” high retainers which position wash racks on shelves.

5. Provide removable, universal plastic wash racks include wire rack inserts that accommodate most domes and bases.

6. Provide four (4) 5” swivel Poly-U/Poly-O casters with foot pedal brakes.

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

ITEM #: BASE AND DOME DRYING RACK

Quantity: One (1)

Manufacturer: Aladdin

Model No.: SR50

Pertinent Data: 50 Dome Capacity

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 durable, all-stainless-steel construction; unit frame includes 1” (2.54 cm) round stainless steel tubing. Cross supports are stainless steel “U” channel. The welded frame requires no assembly.

4. Equip unit with 1” x 1.5” angle stainless steel shelf supports includes 1/4” high retainers which position wash racks on shelves.

5. Provide removable, universal plastic wash racks include wire rack inserts that accommodate most domes and bases.

6. Provide four (4) 5” swivel Poly-U/Poly-O casters with foot pedal brakes.

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

ITEM #: BASE AND DOME DRYING RACK

Quantity: One (1)

Manufacturer: Dinex

Model No.: DX1173X50

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 16-gauge 1" diameter 304 stainless steel tubing construction.

4. Provide 14-gauge stainless steel angle bars and 1@ stainless steel center supports to hold removable cradle inserts.

5. Provide DX1173XC10 cradles to meet 50 dome capacity.

6. Provide four (4) 4@ swivel casters, two (2) have locking brakes.

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

ITEM #: BASQUE CHARCOAL GRILL

Quantity: One (1)

Manufacturer: Josper Basque

Model No.: PVJ-076-1

Pertinent Data: Solid fuel

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 equipped with a lower storage area.

4. Unit shall be equipped with an ash drawer.

5. Equip unit with regulation of oxygen entry.

6. Equip unit with a charcoal combustion chamber and combustion shield.

7. Provide an insulating air chamber.

8. Equip unit with a wheel to regulate the height of the grill.

9. Provide an adjustable and removable grill rack with a grease tray.

10. Unit shall be equipped with a ventilation circuit.

11. Provide a removable food temperer.

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

ITEM #: BATCH FREEZER

Quantity: One (1)

Manufacturer: Carpigiani

Model No.: LB 302 G RTX/A

Pertinent Data: Self Contained

Utilities Req’d: 208V/3PH; 28.0A; 1/2” Chilled Water Supply, 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. Allow unit to mix, heat and freeze in the same cylinder.

4. Equip unit with Hard O-Dynamic technology: automatic consistency control to determine when the product is complete.

5. Unit shall be equipped with POM Beater resists extreme hot and cold temperatures and includes auto adjusting scrapers for complete extraction.

6. Unit shall make up to 14-liter batches.

7. Provide water filling capability delivers the precise amount of water required for mixtures and cleaning functions, saving time and avoiding dosage errors. Intuitive control panel is accessible even while adding mix.

8. Provide with TEOREMA software so that the unit can be monitored remotely.

9. Provide four (4) heavy-duty, non-marking caster, two (2) with brakes.

10. Coordinate installation next to Item #, Batch Ice Cream and Gelato Maker.

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

ITEM # : BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 40063B

Pertinent Data: 3 Tap; Future Equipment

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 four (4) faucets on front.

4. Provide faucet locks.

5. Coordinate installation onto Item #\_\_\_, Service Counter.

6. Connect unit to Item #\_\_\_\_, Beer Refrigerator.

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

ITEM #: BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-4B

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 Faucets on front.

4. Provide faucet locks.

5. Coordinate installation onto Item #, Bar Top and Die.

6. Connect unit to Item #, Beer System.

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

ITEM # : BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-4B-Modified

Pertinent Data: Self-Contained, Eight Faucets

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 faucet locks.

4. Provide single wide AT@ tower with eight faucets back to back, four on one side four on the other side.

5. Unit shall have a stainless steel finish.

6. Equip unit with pure copper coolant lines and cold block maintain chilled beverage temperature.

7. Unit shall have an insulated dispensing head ensures a perfect temperature right up to the faucet.

8. Equip unit with Factory-balanced restrictors which control beverage flow and assure solid beer from the faucet with every pour.

9. Coordinate installation on top of Item \_\_\_\_\_\_, Center Island Bar Top and into Item #\_\_\_\_, Draft Beer Cooler.

10. Coordinate installation with Item #\_\_\_\_, Drip Trough.

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

ITEM # : BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-4BPC

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 four (4) faucets on front.

4. Provide faucet locks.

5. Coordinate installation onto Item #, Draft Beer Cooler.

6. Connect unit to Item #, Draft Beer Cooler.

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

ITEM # : BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-6B

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 installation onto and into Item #\_\_\_\_\_, Bar Top and Die.

4. Provide locking faucet handles.

5. Coordinate installation with Item #\_\_\_\_\_, 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 # : BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-6B-N

Pertinent Data: 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. Provide unit with faucet locks.

4. Provide single AT@ tower with six faucets.

5. Unit shall have a stainless steel finish.

6. Equip unit with pure copper coolant lines and cold block maintain chilled beverage temperature.

7. Unit shall have an insulated dispensing head ensures a perfect temperature right up to the faucet.

8. Equip unit with Factory-balanced restrictors which control beverage flow and assure solid beer from the faucet with every pour.

9. Coordinate installation on top of Item #\_\_\_\_, Back Bar Top and into Item #\_\_\_\_, Draft Beer Cooler.

10. Coordinate installation with Item #\_\_\_\_, Drip Trough.

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

ITEM # : BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4072-14PO-SS

Pertinent Data: 1four (4) faucets

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 pure copper coolant lines and cold block.

4. Provide insulated dispensing head and shank bushings.

5. Provide four (4) faucets on front.

6. Provide 308-40C beer faucet lock for 630 Series faucets.

7. Coordinate installation onto Item #\_\_\_\_, Bar Top and Die.

8. Connect unit to Item #\_\_\_\_, Beer System.

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

ITEM #204: DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: EA2100-3

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 to be polished chrome with three (3) faucets on front.

4. Coordinate installation onto Item #\_\_\_\_\_\_\_, Back Bar Counter, and Item #\_\_\_, Drip Tray.

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

ITEM #: BEER SYSTEM

Quantity: One (1)

Manufacturer: Micro Matic

Model No.: MMPP4301WC

Pertinent Data: Self-Contained, Water Cooled

Utilities Req’d: 120V/1PH, 11.6A; 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 1/3 HP high-efficiency compressor.

5. Unit shall insulate cabinet to maintain glycol temperature and minimize condensation.

6. Coordinate installation onto Item #, Beer System Shelf.

7. Provide Gas Blender, Secondary Regulator panel, keg couplers and CO2 and Nitrogen regulator.

8. Provide beer trunk lines and all necessary components.

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

ITEM #: BEER SYSTEM

Quantity: One (1)

Manufacturer: Micro Matic

Model No.: MMPP4301-PKG-WC

Pertinent Data: Self-Contained, Water Cooled

Utilities Req’d: 120V/1PH, 17.2A; 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 1/3 HP high-efficiency compressor.

5. Unit shall insulate cabinet to maintain glycol temperature and minimize condensation.

6. Coordinate installation onto Item #\_\_\_, Beer System Shelf.

7. Provide Gas Blender, Secondary Regulator panel, keg couplers and CO2 and Nitrogen regulator.

8. Provide beer trunk lines and all necessary components.

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

ITEM #: BEER SYSTEM

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4414W

Pertinent Data: Self-Contained, Water Cooled

Utilities Req’d: 120V/1PH, 16.2A; 1/2” Chilled Water Supply (Not to Exceed 150 psig), 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. Verify line run size, distance and trunk size.

3. Provide digital thermostat for accurate glycol bath temperature.

4. Provide a 3/4 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 # : BEER SYSTEM

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4420-2

Pertinent Data: Self-Contained, Air Cooled

Utilities Req’d: 208V/1PH, 27.5A, 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. Verify line run size, distance, and trunk size.

3. Provide digital thermostat for accurate glycol bath temperature.

4. Provide a 1-1/2 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 #: BEER SYSTEM SHELF

Quantity: One (1)

Manufacturer: Micro Matic

Model No.: MMPPWS

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 be constructed of robust 16-gauge stainless steel.

4. Unit shall have predrilled mounting holes.

5. Coordinate installation of Item #, Beer System on the unit.

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

ITEM #: BEER SYSTEM WALL BRACKET

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4408SS

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. Equip unit with stainless steel constriction.

4. Provide wall supports sturdy enough to support Item #, Beer System.

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

ITEM #: BEVERAGE COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing FS#

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 #FSX.X, Detail #1A, #2B, #4C, #5A, and #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 hinged cabinet doors with integrally formed full length door pull and intermediate shelves.

6. Provide space on counter for Item #, Airpot Stand, Item #, Coffee Grinder, Item #, Coffee and Tea Brewer, Item #, Hot Water Dispenser, Item #, Double Sake Warmer, Item #, Coffee Grinder, Item #, Espresso Machine, and Item #, POS System.

7. Provide cutouts and space under counter for Item #, Under Counter Freezer, Item #, Knock Box, Item #, Stainless Steel Trash Receptacle, Item #, Under Counter Refrigerator, Item #, Glass Filler Sink, Item #, Glass Rinser, Item #, Drop-In Ice Bin, Item #, Ice Cream Dipping Cabinet, Item #, Dipperwell, and Item #, Drop-In Hand Sink.

8. Coordinate installation with Item #, Double Wall Shelf, and Item #, Liquor Storage Cabinet.

9. Coordinate installation with Item #, Pass-Thru Window and Shelf.

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

11. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BEVERAGE DRIP TROUGH

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 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 #FSX.X, Detail #23, and #24

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

3. Size and configuration as shown on drawings.

4. The unit shall be 94” in length x 5” wide.

5. Provide a removable stainless steel grate over the drip pan in 13.5” segments to fit into a warewasher.

6. Equip the removable stainless steel grate with finger holes to allow access to remove it.

7. Coordinate fabrication and installation with Item #, Beverage Service Counter.

8. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BEVERAGE REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-47-HC-LD

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 8.5A

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 four (4) 6” heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) full-height sliding glass doors.

5. Provide four (4) additional wire shelves.

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

ITEM #: BLAST CHILLER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: SBU 40 HT (965780040)

Pertinent Data: Self-Contained

Utilities Req’d: 400V/3PH, 4.6A

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. Size and configuration as shown on drawings.

3. Provide Chilling capacity: 42kg from +90 degrees C to +3 degrees C in 90 minutes, Freeze capacity: 25kg from +90 degrees C to -18 degrees C in 240 minutes.

4. Unit shall have stainless steel exterior.

5. Equip unit to hold 1/1 GN pans (60mm spacing).

6. Unit shall have automatic switching to storage mode after each cycle (+/- ).

7. Equip unit with time circle starts automatically if user forgets to activate a process cycle.

8. Provide a digital panel control board in a user friendly position and offering easy and rapid navigation.

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

ITEM # : BLENDER STATION WITH SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12BLW

Pertinent Data: ---

Utilities Req’d: 3/8" HW, 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. Provide all 20 gauge stainless steel construction.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Provide unit with 9-1/4" x 11-1/4" x 6" deep sink with hot and cold water, and gooseneck faucet.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM # : BLENDER STATION WITH SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS18BLW

Pertinent Data: ---

Utilities Req’d: 3/8" HW, 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. Provide all 20 gauge stainless steel construction.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Provide unit with 9-1/4" x 11-1/4" x 6" deep sink with hot and cold water, and gooseneck faucet.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BLENDER STATION WITH SINK & CABINET BASE

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD12BLW

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 20.0A; 3/8” HW, 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. Provide all stainless steel construction.

3. Unit shall have stainless steel legs with removable stainless steel shrouding to limit access under the unit.

4. Provide unit with 10-5/8” x 9-5/8” x 6” deep sink with hot and cold water, and gooseneck faucet.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BLENDER WITH DOME

Quantity: One (1)

Manufacturer: Vitamix

Model No.: 36019

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 15.0A (Each)

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 #, Café Millwork.

3. Provide 48 oz. container with Advance blade and lid.

4. Provide unbreakable polycarbonate sound enclosure.

5. Provide variable speed control.

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

ITEM #: BLENDER WITH DOME

Quantity: One (1)

Manufacturer: Vitamix

Model No.: 36019

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 15.0A (Each)

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 #, Café Millwork.

3. Provide 48 oz. container with Advance blade and lid.

4. Provide unbreakable polycarbonate sound enclosure.

5. Provide variable speed control.

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

ITEM #: BOTTLE COOLER

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC24

Pertinent Data: ---

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. Provide unit with bin dividers.

6. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

7. Coordinate radius curve with the entire bar layout.

8. Provide the following options and accessories:

a. Cabinet Finishes

i. Black Option: Front and ends are black vinyl coated steel (back and bottom galvanized).

ii. Stainless Steel Option: Front and ends are stainless steel (back and bottom are galvanized).

iii. All Stainless Steel Option: Front, ends, back and bottom are stainless steel.

b. Floor Racks.

c. Bin Dividers.

d. Interior Light (installed).

e. Casters.

f. Speed Rails.

g. Adjustable Legs.

h. Bottle Opener and Receiver.

i. Wine Temperature (specify red or white).

j. Roller Basket Shelving.

k. Door Locks.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BOTTLE COOLER

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC36

Pertinent Data: ---

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. Provide unit with bin dividers.

6. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

7. Coordinate radius curve with the entire bar layout.

8. Provide the following options and accessories:

a. Cabinet Finishes

i. Black Option: Front and ends are black vinyl coated steel (back and bottom galvanized).

ii. Stainless Steel Option: Front and ends are stainless steel (back and bottom are galvanized).

iii. All Stainless Steel Option: Front, ends, back and bottom are stainless steel.

b. Floor Racks.

c. Bin Dividers.

d. Interior Light (installed).

e. Casters.

f. Speed Rails.

g. Adjustable Legs.

h. Bottle Opener and Receiver.

i. Wine Temperature (specify red or white).

j. Roller Basket Shelving.

k. Door Locks.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BOTTLE COOLER

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC48

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 3.1A

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. 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. Provide unit with bin dividers.

6. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

7. Coordinate radius curve with the entire bar layout.

8. Provide the following options and accessories:

a. Cabinet Finishes

i. Black Option: Front and ends are black vinyl coated steel (back and bottom galvanized).

ii. Stainless Steel Option: Front and ends are stainless steel (back and bottom are galvanized).

iii. All Stainless Steel Option: Front, ends, back and bottom are stainless steel.

b. Floor Racks.

c. Bin Dividers.

d. Interior Light (installed).

e. Casters.

f. Speed Rails.

g. Adjustable Legs.

h. Bottle Opener and Receiver.

i. Wine Temperature (specify red or white).

j. Roller Basket Shelving.

k. Door Locks.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: 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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : STEPPED BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS18BLS

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 be placed between Item #\_\_\_\_\_, Soda Gun Holder, and Item #\_\_\_\_, P.O.S. Cabinet.

3. Provide a five tier display step unit, with bottle guards on each step.

4. Unit shall have stainless steel legs with removable stainless steel shrouding to limit access under the unit.

5. Equip unit with a locking cover

6. Provide shop drawings for approval prior to fabrication.

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

ITEM # : STEPPED BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS18LS

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 be placed between Item #\_\_\_\_, Soda Gun Holder, and Item #\_\_\_\_\_, P.O.S. Cabinet.

3. Provide a five tier display step unit, with bottle guards on each step.

4. Unit shall have stainless steel legs with removable stainless steel shrouding to limit access under the unit.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS24LS

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

ITEM # : SPEED RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S24A

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 24" long speed rail.

3. Coordinate installation onto Item #\_\_\_\_\_, Cocktail Station.

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

ITEM # : BOTTLE RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S30A

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 30" long, speed rail.

3. Coordinate installation onto Item #\_\_\_\_\_\_, Cocktail Station.

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

ITEM # : BOTTLE RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36

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 #\_\_\_\_, Cocktail Station.

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

ITEM # : BOTTLE 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 #\_\_\_\_\_, Cocktail Station.

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

ITEM # : BOTTLE RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S42A

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 42" long, locking speed rail.

3. Coordinate installation onto Item #\_\_, Cocktail Station, and Item #\_\_\_, Soda Gun Holder.

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

ITEM #: BUILT-IN BLAST CHILLER

Quantity: One (1)

Manufacturer: ThermalRite

Model No.: GBC837ESK-TS

Pertinent Data: Double Rack, Remote Compressor, #FS

Utilities Req’d: 208V/1PH; 20.0A; 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 new advanced touch screen controller with USB port on easy‑to‑use control panel.

4. Provide unit with Holding cycle which automatically switches over to cooler or freezer mode after each cycle is completed.

5. Provide one multi point product probe.

6. Unit shall meet the demands of HACCP Guidelines.

7. Provide the unit with automatic defrost.

8. Provide a programmable controller with up to 99 customized options.

9. Coordinate installation into Item #, Built-In Blast Chiller.

10. Provide shop drawings for approval prior to installations.

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

ITEM #: BUILT-IN BLAST CHILLER

Quantity: One (1)

Manufacturer: ThermalRite

Model No.: GBF440-385R/TS

Pertinent Data: 4’-10” ID Wide x 3’-6” ID x 6’‑5-3/166" High

Utilities Req’d: 120V/1PH, 20.0 A (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 AFactory 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 are 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 .040 aluminum with white acrylic. 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 Panels: General Contractor to provide a non-insulated, level‑smooth, clean floor with 4 mil (min) polyvinyl separator sheets with 6" overlaps (min) at joints. Floor panels to be installed prior to wall panels with rigidly coupled cam locks. Floor panels to have minimum 650 pound per square foot load capacity with 3/16" aluminum tread plate wearing surface, and 5" high 3/8" minimum radius coved base. Provide exterior ramp with matching tread plate where shown on drawings.

6. Two (2) Blast Chiller doors to be Standard Thermal-Rite, 36" wide by 6’‑6" high, or sized as shown on drawing, hinged as shown on plans. Door 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 to be adjustable neoprene, removable 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 die-cast 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, no view port, 36" 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 adequate Kason 1810LX6000 LED 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) 75‑watt fluorescent lamps. Electrical Contractor to install.

12. Provide switch covers of weatherproof neoprene with unbreakable red plastic lens for constant burning interior light and indicating exterior light. Rigid 3/4" 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" diameter hold in ceiling panel for Contractor to make final connections.

13. All electrical penetrations to the ambient of the walk‑in require "EY" seal offs, provided by the contractor.

14. Provide a heated pressure relief port.

15. Provide matching closure panels and provide trim strips.

16. Provide coil supports for Item #, Evaporator Coil System.

17. Provide escutcheon plates of 5" 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.

18. Coordinate installation into Item #, Banquet Chef’s Cooler.

19. Each refrigerated compartment shall be monitored by an 868 Mhz TempTrak analog transmitter #10086 monitor with air probe #2033 and protective case #10119 as manufactured by Cooper-Adkins Corporation. All TempTrak analog transmitter #10086 monitors are to be connected to a single digital output devise receiver #10000, as manufactured by TempTrak. Interconnection from TempTrak analog transmitter #10086 monitor will be wireless or hard wired, provided by the KEC, and installed by an on-site factory engineer. The wireless web-based communicator will connect to a single on-premise TempTrak Intelli-Base Buffer #10000-PDT. The final location of the data collection shall be determined by the Owner/Operator and coordinated by the KEC with the Owner. KEC shall provide required software as well as TempTrak HACCP Software to allow this unit and other refrigeration systems to communicate with a computer, provided by KEC.

20. KEC to provide TempTrak HACCP monitoring system software which will be installed at owner direction and on a computer (provided by KEC) will provide the kitchen operator the ability to monitor and record time and temperature of various equipment as identified in the specification.

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

22. Provide shop drawings for approval prior to fabrication.

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

ITEM #: CAN OPENER

Quantity: One (1)

Manufacturer: Edlund

Model No.: S11

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 be constructed of stainless steel.

3. Coordinate installation on Item #, Cold Preparation Table with Sink.

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

ITEM #: CAN WASHER

Quantity: One (1)

Manufacturer: Aervoid

Model No.: 5B

Pertinent Data: ---

Utilities Req’d: 3/4” CW, 3/4” HW, 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 fountain brush, Model FB1.

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

ITEM #: CENTRAL SANITATION SYSTEM

Quantity: One (1)

Manufacturer: Spray Master Technologies

Model No.: SMT600REY (3005274)

Pertinent Data: Central System

Utilities Req’d: 208V/1PH, 9.0A, 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. Size and configuration as shown on drawings.

3. Provide a model SMT 600REY Rack mounted master control panel with low voltage control cable.

4. Provide 30-minute run timer, and water supply sensor switch.

5. Provide 6’ water supply inlet hose.

6. Provide stainless steel wall mounted brackets.

7. Provide capability of two (2) chemicals to be injected by solenoids at the pump.

8. Provide Item #, Portable Hose Reel, Hummer Jet Jr., trap shooter, wall and tile brush, and a wall bracket to hang accessories from.

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

ITEM #: CENTRAL SANITATION SYSTEM

Quantity: One (1)

Manufacturer: Spray Master Technologies

Model No.: SMT600REY (3005274)

Pertinent Data: Central System

Utilities Req’d: 208V/1PH, 9.0A, 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. Size and configuration as shown on drawings.

3. Provide a model SMT 600REY Rack mounted master control panel with low voltage control cable.

4. Provide 30-minute run timer, and water supply sensor switch.

5. Provide 6’ water supply inlet hose.

6. Provide stainless steel wall mounted brackets.

7. Provide capability of two (2) chemicals to be injected by solenoids at the pump.

8. Provide Item #, Portable Hose Reel, Hummer Jet Jr., trap shooter, wall and tile brush, and a wall bracket to hang accessories from.

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

ITEM #: CHAIR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By O.S. & E.

ITEM #: CHARBROILER

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-RB-XB

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 90,000 BTU’s; 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 Individually Controlled 15,000 BTU/hr (4KW) Stainless Steel burners.

3. Unit shall have burners that are located every 6” (152 mm) with individual controls.

4. Equip unit with removable, reinforced cast iron radiants preventing clogging of burners and provide even broiling.

5. Provide unit with heavy-duty cast iron top grates provide attractive char-broiler markings.

6. Equip unit with a slanted cooking surface which provides a range of cooking temperatures.

7. Unit shall include a full width grease gutter and large capacity removable drip pan.

8. Coordinate installation into Item #, Refrigerated Equipment Base.

9. Unit shall be equipped with a stainless steel cabinet base.

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

11. Provide stainless steel interior and double doors with a stainless steel center shelf on cabinet base.

12. Provide gas pressure regulator and 48” quick disconnect gas hose with restraining device.

13. Provide one-piece common high shelf, back guard and front landing ledge.

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

ITEM #137: CHARBROILER

Quantity: One (1)

Manufacturer: Jade

Model No.: JB-48

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.

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

ITEM #: CHARBROILER

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JTRH-36B-36

Pertinent Data: Standard Oven

Utilities Req’d: 3/4” Gas @ 125,000 BTU’s

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 14-gauge all welded body construction.

3. Equip unit with stainless steel front, top, sides and stub back.

4. Unit shall have heavy-duty cast iron top grates with built-in grease guides that channel away excess fat and reduce flaring.

5. Provide heavy-duty cast iron burner radiants.

6. Unit shall be equipped with one 15,000 BTU/hr. burner every 6" broiler.

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

8. Equip unit with infinite control manual gas valves at each burner for precise heat control.

9. Unit shall be equipped with 12-gauge all welded firebox construction.

10. Provide two separate 14-gauge steel drip pans to control flare ups.

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

12. Provide stainless steel gas tubing throughout.

13. Provide unit with stainless steel tray bed.

14. Provide 14-gauge stainless steel interior sides rear and deck on oven.

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

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

17. Provide PosiSet.

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

ITEM #: CHARCOAL GRILL AND OVEN

Quantity: One (1)

Manufacturer: Josper Basque

Model No.: CVJ0502HJX25

Pertinent Data: Solid fuel

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 oven’s firebreak.

4. Equip the unit with Oven’s Firebreak’s hat.

5. Unit shall be equipped with storage drawers.

6. Provide cookware.

7. Equip the grill portion with Grill’s broiling grill racks, and Grill’s tempering grates.

8. The Grill portion shall be equipped with two (2) steering wheels to raise and lower the liftable grills.

9. Equip the unit with fast and agile temperature regulation through the steering wheel of the open grill, which is provided with a hydraulic height regulation system, and through the oven’s vent system.

10. Provide Oven’s broiling grill rack for the oven section.

11. Unit shall be equipped with combustion shields.

12. Provide grease trays.

13. Equip the unit with Josper tongs, Bristle brush, and Poker.

14. Unit shall be equipped with an ash drawers.

15. Provide reutilization of the heat energy produced during the pyrolysis process, both in the oven and in the Basque grill.

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

ITEM #: CHEESEMELTER

Quantity: One (1)

Manufacturer: Imperial

Model No.: ICMA-36

Pertinent Data: ---

Utilities Req’d: 3/4" Gas @ 40,000 BTUs; 5" WC

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

Furnish and set in place per manufacture’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 chrome plated heavy duty rack.

4. Provide stainless steel front, sides, top and bottom.

5. Coordinate installation over Item #, Hot Top with Oven.

6. Provide control knobs that are durable cast aluminum with a chrome finish.

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

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

ITEM #: CHEF BASE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TRCB-72

Pertinent Data: Self-Contained Refrigeration; Mobile

Utilities Req’d: 120V/1PH; 9.9A

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. Size and configuration as shown on drawings.

3. Provide two (2) easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side.

4. Supply drawers with one-piece, snap-in magnetic drawer gaskets.

5. Equip unit with heavy-duty drawer track with built-in drawer safety clips, designed to hold 250 lb. capacity.

6. Provide six (6) 4” heavy-duty, non-marking casters, front three (3) with brakes.

7. Provide stainless steel case back.

8. Provide reinforced stainless steel work top with drip guard marine edge to support Item #\_\_\_\_\_, Griddle – Counter Top, and Item #\_\_\_\_\_\_, Modular Six Burner Range.

9. Equip unit with a 4’ restraining cable.

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

ITEM #: CHEF’S COUNTER WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: (2) 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 #FSX.X, Detail #1A, #2B, #4B, #5A, #15, and #25.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation of Item #, Load Center.

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

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

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

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

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

10. Provide hinged cabinet doors with integrally formed full length door pull.

11. Provide cutouts in counter for Item #, Under Counter Pass-Thru Refrigerator with Doors and NSF #7 Rail, Item #, Trash Chute, Item #, Hot Food Well, and Item #, Under Counter Refrigerator with Drawers and NSF #7 Rail.

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

13. Coordinate installation of Item #, Double Overshelf. Ensure that the supports of the Overshelf are attached to the frame of the Chef’s Counter for additional stability.

14. Provide open shelving on the pickup side of counter.

15. Provide space under counter under Item #, Trash Chute for Item #, Trash Receptacle.

16. Provide digital thermometer for Item #, Under Counter Pass-Thru Refrigerator with Doors and NSF #7 Rail, and Item #, Under Counter Refrigerator with Drawers and NSF #7 Rail.

17. Coordinate installation of Item #, Plate Storage.

18. Field verify cut out dimension for finished column prior to fabrication.

19. KEC is fully responsible for all field measurements and shall use plywood to make templates. KEC shall provide a final set of shop drawings with final field measurements on it to SDI Project Manager for file maintenance. KEC shall be fully responsible for any miss measurements and shall be fully responsible for any and all corrections.

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 #: CHOCOLATE MELTING MACHINE

Quantity: One (1)

Manufacturer: Hilliard’s

Model No.: Little Dipper

Pertinent Data:

Utilities Req’d: 120V/1PH; 3.3A

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 11.3kg tempering capacity.

4. Provide unit to be constructed of stainless steel for sanitation as well as durability.

5. Provide a digital readout.

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

ITEM #: CLEAN DISH STORAGE SHELVING

Quantity: Five (5)

Manufacturer: Metro

Model No.: (10) 1836NK3

(10) 1842NK3

(5) 1848NK3

(20) 63PK3

Pertinent Data: MetroSeal, 5 Tier, Fixed

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 #: CLEAN DISHTABLE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model Number: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #1A, #2B, #4C, #5A, #13, #54, #55, and #56.

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 fully enclosed corner at dish machine.

6. Secure table to Item #, Glass Washing Machine for support.

7. Provide 22 gauge stainless steel flashing from top of backsplash to 84” AFF.

8. Provide 3/4” turndown at Item #, Glass Washing Machine.

9. Coordinate installation of Item #, Glass Rack Shelf

10. Provide shop drawings for approval prior to fabrication.

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

ITEM # : COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS24IC

Pertinent Data: ---

Utilities Req’d: 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 Tobin Ellis Signature Ice Chest, modular, 26"W, with approximately 50 lbs. ice capacity.

3. Provide 6" high backsplash with 1" return.

4. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

5. Provide ABS plastic top ledge, stainless steel top & sides, stainless steel interior, galvanized steel back & bottom.

6. Provide stainless steel legs with adjustable thermoplastic feet.

7. Provide ICC-C24,Tobin Ellis Signature Ice Chest Covers, 3-piece sliding assembly, 24"W, front & back, stainless steel (for TSC24 ice chests).

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

ITEM #: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS24IC10

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 backsplash.

5. Provide stainless steel interior.

6. Provide two piece sliding cover.

7. Provide BW6-24 Bottle well.

8. Coordinate installation of Item #, Bottle Rail.

9. Provide unit with cast aluminum cold plate with 2 full length circuits and 8 half-length circuits.

10. Provide shop drawings for approval prior to fabrication.

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

ITEM #441: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS24IC10

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. Provide TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 24"W x 18-9/16"D, with approximately 50 lbs. ice capacity.

3. Provide 6" high backsplash with 1" return.

4. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

5. Provide ABS plastic top ledge, stainless steel top & sides, stainless steel interior, galvanized steel back & bottom.

6. Provide stainless steel legs with adjustable thermoplastic feet.

7. Provide ICC24 Ice Chest Covers, 2-piece sliding assembly, 24"W, front & back, and stainless steel.

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

ITEM #: 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 backsplash.

5. Provide stainless steel interior.

6. Provide BW6-30 Bottle well.

7. Coordinate installation of Item #, Bottle Rail, and Item #, 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 # : COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS36IC

Pertinent Data: ---

Utilities Req’d: 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 Tobin Ellis Signature Ice Chest, modular, 36"W, with approximately 78 lbs. ice capacity.

3. Provide 6" high backsplash with 1" return.

4. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

5. Provide ABS plastic top ledge, stainless steel top & sides, stainless steel interior, galvanized steel back & bottom.

6. Provide stainless steel legs with adjustable thermoplastic feet.

7. Provide ICC-C36, Tobin Ellis Signature Ice Chest Covers, 3-piece sliding assembly, 36"W, front & back, stainless steel (for TSC36 ice chests).

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

ITEM #: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS36IC10

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 backsplash.

5. Provide stainless steel interior.

6. Provide BW6-36 Bottle well.

7. Coordinate installation of Item #, Bottle Rail and Item # 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 #: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS48C10

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 backsplash.

5. Provide stainless steel interior.

6. Provide BW6-48 Bottle well.

7. Coordinate installation of Item #, Bottle Rail and Item # 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 #: COFFEE AND TEA BREWER

Quantity: One (1)

Manufacturer: Fetco

Model No.: CBS1152V+

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 22.4A

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 electrical configuration E115251.

4. Equip unit with Extractor V+ Control Panel which will Control all brewing functions and diagnostic tools with user-friendly digital touch pad.

5. Provide exclusive cascading spray dome.

6. Unit shall produce 614, 8 oz. cups per hour.

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

ITEM # : COFFEE BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: AXIOM‑TWIN‑APS (38700.0013)

Pertinent Data: ---

Utilities Req’d: 120/240V/1PH 26.0A; 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. Equip unit with each 2.5GL PB airpot server (included) has a Safety‑Fresh7 brew‑through lid with vapor seal and spill protection.

3. Unit shall include an adjustable bypass which ensures perfect coffee regardless of batch size.

4. Provide unit with a SplashGard7 funnel which deflects hot liquids away from the hand.

5. Unit shall have the ability to Brew 5.7L (1‑1/2gal) batches.

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

ITEM #: COFFEE BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: BUNN TF DUAL (34600.0000)

Pertinent Data: ---

Utilities Req’d: 120/240V/1PH; 27.5A; 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. Unit shall have the ability to brew 16.3 to 18.9gal (61.7 to 71.5L) of coffee per hour.

3. Unit to hold two (2) 1-1/2 gallon ThermoFresh servers.

4. Equip unit with automatic programming and the ability to store individual recipes.

5. Unit shall include coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.

6. Provide SplashGard funnels to deflect hot liquids away from the hand.

7. Provide ThermoFresh servers that are vacuum insulated to keep coffee hot for hours.

8. Unit to operate any combination of BrewWISE equipment error-free with wireless brewer-grinder interface through Smart Funnel with SplashGard.

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

ITEM # : COFFEE BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: DUAL GPR (20900.0011)

Pertinent Data: ----

Utilities Req’d: 120/208V/1PH 28.3A; 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. Equip unit with each 1.5GPR portable server (included) has a Safety-Fresh® brew-through lid with vapor seal and spill protection.

3. Unit shall include an adjustable bypass which ensures perfect coffee regardless of batch size.

4. Provide unit with a SplashGard® funnel which deflects hot liquids away from the hand.

5. Unit shall have the ability to Brew 1-1/2gal (5.7L) batches.

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

ITEM # : COFFEE BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: ICB Twin (53200.0101)

Pertinent Data: ---

Utilities Req’d: 120V/240/1PH, 25A; 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. Equip unit with each 1.5GPR portable server (included) has a Safety-Fresh® brew-through lid with vapor seal and spill protection.

3. Unit shall include an adjustable bypass which ensures perfect coffee regardless of batch size.

4. Provide unit with a SplashGard® funnel which deflects hot liquids away from the hand.

5. Unit shall have the ability to Brew 1 1/2gal (5.7L) batches.

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

ITEM # : COFFEE BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: ICB-DBC TWIN (37600.0002)

Pertinent Data: ---

Utilities Req’d: 120/208V/1PH 28.0A; 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. Equip unit with BrewMETER® which allows automatic programming of pulse routine.

3. Unit shall include coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large spray head; coffee strength controlled with variable by-pass.

4. Provide unit with a Funnel which has 28oz (.8kg) ground coffee capacity and paper filter retainers to eliminate fold-over.

5. Equip the unit with two (2) Airpot 2.5L GL PB (13041.0001).

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

ITEM # : COFFEE BREWER

Quantity: Two (2)

Manufacturer: Bunn

Model No.: Titan Dual DBC (20900.0008)

Pertinent Data: ---

Utilities Req’d: 120/208V/1PH, 28.8A; 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. Equip unit with BrewMETER® which allows automatic programming of pulse routine.

3. Unit shall include coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.

4. Provide unit with a Funnel which has 28oz (.8kg) ground coffee capacity and paper filter retainers to eliminate fold-over.

5. Unit shall have the ability to Brew up to 34.3 gallons (82.2 liters) of coffee per hour.

6. Equip the unit with four (4) Titan TF Server Vertical FCT (39400.0001).

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

ITEM #: COFFEE BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: Titan Dual DBC (20900.0008)

Pertinent Data: ----

Utilities Req’d: 120/208V/1PH 28.8A; 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. Equip unit with BrewMETER® which allows automatic programming of pulse routine.

3. Unit shall include coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.

4. Provide unit with a Funnel which has 28oz (.8kg) ground coffee capacity and paper filter retainers to eliminate fold-over.

5. Unit shall have the ability to Brew up to 34.3 gallons (82.2 liters) of coffee per hour.

6. Equip the unit with four (4) Titan TF Server Vertical FCT (39400.0001).

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

ITEM #: COFFEE BREWER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM # : COLD BREW AND COFFEE DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: 51600.0022

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH, 6.0A; 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. Unit to serve two (2) flavors (both nitro), 4:1 - 12:1 product ratio.

4. Provide LED lighted door with 11" x 6-1/2" changeable graphic panel.

5. Unit to be able to serve two different coffees or teas as nitrogenated beverages using 1-gallon concentrate BIBs or refillable containers.

6. Equip with BUNN gas infusion technology to produce up to 3 minutes of cascading micro-bubbles.

7. Provide patented high intensity mixing chamber.

8. Provide chrome-plated brass tap handles and black finish.

9. Provide with 8-pound ice bank, automatic water bath fill, and refrigerated product cabinet.

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

ITEM #: COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: 22104.0000

Pertinent Data: ----

Utilities Req’d: 120V/1PH 11.0A

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. Unit shall be equipped with a bag switch stops motor when bag is removed and prevents grinding before bag is in place.

4. Provide fast grinding–one pound in under 30 seconds.

5. Equip unit with Turbo action draws coffee through grind chamber for greater grinding efficiency.

6. Unit shall provide a wide range of grinds which can be selected.

7. Provide a convenient cleaning lever ensures complete clean out of coffee from grind chamber.

8. Unit shall have a four-year warranty on grinding burrs.

9. Equip unit with heavy-duty precision burrs for quality, finer grinds.

10. Provide a single hopper which holds one lb. (0.45 kg) of regular, decaf or specialty coffee beans.

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

ITEM # : COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: 35600.0020

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 11A

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 lbs. 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 # : COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: FPG-2 DBC

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 3.5A

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 portion controlled for the right amount of coffee every time with Multi-batch setting allows user to specify brew size or grind enough coffee into a funnel to brew larger amounts of drip-style coffee

4. Equip unit with two hoppers each hold 3lb of regular, decaf or specialty coffee beans.

5. Unit shall be provided with a stainless-steel finish.

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

ITEM # : COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: FPG-2 DBC® SST

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 3.5A

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 multi-batch setting allows users to specify a French press brew size or grind enough coffee into a funnel to brew larger amounts of drip-style coffee.

4. Provide with commercial grinding burrs to provide maximum grinding precision for small amounts of coffee.

5. Provide two hoppers each hold 3lb (1.36kg) of regular, decaf or specialty coffee beans.

6. Provide four (4) year warranty on grinding burrs.

7. Provide professional grind provided by large 3.19” (8.1cm) diameter burrs powered by quiet, low speed, high torque motor.

8. Provide a stainless steel finish.

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

ITEM # : COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: G1 HD BLK

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 11.0A

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 a bag switch which stops motor when the bag is removed and prevents grinding before the bag is in place.

4. Provide fast grindingBone pound in under 30 seconds.

5. Provide turbo action which draws the coffee through the grind chamber for greater grinding efficiency.

6. Provide a wide range of grinds.

7. Provide a convenient cleaning lever that ensures complete clean out of coffee from grind chamber.

8. Provide a four year warranty on grinding burrs.

9. Coordinate installation onto Item #\_\_\_\_\_.

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

ITEM # : COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: G9-2T DBC SST (33700.0000)

Pertinent Data: ---

Utilities Req’d: 230V/1PH, 1.32KW

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 portion controlled for the right amount of coffee every time with 3 batch sizes per hopper.

4. Equip unit with two hoppers each hold 6lb (2.72kg) of regular, decaf or specialty coffee beans.

5. Unit shall be provided with a stainless steel finish.

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

ITEM # : COFFEE MAKER

Quantity: One (1)

Manufacturer: Bunn

Model No.: Sure Immersion 2-2-0 (44400.0100)

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 14.0A; 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. Size and configuration as shown on drawings.

3. Provide two independent grinders with precision burrs for accurate grind profiles.

4. Equip unit with beverage selections which include iced and hot options.

5. Provide each recipe with programmable air-infusion and immersion control for the ideal result in the cup.

6. Unit shall dispense fresh coffee in 5 portion sizes programmable from 6oz cup to 64oz carafe.

7. Provide two tinted 3lb hoppers.

8. Provide water filter 56000.0024 System, WEQ-10(1.5) 5L.

9. Provide Sure Immersion installation package 24500.0782.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: BLCT-101G

Pertinent Data: With Stand

Utilities Req'd: 120V/1PH; 9.0A; (2) 3/4" CW; 2" IW; 3/4" Gas @ 84,000 BTUs; 3.2" -8.0" 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 21-1/2" tall stainless steel stand with runners and casters.

4. Provide 304 stainless steel exterior and interior.

5. Unit shall have dual pane tempered viewing window with hinged inner glass for easy cleaning.

6. Equip unit with a door mounted drip tray.

7. Provide a two-step safety door latch. The first step stops the fan.

8. Unit shall have an injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.

9. Provide the unit with an easy to use touchscreen control, including multiple cooking modes which include hot air, CombiSmart, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing, and preheating.

10. Unit shall include manual or automatic cooling.

11. Provide external core temperature probe.

12. Provide rack timing which allows for setting individual timers for each rack.

13. Unit shall be equipped with a reversible 9 speed fan for optimum baking and roasting results.

14. Equip unit with a USB Port for data and recipe transfer.

15. Unit shall be provided with HACCP recording and documentation.

16. Provide automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals.

17. Provide a built-in hand shower.

18. Provide bright halogen lights.

19. Provide start-up inspection service by factory authorized service agent.

20. Provide a backflow preventer.

21. Coordinate Filtered Water Supply from Item #\_\_\_\_\_\_\_\_\_, Reverse Osmosis System.

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

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: CMP XS 61 E

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 30.0A; 3/4" 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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.

4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and USB port.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressureless, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: (1) CombiMaster Plus 101G

Pertinent Data: Stacked, Mobile

Utilities Req'd: 208V/1PH; 2.4A; 3/4" Gas @ 83,500 BTUs, 6.5"-10" W.C.; (2) 3/4" CW; 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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.

4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and USB port.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressureless, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with a mobile stand with intermediate bottom, deep drawn shelf rests on casters.

22. Provide unit with installation kits including quick disconnect gas, water and drainage connections

23. Provide unit with a heat shield.

24. KEC shall provide and coordinate installation of Item #\_\_\_\_, Reverse Osmosis System for use with Combi Oven.

25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: ICC 6 Full E

Pertinent Data: Install on item #42- Equipment Stand

Utilities Req’d: 208V/3PH/62.2A; 3/4" CW; 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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic re-thermalization.

4. ProvideDynamic air circulation in the cooking cabinet through reversing high-performance fan propeller with five fan speeds that can be programmed manually.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with Model CAP Chef Assistence Program.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and WiFi.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 100 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressure less, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with a heat shield left side 60.75.110.

22. KEC shall provide and coordinate installation of Item #\_\_\_\_, Reverse Osmosis System for use with Combi Oven.

23. Provide 9999.1553US extended Travel Zone.

24. Provide Model 9999.2000 Pre-installation Site Survey.

25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: ICC 6 Half E

Pertinent Data: Mobile, with Stand

Utilities Req'd: 480V/3PH/14.4A; 3/4" CW; 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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.

4. ProvideDynamic air circulation in the cooking cabinet through reversing high-performance fan propeller with five fan speeds that can be programmed manually.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with Model CAP Chef Assistenc Program.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and WiFi.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 100 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressure less, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with a 60.31.103 Stand II MobilityLine on casters.

22. Provide unit with Model 87.00.732US safety Set equipment placement System.

23. Provide unit with a heat shield right side 60.75.110.

24. KEC shall provide and coordinate installation of Item #\_\_\_\_, Reverse Osmosis System for use with Combi Oven.

25. Provide 9999.1553US extended Travel Zone.

26. Provide Model 9999.2000 Pre-installation Site Survey.

27. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi Pro 10-half size G

Pertinent Data: ---

Utilities Req'd: 120V/1PH; 4.2A; 1" Reduced to 3/4" Gas @ 83,500 BTUs; 3/4" CW Filtered Water

From #\_\_\_\_; 3/4" Unfiltered CW; 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 unit with 1% accurate regulation of moisture, adjustable, and retrievable via the control panel.

3. Provide unit with combi steamer mode °F/°C: steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300).

4. Provide dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

5. Provide all type 304 stainless steel construction.

6. Provide turbo fan cool down function.

7. Provide core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

8. Provide unit door with rear ventilated double glass panel and hinged inner panel.

9. Provide digital temperature display.

10. Provide digital timer, 0 24 hours with permanent setting.

11. Equip unit with Hand shower with automatic retracting system.

12. Provide USB Interface.

13. Provide HACCP data output and software update via integral USB port.

14. Provide no charge 4 hour RATIONAL certified chef assistance program.

15. Equip the unit with a mobile closed stand #60.30.345.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi Pro 6-Full size G

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 2.4A; (2) 1" Reduced to 3/4" Gas @ 106,500 BTUs; 3/4" CW Filtered Water From #\_\_\_; 3/4" Unfiltered CW; 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 gas orifices for equipment at 4,982’ above sea level.

2. Provide unit with 1% accurate regulation of moisture, adjustable, and retrievable via the control panel.

3. Provide unit with combi steamer mode °F/°C: steam: 86 to 266(30 to 130), hot air: 86 to 572/(30 to 300), combination: 86 to 572/(30 to 300).

4. Provide dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

5. Provide all type 304 stainless steel construction.

6. Provide turbo fan cool down function.

7. Provide core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

8. Provide unit door with rear ventilated double glass panel and hinged inner panel.

9. Provide digital temperature display.

10. Provide digital timer, 0 24 hours with permanent setting.

11. Equip unit with Hand shower with automatic retracting system.

12. Provide USB Interface.

13. Provide HACCP data output and software update via integral USB port.

14. Provide no charge 4 hour RATIONAL certified chef assistance program.

15. Equip the unit with 60.31.104 Stand II Mobile Oven Stand, 27-1/2"H, (14) supporting rails, side panels and top closed, rear panel open, stainless steel construction, height adjustable casters.

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

17. Provide a Gas shut-off valve.

18. Provide Posi-Set.

19. Provide 48" flex, quick disconnect water hoses with restraining device.

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

ITEM #: COUNTERTOP COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi Pro XS E UltraVent (ICP XS E)

Pertinent Data: Ventless

Utilities Req’d: 208V/3PH; 15.8A; 3/4" 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. Unit to have (3) 12" x 14" steam pan or (4) 13" x 18" sheet pan or (3) 2/3 GN pan capacity.

4. Equip unit with intelligent cooking system with four (4) assistants; iDensityControl, iCookingSuite, iProductionManager, and iCareSystem.

5. Provide unit with six (6) operating modes, five (5) cooking methods, and three (3) manual operating modes.

6. Unit to have a temperature range of 85° to 572°F.

7. Provide 6-point core temperature probe.

8. Equip with automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator.

9. Equip with nine (9) cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator.

10. Unit to have a retractable hand shower and Ethernet interface.

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

12. Provide Chef Assistance Program: a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel at no charge.

13. Provide 2 years parts and labor, 5 years steam generator warranty.

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

ITEM #: COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: ICP XS E

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 30.0A; 3/4” 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 unit with iDensityControl is the iCombi Pro’s intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available.

3. Provide unit with combi steamer mode °F: steam: 86-266, hot air: 86-572, combination: 86-572.

4. Provide dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities.

5. Provide all type 304 stainless steel construction.

6. Provide turbo fan cool down function.

7. High-performance fresh steam generator, pressureless.

8. Integral, maintenance-free grease extraction system with no additional grease filter.

9. Provide dynamic air mixing.

10. Provide unit door with rear ventilated triple-pane glass panel and hinged inner panel.

11. Provide high-resolution 9 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging.

12. Unit shall have acoustic prompts and visual messages when user action is required

13. Equip with central dial with Push function for intuitive selection and confirmation of entries.

14. System shall have a user interface and help function which can be set to over 55 languages.

15. Provide extensive search function including all cooking paths, application examples and settings.

16. Provide customization and control of user profiles to prevent operator errors.

17. Equip with interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger.

18. Provide HACCP data output and software update via integral USB port.

19. Provide unit with Installation kit.

20. Provide Certified installation by Rational Service Partners.

21. Provide Preventative Maintenance Kits.

22. Provide Model R195-CL Water Filtration Single Cartridge System that includes (1) single head with pressure gauge, R95-CL filter & filter installation kit.

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

ITEM #: COMBI OVEN CART

Quantity: One (1)

Manufacturer: Rational

Model No.: 60.22.086

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 standard 20 slide racks.

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

ITEM #: COMBI OVEN RACK

Quantity: Four (4)

Manufacturer: Electrolux

Model No.: (2) 922044 Tray Trolley

(2) 922760 Plate Trolley

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 two (2) plate racks, and two (2) tray racks.

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

ITEM #: COMBI RACK

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 922757

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 20 Tray Rack Trolley, Full Sheet Pans, 2 ½” (63mm) pitch.

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

ITEM #: COMBI OVEN RACK

Quantity: One (1)

Manufacturer: Rational

Model No.: 60.22.086

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 standard 20 slide racks.

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

ITEM #: COMPUTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By O.S. & E.

ITEM #: CONDENSING UNIT

Quantity: One (1)

Manufacturer: RDT

Model No.: IRW1-O1Z-CT3-AST

Pertinent Data: Water Cooled, Indoor, See Drawing #FS

Utilities Req’d: 208V/3PH; 4.3A; 1/2" 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. Condensing Unit dimensions are 43" long x 33" wide x 35" high, and weighs 200 pounds.

3. Verify location with the Architect.

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

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

6. For steel to copper connections, use silver solder; for copper to copper connections, use sil-fos. Do not use soft solders on refrigerant lines.

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

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

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

10. Insulate suction lines back to all compressors.

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

12. Compressor to be Scroll with suction and discharge valves.

13. Provide compressor with shut-off valves, electronic oil failure control, breakers, and wiring for each.

14. Replaceable liquid line drier with valves, pressure controls fitted with "super hoses", sight glass, and oil separator.

15. Condensing unit shall be mounted on a vibration isolator a minimum of 1" x 1" hard rubber.

16. Condensing unit shall be resting on a pull-out tray for ease of maintenance.

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

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

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

20. Unit shall be supplied with a cross-over valve in the event the Chilled water loop is interrupted than the unit shall be chilled by city water.

21. Provide shop drawings for approval prior to fabrication.

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

ITEM #: CONDIMENT COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: See Plans, Drawing #FS

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 #FS?.? Detail #??.

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

3. Size and configuration as shown on drawings.

4. Provide four (4) 5” heavy-duty, non-marking casters, two (2) with brakes.

5. Provide stainless steel removable kick-plate.

6. Provide hinged cabinet doors with integrally formed full length door pull.

7. Provide space on counter for solid surface condiment bins.

8. Counter shall be stainless steel base with millwork cladding on the front outside base of counter. Verify with the Architect and or Interior Designer Type, color and finish. KEC shall coordinate construction.

9. Counter doors shall be millwork cladding. Verify with the Architect and or Interior Designer Type, color and finish. KEC shall coordinate construction.

10. Provide a solid surface top surface. Verify with the Architect and or Interior Designer Type, color and finish. KEC shall coordinate construction.

11. Provide shop drawings for approval prior to fabrication.

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

ITEM #: CONTROL CENTER

Quantity: One (1)

Manufacturer: Aerowerks

Model No.: Custom Design

Pertinent Data: See Plans, Drawing

Utilities Req’d: 208V/3PH; 4.7A

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 an integral part of Item #, Soiled Rack Transport Conveyor.

4. Provide unit with a stainless steel water-resistant cabinet.

5. Unit shall control on/off and speed of Item #, Soiled Rack Transport Conveyor.

6. Provide remotely located start/stop station with magnetic system that allows rollers to stop, but chain to continue moving when racks are accumulated on conveyor.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM #: CONVECTION OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: ZEPH-100-G-SGL

Pertinent Data: Mobile

Utilities Req’d: 120V/1PH; 6.0A; 3/4” Gas @ 50,000 BTU’s; 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 full-size convection oven with single compartment.

4. Compartment to have porcelainized steel liner and accept five (5) 18” x 26” standard full-size bake pans in left to right positions.

5. Doors to have dual pane thermal glass windows with single powder coated handle and simultaneous operation.

6. Unit to be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat.

7. Chamber shall be fitted with five chrome-plated removable racks.

8. Control panel shall be recessed with Cook/Cool Down mode selector, solid state infinite control with separate dials for thermostat and timer.

9. Provide 6" casters.

10. Provide solid state infinite controls (SSI-M) with 60 minute manual timer.

11. Provide 48” quick connect gas hose with LP Gas pressure regulator and restraining cable.

12. Provide PosiSet.

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

ITEM #: CONVEYOR OVEN

Quantity: One (1)

Manufacturer: Turbo Chef

Model No.: (2) HCT-4215-1

Pertinent Data: Single Belt, Stacked

Utilities Req’d: (2) 208V/3PH; 40.0A

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. Equip unit with Independently-controlled top and bottom air impingement.

4. Unit shall have variable-speed High h recirculating impingement airflow system.

5. Unit shall be double stacked and be supplied with the necessary stacking equipment.

6. Equip unit with variable speed blower motors.

7. Provide built-in diagnostics for monitoring oven components.

8. Equip unit with left or right feed conveyor belt direction via software.

9. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

10. Equip each unit with two 6” conveyor extensions.

11. Provide each unit with Dual catalytic converters for ventless operation.

12. Coordinate installation into recess on Item #, Work Counter with Sink.

13. Unit shall have a 20” cook chamber with stainless steel interior.

14. Unit shall be 430 stainless steel front, top, sides, and back with cool to touch covers and panels.

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

ITEM #: CONVEYOR TOASTER

Quantity: One (1)

Manufacturer: Hatco

Model No.: TQ-10

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 8.8A

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

3. Provide color guard sensing system for toast uniformity.

4. Unit shall include a front mounted control panel with a toast selector knob, variable speed control knob, and an aluminum toast collector pan.

5. Coordinate installation onto Item #, Room Service Chef’s Counter.

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

ITEM #: COOKING SUITE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: Custom Design Titan

Pertinent Data: See Plans Drawing #FS, and #FS

Utilities Req’d: 120V/1PH; 20.9A; (Load Center); 208V/1PH; 152.0A; (Load Center); (2) 1-1/4" Gas @ 885,000 BTUs; 1/2" HW, 1/2" CW; 1-1/2" DW; 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 specification and the following:

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

2. Cooking Island unit shall include a custom high polish Belly Bar with brass Acorn Nuts high polish.

3. Custom end cabinet shall be constructed to accommodate the Bain Marie, and electrical panel

4. All items shall be constructed of heavy duty 304 stainless steel.

5. Cooking suite shall include high polish stainless steel tubular over shelves supported by stainless steel vent stacks, with a high polished stainless steel chase as shown on drawings.

6. All equipment shall be coordinated and installed to produce comprehensive, fluid looking cooking suite.

7. Provide two (2) Fisher #58009, fill faucet, and one (1) Fisher #57673 Faucet as shown on drawings.

8. Provide 38" x 20" x 10" deep Bain-Marie with perforated false bottom and continuous channel.

9. Equipment Included in Suite is as Follows:

(442A) Custom End Cabinet

(442B) Warming Drawer

(442C) Over Shelf

(442D) Spreader with Induction Cooker

(442E) French Hot Tops with Pass-Thru Oven

(442G) Refrigerated Base

(442H) Char Broiler

(442I) Four Burner Range with Pass-Thru Oven

(442K) Griddle with Oven Base

(442M) Pasta Cooker

(442O) Fryer and Dump Station System

(442P) Pass-Thru Cheese Melter

(442Q) 6" Filler

(442R) 4" Filler

(442S) 4" Filler

(442T) 12" Spreader

10. All gas cooking equipment shall be provided with appropriate connectors.

11. Provide suite with a two (2) 1-1/4" Gas Pressure Regulator.

12. Shop drawings must be provided for approval prior to fabrication of cooking island.

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

ITEM #: COOLER STORAGE SHELVING

Quantity: Five (5)

Manufacturer: Metro

Model No.: (10) 1836NK3

(10) 1842NK3

(5) 1848NK3

(20) 63PK3

(10) 5PC

(10) 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 #: COOLER STORAGE SHELVING

Quantity: One (1)

Manufacturer: New Age

Model No.: 1062-MS-CL-B-PP-A

Pertinent Data: 4 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. Provide a prison package with tamper proof screws.

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

ITEM #84: CORNER CONVEYOR TABLE

Quantity: One (1)

Manufacturer: Champion

Model No.: CCT90

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 to be connected to Item #, Dish Machine, and Item #, Soiled Dish Table.

4. Unit shall be stainless steel construction.

5. Unit shall make a 90⁰ Turn from Item #, Soiled Dish Table into Item #, Dish Machine.

6. Unit shall be built into Item #, Soiled Dish Table.

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

ITEM # : CORNER DRAIN BOARD

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS\_\_\_\_\_

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 #\_\_\_\_\_ and Item #

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 #612: CORNER DRAIN BOARD

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 one-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning.

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 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 # : CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD24LIC

Pertinent Data: 24" x 24"

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 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Unit shall be constructed of embossed stainless steel drainboard.

4. Provide shop drawings for approval prior to fabrication.

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

ITEM #: CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD24RIC

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 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Unit shall be constructed of embossed stainless steel drainboard.

4. Provide shop drawings for approval prior to fabrication.

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

ITEM # : CORNER DRAIN BOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF-90D-FI

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 one-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning.

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 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 #: COUNTERTOP CHARBROILER

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-RB-M

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 90,000 BTU’s; 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 Individually Controlled 15,000 BTU/hr (4KW) Stainless Steel burners.

3. Unit shall have burners that are located every 6” (152 mm) with individual controls.

4. Equip unit with removable, reinforced cast iron radiants preventing clogging of burners and provide even broiling.

5. Provide unit with heavy-duty cast iron top grates provide attractive char-broiler markings.

6. Equip unit with a slanted cooking surface which provides a range of cooking temperatures.

7. Unit shall include a full width grease gutter and large capacity removable drip pan.

8. Coordinate installation into Item #, Refrigerated Equipment Base.

9. Provide 36” unit.

10. Provide gas pressure regulator and 48” quick disconnect gas hose with restraining device.

11. Provide one-piece common high shelf, back guard and front landing ledge.

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

ITEM #: CUTTING BOARD

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: 1/2" thick Polyethhylene, Custom Size

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 #FS?.?, Detail #??.

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

3. Coordinate installation onto Item #, Serving Counter.

4. Provide recessed removable, reversible cutting board.

5. Provide custom size 60" x 10".

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

ITEM #: CUTTING BOARD

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: 1/2" thick Polyethhylene, Custom Size

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 #FS?.?, Detail #??.

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

3. Coordinate installation onto Item #, Serving Counter.

4. Provide recessed removable, reversible cutting board.

5. Provide custom size 60" x 10".

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

ITEM #: DESK (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By O.S. & E.

ITEM #: DETERGENT STORAGE SHELVING

Quantity: Five (5)

Manufacturer: Metro

Model No.: (10) 1836NK3

(10) 1842NK3

(5) 1848NK3

(20) 63PK3

Pertinent Data: MetroSeal, 5 Tier, Fixed

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 #: DIPPERWELL

Quantity: One (1)

Manufacturer: Fisher

Model No.: 3041

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 a stainless steel dipper well faucet.

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

5. Coordinate installation into Item #, Beverage Counter.

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

ITEM #: DISH DOLLY

Quantity: One (1)

Manufacturer: Metro

Model No.: PCD11A

Pertinent Data: “Poker Chip”

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 additional dividers ADIIA.

3. Provide additional covers PCDVIIA.

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

5. Coordinate installation under Item #, Plating Table.

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

ITEM #: DISH MACHINE

Quantity: One (1)

Manufacturer: Champion

Model No.: 44 Pro VHR

Pertinent Data: Right to Left

Utilities Req’d: 480V/3PH; 60.0A; 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. Size and configuration as shown on drawings.

3. Provide a Ventless Heat Recovery high temperature rack conveyor dishwashing machine.

4. Equip unit with top mounted Prodigy HMI user interface controls with proactive maintenance software.

5. Provide built in 21KW electric booster heater, and built-in rinse booster heater pump.

6. Provide single point electrical connection.

7. Provide electric tank heat.

8. Provide Table Limit Switch unmounted to be mounted onto Item #, Clean Dish Table.

9. Provide automatic tank fill.

10. Provide perpetual rack advance system, with intuitive jam alert, and drive protection.

11. Provide single piece stainless steel upper and lower wash arm manifolds.

12. Provide 20” vertical clearance through the machine.

13. Provide enclosure panels (front and sides).

14. Provide unit with a water Hanner Kit.

15. Provide Drain Tempering Kit.

16. Provide unit with ION scale prevention device.

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

ITEM #: DISH MACHINE

Quantity: One (1)

Manufacturer: Champion

Model No.: DH6000TVHR

Pertinent Data: Door Type

Utilities Req’d: 208V/3PH; 48.0A; 3/4” 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 built in 21\*C rise electric booster heater.

3. Provide single point electrical connection.

4. Provide rinse sentry to ensure 180⁰ F / 83⁰C final rinse.

5. Provide autostart when hood is closed.

6. Provide automatic tank fill.

7. Provide interchangeable upper and lower spray arms.

8. Provide bottom mounted digital controls.

9. Provide ventless heat recovery condensate removal.

10. Coordinate installation of Item #, Clean Dish Table, and Item #, Soiled Dish Table.

11. Provide built-in detergent and rinse aid pumps.

12. Provide Drain Tempering kit.

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

ITEM #: DISH MACHINE 180⁰F/82⁰C Rinse

Quantity: One (1)

Manufacturer: Champion

Model No.: 66 Pro VHR

Pertinent Data: Right to Left

Utilities Req’d: 480V/3PH; 62.0A; 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. Size and configuration as shown on drawings.

3. Provide a Ventless Heat Recovery high temperature rack conveyor dishwashing machine.

4. Equip unit with top mounted Prodigy HMI user interface controls with proactive maintenance software.

5. Provide built in 21KW electric booster heater, and built-in rinse booster heater pump.

6. Provide single point electrical connection.

7. Provide electric tank heat.

8. Provide Table Limit Switch unmounted to be mounted onto Item #, Clean Dish Table.

9. Provide automatic tank fill.

10. Provide perpetual rack advance system, with intuitive jam alert, and drive protection.

11. Provide single piece stainless steel upper and lower wash arm manifolds.

12. Provide 20” vertical clearance through the machine.

13. Provide enclosure panels (front and sides).

14. Provide unit with a water Hanner Kit.

15. Provide Drain Tempering Kit.

16. Provide unit with ION scale prevention device.

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

ITEM #: DISPENSING PIPE TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4065-12

Pertinent Data: From #\_\_\_\_

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 locking faucet handles.

4. Coordinate installation with Item #\_\_\_\_\_\_, Beer System.

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

ITEM #: DISPLAY COOLER SHELVING

Quantity: One (1)

Manufacturer: Anthony

Model No.: GFS Roll-A-Way

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” 48” 60” 72”.

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 #: DISPOSER

Quantity: One (1)

Manufacturer: In Sink Erator

Model No.: SS-300-#7-CC-101

Pertinent Data: Short Body

Utilities Req'd: 208V/3PH, 3.7A; 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 unit with a #7 collar adaptor for installation into Item #, Soiled Dish Table Sink.

3. Coordinate installation of CC-101 Control Panel.

4. Provide with solenoid valve, syphon breaker, and flow control valve.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 219780 (ECOG61T3O0) / 219782 (ECOG101T3O0)

Pertinent Data: Double Stacked, Mobile

Utilities Req’d: 120V/1PH; 9.1A; 1/2” Gas @ 76,429 BTU’s (Top Unit); 120V/1PH, 9.1A;

1/2” Gas @ 84,543 BTU‘s (Bottom Unit); (2) 3/4 CW, (2) 1/2” CW; 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 unit with four (4) heavy-duty, non-marking polyurethane casters, two (2) with brakes (922704).

3. Provide unit with double thermos-glazed door with open frame construction for cool outside door panel.

4. Provide stacking kit (922623) as provided by Electrolux Corporation.

5. Provide Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) colorblind friendly panel.

6. Provide Lambda Sensor for real humidity control of +1% for automatic quantity and size of food recognition to guarantee consistent cooking results.

7. Provide Programs mode: a maximum of 1000 recipes can be stored in the oven’s memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16 step cooking programs also available.

8. Provide MultiTimer: Special feature to manage up to 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs.

9. Provide OptiFlow: air flow management system to achieve maximum performance in cooking evenness and temperature control thanks to the special design of the cooking chamber, the high precision variable speed fan and the venting valve.

10. Provide reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.

11. Provide Picture Management: upload full customized images of cooking cycles or food items.

12. Provide Reduced Power Feature: To consume less energy during customized slow cooking cycles.

13. Provide six-point multi sensor core temperature probe.

14. Provide SkyClean fully integrated and automatic self-cleaning system.

15. Provide unit with external side spray unit (922171).

16. Equip unit with Double click closing catch for oven door (922265).

17. Unit shall be equipped with a USB Probe for sous vide cooking (only for Touchline ovens) (922281).

18. Provide a probe holder for liquids (922714).

19. Provide Tray for traditional static cooking, H’100mm (922746), Nonstick universal pan 305mm x 508mm x 20mm (925000), Nonstick universal pan 305mm x 508mm x 38mm (925001), and Nonstick universal pan 305mm x 508mm x 63.5mm (925002).

20. Provide Chicken racks, pair (2) (fits 8 chickens per rack) (922036).

21. Provide stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens (922086).

22. Equip unit with external side spray unit (922171).

23. Provide a pair of frying baskets (922239).

24. Equip unit with grid for whole chicken 1/1GN (8 per grid 1,2kg each) (922266).

26. Provide a grease collection tray (4”) for 61 and 101 ovens (922321).

27. Unit shall be supplied with a Kit universal skewer rack & (4) long skewer ovens (TANDOOR) (922324).

28. Equip unit with universal skewer pan for ovens (TANDOOR) (922326).

29. Provide multipurpose hook (922348).

30. Provide unit with a grid for 8 whole ducks (1.8KG, 4LBS) GN 1/1 (922362).

31. Equip unit with a Potato baker GN 1/1 for 28 potatoes (305mm x 508mm) (925008).

32. Provide USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous vide probe (922281).

33. Provide unit with fat filter, and stainless steel grid.

34. Supply equipment with “Starting Kit 2”, RO System (9R011B), RO System Tank (9R001D), Cleaning Powder (100 Bag Bucket 0S2392), Rinse and Descaling tablets (50 Count bucket 0S2394).

35. Provide PosiSet.

36. KEC shall coordinate with owner and operator, scheduling of Electrolux Chef Training.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: (2) ICP 6 Full E

Pertinent Data: Stacked, Mobile

Utilities Req’d: 480V/3PH/26.9A; (2) 3/4" CW; 2" IW (Top Unit); 480V/3PH/26.9A; (2) 3/4" CW;

2" IW (Bottom Unit)

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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.

4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and USB port.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressure less, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with a stackable Combi-Duo Kit for stacking 61 gas on 61 gas on casters.

22. Provide unit with installation kits including quick disconnect gas, water and drainage connections

23. Provide unit with a heat shield.

24. KEC shall provide and coordinate installation of Item #\_\_\_\_\_, Reverse Osmosis System for use with Combi Oven.

25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: (2) XS 61 G

Pertinent Data: Stacked, Mobile

Utilities Req'd: (2) 208V/1PH; 1.9A; (2) 3/4" Gas @ 49,000 BTUs, 6.5"-10" W.C.; (4) 3/4" CW;

(2) 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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.

4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and USB port.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and duringh training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressureless, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with a stackable Combi-Duo Kit for stacking 61 gas on 61 gas on casters.

22. Provide unit with installation kits including quick disconnect gas, water and drainage connections

23. Provide unit with a heat shield.

24. KEC shall provide and coordinate installation of Item #\_\_\_\_, Reverse Osmosis System for use with Combi Oven.

25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: CombiMaster Plus XS 61 G / CombiMaster Plus XS 101 G

Pertinent Data: ---

Utilities Req'd: 120V/1PH; 3.4A (Top Unit); 120V/1PH; 4.2A (Bottom Unit); 1" Reduced to 3/4"

Gas @ 49,000 BTUs (Top Unit); 1" Reduced to 3/4" Gas @ 83,500 BTUs (Bottom Unit); 7” WC; (2) 3/4" CW Filtered Water From #8; (2) 3/4" Unfiltered CW ; 2" IW (Each)

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 ClimaPlus humidity measurement, 5 stage setting and regulation.

3. Provide unit with combi steamer mode °F/°C: steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300).

4. Provide 5 programmable fan speeds.

5. Provide all type 304 stainless steel construction.

6. Provide turbo fan cool down function.

7. Provide dynamic air mixing.

8. Provide unit door with rear ventilated double glass panel and hinged inner panel.

9. Provide digital temperature display.

10. Provide digital timer, 0 24 hours with permanent setting.

11. Provide USB Interface.

12. Provide HACCP data output and software update via integral USB port.

13. Provide unit with Installation kits for both units.

14. Provide Certified installation by Rational Service Partners.

15. Provide Preventative Maintenance Kits for both units.

16. Provide Satackable Combi Duo Kit, mobile.

17. Provide unit with Four (4) heavy duty, non-marking casters, two (2) with brakes.

18. Provide no charge 4 hour RATIONAL certified chef assistance program.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi Pro 61E | iCombi Pro 101 G

Pertinent Data: Stacked

Utilities Req'd: 208V/3PH; 33.3A; 3/4" CW, 2" IW (Top Unit)

120V/1PH; 4.2A; 3/4" CW, 2" IW; 3/4" Gas @ 83,500 BTUs (Bottom Unit)

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 intelligent climate management that measures, adjusts, and controls the humidity down to the exact percentage.

4. Unit shall have the actual measured humidity in the cooking cabinet can be adjusted and viewed.

5. Equip with dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable.

6. Provide intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit.

7. Provide monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results.

8. Unit shall adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility.

9. Equip with intelligent cooking step to proof baked goods.

10. Provide individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.

11. Unit shall be capable of easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick.

12. Provide iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.

13. Equip with visual indication of loading and removal requests using energy-saving LED lighting.

14. Unit to automatically resume and optimally completes cooking processes following power outages lasting less than 15 minutes.

15. Provide intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system.

16. Unit shall display the current cleaning and descaling status.

17. Provide high-performance steam generator for optimal steaming performance even at low temperatures below 212°F.

18. Unit shall have power-steam function: increased steaming power available for Asian applications.

19. Equip with integrated, maintenance-free grease separation system without an additional grease filter.

20. Provide cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle.

21. Equip with core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Provide positioning tool for soft or very small cooking products.

22. Provide Delta-T cooking for extremely gentle preparation with minimal cooking losses.

23. Equip with precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam convection combination modes

24. Unit shall be equipped with a digital temperature display, can be set to °C or °F, displays target and actual values.

25. Unit cooking cabinet humidity and time displayed digitally; displays target and actual values.

26. Unit time can be set to display in 12- or 24-hour format.

27. Equip with 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking.

28. Provide automatic pre-selected starting time with variable date and time.

29. Provide integrated hand shower with automatic retraction and switchable spray/jet function.

30. Equip with energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress.

31. Provide no-charge 4-hour RATIONAL certified chef assistance program.

32. Provide iCombi 6-half size E/G stacked on top of the iCombi Pro10-half size E and all kits necessary to stack the units (60.73.991).

33. Provide the iCombi 10-half size to be on lo profile casters front two with bakes (60.31.622).

34. Provide 48" quick connect water lines and restraining device.

35. Provide PosiSet.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi Pro 6-half size + 6-half size G UG

Pertinent Data: Stacked

Utilities Req’d: (2) 120V/1PH; 5.0A; (2) 1" Reduced to 3/4" Gas @ 49,500 BTUs; (2) 3/4" CW Filtered Water From #\_\_\_; (2) 3/4" Unfiltered CW; (2) 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 gas orifices for equipment at 4,982’ above sea level.

3. Provide unit with 1% accurate regulation of moisture, adjustable, and retrievable via the control panel.

4. Provide unit with combi steamer mode °F/°C: steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300).

5. Provide dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

6. Provide all type 304 stainless steel construction.

7. Provide turbo fan cool down function.

8. Provide core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

9. Provide unit door with rear ventilated double glass panel and hinged inner panel.

10. Provide digital temperature display.

11. Provide digital timer, 0 24 hours with permanent setting.

12. Equip unit with Hand shower with automatic retracting system.

13. Provide USB Interface.

14. Provide HACCP data output and software update via integral USB port.

15. Provide no charge 4 hour RATIONAL certified chef assistance program.

16. Equip the unit with four (4) heavy duty, non-marking casters, two (2) with brakes.

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

18. Provide a Gas shut-off valve.

19. Provide Posi-Set.

20. Provide 48" flex, quick disconnect water hoses with restraining device.

21. Coordinate installation with Item #\_\_\_\_\_, Thermal Wall, on the right side.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi Pro Comi Duo 6-full size + 6-full size E

Pertinent Data: Stacked, Mobile

Utilities Req'd: 480V/3PH/26.9A; (2) 3/4" CW; 2" IW (Top Unit); 480V/3PH/26.9A; (2) 3/4" CW;

2" IW (Bottom Unit)

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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic re-thermalization.

4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and USB port.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressure less, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with a stackable Combi-Duo Kit for stacking 61 gas on 61 gas on casters.

22. Provide unit with installation kits including quick disconnect gas, water and drainage connections

23. Provide unit with a heat shield.

24. KEC shall provide and coordinate installation of Item #\_\_\_\_\_\_\_, Water Filtration System for use with Combi Oven.

25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: iCombi® Pro 10

Pertinent Data: --

Utilities Req'd: (2) 400V/50Hz/3PH, 37.4kW; (2) 20mm CW, (2) 50mm 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 intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage

4. Unit shall have the actual measured humidity in the cooking cabinet can be adjusted and viewed.

5. Equip with dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable.

6. Provide intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit.

7. Provide monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results.

8. Unit shall adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility.

9. Equip with intelligent cooking step to proof baked goods.

10. Provide individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.

11. Unit shall be capable of easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick.

12. Provide iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.

13. Equip with visual indication of loading and removal requests using energy-saving LED lighting.

14. Unit automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes

15. Provide intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system.

16. Unit shall display the current cleaning and descaling status.

17. Provide high-performance steam generator for optimal steaming performance even at low temperatures below 100°C.

18. Unit shall have power-steam function: increased steaming power available for Asian applications.

19. Equip with integrated, maintenance-free grease separation system without an additional grease filter.

20. Provide cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle.

21. Equip with core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Provide positioning tool for soft or very small cooking products.

22. Provide Delta-T cooking for extremely gentle preparation with minimal cooking losses.

23. Equip with precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steamconvection combination modes

24. Unit shall be equipped with a digital temperature display, can be set to °C or °F, displays target and actual values.

25. Unit cooking cabinet humidity and time displayed digitally; displays target and actual values.

26. Unit time can be set to display in 12- or 24-hour format.

27. Equip with 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking.

28. Provide automatic pre-selected starting time with variable date and time.

29. Provide integrated hand shower with automatic retraction and switchable spray/jet function.

30. Equip with energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress.

31. Provide no-charge 4-hour RATIONAL certified chef assistance program.

32. Provide a Rational stacking unit for the iCombi Pro 10’s to be on with casters front two with bakes (60.31.635).

33. Provide 1219mm quick connect water lines and restraining device.

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

ITEM #: DOUBLE COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: ICP 6-FULL/6-FULL NG

Pertinent Data: Stacked, Mobile

Utilities Req'd: (Top Unit) 208V/1PH, 4.3; 3/4" CW; 2" IW; 3/4" Gas @ 106,500 BTU;

(Bottom Unit) 208V/1PH, 4.3; 3/4" CW; 2" IW; 3/4" Gas @ 106,500 BTU

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 device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic re-thermalization.

4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.

5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.

6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.

7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.

8. Equip unit with an integrated Ethernet and USB port.

9. No water softening system or additional descaling is necessary

10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.

11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.

12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.

13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

14. Provide unit with hand shower with automatic retracting system.

15. Unit shall be equipped with high performance fresh steam generator, pressure less, with automatic filling and automatic decalcification.

16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.

17. Provide an integral, maintenance free grease extraction system.

18. Supply a single water connection as shipped, can be split connection for treated and untreated water.

19. Unit shall be 304 (DIN 1.4301) stainless-steel material inside and out, and have seamless interior and with rounded corners.

20. Provide Delta T cooking.

21. Provide unit with 60.75.752 Stacking Kit for stacking iCombi 6-full size on iCombi 6-full size (gas only).

22. Provide unit with installation kits including quick disconnect gas, water and drainage connections

23. Provide unit with a heat shield.

24. KEC shall provide and coordinate installation of Item #\_\_\_\_\_\_\_, Reverse Osmosis System, for use with Combi Oven.

25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.

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

ITEM #: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: (2) BDO-100-G-ES

Pertinent Data: Stacked, Mobile

Utilities Req’d: (2) 120V/1PH; 8.0A; 3/4” Gas @90,000 BTU’s, WC 3.5”

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 stainless steel front, top and sides.

4. Provide dual pane thermal glass windows encased in stainless steel door frames.

5. Provide four (4) 6” heavy-duty, non-marking casters, two (2) with brakes.

6. Provide tubular black soft touch handle with simultaneous door operation with triple-mounted pressure lock door design with turnbuckle assembly.

7. Provide double-sided porcelainized baking compartment liner.

8. Provide gas manifold.

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

10. Provide four (4) extra oven racks.

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

ITEM #: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: DFG-100 DBL

Pertinent Data: MOBILE

Utilities Req’d: (2) 120V/1PH; 6.0A; 3/4” Gas@ 110,000 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 stainless steel front, top and sides.

4. Provide dual pane thermal glass windows encased in stainless steel door frames.

5. Provide four (4) 6” heavy-duty, non-marking casters, two (2) with brakes.

6. Provide powder coated door handle with simultaneous door operation with triple-mounted pressure lock door design with turnbuckle assembly.

7. Provide double-sided porcelainized baking compartment liner.

8. Provide with Solid State digital with Pulse Plus® and Cook & Hold.

9. Equip with interior light.

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

11. Unit shall have a two speed fan motor.

12. Provide gas manifold.

13. Provide a 36" flex, quick disconnect gas hose with restraining device and gas pressure regulator.

14. Provide four (4) extra oven racks.

15. Provide 6" plate casters, two with brakes.

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

ITEM #: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: DFG-100 DOUBLE

Pertinent Data: Double Unit

Utilities Req=d: (2) 120V/1PH; 6.0A; 3/4" Gas @ 110,000 BTUs; 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 gas manifold.

4. Provide 4" low profile casters.

5. Provide SSI-M solid state infinite control with manual timer.

6. Provide 48" flex, quick disconnect gas hose with restraining device.

7. Provide stainless steel top, front and sides.

8. Provide dual pane thermal glass windows encased in stainless steel door frames.

9. Provide triple-mounted pressure lock door design with turnbuckle assembly.

10. Provide electronic spark ignition control system.

11. Provide manual gas service cut-off switch located on the front of the control panel.

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

ITEM #: DOUBLE CONVECTION RETHERM OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: MARK V-100 DBL

Pertinent Data: Mobile

Utilities Req’d: 208V/3PH; (2) 31.0A

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. 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) 6” heavy-duty, non-marking 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 #: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: MARK V-200

Pertinent Data: Mobile

Utilities Req’d: 208V/3PH; (2) 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) 6” heavy-duty, non-marking 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 #: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Imperial

Model No.: ICVDE2

Pertinent Data: Mobile

Utilities Req’d: (2) 208V/3PH; 31.0A

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 stainless steel exterior finish.

4. Provide welded and finished seams.

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

6. Provide extreme duty door system which eliminates side to side shaft movement, has double bearings on the top and bottom of each door, four bearings per door, improved door pressure locking, a door chassis that is to be fortified to withstand constant opening and closing, and a handle which is secured to an internal stainless steel chassis system, not the external door finish.

7. Provide dual open doors, one hand opens and closes both stainless steel solid doors simultaneously.

8. Provide Cook and Hold computer controls.

9. Provide stainless steel back enclosure.

10. Provide four (4) extra oven racks.

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

ITEM #: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JCO-240B

Pertinent Data: ---

Utilities Req’d: (2) 120V/1PH; 6.0A; 3/4” Gas @ 110,000 BTU’s, 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. Unit construction shall be full angle-iron frame, with stainless steel front, top, and sides.

4. Equip unit with one dual pane thermal glass window encased in stainless steel door frame, porcelain 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 stainless steel baking compartment liners, and an aluminized steel combustion chamber.

7. Unit shall be equipped with dual inlet blower wheel.

8. Provide electronic spark ignition control system, and removable dual tube burners.

9. Equip unit with gas pressure regulator as well as a manual gas service cut-off switch located on the front of the control panel.

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, 1/3 horsepower blower motor with automatic thermal overload protection.

12. Equip unit with a control area cooling fan, and two 50 watt commercial bake oven lamps.

13. Provide four (4) 6” heavy-duty, non-marking casters, front two (2) with brakes.

14. Provide four (4) additional oven racks.

15. Equip unit with a gas manifold.

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

17. Provide PosiSet.

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

ITEM #: DOUBLE DEEP KEG RACK

Quantity: Four (4)

Manufacturer: New Age

Model No.: 51171

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 framework for the keg shelves, constructed out of 1-1/2@ x 2-3/4" x .070" wall tubing.

4. Provide keg shelf laterals constructed out of 1-1/2@ x 2-11/16" x .15" wall channel.

5. Provide posts that are constructed out of 1-5/16" Diameter pipe.

6. Provide 12 Keg Capacity.

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

ITEM #: DOUBLE OVERSHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #29, and #30.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation of Item #, P.O.S. Printer.

5. Ensure supports of Double Overshelf are attached to the frame of Item #, Chef’s 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 #: DOUBLE SIDED GLASS RACK SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #46, and #45.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation on Item #, 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 #: DOUBLE WALL SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans Drawing # FSX.X Detail #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 #FSX.X, 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 #, Garde Manger Counter With Sinks.

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 #: DOUGH DIVIDER

Quantity: One (1)

Manufacturer: Gemini

Model No.: DIV20E

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 4.9A

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. Size and configuration as shown on drawings.

3. Equip unit with 20-part hydraulic divider.

4. Unit shall have a scaling range of 3.5-32 oz.

5. Provide unit with a manual operation.

6. Equip unit with stainless steel blades.

7. Unit shall have automatic blade retraction.

8. Unit shall be capable of producing up to 900 pieces per hour.

9. Provide cast iron head with non-stick coating.

10. Equip unit with a protection bar handle.

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

ITEM #: DOUGH DIVIDER/ROUNDER

Quantity: One (1)

Manufacturer: Gemini KB Systems

Model No.: GBEDR

Pertinent Data: Automatic

Utilities Req’d: 208V/3PH; 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. Size and configuration as shown on drawings.

3. Equip unit with electronic control panel.

4. Provide automatic cycle of dividing and rounding.

5. Unit shall be equipped with programmable pressing and rounding times.

6. Equip unit with press only, divide only, and cleaning positions.

7. Provide cast iron foot on wheels.

8. Provide stainless steel dividing disc.

9. Equip unit with interchangeable dividing disc.

10. Unit shall be equipped with coated anodized aluminum dividing disc.

11. Provide a forward tilting system which provides easier access for cleaning the dividing disc.

12. Unit shall have two handed operation and cleaning position.

13. Equip the unit with the following:

a. 14 Part Disc for 4.6oz to 8.8oz weight range.

b. 30 Part Disc for 1.4oz grams to 4.6oz weight range.

c. 36 Part Disc for 1.0oz to 4.0oz weight range.

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

ITEM #: DOUGH SHEETER

Quantity: One (1)

Manufacturer: Gemini

Model No.: SSO685 Automat

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 3.0A

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 heavy-duty cord and plug. Coordinate NEMA configuration with the Contractor of Division 16.

3. Equip unit with 107-3/32” overall length, with a 26” roller length.

4. Unit shall have a 1/64” to 1-3/4” adjustable roller gap.

5. Unit shall include a catch pan tray under conveyors.

6. Provide a 25” width to the conveyor belt.

7. Provide stainless steel protective guard on each side of rollers.

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

ITEM #: DOUGH SHEETER

Quantity: One (1)

Manufacturer: Gemini KB Systems

Model No.: STM 5303

Pertinent Data: Bench Top

Utilities Req’d: 208V/3PH; 2.3A

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 sheet dough gently and precisely using only a minimum of space.

4. Equip unit with close to 482mm of working width.

5. Provide end thickness stop which makes it easy to precisely set desired final thickness.

6. Unit shall provide consistent final thickness of dough bands.

7. Unit shall provide uniform product size and weight.

8. Equip unit with smooth surfaces which make it very easy to clean.

9. Provide ergonomically shaped roller adjustment lever.

10. Unit shall have operating elements and controls which are easy to reach.

11. Unit tables fold up for easy storage and valuable working space.

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

ITEM # : DRAFT BEER COOLER

Quantity: One (1)

Manufacturer: Perlick

Model No.: DDC68

Pertinent Data: 2 Door, 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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide stainless steel doors and barrel locks hinged left, right.

5. Provide four (4) 1" casters, front two with brakes.

6. Coordinate installation of Item #\_\_\_\_, Draft Beer Dispensing Tower, and Item #\_\_\_, Drip Trough.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM #407: DRAFT BEVERAGE REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: DDS60

Pertinent Data: 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. Cooler shall be self contained refrigeration with the condensing unit on the left.

4. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

5. Provide two (2) solid black vinyl/field laminated doors. First door hinged left, second door hinged right.

6. Provide stainless steel draft arm.

7. Provide set of four (4) 1-5/8" low-profile casters (63771A), front two with brakes.

8. Coordinate installation into Item #\_\_\_\_, Back Bar Counter.

9. Coordinate installation of Item #\_\_\_\_, Dispensing Tower.

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

ITEM #: DRAFT BEVERAGE REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: DDS84

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH; 4.2A

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. Size and configuration as shown on drawings.

3. Cooler shall be self contained refrigeration with the condensing unit on the left.

4. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

5. Provide three (3) solid black vinyl/field laminated doors. First door hinged left, second door hinged left, third door hinged right.

6. Provide stainless steel draft arm.

7. Provide set of six (6) 1-5/8" low-profile casters (63771A-2), front two with brakes.

8. Coordinate installation into Item #\_\_\_\_\_\_, Back Bar Counter.

9. Coordinate installation of Item #\_\_\_\_, Dispensing Tower.

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

ITEM # : DRAIN BOARD

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS\_\_\_\_\_

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 #\_\_\_\_\_ and Item #

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 #: DRAIN BOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: 7055AD

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 two (2) glass rack slides with drainboard top.

3. Unit shall be cabinet base.

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 # : DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: SC-18

Pertinent Data: ---

Utilities Req ‘d: 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 1-5/8" OD tubular stainless steel legs with 1" adjustable thermoplastic feet.

3. Unit shall be constructed of embossed stainless steel drainboard.

4. Provide unit with adjustable stainless steel shelf.

5. Provide left hinged door.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM #: DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12DB

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 1-5/8” tubular, stainless steel with 1” adjustable thermoplastic foot and cabinet base.

3. Provide pitched stainless steel drainboard top, All horizontal and vertical edges 1/4” radius with balled corners.

4. Provide unit with 6" high backsplash with 1" return.

5. Provide TS Series 12" W Perforated Drainboard Insert (1040635-12), with 'Stadium' shaped perforations and stainless steel construction.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM # : DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD12

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 1-5/8” tubular, stainless steel with 1” adjustable thermoplastic foot and cabinet base.

3. Unit shall be constructed of embossed stainless steel drainboard.

4. Provide shop drawings for approval prior to fabrication.

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

ITEM # : DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD18

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 1-5/8” tubular, stainless steel with 1” adjustable thermoplastic foot and cabinet base.

3. Unit shall be constructed of embossed stainless steel drainboard.

4. Provide shop drawings for approval prior to fabrication.

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

ITEM #: DRAIN BOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD36

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 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Unit shall be constructed of embossed stainless steel drainboard.

4. Provide shop drawings for approval prior to fabrication.

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

ITEM #: DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12SC

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 shop drawings for approval prior to fabrication.

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

ITEM #: DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18SC

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 shop drawings for approval prior to fabrication.

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

ITEM #: DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF6CO-DB

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 shop drawings for approval prior to fabrication.

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

ITEM #: DRAWER TYPE HAND SINK WITH SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-47

Pertinent Data: ---

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 K-50 swing spout faucet. (Or K-175 Electronic faucet battery operated).

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

ITEM #: DRIP TRAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: 5020

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. Size and configuration as shown on drawings.

3. Provide a stainless-steel drip pan.

4. Coordinate installation of Item #\_\_\_\_, Dispensing Tower.

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

ITEM # : DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: 5020

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. Size and configuration as shown on drawings.

3. Coordinate installation into Item #, Draft Beer Cooler.

4. Coordinate installation under Item #, Beer Dispensing Tower.

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

ITEM # : DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18640A-GRC

Pertinent Data: ---

Utilities Req'd: 1/2” CW, 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 stainless steel construction.

3. Provide unit with glass rinser on center.

4. Install in-line water regulator set at 15 PSI from the street water supply.

5. Install in-line one way check valve from the street water supply.

6. Coordinate installation with Item #, Beer Dispensing Tower.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM # : DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18645A-GRC

Pertinent Data: ---

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 erip 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. Coordinate installation onto Item #\_\_\_, Preparation/Back Counter with Sink.

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

ITEM # : DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18660

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. Size and configuration as shown on drawings.

3. Unit shall be all stainless steel construction.

4. Equip unit with 1/2” I.D. brass drain tube with 1/2” NPSM thread and mechanical end to accept 1/2” I.D. flexible drain tube.

5. Coordinate installation into Item #\_\_\_\_, Beer Dispensing Tower.

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

ITEM # : DRIP TROUGH WITH RINSER

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18660A-GRC

Pertinent Data: ---

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 stainless steel finish.

4. Provide glass rinser as shown.

5. Recess unit into Item #\_\_\_\_\_, Back Bar Counter.

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

ITEM #: DRIP TROUGH WITH RINSER

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18660-GRC

Pertinent Data: ---

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. Unit shall be all stainless steel construction.

4. Provide 4-3/8” diameter heavy-gauge stainless steel glass rack, NSF listed stainless steel rinser.

5. Equip unit with 1/2” I.D. brass drain tube with 1/2” NPSM thread and mechanical end to accept 1/2” I.D. flexible drain tube.

6. Coordinate installation into Item #, Bar Top.

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

ITEM # : DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18750-21-GRC

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 be constructed of all stainless steel.

4. Provide the glass rinser with at 4.37” (111mm) diameter heavy gauge stainless steel glass rack NSF listed stainless steel rinser.

5. Coordinate installation into Item #\_\_\_\_, Back Bar Top and with Item #\_\_\_\_, Beer Dispensing Tower.

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

ITEM #: DROP-IN HAND SINK WITH SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-42

Pertinent Data:

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 #, Back Counter as shown on drawings.

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

ITEM #: DROP-IN HAND SINK WITH SOAP & TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS\_\_\_, Drop-In

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.

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

1. Standard fabrication Drawing #FS\_\_.2, Detail #24.

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

3. Size and configuration as shown on drawings.

4. Provide with gooseneck faucet.

5. Provide with c fold towel dispenser.

6. Provide unit with p trap and tail piece.

7. Provide unit with wrist blade.

8. Unit must be cleanly continuously fully welded into place and ground smooth so that there are no cutting spots.

9. Coordinate installation into Item #\_\_\_\_\_\_\_\_\_, as shown on drawings.

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

ITEM #: DRY STORAGE SHELVING

Quantity: Five (5)

Manufacturer: Metro

Model No.: (10) 1836BR

(10) 1842BR

(5) 1848BR

(20) 74P

Pertinent Data: Super Erecta Brite, 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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: SC18W

Pertinent Data: ---

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 a 10” x 14” x 9-1/2” sink bowl with faucet.

3. Provide a 5” diameter waste chute with 5/8” raised rim.

4. Equip unit with stainless steel outer and inner door panels (SCDR18) with right hinge and dual magnetic catch.

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

ITEM # : 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 Perlick Flex Mount Leg Relocation Kit, Includes: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide 934GN-LF 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 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 shop drawings for approval prior to fabrication.

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

ITEM #: DUNNAGE RACK

Quantity: One (1)

Manufacturer: Metro

Model No.: (1) HDP35C

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. Verify room size.

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

ITEM #: ELECTRONIC READOUT

Quantity: One (1)

Manufacturer: Cardinal

Model No.: 205

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 5.0A

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 a push button tare.

4. Provide Gross, tare, net conversion.

5. Provide selectable key lockout.

6. Provide auto shutoff and sleep modes.

7. Provide four input lines.

8. Coordinate installation with and connect to Item #, Floor Scale.

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

ITEM #: ESPRESSO GRINDER

Quantity: One (1)

Manufacturer: La Marzocco

Model No.: Swift

Pertinent Data: ----

Utilities Req’d: 120V/1PH 12.0A

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 the Swift grinder’s engineering and design to guarantee level and consistent coffee beds.

4. Equip unit with flat ceramic burrs which ensure minimal heat buildup during the grinding process enabling the unit to be the ideal grinder for high-volume café locations aiming to improve consistency.

5. Unit shall feature dual hopper design, the unit allows for a single grinder to serve two different coffees.

6. The unit shall offer highly accurate volumetric dosing and tamping, the Swift repeatedly doses to within a fraction of a gram.

7. Provide a step-less micro grind adjustment which provides the barista with the highest level of control, while also minimizing waste.

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

ITEM # : ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Bunn

Model No.: BW3-CTS (43500.0010)

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 30.0A; 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. Unit shall be two-step model (automatic espresso + steam wand) with hot water dispense.

3. Equip with an Intellisteam® wand automatically steams to proper milk temperature, no need to monitor with a thermometer

4. Unit shall steam 1L of milk in under one minute.

5. Provide two hoppers which allow for your choice of fresh espresso beans.

6. Equip with easy-to-use touch screen with beautiful graphics which guides the operator.

7. Unit shall have hopper capacity of 3.3lb (1.5kg).

8. Equip the dispense spout to adjust from 3" to 6.8”.

9. Equip the unit with a heated stainless steel brew chamber.

10. Provide a heavy duty grinder.

11. Provide a simple cleaning process with reminder and lockout.

12. Equip unit with a built-in troubleshooting menu.

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

ITEM # : ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Bunn

Model No.: BW4C CTM P-RS Superautomatic Espresso (55300.0002)

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 13.2A; 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. Size and configuration as shown on drawings.

3. Unit to have capacity for 150 cups/day performance.

4. Provide with a 4.4lb (2kg) chocolate powder system for mocha and hot chocolate beverages

5. Unit to produce hot and cold foamed milk.

6. Equip with two 2.2lb (1.0kg) bean hoppers with two grinders for fresh espresso beans.

7. Provide an integrated single-milk refrigerator that holds up to 4L of milk.

8. Equip with an easy-to-use touch screen with graphics to guide the operator.

9. Provide with simple, screen-prompted cleaning process with reminder and lockout (daily cleaning for espresso and milk, weekly cleaning for powder).

10. Provide an adjustable height product dispense spout (3.3" to 6.9").

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

ITEM #: ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Bunn

Model No.: Sure Tamp Steam (43400.0036)

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 20.4A; 1/4” CW; 5/8” 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 two (2) hoppers.

4. Equip unit with a dispense spout which accommodates cups up to 20oz.

5. Unit shall maintain constant and consistent tamping pressure throughout the shot cycle.

6. Provide BUNNlink7 machine to machine monitoring system.

7. Equip unit with Intellisteam7 wand automatically steams to proper milk temperature no need to monitor with a thermometer.

8. Coordinate installation onto Item #, Room Service Setup Counter with Sink.

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

ITEM #: ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Franke

Model No.: A300 FM EC

Pertinent Data: Automatic

Utilities Req’d: 208V/1PH; 10.0A; 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. Provide double bean hoppers of 2.5 pounds capacity each.

4. Provide precision grinder with durable ceramic grinding disks.

5. Provide one touch grind, tamp and brew.

6. Provide FoamMaster for milk foam.

7. Provide interactive 8” touch screen guides.

8. Provide one powder dosing system.

9. Provide automatic cleaning and rinsing program.

10. Provide and coordinate installation of a Water Filtration System.

11. Provide machine install, start‑up and calibration of equipment by Franke authorized service partner.

12. Provide Installation Kit, which includes (1) jar cleaning tablet, water hose and BSP connector, water hardness test strip, piston o‑ring change instructions, espresso shot guideline stickers, MSDS sheets for cleaning tablets only, technical support sticker and milk cleaner.

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

ITEM #: ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: La Marzocco

Model No.: Linea Classic 1 Group

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 20.0A; 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 #: 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 # : ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Schaerer

Model No.: Coffee Art Plus

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 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 pro-grammable 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 tempera-ture.

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 cappucci-nos/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 #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: ADT052

Pertinent Data: See Drawing #FS, Connected to Building Emergency Power

Utilities Req’d: 120V/1PH, 0.9A; 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 #, Refrigeration Rack.

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

4. Unit shall be connected to building Emergency Power.

5. Each Evaporator Coil shall be installed with EcoSmart Controller provided by RDT. Each EcoSmart Controller will monitor each compartment. All EcoSmart controllers are to be installed by KEC to include a 30.5m CAT5E/CAT6E cable provided by the KEC and connected from the EcoSmart controller to the exterior top of the refrigerated compartment and labeled for General Contractors IT Subcontractor to be connected to Building net‑work system provided by Owner. The final location of the data collection will be coordinated by General Contractor and Owner.

6. Provide Fins that are protected from Salt Air.

7. Provide shop drawings for approval prior to installations.

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

ITEM #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0060

Pertinent Data: See Drawing #FS\_\_\_\_, Connected to Building Emergency Power)

Utilities Req’d: 120V/1PH; 0.9A; 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 #\_\_\_\_\_, Refrigeration Rack.

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

4. Unit shall be connected to building Emergency Power.

5. Each Evaporator Coil shall be installed with EcoSmart Controller provided by RDT. Each EcoSmart Controller will monitor each compartment. All EcoSmart controllers are to be installed by KEC to include a 30.5m CAT5E/CAT6E cable provided by the KEC and connected from the EcoSmart controller to the exterior top of the refrigerated compartment and labeled for General Contractors IT Subcontractor to be connected to Building net‑work system provided by Owner. The final location of the data collection will be coordinated by General Contractor and Owner.

6. Provide shop drawings for approval prior to installations.

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

ITEM #64: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0095

Pertinent Data: See Plans Drawing #FS\_\_\_, Connect to Building Emergency Power.

Utilities Req'd: 120V/1PH, 1.8A; 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 #\_\_\_, 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 #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0100

Pertinent Data: Off Cycle Defrost, See Plans, Drawing #FS\_\_, Connected to Building Emergency Power

Utilities Req’d: 208V/1PH, 9.1A; 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 #\_\_\_\_, Refrigeration Rack.

3. Contractor to coordinate installation with the Plumbing Contractor. Indirect waste is to be terminated with a P-trap.

4. Furnish for installation by the Electrical contractor heater tape for walk-in freezer drain lines at 8 watts per foot.

5. Electrical Contractor to connect wires from the coil to the time clock on Item #111, Refrigeration Rack.

6. Unit shall be connected to building emergency power supply.

7. Each Evaporator Coil shall be installed with EcoSmart Controller provided by RDT. Each EcoSmart Controller will monitor each compartment. All EcoSmart controllers are to be installed by KEC to include a 30.5m CAT5E/CAT6E cable provided by the KEC and connected from the EcoSmart controller to the exterior top of the refrigerated compartment and labeled for General Contractors IT Subcontractor to be connected to Building network system provided by Owner. The final location of the data collection will be coordinated by General Contractor and Owner.

8. Provide shop drawings for approval prior to installations.

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

ITEM #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0105

Pertinent Data: See Drawing #FS\_\_\_\_, Connected to Building Emergency Power)

Utilities Req’d: 120V/1PH; 1.8A; 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 #\_\_\_\_, Refrigeration Rack.

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

4. Unit shall be connected to building Emergency Power.

5. Each Evaporator Coil shall be installed with EcoSmart Controller provided by RDT. Each EcoSmart Controller will monitor each compartment. All EcoSmart controllers are to be installed by KEC to include a 30.5m CAT5E/CAT6E cable provided by the KEC and connected from the EcoSmart controller to the exterior top of the refrigerated compartment and labeled for General Contractors IT Subcontractor to be connected to Building net‑work system provided by Owner. The final location of the data collection will be coordinated by General Contractor and Owner.

6. Provide shop drawings for approval prior to installations.

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

ITEM #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0130

Pertinent Data: See Drawing #FS\_\_\_\_, Connected to Building Emergency Power)

Utilities Req’d: 208V/1PH; 13.7A; 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 #\_\_\_\_, Refrigeration Rack.

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

4. Unit shall be connected to building Emergency Power.

5. Each Evaporator Coil shall be installed with EcoSmart Controller provided by RDT. Each EcoSmart Controller will monitor each compartment. All EcoSmart controllers are to be installed by KEC to include a 30.5m CAT5E/CAT6E cable provided by the KEC and connected from the EcoSmart controller to the exterior top of the refrigerated compartment and labeled for General Contractors IT Subcontractor to be connected to Building net‑work system provided by Owner. The final location of the data collection will be coordinated by General Contractor and Owner.

6. Provide shop drawings for approval prior to installations.

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

ITEM #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: Thermal-Rite

Model No.: GBF440-385ESK-TS

Pertinent Data: Remote Compressor, #FS3

Utilities Req’d: 208V/1PH; 8.0A; 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. Size and configuration as shown on drawings.

3. Provide new advanced touch screen controller with USB port on easy-to-use control panel.

4. Provide unit with Holding cycle which automatically switches over to cooler or freezer mode after each cycle is completed.

5. Provide one multi point product probe.

6. Unit shall meet the demands of HACCP Guidelines.

7. Provide the unit with automatic defrost.

8. Provide a programmable controller with up to 99 customized options.

9. Coordinate installation into Item #, Blast Chiller.

10. Provide shop drawings for approval prior to fabrication.

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

ITEM #: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0080

Pertinent Data: See Drawing #FS\_\_\_, Connected to Building Emergency Power

Utilities Req’d: 208V/1PH, 9.1A; 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 #\_\_\_\_, Freezer Condensing Unit.

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

4. Unit shall be connected to building Emergency Power.

5. Each Evaporator Coil shall be installed with EcoSmart Controller provided by RDT. Each EcoSmart Controller will monitor each compartment. All EcoSmart controllers are to be installed by KEC to include a 100' CAT5E/CAT6E cable provided by the KEC and connected from the EcoSmart controller to the exterior top of the refrigerated compartment and labeled for General Contractors IT Subcontractor to be connected to Building network system provided by Owner. The final location of the data collection will be coordinated by General Contractor and Owner.

6. Provide shop drawings for approval prior to installations.

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

ITEM #: EYE WASH STATION

Quantity: One (1)

Manufacturer: Bradley

Model No.: S19-220BPT

Pertinent Data: ---

Utilities Req’d: 1/2" CW, 1/2" HW; 1-1/4" 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 unit with S19-2000 Navigator EFXB emergency thermostatic mixing valve.

4. Provide unit with stainless-steel bowl.

5. Provide large push handle for high visibility in emergency situations is operated by hand.

6. Provide heavy‑gauge sand cast aluminum protected with BradTect safety yellow coating. Includes three clearance holes for mounting bracket onto wall.

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

ITEM #: FILLER FAUCET

Quantity: One (1)

Manufacturer: Fisher

Model No.: 5440

Pertinent Data: ---

Utilities Req’d: 3/4” CW, 3/4” 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. Provide unit with 72” hose.

3. Provide pot filler spout with shutoff valve, nonmarring on a 360-degree swivel elbow.

4. Provide unit with inline dual check valve, and back flow preventors.

5. Provide unit with wrist-blade handles.

6. Provide unit with pipe hook.

7. Coordinate installation on Item #, Preparation Table with Bain Marie.

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

ITEM #: FILLER FAUCET

Quantity: One (1)

Manufacturer: Fisher

Model No.: 4231

Pertinent Data: ---

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. Provide unit with 11” control swing spout and 13” double jointed assembly.

3. Provide pot filler spout with shutoff valve.

4. Provide unit with wrist-blade handles.

5. Coordinate installation on Item #\_\_

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

ITEM # : FILLER PIECE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS\_\_

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 # : FILLER PIECE

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: 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 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 #: FISH FILE REFRIGERATOR

Quantity: One (1)

Manufacturer: Victory

Model No.: RS-1D-S1-HC-FF

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.5A

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 stainless steel exterior, and interior.

3. Provide stay-open drawer feature for easy product loading.

4. Equip unit with one-piece, snap-in magnetic drawer gaskets.

5. Unit shall have stainless steel pans that drain independently into main drain line.

6. Provide low profile horizontal drawer handles.

7. Equip unit with hinged front shroud makes condenser cleaning easier.

8. Provide 6” high adjustable stainless steel legs.

9. Unit shall have heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

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

ITEM #: FISH PREPARATION TABLE WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans Drawing #FS

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 #FSX.X, Detail #1A, #2B, #4C, #5A, and #15.

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

3. Size and configuration as shown on drawings.

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

5. Unit shall be equipped 16-gauge 304 stainless steel under shelf with 2” turn-up at the rear.

6. Coordinate installation of Item #, PreRinse Unit with Faucet.

7. Provide cutout in table top with support tabs and pins for Item #, Recessed Cutting Board.

8. Provide cutout in table for Item # Fish Sink with Perforated Bottom.

9. Provide a fully enclosed back splash on left side of the table.

10. Coordinate installation with Item #, Double Wall Shelf, and Item #, Knife Sanitizer.

11. Provide space under table for Item #, Trash Receptacle.

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 #: FISH SINK WITH PERFORATED BOTTOM

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 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 #FSXX.2, Detail #15.

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

3. Size and configuration as shown on drawings.

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

5. From provide one (1) 48” x 22” x 12” deep sink with rotary waste and connected rear overflow.

6. Sink bottom shall have a 1" high false perforated bottom.

7. Provide support tabs and pins for recessed cutting board, over sink.

8. Provide 1/2 thick polyurethane cutting board to cover sink.

9. Coordinate fabrication and installation with Item #\_\_, \_\_\_\_\_\_\_.

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

11. Provide shop drawings for approval prior to fabrication.

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

ITEM #: FLIGHT TYPE DISH MACHINE

Quantity: One (1)

Manufacturer: Champion

Model No.: EUCCW6

Pertinent Data: Flight Type, See Plans Drawing #FS

Utilities Req’d: 480V/3PH; 117.0A; 3/4” HW; 1/2” CW; 2” IW, 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. Dish machine shall provide for front service, all services must be accessible from the front of the unit, owner provided detergent dispenser shall be mounted in front.

3. Provide start / stop station at load and unload end.

4. Provide common drain connection.

5. Provide stainless steel enclosure panels on all sides, as well as a stainless steel chase for water connection. Contractor shall coordinate with General Contractor.

6. Provide with electric booster heater, booster shall be wired to machine control box.

7. Provide left to right operation.

8. Provide minimum 5’0” Load Section, including PreWash Unit.

9. Provide minimum 7’0” Unload Section, including blower dryer.

10. Mount on adjustable flanged legs.

11. Provide unit with 25” clear chamber that will accommodate trays.

12. Provide unit with peg type conveyor belt with upper rods to accommodate oval banquet trays.

13. Provide cold water thermostat for prewash.

14. Provide external scrap bucket on 30” prewash.

15. Provide 3 HP motor pumps.

16. Provide with machine mounted bumper rail.

17. Provide drain water tempering device.

18. Provide 1/2” backflow vent to open drain.

19. Provide drain interlocks.

20. Provide mounted Pressure Reducing Valve.

21. Provide Shock arrestor and pressure gauge on incoming water line.

22. Provide a single point electrical connection inclusive of all peripheral equipment.

23. Provide shop drawings for approval prior to fabrication.

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

ITEM #: FLOOR SCALE

Quantity: One (1)

Manufacturer: Cardinal

Model No.: FHN544/PF-FHN-544

Pertinent Data: Recessed

Utilities Req’d: 120V/1PH; 5.0A

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 diamond plate platform material.

4. Equip unit with 4 sealed electronic strain gage load cells as weighing elements.

5. Provide calibration controls.

6. Provide platform restraint with self-checking load cells.

7. Provide adjustable leveling feet mounted to each load cell.

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

ITEM #: FLOOR SCALE

Quantity: One (1)

Manufacturer: Cardinal

Model No.: FHN544/PTN44

Pertinent Data: Recessed

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 diamond plate platform material.

4. Equip unit with 4 sealed electronic strain gage load cells as weighing elements.

5. Provide calibration controls.

6. Provide platform restraint with self-checking load cells.

7. Provide adjustable leveling feet mounted to each load cell.

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

ITEM #: FLOOR TROUGH AND GRATE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FSX.X, 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 #FSX,X, 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 #: FLY WHEEL SLICER

Quantity: One (1)

Manufacturer: Berkel

Model No.: 300M

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. Equip unit with a low resistance fly-wheel for smooth, easy slicing.

4. Unit shall be equipped with a rear knife guard.

5. Unit shall have classic styling with the “traditional” Berkel red color.

6. Provide unit with Integrated two stone sharpener.

7. Unit shall be equipped with a nominal 12" (300 mm) hollow ground knife.

8. Equip unit with a clamping device for solidly holding the product.

9. Unit shall be capable of automatic feeding of the product into the knife.

10. Unit shall able to handle product 7" high by 81⁄2" wide.

11. Unit shall be capable of slices product 7" round.

12. Provide ability to slicing up to 3⁄16" in thickness.

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

ITEM #302: FOOD BLENDER

Quantity: One (1)

Manufacturer: Vitamix

Model No.: 5205

Pertinent Data: Variable Speed

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 Pulse function and variable speed control allow for flexibility and creativity.

4. Provide low countertop profile and removable lid plug make it easy to add ingredients while blending.

5. Provide large 1-1/2 gallon container with XL Variable Speed, XL blade assembly, lid, and tamper.

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

ITEM #: FOOD BLENDER

Quantity: One (1)

Manufacturer: Vitamix

Model No.: 5202

Pertinent Data: Variable Speed

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 pulse function and variable speed control allow for flexibility and creativity.

4. Provide low countertop profile and removable lid plug make it easy to add ingredients while blending.

5. Provide large 1.5-gallon and 64-ounce containers with XL programs, XL blade assembly, lid, and tamper.

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

ITEM #: FOOD PROCESSOR

Quantity: One (1)

Manufacturer: Robot Coupe

Model No.: R2N

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 7.0A

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 a cutter bowl in composite material and smooth bowl base blade assembly with one speed (1725 RPM), 2.9 L capacity bowl.

4. Provide red OFF, green ON buttons.

5. Provide with 2 hoppers: 1 large hopper (surface :12 square inches) and 1 cylindrical hopper (Ø :2 1/4’’). Removable bowl and lid. Removable chute and feed lead for dishwasher safe and easy cleaning. Vertical pusher presses on vegetables for uniform cuts.

6. Provide unit with 3 mm (1/8’’) grating and 3 mm (1/8’’) slicing discs.

7. Provide a five-disc package including: 6mm (1/4’’) coarse grating; 6mm (1/4’’x1/4’’) julienne; 1mm (1/32’’) slicing, 2 mm (5/64’’) Julienne; and 6 mm (1/4’’) slicing discs.

8. Provide one (1) fine serrated blade assembly for chopping herbs and spices, ref 27061.

9. Coordinate installation onto Item #303, Cold Preparation Table with Sink.

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

ITEM #: FOOD PROCESSOR

Quantity: One (1)

Manufacturer: Robot Coupe

Model No.: R602V

Pertinent Data: 7.0 Quart

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

3. Provide the following processing plates:

a. Slicing Plates: 28062, 28064, 28004, 28128, 28130, 28131, 28132, 28133.

b. Julienne Plates: 28051, 27066, 27067, 28052, 28053.

c. Grating Plates: 28056, 28058, 28136, 28163, 28164, 28165, 28055, 28061.

d. Dicing Plates: 28110, 28112, 28113.

e. French Fry Plates: 28134, 28135.

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

ITEM #: ENCLOSED FOOD TRANSPORT CART

Quantity: One (1)

Manufacturer: FWE

Model No.: ETC-UA-13INS

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) 203mm diameter road worthy balloon, swivel, tires.

4. Provide unit with 13 pair of tray/pan slides

5. Provide unit with flush-mounted, stainless steel insulated door.

6. Equip the unit with a padlocking transport latch.

7. Provide heavy-duty tubular stainless steel push handles.

8. Provide a cold plate cartridge.

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

ITEM #: FOOD TRANSPORT CART

Quantity: One (1)

Manufacturer: FWE

Model No.: TS-1826-18

Pertinent Data: Stainless Steel Exterior

Utilities Req’d: 120V/1PH; 11.0A

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 unit with standard single door.

3. Provide a patented built-in AHumi-Temp@ system which shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor.

4. Provide unit with removable, oversized humidity reservoir.

5. Provide unit with all welded construction.

5. Provide unit with recessed eye level controls.

6. Provide unit with heavy duty cord and plug, coordinate NEMA configurations with electrical contractor.

7. Provide four (4) heavy duty all swivel casters, two (2) with brakes.

8. Provide unit with a digital thermometer.

9. Provide a 2000 watt element.

10. Provide a heat retention battery.

11. Provide a key locking door latch.

12. Provide unit with a full extension bumper.

13. Provide unit with extra tray slides.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: BSI

Model No.: 490

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 9.2A (Depends on length)

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.

3. Provide an aluminum housing.

4. Provide infrared heating element shall be tubular metal sheathed.

5. Coordinate installation on Item #, Sneeze Guard.

6. Verify finish color with the Architect and or Interior Designer.

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

ITEM #337: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-30

Pertinent Data: ---

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

3. Provide indicator light.

4. Coordinate installation onto Item #\_\_\_.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-36

Pertinent Data: ---

Utilities Req’d: 120/208V/1PH, 5.8A

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

3. Provide indicator light.

4. Coordinate installation onto Item #, Plating Table Overshelf.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-42

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 7.9A

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 Remote Control Enclosure, (1) toggle switch, (1) infinite switch, and (1) indicator light.

3. Provide clear anodized aluminum housing.

4. Coordinate installation onto Item #\_\_\_\_\_\_, Sneeze Guard with Lights.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-48

Pertinent Data: ---

Utilities Req’d: 120/208V/1PH, 5.8A

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

3. Provide indicator light.

4. Coordinate installation onto Item #, Plating Table Overshelf.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAML-42D-3

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 13.7A

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.

3. Provide indicator light.

4. Provide bright annealed reflector.

5. Provide toggle switch rubber boot.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRNM-48

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 1.1A

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 Model RMB2-Warm Red Remote Control Enclosure Box.

3. Provide indicator light.

4. Coordinate installation onto Item #\_\_\_, Sneeze Guard.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRNM-30

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 6.7A

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 Model RMB2-Warm Red Remote Control Enclosure Box.

3. Provide indicator light.

4. Coordinate installation onto Item #\_\_\_, Sneeze Guard.

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

ITEM #: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRNM-36

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 8.3A (From #\_\_\_)

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 Model RMB2-Warm Red Remote Control Enclosure Box.

3. Provide indicator light.

4. Coordinate installation onto Item #\_\_\_, Sneeze Guard.

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

ITEM #: FOOD WASTE COLLECTOR

Quantity: One (1)

Manufacturer: InSinkErator

Model No.: PRP

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 3.2A; 1/2“ HW, 1/2” CW, 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. Coordinate installation of unit into Item #, Pot Sink as shown on drawing.

3. Provide with a Control Center with a remote mounting bracket.

4. Provide with solenoid valve, syphon breaker, and flow control valve.

5. Provide a remote StartStop.

6. Provide a cover.

7. Provide an additional Scrap Basket.

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

ITEM #: FOOD WASTE COLLECTOR

Quantity: One (1)

Manufacturer: InSinkErator

Model No.: PRS

Pertinent Data:

Utilities Req’d: 208V/3PH, 3.2A; 1/2” HW, 1/2” CW, 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. Coordinate installation of unit into Item #, Soiled Dish Table as shown on drawing.

3. Provide with a Control Center with a remote mounting bracket.

4. Provide with solenoid valve, syphon breaker, and flow control valve.

5. Provide a remote StartStop.

6. Provide a cover.

7. Provide an easy access ball valve allows operators to quickly reposition water plume.

8. Provide an additional Scrap Basket.

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

ITEM #: FOOD WASTE COLLECTOR

Quantity: One (1)

Manufacturer: InSinkErator

Model No.: PRT

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 3.2A; 1/2” HW, 1/2” CW, 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. Coordinate installation of unit into Item #, Soiled Dish Table as shown on drawing.

3. Provide with a Control Center with a remote mounting bracket.

4. Provide with solenoid valve, syphon breaker, and flow control valve.

5. Provide a remote StartStop.

6. Provide an additional Scrap Basket.

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

ITEM #: FOUR BURNER RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR4

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 200,000 BTU’s; 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. Equip unit with a 3/4” rear Gas connection.

4. Provide an oven with a high-performance stainless steel unique burner at 35,000 Btu/hour.

5. Provide wavy grates.

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

7. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

8. Provide porcelainized interior sides rear and deck on oven.

9. Provide a SHS36 single deck high shelf.

10. Coordinate installation of Item #, Salamander to this unit.

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

12. Provide PosiSet.

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

ITEM #: FOUR BURNER RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR4C

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 6.0A; 3/4” Gas @ 175,000 BTUs; 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 a convection oven with a high-performance stainless steel unique burner at 35,000 Btu/hour.

4. Provide wavy grates.

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

6. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

7. Provide porcelainized interior sides rear and deck on oven.

8. Provide a single deck high shelf SHS36.

9. Provide a 3/4” LP Gas shut off valve.

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

11. Provide PosiSet.

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

ITEM #: FREEZER STORAGE SHELVING

Quantity: Five (5)

Manufacturer: Metro

Model No.: (10) 1836NK3

(10) 1842NK3

(5) 1848NK3

(20) 63PK3

(10) 5PC

(10) 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 #: FRENCH TOP RANGE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JTRH-2FHT-36C

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 4.0A; 3/4” Gas @ 90,000 BTU’s

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 convection oven with a high-performance stainless steel unique burner at 30,000 BTU’s.

4. Provide two (2) highly polished cast iron French tops.

5. Equip unit with cast iron rings and lids easily removable to deliver direct flame.

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

7. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

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

9. Provide 14-gauge stainless steel interior sides rear and deck on oven.

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

11. Provide PosiSet.

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

ITEM #361: FROST TOP

Quantity: One (1)

Manufacturer: Wells

Model No.: FT-2

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 4.9A; 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 the top of die stamped stainless steel construction with a 1” drain.

4. Provide remote On/off switch with 8 ft. cord & plug for ease of installation and operation.

5. Provide a five-year compressor Warranty.

6. Coordinate installation into Item #, Service Counter with Trayslide.

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

ITEM #: FROST TOP

Quantity: One (1)

Manufacturer: Wells

Model No.: FT-3

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 5.6A; 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 the top of die stamped stainless steel construction with a 1” drain.

4. Provide remote On/off switch with 8 ft. cord & plug for ease of installation and operation.

5. Provide a five-year compressor Warranty.

6. Coordinate installation into Item #, Service Counter with Trayslide.

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

ITEM #: FRYER

Quantity: One (1)

Manufacturer: Jade

Model No.: JTFF-40-18

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 122,000 BTU’s; 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. Provide stainless steel tank.

5. Equip unit with stainless steel front, sides and top.

6. Unit shall be equipped with 32mm quick drain port.

7. Provide heavy-gauge stainless steel fryer baskets.

8. Equip unit with four (4) 6” casters front two with brakes.

9. Provide a stainless steel 6” plate shelf.

10. Unit shall be provided with a stainless steel door.

11. Equip unit with a 12” stainless steel Short Riser.

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

13. Provide PosiSet.

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

ITEM #: FRYER BATTERY

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHRSP350

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 6.8A (Filter); 1-1/4” Gas @ 280,000 BTUs; 4” 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 unit with Solid State Controls.

3. Provide unit with backup thermostat.

4. Provide stainless steel basket hanger.

5. Provide three (3) twin baskets.

6. Provide one-point connection rear manifold.

7. Provide filter drawer system, and filter paper.

8. Provide unit with six (6) heavy-duty, non-marking casters, front two (2) with brakes.

9. Provide all stainless steel construction, with self-closing doors on the front.

10. Provide 12” high splash guard.

11. Provide unit with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

12. Provide filter drawer under the fryer, filter drawer shall be provided flash hose, mesh stainless steel filter, filter heater and filter scoop.

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

14. Provide PosiSet.

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

ITEM #: FRYER SYSTEM

Quantity: One (1)

Manufacturer: Imperial

Model No.: IFSCB250

Pertinent Data: With Dump Station

Utilities Req’d: 120V/1PH; 6.8A (Filter); 120V/1PH; 0.7A(Fryer); 3/4” Gas @ 280,000 BTUs;

4” 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 unit with Solid State Controls.

3. Provide unit with backup thermostat.

4. Provide left to right: Cabinet with dump station food warmer, Split Pot Fryer with filter under the fryers, and Split Pot Fryer.

5. Provide stainless steel basket hanger.

6. Provide two (2) twin baskets.

7. Provide one-point connection rear manifold.

8. Provide filter drawer system, and filter paper.

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

10. Provide all stainless steel construction, with self-closing doors on the front.

11. Provide 12” high splash guard.

12. Provide unit with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

13. Provide filter drawer under the fryer, filter drawer shall be provided flash hose, mesh stainless steel filter, filter heater and filter scoop.

14. Provide a Bread and Batter Cabinet dump station with a pan area that allows for holding and draining of finished products.

15. Provide unit with a built-in heat lamp over the dump pan.

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

17. Provide PosiSet.

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

ITEM #: GLASS FILLER FAUCET

Quantity: One (1)

Manufacturer: Fisher

Model No.: 1117WB

Pertinent Data: ---

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 deck of Item #, Beverage Counter With Sink.

3. Provide with wall bracket.

4. Provide a 12” 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 #: GLASS RACK DOLLY

Quantity: Three (3)

Manufacturer: InterMetro Industries Corp

Model No.: CBH2121C

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 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 #: GLASS RACK SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, 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 #, Soiled Dish Table.

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 #: GLASS RACK SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FS?.? Detail #??.

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 #, Soiled Dish Table.

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 #: GLASS RINSER

Quantity: One (1)

Manufacturer: Micro Matic

Model No.: MM5821

Pertinent Data: ---

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 robust 10-gauge stainless steel for durable long-lasting performance.

4. Equip unit with an inline water regulator set at 1.03 bar from the street water supply.

5. Unit shall install a shutoff on the rinser water supply.

6. Coordinate installation into Item #, Beverage Counter.

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

ITEM #: GLASS WASHING BRUSH

Quantity: One (1)

Manufacturer: Bar Maid

Model No.: SS-100

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 10.0A

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 the compact ASS@ series submersible glass washer.

4. Provide optional accessory brushes.

5. Coordinate installation into Item #, Three Compartment Sink.

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

ITEM #: 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 #: GRIDDLE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-GT36-C

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 6.0A; 3/4” Gas @125,000 BTU’s, 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 convection Oven base with 305000 BTU’s (10 KW) oven and 1/4 HP blower motor.

4. Provide a 1” thick, highly polished griddle plate to provide even heat across entire surface.

5. Provide “U” shaped burners which have 30,000 (9 KW) BTU output, located every 12” with one control per burner.

6. Provide aeration baffles between burners for quick recovery.

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

8. Equip unit with a 3/4” rear gas connection with a 3/4” gas shut off valve.

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

10. Provide PosiSet.

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

ITEM #: GRIDDLE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JTRH-36GT-36C

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 120,000 BTU’s, 5” WC

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. Provide 1” thick polished steel plate.

3. Provide thermostatic controls.

4. Equip unit with stainless steel grease trough.

5. Unit shall be equipped with a stainless steel tray bed, deflectors, tray guides, drip tray and grease can.

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

7. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

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

9. Provide a convection oven with a high-performance stainless steel unique burner at 30,000 BTU’s.

10. Provide 14-gauge stainless steel interior sides rear and deck on oven.

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

12. Provide PosiSet.

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

ITEM #: HACCP MONITORING SYSTEM

Quantity: One (1)

Manufacturer: E-Control Systems, Inc.

Model No.: IntelliSense Monitoring Package

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 and install one (1) E-Control Systems’ IntelliSense temperature monitoring, recording and temperature alerting system consisting of the following:

3. One (1) E-Control System’s Raptor Web Software™ model RWS-1000. Software package to be registered as NAFEM Data Protocol compliant. RWS-1000 software shall communicate with NAFEM Data Protocol compliant ready equipment. RWS-1000 software shall provide communication for “Management Information Bases” (“MIB”) for NAFEM Data Protocol equipment.

4. One (1) IntelliGate™ IG1-1000 base station with onboard memory to receive and buffer sensor data (temperature and door information) for up to 1 week in case of long-term power or network failure. IntelliGate™ IG1-1000 to have: (i) a dry contact output relay for connection to external building management systems or alarm panel, (ii) one temperature and door sensor input, (iii) IntelliGate boards to have conformal coating to be water resistant. (iv) IntelliGate to have a serial port for onsite configuration and connectivity to external systems.

5. IntelliSensors with temperature sensors for the Walk-In Cooler, Walk-In Freezer, Reach-In Refrigerators, Reach-In Freezers. When monitoring Walk-In Coolers and Walk-In Freezers, use IntelliSensor™ units with integrated door inputs. IntelliSensor™ units to have reverse polarity protection for safe battery installation and/or replacement.

6. Temperature, door ajar/open counter, to be sent wirelessly to a base station (IntelliGate). IntelliGate to be connected to the network and building management system. The gateway will be installed in a central location, normally near the managers’ computer.

7. Use IntelliCheck™ PDA with the IntelliProbe™ wireless probes to monitor temperature and HACCP related tasks for served food.

8. One-year IntelliSense/RWS Software enhancement license and technical support.

9. Installation to include initial setup and basic training for maintenance and food service personnel.

10. One-year warranty on all hardware.

11. System to send alarms/alerts via e-mails, pagers or text messages and can trigger building alarm systems.

12. In the event of a network problem, the system will continue to monitor the data, store it in the gateway, and provide continuous alerts to the building alarm system.

13. E-Control Systems software is to be installed on Kitchen Equipment Contractor furnished computer or server Per General Condition 2.31 C. Only one computer or server will have it installed for the whole organization.

14. Provide shop drawings for approval prior to fabrication.

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

ITEM #: HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-68

Pertinent Data: With Vendor Supplied Soap And Towel Dispenser

Utilities Req’d: 1/2” HW, 1/2” 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. Provide with gooseneck faucet.

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

4. Provide battery-operated faucet. (K-175 swing spout faucet).

5. Provide 6 Volt battery to operate electronic sensor.

6. Provide 12” welded side splash on each side (7-PS-11).

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

ITEM #: HAND SINK

Quantity: One (1)

Manufacturer: Eagle

Model No.: HSA-10-FL

Pertinent Data: ---

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. Unit to be type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl.

3. Equip with inverted “V” edge to prevent spillage.

4. Provide polymer lever drain.

5. Provide unit with splash mounted gooseneck faucet.

6. Soap and Towel Dispensers shall be by Vendor.

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

ITEM #447: HAND SINK WITH SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12HS

Pertinent Data: ---

Utilities Req'd: 1/2" HW, 1/2" 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 unit with splash guards which shall be 12" high on sides and shall be mounted using stainless steel screws.

5. Provide 934GN-LF Front Loading Faucet, wall/splash mount, lead free, and gooseneck spout. Faucet valves to include built-in check valves to prevent back flow or across flow.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM # : HAND SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD12HSN

Pertinent Data: With Dispenser for folded paper towels

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 unit with splash guards which shall be 12" high on sides and shall be mounted using stainless steel screws.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: HAND SINK WITH VENDOR SUPPLIED SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-61

Pertinent Data: Electronic Faucet

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 #: HAND SINK WITH SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-81

Pertinent Data: ---

Utilities Req’d: 1/2” CW, 1/2” HW, 11/2” 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 battery-operated faucet.

6. Provide 6 Volt battery to operate electronic sensor.

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

ITEM #: HAND SINK WITH SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: IMC/TEDDY

Model No.: WSSEC

Pertinent Data: ---

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 handsfree automatic electronic faucet, battery powered models.

3. Provide with correctional towel dispenser for 300 multifold towels.

4. Provide unit with p trap.

5. Provide battery-operated faucet.

6. Provide 6 Volt battery to operate electronic sensor.

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

ITEM # : HAND SINK WITH SOAP AND TOWEL DISPENSER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD18HST

Pertinent Data: With Dispenser for 8" W Paper Towel Rolls

Utilities Req’d: 1/2" HW, 1/2" 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 unit with splash guards which shall be 12" high on sides and shall be mounted using stainless steel screws.

5. Provide Perlick 926GN-LF Lead Free Faucet, deck-mounted, nominal 4" centers, gooseneck nozzle, for TSD/TSS series 1 compartment sinks.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM #: HEATED BANQUET CART

Quantity: Five (5)

Manufacturer: Carter Hoffmann

Model No.: BR150

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 15.3A

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 completely welded double wall cabinet construction with outer cabinet formed and welded to base.

4. Provide type 300 series stainless steel; 20-gauge polished exterior and 24-gauge interior.

5. Provide four (4) 6” diameter heavy-duty, non-marking, balloon casters, all with brakes.

6. Provide wrap around bumper of non-marking gray vinyl bumper set in heavy-duty 3/16” thick extruded aluminum frame with reinforced corner cutouts.

7. Provide two doors with 16-gauge stainless steel full length 1” tubular hinges.

8. Provide two (2) 1” diameter 18-gauge stainless steel tubular handles bolted to cabinet with 12-gauge backup plates.

9. Provide 12-gauge stainless steel top mounted transport latches with padlock provision.

10. Provide three (3) welded duplex nickel-plated removable wire shelves.

11. Provide dial type with remote sensing bulb and sensing bulb protector, mounted to center mullion.

12. Provide bottom mounted heater.

13. Provide 150 covered plate capacity.

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

ITEM #: HEATED CABINET

Quantity: One (1)

Manufacturer: CresCor

Model No.: 1000-HH-SS-2DE

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 latch chrome plated zinc with composite handle, magnetic type; mounted inboard.

4. Provide four (4) 5” heavy-duty, non-marking casters front two (2) with brakes.

5. Unit shall be constructed of Type 304 stainless steel; 22-gauge polished exterior; 18-gauge interior.

6. Provide solid dutch doors formed 20-gauge stainless steel with perimeter type silicon gaskets and adjustable vents.

7. Provide pane slides shall be wire rack with .250 dia. wire vertically and .208 dia. wire horizontally. Nickel chrome plated steel spaced on 2-3/4” centers.

8. Provide Electronic temperature control with digital temperature display. Display accurate to ±2˚F.

9. Provide an 1800 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F. (93°C.).

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

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

ITEM #: HEATED CABINET

Quantity: One (1)

Manufacturer: F.W.E.

Model No.: HLC-1717-11-UC

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 4.2A

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. Size and configuration as shown on drawings.

3. Equip unit with a gasket sealed door with a tight double seal.

4. Provide a magnetic work flow door handle.

5. Unit shall be constructed with Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy to clean coved corners.

6. Equip unit with form grip flush-in-wall hand grips recess mounted on each side of unit.

7. Unit shall be equipped with Maintenance free polyurethane tire casters in configuration of four (4) swivel. Casters shall have a reinforced yoke mounted to 10-gauge caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy-gauge tubular frame of the unit.

8. Provide flush mounted double pan, stainless steel door shall have 25.4mm thick fiberglass insulation. High temperature door gasket mounted on cab net. Door shall be equipped with horizontal magnetic work flow door handle. Door shall have two (2) heavy-duty edgemount die cast hinges.

9. Equip unit with a radiant heating system which shall include an incoloy nickel chromium alloy heating element.

10. Provide electronic controls which shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature).

11. Unit shall be equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

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

ITEM #: HEATED CABINET

Quantity: Two (2)

Manufacturer: FWE

Model No.: HLC-7

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 4.3A

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 heliarc welded, single unit construction of stainless steel.

4. Provide heavy-duty stainless steel, side-mounted lift handles.

5. Provide flush mounted, double pan, stainless steel door.

6. Provide high temperature door gasket.

7. Provide flush in-door stainless steel paddle latch.

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

9. Provide a radiant heat system shall include an Incoloy nickel-chromium alloy heating element.

10. Provide a removable stainless steel humidifier pan.

11. The unit controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature.

12. Coordinate installation under Item #, Work Counter with Sink.

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

ITEM #: HEATED CABINET

Quantity: One (1)

Manufacturer: FWE

Model No.: PH-1826-18

Pertinent Data: Stainless Steel Exterior

Utilities Req’d: 120V/1PH, 13.8A Each

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 manual controls with digital thermometer.

3. Provide unit with magnetic latch.

4. Provide unit with full extension bumper.

5. Provide unit with floor lock.

6. Provide unit with heavy duty cord and plug, coordinate NEMA configurations with electrical contractor.

7. Provide four (4) heavy duty all swivel casters, two (2) with brakes.

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

ITEM #: HEATED DECK

Quantity: Two (2)

Manufacturer: Hatco

Model No.: GRAH-24-F

Pertinent Data: Built-In

Utilities Req’d: 120V/1PH; 7.9A

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. Size and configuration as shown on drawings.

3. Coordinate installation into Item #, Work Counter.

4. Provide a thermal break for the solid surface counter top.

5. Provide flush mount unit with electronic control box with lighted power switch attached to stainless steel apron bracket on Item #, Work Counter.

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

ITEM #: HEATED DECK

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-36-F

Pertinent Data: Built-In

Utilities Req’d: 120V/1PH; 7.9A

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. Size and configuration as shown on drawings.

3. Coordinate installation into Item #, Work Counter.

4. Provide a thermal break for the solid surface counter top.

5. Provide flush mount unit with electronic control box with lighted power switch attached to stainless steel apron bracket on Item #, Work Counter.

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

ITEM #: HEATED DECK

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-48-F

Pertinent Data: Built-In

Utilities Req’d: 120V/1PH; 7.9A

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. Size and configuration as shown on drawings.

3. Coordinate installation into Item #, Work Counter.

4. Provide a thermal break for the solid surface counter top.

5. Provide flush mount unit with electronic control box with lighted power switch attached to stainless steel apron bracket on Item #, Work Counter.

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

ITEM #: HEATED DECK

Quantity: Two (2)

Manufacturer: Hatco

Model No.: GRSB60F

Pertinent Data: Built-In

Utilities Req’d: 120V/1PH; 7.9A

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. Size and configuration as shown on drawings.

3. Coordinate installation into Item #, Work Counter.

4. Provide a thermal break for the solid surface counter top.

5. Provide flush mount unit with electronic control box with lighted power switch attached to stainless steel apron bracket on Item #, Work Counter.

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

ITEM #: HEATED DRAWERS

Quantity: One (1)

Manufacturer: Hatco

Model No.: HDW3B

Pertinent Data: 3 Drawers

Utilities Req’d: 120V/1PH; 11.3A

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 into Item #, Room Service Setup Counter With Sink.

4. Provide each drawer with a recessed individual thermostatic control, temperature monitor, and On/Off switch.

5. Equip unit with heavy-duty drawer slides with nylon rollers.

6. Unit shall be equipped with adjustable sliding vents on each drawer.

7. Provide ability for the pan supplied with each drawer to lift straight out of standard width Drawer Warmers 20.75” x 12.75” x 6”.

8. Unit shall have completely insulated individual cavities.

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

ITEM #: HEATED FOOD TRANSPORT CABINET MOBILE

Quantity: One (1)

Manufacturer: Carter Hoffmann

Model No.: BB90

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 13.7A

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 completely welded double wall cabinet construction with outer cabinet formed and welded to base.

4. Provide type 300 series stainless steel; 20-gauge polished exterior and 24-gauge interior.

5. Provide unit with 8” larger balloon casters, with four-wheel brakes.

6. Provide wrap around bumper of non-marking gray vinyl bumper set in heavy-duty 3/16” thick extruded aluminum frame with reinforced corner cut outs.

7. Provide one door with concealed stainless steel hinges with 5/16” pin.

8. Provide flush mounted heavy-duty sliding latch with exclusive grip handle.

9. Provide dial type with remote sensing bulb and sensing bulb protector, mounted to center mullion.

10. Provide bottom mounted heater.

11. Provide 90 covered plate capacity.

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

ITEM #: HEATED HOLDING CABINET

Quantity: One (1)

Manufacturer: Alto-Shaam

Model No.: 750-TH-II

Pertinent Data: Mobile

Utilities Req’d: 120V/1PH; 14.2A (From Item #\_\_)

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 single compartment Halo Heat® Cook & Hold Oven constructed with a stainless steel exterior.

3. Oven to include a stainless steel door with magnetic latch.

4. Equip oven with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray.

5. Provide one (1) set of 2-1/2" casters — 2 rigid, and 2 swivel with brake.

6. Equip oven with one (1) simple control with On/Off power switch.

7. Provide cook temperature knob, 200°F to 325°F (94°C to 160°C); hold temperature knob 60°F to 205°F (16°C to 96°C).

8. Provide digital display, and up/down arrows to set cook and hold time.

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

ITEM #: HEATED PLATE DISPENSER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DDPEH21200W

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 7.5A

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 a two silo, heated plate dispenser.

4. Unit shall have all welded stainless steel construction with #3 polished finish. Cabinet has 8-gauge top and 20-gauge side panels.

5. Equip unit with self-leveling dispensers which are constructed of stainless steel and travel vertically in dispenser tube with nylon guides for smooth operation.

6. Provide dispenser with flange mounted perimeter extension springs, which are detachable to provide adjustment without tools.

7. Unit shall be equipped with a heating system which is thermostatically controlled, in a tamper protective location. Thermostat is field adjustable with a temperature range between 100 to 189 degrees. On/off switch and power indicator light are mounted on top flange of dispenser.

8. Equip unit with four non-marking plastic corner bumpers.

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

10. Coordinate installation with Item #???.

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

ITEM #: HEATED PLATE DISPENSER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DIXDPH2E1200

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 7.5A

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 a two silo, heated plate dispenser.

4. Unit shall have all welded stainless steel construction with #3 polished finish. Cabinet has 8-gauge top and 20-gauge side panels.

5. Equip unit with self-leveling dispensers which are constructed of stainless steel and travel vertically in dispenser tube with nylon guides for smooth operation.

6. Provide dispenser with flange mounted perimeter extension springs, which are detachable to provide adjustment without tools.

7. Unit shall be equipped with a heating system which is thermostatically controlled, in a tamper protective location. Thermostat is field adjustable with a temperature range between 100 to 189 degrees. On/off switch and power indicator light are mounted on top flange of dispenser.

8. Equip unit with four non-marking plastic corner bumpers.

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

10. Coordinate installation with Item #???.

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

ITEM #: HIGH DENSITY SHELVING

Quantity: One (1)

Manufacturer: Metro

Model No.: (1) TTE24C

(8) 2448NC Shelves

(12) 1848NC Shelves

(3) TTM18C Mobile Unit Kit

(2) TTS9NA Guide Bar @ 7 ft. each

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. Verify room size.

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

ITEM #: HOSE BIBB (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #: HOSE REEL

Quantity: One (1)

Manufacturer: Fisher

Model No.: 32026

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. Install unit in location as shown on plans.

3. Unit shall be ceiling mounted see drawing #FS Detail #10.

4. Connect the unit to Item #, Hose Reel Control Panel, see drawing #FS Detail #9.

5. Provide with 30’ long hose.

6. Provide shop drawings for approval prior to installation.

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

ITEM #: HOSE REEL

Quantity: One (1)

Manufacturer: Fisher

Model No.: 75222

Pertinent Data: See Plans Drawing #FS\_.1, Detail #6

Utilities Req’d: 1/2" CW (From #\_\_\_)

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. Install unit in location as shown on plans.

3. Unit shall be ceiling mounted see drawing FS\_\_\_.1, Detail #6.

4. Connect the unit to Item #57, Hose Reel Control Panel. See Drawing FS\_\_\_.1, Detail #7.

5. Provide with 30' long hose.

6. Provide shop drawings for approval prior to installation.

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

ITEM #: HOSE REEL CONTROL CABINET

Quantity: One (1)

Manufacturer: Fisher

Model No.: 1801

Pertinent Data: Stainless Housing

Utilities Req’d: 15mm CW, 15mm 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. Install unit in location as shown on plans.

3. Recess the Hose Reel Control Cabinet, see drawing #FS Detail #9.

4. Interconnect to Item #, Hose Reel.

5. Provide shop drawings for approval prior to installation.

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

ITEM #: HOSE STATION CABINET

Quantity: One (1)

Manufacturer: Strahman

Model No.: M750TG

Pertinent Data: Recessed Wall Mounted, See Plans, Drawing #FS Detail #5

Utilities Req’d: 3/4” CW, 3/4” HW, 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. Coordinate installation where shown on drawing.

3. Provide unit with CE1000 stainless steel cabinet that shall house the unit.

4. Cabinet shall be provided with drain in bottom of cabinet.

5. Provide S75 hose assembly with a 50’ long white hose and a spray gun.

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

ITEM #: HOT BOX TRANSPORT

Quantity: Four (4)

Manufacturer: Sico

Model No.: 3909-100

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 unit 79-1/4" x 40" x 20-1/2" deep.

4. Provide all stainless steel construction with rivets.

5. Unit shall hold six (6) Item #, Room Service Food Warmer.

6. Provide with heavy‑duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

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

ITEM # : HOT CHOCOLATE DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: FMD-3 Black (SET00.0197)

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. Size and configuration as shown on drawings.

3. Provide adjustable legs and drip tray accommodate 20oz mugs easily.

4. Equip with attractive high-impact resin door which is dent and scratch resistant.

5. Provide electrical and plumbing components easily accessible through front and top.

6. Provide high speed heavy-duty whipper for complete product mixing.

7. Equip with improved automatic rinsing of whipper which reduces run-on after beverage is dis-pensed.

8. Equip with large easy-to-fill translucent hoppers hold 4 lbs of product each, ensuring quick and timely refilling.

9. Unit shall have lighted front graphics for merchandising are easy to exchange: cappuccino or soup.

10. Provide variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6 grams of powder per second).

11. Coordinate installation onto Item #\_\_\_\_\_.

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

ITEM #568: HOT FOOD WELL

Quantity: One (1)

Manufacturer: Wells Manufacturing

Model No.: MOD-100TD

Pertinent Data: Single Well

Utilities Req'd: 208V/1PH, 6.0A; 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 factory installed drain.

3. Provide drain valve extension kit and drain screens.

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

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

6. Coordinate installation onto Item #\_\_\_\_\_\_\_

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

ITEM #: DROP-IN HOT FOOD WELL

Quantity: One (1)

Manufacturer: Wells Manufacturing

Model No.: MOD-200TDM/AF

Pertinent Data: Two Well

Utilities Req’d: 208V/1PH, 16.0A; 1/4” CW, 1/2” IW (Manifold)

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 #, Plating Table.

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

ITEM #: DROP-IN HOT FOOD WELL

Quantity: One (1)

Manufacturer: Wells Manufacturing

Model No.: MOD-300TDM/AF

Pertinent Data: Three Well

Utilities Req’d: 208V/1PH, 24.0A; 1/4” CW, 1/2” IW (Manifold)

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 #, Plating Table.

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

ITEM #: DROP-IN HOT FOOD WELL

Quantity: One (1)

Manufacturer: Wells Manufacturing

Model No.: MOD-400TDM/AF

Pertinent Data: Four Well

Utilities Req’d: 208V/1PH, 32.0A; 1/4” CW, 1/2” IW (Manifold)

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 #, Service Counter With Sink.

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

ITEM #: HOT TOP RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-2HT

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 120,000BTU’s; 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. Equip unit with a 20mm rear LP Gas connection.

4. Provide an oven with a high-performance stainless steel unique burner at 35,000 Btu/hour.

5. Provide two heavy-duty, highly polished tops which provide even heat across entire surface.

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

7. Provide “U” shaped burners that have 12 KW output.

8. Provide porcelainized interior sides rear and deck on oven.

9. Provide 1219mm flex, quick disconnect gas hose with restraining device and LP gas pressure regulator.

10. Provide PosiSet.

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

ITEM # : HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: 43600.0002

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 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 #\_\_\_\_\_.

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

ITEM # : HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: 5E-DV PC 90 (39100.0001)

Pertinent Data: ---

Utilities Req’d: 120/208V/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 #\_\_\_\_\_.

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

ITEM # : HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: H10X-80-208 (26300.0001)

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 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 #\_\_\_\_\_.

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

ITEM # : HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: H3X ELEMENT SST (45300.0006)

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 11.2A, 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 digital thermostat which provides consistent and precise temperatures from 60° - 212°F.

4. Provide unit with Push and Hold dispense -with one programmable Portion Control setting for a volume of up to 2 gallons.

5. Equip unit with an LED display which provides simple temperature adjustment.

6. Unit shall be equipped with Thinsulate7 tank insulation provides increased energy efficiency.

7. Provide programmable "Energy Saver Mode" reduces operating costs during idle periods.

8. Coordinate installation onto Item #\_\_\_\_\_.

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

ITEM # : HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: H5X Element SST (43600.0002)

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 unit with heavy duty cord, coordinate with electrical contractor.

3. Provide unit with programmable “Energy Saver Mode” reduces operating cost during idle periods.

4. Provide unit with LED display provides simple temperature adjustment.

5. Coordinate installation onto Item #\_\_\_\_\_.

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

ITEM # HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: HW2 SST (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 #, Room Service Set-Up Counter with Sink.

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

ITEM #: HOT / COLD SHELF

Quantity: One (1)

Manufacturer: Hatco

Model No.: HCSBF-48-S

Pertinent Data: Self-Contained Refrigeration

Utilities Req'd: 120V/1PH; 11.5A

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. Coordinate installation into Item #, Buffet Counter.

4. Provide ability of shelves to change from hot to cold, and cold to hot in as little as 30 minutes.

5. Provide unit with thermal breaks.

6. Provide long, flexible copper refrigerant line, with ability to pull out condensing unit, results in easy service and installation.

7. Provide hard coat aluminum shelf top mount.

8. Provide electronic temperature control and condensing unit.

9. Control box shall be mounted on stainless steel apron of Item #, Buffet Counter.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: DCM-120KE-HC

Pertinent Data: Self Contained, Air Cooled

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. Dispenser to provide options for cubelet ice only, cubelet ice and water, and water only.

4. Unit shall have a production capacity of 275 pounds/hour and a storage bin capacity of 9 pounds

4. Coordinate installation onto Item #\_\_\_\_\_\_.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: DCM-300BAH-OS

Pertinent Data: Self Contained, Air Cooled

Utilities Req’d: 120V/1PH; 10.3A; 1/2” CW; 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. Size and configuration as shown on drawings.

3. Provide stainless steel bin and exterior, protected with H‐GUARD Plus Antimicrobial Agent.

4. Unit shall be equipped with 40 lb. storage capacity.

5. Equip unit with LED sensor operation.

6. Coordinate with Plumbing Contractor on the connection between Ice And Water Dispenser and Item #\_\_\_, Water Filtration System.

7. Coordinate installation onto Item #\_\_\_\_\_\_\_\_\_

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HID312A-1

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 12.9A; 3/8" CW; 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. Size and configuration as shown on drawings.

3. Provide durable stainless steel evaporator and exterior panels.

4. Provide larger sink opening and dispensing area.

5. Provide removable front panels allow ease of access and service to all key internal components.

6. Provide chewable, slow-melting nugget ice that allows for more reliable dispensing.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: Two (2)

Manufacturer: Scotsman

Model No.: HID312AS

Pertinent Data: Self Contained

Utilities Req'd: 220V/50HZ/1PH; 15.0A; 3/8” CW; 3/8” 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. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide durable stainless steel evaporator and exterior panels.

4. Provide larger sink opening and dispensing area.

5. Provide removable front panels allow ease of access and service to all key internal components.

6. Provide chewable, slow-melting nugget ice that allows for more reliable dispensing.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HID450 A-6

Pertinent Data: Self Contained, Air Cooled

Utilities Req’d: 208V/1PH; 3.8A; 3/8” CW; 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. Size and configuration as shown on drawings.

3. Provide durable stainless steel evaporator and exterior panels.

4. Unit shall be equipped with antimicrobial AquaArmor with AgIONJ is molded into key components.

5. Equip unit with intuitive LED diagnostic lights reduce service time. Unit specific QR code for quick access to service manuals and warranty history.

6. Coordinate installation onto Item #\_\_\_\_\_,Beverage and Condiment Counter.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HID525A1

Pertinent Data: Self Contained, Air Cooled

Utilities Req’d: 120V/1PH; 9.0A; 3/8” CW; 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. Size and configuration as shown on drawings.

3. Provide durable stainless steel evaporator and exterior panels.

4. Unit shall be equipped with antimicrobial AquaArmor with AgIONJ is molded into key components.

5. Equip unit with intuitive LED diagnostic lights reduce service time. Unit specific QR code for quick access to service manuals and warranty history.

6. Coordinate installation onto Item #, Serving Counter.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HID525W-1

Pertinent Data: Water Cooled, Self-Contained

Utilities Req’d: 120V/1PH; 15.0A; 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. Size and configuration as shown on drawings.

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

4. Provide touch free actuation for convenient one handed operation.

5. Provide easily removable plastic chute.

6. Coordinate installation onto Item #\_\_\_\_\_, Work Counter.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HID540A-1

Pertinent Data: Air Cooled, Self-Contained

Utilities Req’d: 120V/1PH; 15.0A; 3/8” CW; 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. Size and configuration as shown on drawings.

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

4. Provide touch free actuation for convenient one handed operation.

5. Provide easily removable plastic chute.

6. Coordinate installation onto Item #\_\_\_\_\_, Beverage Service Counter.

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

ITEM #: ICE AND WATER DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HID540A-6

Pertinent Data: Self Contained, Air Cooled

Utilities Req’d: 208V/1PH;3.8A; 3/8” CW; 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. Size and configuration as shown on drawings.

3. Provide durable stainless steel evaporator and exterior panels.

4. Unit shall be equipped with antimicrobial AquaArmor with AgIONJ is molded into key components.

5. Equip unit with intuitive LED diagnostic lights reduce service time. Unit specific QR code for quick access to service manuals and warranty history.

6. Coordinate installation onto Item #\_\_\_\_\_, Beverage and Condiment Counter.

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

ITEM #: ICE AND WATER STATION

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: D24WSIBL

Pertinent Data: ---

Utilities Req’d: 1/2” CW, (2) 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. Unit shall be equipped with a 12” deep insulated ice bin.

4. Equip unit with a removable grate covering the drip pan.

5. Provide a rubber thermal breaker to reduce condensation.

6. Unit shall be supplied with stainless steel sliding cover.

7. Equip the unit with a K54 filler faucet with an acrylic lever arm.

8. Coordinate installation into Item #, Back Bar Counter with Sink.

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

ITEM #: ICE BIN WITH BAGGER

Quantity: One (1)

Manufacturer: Follett

Model No.: DEV1160SG-56-BG

Pertinent Data: 1,170 lbs Capacity

Utilities Req’d: 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 elevated bin, base, and ice transport cart system with front ice chute and industry-exclusive SmartGATE ice shield.

4. Bin to hold approximately 1170 pounds of ice.

5. Exterior finish of bin and base to be full stainless front, sides, back and bottom. Bin liner to have non-corroding polyethylene walls and stainless steel bottom.

6. Bin top to be ABS and custom-cut for ice machine(s) to be used.

7. Lower door assembly to include non-corroding poly access door, poly lift door with PowerHinge to eliminate gasket and latches, and inner SmartGATE to positively control ice flow into access door area.

8. Entire lower door assembly to be easily removable for installation through narrow doors.

9. Cart base to be rotomolded polyethylene with hinged plastic lid and drain.

10. Totes to be of one-piece, molded poly with swivel handle.

11. Cart and Totes to store below bin when not in use.

12. Unit to be equipped with flanged, adjustable feet, paddle and rake tool set.

13. Provide bagger kit with 250 plastic bags of 10 lb capacity.

14. Coordinate installation of Item #\_\_\_\_\_, Ice Machine.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-1150SS

Pertinent Data: 1148 Pounds AHRI Capacity

Utilities Req'd: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-140SA

Pertinent Data: 254 Pounds Capacity

Utilities Req’d: 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 stainless-steel front and sides, galvanized rear, and ABS plastic, light-weight, insulated door, for ease of handling and comfortable access to ice.

4. Blue polyethylene bin liner with rounded corners allows for faster collection of ice.

5. Provide back-panel drain connection.

6. Coordinate installation of Item #\_\_\_, Ice Machine, on top of unit.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-1650SS

Pertinent Data: 1,605 Pounds AHRI Capacity

Utilities Req'd: 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. Coordinate opening in top of bin with Item #\_\_\_\_\_\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-250SF

Pertinent Data: 250 Pounds Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6” stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-300SF

Pertinent Data: 300 Pounds Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6” stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-500SF

Pertinent Data: 500 Pounds Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs and KLP7 flanged feet.

4. Provide all trims required for proper installation.

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

ITEM : ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-700SF

Pertinent Data: 700 Pounds Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs and KLP7 flanged feet.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: B-900SF

Pertinent Data: 900 Pounds AHRI Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs.

4. Provide HS-2132 Top Extension and all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: BD-500SF

Pertinent Data: 500 Pounds AHRI Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: BD-600SF

Pertinent Data: 600 Pounds AHRI Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-1025-52S

Pertinent Data: 1,030 Pounds Capacity

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6" stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: ITS1350SG-60

Pertinent Data: 1327 Pounds, With Divider

Utilities Req’d: 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. Coordinate opening in top of bin with Item #\_\_\_\_\_, Ice Machine.

3. Unit shall be all stainless steel with 6” stainless steel legs.

4. Provide all trims required for proper installation.

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

ITEM #: ICE BIN

Quantity: One (1)

Manufacturer: Kloppenberg

Model No.: SPS-3

Pertinent Data: 2,000 Pounds Capacity

Utilities Req’d: (2) 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. Coordinate opening in top of bin with Item #\_\_\_\_, Ice Machine, and Item #\_\_\_, Ice Machine.

3. Provide guillotine style dispensing with three (3) guillotine ice shut-off.

4. Provide all trims required for proper installation.

5. Provide stainless steel construction.

6. Provide three polycarts.

7. Provide 1-1/2" foamed in-place polyurethane insulation.

8. Provide adjustable flanged feet.

9. Provide one (1) 48” UHMWP ice paddle.

10. Provide stainless steel tubular base with cart drain center rear

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

ITEM #: ICE CART

Quantity: Three (3)

Manufacturer: Kloppenberg

Model No.: PCC-250

Pertinent Data:

Utilities Reqd:

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

Furnish and set in place per manufacturers 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 insulated center split hinged lids open to the cart sides.

4. Provide 250 pound (113.4 kg) capacity for transporting large quantities of ice.

5. Provide heavy duty castors, 10" on rear, 5" on front.

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

ITEM #: ICE CART

Quantity: One (1)

Manufacturer: Kloppenberg

Model No.: CC250

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 insulated center split hinged lids open to the cart sides.

4. Provide 250 lbs. capacity for transporting large quantities of ice.

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

ITEM #: ICE CART

Quantity: Three (3)

Manufacturer: Scotsman

Model No.: ICS-CP

Pertinent Data: 250 Pounds Capacity

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. Equip units with foam insulation preserves ice supply for long periods.

3. Provide polyethylene bin interior which is sanitary and easy to clean and resists scratches and scuffs from ice scoops.

4. Provide each cart with ICS-Tote set of six.

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

ITEM #: ICE CREAM CABINET

Quantity: One (1)

Manufacturer: Master-Bilt

Model No.: FLR-80-SE

Pertinent Data: ---

Utilities Req’d.: 120V/1PH, 7.5A

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 with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

3. Provide 20-gauge seamless stainless steel top.

4. Provide 24-gauge Stainless Steel exterior.

5. Provide pumps and jar assemblies.

6. Provide stainless steel lids, hinged with handles.

7. Provide heavy duty replaceable gasket.

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

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

ITEM #: ICE CREAM DIPPING CABINET

Quantity: One (1)

Manufacturer: Atlas Metal

Model No.: WDF2

Pertinent Data: Self-Contained

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 a top Constructed of 18-gauge, type 304 stainless steel, die stamped with a raised perimeter bead.

4. Provide a removable stainless steel hinged lid.

5. Provide a lid locking device.

6. Equip unit with a condensate evaporator.

7. Provide a remote On/Off switch for counter mounting.

8. Provide with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

9. Coordinate installation into Item #, Room Service Preparation Counter With Sink.

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

ITEM # : ICE CREAM DIPPING CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: 8000A

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 0.8A

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. Size and configuration as shown on drawings.

3. Equip unit with a 20 gauge stainless steel top and removable hinged door lid with locking lid option.

4. Unit shall have a 3 gallon capacity.

5. Coordinate installation into Item #\_\_\_\_, Serving Counter.

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

ITEM #: ICE CREAM PASTEURIZER

Quantity: One (1)

Manufacturer: Carpigiani

Model No.: Pastomaster 60 RTX

Pertinent Data: Self Contained

Utilities Req’d: 208V/3PH, 25.0A

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 with 60.566 Liter every two (2) hours output.

3. Provide 60.566 Liter Tank capacity.

4. Provide a refrigerated extraction spigot for maximum hygiene.

5. Provide an exchange pump for low homogenization.

6. Provide sixteen (16) exclusive programs.

7. Coordinate installation next to Item #, Ice Cream Maker.

8. Provide five-year compressor warranty and two-year service/labor warranty.

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

ITEM #: ICE CUTTING SAW

Quantity: One (1)

Manufacturer: Hobart

Model No.: 6614

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 6.0A

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. Equip unit with a direct gear drive transmission.

4. Unit shall have a tri-rail carriage.

5. Provide an open frame stainless steel construction.

6. Unit shall be equipped with a center crown pulley.

7. Provide unit with removable double flanged pulleys.

8. Provide a split rear table.

9. Provide direction grain stainless steel.

10. Unit shall be equipped with pivoted automatic tension.

11. Equip unit with adjustable legs.

12. Provide a movable carriage tray with stainless steel turned down edges, a stepped front edge, six stainless steel ball bearings, mounted on under‑side of carriage, and a carriage lock.

13. Equip unit with a rugged gauge plate with a stainless steel plate on aluminum cast frame, 6-3/4” x 16-3/4”, adjustment gives quick, positive regulation of cut thickness with precision, easily disengaged for adjustment.

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

ITEM #: ICE CUBER DISPENSER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: DB-200H

Pertinent Data: 200 Pounds Capacity

Utilities Req’d: 120V/1PH; 1.4A; 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. Unit shall be all stainless steel construction.

3. Install Item #\_\_\_\_\_\_, Ice Machine on top of Ice Dispenser, coordinate proper installation.

4. Coordinate opening in top of bin with Item #\_\_\_\_\_\_, Ice Machine.

5. Unit shall be all stainless steel with 6" stainless steel legs.

6. Provide all trims required for proper installation.

7. Provide push-button single auger agitator dispenses ice at 13 pounds per minute.

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

ITEM #: ICE DISPENSER

Quantity: Ten (10)

Manufacturer: Scotsman

Model No.: HD22B-1

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 15.0A; 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. Unit shall be all stainless steel construction.

3. Install Item #\_\_\_\_\_, Ice Maker on top of Ice Dispenser, coordinate proper installation.

4. Coordinate opening in top of bin with Item #\_\_\_\_\_, Ice Maker.

5. Unit shall be all stainless steel with 6" stainless steel legs.

6. Provide all trims required for proper installation.

7. Provide push chute to dispense ice.

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

ITEM #: ICE DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: HD22B-1A

Pertinent Data: Integral Part of #\_\_\_\_\_\_\_\_

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 all stainless steel construction.

4. Install Item #\_\_\_\_\_\_\_, Ice Maker on top of Ice Dispenser, coordinate proper installation.

5. Coordinate opening in top of bin with Ice Machine.

6. Unit shall be all stainless steel with 6" stainless steel legs.

7. Provide all trims required for proper installation.

8. Provide push activation to dispense ice.

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

ITEM #: ICE FLAKER WITH BIN

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AFE424A-1

Pertinent Data: Self Contained Air Cooled

Utilities Req’d: 120V/1PH; 15.0A; 3/8" CW; (2) 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. Size and configuration as shown on drawings.

3. Provide flaked ice prodction in a self contained storage bin.

4. Provide 395 pound capacity.

5. Provide front air flow.

6. Coordinate with Plumbing Contractor on the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

7. Provide unit with Vari-Smart Ice Level Control.

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

ITEM #: ICE FLAKER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: F0522W-1A

Pertinent Data: 420 Pounds Capacity, Water Cooled

Utilities Req’d: 220V/50/1PH, 15.0A each; 3/8" CW (from #\_\_\_), 1" IW, 1/2" Condenser Water In - 40 PSI @ 40-50 deg. F, 1/2" Condenser Water Out

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 the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce flaked ice.

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

ITEM #: ICE FLAKER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: F0822A-1

Pertinent Data: 580 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 18.3A; 3/8" CW, 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. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice machine and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce flaked Ice.

6. Provide unit with Vari-Smart Ultrasonic Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE FLAKER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: F0822R-1

Pertinent Data: 580 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 18.3A; 3/8" CW, 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. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice machine and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce flaked Ice.

6. Provide unit with Vari-Smart Ultrasonic Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

8. Coordinate installation and hook unit up to Item #\_\_\_\_\_,Remote Condenser.

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

ITEM #: FLAKED ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-1002MRJ

Pertinent Data: 980 Lbs. Capacity, Remote Air Cooled

Utilities Req’d: 120V/1PH,15.2A; 1/2" CW, 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. Unit shall be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce flake ice.

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_, Ice Bin, flawlessly.

8. Coordinate refrigeration connection with Item #\_\_\_\_, Refrigeration System.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-1002MWJ

Pertinent Data: 833 Pounds ARI Capacity, Self-Contained Refrigeration

Utilities Req’d: 120V/1PH, 13.7A; 1/2" CW, 3/4" IW, 1/2" 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce Cublet Ice.

6. Provide unit with H-GUARD Plus Antimicrobial Agent.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-450MAJ

Pertinent Data: 407 lb/185 kG Capacity, Air Cooled

Utilities Req'd: 208V/1PH, 10.8A; 1/2" CW, 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. Unit shall be all stainless steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce flake ice.

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-801MAJ

Pertinent Data: 566 lb/266 kG Capacity, Air Cooled

Utilities Req'd: 208V/1PH, 11.0A; 1/2" CW, 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. Unit shall be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce nugget ice.

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-801MAJ-C

Pertinent Data: 580 Pounds ARI Capacity, Self-Contained Refrigeration

Utilities Req’d: 120V/1PH, 11.8A; 1/2" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce Cublet Ice.

6. Provide unit with H-GUARD Plus Antimicrobial Agent.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #557: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-801MWH-C

Pertinent Data: 556 Pounds ARI Capacity, Water Cooled

Utilities Req'd: 120V/1PH, 10.5A; 1/2" CW, 3/4" IW, 1/2" 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce Cublet Ice.

6. Provide unit with EverCheck alert system.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin. flawlessly.

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

ITEM #557: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-801MWH-C

Pertinent Data: 556 Pounds ARI Capacity, Water Cooled

Utilities Req'd: 120V/1PH, 10.5A; 1/2" CW, 3/4" IW, 1/2" 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce Cublet Ice.

6. Provide unit with EverCheck alert system.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin. flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: FD-650MAJ-C

Pertinent Data: 634 Pounds ARI Capacity, Self-Contained Refrigeration

Utilities Req’d: 120V/1PH, 11.3A; 1/2" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce Cublet Ice.

6. Provide unit with H-GUARD Plus Antimicrobial Agent.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: FM-300AKE-HCN-SB

Pertinent Data: 550 Pounds, Air-Cooled, Flake Ice

Utilities Req’d: 120V/1PH, 3.9A; 3/4” CW, 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. Unit shall have efficient ice making process due to Hoshizaki’s unique auger system.

3. Unit will utilize all water brought into the machine; therefore, water consumption is equal to ice production.

4. Provide an auger that is made of double hardened stainless steel. Combined with carbon bearings, they work optimally in a tough and wet environment. Benefits include: longer product life expectancy and reduced maintenance costs.

5. Equip with micro computer controlled, controlling the ice making process to perform at its best under varying circumstances, without having to make physical adjustments.

6. Unit shall have an easily cleanable air filter allows end users to carry out a routine cleaning schedule, extending product life expectancy and reducing the frequency and costs of maintenance callouts.

7. Unit shall produce 55o Pounds nugget ice per 24 hours.

8. Coordinate installation onto Item #\_\_\_\_, Ice Bin.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: FM-600AKE-R452-SB

Pertinent Data: 1,323 Pounds Capacity

Utilities Req’d: 120V/1PH; \_\_\_\_\_\_A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_, Ice Bin, and coordinate proper installation.

5. Ice maker shall flake ice.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: FM-600AWKE-R452-5B

Pertinent Data: 1,266 Pounds/570 kG Capacity, Water Cooled

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 be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce flake ice.

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-200BAA

Pertinent Data: Air Cooled, Self-Contained

Utilities Req’d: 120V/1PH; 7.6A; 1/2" CW; 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. Size and configuration as shown on drawings.

3. Provide up to 200 pounds of ice production per 24 hours.

4. Provide built-in storage capacity of 75 pounds.

5. Provide durable stainless steel exterior.

6. Provide EverCheck alert system.

7. Provide heavy duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-240ANE-HC-32

Pertinent Data: 530 Pounds, Air-Cooled, Stacked, Large Cube

Utilities Req’d: 120V/1PH, 4.0A; 3/4” CW, 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. Equip with micro computer controlled, controlling the ice making process to perform at its best under varying circumstances, without having to make physical adjustments.

3. Unit shall have an easily cleanable air filter allows end users to carry out a routine cleaning schedule, extending product life expectancy and reducing the frequency and costs of maintenance callouts.

4. Unit shall produce 530 Pounds nugget ice per 24 hours.

5. Coordinate installation onto Item #\_\_\_\_, Ice Bin.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-240DNE-HC

Pertinent Data: 463 Pounds/210KG, Air Cooled, Cube Ice

Utilities Req’d: 220V/1PH/50HZ, 0.9kW; 20mm CW, 20mm 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 all stainless steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce extra large cubes 32mm x 32mm x 32mm (1-1/4" x 1-1/4" x 1-1/4").

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-240DNE-HC-32

Pertinent Data: 385 Pounds Capacity, Air Cooled, Stacked

Utilities Req’d: 120V/1PH, \_\_\_\_\_A; 5/8" CW, 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. Unit shall be all stainless steel construction.

3. Provide the connection between ice machine and Item #\_\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce extra large cubes 1-1/4" x 1-1/4" x 1-1/4".

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-240DWNE-HC-32

Pertinent Data: 220 kG (385 lb) Capacity, Water Cooled, Stacked

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 be all stainless steel construction.

3. Provide the connection between ice machine and and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce extra large cubes 32mm x 32mm x 32mm (1-1/4" x 1-1/4" x 1-1/4").

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-240XNE-HC-32

Pertinent Data: 418 lb/190 kG Capacity, Air Cooled

Utilities Req'd: 208V/1PH, 4.0A; 1/2" CW, 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. Unit shall be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce crescent cubes 1-1/4" x 1-1/4" x 1-1/4" (32mm x 32mm x 32mm).

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-50BAA-Q

Pertinent Data: 50 Pounds Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 3.0A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker with self-contained Ice Bin.

5. Ice maker shall produce 1.8" diameter sphere ice.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KM-1100MAJ

Pertinent Data: 935 lb/424 kG Capacity, Air Cooled

Utilities Req'd: 208V/1PH, 12.5A; 1/2" CW, 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. Unit shall be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce crescent cubes 1/2" x 1-1/8" x 1-1/2" (15mm x 33.7mm x 38.1mm).

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KM-1100MWH

Pertinent Data: 1,076 Pounds ARI Capacity, Self Contained Refrigeration

Utilities Req’d: 208-230V/1PH, 9.6A; 1/2" CW, 3/4" IW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce crescent cubes.

6. Provide unit with EverCheck alert system.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KM-1900SWJ3

Pertinent Data: 1,875 AHRI Capacity, Water Cooled

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 be all stainless steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce full cubes1-1/8” x 1/2” x 1-1/2” thick.

6. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KM-2600SWJ3

Pertinent Data: 2480 Pounds ARI Capacity, Self Contained Refrigeration,

Utilities Req’d: 208-230V/3PH, 12.8A; 1/2" CW, 3/4" IW, 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. Unit shall be all stainless steel construction.

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

4. Install ice machine on top of Item #\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce crescent cubes.

6. Provide unit with EverCheck alert system.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KM-650MWJ

Pertinent Data: 580 Pounds ARI Capacity, Self Contained Refrigeration

Utilities Req’d: 120V/1PH, 12.6A; 1/2" CW, 3/8" IW, 1/2" 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_\_\_, Ice Cuber Dispenser, coordinate proper installation.

5. Ice maker shall produce Cublet Ice.

6. Provide unit with H-GUARD Plus Antimicrobial Agent.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_\_\_\_, Ice Cuber Dispenser, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KMD-410MAJ

Pertinent Data: 351 lb AHRI Capacity

Utilities Req’d: 120V/1PH, 8.2A; 1/2" CW, 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. Unit shall be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce crescent cubes 1/2" x 1-1/8" x 1-1/2".

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: KML-700MWJ

Pertinent Data: 730 Pounds ARI Capacity, Self Contained Refrigeration,

Utilities Req’d: 120V/1PH, 12.6A; 1/2" CW, 3/4" IW, 1/2" 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce crescent cubes.

6. Provide unit with EverCheck alert system.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: F-450MAJ-C

Pertinent Data: 407 lb/185 kG Capacity, Air Cooled

Utilities Req'd: 208V/1PH, 10.8A; 1/2" CW, 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. Unit shall be all stainless-steel construction.

3. Provide the connection between ice machine and Item #\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce chewable cublets.

6. Provide unit with an installation kit.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Manitowoc

Model No.: IYP0500A (IDT0620A)

Pertinent Data: Self Contained

Utilities Req'd: 208V/1PH, 5.9A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce dice cubes 7/8" by 7/8" by 7/8" thick.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0322MA-1

Pertinent Data: 400 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 12.7A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #, Soda / Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

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 #, Soda / Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0322MA-32

Pertinent Data: 292 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 208V/1PH, 6.1A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

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 #\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0322MW-1

Pertinent Data: 292 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 120V/1PH, 11.9A; 3/8” CW, 3/4” IW, 3/8” Chilled Water, 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 #, Water Filtration System.

4. Install ice maker on top of Item #, Soda / Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

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 #, Soda / Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0322MW-3

Pertinent Data: 356 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 120V/1PH, 11.9A; 3/8” CW, 3/4” IW, 3/8” Chilled Water, 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

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 #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0330MA-1

Pertinent Data: 400 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 15A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Soda / Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

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 #\_\_\_\_\_, Soda / Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0522MA-1

Pertinent Data: 340 Pounds Capacity, Air Cooled

Utilities Req’d: 120V/1PH,13.5A; 3/8" CW, 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. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice machine and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce regular cubes 7/8" by 7/8" by 7/8" thick.

6. Provide unit with Vari-Smart Ultrasonic Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0522SA-32

Pertinent Data: 340 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 208V/1PH, 6.5A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart Board Advanced Control with Network.

6. Ice maker shall produce small cubes 7/8" by 7/8" by 3/8" thick.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0530MA-1

Pertinent Data: 380 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 15.2A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

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 #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0530MW-1

Pertinent Data: 410 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 120V/1PH,13.5A; 3/8" CW, 3/4" IW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Soda / Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8A x 7/8" x 7/8".

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Soda / Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0530SW-1

Pertinent Data: 410 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 120V/1PH, 17.5A; 3/8" CW, 3/4" IW; 3/8" Chilled Water Supply (at no more than 20-80 psi, 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. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice machine and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with Vari-Smart Ice Level Control.

6. Ice machine shall produce medium cubes 7/8" by 7/8" by 7/8" thick.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0630MW-32

Pertinent Data: 600 Pounds Capacity, Water Cooled

Utilities Req’d: 208V/1PH,9.8A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C07220MA-32

Pertinent Data: 566 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 208V/1PH, 11.0A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KVS Vari-Smart Ice Level Control.

6. Ice maker shall produce medium cubes 7/8" by 7/8" by 7/8" thick.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0830MW-32

Pertinent Data: 800 Pounds Capacity, Water Cooled

Utilities Req’d: 208V/1PH,9.0A; 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 #, Water Filtration System.

4. Install ice maker on top of Item #, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C0830MW-32

Pertinent Data: 800 Pounds Capacity, Water Cooled

Utilities Req’d: 208V/1PH,9.0A; 3/8” CW, 3/4” IW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1030MA-32

Pertinent Data: 816 Lbs ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 16.0A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 22mm by 22mm by 22mm thick.

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 #, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1030MA-32A

Pertinent Data: 384 kG ARI Capacity, Air Cooled

Utilities Req’d: 230V/1PH, 3.4kW; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce small cubes 7/8" by 7/8" by 3/8" thick.

6. Provide unit with Vari-Smart Ice Level Control.

7. Provide ice maker with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MAKER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1030MR-32

Pertinent Data: 851 Pounds ARI Capacity, Remote Condenser

Utilities Req’d: 208-230V/1PH, 15.8A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8" by 7/8" by 7/8" thick.

6. Provide unit with Vari-Smart Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1030MW-32

Pertinent Data: 1000 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208-230V/1PH, 11.0A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8" by 7/8" by 7/8" thick.

6. Provide unit with Vari-Smart Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: Two (2)

Manufacturer: Scotsman

Model No.: C1030MW-32A

Pertinent Data: 1300 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208230V/1PH, 14.8A; 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 #, Water Filtration System.

4. Install ice maker on top of Item #, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8” by 7/8” by 7/8” thick.

6. Provide unit with VariSmart Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1448MA3

Pertinent Data: 1296 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 208V/3PH, 13.6A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advanced Control with Network.

6. Ice maker shall produce medium cubes 7/8” by 7/8” by 7/8” thick.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin over 2/3 portion flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1448MA-32

Pertinent Data: 1296 lbs. ARI Capacity, Air Cooled

Utilities Req’d: 208/230V/1PH, 17.7A; 3/8” CW, 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. Unit shall be all stainless-steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8” by 7/8” by 7/8” thick.

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 #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1448MW-3

Pertinent Data: 1710 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208230V/1PH, 11.9A; 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 #, Water Filtration System.

4. Install ice maker on top of Item #, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advanced Control with Network.

6. Ice maker shall produce medium cubes 7/8” by 7/8” by 7/8” thick.

7. Provide ice machine with all necessary accessories to fit onto Item #, Ice Bin over 2/3 portion flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1448MW-32

Pertinent Data: 1340 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208230V/1PH, 16.0A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advanced Control with Network.

6. Ice maker shall produce medium cubes 7/8” by 7/8” by 7/8” thick.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1448SW-32

Pertinent Data: 1340 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208230V/1PH, 16.0A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advanced Control with Network.

6. Ice maker shall produce medium cubes 7/8” by 7/8” by 7/8” thick.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin over 2/3 portion flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1848MA-32

Pertinent Data: 1900 Pounds Capacity, Air Cooled

Utilities Req’d: 208V/1PH, 23.3A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8" by 7/8" by 7/8" thick.

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1848MR-32

Pertinent Data: 1826 Pounds Capacity, Remote Cooled

Utilities Req’d: 208-230V/1PH, 24.8A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8" by 7/8" by 7/8" thick.

6. Provide unit with Vari-Smart Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

8. Coordinate installation with Item #\_\_\_\_\_,Compressor Rack for remote condensing unit.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1848MW-32

Pertinent Data: 1800 Pounds Capacity, Water Cooled

Utilities Req’d: 208-230V/1PH, 23.8A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce regular cubes 7/8" by 7/8" by 7/8" thick.

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: C1848SW-32

Pertinent Data: 1900 Pounds Capacity, Water Cooled

Utilities Req’d: 208-230V/1PH, 23.8A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce small cubes 7/8" by 7/8" by 3/8" thick.

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CO830MA-32

Pertinent Data: 800 Pounds Capacity, Water Cooled

Utilities Req’d: 208V/1PH, 9.0A; 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 #, Water Filtration System.

4. Install ice maker on top of Item #, Ice Bin, coordinate proper installation.

5. Ice maker shall produce medium cube ice 7/8” x 7/8” x 7/8”.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: F0522W-1

Pertinent Data: 429 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 120V/1PH, 14.4A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart Board Advanced Control with Network.

6. Ice maker shall produce flaked ice.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin over 1/3 portion flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: F0822W-1

Pertinent Data: 580 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 120V/1PH, 16.7A; 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 machine and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice machine on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice machine shall produce flaked Ice.

6. Provide unit with Vari-Smart Ultrasonic Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: FLAKE ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: F1222W-32

Pertinent Data: 439KG Capacity, Water Cooled

Utilities Req’d: 208-230V/1PH, 12.0A; 3/8” CW, 3/8” IW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce Flaked Ice.

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: MFN S46 AS

Pertinent Data: 200 KG Capacity, Air Cooled

Utilities Req'd: 220V/50HZ/1PH, 10.0A; 3/4” CW, \_\_\_\_\_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 all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce nugget ice 11mm diameter by 13mm high.

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N0422W-1

Pertinent Data: 360 Pounds ARI Capacity

Utilities Req’d: 120V/1PH,14.4A; 3/8" CW, 3/4" IW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce nugget ice.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N0622W-1

Pertinent Data: 581 Pounds Capacity, Water Cooled

Utilities Req’d: 120V/1PH, 14.4.0A; 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce nugget ice.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN Smart Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Soda and Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N0622W-32A

Pertinent Data: 570 Pounds ARI Capacity

Utilities Req’d: 208V/1PH, 8.9A; 3/8" CW, 3/4" IW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce nugget ice.

6. Provide unit with Vari-Smart Ice Level Control.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N0922A-32

Pertinent Data: 784 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 208-230V/1PH, 13.2A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Ice maker shall produce nugget ice.

6. Provide unit with KPAS Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N0922W-2

Pertinent Data: 863 Pounds ARI Capacity

Utilities Req’d: 208V/1PH,12.0A; 3/8" CW, 3/4" IW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce nugget ice.

6. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart-Board Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Soda and Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N0922W-32

Pertinent Data: 797 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208V1PH, 10.7A; 3/8” CW, 3/4” IW, 3/8” Chilled Water,

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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce 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 #\_\_\_\_\_, Soda and Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: N1322A-32

Pertinent Data: 1300 Pounds Capacity

Utilities Req’d: 208V/1PH,19.1A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Soda / Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce nugget ice.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NH0422W-1

Pertinent Data: 450 Pounds, Water Cooled, Nugget Ice

Utilities Req’d: 120V/1PH; 12.1A; 3/8" CW (From #342); 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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce nugget ice.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NH0922A-32

Pertinent Data: 740 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 208V/1PH, 12.0A; 3/8” CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce hard nuggets ice 3/4” x 5/16” x 3/8”.

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 #\_\_\_\_\_, Soda and Ice Dispenser flawlessly.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NS0422W-1

Pertinent Data: 450 Pounds, Water Cooled, Nugget Ice

Utilities Req’d: 120V/1PH; 12.1A; 3/8" CW; 3/4" IW; 3/8” Chilled Water In, 1/2” Chilled Water Returned

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 #\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #\_\_\_\_\_\_, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce nugget ice.

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

ITEM #: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NS0922W-32

Pertinent Data: 787 Pounds ARI Capacity, Water Cooled

Utilities Req’d: 208V/1PH, 10.7A; 3/8” CW, 3/4” IW, 3/8” Chilled Water,

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 #\_\_\_\_\_, Water Filtration System.

4. Install ice maker on top of Item #473 Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce 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 #\_\_\_\_\_, Soda and Ice Dispenser flawlessly.

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

ITEM # : ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NS1322A-32

Pertinent Data: 1300Lb., Air-Cooled, Nugget Ice

Utilities Req’d: 208V/1PH; 17.8A; 3/8" CW; 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin. Coordinate proper installation.

5. Ice maker shall produce softer, nugget style, Original Chewable Ice.

6. Provide unit with AutoAlert™ indicating lights, front facing removable air filter, one-touch cleaning, stainless steel finish, and AgION™ antimicrobial protection.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin flawlessly.

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

ITEM #: ICE MAKER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-500SAB

Pertinent Data: 414 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 11.5A; 1/2" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker on top of Item #\_\_\_\_\_, Ice Bin, coordinate proper installation.

5. Provide unit with KPAS which includes KVS Vari-Smart Ice Level Control, and KSBU-N Smart Board Advanced Control with Network.

6. Ice maker shall produce square cubes 1" by 1" by 1-1/4" thick.

7. Provide ice machine with all necessary accessories to fit onto Item #\_\_\_\_\_, Ice Bin, flawlessly.

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

ITEM #: ICE MAKER WITH BIN

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU1526SA-1

Pertinent Data: 101 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 15.0A; 3/8" CW, 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. Unit shall be all stainless steel construction.

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

4. Install ice maker under Item #\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_, coordinate proper installation.

5. Ice maker shall produce small cubes 7/8" by 7/8" by 3/8" thick.

6. Provide unit with KPUFM26 Prodigy under counter floor mount.

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

ITEM #: ICE TRANSPORT CART

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: ITS Totes

Pertinent Data: 175 Pound Capacity

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 poly carts are designed for shuttle bins.

4. Provide center split hinged lids open to the cart sides.

5. Provide foot operated rear drain.

6. Provide handles on both ends of cart.

7. Provide easily maneuvered (5” front and 10” rear castors.

8. Provide ability to slide under Item #\_\_\_\_\_\_, Ice Bin without obstruction.

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

ITEM #: ICE TRANSPORT CART

Quantity: One (1)

Manufacturer: Manitowoc

Model No.: K-00418

Pertinent Data: 108 KG (240 lb) Capacity

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 poly carts are designed for shuttle bins.

4. Provide center split hinged lids open to the cart sides.

5. Provide foot operated rear drain.

6. Provide six (6) (K-00416) Ice Totes to fit in the unit.

7. Provide easily maneuvered 127mm (5”) front and 254mm (10”) rear castors.

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

ITEM #: ICED TEA BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: TB3Q (36700.0059)

Pertinent Data: ----

Utilities Req’d: 120V/1PH 14.4A; 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. Equip unit with Quickbrew which has a shorter brewing cycle.

3. Unit shall brew directly into any style portable server.

4. Provide unit with a SplashGard® funnel which deflects hot liquids away from the hand.

5. Unit shall have the ability to Brew 90 oz concentrate before dilution blending.

6. Equip unit with a TD?? Iced Tea dispenser.

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

ITEM # : ICED TEA BREWER

Quantity: One (1)

Manufacturer: Bunn

Model No.: TB3QA (36700.0466)

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 stainless steel brew basket.

3. Provide two (2) TDO-4 Ice Tea Dispenser.

4. Coordinate installation onto Item #\_\_\_\_\_.

5. Provide heavy duty cord and plug.

6. Provide Easy Clear EQGP-TEA Filter head and Easy Clear EQHP-TEACRTG cartridge for water filtration.

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

ITEM #: ICED TEA BREWER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM # : ICED TEA DISPENSER

Quantity: Two (2)

Manufacturer: Bunn

Model No.: 39600.0001

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 to have 3.5-gallon capacity and 8" cup clearance.

4. Provide sump dispense valve.

5. Provide front-back handles and standard dispense faucet.

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

ITEM #: IN COUNTER ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Modbar

Model No.: AV1T

Pertinent Data: 1 Group Tap System

Utilities Req’d: 208V/1PH; 14.2A; 3/4” CW, 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. Size and configuration as shown on drawings.

3. Unit shall be equipped with multi-position lever with four saved programs.

4. Equip unit with pid temperature control.

5. Provide the unit with simple heads-up display.

6. Equip the unit with a heads-up shot timer.

7. Unit shall have La Marzocco portafilters.

8. Water Quality for this unit must meet Total Dissolved Solids 150 ppm, Total Hardness gpg, Total Alkalinity 80 ppm, pH 7.0 gpg, Calciu Hardness 3-4 gpg, Total Chlorine < 0.1 ppm, Free Chlorine <0.5, Total Chlorides< 30 ppm, Total Iron 0 mg/L, Silica 5mg/L, Sulfate 25-50 mg/L, Hydrogen Sulfide 0mg/L, Manganese 0mg/L, Nitrate 0mg/L.

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

ITEM #: IN COUNTER ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Modbar

Model No.: AV2T

Pertinent Data: 2 Group Tap System

Utilities Req’d: 208V/1PH; 14.2A; 3/4” CW, 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. Size and configuration as shown on drawings.

3. Unit shall be equipped with multi-position lever with four saved programs.

4. Equip unit with pid temperature control.

5. Provide the unit with simple heads-up display.

6. Equip the unit with a heads-up shot timer.

7. Unit shall have La Marzocco portafilters.

8. Water Quality for this unit must meet Total Dissolved Solids 150 ppm, Total Hardness gpg, Total Alkalinity 80 ppm, pH 7.0 gpg, Calciu Hardness 3-4 gpg, Total Chlorine < 0.1 ppm, Free Chlorine <0.5, Total Chlorides< 30 ppm, Total Iron 0 mg/L, Silica 5mg/L, Sulfate 25-50 mg/L, Hydrogen Sulfide 0mg/L, Manganese 0mg/L, Nitrate 0mg/L.

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

ITEM #: INDUCTION CHARGER

Quantity: One (1)

Manufacturer: Aladdin

Model No.: IND2503

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 14.0A

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 audible alert when base is ready.

4. Provide digital LED display.

5. Unit shall have 19 second heating cycle.

6. Provide solid state electronic controls.

7. Coordinate installation onto Item #???.

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

ITEM #: INDUCTION CHARGER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DX2011208

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 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. Unit shall be constructed with the main body of stainless steel and a heavy-duty composite surface.

4. Equip with a microprocessor that performs unique, automatic standby/shut-off functions, self-diagnostics and incorporates a proprietary automatic sensor for use with Dinex® Induction Bases.

5. Provide user-friendly control buttons for ease of use and automatic power control.

6. Provide visible LCD display & audible alert for precise user feedback.

7. Equip unit with a washable filter.

8. Coordinate installation into the recess in Item #, Chef’s Counter with Sink and Plate Storage.

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

ITEM #: INDUCTION BASE CHARGER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXSMA2081

Pertinent Data: ---

Utilities Req’d: 208V/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 Smart·Therm induction charger constructed with the main body of stainless steel and composite induction friendly materials.

4. Equip with a microprocessor that performs unique, patented and patent pending temperature control, automatic standby/shut-off and self-diagnostics.

5. Provide user-friendly control buttons for ease of use and automatic power control.

6. Provide visible LCD display and audible alert for precise user feedback.

7. Unit to have automatic sensor for Dinex induction bases.

8. Coordinate installation into the recess in Item #\_\_\_\_.

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

ITEM #: INDUCTION COOKING STATION

Quantity: One (1)

Manufacturer: Spring USA

Model No.: ICS348-18

Pertinent Data: Mobile

Utilities Req'd: 120V/1PH; 50.0A

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 three (3) flush mounted MAX Induction Ranges, with 5mm thick, tempered glass cook tops.

4. Provide individual SmartScan controls providing: voltage, pan size and pan type recognition, choice of power or temperature mode, ferrous pan recognition, and large LED power/temp display.

5. Provide two (2) quiet downdraft AF-350 Air Filter Systems with stainless steel, counter-level, capture flue (s) washable pre-filter, primary cell filter & carbon absorption filter delivering 96.7% capture of 1-3 micron particulate.

6. Coordinate installation of unit into Item #, Work Counter with Hand Sink Below.

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

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

ITEM #: INDUCTION WARMER

Quantity: One (1)

Manufacturer: Cook Tek

Model No.: B651-U2 (660801)

Pertinent Data: Under Counter-Top Incogneto

Utilities Req’d: 120V/1PH; 6.0A

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. Unit is to be placed on underside of Interior Designer supplied Counter-Top. Coordinate installation with General Contractor.

4. See Plans Drawing Detail C FSD.106.

5. Provide fixed position track system to mount unit to underside of counter-top.

6. Provide unit with Cook Tek Magneeto 2 trivet.

7. Provide unit with control panel and automatic pan detection.

8. Standard induction compatible serving dishes are required for operation of unit.

9. Unit shall be built with an auto shut-off feature to prevent overheating, offer self-diagnostics, and have a pan maximizer feature to ensure maximum heating of any induction compatible pan.

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

ITEM #: INDUCTION WARMER

Quantity: One (1)

Manufacturer: CookTek

Model No.: MC1500 (600501)

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 14.0A

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. Unit shall be portable design with stainless steel housing.

4. Equip unit with high temperature glass ceramic top.

5. Provide high quality internal electronics and heavy-gauge Litz wire.

6. Provide individual controls for each burner (hob).

7. Equip unit with LED display.

8. Equip unit with automatic pan detection.

9. Unit shall be programmed with 22 temperature settings and 20 power cook settings.

10. Provide unit with automatic shutoff feature prohibits overheating.

11. Unit shall be equipped with a microprocessor which monitors vital components to check for overheating, and power supply issues.

12. Provide 1.8 meter power cord coordinate NEMA configuration with Electrical Contractor.

13. Coordinate installation onto Item #N724, Pastry Preparation Counter.

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

ITEM #: INDUCTION WARMER

Quantity: One (1)

Manufacturer: CookTek

Model No.: MC2502F (601501)

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 22.0A

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. Unit shall be portable design with stainless steel housing.

4. Equip unit with high temperature glass ceramic top.

5. Provide high quality internal electronics and heavy-gauge Litz wire.

6. Provide individual controls for each burner (hob) for independent operation and functionality.

7. Equip unit with LED display.

8. Equip unit with automatic pan detection.

9. Unit shall be programmed with 22 temperature settings and 20 power cook settings.

10. Provide unit with automatic shutoff feature prohibits overheating.

11. Unit shall be equipped with a microprocessor which monitors vital components to check for overheating, and power supply issues.

12. Provide 1.8 meter power cord coordinate NEMA configuration with Electrical Contractor.

13. Coordinate installation onto Item #N724, Pastry Preparation Counter.

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

ITEM #: INGREDIENT BIN

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: 360088

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 seamless construction and rounded corners.

3. Unit shall have four (4) 3” casters with front fixed and rear swivel.

4. Unit shall be FDA compliant.

5. Unit shall have sloped two-piece lid that slides or flips up for easy access.

6. Coordinate installation under Item #, Work Table with Sinks.

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

ITEM #: INGREDIENT BIN

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG360088WHT

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 seamless construction and rounded corners.

3. Unit shall have four (4) 3” casters with front fixed and rear swivel.

4. Unit shall be FDA compliant.

5. Unit shall have sloped two-piece lid that slides or flips up for easy access.

6. Coordinate installation under Item #, \_\_\_\_\_\_\_\_\_\_.

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

ITEM #: INGREDIENT BIN

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG9G6000

Pertinent Data: White 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. Provide 40 cup capacity.

3. Equip unit with portioning scoop and scoop hook.

4. Unit shall be equipped with FIFO barrier base and lid.

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

ITEM #: INSECT CONTROL

Quantity: One (1)

Manufacturer: InsectOCutor

Model No.: 1894EDGA

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 8.0A

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 top hinged safety guard swings open; has soft gasket seal and Dual Lock fasteners for closure.

4. Provide internal metal insect collection drawer has an extra high front baffle to prevent insect escape and particle fallout.

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

ITEM # : JUICE DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: JDF-4S (37300.0000)

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 6.0A; 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. Equip unit with a patented high density mixing system.

3. Unit shall include both push and hold dispense and optional single size portion control.

4. Provide unit with quick dispense with 1.0 to 1.5oz (29.6 to 44.4ml) per second flow rate

5. Unit shall have the ability to delivers both frozen and ambient concentrate products.

6. Equip the unit with a door lock.

7. Provide unit with 7" cup clearance accommodates most juice containers

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

ITEM #: JUICE EXTRACTOR

Quantity: One (1)

Manufacturer: Zumex

Model No.: Essential Pro

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 2.7A

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. Verify with the Architect and or Interior Designer the desired color of the unit.

4. Equip the unit with an integrated peel bucket.

5. Unit shall be equipped with an Intuitive “Touch Control” digital display.

6. Provide the unit with a total and partial fruit counter.

7. Coordinate installation onto Item #, Butler Counter With Sink.

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

ITEM #: JUICER

Quantity: One (1)

Manufacturer: Zumex

Model No.: Minex

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 2.7A

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. Verify with the Architect and or Interior Designer the desired color of the unit.

4. Equip the unit with an integrated peel bucket.

5. Unit shall be equipped with a simple “Push Button” operation.

6. Provide the unit with a digital display and orange counter.

7. Coordinate installation onto Item #, Beverage Counter With Sink.

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

ITEM #: KEG BEER REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: DDS60

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 5.5A; 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. Size and configuration as shown on drawings.

3. Keg Cooler shall be self-contained refrigeration with the condensing unit on the left.

3. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide stainless steel doors hinged left, right.

5. Unit shall be built into a seamless top to give the appearance of a single work station.

6. Coordinate installation of a single Beer Dispensing Tower with 2 faucets and a drip trough.

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

ITEM #: KEG LIFTER

Quantity: One (1)

Manufacturer: Vermette Machine Company, Inc.

Model No.: Keg Jockey

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. Equip unit with swivel caster base.

4. Provide 24” post extension.

5. Provide cordless drill adaptor.

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

ITEM #: KEG RACK

Quantity: Two (2)

Manufacturer: Metro

Model No.: (1) 2KR345DC

Pertinent Data: Style A (4 KEG)

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 HD Super components.

4. Provide unit with two (2) shelves.

5. Provide style A.

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

ITEM #: KEG RACK

Quantity: One (1)

Manufacturer: Metro

Model No.: (1) 2KR365DC

Pertinent Data: Style A (6 KEG)

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 HD Super components.

4. Provide unit with two (2) shelves.

5. Provide style A.

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

ITEM #: KNIFE SANITIZER

Quantity: One (1)

Manufacturer: Edlund

Model No.: KSUV18

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 5.0A

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 15-minute belled timer.

4. Provide ability to hold up to 12 knives plus steel.

5. Provide all stainless steel construction.

6. Provide LED lights indicate when door is closed and sterilization is in process.

7. Provide UV filtered plexiglass door with lockable keyed handle.

8. Provide 2 larger slots to accommodate cleavers.

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

ITEM # KNOCK BOX

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS10.16

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

2. Size and configuration as shown on drawings.

3. Provide 6” square stainless steel chute.

4. Provide a 3/4” Diameter Hard Rubber bar attached to each side.

5. Coordinate installation into Item #, Beverage Counter with Sink as shown on drawings.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM # : LIQUOR 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 be placed between Item #\_\_\_\_\_\_, Soda Gun Holder, and Item #\_\_\_\_\_, Bottle Cooler.

3. Provide a five tier display step unit, with bottle guards on each step.

4. Unit shall have stainless steel legs with removable stainless steel shrouding to limit access under the unit.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM # : LIQUOR 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 be placed between Item #\_\_\_\_\_\_, Soda Gun Holder, and Item #\_\_\_\_\_, Bottle Cooler.

3. Provide a five tier display step unit, with bottle guards on each step.

4. Unit shall have stainless steel legs with removable stainless steel shrouding to limit access under the unit.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: LOAD CENTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 120/208V/3PH, 50.0A

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 #FSX.X, Detail #26.

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 #,\_\_\_\_\_\_\_\_\_\_\_\_.

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 thermo magnetic 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 #: MEAL DELIVERY CART

Quantity: One (1)

Manufacturer: FWE

Model No.: PTS3030

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 10.8A

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. Size and configuration as shown on drawings.

3. Equip unit with a built-in heat system to prevent tampering, loss or damage.

4. Unit shall be provided with tamper proof controls.

5. Provide a stainless steel rack assembly which can be customized to accommodate a wide variety of tray sizes.

6. Provide 12-gauge, stainless steel hinges keep doors properly aligned for years of use, secured with tamperproof screws.

7. Unit shall be fully heliarc welded construction with extra welds at critical points provides structural integrity to withstand rough handling no rivets.

8. Provide a tamper resistant super duty full perimeter bumper.

9. Provide tamper proof screws.

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

ITEM #: MEAL TRAY DELIVERY CART

Quantity: One (1)

Manufacturer: Aladdin

Model No.: MD10SLPRS8B4-55

Pertinent Data: 10 Tray Capacity

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 a 270° door swing with positive latching in open or closed position.

4. Unit shall be constructed with 18-gauge stainless steel side vented.

5. Equip unit with door that is fully insulated double sided pocket door constructed of 20-gauge stainless steel.

6. Provide 5-1/2” tray spacing.

7. Unit shall be equipped with a 1” diameter stainless steel push handles.

8. Equip unit with a non-marking full perimeter bumper.

9. Provide four (4) 6” balloon casters two (2) swivel with brakes, two (2) fixed.

10. Coordinate installation with Item #???.

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

ITEM #: MEAL TRAY DELIVERY CART

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXIPICT10

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 carts which are fabricated with 1” square tubing frame with welded 18-gauge pre-formed side panels/tray slides.

4. Provide top, bottom and single panel door shall be 18-gauge, stainless steel.

5. Provide corner bumpers.

6. Provide Door which has recessed door pull with a transport latch. The door has a 270° door swing with magnets to keep the door in an opened position.

7. Provide four 5@ heavy-duty, non-marking casters, 2 swivel with brakes and 2 fixed.

8. Provide a three (3) sided 2.35" high top rail.

9. Provide a push handle.

10. Equip unit with a drain assembly.

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

ITEM #56: MEAL TRAY DELIVERY CART

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXPICTPT10

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 pass-thru, one-door, one-compartment cart, 37-1/8" high.

4. Cart to have 10-tray capacity, designed to hold multiple tray sizes: 14" x 18", 15" x 20", and Dinex room service trays.

5. Provide fixed tray slides with 5-1/4" spacing, two trays per slide.

6. Provide corner bumpers.

7. Unit to have 1" 18-gauge tubular frame with welded 18-gauge pre-formed side panels/tray slides.

8. Top, bottom and single panel door to be of 18-gauge, stainless steel.

9. Door to have recessed door pull with a top-mounted, heavy-duty drop-door latch.

10. Provide door with 270° swing with magnets to keep the door in an opened position.

11. Provide a push handle.

12. Provide four 5" heavy-duty, non-marking casters, 2 swivel with brakes and 2 fixed.

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

ITEM #: MEAL TRAY DELIVERY CART

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXPICTPT16

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 54" high pass-thru, one-door, one-compartment cart.

4. Cart to have 16-tray capacity, designed to hold multiple tray sizes: 14" x 18", 15" x 20", and Dinex room service trays.

5. Provide fixed tray slides with 5-1/4" spacing, two trays per slide.

6. Provide corner bumpers.

7. Unit to have 1" 18-gauge tubular frame with welded 18-gauge pre-formed side panels/tray slides.

8. Top, bottom and single panel door to be of 18-gauge, stainless steel.

9. Door to have recessed door pull with a top-mounted, heavy-duty drop-door latch.

10. Provide door with 270° swing with magnets to keep the door in an opened position.

11. Provide a push handle.

12. Provide four 5" heavy-duty, non-marking casters, 2 swivel with brakes and 2 fixed.

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

ITEM #: MEAT GRINDER

Quantity: One (1)

Manufacturer: Hobart

Model No.: 4812

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 7.0A

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 on Item #, Cold Preparation Table with Sink.

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

4. Unit to be provided with Pull/Push On/Off Switch.

5. Provide unit with stainless steel housing.

6. Provide unit with spiral fluted chopping end.

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

ITEM #: MICROWAVE OVEN

Quantity: One (1)

Manufacturer: Amana

Model No.: RC22S2

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 15.4A

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

3. Provide oven interface and programming software supports 20 languages.

4. Equip unit with Smart USB connectivity standard.

5. Unit shall store up to 100 programmable menu items.

6. Provide 11 power levels and 4 cooking stages for cooking flexibility.

7. Unit shall have multiple quantity function and automatically calculates cooking times for multiple portions.

8. Provide automatic Voltage Sensor which adjusts to the power supply.

9. Equip unit with a see-through door and lighted interior for monitoring without opening the door.

10. Unit shall have ample 1 cubic ft. (28 liter) capacity to accommodates two standard 4” deep half-sized pans.

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

ITEM #: MICROWAVE OVEN

Quantity: One (1)

Manufacturer: Amana

Model No.: RMS10TSA

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 9.6A

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

3. Unit shall store up to 20 programmable menu items.

4. Provide 5 power levels and 4 cooking stages for cooking flexibility.

5. Unit shall have multiple quantity function and automatically calculates cooking times for multiple portions.

6. Equip unit with a see-through door and lighted interior for monitoring without opening the door.

7. Unit shall have ample 0.8 cubic ft. (23 liter) capacity.

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

ITEM #: MICROWAVE OVEN

Quantity: One (1)

Manufacturer: Panasonic

Model No.: NE17521

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 13.6A

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

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

ITEM #: MILK COOLER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TMC-34-S-DS-HC

Pertinent Data: Double sided

Utilities Req'd: 120V/1PH: 2.7A, ½” 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. Stainless steel exterior. Stainless floor interior.

4. Three year parts and labor warranty. Seven year compressor warranty.

5. Provide corner bumpers.

6. 4” casters are standard.

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

ITEM #: MIXER UTENSIL RACK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: Wall Mounted, See Plans, Drawing #FS

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 #FSX.X, Detail #11.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation over Item #, 60 Quart Mixer.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: MIXER UTENSILTREE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #36.

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

3. Size and configuration as shown on drawings.

4. All stainless steel construction.

5. Flanged foot welded to 3/16" x 8" diameter stainless steel base.

6. Provide holes in base plate for mounting to the floor.

7. Provide 5/8" OD stainless steel tubing upright welded to flanged foot.

8. Provide 3/8" stainless steel rods, welded to upright.

9. Provide shop drawings for approval prior to fabrication.

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

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

ITEM #: MODULAR CHARBROILER

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-RB-36

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 90,000 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 Individually Controlled 15,000 BTU/hr (4KW) Stainless Steel burners.

3. Unit shall have burners that are located every 6” with individual controls.

4. Equip unit with removable, reinforced cast iron radiants preventing clogging of burners and provide even broiling.

5. Provide unit with heavy-duty slanted cast iron top grates.

6. Equip unit with a slanted cooking surface which provides a range of cooking temperatures.

7. Unit shall include a full width grease gutter and large capacity removable drip pan.

8. Provide removable crumb tray and drip pan.

9. Coordinate installation into and provide a stainless steel equipment stand with four (4) 6” heavy duty, non-marking casters, two (2) with brakes.

10. Coordinate installation of Charbroiler onto Item #\_\_\_\_\_\_\_, Refrigerated Equipment Stand.

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

12. Provide a 3/4” rear gas connection with a gas shut-off valve.

13. Provide heavy duty stainless steel back guard and front landing ledge.

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

ITEM #: MODULAR CHARBROILER

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JMRH-36B

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 90,000 BTU’s (From #771)

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 14-gauge all welded body construction.

3. Equip unit with stainless steel front, top, sides and stub back.

4. Unit shall have heavy-duty cast iron top grates with built-in grease guides that channel away excess fat and reduce flaring.

5. Provide heavy-duty cast iron burner radiants.

6. Unit shall be equipped with one 15,000 BTU/hr. burner every 6" broiler.

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

8. Equip unit with infinite control manual gas valves at each burner for precise heat control.

9. Unit shall be equipped with 12-gauge all welded firebox construction.

10. Provide two separate 14-gauge steel drip pans to control flare ups.

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

12. Provide stainless steel gas tubing throughout.

13. Provide unit with stainless steel tray bed.

14. Coordinate installation onto Item #, Refrigerated Drawers.

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

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

ITEM #: MODULAR CHARCOAL OVEN

Quantity: One (1)

Manufacturer: Josper Basque

Model No.: HJA-50

Pertinent Data: Solid fuel

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. Equip unit with regulation of oxygen entry.

4. Provide chute for homogeneous distribution of oxygen.

5. Equip unit with a charcoal combustion chamber and combustion shield.

6. Unit shall be equipped with multiple positions for grill racks.

7. Provide smoke exit regulation with anti-spark safety and a cooled flue.

8. Equip unit with hydraulic door retention, thermal insulation, and upper tempering area.

9. Unit shall be equipped with an ash drawer.

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

ITEM #: MODULAR CHARCOAL OVEN

Quantity: One (1)

Manufacturer: Josper Basque

Model No.: HJA-50-M

Pertinent Data: Solid fuel

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. Equip unit with regulation of oxygen entry.

4. Provide chute for homogeneous distribution of oxygen.

5. Equip unit with a charcoal combustion chamber and combustion shield.

6. Unit shall be equipped with multiple positions for grill racks.

7. Provide smoke exit regulation with anti-spark safety and a cooled flue.

8. Equip unit with hydraulic door retention, thermal insulation, and upper tempering area.

9. Unit shall be equipped with an ash drawer.

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

ITEM #: MODULAR FOUR BURNER RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-4-M

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 160,000 BTU’s; 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 wavy grates.

4. Provide 3/4” rear gas connection.

5. Provide 3/4” gas shut off valve.

6. Coordinate installation onto Item #, Refrigerated Equipment Stand.

7. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

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

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

ITEM #: MODULAR FOUR BURNER RANGE

Quantity: One (1)

Manufacturer: Jade

Model No.: JMRH4

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 140,000 BTU’s, 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 #, Refrigerated Equipment Stand.

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

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

ITEM #: MODULAR GRIDDLE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IGMA-3628

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 90,000 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. Coordinate installation of Griddle onto Item #\_\_\_\_\_\_\_, Refrigerated Equipment Stand.

4. Provide the griddle with 4" stainless steel legs.

5. Provide a 3/4" thick, smooth polished griddle plate.

6. Unit shall be equipped with three (3) griddle burners which are located every 12". Each burner to have adjustable gas valve and continuous pilot for instant ignition.

7. Provide unit aeration baffles between burners spread the heat evenly across the entire griddle surface.

8. Provide the unit with manual controls.

9. Equip the unit with a 4" wide grease gutter and large grease can with 1 gallon capacity.

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

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

ITEM #: MODULAR GRIDDLE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JMRH-36GT

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 105,000 BTU’s, 5” WC

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. 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 thermostatic 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. Coordinate installation onto Item #, Refrigerated Drawers.

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

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

ITEM #: MODULAR GRIDDLE

Quantity: One (1)

Manufacturer: Jade

Model No.: JMRH-24GT

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 60,000 BTU’s, 5” WC

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. 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 thermostatic 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. Coordinate installation onto Item #\_\_, Refrigerated Base.

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

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

ITEM #: MODULAR HOT TOP RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: HR2HT

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 80,000BTU’s; 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. Equip unit with a 3/4” rear LP Gas connection.

4. Provide two heavy-duty, highly polished tops which provide even heat across entire surface.

5. Coordinate installation onto Item #, Refrigerated Equipment Stand.

6. Provide “U” shaped burners that have 40,000 BTU’s output.

7. Provide a 3/4” LP Gas shutoff valve.

8. Provide 4’ flex, quick disconnect gas hose with restraining device and LP gas pressure regulator.

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

ITEM #: MODULAR HOT TOP RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: HR2HTM

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 80,000 BTU’s; 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 heavy-duty, highly polished plates.

4. Provide burners which are located every 457 mm. Each burner has one manual control.

5. Provide “U” shaped burners which have aeration baffles between burners for quick recovery.

6. Provide 3/4” rear gas connection.

7. Provide 3/4” gas shut off valve.

8. Coordinate installation onto Item #, Refrigerated Equipment Stand.

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

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

ITEM #: MODULAR HOT TOP RANGE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JMRH-2HT

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 70,000 BTU’s, 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. Provide highly polished reinforced cast iron plates.

5. Equip with one 35,000 BTU/hr burner per section.

6. Provide 14-gauge all welded body construction.

7. Unit shall have stainless steel gas tubing throughout.

8. Equip unit with stainless steel front, sides and stub back.

9. Provide unit with a stainless steel 6" plate shelf.

10. Coordinate installation onto Item # ???

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

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

ITEM #: MODULAR SIX BURNER RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR6M

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 210,000 BTUs; 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 wavy grates.

4. Provide anticlogging shield designed into the grate protects the pilot from grease and debris.

5. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

6. Coordinate installation onto Item #, Refrigerated Equipment Stand.

7. Equip unit with a LP Gas shutoff valve.

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

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

ITEM #: MODULAR SIX BURNER RANGE

Quantity: One (1)

Manufacturer: Jade

Model No.: JMRH4

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 210,000 BTU’s, 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 #, Refrigerated Equipment Stand.

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

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

ITEM # : MODULAR SPREADER

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 391158 (E9WTNDN000)

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 to be constructed in stainless steel with Scotch Brite finish, with worktop in 20/10, stainless steel.

3. Provide right-angled side edges eliminate gaps and possible dirt traps between units.

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

ITEM # : SPREADER WITH CABINET BASE

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 391158 (E9WTNDN000)

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 to be constructed in stainless steel with Scotch Brite finish, with worktop in 20/10, stainless steel.

3. Provide 400mm open base (391153).

4. Provide door for open base cupboard (206350).

5. Provide base support for wheels (206366).

6. Provide kit 4 wheels -2 swiveling with brake -it is mandatory to install base support and wheels (PNC 206135).

7. Provide two (2) side cover panels (216134).

8. Provide right-angled side edges eliminate gaps and possible dirt traps between units.

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

ITEM #: MOP RACK (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #: MOP SINK (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #: 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 #: MOP SINK CABINET

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 9-OPC-84DL-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 a double door unit. Verify which side the mop sink is to be placed.

5. Provide 16” x 20” x 12” deep heavy-gauge type 304 stainless steel mop sink.

6. Provide a K240 service faucet, spray hose, and spray hose bracket.

7. Provide louvers along the top of each side panel for ventilation.

8. Provide a sloped top for ease of cleaning.

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

ITEM #: MUG FROSTER

Quantity: One (1)

Manufacturer: Perlick

Model No.: FR24-STK-TR

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 5.8A

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. Mug froster shall be self-contained refrigeration.

3. Provide unit with single access door with door lock in lid.

4. Provide unit with stainless steel interior and exterior.

5. Provide unit with adjustable wire shelves.

6. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

7. Provide four (4) heavy duty casters, two (2) with locks.

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

ITEM #: NAPKIN DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #448: OVERSHELF WITH UTENSIL RACK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FS?.?, Detail #?.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation over Item #, Work Table with Bain Marie.

5. Provide 2" x 3/16" stainless steel bar welded with stainless steel movable pot hooks at 8" on center.

6. Provide 16-gauge stainless steel overshelf with stainless steel brackets.

7. Ensure supports of overshelf are secured to the frame of the table for additional stability.

8. Provide shop drawings for approval prior to fabrication.

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

ITEM # : 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. Coordinate installation of P.O.S. System.

4. Provide all stainless steel construction.

5. Provide vented door with integral handle, and lock.

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

ITEM #: P.O.S. CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF24POS

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. Coordinate installation of Item #, P.O.S. System.

4. Provide all stainless steel construction.

5. Provide louvered door with integral handle.

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

ITEM #: P.O.S. PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By O.S. & E.

ITEM #: P.O.S. STATION

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: See Plans, Drawing #FS

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 #FS?.? Detail #??.

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 hinged stainless steel cabinet doors with integrally formed full length door on the server side of the counter.

6. Provide a solid surface horizontal surface. Verify color and type with the Architect and or Interior Designer.

7. Counter shall be stainless steel base with millwork cladding on the front outside base of counter, Verify the type style and color of the cladding with the Architect and or Interior Designer. KEC shall coordinate construction.

8. Coordinate installation of Item #, P.O.S. System.

9. Provide grommet holes in top horizontal surface for wiring of the P.O.S. System.

10. Provide space under counter for Item #, Trash Receptacle.

11. Provide stainless steel removable kick-plate.

12. Provide shop drawings for approval prior to fabrication.

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

ITEM #: P.O.S. STATION

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: See Plans, Drawing #FS

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 #FS?.? Detail #??.

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 hinged stainless steel cabinet doors with integrally formed full length door on the server side of the counter.

6. Provide a solid surface horizontal surface. Verify color and type with the Architect and or Interior Designer.

7. Counter shall be stainless steel base with millwork cladding on the front outside base of counter, Verify the type style and color of the cladding with the Architect and or Interior Designer. KEC shall coordinate construction.

8. Coordinate installation of Item #, P.O.S. System.

9. Provide grommet holes in top horizontal surface for wiring of the P.O.S. System.

10. Provide space under counter for Item #, Trash Receptacle.

11. Provide stainless steel removable kick-plate.

12. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PANINI GRILL

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 602113

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 16.6A

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. Size and configuration as shown on drawings.

3. Unit shall be made of stainless steel AISI 430 and the cooking surface is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxidation processes.

4. Equip the unit with an adjustable thermostat up to 572°F (300˚C).

5. Provide a self-balancing upper plate adjusts to different heights to reduce cooking times and double performance.

6. Unit shall be equipped with shockproof heating elements mounted inside the plate for a perfect thermal conductivity.

7. Provide a top plate on/off switch.

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

ITEM #: PANINI PRESS

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 603870 (HSPP3RPRS)

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 26.0A

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 Microwave technology in combination with Infrared Technology.

3. Provide AISI 304 Stainless steel lid and top plate.

4. Provide AISI 430 stainless steel back cover and galvanized steel bottom cover.

5. Provide aluminum ribbed top contact plate.

6. Provide self-adjusting top plate.

7. Provide smooth 4mm thick quartz glass bottom cooking surface.

8. Provide automatic holding and opening system controlled by an electromagnet.

9. Provide automatic lifting of the lid at the end of the cooking cycle via gas spring.

10. Provide programmable parameters.

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

ITEM #: PASS THRU BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TBR60-PTSZ1-L-S-GG-GG-1

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 3.2A; 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 stainless steel interior.

4. Provide exterior sides, top, and grill to be stainless steel, back and bottom to be galvanized steel.

5. Provide four (4) glass doors with stainless steel frame.

6. Provide unit with 7/8" roller castors.

7. Coordinate installation under Item #

8. Provide 3/4" diameter NSF brass drain.

9. Provide 1/4 HP condensing unit as shown on drawings.

10. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

11. All refrigeration components are to meet NSF‑7 requirements.

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

ITEM #: PASS-THRU DISH DROP WINDOW

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans and Drawings #FS

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 #FSX.X, Detail #47.

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

3. Size and configuration as shown on drawings.

4. Provide unit with stainless steel jambs and header.

5. Provide opening to be 30” long x 12” tall.

6. Provide a stainless steel drop shelf, fully enclosed, extended from Item #f46, Soiled Dish Table.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PASS-THRU GRAB AND GO REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-47RL-HC-LD

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 8.5A

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 exterior to be non-peel or chip black powder coated cold rolled steel; durable and permanent.

4. Provide interior of attractive, NSF approved, white aluminum interior liner with stainless steel floor.

5. Equip unit with front doors which shall be self-closing slide doors. Counter-balanced weight system for smooth, even, positive closing.

6. Equip unit with rear doors which shall be self-closing solid swing doors. Positive seal, torsion type closure system.

7. Provide ALow-E, double pane thermal insulated glass door assemblies with mitered plastic channel frames.

8. Unit shall be equipped with LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

9. Provide unit with 2-1/2" diameter Casters.

10. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

11. Coordinate installation next to Item #\_\_\_\_, Serving Counter, as shown on drawings.

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

ITEM #: PASS-THRU HEATED CABINET

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1HPT-1S-1S-HC

Pertinent Data: Single section

Utilities Req'd: 208 V/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 stainless steel door, front and sides on the exterior, and stainless steel sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full-height solid doors, hinged as shown on plans.

6. Provide two (2) additional wire shelves.

7. KEC shall provide trim strips between the wall opening and the Heated Cabinets.

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

ITEM #: PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-49RL-HC-LD

Pertinent Data: Self-Contained, Double Section

Utilities Req'd: 120V/1PH; 7.3A

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 exterior to be non-peel or chip black powder coated cold rolled steel; durable and permanent.

4. Provide interior of attractive, NSF approved, white aluminum interior liner with stainless steel floor.

5. Equip unit with front doors which shall be self-closing solid swing doors. Positive seal, torsion type closure system.

6. Equip unit with rear doors which shall be self-closing solid swing doors. Positive seal, torsion type closure system.

7. Provide ALow-E@, double pane thermal insulated glass door assemblies with mitered plastic channel frames.

8. Unit shall be equipped with LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

9. Provide unit with 2-1/2" diameter Casters.

10. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

11. KEC shall provide trim strips between the wall opening and the Refrigerator.

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

ITEM #: PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA1RPT-1S-1S-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full height solid doors, hinged as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA2RPT-4HS-2S-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.9A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full height solid doors on one side and four (4) half height solid doors on the other side, hinged as shown on plans.

6. Provide four (4) additional wire shelves.

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

ITEM #: PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1RPT-1S-1S-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and sides on the exterior, and stainless steel sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full-height solid doors, hinged as shown on plans.

6. Provide two (2) additional wire shelves.

7. KEC shall provide trim strips between the wall opening and the Refrigerators.

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

ITEM #: PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: Victory

Model No.: RSA-1D-S1-PT-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.5A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full height solid doors, hinged as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: Victory

Model No.: RSA-2D-S1-PT-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.5A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full height solid doors on both sides, hinged as shown on plans.

6. Provide four (4) additional wire shelves.

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

ITEM #: PASS-THRU WINDOW WITH SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans Drawing #FS

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 #FSX.X, Detail #83

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

3. Size and configuration as shown on drawings.

4. Provide a serving shelf in a stainless steel framed window.

5. Coordinate installation into General Contractor provided Wall Openings as shown on Drawing FS.

6. Coordinate Fabrication and Installation with Item #, Cold Preparation Table with Sink, and Item #, Double Wall Shelf.

7. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PASTA COOKER

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JTPC-18

Pertinent Data: ---

Utilities Req’d: 3/4” CW; 1” Gas @ 80,000 BTU’s, 5” WC; 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 an 11-gallon capacity removable tank.

3. Provide a 12-gauge 316 stainless steel removable water tank.

4. Provide a stainless steel cabinet interior and exterior.

5. Provide piezo igniter, and automatic pilot.

6. Unit shall be equipped with seamless stainless steel baskets with perforated holes.

7. Provide infinite control manual gas valve.

8. Provide top mount water dispenser.

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

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

11. Provide PosiSet.

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

ITEM #: PIZZA OVEN

Quantity: One (1)

Manufacturer: Wood Stone

Model No.: WS-MS-6-RFG-IR

Pertinent Data: Radiant Flame Gas Fired

Utilities Req’d: 120V/1PH, 1.1A; 3/4” Gas @ 188,000 BTU’s

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 as shown on drawings.

2. Provide with all standard accessories.

3. Provide with mantle extension with black granite mantle.

4. Provide stainless steel oven tool set.

5. Provide extended storage box under granite mantle. extended storage box to be provided with a ventilation and access to the oven.

6. Provide stainless steel trim strips at exposed areas between pizza oven and walls.

7. Provide an easily adjustable 105,000 BTU wall of radiant flame located at the rear of the cooking chamber.

8. Provide ceramic log set.

9. KEC to coordinate all exterior finishes and needed trim with Interior Designer.

10. Provide gas pressure regulator.

11. Coordinate with Item #, Exhaust Hood.

12. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PIZZA / FLATBREAD OVEN

Quantity: One (1)

Manufacturer: Wood Stone

Model No.: WS-BL-3030

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 2.0A; 3/4” Gas @ 55,000 BTU’s

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 as shown on drawings.

2. Provide with all standard accessories.

3. Provide with black granite mantle.

4. Provide stainless steel trim strips at exposed areas between pizza oven and counters.

5. Provide an easily adjustable 55,000 BTU wall of radiant flame located at the rear of the cooking chamber.

6. KEC to coordinate all exterior finishes and needed trim with Interior Designer.

7. Provide gas pressure regulator and 48” quick disconnect, flexible gas hose with restraining device.

8. Provide doorway and service panel extensions.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PLANCHA

Quantity: One (1)

Manufacturer: Jade

Model No.: JTRH-36IP-36

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 70,000 BTU’s; 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. Equip unit with a polished 5/8” thick plancha plate.

4. Unit shall be equipped with 14-gauge stainless steel grease trough.

5. Provide stainless steel front sides and stub back.

6. Equip unit with 6” plate shelf.

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

8. Provide 14-gauge stainless steel interior sides rear and deck on oven.

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

10. Provide PosiSet.

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

ITEM #: PLASTIC DOOR

Quantity: One (1)

Manufacturer: Curtron

Model No.: PolarPro

Pertinent Data: Swing Door In Jamb Mounting

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 be constructed of reinforced nylon.

3. All mounting hardware shall be stainless steel.

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

ITEM #: PLATE DISPENSER

Quantity: One (1)

Manufacturer: Aladdin

Model No.: PD2WNH

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 a two column, non-heated plate dispenser.

4. Unit shall have durable all stainless steel construction with reinforcement in stress areas.

5. Equip unit with stainless steel internal plate guards.

6. Provide stainless steel dispensing mechanism which are self-leveling and individually field adjustable.

7. Unit shall be equipped with a large ergonomic push handle.

8. Equip unit with four non-marking plastic corner bumpers.

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

10. Coordinate installation with Item #???.

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

ITEM #308: MOBILE PLATE AND DISH DISPENSER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXIDPH2E/1012

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 7.5A

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 lifting mechanisms which shall be constructed of type 304 stainless steel with all exposed parts having a No. 4 finish.

4. Provide two plate guides of high impact molded plastic which shall be securely mounted to the top flange.

5. Provide a full complement of stainless steel extension springs shall be furnished which can be easily disconnected to adjust the lifting rate.

6. Provide a floating plate suspended from the extension springs to support the stack of plates to be dispensed.

7. Provide a stainless steel exterior shield furnished on each dispenser.

8. Provide a heater and thermostat mounted in the base of the dispenser.

9. Provide a lighted on/off switch which shall be mounted in one of the plastic plate guides on top of the dispenser.

10. Provide four 5" casters, two (2) with brakes, and perimeter bumper.

11. Provide heavy duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

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

ITEM #: PLATE DISPENSER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXIDPH2E1012 / IDPH2E/1012

Pertinent Data: Heated

Utilities Req’d: 120V/1PH; 7.5A

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 mobile heated plate dispenser with enclosed tubular frame.

4. Equip with two self-elevating dish dispensing tubes.

5. Provide four 5" casters, two (2) with brakes, and perimeter bumper.

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

ITEM #: PLATE SHELF WITH UNDERSHELF LIGHTS (SERVING COUNTER)

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Millwork

Pertinent Data: See Plans, Drawing #FS

Utilities Req'd: 120V/1PH, 2.0A

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 #FSX.X, Detail #???.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation with ITEM #, Buffet Counter.

5. Provide Plate Storage with open shelving on the front of the counter.

6. Plate storage finish shall be the same as the Solid Surface material chosen for the horizontal surface Verify with the Architect and or Interior De‑signer.

7. Plate storage to have a solid surface material for the bottom and middle shelf.

8. Provide under shelf lighting for this 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 #: PLATING TABLE

Quantity: One (1)

Manufacturer: Avtec

Model No.: CBSW

Pertinent Data: See Plans Drawing #FS

Utilities Req’d: 208V/1PH; 50.0A

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. Coordinate installation of and provide cutouts for one (1) Item #, Wells Hot Food Wells Slim Line Model #MOD300TDMNAF.

4. Coordinate installation of for two (2) Item #, Hatco Food Warmer Model #GRAH-36.

5. Provide slat belt conveyors on one side of the table consisting of:

a. SBC Belting shall have a tensile strength of 6100lbs. Slide bed groove and return track shall be self-cleaning by the action of the belt, and no drip pans or drain connections shall be allowed except at the ends of the conveyor. Belt take-up shall be accomplished by compression of slack in the return strand using belt guides integrally mounted in the drive unit.

b. Drive frame shall be all stainless steel angle frame with 1-5/8@ diameter 6@ high stainless steel legs and adjustable stainless steel bullet feet.

c. Drive Housing for the Drive frame shall be fitted with an 18-gauge stainless steel housing to enclose drive frame on all sides. For access provide stainless steel double wall hinged insulated doors. Where side or end panels are fitted to frame, they shall be sealed with silicone. Drive cabinet to house all necessary plumbing and detergent injection pump for the belt wash system.

d. Drive Tank is to be all welded 14-gauge stainless steel wash chamber equipped with lift-off access panels and removable scrap tray.

e. Drive Shaft shall be 1" stainless steel drive shaft mounted within wash chamber on dual-type sealed bearings (grease-filled sealed cartridge inside chamber; precision ball bearing flange cartridge outside chamber).

f. Belt Wash shall be wash system consisting of stainless steel manifolds inside wash chamber. Spray manifolds to be strategically located to effectively clean the belt, and shall be easily removable without tools.

g. Drive Motor shall be variable speed 3/4 hp DC Motor and gear reducer. Speed to be changed by turning a knob located on the control panel.

h. Slide Bed shall be 14-gauge 304 stainless steel bed formed with vertical and horizontal corners coved to a 3/4" radius. Unit shall be reinforced with channel mounted on stainless steel legs with adjustable bullet feet and rails.

6. Provide a stainless steel Overshelf over the Hot Food Wells.

7. Provide unit with a quick disconnect heavy-duty plug for power to the unit.

8. Provide six (6) heavy-duty, non-marking casters, two (2) with brakes.

9. Provide space under conveyors for Item #, Dish Dollies.

10. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PLATING TABLE

Quantity: One (1)

Manufacturer: Avtec

Model No.: CITW

Pertinent Data: See Plans Drawing #FS

Utilities Req’d: 208V/1PH; 50.0A

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. Coordinate installation of and provide cutouts for one (1) Item #, Wells Hot Food Wells Slim Line Model #MOD300TDMNAF.

4. Coordinate installation of for two (2) Item #, Hatco Food Warmer Model #GRAH-36.

5. Provide two (2) slat belt conveyors, one on each side of the table consisting of:

a. SBC Belting shall have a tensile strength of 6100lbs. Slide bed groove and return track shall be self-cleaning by the action of the belt, and no drip pans or drain connections shall be allowed except at the ends of the conveyor. Belt take-up shall be accomplished by compression of slack in the return strand using belt guides integrally mounted in the drive unit.

b. Drive frame shall be all stainless steel angle frame with 1-5/8@ diameter 6@ high stainless steel legs and adjustable stainless steel bullet feet.

c. Drive Housing for the Drive frame shall be fitted with an 18-gauge stainless steel housing to enclose drive frame on all sides. For access provide stainless steel double wall hinged insulated doors. Where side or end panels are fitted to frame, they shall be sealed with silicone. Drive cabinet to house all necessary plumbing and detergent injection pump for the belt wash system.

d. Drive Tank is to be all welded 14-gauge stainless steel wash chamber equipped with lift-off access panels and removable scrap tray.

e. Drive Shaft shall be 1" stainless steel drive shaft mounted within wash chamber on dual-type sealed bearings (grease-filled sealed cartridge inside chamber; precision ball bearing flange cartridge outside chamber).

f. Belt Wash shall be wash system consisting of stainless steel manifolds inside wash chamber. Spray manifolds to be strategically located to effectively clean the belt, and shall be easily removable without tools.

g. Drive Motor shall be variable speed 3/4 hp DC Motor and gear reducer. Speed to be changed by turning a knob located on the control panel.

h. Slide Bed shall be 14-gauge 304 stainless steel bed formed with vertical and horizontal corners coved to a 3/4" radius. Unit shall be reinforced with channel mounted on stainless steel legs with adjustable bullet feet and rails.

6. Provide a stainless steel Overshelf over the Hot Food Wells.

7. Provide unit with a quick disconnect heavy-duty plug for power to the unit.

8. Provide six (6) heavy-duty, non-marking casters, two (2) with brakes.

9. Provide space under conveyors for Item #, Dish Dollies.

10. Provide shop drawings for approval prior to fabrication.

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

ITEM #: POLLUTION CONTROL CABINET

Quantity: One (1)

Manufacturer: Gaylord

Model No.: GPC-7000-ESP-S1-LD-1.25

Pertinent Data: Part of Pollution Control System Item #

Utilities Req'd: 230V/1PH, 8.0A, 1-1/4" HW, 1-1/4" 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. Unit shall be inner connected to Item #, Pollution Control System.

3. Unit shall be 34” wide x 48” tall x 7” deep.

4. Cabinet shall be 18-gauge 304 stainless steel.

5. Cabinet shall contain a 1-1/4" hot water inlet, a reduced pressure principle device which shall be field certified by the Plumbing Contractor, a low detergent switch, and a 1-1/4" penetration with stand-off for the pickup tube.

6. Cabinet shall have two (2) wires and ground from the control cabinet to supply voltage service by electrical contractor.

7. Cabinet shall have two (2) wires from the control cabinet to supply fan magnetic starter. Wires by electrical contractor.

8. Cabinet shall have eight (8) wires from control cabinet to pollution control unit. Wires by electrical contractor.

9. Cabinet shall have two (2) wires to Ansul System. Wires by electrical contractor.

10. Cabinet shall have to wire to fan On/Off Switch located in Kitchen. Wires by electrical contractor.

11. Upon completion of installation, the entire Ecology System, including the kitchen exhaust hoods, shall be commissioned by a factory certified service technician. The appropriate maintenance personnel shall be given a technical manual and a complete demonstration of the system, including operation and maintenance procedures. Upon completion of the commissioning, a detailed start-up report shall be made available to the Consultant and owner certifying proper system operation.

12. Control Cabinet shall be placed in the same location as the Pollution Control System.

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

ITEM #: POLLUTION CONTROL CABINET

Quantity: One (1)

Manufacturer: Gaylord

Model No.: GPC-7000-ESP-S1-LD-1.25

Pertinent Data: Part of Pollution Control System Item #

Utilities Req'd: 230V/1PH, 8.0A, 1-1/4" HW, 1-1/4" 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. Unit shall be inner connected to Item #, Pollution Control System.

3. Unit shall be 34” wide x 48” tall x 7” deep.

4. Cabinet shall be 18-gauge 304 stainless steel.

5. Cabinet shall contain a 1-1/4" hot water inlet, a reduced pressure principle device which shall be field certified by the Plumbing Contractor, a low detergent switch, and a 1-1/4" penetration with stand-off for the pickup tube.

6. Cabinet shall have two (2) wires and ground from the control cabinet to supply voltage service by electrical contractor.

7. Cabinet shall have two (2) wires from the control cabinet to supply fan magnetic starter. Wires by electrical contractor.

8. Cabinet shall have eight (8) wires from control cabinet to pollution control unit. Wires by electrical contractor.

9. Cabinet shall have two (2) wires to Ansul System. Wires by electrical contractor.

10. Cabinet shall have to wire to fan On/Off Switch located in Kitchen. Wires by electrical contractor.

11. Upon completion of installation, the entire Ecology System, including the kitchen exhaust hoods, shall be commissioned by a factory certified service technician. The appropriate maintenance personnel shall be given a technical manual and a complete demonstration of the system, including operation and maintenance procedures. Upon completion of the commissioning, a detailed start-up report shall be made available to the Consultant and owner certifying proper system operation.

12. Control Cabinet shall be placed in the same location as the Pollution Control System.

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

ITEM #: PORTABLE BAR

Quantity: Four (4)

Manufacturer: FWE

Model No.: BBC-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. Provide welded steel top and bottom frame.

4. Provide raised marine front edge to slow spills.

5. Provide six (6) heavy duty, polyurethane tire casters.

6. Provide six (6) circuit sealed in cold plate.

7. Provide 60-pound ice capacity with stainless steel sliding cover.

8. Provide laminate exterior. Verify with the Architect and or Interior Designer of the proper color.

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

ITEM #: PORTION SCALE

Quantity: Two (2)

Manufacturer: Detecto

Model No.: AP6

Pertinent Data: 99.95 oz x 0.05oz Capacity

Utilities Req’d: 120V/1PH; 5.0A

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 a 0.5” LCD Display.

4. Equip the unit with a 6.75” W x 5.25” D Platform size.

5. Coordinate installation onto Item #, Double Wall Shelf.

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

ITEM #: POT AND PAN DRYING RACK

Quantity: One (1)

Manufacturer: Metro

Model No.: PR48VX

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. Verify room size.

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

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

ITEM #572: POT AND PAN WASHER

Quantity: One (1)

Manufacturer: Champion

Model No.: PP-20

Pertinent Data: Split Door Type

Utilities Req’d: 208V/3PH; 88.0A; 3/4" HW, 1-1/4” IW (Wash Water); 1/2” CW (Drain Tempering)

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 to be front-loading, split door design.

3. Equipment unit with booster heater to provide 180°F/190°F hot sanitizing rinse.

4. Unit to have 20 pan capacity.

5. Provide external wash down hose with spray nozzle.

6. Provide one (1) stainless steel utensil rack with two (2) hold down lids, and two (2) stainless steel inserts for bun/sheet pans.

7. Unit to have recirculating wash water and 27 second wash/rinse cycle.

8. Provide with push button control and information center.

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

ITEM #: POT FILLER

Quantity: One (1)

Manufacturer: Fisher

Model No.: 4230

Pertinent Data: 18” swing spout

Utilities Req’d: 1/2” HW, 1/2” 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 18” DJ Swing Spout.

3. Provide unit with wrist-blade handles.

4. Coordinate installation above Item #, Four Burner Range with Oven.

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

ITEM #: POT SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #8.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation over Item #, Pot 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 #: POT SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 3/4” HW, 3/4” CW; 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 #FSX.X Detail #1B, #2C, #4A, #5A, #50, #51, and #56.

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

3. Size and configuration as shown on drawings.

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

5. Provide three (3) 14 gauge stainless steel rotary waste lever angle brackets.

6. From left to right provide three (3) 26” x 26” x 15” deep sinks with rotary waste and connected rear overflow.

7. Provide two (2) Type 4B faucets. Mount to splash behind sink compartments.

8. Coordinate installation of Item #, Pot Shelf.

9. Provide 16 gauge stainless steel rails and cross rails.

10. Provide space under right drainboard for Item #, Trash Receptacle.

11. Provide cutout in right drainboard for Item #, Food Waste Collector.

12. Provide a fully enclosed side splash on the left side of the unit.

13. Provide 22gauge stainless steel wall flashing, as shown on drawings #FS.

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

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

16. Provide shop drawings for approval prior to fabrication.

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

ITEM #: POWER WASH SINK

Quantity: One (1)

Manufacturer: Duke Mfg

Model No.: X-STREAM K-5000

Pertinent Data: By Owner

Utilities Req’d: 208V/3PH; 20.0A; 3/4" HW, 3/4" CW; 2" IW

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

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

1. Size and configuration as shown on drawings.

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

3. Provide flanged feet on front only.

4. Provide stainless steel bracket for Sink Control.

5. Provide 14-gauge stainless steel rotary waste lever brackets, one per sink.

6. Coordinate installation with Item #, Pot Shelf.

7. Provide cut-out and weld for Item #, Collector.

8. Provide from left to right, three (3) sinks, two (2) 36" long x 28" wide x 14" deep, and one (1) 36" x 28" x 18" deep.

9. Provide stainless steel bracket for Collector control.

10. KEC to provide 22-gauge stainless steel flashing from top of splash to bottom of pot shelf.

11. Provide minimum 12" back splash.

12. Provide two (2) Type 4B faucets.

13. Provide unit with raised roll end.

14. Provide stainless steel legs and cross bracing.

15. Provide unit with five variable speeds, and five timed programmable cycles.

16. Provide unit with low water detection, change water indicator, and integrated soap dispensing.

17. Provide unit with plug n’ play components, self-diagnostics, idle speed, data recording package, and integrated heated sanitizer.

18. Provide 2500 Watt tank heater.

19. Provide integrated pump drain valve, which opens when main wash engine is drained.

20. Provide shop drawings for approval prior to fabrication.

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

ITEM #: POWER WASH SINK

Quantity: One (1)

Manufacturer: Powersoak

Model No.: PS 6531

Pertinent Data: Left to Right Operation See Drawing FS

Utilities Req’d: 208V/3PH 26.7A; (2) 3/4" CW, (2) 3/4" HW, 2" IW

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

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

1. Size and configuration as shown on drawings.

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

3. Provide flanged feet, anchored to floor, on front only.

4. Provide stainless steel bracket for Sink Control.

5. Provide 14-gauge stainless steel rotary waste lever brackets, one per sink.

6. Coordinate installation with Item #51, Pot Shelf.

7. Provide cut-out and weld for Item #53, Scrap Collector.

8. Provide from left to left, three (3) sinks, one (1) 48" x 28" x 21" deep, and two (2) 24" long x 28" wide x 14" deep.

9. Provide stainless steel bracket for Item #53, Scrap Collector Control Panel.

10. KEC to provide 22-gauge stainless steel flashing from top of splash to bottom of pot shelf.

11. Provide minimum 12" back splash.

12. Provide two (2) Type 4B faucets.

13. Provide stainless steel legs and cross bracing.

14. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PREPARATION COUNTER WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlet); ½” CW, ½” 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 #FSX.X Detail #1A, #2B, #4B, #5A, and #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 hinged cabinet doors with integrally formed full length door pull and intermediate shelves.

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 rotary waste and connected rear overflow.

8. Coordinate installation of Type 3C Faucet.

9. Provide cutouts in counter top for Item #, Recessed Cutting Board, Item #, Trash Chute, and Item #, Under Counter Refrigerator with Drawers and Rail.

10. Provide cutouts and space under counter for Item #, Under Counter Refrigerator with Drawers and Rail, and Item #, Trash Receptacle.

11. Coordinate installation of Item # Double Wall 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 #: PIZZA PREPARATION REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TPP-AT-44D-2-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 3.9A

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 stainless steel drawers, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Each drawer shall accommodate two (2) full size 12"L x 20“W x 8"D pans.

4. Provide Refrigerated pan rail which comes standard with six ( 1/3size) 123/4"L x 61/4”W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.

5. Equip unit with a stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation

6. Provide four (4) 5” heavy duty swivel casters two (2) with brakes.

7. Provide heavy-duty cord and plug.

8. Provide extra-deep 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.

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

ITEM #: SANDWICH / SALAD PREPARATION REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-60-24M-B-ST-ADA-FGLID-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/ 1PH, 6.5A

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 self-contained refrigeration system.

3. Provide two (2) stainless steel exterior refrigerator doors with white aluminum liner to match interior of unit.

4. Provide recessed handles on door.

5. Provide the unit with barrel locks for each door.

6. Provide 8-7/8" deep x 1/2" thick polyethylene cutting board.

7. Provide 24 pan capacity refrigerated rail with pan dividers.

8. Provide stainless steel foam insulated flat lid.

9. Equip unit with factory installed exterior rectangular digital temperature display.

10. Provide unit with 3" diameter, heavy duty, polyurethane, casters, two (2) with brakes.

11. Coordinate installation with Item #

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

ITEM #98: PRE-RINSE UNIT

Quantity: One (1)

Manufacturer: Fisher

Model No.: 34450

Pertinent Data: Splash Mount

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 #\_\_\_, Pot Sink.

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 #: PRE-RINSE UNIT

Quantity: One (1)

Manufacturer: Fisher

Model No.: 34452

Pertinent Data: ---

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 #, Soiled Dish Table with Sink.

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 #: PRE-RINSE UNIT

Quantity: One (1)

Manufacturer: Fisher

Model No.: 34460

Pertinent Data: Splash Mount

Utilities Req'd: 1/2" HW, 1/2" 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 onto backsplash of Item #\_\_\_\_, \_\_\_\_\_\_\_\_\_.

3. Provide with wall bracket and wrist blade handles.

4. Provide a 12" Swing Spout.

5. Provide back flow preventor.

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

ITEM # PULPER EXTRACTOR

Quantity: One (1)

Manufacturer: Somat

Model No.: HE-9TS

Pertinent Data: ---

Utilities Req’d: 208V/3PH, 70.0A; 3/4" HW; 1-1/2" IW; 4" Slurry Inlet, 3" Return Water Outlet

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.

3. Provide trough with the following:

a. 1-1/2" recirculating water connection at beginning.

4. Hydra Extractor shall consist of the following:

a. 7.5 HP extractor drive motor.

b. 1-1/2" drain line.

c. Manifolds: prepiped slurry, return, and fresh water.

d. Extended discharge chute with hinged lid and limit switch.

e. Chemical additive pump.

f. 7.5 HP return pump motor.

5. Refer to sheets FSD.501 Thru FSD.508

6. Provide stainless steel wall-recessed, "Som‑A‑Trol", control panel having a pushbutton start/stop station and an integral disconnect switch in a NEMA 4 stainless steel enclosure. KEC to coordinate all details and recessed installation requirements with General Contractor. General Contractor is responsible for control wiring between control panel and pulper system.

7. Coordinate installation with the General Contractor.

8. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PULPER PUMP

Quantity: One (1)

Manufacturer: Somat

Model No.: Part Of #908

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 unite with a 3 HP pump to send and receive slurry from Item #, Pulper Extractor.

4. Unit shall be an integral part of Item #, Pulper System.

5. Provide shop drawings for approval prior to fabrication.

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

ITEM #: PULPER SYSTEM

Quantity: One (1)

Manufacturer: Somat

Model No.: D-5 Disposer

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 20.0A; 1/2" HW, 1/2" CW; 1-1/2" IW; 2" Slurry Inlet, 2" Slurry Outlet

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 18" cone for installation into Item #, Pot Wash Sink.

3. Provide NEMA 4 stainless steel Som-A-Trol recessed control center.

4. KEC to coordinate with General Contractor and provide a fully operational and tested system.

5. Provide unit with pulper pump to pump slurry to and from Item #, Pulper Extractor.

6. Provide shop drawings for approval prior to installation.

7. Provide with solenoid valve, syphon breaker, and flow control valve.

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

ITEM #: PULPER SYSTEM

Quantity: One (1)

Manufacturer: Somat

Model No.: SP-75S-UDT

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 20.0A; 1/2" HW, 1/2" CW; 1-1/2" IW; 2" Slurry Inlet, 2" Slurry Outlet

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" diameter, 39.5" high polished stainless steel tank.

4. Provide unit with water flushed feed tray, hinged lid with limit switch, and 3/8" thick stainless steel slurry chamber.

5. Provide unit with a 7-1/2 HP TEFC direct drive motor, and internal junk box and cutting mechanism.

6. Provide stainless steel HyPoint cutting mechanism, which consists of one-piece security ring with 3 stationary, replaceable top cutters and impeller with 2 replaceable rotating cutters.

7. Provide unit with Som-A-Trol electric control panel with a NEMA 4 stainless steel enclosure.

8. Provide unit with a capacity of 1250 pounds per hour of food service waste mix.

9. Provide shop drawings for approval prior to fabrication.

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

ITEM #: QUEEN MARY

Quantity: One (1)

Manufacturer: New Age

Model No.: 1455

Pertinent Data: Six (6) Shelves

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 four (4) 8" heavy-duty, polyurethane casters.

3. Unit shall have a bumper of full wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion.

4. Unit shall have six (6) shelves 29" x 62" with marine edges.

5. Unit shall be all heavy-duty welded aluminum construction.

6. Unit shall have one (1) 1.25" square aluminum tubing push handle.

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

ITEM #213: RAPID COOK OVEN

Quantity: One (1)

Manufacturer: Merrychef

Model No.: E3

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. Size and configuration as shown on drawings.

3. Coordinate installation on top of Item #\_\_\_\_\_\_\_\_\_\_\_.

4. Provide stainless steel cavity and casework.

5. Provide (2) rack positions.

6. Provide ventless cooking capability and EasyTouch controls.

7. Provide USB memory and built-in diagnostic testing.

8. Provide bottom-hinged door.

9. Provide microwave combination mode.

10. Equip unit with:

a. (2) cast turntables, NSF, "40H0347ANO".

b. (1) cool down pan "32Z4043".

c. (1) cleaner kit "32Z4148".

d. (1) turntable disk "40H0249".

e. (1) oven tray handle "SR313".

f. (1) teflon sheet "40H0190".

g. (2) chromium plated steel racks "DR0056".

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

ITEM #: RAPID COOK OVEN

Quantity: One (1)

Manufacturer: Merry Chef

Model No.: eikon e2s

Pertinent Data: ---

Utilities Req’d: 208V/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. Coordinate installation on top of Item #, Freezer Worktop.

4. Provide stainless steel finish.

5. Provide a rail surrounding accessory storage on top of the oven.

6. Equip unit with accelerated Cooking Technology7 which combines three heat technologies:

a. Tuned impingement.

b. Microwave.

c. Convection.

7. Provide ventless cooking capabilities through built-in catalytic converter.

8. Provide a cool touch exterior.

9. Provide EasyTouch7, icon driven touchscreen controls.

10. Equip unit with USB memory stick data transfer of up to 1,024 cooking profiles.

11. Unit shall be equipped with inbuilt diagnostic testing.

12. Provide stainless steel cavity and case work.

13. Provide a 12” cavity in a 14” width footprint.

14. Provide the following accessories:

a. Flat cook plate.

b. Two cook plate liners.

c. Solid base baskets: full, half and quarter sizes available in black and green.

d. Guarded hand paddle with supporting side walls.

e. Cool down pan.

f. Merchandising panel.

g. Merrychef cleaner.

h. Merrychef protector.

i. Other accessories by request.

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

ITEM #: RAPID COOK OVEN

Quantity: One (1)

Manufacturer: Turbo Chef

Model No.: i3

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 40.0A

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

ITEM #: RAPID COOK OVEN

Quantity: One (1)

Manufacturer: Turbo Chef

Model No.: I3-9500-1

Pertinent Data: Ventless

Utilities Req’d: 208V/1PH; 40.0A

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 countertop rapid cook oven with type 304 stainless steel interior and fully insulated cook chamber.

4, Provide stainless steel front, top and sides.

5. Provide 304 stainless steel removable grease collection pan and a removable rack.

6. Equip with pull down door with ergonomic handle and side hand grips.

7. Unit to have internal catalytic converter and smart voltage sensor technology.

8. Provide digital display.

9. Provide multi-speed impingement blower.

10. Provide (2) solid PTFE baskets.

11. Provide TurboChef Cleaner and Guard Starter Kit that includes (1) cleaner packet, (1) 24oz bottle, (1) Guard bottle and (2) foamer trigger, (1) standard rack.

12. Provide 6’ cord and plug.

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

ITEM #: REACH-IN DOORS

Quantity: One (1)

Manufacturer: Anthony

Model No.: Infinity 60 Series

Pertinent Data: ---

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 2 pane Non-heated 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 #???.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-23F-HC-TSL01

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 9.5A

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 non-peel or chip white powder coated cold rolled steel on the front and sides on the exterior, and white aluminum liner with stainless steel floor on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full-height triple paned thermal insulated glass door, hinged right side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA-1F-1S-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.0A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full-height solid door, hinged left side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA-2F-2S

Pertinent Data: Double Section, Self-Contained

Utilities Req'd: 120V/1PH; 8.7A

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 four (4) 6" heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) full-height solid doors, hinged as shown on plans.

5. Provide four (4) additional wire shelves.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1F-1S-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.8A

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 four (4) 6” heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide one (1) full-height solid door, hinged right as shown on plans.

5. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-2F-2S-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 9.4A

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. Provide four (4) 6" heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) stainless steel full doors, hinged as shown on plans.

5. Provide four (4) additional shelves.

6. Provide LED Lighting.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: T-23F-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.7A

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 four (4) 6" heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) half-height solid doors, hinged as shown on plans.

5. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True

Model No.: STA2F-4HS-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req'd: 120V/1PH; 9.4A

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. Provide four (4) 5" heavy duty swivel casters two (2) with brakes.

3. Provide heavy duty cord and plug.

4. Provide (4) stainless-steel half doors with locks, with left door hinged left, right door hinged right.

5. Provide four (4) extra shelves.

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

ITEM #: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: True

Model No.: GDM-23F-HST-HC

Pertinent Data: Mobile, With Glass Door

Utilities Req’d: 120V/1PH; 9.3A

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 non-peel or chip black powder coated steel on the front and sides on the exterior, and white aluminum liner with stainless steel floor on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full-height triple paned thermal insulated glass door, hinged right side as shown on plans.

6. Provide LED interior lights.

7. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN BEVERAGE REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: GDM-47-HST-HC

Pertinent Data: Mobile, With Glass Door

Utilities Req’d: 120V/1PH; 8.5A

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 non-peel or chip black powder coated steel on the front and sides on the exterior, and white aluminum liner with stainless steel floor on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full-height triple paned thermal insulated glass door, hinged right side as shown on plans.

6. Provide LED interior lights.

7. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: Two (2)

Manufacturer: True

Model No.: GDM-23-HST-HC

Pertinent Data: Mobile, With Glass Door

Utilities Req’d: 120V/1PH; 5.4A

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. Provide non-peel or chip black powder coated steel on the front and sides on the exterior, and white aluminum liner with stainless steel floor on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide Low-E thermal glass hinged door, hinged right side as shown on plans.

6. Provide LED interior lights.

7. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-26-HC~TSL01

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.4A

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. Provide stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 2-1/2” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full-height glass door, hinged right side as shown on plans.

6. Provide two (2) additional PVC coated wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-49-HC~TSL01

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 7.3A

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, non-peel or chip black powder coated cold rolled steel on the front and front and sides on the exterior, and aluminum liner with stainless steel floor on the interior.

3. Provide four (4) 5” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full-height double paned thermal insulated glass doors, hinged as shown on plans.

6. Provide door locks.

7. Provide two (2) additional shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: STA1R-1G-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full height glass door, hinged right side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: STA-1R-1S-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full height solid door, hinged right side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA-1R-2HG-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) half-height glass door, hinged left side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: STA-2R-2G-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.9A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 5” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full height glass door, hinged left as shown on plans.

6. Provide door locks.

7. Provide four (4) additional shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: STA-2R-2S-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.9A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 5” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) full height solid doors, hinged as shown on plans.

6. Provide door locks.

7. Provide two (2) additional shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STG-1R-1S-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and aluminum sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide full-height solid door, hinged right side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1R-1S-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 four (4) 6” heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide one (1) full-height solid door, hinged as shown on plans.

5. Provide four (4) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1R-2HG-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 four (4) 6” heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) half full-height glass doors, hinged as shown on plans.

5. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1R-2HS

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 stainless steel door, front and sides on the exterior, and stainless steel, wall and back on the interior.

3. Provide four (4) 6” heavy-duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide two (2) half-height solid doors, hinged left side as shown on plans.

6. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1R-2HS-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.8A

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 four (4) 6” heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) half-height solid doors, hinged as shown on plans.

5. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-2R-2S-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.9A

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 four (4) 6” heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) full-height solid doors, hinged as shown on plans.

5. Provide four (4) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: T-23-HC

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 2.2A

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 four (4) 6" heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide one (1) full-height solid doors, hinged as shown on plans.

5. Provide two (2) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: T-49-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 5.4A

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. Provide four (4) 6" heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) full-height solid doors, hinged as shown on plans.

5. Provide four (4) additional wire shelves.

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

ITEM #: REACH-IN REFRIGERATOR/FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STR-1DTF-2HS

Pertinent Data: Single Section, Self-Contained

Utilities Req'd: 120V/1PH; 6.4A

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. Provide four (4) 6" heavy duty swivel casters two (2) with brakes.

3. Provide heavy-duty cord and plug.

4. Provide two (2) half-height solid doors, hinged left as shown on plans.

5. Provide two (2) additional wire shelves.

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

ITEM #: RECESSED CUTTING BOARD

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Polymer

Pertinent Data: See Plans Drawing #FS

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.

2. Coordinate installation onto Item #, Garde Manger Counter With Sinks.

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

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

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

ITEM #: RECYCLING BIN

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG9W2700BLUE

Pertinent Data: Blue 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 50-gallon capacity.

3. Provide heavy-duty wheels with high-performance treads are optimized for use indoors and outdoors.

4. Equip unit with reinforced rim for superior structural integrity and robust lid designed for added strength.

5. Units rollout lids open fully and stay in place to prevent swinging during transport.

6. Unit shall be compliant with ANSI Standard Z245.60 (Types B and G) for compatibility with auto-lifters.

7. Provide smooth contours and seamless construction make cleaning easier and quicker, to improve staff productivity.

8. Unit shall be designed with an ergonomic handle for comfortable push or pull operation.

9. Provide high-quality materials plus a UV inhibitor to extend the life of the container.

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

ITEM # : REFRIGERATED BACK BAR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBS60GS-S-4

Pertinent Data: 2 Door, 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. Back Bar Refrigerator shall be self-contained refrigeration with the condensing unit on the right.

3. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide glass doors with stainless steel frame and barrel locks hinged left, right.

5. Provide four (4) 1" casters, front two with brakes.

6. Provide shop drawings for approval prior to fabrication.

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

ITEM #: REFRIGERATED BASE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JRLH-02S-T-36

Pertinent Data: 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 four (4) 6” heavy-duty, non-marking casters, front two (2) with brakes.

10. Coordinate installation of Item #???, ???? on top of unit.

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

ITEM #: REFRIGERATED BASE

Quantity: One (1)

Manufacturer: Jade Range

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

Pertinent Data: 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, front two (2) with brakes.

10. Coordinate installation of Item #???, ???? on top of unit.

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

ITEM #: REFRIGERATED BASE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JRLH-04S-T-96

Pertinent Data: Self-Contained, Custom Size 96” long

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, front two (2) with brakes.

10. Coordinate installation of Item #???, ???? on top of unit.

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

ITEM #: REFRIGERATED COLD PAN

Quantity: One (1)

Manufacturer: Wells Mfg.

Model No.: RCP-200

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 5.5A; 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 Stainless steel top and liner.

4. Provide On/Off Switch with 8’ cord and plug.

5. Provide recessed ledge for pan support and colder fresher products.

6. Unit shall meet NSF Standard 2.

7. Provide a five-year compressor warranty.

8. Coordinate installation into Item #, Servery Counter with Tray Slide.

9. Provide the following accessories:

a. 5-year compressor warranty.

b. Perforated bottom strainer plate.

c. Adaptor bars for fractional sized pans.

d. Remote on/off switch e. 220/230/240V.

f. 50 cycle.

g. Remote models (Includes compressor and condensing units and up to 20’ leads).

h. Remote models without compressors or condensing units.

i. Special condenser orientation and/or compressor rack position.

j. 2nd year parts & labor warranty.

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

ITEM #: REFRIGERATED COLD WELL

Quantity: One (1)

Manufacturer: Wells

Model No.: RCP-300

Pertinent Data: 3 Wells

Utilities Req’d: 120V/1PH; 5.5A; 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, and valve.

3. Provide self-contained unit.

4. Provide recessed top edge.

5. Provide unit with remote on/off switch.

6. Provide the following accessories:

a. 5-year compressor warranty.

b. Perforated bottom strainer plate.

c. Adaptor bars for fractional sized pans.

7. Coordinate Installation into Item #\_\_\_\_\_\_\_\_\_\_\_.

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

ITEM #: REFRIGERATED COLD WELL

Quantity: One (1)

Manufacturer: Wells Mfg.

Model No.: RCP-400

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 5.5A, 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, and valve.

3. Provide self-contained unit.

4. Provide recessed top edge.

5. Provide unit with remote on/off switch.

6. Provide the following accessories:

a. 5-year compressor warranty.

b. Perforated bottom strainer plate.

c. Adaptor bars for fractional sized pans.

d. Remote on/off switch e. 220/230/240V.

f. 50 cycle.

g. Remote models (Includes compressor and condensing units and up to 20’ leads).

h. Remote models without compressors or condensing units.

i. Special condenser orientation and/or compressor rack position.

j. 2nd year parts & labor warranty.

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

ITEM #: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: Imperial Range

Model No.: IHR-XX-SC-36

Pertinent Data: Self-Contained Refrigeration

Utilities Req’d: 120V/1PH; 3.0A

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) easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side.

4. Supply drawers with one-piece, snap-in magnetic drawer gaskets.

5. Equip unit with heavy-duty drawer track with built-in drawer safety clips, designed to hold 250 lb. capacity.

6. Provide four (4) 4” heavy-duty, non-marking casters, front two (2) with brakes.

7. Provide stainless steel case back.

8. Provide reinforced stainless steel work top with drip guard marine edge to support Item #, Modular Six Burner Range, and Item #, Modular Hot Top Range.

9. Equip unit with a 4’ restraining cable.

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

ITEM #: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: Imperial Range

Model No.: IHR-XX-SC-36

Pertinent Data: Self-Contained Refrigeration

Utilities Req’d: 120V/1PH; 3.0A

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 four (4) easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side.

4. Supply drawers with one-piece, snap-in magnetic drawer gaskets.

5. Equip unit with heavy-duty drawer track with built-in drawer safety clips, designed to hold 250 lb. capacity.

6. Provide six (6) 4” heavy-duty, non-marking casters, front two (2) with brakes.

7. Provide stainless steel case back.

8. Provide reinforced stainless steel work top with drip guard marine edge to support Item #, Modular Six Burner Range, and Item #, Modular Hot Top Range.

9. Equip unit with a 4’ restraining cable.

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

ITEM #: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-XX-SC-72

Pertinent Data: Self Contained Refrigeration

Utilities Req’d: 120V/1PH; 3.0A

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 four (4) easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side.

4. Supply drawers with one-piece, snap-in magnetic drawer gaskets.

5. Equip unit with heavy-duty drawer track with built-in drawer safety clips, designed to hold 250 lb. capacity.

6. Provide four (4) 4” heavy-duty, non-marking casters, front two (2) with brakes.

7. Provide stainless steel case back.

8. Provide reinforced stainless steel work top with drip guard marine edge to support Item #\_\_\_\_\_\_\_, Modular Griddle.

9. Equip unit with a 4’ restraining cable.

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

ITEM #: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TRCB-52-60

Pertinent Data: Self-Contained Refrigeration

Utilities Req’d: 120V/1PH; 8.1A

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. Size and configuration as shown on drawings.

3. Provide two (2) easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side.

4. Supply drawers with one-piece, snap-in magnetic drawer gaskets.

5. Equip unit with heavy-duty drawer track with built-in drawer safety clips, designed to hold 250 lb. capacity.

6. Provide four (4) 4” heavy-duty, non-marking casters, front two (2) with brakes.

7. Provide stainless steel case back.

8. Provide reinforced stainless steel work top with drip guard marine edge to support Item #\_\_\_\_, Modular Charbroiler, and Item #\_\_\_\_, Modular Griddle.

9. Equip unit with a 4’ restraining cable.

10. Provide Posi-Set.

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

ITEM #: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TRCB-72

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 9.9A

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. Size and configuration as shown on drawings.

3. Provide unit with four (4) heavy duty 16 gauge top and 20 gauge drawers.

4. Provide each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.

5. Provide heavy-duty stainless steel drawer slides and rollers.

6. Provide stainless steel front, top and sides.

7. Provide digital temperature guage.

8. Provide six (6) 4", heavy duty, non-marking casters, front three (3) with brakes.

9. Coordinate installation of Item #\_\_\_\_\_\_, Modular Charbroiler, and Item #\_\_\_\_\_\_\_\_, Modular Griddle.

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

ITEM #: REFRIGERATED FOOD TRANSPORT CART

Quantity: Two (2)

Manufacturer: Carter Hoffmann

Model No.: PHB450HE

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH, 8.5A

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 self-contained evaporator coil and blower refrigeration system.

3. Provide unit with flush mounted dial type thermometer, Lexan thermometer cover, with remote sensing bulb.

4. Provide unit with top mounted transport latch.

5. Provide unit with 6” polyurethane heavy-duty, non-marking casters, two (2) with brakes.

6. Provide unit with heavy-duty cord and plug, coordinate NEMA configurations with electrical contractor.

7. Provide removable extruded aluminum racks with extruded aluminum channel slides. Slides shall be fixed at 1-1/2” centers; accommodate 18” x 26” sheet pans.

8. Provide two (2) heavy-duty aluminum handles.

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

ITEM #: MOBILE REFRIGERATOR CABINET

Quantity: One (1)

Manufacturer: Carter Hoffman

Model No.: PHB495HE

Pertinent Data: Mobile

Utilities Req’d: 120V/1PH; 7.0A

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 self-contained evaporator coil and blower refrigeration system.

3. Provide unit with flush mounted dial type thermometer, Lexan thermometer cover, with remote sensing bulb.

4. Provide unit with top mounted transport latch.

5. Provide unit with 6” swivel casters, two (2) with brakes.

6. Provide unit with heavy duty cord and plug, coordinate NEMA configurations with electrical contractor.

7. Provide removable extruded aluminum racks with extruded aluminum channel slides. Slides shall be fixed at 1-1/2” centers; accommodate 18” x 26” sheet pans.

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

ITEM #: REFRIGERATED GRAB-N-GO CASE

Quantity: One (1)

Manufacturer: Structural Concepts

Model No.: B3632

Pertinent Data: Self-Contained Refrigeration

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 unit with black interior, laminate standard color 909-58 black exterior, black lower front panel, and black painted exterior back panel.

4. Provide full end panels with mirror interior.

5. Provide four (4) non-lighted shelves.

6. Provide top light, LED 4000K w/ frosted lens, standard.

7. Provide digital fahrenheit thermometer.

8. Provide six foot power cord with base exit.

9. Provide Breeze~E (Type-ll) with EnergyWise self contained refrigeration.

10. Provide unit with casters.

11. Provide unit with clean sweep coil cleaner.

12. Provide a retractable non-locking night curtain.

13. Provide price tag moulding.

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

ITEM #: REFRIGERATED GRAB-N-GO CASE

Quantity: One (1)

Manufacturer: Structural Concepts

Model No.: B5932

Pertinent Data: Self-Contained Refrigeration

Utilities Req’d: 208V/1PH; 12.0A

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 unit with black interior, laminate standard color 909-58 black exterior, black lower front panel, and black painted exterior back panel.

4. Provide full end panels with mirror interior.

5. Provide four (4) non-lighted shelves.

6. Provide top light, LED 4000K w/ frosted lens, standard.

7. Provide digital fahrenheit thermometer.

8. Provide six foot power cord with base exit.

9. Provide Breeze~E (Type-ll) with EnergyWise self contained refrigeration.

10. Provide unit with casters.

11. Provide unit with clean sweep coil cleaner.

12. Provide a retractable non-locking night curtain.

13. Provide price tag moulding.

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

ITEM #: REFRIGERATED GRAB N GO CASE

Quantity: One (1)

Manufacturer: Structural Concepts

Model No.: CO4324R-CH

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH; 12.0A

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 Breeze-E (Type II) with Energy Wise self contained refrigeration with rear access.

4. Provide Powder coated SCC Standard Silversan Black interior, 909-58 Black laminate exterior, two (2) stainless steel mirror interior end panels, and black toe kick panel.

5. Provide casters with levelers.

6. Provide a 6-foot straight blade power cord.

7. Coordinate installation into Item #\_\_\_\_\_.

8. Provide digital Fahrenheit thermometer.

9. Provide removable solid security cover with a lock.

10. Provide condensate pan.

11. Provide LED top light.

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

ITEM #: REFRIGERATED GRAB-N-GO

Quantity: One (1)

Manufacturer: Structural Concepts

Model No.: HMO5136

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 16.0A; 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. Size and configuration as shown on drawings.

3. Provide a laminate exterior color. Verify with the Architect and or Interior Designer which color, pattern and grain they desire.

4. Provide the unit with stainless steel interior.

5. Equip the unit with a rear exterior color painted black.

6. Provide with silver trim color.

7. Provide unit with casters.

8. Equip unit with a 6’ locking power cord.

9. Provide Clean Sweep7 coil cleaner.

10. Provide a locking, removable wire security cover.

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

ITEM #: GRAB-N-GO MERCHANDISER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: FLM-54

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 6.3A

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 black powder coated door, front and sides on the exterior, and white aluminum sides, wall and back on the interior.

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

4. Provide two (2) full-height glass door, hinged left as shown on plans.

5. Provide door locks.

6. Provide illuminated sign decals on each door. Verify decals with the Interior Designer.

7. Provide four (4) additional shelves.

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

ITEM #: SELF-SERVICE REFRIGERATED MERCHANDISER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-35-HC

Pertinent Data: Self-Contained, Double Section

Utilities Req'd: 120V/1PH: 6.5A

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 exterior to be non-peel or chip black powder coated cold rolled steel; durable and permanent.

4. Provide interior of attractive, NSF approved, white aluminum interior liner with stainless steel floor.

5. Equip unit with front doors which shall be self-closing solid swing doors. Positive seal, torsion type closure system.

6. Equip unit with rear doors which shall be self-closing solid swing doors. Positive seal, torsion type closure system.

7. Provide ALow-E@, double pane thermal insulated glass door assemblies with mitered plastic channel frames.

8. Unit shall be equipped with LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

9. Provide unit with 2-1/2" diameter Casters.

10. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

11. KEC shall provide trim strips between the wall opening and the Refrigerator.

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

ITEM #: REACH-IN REFRIGERATED MERCHANDISER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: GDM-41SL-HC-LD

Pertinent Data: Double Section

Utilities Req’d: 120V/1PH, 10.8A

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. Size and configuration as shown on drawings.

3. Provide a sliding glass door merchandiser with two sliding doors of “Low-E”, double pane thermal insulated glass door assemblies with mitered plastic channel frames.

4. Equip with self-closing doors. Counter-balanced weight system for smooth, even, positive closing.

5. Provide eight (8) adjustable, heavy duty PVC coated wire shelves 20 7/8”L x 161/4”D (531 mm x 413 mm). Four (4) chrome plated shelf clips included per shelf.

6. Equip with shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2” (13 mm) increments.

7. Provide LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

8. Exterior of cabinet shall be non-peel or chip black powder coated cold rolled steel; durable and permanent.

9. Interior of cabinet shall be attractive, NSF approved, white aluminum liner with stainless steel floor.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TFP-64-24M-D-4

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 4.8A

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. Size and configuration as shown on drawings.

3. Provide unit with four (4) heavy duty stainless steel drawers.

4. Provide each drawer shall be fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide magnetic drawer gaskets of one piece construction, removable without tool.

6. Provide stainless steel front, top and ends, and corrosion resistant GalFan coated steel back on the exterior.

7. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.

8. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.

9. Provide an 8" deep, full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.

10. Provide a refrigerated pan rail which comes standard with twenty four (24) (1/6 size) 6-7/8"L x 6-1/4@W x 4"D NSF approved clear polycarbonate insert pans.

11. Provide stainless steel, patented, foam insulated lid and hood.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TPP-AT-44-HC

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH; 3.9A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Each door shall be fitted with a 12” long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

4. Provide Refrigerated pan rail which comes standard with six (1/3size) 12-3/4"L x 6-1/4”W x 6"D NSF approved clear polycarbonate insert pans.

5. Equip unit with a stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation

6. Provide four (4) 5” heavy duty swivel casters two (2) with brakes.

7. Provide heavy-duty cord and plug.

8. Provide extra-deep 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.

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

ITEM #: REFRIGERATED PIZZA PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TPP-AT-60-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 3.9A

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. Size and configuration as shown on drawings.

3. Refrigerated Pizza Prep Table shall be equipped with two (2) Refrigerated Doors.

4. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.

5. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.

6. Provide unit with four (4) 5" heavy duty, non-marking stem casters, two (2) with brakes.

7. Provide each door fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock.

8. Provide extra-deep 19-1/2", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.

9. Provide a refrigerated pan rail which comes standard with eight ( 1/3size) 12-3/4"L x 61/4@W x 6"D NSF approved clear polycarbonate insert pans.

10. Provide stainless steel, patented, foam insulated flat lids to keep pan temperatures colder, lock in freshness, and minimize condensation.

11. Provide exterior round digital temperature display factory installed.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-27-08D-2-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 3.5A

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 self-contained refrigeration system.

3. Provide two (2) stainless steel exterior refrigerator drawers with 250 lb drawer extension tracks.

4. Provide recessed handles on drawers.

5. Provide 11-3/4" deep x 1/2" thick NSF approved white polyethylene cutting board.

6. Provide 8 pan capacity refrigerated rail with pan dividers.

7. Provide stainless steel foam insulated flat lid.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-27-8-ADA-HC

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH; 3.5A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Each door shall be fitted with a 12” long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

4. Provide refrigerated pan rail which comes standard with eight (1/6 size) 6-7/8" L x 6-1/4” W x 4"D NSF approved clear polycarbonate insert pans.

5. Equip unit with a stainless steel, patented, foam insulated lid and hood keeps pan temperatures colder, locks in freshness, and minimizes condensation

6. Provide four (4) 3” heavy duty swivel casters two (2) with brakes.

7. Provide heavy-duty cord and plug.

8. Provide extra-deep 11-3/4" full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-36-08

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 4.5A

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 unit with two (2) heavy duty stainless steel doors.

4. Provide each door shall be fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.

6. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.

7. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.

8. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.

9. Provide an 11-3/4", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.

10. Provide a refrigerated pan rail which comes standard with eight (8) (1/6 size) 6-7/8"L x 6-1/4@W x 4"D NSF approved clear polycarbonate insert pans.

11. Provide stainless steel, patented, foam insulated lid and hood.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-36-08-ADA-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 4.5A

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 each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

3. Each drawer shall have a positive seal self-closing doors with 90° stay open feature.

4. Provide Refrigerated pan rail which comes standard with eight (1/6size) 6 7/8"L x 61/4”W x 4"D (175 mm x 159 mm x 102 mm) NSF approved clear polycarbonate insert pans.

5. Equip unit with a stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation

6. Provide four (4) 3” heavy duty swivel casters two (2) with brakes.

7. Provide heavy-duty cord and plug.

8. Provide extra-deep 11-3/4" (299 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-48-12D-4-ADA-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/ 1PH, 5.8A

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 self-contained refrigeration system.

3. Provide four (4) stainless steel exterior refrigerator drawers with 250 lb drawer extension tracks.

4. Provide recessed handles on drawers.

5. Provide 11-3/4" deep x 1/2" thick NSF approved white polyethylene cutting board.

6. Provide 12 pan capacity refrigerated rail with pan dividers.

7. Provide stainless steel foam insulated flat lid.

8. Coordinate installation into Item #\_\_\_\_\_\_, as shown on drawings.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-48-12-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 5.8A

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. Size and configuration as shown on drawings.

3. Provide unit withtwo stainless steel doors.

4. Provide eachdoor fitted with a 12” long recessed handle that is foamed in place with a sheet metal interlock.

5. Provide heavy-duty stainless steeldoor hinges.

6. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.

7. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.

8. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.

9. Provide an 11-3/4", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.

10. Provide a refrigerated pan rail which comes standard with twelve (12) (1/6 size) 6-7/8"L x 6-1/4”W x 4"D NSF approved clear polycarbonate insert pans.

11. Provide stainless steel, patented, foam insulated lid and hood.

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

ITEM #: REFRIGERATED PREP TABLE

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-48-18M-B-ADA-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH, 5.8A

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 self-contained refrigeration system.

3. Provide four (4) stainless steel exterior refrigerator drawers with 250 lb drawer extension tracks.

4. Provide recessed handles on drawers.

5. Provide 8-7/8" deep x 1/2" thick NSF approved white polyethylene cutting board.

6. Provide 18 pan capacity refrigerated rail with pan dividers.

7. Provide stainless steel foam insulated flat lid.

8. Coordinate installation into Item #\_\_\_\_\_, as shown on drawings.

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

ITEM #: REFRIGERATED SANDWICH STATION

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-60-19D-2-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 6.5A

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 unit with one (1) heavy duty stainless steel exterior door.

4. Provide each door fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide a positive seal self-closing doors with 90° stay open feature.

6. Refrigerated Sandwich Station shall be equipped with two (2) Refrigerated Drawers with heavy-duty stainless steel drawer slides and rollers.

7. Provide each drawer fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock.

8. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.

9. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with covedcorners.

10. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.

11. Provide an 11-3/4", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.

12. Provide a refrigerated pan rail which comes standard with sixteen (1/6 size) 6-7/8"L x 6-1/4@W x 4"D NSF approved clear polycarbonate insert pans.

13. Provide stainless steel, patented, foam insulated flat lids to keep pan temperatures colder, lock in freshness, and minimize condensation.

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

ITEM #: REFRIGERATED SANDWICH STATION

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TSSU-60-24M-B-ST-FGLID-HC

Pertinent Data: Self Contained

Utilities Req’d: 120V/1PH; 6.5A

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 unit with two (2) heavy duty stainless steel exterior doors.

4. Provide each door fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide a positive seal self-closing doors with 90° stay open feature.

6. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.

7. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.

8. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.

9. Provide an 5-3/8", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.

9. Provide a refrigerated pan rail which comes standard with twenty four (1/6 size) 6-7/8"L x 6-1/4@W x 4"D NSF approved clear polycarbonate insert pans.

10. Provide heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.

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

ITEM #: REFRIGERATION RACK

Quantity: One (1)

Manufacturer: RDT

Model No.: IRW11

Pertinent Data: Water Cooled, Indoor, On Emergency Power, See Drawing #FS

Utilities Req’d: 208V/3PH; 147.2A; 1-1/2” Chilled Water Supply @ no more than 150 PSI, 1-1/2” 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. Rack dimensions are 123-1/4” long x 43-1/4” wide x 70” high, and weighs 1,900 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 AC, and all refrigeration box components for the following compressors must be connected to the building emergency power supply by the electrical contractor:

System “A1” Item #7, Trash Cooler

System”A2” Item #, Produce Cooler

System “A3” Item #, Dairy Cooler

System”A4” Pastry Room

System”A5” Item #, Garde Manger Cooler

System “A6” Item #, Protein Cooler

System ”A7” Meat/Fish/Poultry Preparation

System “A8” Item #, Banquet Cooler

System “A9” Item #, Beer/Wine Cooler

System “B1” Item #, General Freezer

System “B2” Item #, Protein Freezer

System “C” Item #, Blast Chiller

19. KEC shall be fully responsible for providing and coordinating installation of freon leak detection system for Item #, 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. KEC shall be fully responsible for providing and coordinating installation of individual line shut off valves so that if one unit goes down for service the entire system is not shut down.

22. Unit shall be supplied with a crossover valve in the event the Chilled water loop is interrupted than the unit shall be chilled by city water.

23. Provide shop drawings for approval prior to fabrication.

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

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. Coordinate with the Architect and Engineer as to the location of the Refrigeration Rack.

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 #: REFRIGERATION RACK

Quantity: One (1)

Manufacturer: RDT

Model No.: ZS12

Pertinent Data: Outdoor Air Cooled, See Plans, Drawing #FS, Connected to Building Emergency Power

Utilities Req’d: 208230V/3PH; 19.5A

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. Rack dimensions are 43-1/4” x 63-1/4” x 35” high, and weighs 325 Lb.

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

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

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

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

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

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

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

10. Insulate suction lines back to all compressors.

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

12. Compressors to be scroll with suction and discharge valves.

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

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

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

16. 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.

17. The following compressors AB, 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 #, Walk-In Freezer Cooler

System “B” Item #, Walk-In Cooler

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

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

20. Provide shop drawings for approval prior to fabrication.

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

ITEM #: REFRIGERATION RACK

Quantity: One (1)

Manufacturer: RDT

Model No.: IRW1-03Z-CT3-AEC

Pertinent Data: Indoor, Water-Cooled, On Emergency Power, See Plans Drawing #FS11.2

Utilities Req’d: 120V/1PH; 15.0A; 208V/3PH,33.7A; 3/4” Chilled Water Supply @ No More Than 150 PSI, 3/4” 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. Rack dimensions are 93-1/4" long x 43-1/4" wide x 35" high, and weighs 1,000 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 sil-fos. 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 pre-wired 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 shut-off 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. KEC shall contract with certified, licensed Refrigeration Mechanic possessing a certification 40 CFR Part 82 sub-part F, as mandated by the E.P.A.

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

System "G1"- Item #111, Beverage Cooler

System "G2"- Item #134, Bulk Cooler

System "G3"- Item #162, Pastry Cooler

System "G4"- Item #327, Cold Finish Cooler

System "H"- Item #141, Bulk Freezer

19. KEC shall be fully responsible for providing and coordinating installation of freon leak detection system for Item #\_\_\_, 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. KEC shall be fully responsible for providing and coordinating installation of individual line shut off valves so that if one unit goes down for service the entire system is not shut down.

22. Unit shall be supplied with a cross-over valve in the event the chilled water loop is interrupted than the unit shall be chilled by city water.

23. Provide shop drawings for approval prior to fabrication.

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

ITEM #: REMOTE CONDENSER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: URC-5FZ

Pertinent Data: For Item #\_\_\_, Air Cooled

Utilities Req’d: 120V/1PH, 15.2A(Connection to Ice Flaker)

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 21-13/16” wide x 17-1/4” deep x 32-13/16” high on stand and weigh 90 pounds.

4. Provide quiet operation.

5. Equip with weather resistant cabinet for longer life.

6. Unit must be installed within 35’ of Item #\_\_\_\_\_\_\_, Flaked Ice Machine.

7. Provide a 35’ pre-charged tubing kit.

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

ITEM #: REMOTE CONDENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: ERC111-1

Pertinent Data: Air Cooled

Utilities Req’d: 120V/1PH, 2.7A

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 heavy gauge galvanized steel construction.

3. Provide unit with a 75 foot line set.

4. Provide thermally protected fan motors.

5. Provide PVC coated steel fan guards.

6. Provide direct drive fan blades.

7. Provide standard Aero-Quip fittings.

8. Coordinate installation and hook unit up to Item #\_\_\_\_\_\_\_, Ice Flaker.

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

ITEM #: REMOTE CONDENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: ERC611-32

Pertinent Data: Air Cooled

Utilities Req’d: 208-230V/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. Unit shall be all heavy gauge galvanized steel construction.

3. Provide unit with a 75-foot line set.

4. Provide thermally protected fan motors.

5. Provide PVC coated steel fan guards.

6. Provide direct drive fan blades.

7. Provide standard Aero-Quip fittings.

8. Coordinate installation and hook unit up to Item #, Ice Machine.

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

ITEM #: REMOTE SANITATION STATION

Quantity: One (1)

Manufacturer: Spray Master Technologies

Model No.: 3005213

Pertinent Data: Recessed, See Drawing #FS Detail #12

Utilities Req’d: 3/8” HW (From #)

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 recessed remote station as part of Item #, Central Sanitation Station.

4. Provide factory installation.

5. Provide high pressure hot water from Item #, Central Sanitation Station.

6. Provide optional key lock cover.

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

ITEM #53: REVERSE OSMOSIS STORAGE TANK

Quantity: One (1)

Manufacturer: Pentair

Model No.: ROMATE 60

Pertinent Data: For Item #\_\_\_\_\_\_\_\_

Utilities Req’d: 1-1/4" CW (From Item #\_\_\_\_\_)

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 24” diameter 41.5” tall tank.

4. Provide 60.0-gallon capacity with a 17.7 gallon draw down based on 60 psi.

5. Coordinate installation with Item #\_\_\_\_, Reverse Osmosis System.

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

ITEM #: REVERSE OSMOSIS STORAGE TANK

Quantity: One (1)

Manufacturer: WaterSpec

Model No.: ROST20

Pertinent Data: For Item #

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. Size and configuration as shown on drawings.

3. Provide a 16” diameter 29” tall tank.

4. Provide 22.0 gallon capacity with a 13.2 gallon draw down based on 60 psi.

5. Coordinate installation with Item #, Reverse Osmosis System.

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

ITEM #: REVERSE OSMOSIS STORAGE TANK

Quantity: One (1)

Manufacturer: WaterSpec

Model No.: ROST44

Pertinent Data: For Item #

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. Size and configuration as shown on drawings.

3. Provide a 21” diameter 36.25” tall tank.

4. Provide 44.0 gallon capacity with a 29 gallon draw down based on 60 psi.

5. Coordinate installation with Item #, Reverse Osmosis System.

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

ITEM #: REVERSE OSMOSIS SYSTEM

Quantity: One (1)

Manufacturer: WaterSpec

Model No.: 310062 (RO250NE)

Pertinent Data: For Item #

Utilities Req’d: 3/8” CW, 1/4” 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. Size and configuration as shown on drawings.

3. Coordinate installation with Item #, Reverse Osmosis Water Storage Tank.

4. Provide components that are contained in a plastic enclosure with bulk head fittings, built in bypass and TDS bleed valve facilitating installation and initial system setup.

5. Provide incorporation of a Permeate Pump that ensures excellent performance guarantying lowest product water / waste water ratio possible. ScaleS tick insert inside primary cartridge extends membrane life and improves performance.

6. Provide a built in TDS Meter that allows the user to monitor RO system performance by reading the incoming and outgoing TDS of the water.

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

ITEM #: ROBATTA GRILL

Quantity: One (1)

Manufacturer: Josper

Model No.: RGJ-100

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. Coordinate installation of unit on top of Item #, Refrigerated Equipment Stand.

4. Provide broiling supports with different temperatures at different heights.

5. Equip unit with a combustion shield.

6. Provide insulating air chamber.

7. Equip unit with regulation of oxygen entry.

8. Equip unit with an ash drawer.

9. Provide adjustable sticks.

10. Provide hot air exit.

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

ITEM #: ROLL-DOWN DOOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #: ROLL-IN BLAST CHILLER

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 727694 (AOF201RCU)

Pertinent Data: Remote Condenser

Utilities Req’d: 208V/3PH 18.0A; 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 Hard Chilling: air temperature -4 °F (–20°C).

4. Unit shall have Blast/Shock Freezing cycle: 66 lbs. (30kg) from 194 °F (90°C) up to -40 °F (-18°C) in less than four hours. Blast/Shock Freezing: low air temperature shall be adjustable up to -42 °F (-41°C).

5. Equip unit with Automatic Holding cycle which is automatically activated at the end of each cycle to save energy and maintain the target temperature (manual activation is also possible): chilling at 37 °F (3°C) and freezing at -8 °F (-22°C).

6. Provide unit with Turbo cooling (PATENTED) with the chiller works continuously at the desired temperature; ideal for continuous production.

7. Unit shall have Cruise cycle (PATENTED) where the chiller automatically sets the parameters for the quickest and best chilling.

8. Equip the unit with two (2) specialized cycles:

a. P1 brings down ice-cream temperature to 7°F (-14°C) measured at the core when probe is inserted. Once set temperature is reached, the temporary maintenance phase automatically begins, holding the 7°F (-14°C) temperature.

b. P2 sets temperature to -33°F (-36°C) to -40°F (-40°C) for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°F (-40°C) without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.

9. Provide a 3-sensor core probe as standard and automatic detection of the core probe insertion.

10. Unit shall be provided with a probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.

11. Equip the control unit with two large displays to read out: time, core temperature, cycle countdown, alarms, service information.

12. Unit shall provide all information related to the different operating models shall be recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.

13. Provide the unit with a USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).

14. Unit shall come with a performance guaranteed at ambient temperatures of 109°F (43°C).

15. Unit shall be capable of Blast Chiller/Shock Freezer designed to accept hot product directly from the oven, no need to reduce food temperature below 160° F (70° C) before starting the chilling/freezing cycle.

16. Provide the unit with Soft Chilling: air temperature -28 °F (–2°C).

17. Equip unit with audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.

18. Unit shall be equipped with on-board HACCP monitoring capabilities.

19. Coordinate installation with Item #???, Refrigeration System for the Compressor.

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

ITEM #: ROLL-IN COMBI OVEN

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 219785 (ECOG202T3O0)

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 20.8A; 1” Gas @ 320,466 BTUs; 7” WC; (2) 3/4” CW, 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 unit with Airoclima Lambada sensor controlled automatic humidity adjustment of cooking environment.

3. Provide unit with double thermo glazed door with open frame construction for cool outside door panel.

4. Provide three-speed fan with the hold utility.

5. Provide all type 304 stainless steel construction.

6. Provide low power cycle for delicate cooking.

7. Provide Eco Delta temperature inside the cooking cell.

8. Provide low temperature cooking (automatic Cycle) indicated for large pieces of meat.

9. Provide hot air cycle.

10. Provide automatic sequence phases.

11. Provide break phase.

12. Provide programme control setting.

13. Provide pre-programmed regeneration cycle.

14. Provide cook and hold cycle.

15. Provide six-point multi sensor core platinum temperature probe.

16. Provide air o clean fully integrated and automatic self-cleaning system.

17. Provide electronic board for HACCP through PC Network (922275).

18. Provide unit with fat filter, stainless steel grid, and USB Probe for sous vide cooking (922281).

19. Contractor shall provide and coordinate hook up to Item #, Reverse Osmosis System, for use with Combi Oven.

20. Provide external side spray unit (922171).

21. Provide four (4) Thermal Blankets for AOS 20 GN 1/1.

22. Provide four (4) spare Temperature Sensors.

23. Supply equipment with “Starting Kit 2”, RO System (9R011B), RO System Tank (9R001D), Cleaning Powder (100 Bag Bucket 0S2392), Rinse and Descaling tablets (50 Count bucket 0S2394).

24. Contractor shall coordinate with owner and operator, scheduling of Electrolux Chef Training.

25. Unit shall be provided with installation kit, as provided by Electrolux Corporation.

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

ITEM #: ROLL-IN COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: SCC 202 E

Pertinent Data: Floor Model

Utilities Req'd: 208V/3PH, 189.0A; 3/4” CW, 3/4” R.O.

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 LED cooking cabinet and rack lighting - energy-saving, durable and low maintenance.

4. Provide rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating.

5. Provide integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control.

6. Provide individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

7. Equip unit with a hand shower with automatic retracting system.

8. Provide integral, maintenance-free grease extraction system.

9. Include a single water connection as shipped, can be split connection for treated and untreated water.

10. Provide five programmable proofing stages.

11. Provide the unit with Delta-T Cooking.

12. Equip unit with digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process.

13. Unit shall have a remote control function using software and mobile app.

14. Unit shall include a self-learning operation, automatically adapts to actual usage.

15. Provide the unit with installation kits.

16. Provide preventative maintenance kits.

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

ITEM #: ROLL-IN COMBI OVEN

Quantity: One (1)

Manufacturer: Rational

Model No.: SCC 202 G

Pertinent Data: Floor Model

Utilities Req'd: 208V/1PH, 7.69A; 3/4” CW, 3/4” R.O.; 1” Gas @ 303,000 BTU’s, 6.5” W.C.

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 LED cooking cabinet and rack lighting - energy-saving, durable and low maintenance.

4. Provide rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating.

5. Provide integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control.

6. Provide individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.

7. Equip unit with a hand shower with automatic retracting system.

8. Provide integral, maintenance-free grease extraction system.

9. Include a single water connection as shipped, can be split connection for treated and untreated water.

10. Provide five programmable proofing stages.

11. Provide the unit with Delta-T Cooking.

12. Equip unit with digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process.

13. Unit shall have a remote control function using software and mobile app.

14. Unit shall include a self-learning operation, automatically adapts to actual usage.

15. Provide the unit with installation kits.

16. Provide preventative maintenance kits.

17. Provide Certified Installation by Rational

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

ITEM #: ROLL-IN PROOFER

Quantity: One (1)

Manufacturer: Gemini

Model No.: GRP 1

Pertinent Data: Single Rack

Utilities Req’d: 208V/3PH; 20.0A; 15mm CW, 15mm 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. Proofer shall be provided with one (1) single rack capacity.

4. The proofer shall be constructed of heavy-duty stainless steel, and aluminized top.

5. Provide the proofer with a stainless steel floor.

6. The proofer all digital controls mounted in the door at eye level.

7. Equip the unit with PID Type controls for rapid accurate response without overshoot.

8. Proofer shall have a rapid responding air wash heat and humidity system.

9. Proofer controls shall contain a digital set Temperature, Humidity, Time.

10. Proofer shall be provided with large LED displays.

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

ITEM #: ROLL-IN RACK OVEN

Quantity: One (1)

Manufacturer: Gemini

Model No.: C152

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 15.0A; 3/4” LP Gas @ 175,000 BTUs; 5.5” WC; 3/8” CW; 3/8” 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. Equip unit with a control panel which can be operated both manually or is programmable up to 99 recipes.

4. Unit shall be provided with all stainless steel construction and approved for zero clearance to combustible surfaces sides, and rear.

5. Provide unit with the patented cascade steam system.

6. Equip unit with a door latch design completely in stainless material and with double lock cylinders.

7. Unit shall be equipped with a front drain.

8. Provide unit with a Type I Hood and Grease Filters, with single point connection for roasting.

9. Equip unit with electric A Soft Start” rack rotation.

10. Unit shall be supplied with a Door/Exhaust Fan interlock.

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

ITEM #: ROLL-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: STA1RRI-1S

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 8.9A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

4. Provide top mounted compressor.

5. Provide LED lights with proximity door switch activates interior lighting.

6. Provide removable door ramps.

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

ITEM #: ROLL-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA1RRI-89-1S

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 8.9A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

4. Provide top mounted compressor.

5. Provide LED lights with proximity door switch activates interior lighting.

6. Provide removable door ramps.

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

ITEM #: ROLL-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: STA2RRI-2S

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 11.8A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

4. Provide top mounted compressor.

5. Provide LED lights with proximity door switch activates interior lighting.

6. Provide two (2) removable door ramps.

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

ITEM #: ROLL-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: Victory

Model No.: RISA-1D-S1-XH-HC

Pertinent Data: Single Section

Utilities Req’d: 120V/1PH, 6.5A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide with full door, hinged as shown on plan.

4. Provide removable ramps.

5. Provide two (2) year service warranty.

6. Provide unit with USB Data Recorder.

7. Provide LED Lighting.

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

ITEM #: ROLL-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: Victory

Model No.: RISA-2D-S1-HC

Pertinent Data: Double Section, Self-Contained

Utilities Req’d: 120V/1PH; 8.5A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide SecureTemp 1.0JTechnology.

4. Provide heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

5. Provide Touch Point Electronic Control.

6. Provide LED lights with proximity door switch activates interior lighting.

7. Provide two (2) removable door ramps.

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

ITEM #: ROLL-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: STA-2RRT-2G-2S

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 9.5A

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 two (2) glass doors on the Servery side of the unit and two (2) solid doors on the Pot/Pan Wash side of the refigerator.

4. Provide stainless steel sides, front and back on the exterior, and aluminum side walls with stainless steel floor and ceiling on the interior.

5. Provide four heavy gauge stainless steel roll-in ramps one for each door.

6. Provide incandescent interior lighting safety shielded.

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

ITEM #: ROOM SERVICE HOT BOX

Quantity: Eighteen (18)

Manufacturer: Sico

Model No.: 4918700

Pertinent Data: ---

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. Coordinate use with Item #, Room Service Tables.

3. Unit shall be constructed of stainless steel.

4. Unit shall have four (4) internal shelves to maximize space inside warmer.

5. Unit shall have heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

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

ITEM #: ROOM SERVICE HOT BOX CADDY

Quantity: One (1)

Manufacturer: Sico

Model No.: 3929-18

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. Equip unit with ability to preheat and store large numbers of hot boxes in a confined space.

4. Provide a gravity feed system.

5. Provide 18 Hot Box capacity.

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

ITEM #: ROOM SERVICE TABLE

Quantity: One (1)

Manufacturer: Sico

Model No.: TRB82FSCXXO2BG

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 Bi-Fold oval Room Service table.

3. Provide vertical folding ability for nesting.

4. Coordinate installation of Room Service Hot Boxes.

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

ITEM #: ROOM SERVICE TRAY HOLDING CART

Quantity: Two (2)

Manufacturer: New Age

Model No.: 97747

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. Provide unit with four (4) 5” diameter, swivel, polyurethane tires.

4. Provide enclosed cabinet with customization of no door.

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

ITEM #: ROTISSERIE WITH HEATED CABINET

Quantity: One (1)

Manufacturer: Rostisol France Inc.

Model No.: 1350/5

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 5.2A; 3/4" Gas @ 28,000 BTU’s; 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 unit with middle drip pan.

3. Provide unit with heated base cabinet on four (4) heavy duty, polyurethane casters, two (2) with brakes.

4. Provide unit with 5 chicken spit.

5. Provide unit with bottom drip pan with drain plug.

6. Provide unit with tempered glass doors.

7. Provide unit with 5 adjustable spits.

8. Provide unit with powerful halogen light.

9. Provide unit with retractable table.

10. Provide heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

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

ITEM #: SALAD DRYER

Quantity: One (1)

Manufacturer: Nilma

Model No.: IDROVER 50

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 3.4A; 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 unit with an outer case made of satin finish stainless steel 18/10.

4. Equip unit with a shock proof alimentary plastic hinged cover.

5. Unit shall be equipped with a lid safety locking device with timed automatic opening/closing.

6. Provide an aluminum alloy base with holes for fixing to the floor.

7. Equip the unit with a self-balanced removable basket made of satin finish stainless steel 18/10.

8. Unit shall be equipped with a counter basket made of satin finish stainless steel 18/10 removable for cleaning.

9. Equip unit with a self-braking motor.

10. Provide a wall control board equipped with start/stop push button, lid locking warning light, and a 4” timer.

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

ITEM #: SALAD DRYER

Quantity: One (1)

Manufacturer: Nilma

Model No.: IDROVER 50

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 3.4A; 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 unit with an outer case made of satin finish stainless steel 18/10.

4. Equip unit with a shock proof alimentary plastic hinged cover.

5. Unit shall be equipped with a lid safety locking device with timed automatic opening/closing.

6. Provide an aluminum alloy base with holes for fixing to the floor.

7. Equip the unit with a self-balanced removable basket made of satin finish stainless steel 18/10.

8. Unit shall be equipped with a counter basket made of satin finish stainless steel 18/10 removable for cleaning.

9. Equip unit with a self-braking motor.

10. Provide a wall control board equipped with start/stop push button, lid locking warning light, and a 4” timer.

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

ITEM #: SALAMANDER

Quantity: One (1)

Manufacturer: Jade

Model No.: JSB-36WM

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 35,000 BTU’s; 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 #, Six 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 #: SCRAP COLLECTOR

Quantity: One (1)

Manufacturer: Salvajor

Model No.: P-914

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 208V/3PH, 3.2A; 3/4" to a 1/2" CW Connection, 3/4" to a 1/2" HW Connection,

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. Coordinate installation with Item #, Power Wash Sink.

3. Shall be integral part of Item #, Power Wash Sink.

4. Provide unit with an MSS-LD control.

5. Provide additional scrap baskets of high impact polymer.

6. Provide pre-flushing and food waste collecting system with recirculating water.

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

ITEM #: SECURITY KNIFE CABINET

Quantity: One (1)

Manufacturer: IMC/Teddy

Model No.: OC-SEC-1 (or2)-Recessed

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 top which is flat from the back to the front.

4. Provide 18-gauge stainless steel cabinet.

5. Provide 14-gauge stainless steel double pan full height doors.

6. Provide two point locks with handles en­gage in top header and bottom shelf.

7. Provide a knife hooks and remove shelves.

8. Provide heavy-duty 3" welded hinges with 1/4" pins.

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

ITEM #: SERVICE COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: See Plans, Drawing #FS

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 #FS?.?, Detail #??.

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

3. Size and configuration as shown on drawings.

4. Coordinate installation of Item #, Load Center.

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

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

7. Provide stainless steel removable kick-plate.

8. Provide open base on the server’s side where shown on drawing.

9. Provide cutouts in counter for Item #, Drop-In Hand Sink, Item #, Refrigerated Sandwich Station, Item #, Drop-In Heated Shelf, Item #, Hot Food Well, Item #, Refrigerated Drop-In with Salad Bar Template, and Item #, Serving Counter Display Case.

10. Counter shall be stainless steel base with millwork cladding on the front outside base of counter, Verify the type style and color of the cladding with the Architect and or Interior Designer. KEC shall coordinate construction.

11. Provide solid surface horizontal surface. Verify color and type with the Architect and or Interior Designer.

12. Provide a solid surface tray slide with 2" diameter 1/8" high brushed stainless steel buttons. Verify color and type of the solid surface trayslide with the Architect and or Interior Designer.

13. Provide stainless steel apron for the controls of Item #, Drop-In Heated Shelf, Item #, Hot Food Well, On/Off Switch for Item #, Food Warmer, and On / Off Switches for Item #, Sneeze Guard with Lights, Item #, Sneeze Guard with Lights, Item #, Sneeze Guard with Lights, Item #, Sneeze Guard with Lights.

14. Provide additional support for and coordinate installation of Item #, Sneeze Guard with Lights, Item #, Sneeze Guard with Lights, Item #, Sneeze Guard with Lights, and Item #, Sneeze Guard with Lights.

15. Provide space on counter top for Item #, P.O.S. Printer, Item #, P.O.S. System, Item #, P.O.S. Printer, and Item #, P.O.S. System.

16. Coordinate installation and fabrication with Item #, Serving Counter Display Case.

17. Provide space under counter for Item #, Condensing Unit.

18. Provide Tray Dispenser cutouts as shown on drawing. The cutouts shall be the same material used for the solid surface. Verify color and type with the Architect and or Interior Designer.

19. Field verify radius dimensions around finished column prior to fabrication.

20. KEC is fully responsible for all field measurements and shall use plywood to make templates. KEC shall provide a final set of shop drawings with final field measurements on it to SDI Project Manager for file maintenance. KEC shall be fully responsible for any mismeasurements and shall be fully responsible for any and all corrections.

21. Provide shop drawings for approval prior to fabrication.

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

ITEM #: SILVER SOAK SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 9FSS20

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. Coordinate installation under Item #, Soiled Dish Table.

3. Provide unit with corner bumpers.

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

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SILVERWARE CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, 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 #, Soiled Dish Table.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SIX BURNER RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR-6-C

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 6.0A; 3/4” Gas @ 245,000 BTUs; 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 a convection oven with a high-performance stainless steel unique burner at 35,000 Btu/hour.

4. Provide wavy grates.

5. Provide four (4) 6” high adjustable heavy-duty, non-marking casters, two (2) with brakes.

6. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

7. Provide porcelainized interior sides rear and deck on oven.

8. Provide 48” flex, quick disconnect gas hose with restraining device and LP Gas pressure regulator.

9. Provide Posi-Set.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SIX BURNER RANGE

Quantity: One (1)

Manufacturer: Jade

Model No.: JTRH-6-36

Pertinent Data: ---

Utilities Req’d: 3/4” Gas @ 245,000 BTU’s; 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. Provide six individual lift off grates.

5. Provide four (4) 6” high adjustable heavy-duty, non-marking casters, two (2) with brakes.

6. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

7. Equip unit with a stainless steel 6” plate shelf.

8. To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provided with two oven racks. Thermostat to adjust from 150°F to 550°F with 35,000 BTU burner. Oven interior 28-1/4" W x 14" H x 27-3/4" D.

9. Provide 14-gauge stainless steel interior sides rear and deck on oven.

10. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.

11. Provide Posi-Set.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SIX BURNER RANGE

Quantity: One (1)

Manufacturer: Jade

Model No.: JTRH-6-36C

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 4.0A; 3/4” Gas @ 240,000 BTU’s; 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 a convection oven with a high-performance stainless steel unique burner at 30,000 BTU’s.

4. Provide Six individual lift off grates.

5. Provide four (4) 6” high adjustable heavy-duty, non-marking casters, two (2) with brakes.

6. Provide cast iron design features flame shaping center tube for more efficient heat transfer.

7. Equip unit with a stainless steel 6” plate shelf.

8. To have convection base with 14 gauge stainless steel interior. Provide with two oven racks. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Provided with 1/4 HP 115/60/1 blower motor. Oven interior 28" W x 13-3/4" H x 24-1/2" D.

9. Provide 14-gauge stainless steel interior sides rear and deck on oven.

10. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.

11. Provide Posi-Set.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SLICER

Quantity: One (1)

Manufacturer: Globe

Model No.: S13

Pertinent Data: Manual

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 unit with belt drive system.

3. Provide unit with easy movement with smooth stainless steel ball bearing chute slide.

4. Provide unit with 13” hard chromed special alloy, hollow ground knife.

5. Provide unit with anodized aluminum construction with seamless edges and radius corners.

6. Provide sealed splash zones for added sanitation and protection of electronics.

7. Provide with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SLICER

Quantity: One (1)

Manufacturer: Globe

Model No.: S13A

Pertinent Data: Automatic

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 unit with belt drive system.

3. Provide unit with easy movement with smooth stainless steel ball bearing chute slide.

4. Provide unit with 13” hard chromed special alloy, hollow ground knife.

5. Provide unit with anodized aluminum construction with seamless edges and radius corners.

6. Provide sealed splash zones for added sanitation and protection of electronics.

7. Provide with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SLICER CART

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #1A, #4C, #5A, and #14A.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Unit shall be equipped 16 gauge 304 stainless steel under shelf and intermediate shelf.

5. Provide four (4) 6” heavy duty, non-marking casters, front two (2) with brakes.

6. Provide space on the table for Item #, Food Slicer.

7. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SMOKEHOUSE BBQ PIT

Quantity: One (1)

Manufacturer: J & R Manufacturing

Model No.: 250FSE

Pertinent Data: Solid Fuel

Utilities Req’d: 208V/1PH; 18.3A

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 capacity of 250 pounds of heavy meat or 50 slabs of ribs capacity per load.

4. Provide easy fire starting with built-in stack fan providing draft and the combustion air fan providing oxygen.

5. Provide an evacuation system of damper and fan system to induce fresh air into the pit.

6. Provide the unit with a cook and hold system.

7. Provide removable racks and rack slides, a large drain valve, and easy to reach walls in a stainless steel interior for cleaning.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SNEEZE GUARD

Quantity: One (1)

Manufacturer: BSI

Model No.: ZG9930

Pertinent Data: Slim Light

Utilities Req’d: 120V/1PH; 2.0A

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. Set in place in location as shown on drawing.

2. Provide unit with 1/4” tempered front adjustable glass.

3. Provide unit with 3/8” tempered top glass.

4. Provide 1” radius on all corners.

5. Sneeze guard shall be provided for dual service, self-service, and full service.

6. Provide slim line LED light fixture.

7. All supports and base shall be 1” diameter and shall extend into the counter for support.

8. All finishes shall be NSF listed and certified. Verify finishes with the Interior Designer.

9. Coordinate installation over Item #, Service Counter With Sink.

10. Provide under counter mount.

11. Provide shop drawings prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SNEEZE GUARD WITH LIGHTS

Quantity: One (1)

Manufacturer: VersaGard

Model No.: Europa

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 2.0A

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. Set in place in location as shown on drawing.

2. Provide unit with 6.3mm bent front tempered glass with left and right side end panels.

3. Provide unit with black powder coated supports verify with the Architect and or Interior Designer the color.

4. Provide 1” radius on all corners.

5. Coordinate installation of slim line LED lights.

6. Unit shall be fabricated to meet NSF/ANSI 2 2010 Standards Requirements.

7. Coordinate installation over Item #, Refrigerated Sandwich Station, and Item #, Hot Food Well.

8. Provide FL17.1A concealed mount to counter top.

9. Provide shop drawings prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: 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 #, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF4SGB

Pertinent Data: For #\_\_\_

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. Connect to Item #\_\_\_\_, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF6SGB

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. Connect to Item #\_\_\_\_\_\_.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SOILED DISH SORTING TABLE

Quantity: One (1)

Manufacturer: Aerowerks

Model No.: Custom Design

Pertinent Data: See Plans, Drawing

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. See plans and drawing #BOH4.0.2. Series.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation with Item #, Disposer, and Item #, Soiled Rack Transport Conveyor.

5. Assembly to consist of the following:

a. Aerowerks custom design dishtable, 14-gauge stainless steel, reinforced on underside with 12-gauge stainless steel channels; size and shape as shown on drawing.

i. Openings in the top shall be die stamped and completely finished. Field joints shall be welded, ground and polished smooth.

ii. Two (2) Scrap troughs shall be 14-gauge stainless steel made as an integral part of the dishtable. Bottom to have all coved corners on 3/4" radius and be sloped to Item #, Disposer.

iii. Provide stainless steel mounting bracket for Item #, Disposer Control Panel.

iv. Legs shall be 1-5/8" O.D. 16-gauge stainless steel tubing with flanged feet to secure to the floor.

v. A silver saver magnet shall be an integral part of the both scrap troughs.

vi. Aerowerks shall provide adequate gusher heads in the troughs to wash the waste to the disposer sink.

6. Aerowerks shall provide a cutout in the table to support soiled dish conveyor as shown on drawing.

7. The slat belt soiled dish conveyor shall consist of the following:

a. SBC Belting shall be Aerowerks K10SF-AD. Belting shall have a tensile strength of 6100lbs. and shall Aside-flex@ to a minimum of 18@ centerline radius at corners on drawings. There shall be no sliding friction at corners between belt and groove or guide rail.

b. Both slide bed groove and return track shall be self-cleaning by the action of the belt, and no drip pans or drain connections shall be allowed except at the ends of the conveyor.

c. Belt take-up shall be accomplished by compression of slack in the return strand using belt guides integrally mounted in the drive unit.

d. The drive frame shall be all stainless steel angle frame with 1-5/8@ diameter 6@ high stainless steel legs and adjustable stainless steel bullet feet

e. The Drive Tank Wash Chamber shall be all welded 14-gauge stainless steel wash chamber equipped with lift-off access panels and removable scrap tray.

f. The drive housing Drive frame shall be fitted with an 18-gauge stainless steel housing to enclose drive frame on all sides. For access provide stainless steel double wall hinged insulated doors. Where side or end panels are fitted to frame, they shall be sealed with silicone. Drive cabinet to house all necessary plumbing and detergent injection pump for the belt wash system.

g. The drive shaft shall be a 1" stainless steel drive shaft mounted within wash chamber on dual-type sealed bearings (Aerowerks grease-filled sealed cartridge inside chamber; precision ball bearing flange cartridge outside chamber).

h. The belt wash system shall consist of stainless steel manifolds inside wash chamber. Spray manifolds to be strategically located to effectively clean the belt, and shall be easily removable without tools.

i. The plumbing cabinet shall be a stainless steel cabinet mounted to the end of the drive cabinet to house the required plumbing for the belt wash system. The plumbing components shall be 1/2" brass or copper fittings consisting of hot and cold water shut-off/mixing valve, line strainer, check valve and solenoid valve. Unit shall be provided with an adjustable flow liquid proportioning injector to supply detergent from a remote container and inject it directly into the water line before entering the spray manifolds.

j. The drive motor shall be a variable speed 3/4 hp DC Motor and gear reducer. Speed to be changed by turning a knob located on the control panel.

k. Provide the slide bed to be 14-gauge 304 stainless steel bed formed with vertical and horizontal corners coved to a 3/4" radius. Unit shall be reinforced with channel mounted on stainless steel legs with adjustable bullet feet and rails.

l. The tail tank shall be a 14-gauge stainless steel 15" deep tank with drop-hinge access door, latch, and perforated stainless steel scrap basket similar to the drive tank. The stainless steel tail shaft and stainless steel sprocket assembly shall be contained in the tail tank and mounted directly to the sides of the tank by stainless steel bolts.

8. Unit shall include Cantilevered sliding / removable work shelves on the Dish Machine side of the table.

9. Provide unit with stainless steel tubular under shelf on the Dish Machine side of the table.

10. Provide unit with perforated stainless steel trough covers as shown on drawing.

11. Field verify room dimensions prior to fabrication.

12. Provide shop drawings for approval prior to fabrication.

13. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SOILED DISHTABLE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.X, Detail #1A, #2B, #4C, #5A, #15, #45, #46, and #48.

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 #, Dish Machine.

6. Provide 16 gauge stainless steel undershelf with 2” turn up at rear.

7. Provide a fully enclosed backsplash and a fully enclose rolled edge. Provide a cutout for Item #, Food Waste Collector.

9. Provide Stainless steel bracket for Item #, Food Waste Collector controls.

10. Coordinate fabrication and installation with Item #, PassThru Dish Drop Window.

11. KEC shall provide 22 gauge stainless steel flashing from top of splash to up at least 84” AFF.

12. Provide space under table for Item #, Trash Receptacle.

13. Fabricate unit utilizing security prison procedures.

14. Provide shop drawings for approval prior to fabrication.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SOILED RACK TRANSPORT CONVEYOR

Quantity: One (1)

Manufacturer: Aerowerks

Model No.: Custom Design

Pertinent Data: See Plans, Drawing

Utilities Req’d: (8) 1/2" HW, (8) 1/2" CW; (4) 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. Unit shall be an integral part of Item #, Soiled Dish Sorting Table.

4. Unit shall have standard drive unit placed at the beginning of the conveyor.

5. Unit shall be constructed of 14-gauge stainless steel side channels with stainless steel covers.

6. PRC-200, speed 35 feet per minute shall consist of the following:

a. Rollers shall be 1.9" diameter. Rollers to be spaced at approximately 2" on center or minimal space for any articles to drop between the rollers.

b. Rollers shall be high-quality stainless steel tubing fitted with self-lubricating acetal bearings.

c. Rollers shall be mounted between side channels and no part of the roller shall extend into the side channel.

d. Rollers shall be mounted on a.1/2" diameter stainless steel shaft that extends into the side channels through all plastic self-lubricating bearings.

e. Drive chain shall be constructed of corrosion resistant material and shall run on high-density polyethylene guides on top and return strand.

f. The gear motor drive shall be 1/3 hp Gear motor shall be a totally enclosed fan cooled unit with corrosion resistant finish.

g. The conveyor shall be controlled by Item #, Control Panel located where shown on drawings, and shall be easily accessible to maintenance personnel. The conveyor shall be operated by remote start/stop stations located where shown on plan.

7. Unit shall include Slanted Rack Shelf with Water Gushers.

8. The powered roller conveyor shall sit above Item #, Soiled Dish Sorting Table supported by 16-gauge stainless steel 1-5/8" O.D. legs attached to the framework of Item #, Soiled Dish Sorting Table for additional support.

9. The powered roller conveyor shall transition to a gravity roller conveyor where shown on drawing.

10. GRC Gravity Roller Conveyor shall consist of the following:

a. Rollers shall be 1.9" diameter. Rollers to be spaced at approximately 2" on center or minimal space for any articles to drop between the rollers.

b. Unit shall be constructed of 14-gauge stainless steel guide rails with a stainless steel bed.

c. Guide rails shall be 1/8@ x 2@ stainless steel supported on the conveyor bed.

d. Shafts shall be 7/16@ hexagon aluminum securely bolted to side rails. AFloating@ axles not permitted.

e. System shall be designed to carry racks to size 20@ x 20@ unless otherwise stated.

f. Rollers shall be fabricated in sections so that they can be removed and cleaned.

g. Rollers to be properly pitched to allow baskets to roll freely from powered sections to Item #, Rack Glass Washer.

11. Coordinate installation of conveyor with Item #, Rack Glass Washer, and Item #, Soiled Dish Sorting Table.

12. Coordinate installation with Item #, Control Center.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SOILED SORTING TABLE

Quantity: One (1)

Manufacturer: Bi-Line

Model No.: Custom Design

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: (2) 1/2" HW, (2) 1/2" 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. See plans and drawing #FS

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation with Item #, Disposer, Item #, Double Side Rack Shelf with Spray Rinse Unit, and Item #, Soiled Dish Table Load Conveyor.

5. Assembly to consist of the following:

a. Bi-Line custom design dishtable, 14-gauge stainless steel, reinforced on underside with 12-gauge stainless steel channels; size and shape as shown on drawing.

i. Openings in the top shall be die stamped and completely finished. Field joints shall be welded, ground and polished smooth.

ii. Two (2) Scrap troughs shall be 14-gauge stainless steel made as an integral part of the dishtable. Bottom to have all coved corners on 3/4" radius and be sloped to Item #, Disposer.

iii. Provide stainless steel mounting bracket for the Disposer Control Panel.

iv. Legs shall be 1-5/8" O.D. 16-gauge stainless steel tubing with flanged feet to secure to the floor.

v. A silver saver magnet shall be an integral part of the both scrap troughs.

vi. Bi-Line shall provide adequate gusher heads in the trough to wash the waste to the disposer sink.

6. Bi-Line shall provide a cutout in the table to support Item #, Soiled Dish Table Load Conveyor as shown on drawing.

7. Provide unit with perforated stainless steel trough covers as shown on drawing.

8. Field verify room dimensions prior to fabrication.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SOILED TRAY RETURN CART

Quantity: One (1)

Manufacturer: New Age

Model No.: 96004C

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 #: SOUS VIDE IMMERSION CIRCULATOR

Quantity: One (1)

Manufacturer: PolyScience

Model No.: Sous Vide ProfessionalJ Classic Series

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 7.7A

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 double wall stainless steel tank with convenient drain valve.

4. Provide a controller mounted to a bridge which can easily be removed for cleaning.

5. Provide with a generous bath opening provides easy access to food.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : SPREADER WITH CABINET BASE

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 391158 (E9WTNDN000) / 391153 (E9BAND00O0)

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 to be constructed in stainless steel with Scotch Brite finish, with worktop in 20/10, stainless steel.

3. Provide 400mm open base (391153).

4. Provide door for open base cupboard (206350).

5. Provide base support for wheels (206366).

6. Provide kit 4 wheels -2 swiveling with brake -it is mandatory to install base support and wheels (PNC 206135).

7. Provide two (2) side cover panels (216134).

8. Provide right-angled side edges eliminate gaps and possible dirt traps between units.

9. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR12SP

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 cabinet base has a bottom shelf for storing pans and stock pots.

4. Equip unit with a stainless steel single door.

5. Provide cutouts in top for ingredient containers.

6. Provide stainless steel front, sides, landing ledge and cabinet base.

7. Unit shall have welded and polished stainless steel seams.

8. Provide unit with four (4) 6” heavy-duty, non-marking casters, front two (2) with brakes.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR18SP

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 cabinet base has a bottom shelf for storing pans and stock pots.

4. Equip unit with a stainless steel single door.

5. Provide cutouts in top for ingredient containers.

6. Provide stainless steel front, sides, landing ledge and cabinet base.

7. Unit shall have welded and polished stainless steel seams.

8. Provide unit with four (4) 6” heavy-duty, non-marking casters, front two (2) with brakes.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Imperial

Model No.: IHR24SP

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 cabinet base has a bottom shelf for storing pans and stock pots.

4. Equip unit with a stainless steel single door.

5. Provide cutouts in top for ingredient containers.

6. Provide stainless steel front, sides, landing ledge and cabinet base.

7. Unit shall have welded and polished stainless steel seams.

8. Provide unit with four (4) 6” heavy-duty, non-marking casters, front two (2) with brakes.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Jade

Model No.: JTPR12-SD

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 #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Jade

Model No.:

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 #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Jade

Model No.: JTPR24-SD

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 #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Jade

Model No.: JTPR-18

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 12" open cabinet front.

4. Unit shall be 14-gauge stainless steel all welded body construction.

5. Equip unit with stainless-steel top, front, sides and stub back.

6. Supply unit with a stainless-steel 6" plate shelf.

7. Provide four (4) 6" heavy duty, non-marking casters, front two (2) with brakes.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: SPREADER CABINET

Quantity: One (1)

Manufacturer: Jade

Model No.: JTPR-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. Provide 6" stainless-steel front.

4. Unit shall be 14-gauge stainless steel all welded body construction.

5. Equip unit with stainless-steel top, front, sides and stub back.

6. Supply unit with a stainless-steel 6" plate shelf.

7. Provide four (4) 6" heavy duty, non-marking casters, front two (2) with brakes.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: STARTER STATION

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate 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 with Item #, Chef’s Counter with Sink.

4. Provide two (2) tiered unit with top tier at no taller than 66" at the peak.

5. Top tier shall be slanted and able to accept 1/3rd size or 1/6th size hotel pans with proper adaptor bars provided.

6. Lower Tier shall be able to accept 1/3rd size or 1/6th size hotel pans with proper adaptor bars provided.

7. Provide full complement of pans with the starter station.

8. Coordinate installation over Item #, Tray Lowerator Dispenser.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: STEAM SYSTEM

Quantity: One (1)

Manufacturer: Modbar

Model No.: Steam System

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 12.0A; 1/2" 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. Provide dual wall cool-touch wand.

4. Provide pid temperature control.

5. Provide USB update port.

6. Provide touch screen controls.

7. Provide linea style porthole sight glass.

8. Unit able to powers one or two taps per module.

9. Provide 10-min start up time from cold.

10. Coordinate installation onto Item #, Service Prep Counter with Sink and Glass Polishing Station.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: STOCK POT RANGE

Quantity: One (1)

Manufacturer: Jade Range

Model No.: JSP-182

Pertinent Data: Mobile

Utilities Req’d: 3/4” Gas @ 90,000 BTU’s, 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 unit with two (2) three stage steel open burners.

4. Provide Infinite control manual gas valves at each burner ring for precise heat control.

5. Unit shall be provided with stainless steel front, plate shelf and sides with welded and finished seams.

6. Provide stainless steel tubing throughout.

7. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.

8. Provide Posi-Set.

9. Provide four (4) heavy-duty, non-marking casters, two (2) with brakes.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : SUSHI CASE

Quantity: One (1)

Manufacturer: Apice Cooling Technology

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 120V/1PH; 8.0A OR 230V/1PH, 1.15KW

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. See Custom Fabrication Drawing #\_\_\_\_\_\_\_\_

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Equip unit with NSF approved thermometer.

5. Provide plate space on top of unit.

6. Coordinate installation onto Item #\_\_\_\_\_\_\_\_\_

7. Condensing unit to be located in counter as shown on drawings, mounted on a pull-out tray. Unit to consist of 1/3 HP compressor and all components necessary for a fully functioning system.

8. Unit shall have larger front to back interior 279.4mm (11").

9. Equip unit with large diameter upper evaporator with tin plating.

10. Provide slightly taller doors with plastic seal at end, opposite of the handle.

11. Provide slanted front display window.

12. Equip with double paned heated glass.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : SUSHI CASE

Quantity: One (1)

Manufacturer: Apice Cooling Technology

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 120V/1PH; 8.0A OR 230V/1PH, 1.15KW

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. See Custom Fabrication Drawing #\_\_\_\_\_\_\_\_

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Equip unit with NSF approved thermometer.

5. Provide plate space on top of unit.

6. Coordinate installation onto Item #\_\_\_\_\_\_\_\_\_

7. Condensing unit to be located in Item #\_\_\_, Refrigeration Rack. Unit to consist of all components necessary for a fully functioning system.

8. Unit shall have larger front to back interior 279.4mm (11").

9. Equip unit with large diameter upper evaporator with tin plating.

10. Provide slightly taller doors with plastic seal at end, opposite of the handle.

11. Provide slanted front display window.

12. Equip with double paned heated glass.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: THERMAL WALL

Quantity: One (1)

Manufacturer: Electrolux

Model No.: 944661 (HESHSTOV61011)

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 be 70mm thick.

3. Unit shall protect the left side of Item #, Double Combi Oven.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: THERMAL WALL

Quantity: One (1)

Manufacturer: Rational

Model No.: 60.75.113

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 a heat shield on the right side of Item #518, Double Combi Oven.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: THREE COMPARTMENT SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSD33C

Pertinent Data: ---

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. Size and configuration as shown on drawings.

3. Provide unit with three 10" x 14" x 9.25" stainless steel bowls with under coating to absorb sound.

4. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

5. Provide unit with a chrome plated 10" swing spout faucet.

6. Provide unit with a 6" high backsplash with a 1" return at the top.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: THREE COMPARTMENT SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF36M3

Pertinent Data: ---

Utilities Req’d: (2) 1/2" HW, (2)1/2" CW, (3) 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 unit with three 10" x 14" x 9.25" stainless steel bowls with under coating to absorb sound.

4. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

5. Provide unit with 926-10LF Lead Free Faucet, deck-mounted, nominal 4" centers, swing nozzle, 10" long nozzle.

6. Provide unit with a 6" high backsplash with a 1" return at the top.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #521: THREE COMPARTMENT SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF48M3-DBL

Pertinent Data: ---

Utilities Req’d: (2) 1/2" HW, (2)1/2" CW, (4) 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 unit with three (3) 18-gauge stainless steel compartments with 10" x 14" x 9.25" stainless steel bowls with under coating to absorb sound.

4. Provide 12" pitched drainboard top on left and right.

5. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

6. Provide unit with 926-10LF Lead Free Faucet, deck-mounted, nominal 4" centers, swing nozzle, 10" long nozzle.

7. Provide unit with a 6" high backsplash with a 1" return at the top.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #431: THREE COMPARTMENT SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF72M3-DB

Pertinent Data: ---

Utilities Req’d: (2) 1/2" HW, (2)1/2" CW, (5) 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 unit with three (3) 18-gauge stainless steel compartments with 10" x 14" x 9.25" stainless steel bowls with under coating to absorb sound.

4. Provide 18" pitched drainboard top on left and right.

5. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

6. Provide unit with 926-10LF Lead Free Faucet, deck-mounted, nominal 4" centers, swing nozzle, 10" long nozzle.

7. Provide unit with a 6" high backsplash with a 1" return at the top.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TOASTER

Quantity: One (1)

Manufacturer: Hatco

Model No.: TPT-120

Pertinent Data: Pop-Up

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. Equip unit with four (4) 1-1/4” wide self-centering slots.

3. Provide manual controls.

4. Unit shall be equipped with a removable crumb tray.

5. Provide with heavy-duty cord and plug. Coordinate NEMA configuration with Electrical Contractor.

6. Equip unit with stainless steel construction and finish.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRASH CART WITH TOW HITCH

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG131641BLA

Pertinent Data: Towable

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 seamless one-piece molded truck body with reinforced lip.

4. Provide unibody design promotes a more discreet appearance in public areas.

5. Provide FG131700BLA hinged domed lid.

6. Provide 1 cubic yard capacity.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FS?.?, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" diameter 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 #: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FS?.?, 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 #: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FS?.?, Detail #??.

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 #: TRASH DROP COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel / Millwork

Pertinent Data: See Plans, Drawing FS

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 #FS?.? Detail #??.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide stainless steel removable kick-plate.

5. Provide hinged cabinet doors with integrally formed full length door pull and traveling toe kicks.

6. Provide cutouts in counter for Item #, Trash Chute.

7. Counter shall be stainless steel base with millwork cladding on the front outside base of counter. Verify with the Architect and or Interior Designer Type, color and finish. KEC shall coordinate construction.

8. Counter doors shall be millwork cladding. Verify with the Architect and or Interior Designer Type, color and finish. KEC shall coordinate construction.

9. Provide a solid surface top surface. Verify with the Architect and or Interior Designer Type, color and finish. KEC shall coordinate construction.

10. Provide space under counter for Item #, Trash Receptacle.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: 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 #: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

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 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRASH TRUCK

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG102500BLA

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 seamless one-piece molded truck body with reinforced lip.

4. Provide unibody design promotes a more discreet appearance in public areas.

5. Provide FG1027000BLA lid.

6. Provide 1.5 cubic yard capacity.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TILT TRASH TRUCK

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG130500BLA

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 seamless one-piece molded truck body with reinforced lip.

4. Provide unibody design promotes a more discreet appearance in public areas

5. Provide frameless design supports USDA Meat and Poultry Equipment Compliance

6. Provide 1 cubic yard capacity.

7. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: TRASH UNIT WITH SLIM JIM

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

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 removable trim ring.

4. Provide Rubbermaid gray polyvinyl wastebasket.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRAY COUNTER WITH OVERSHELF (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork By General Contractor

ITEM #: TRAY DISPENSER

Quantity: One (1)

Manufacturer: Aladdin

Model No.: TDS150

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 a stable four corner lift platform.

4. Unit shall have stainless steel sides and frame.

5. Equip unit with two open ends.

6. Provide field adjustable dispensing mechanism.

7. Unit shall be equipped with two polymer coated steel handles.

8. Equip unit with four non-marking plastic corner bumpers.

9. Provide four (4) 5” swivel casters, two (2) with brakes.

10. Coordinate installation with Item #???.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRAY DISPENSER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXIDT1E1520

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 be made of all-welded stainless steel construction and accept trays on a stainless steel spring-loaded, self-leveling carriage.

4. Provide carriage which features banks of tension springs on two sides. Spring tension for carriage are field adjustable without tools by hooking or unhooking springs to or from the carriage.

5. Provide four (4) 5" extra-load casters, two (2) with brakes.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRAY MAKE-UP ROLLERS

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FS?.? Detail #??.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation with Item #, Chef’s Counter with Sink.

5. Provide Roller Conveyor as shown on plan. Conveyor to form an integral part of Item #, Chef’s Counter with Sink.

6. Construction shall be 140-gauge stainless steel side rails complete with cover plates.

7. Provide gravity rollers made of stainless steel, with plastic and stainless steel ball bearing ends. Mount to HEX aluminum shaft, and both shafts to flat stainless steel side bars every 4" O.C.

8. Roller System shall consist of Rollers which shall be mounted on 1/2@ diameter stainless steel shafts extending into side channels on both sides through Derlin bearing. One end of shaft shall be fitted with replaceable nylon sprockets.

9. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

10. Provide shop drawings for approval prior to fabrication.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TRAY RACK DISPENSER

Quantity: One (1)

Manufacturer: Dinex

Model No.: DXIDT1E1520

Pertinent Data: Verify Tray Size with Owner

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 made of all-welded stainless steel construction.

4. Equip unit with a stainless steel spring-loaded, self-leveling carriage.

5. Provide the carriage with banks of tension springs on two sides. Spring tension for carriage are field adjustable without tools by hooking or unhooking springs to or from the carriage.

6. Equip the unit with four (4) 5” extra-load casters, two (2) with brakes.

7. Coordinate installation with Item #???.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TURBO OVEN

Quantity: One (1)

Manufacturer: Turbo Chef

Model No.: i5

Pertinent Data: ---

Utilities Req’d: 208V/1PH, 46.0A

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 stainless steel type 304 oven liner.

3. Provide integral recirculating catalytic converter.

4. Provide independently controlled dual motors for vertically recirculated air impingement.

5. Provide heavy duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

6. Coordinate installation onto Item #, Freezer Base.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: TWO BURNER STOCK RANGE

Quantity: One (1)

Manufacturer: Imperial

Model No.: ISPA182E

Pertinent Data: Mobile

Utilities Req’d: 208V/3PH; 44.0A

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 unit with two (2) three ring burners.

4. Provide dual controls per coil.

5. Unit shall be provided with stainless steel front, and side with welded and finished seams.

6. Provide a stainless steel cabinet base for storage.

7. Equip the unit with knobs that are cast aluminum with Vylox heat protection grip.

8. Provide four (4) heavy-duty, non-marking casters, two (2) with brakes.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERBAR DRAFT BEER COOLER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TDD-4S-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 2.8A; 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. Keg Cooler shall be self-contained refrigeration with the condensing unit on the left.

4. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

5. Provide stainless steel doors field reversible hinged left, left, left, left.

6. Unit shall have the door threshold with reinforced lip.

7. Provide unit with 2-1/2”casters.

9. Coordinate installation of two 3” diameter stainless steel insulated beer columns.

10. Unit shall have a four 1/2 barrel capacity.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER DISH MACHINE

Quantity: One (1)

Manufacturer: Champion

Model No.: UH230B

Pertinent Data: Single Tank

Utilities Req’d: 208V/1PH; 32.0A; 1/2 CW, 1/2” HW; 5/8” 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 F rise booster heater.

3. Unit shall be provided StemSure soft start to protect glasses and dishes from chipping and breaking.

4. Unit shall be provided with Rinse Sentry which extends the cycle time to ensure 180⁰F/82⁰C final rinse.

5. Provide shop drawings for approval prior to installation.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Perlick

Model No.:HB24FS4

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 four (4) 2-7/8” casters.

4. Provide heavy-duty cord and plug.

5. Provide unit with (2) stainless steel drawers with locks.

6. Provide two wine drawers with upper basket and two doors hinged as shown on plan.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Perlick

Model No.:HB24FS4D-00-EDFLD

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 four (4) 2-7/8” casters.

4. Provide heavy duty cord and plug.

5. Provide unit with (2) stainless steel drawers with locks.

6. Provide two wine drawers with upper basket and two doors hinged as shown on plan.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-24F-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH, 2.3A

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 stainless steel door fitted with a 12” long recessed handle that is foamed in place with a sheet metal interlock.

3. Unit shall have all stainless steel front, top, and ends.

4. Unit interior shall be constructed of NSF approved clear coated aluminum liner with a stainless steel floor.

5. Equip the doors with locks.

6. Provide heavy duty PVC coated gray wire shelves.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-27F-ADA-HC

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 2.3A

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 low profile casters.

3. Provide unit with work top.

4. Coordinate installation under Item #

5. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-27F-D-2-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 2.3A

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 two (2) stainless steel drawers with stainless steel drawer rails to be tested to 250 lbs.

3. Provide four (4) 3” heavy duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

6. Coordinate installation into Bar Line-Up.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-60F-LP-HC~SPEC1

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 3.0A

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 unit with 1-1/2" high, heavy duty, polyurethane, casters, two (2) with brakes.

3. Coordinate installation under Item #

4. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

5. Provide low profile model with 31-7/8" work surface height.

6. Provide additional Shelves.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER GLASS WASHER

Quantity: One (1)

Manufacturer: Champion

Model No.: UH230B

Pertinent Data: Single Tank

Utilities Req’d: 208V/1PH; 32.0A; 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. Unit shall be provided with built-in 39 degree C rise (70 degree F rise) booster heater.

3. Unit shall be provided StemSure soft start to protect glasses and dishes from chipping and breaking.

4. Unit shall be provided with Rinse Sentry which extends the cycle time to ensure 180⁰F/82⁰C final rinse.

5. Provide shop drawings for approval prior to installation.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: FM-120KE-HC

Pertinent Data: 275 Pounds Capacity (Flake), Air Cooled

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 be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #\_\_\_, Water Filtration System.

4. Ice maker shall produce flake and nugget ice.

5. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU0415

Pertinent Data: 58 Lbs, Air-Cooled

Utilities Req’d: 120V/1PH; 15.0A; 3/8" CW; 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. Unit shall be all stainless steel construction.

3. Coordinate the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Ice maker shall produce cube ice 7/8" by 7/8" by 7/8" thick.

5. Ice maker to produce up to 58 pounds per day and store 36 pounds.

6. Provide unit with KUFM15 floor mount kit to lower the overall height to 31.9”.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE WITH BIN

Quantity: Two (2)

Manufacturer: Scotsman

Model No.: CU1526MA-1

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 15.0A; 3/8" CW; 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. Size and configuration as shown on drawings.

3. Provide an AutoAlertJ control panel which can communicate operating status and signal when it’s time to descale, and sanitize.

4. Provide unit with an ice scoop.

5. Provide unit with 6" adjustable legs.

6. Provide a 6' heavy duty cord and plug. Coordinate NEMA configuration with the Electrical Contractor.

7. Ice machine shall produce medium cube ice 7/8A x 7/8" x 7/8".

8. The bin shall have an 80 lb capacity.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU3030SA-32

Pertinent Data: 300 Pounds, Air-Cooled

Utilities Req’d: 120V/1PH; 6.4A; 1/4" CW; 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. Unit shall be all stainless steel construction.

3. Coordinate the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Ice maker shall produce small cubes 7/8" by 7/8" by 3/8" thick.

5. Provide KPUFM30 Prodigy® Kit, undercounter floor mount for CU3030.

6. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU50GA-1

Pertinent Data: Self Contained, Air Cooled

Utilities Req’d: 120V/1PH; 15.0A; 3/8" CW; 5/8" 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 water-quality sensor which detects hard water conditions and control system purges mineral laden water with every harvest cycle, which helps extend the time between cleanings.

4. Provide a user-friendly control panel that informs whether power is on, alerts a no-water condition, and a time to clean reminder.

5. Coordinate installation under Item #\_\_\_\_\_, Beverage Counter with Sink.

6. Coordinate with Plumbing Contractor on the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE WITH BIN

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU50PA-1

Pertinent Data: 49 Pounds ARI Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 15.0A; 1/4" CW, 5/8" 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 all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice maker under Item #\_\_\_\_\_, Work Counter with Sink.

5. Ice maker shall produce gourmet ice 1” x 1-1/8” x 1-1/4”.

6. Provide unit with a control board, a water sensor and a scoop.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : UNDERCOUNTER ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: UF0915

Pertinent Data: 76 Lbs. Capacity, Air Cooled

Utilities Req’d: 120V/1PH,15.2A; 1/4" CW, 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. Size and configuration as shown on drawings.

3. Unit shall be front breathing with no side clearance required.

4. Provide 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 have a heavy duty, rust-free front panel and corrosion-resistant aluminum alloy side panels for maximum lifespan

11. Provide the connection between ice machine and Item #\_\_\_\_\_, Water Filtration System.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE& BIN

Quantity: One (1)

Manufacturer: Scotsman

Model No.: UF0915A-1

Pertinent Data: 90 Pounds ARI Capacity, Air Cooled; Future Equipment

Utilities Req’d: 120V/1PH, 15.0A; 3/8” CW, 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. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Ice Maker shall produce up to 99 lb per day and bin can store 36 lb.

5. Ice maker shall produce flake ice.

6. Provide unit with KUFM15 floor mount kit to lower the overall height to 31.9”.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: UF424A-1

Pertinent Data: 310 Pounds ARI Capacity

Utilities Req’d: 120V/1PH,15.0A; 3/8" CW, 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. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Ice Machine shall be all inclusive and come with an 80 Lb capacity Ice Bin.

5. Ice maker shall produce flake ice.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MAKER

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: IM-50BAA-LM

Pertinent Data: 50 Pounds/22.7 kG Capacity, Air Cooled

Utilities Req'd: 208V/1PH, 5.0A; 1/2" CW, 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. Unit shall be all stainless steel construction.

3. Provide the connection between ice machine and Item #\_\_\_\_\_\_, Water Filtration System.

4. Ice maker shall contain bin with 22 pounds/10kg storage capacity.

5. Ice machine shall produce square cubes 2.3" x 1.9" x 1.9" (58.4mm x 48.3mm x 48.3mm).

6. Ensure that Ice Maker fits under Item #\_\_\_

7. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MAKER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU3030MA-1

Pertinent Data: 245 LBS Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 15.0A; 3/8" CW, 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. Unit shall be all stainless steel construction.

3. Coordinate the connection between ice maker and Item #\_\_\_\_\_, Water Filtration System.

4. Install ice maker under Item #\_\_\_\_\_, Back Serving Counter with Sink, and coordinate proper installation.

5. Ice maker shall produce dice cubes 7/8" by 7/8" by 7/8" thick.

6. Provide bin with 110 lbs. ice storage capacity.

7. Provide 6" stainless steel legs.

8. Provide slide up and in bin door.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER ICE MAKER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: CU3030MA-1A

Pertinent Data: 300 Pounds Capacity, Air Cooled

Utilities Req’d: 120V/1PH, 5.8A; 3/8" CW, (2) 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. Unit shall be all stainless steel construction.

3. Coordinate the connection between ice maker and provide a Water Filtration System.

4. Install ice maker under of Item #\_\_\_\_\_, Bar Top and Die, coordinate proper installation.

5. Ice maker shall produce flaked ice.

6. Provide bin with 110 lbs. ice storage capacity.

7. Provide 6" stainless steel legs.

8. Provide slide up and in bin door.

9. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER PLATE WARMER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

Utilities Req’d: 120V/1PH, 20.0A

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 #FSX.X, Detail #???.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide Chromalox Silicone Laminated Heater blanket on the top sides and bottom of the Cabinet.

5. Equip the unit with sliding glass cabinet doors with integrally formed full length door pull and intermediate shelves.

6. Provide Thermostatic Temperature Controls for the Chromalox Silicone Laminated Heater blanket.

7. Coordinate installation and fabrication with Item #, Service Pass Counter with Heated Cabinets and Sliding Doors.

8. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

9. All finished edges shall be #7 mirrored polish finish.

10. Provide shop drawings for approval prior to fabrication.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: UR27B

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 2.7A

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 door hinged left as shown on drawings.

4. Provide unit with one adjustable shelf.

5. Provide door lock on the door section.

6. Provide exterior thermometer.

7. Provide stainless steel exterior.

8. Provide four (4) 2-1/4" casters, two (2) with brakes.

9. Coordinate that the unit will fit under Item #\_\_\_\_\_\_\_\_\_

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM # : UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: HB24RS4

Pertinent Data: 2 Door- 2 Drawer, 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. Under Counter Refrigerator shall be self-contained refrigeration with the condensing unit on the back.

3. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide a single section with a UV-coated glass door.

5. Provide four (4) 1” casters, front two with brakes.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM # : UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: HC48RS

Pertinent Data: 2 Door, Self-Contained

Utilities Req’d: 120V/1PH; 2.8A

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. Under Counter Refrigerator shall be self-contained refrigeration with the condensing unit on the right.

3. Unit shall be provided with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

4. Provide glass doors with stainless steel frame hinged left, right.

5. Provide four 1" casters, front two with brakes.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-27-ADA-HC

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. Provide unit with low profile casters.

3. Provide unit with one (1) heavy duty stainless steel exterior doors.

4. Provide each door fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide a positive seal self-closing doors with 90° stay open feature.

6. Coordinate installation under Item #

7. Provide low profile casters for an overall height of 31-7/8".

8. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-27G-ADA-HC~FGD01

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. Provide unit with 1-1/2" high, heavy duty, polyurethane, casters, two (2) with brakes.

3. Coordinate installation under Item #

4. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

5. Provide low profile model with 31-7/8" work surface height.

6. Provide a glass door.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDER COUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-27-HC

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. Provide unit with 3-1/2" high, heavy duty, polyurethane, casters, two (2) with brakes.

3. Coordinate installation under Item #

4. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

5. Provide standard work surface height.

6. Provide a solid door hinged right as shown on plans.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-36-ADA-HC

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. Provide unit with low profile casters.

3. Provide unit with work top.

4. Coordinate installation under Item #

5. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-48-ADA-HC

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 3.0A

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 unit with low profile casters.

3. Provide unit with two (2) heavy duty stainless steel exterior doors.

4. Provide each door fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide a positive seal self-closing doors with 90° stay open feature.

6. Coordinate installation under Item #

7. Provide low profile casters for an overall height of 31-7/8".

8. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-48G-ADA-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 3.0A

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 “Low-E”, double pane thermal glass assembly with extruded aluminum frames.

3. Provide four (4) low profile heavy duty swivel casters two (2) with brakes for a total height of 31-7/8”.

4. Provide heavy-duty cord and plug.

5. Provide doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-48-HC

Pertinent Data: ---

Utilities Req’d: 120V/1PH, 3.0A

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 unit with low profile casters.

3. Provide unit with one (1) heavy duty stainless steel exterior doors.

4. Provide each door fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

5. Provide a positive seal self-closing doors with 90° stay open feature.

6. Coordinate installation under Item #

7. Provide low profile casters for an overall height of 31-7/8".

8. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TUC-60-ADA-HC

Pertinent Data: Self-Contained; Future Equipment

Utilities Req’d: 120V/1PH; 3.0A

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 “Low-E”, double pane thermal glass assembly with extruded aluminum frames.

3. Provide four (4) low profile heavy duty swivel casters two (2) with brakes for a total height of 31-7/8”.

4. Provide heavy-duty cord and plug.

5. Provide doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UNDERCOUNTER REFRIGERATOR WITH DOORS

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans Drawing #FS

Utilities Req’d: 120V/1PH; 8.0A; 1” 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 #FSX.X, Detail #32.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide unit with heavy duty door track, to be tested to 115Kg.

5. Provide unit with safety grip handles.

6. Coordinate installation into Item #, Cold Preparation Counter With Sink.

7. Condensing unit to be located where shown on drawings, mounted on a pull out tray. Unit is to consist of 1/3 HP compressor and all components necessary for a fully functioning system.

8. Provide one piece, self-adjusting, magnetic gaskets.

9. Provide 1” diameter NSF brass drain.

10. Provide digital thermometer, to be fully integrated with the HACCP Compliant data collection system per General Conditions 2.31.

11. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

12. All refrigeration components are to meet NSF 7 requirements.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #522: UTENSIL CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS

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 #FSX.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 #\_\_.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UTENSIL DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #: UTENSIL WASHER

Quantity: One (1)

Manufacturer: Champion

Model No.: PP-12-PT

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 71.0A; 3/4” HW; 1-1/4” 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. Dish machine shall provide for front service, all services must be accessible from the front of the unit, owner provided detergent dispenser shall be mounted in front.

3. Provide external rinse hose and spray gun.

4. Provide self-contained water heating.

5. Provide moisture resistant control gauges.

6. Provide recirculating wash water.

7. Provide left to right operation.

8. Provide adjustable wash and rinse cycles.

9. Provide removable dual filtration system.

10. Equip unit with electric heat.

11. Provide unit with precision engineered spray patterns.

12. Provide unit with Digital Control and Information Center.

13. Provide two doors lift-up door type, single control handle. Counter balanced with self-lubricating guides, stainless steel cables on nylon rollers with cable guards to ensure tracking. Doors are interlocked with limit switch to prevent machine operation while doors are open. Door construction: 16-gauge, stainless steel.

14. Provide shop drawings for approval prior to fabrication.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: UTILITY RACK

Quantity: Two (2)

Manufacturer: New Age

Model No.: 1331

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 #: VACUUM PACKAGIING MACHINE

Quantity: One (1)

Manufacturer: Sipromatic

Model No.: 450-T

Pertinent Data: Mobile

Utilities Req’d: 120V/1PH; 6.5A

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 counter top models with stainless steel housing and single chamber.

3. Provide powerful, high quality 20 m3/h Busch pump and vacuum dial gauge.

4. Provide single stainless steel 27.5” x 20” x 8” high chamber with vacuum intervals of 1 to 99 seconds.

5. Provide two (2) 19.1” seal bars with high integrity double sealing.

6. Provide simple to operate electronic touch pad controls.

7. Provide gas flush for the addition of an anaerobic gas mixture and/or pillow pack seal.

8. Provide heavy-duty cord and plug.

9. Coordinate installation under Item #, Cold Preparation Table with Sink.

10. Provide unit on four (4) 2” heavy-duty, non-marking casters, two (2) with brakes.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VEGETABLE SLICER

Quantity: One (1)

Manufacturer: Piper Products

Model No.: GSM XL

Pertinent Data: ---

Utilities Req’d: 120V/1PH; 14.5A

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 with heavy-duty cord and plug. Coordinate NEMA configuration with Electrical Contractor.

3. Provide the following processing plates:

G35 1/8” slicing plate, and G105 5/8” slicing plate.

4. Coordinate installation onto Item #, Cold Preparation Table with Sink.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VEGETABLE WASHER

Quantity: One (1)

Manufacturer: Nilma

Model No.: ATIR I

Pertinent Data: Tilting

Utilities Req’d: 208V/3PH; 6.6A; 1” CW, 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 washing intensity adjusting control.

4. Equip unit with water discharge adjusting control.

5. Provide rotating water inlet faucet.

6. Equip unit with an easy to inspect and clean washing basin.

7. Unit shall be equipped with a hydraulic device for automatic product unloading.

8. Unit construction shall be entirely stainless steel.

9. Provide adjustable feet.

10. Equip unit with a pump protection guard.

11. Provide a trolley for vegetable transportation made of made of 18/10 stainless steel with four castors and removable basket made of white plasticized steel.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VEGETABLE WIRE TRANSPORT CART

Quantity: Two (2)

Manufacturer: Nilma

Model No.: Trolleys for Vegetable

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 construction of 18/10 stainless steel.

4. Provide four (4) casters.

5. Provide a removable basket made of white plasticized steel.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VENTLESS EXHAUST SYSTEM

Quantity: One (1)

Manufacturer: Blodgett

Model No.: VLF “Hoodini”

Pertinent Data: Part of Item #\_\_\_\_\_\_\_\_\_

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 a Hoodini convection hood to collect and filters exhaust from the oven cavities.

3. Unit to connects directly to Item #\_\_\_\_\_, Double Convection Oven, via duct work.

4. Unit to be wired into Item #\_\_\_\_, Double Convection Oven.

5. Provide one (1) hood filter.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VENTLESS EXHAUST HOOD

Quantity: One (1)

Manufacturer: Rational

Model No.: 60.76.178

Pertinent Data: UL Listed

Utilities Req'd: 120V/1PH, 1.4A (light and fan), NEMA 5-15P; 415 CFM Extraction

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. UltraVent® Plus Ventless Recirculating Condensation Hood, with HEPA filter for smoke capture, filters smoke, for single or Combi-Duo, for 6- and 10-full size (electric), 6' cord

3. Provide unit with any and all installation kits to ensure a perfect fit onto Item #\_\_\_\_, Double Combi Oven.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VENTLESS EXHAUST SYSTEM

Quantity: One (1)

Manufacturer: Rational

Model No.: 60.76.179

Pertinent Data:

Utilities Req’d: 120V/1PH, 1.42A; 415 CFM Exhaust

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. Assembly to consist of one (1) section, 33-5/8”" long x 38-1/4" wide x 12-3/8" high, unit shall weigh 146 pounds. Construction to be a minimum of 18 gauge, 300 series stainless-steel with No. 4 finish.

4. Unit shall be mounted directly onto Item #\_\_\_\_\_\_\_\_, Combi Oven.

5. Provide Intelligent power control with automatic, continuously variable adjustment of the extraction power to the quantity of steam emitted.

6. Unit shall automatically boosts extraction rate when cooking cabinet door is opened.

7. Equip unit to eliminates lingering steam and vapours. These are extracted and condensed in the hood.

8. Unit shall be easy to install and retrofit.

9. Provide Issue of service notifications on the display of the iCombi Pro and iCombi Classic.

10. Equip with adjustment of maximum extraction power on the display.

11. Provide easy to clean baffle plate, dishwasher safe.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: VERTICAL CUTTER / MIXER

Quantity: One (1)

Manufacturer: Hobart

Model No.: HCM450

Pertinent Data: ---

Utilities Req’d: 208V/3PH; 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. Size and configuration as shown on drawings.

3. Equip unit with a 45-quart capacity stainless steel bowl with pouring lip.

4. Construct unit with a durable steel base with epoxy enamel finish.

5. Unit shall be equipped with electromechanical safety interlocks, and Start/Stop push button switches.

6. Provide the unit with a 5-minute timer with “Hold” and “Jog” settings.

7. Equip the unit with a counterbalanced clear Lexan7 polycarbonate bowl cover with stainless steel support bar.

8. Provide the unit with a bowl tilt lever which allows bowl to tilt to a 90-degree angle for easy pouring and removal of product.

9. Provide a stainless steel mixing baffle with pour-through center shaft which will be manually operated to move products continually into the shaft blades, built-in bowl cover scraper allows for easy viewing of product, and pour-through center shaft permits addition of liquid products with the cover closed.

10. Unit shall include a 2 Blade Cut/Mix Knife, a Knead/Mix Attachment, and a Polypropylene Strainer Basket.

11. Provide with a 6’ heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WALK-IN COOLER

Quantity: One (1)

Manufacturer: ThermalRite

Model No.: Custom

Pertinent Data: 8’ 6” ID Wide x 9’ 10” ID 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 Kason 1810LX6000 LED 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 #: WALK-IN COOLER

Quantity: One (1)

Manufacturer: ThermalRite

Model No.: Custom

Pertinent Data: 8’ 6” ID Wide x 9’ 10” ID 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 consist of 101.6 mm (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 1219.2 mm (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 Panels: General Contractor to provide a non-insulated, level-smooth, clean floor with 4 mil (min) polyvinyl separator sheets with 6" overlaps (min) at joints. Floor panels to be installed prior to wall panels with rigidly coupled cam locks. Floor panels to have minimum 650 pound per square foot (3,173.58 kg/m2) load capacity with 3/16" aluminum tread plate wearing surface, and 5" high 3/8" minimum radius coved base. Provide interior ramp with matching tread plate where shown on drawings.

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 Kason 1810LX6000 LED light fixtures 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 #31: BULK COOLER

Quantity: One (1)

Manufacturer: Thermalrite

Model No.: Custom

Pertinent Data: 9’2” ID Wide x 28’3” ID 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 Thermal-Rite horizontal power sliding door. Door shall be fit with all components necessary to accomplish the successful use of a power sliding door. Door shall slide to the left of the opening on the outside of the walk-in. Install bucks true plumb and square and shall be of sufficient size to accommodate door weight. Hardware and track shall be factory mounted.

7. Each door to be the same exterior and interior finish as the panels to the walk-in, and shall be equipped with a 12" x 14" sealed glass view port.

8. Provide 36" high kickplate of 1/8" aluminum tread plate on both sides of door, full width of door.

9. Provide a 60" wide x 96" high door.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 Kason 1810LX6000 LED 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 #: WALK-IN FREEZER

Quantity: One (1)

Manufacturer: ThermalRite

Model No.: Custom

Pertinent Data: 8’ 6” ID Wide x 9’ 10” ID 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.

Fabricate and set in place per plans, details, 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 panels must meet 2009 energy requirements. All exposed finish es 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.

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 .040 aluminum with white acrylic. 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, 8-1/2” (215.9mm) 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. Freezer door to be Standard ThermalRite, 42” wide x 6’6-1/4” 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 are to be PVC with vulcanized and continuous magnetic core at sides and head of door jamb. Sill wiper to be adjustable neoprene, removable 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” x 2” aluminum bar at 4” AFF.

12. Provide interior and exterior 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” on center, at 2’0” AFF where walls are exposed, or where mobile equipment is located.

13. Provide PVC, low temperature strip curtains, transparent, 8” wide by 0.080” thick, at door openings.

14. Provide adequate Kason 1810LX6000 LED light fixtures installed in ceiling to accomplish 20 foot-candle power at 6” above finished floor, fully enclosed and gasketed vapor tight with shatterproof diffuser. 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” 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” diameter hold in ceiling panel for Contractor to make final connections.

16. Provide heated pressure relief port.

17. All electrical penetrations to the ambient of the walk-in require “EY” seal offs, provided by the contractor.

18. Provide matching closure panel.

19. Provide coil supports or 1/2” diameter nylon threaded rods, plated steel nuts and washers to adequately support specified evaporator coils.

20. Provide escutcheon plates of 5” diameter stainless steel, as required by each contractor to dress off utility penetrations, including drain lines. Each 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 #: WALK-IN FREEZER

Quantity: One (1)

Manufacturer: ThermalRite

Model No.: Custom

Pertinent Data: 8’ 6” ID Wide x 9’ 10” ID 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.

Fabricate and set in place per plans, details, and the following:

1. Set in place in location as shown on drawings.

2. Wall panels to consist of 101.6 mm (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 1219.2 mm (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 .040 aluminum with white acrylic. 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 Panels: General Contractor to provide an insulated, level-smooth, clean floor with 4 mil (min) polyvinyl separator sheets with 6" (152 mm) overlaps (min) at joints. Floor panels to be installed prior to wall panels with rigidly coupled cam locks. Floor panels to have minimum 650 pound per square foot (3,173.58 kg/m2) load capacity with 3/16" (4.8 mm) aluminum tread plate wearing surface, and 5" (127 mm) high 3/8" (9.5 mm) minimum radius` coved base. Provide interior ramp with matching tread plate where shown on drawings.

6. Freezer door to be Standard ThermalRite, 42” wide x 6’6-1/4” 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 are to be PVC with vulcanized and continuous magnetic core at sides and head of door jamb. Sill wiper to be adjustable neoprene, removable 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” x 2” aluminum bar at 4” AFF.

12. Provide interior and exterior 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” on center, at 2’0” AFF where walls are exposed, or where mobile equipment is located.

13. Provide PVC, low temperature strip curtains, transparent, 8” wide by 0.080” thick, at door openings.

14. Provide adequate Kason 1810LX6000 LED light fixtures installed in ceiling to accomplish 20 foot-candle power at 6” above finished floor, fully enclosed and gasketed vapor tight with shatterproof diffuser. 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” 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” diameter hold in ceiling panel for Contractor to make final connections.

16. Provide heated pressure relief port.

17. All electrical penetrations to the ambient of the walk-in require “EY” seal offs, provided by the contractor.

18. Provide matching closure panel.

19. Provide coil supports or 1/2” diameter nylon threaded rods, plated steel nuts and washers to adequately support specified evaporator coils.

20. Provide escutcheon plates of 5” diameter stainless steel, as required by each contractor to dress off utility penetrations, including drain lines. Each 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 #: WALL CABINET

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS\_\_\_\_\_

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 #FS\_\_\_.1, Detail #6.

2. Size and configuration as shown on drawings.

3. Set in place in location as shown on drawings.

4. Coordinate installation above Item #\_\_\_\_\_\_\_\_

5. Provide hinged stainless steel doors with integrally formed full length door pull and intermediate shelves.

6. All finished edges shall be #7 mirrored polish finish.

7. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WALL CABINET (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork By General Contractor

ITEM #: WALL SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FSX.X Detail #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 # FSX.X, 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 #, Beverage Counter with 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 #: WASTE OIL CONTAINMENT TANK

Quantity: One (1)

Manufacturer: Frontline International

Model No.: 2478SQ-NA

Pertinent Data: Indoor

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 heavy-gauge stainless steel exterior sides, bottom and legs.

4. Unit shall be freestanding, 24 in. square x 85.5 in. height.

5. Provide 6” high stainless steel legs.

6. Unit shall have a tank capacity of 1100 Lb/150 Gal.

7. Equip unit with a control panel with power indication or digital reader.

8. Provide level indicators with safety overflow protection.

9. Unit shall be suitable for Direct Plumbed, Remote Plumbed or Caddy systems.

10. Provide unit with INS-Kit for indoor installation.

11. Unit shall be UL, UL Sanitation Listed.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WASTE OIL CONTAINMENT TANK

Quantity: One (1)

Manufacturer: Frontline

Model No.: 2478SQ-NA-DP

Pertinent Data: 1100 Pounds

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 heavy-gauge stainless-steel exterior sides, bottom and legs.

4. Unit shall be freestanding, 24 in. square x 85.5 in. height.

5. Provide 6" high stainless-steel legs.

6. Unit shall have a tank capacity of 1,100 pounds/150 gallons.

7. Equip unit with a control panel with power indication or digital reader.

8. Provide level indicators with safety overflow protection.

9. Unit shall be suitable for Direct-Plumbed, Remote-Plumbed or Caddy systems.

10. Unit shall be UL, UL Sanitation Listed.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WASTE OIL CONTAINMENT TANK

Quantity: One (1)

Manufacturer: Frontline International

Model No.: 4280-NA

Pertinent Data: Indoor

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 heavy-gauge aluminum exterior.

4. Unit shall be freestanding, 42 in. diameter x 80 in. height.

5. Provide remote located control panel with power indication.

6. Unit shall have a tank capacity of 2650 Lb/353 Gal.

7. Provide level indicators with safety overflow protection.

8. Unit shall be suitable for Direct Plumbed, Remote Plumbed or Caddy systems.

9. Provide unit with INS-Kit for indoor installation.

10. Unit shall be UL, UL Sanitation Listed.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: OIL CONTAINMENT CADDY

Quantity: One (1)

Manufacturer: Frontline

Model No.: 10SS-NA-LP

Pertinent Data: 10-Gallon Capacity

Utilities Req’d: 120V/1PH; 3.5A

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 heavy-gauge stainless-steel construction.

4. Provide smooth, rolling, heavy-duty, non-mark casters, swivel front casters with brakes.

5. Provide extra-large “crumb catcher” basket.

6. Provide power switch and “break away” power cord.

7. Provide removable handle and lock-in-place safety cover

8. Provide high-temperature hose.

9. Provide special filter screen to protect pump.

10. Unit shall be UL, UL Sanitation Listed.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER AND ICE DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: MDT4F12A-1A

Pertinent Data: —

Utilities Req’d: 120V/1PH, 15.1A, 3/8" 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. Provide counter-top unit with a base stand.

3. Provide flaked ice and water.

4. Coordinate installation onto Item #\_\_\_\_\_, Beverage Counter with Sink.

5. Provide five year compressor warranty.

6. Provide with heavy-duty cord and plug. Coordinate NEMA configuration with Electrical Contractor.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER & ICE DISPENSER

Quantity: One (1)

Manufacturer: Scotsman

Model No.: MDT5N40

Pertinent Data: 455 lbs ARI Capacity

Utilities Req’d: 120V/1PH; 19.3A; 3/8" CW; 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. Size and configuration as shown on drawings.

3. Provide touch free actuation for convenient one handed operation.

4. Provide easily removable plastic chute.

5. Coordinate installation onto Item #\_\_\_\_\_, Beverage Counter.

6. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: WATER AND ICE STATION

Quantity: One (1)

Manufacturer: Delfield

Model No.: 204P

Pertinent Data: 45 LB Capacity

Utilities Req’d: 1/2" CW; (2) 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. Coordinate installation into Item #, Work Counter with Sink.

4. Provide unit with a pitcher filler.

5. Provide unit with chrome plated wire strainer.

6. Provide top with 20-gauge stainless steel with die stamped drain opening.

7. Provide 20-gauge stainless steel top with raised die stamped opening.

8. Provide one-piece stainless steel lift off cover with handle.

9. Provide 45-pound capacity ice chest.

10. Provide factory applied gasket.

11. Unit must be NSF Certified.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER CHILLER

Quantity: One (1)

Manufacturer: Perfection

Model No.: RA-34 RECIRCULATING

Pertinent Data: Water Cooled, Self-Contained

Utilities Req’d: 208V/1PH; 10.95A; 1/2” 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. Size and configuration as shown on drawings.

3. Unit shall be provided with stable water conditions no rise and fall in water temperature,

4. Provide unit with UltraChill Technology.

5. Provide the recirculating feature to allow flexibility to serve multiple units.

6. Equip the unit with a maximum line run of 500 foot.

7. Coordinate installation with Item #, Water Meter.

8. Unit shall be ceiling mounted and the General Contractor shall be responsible for supplying ceiling supports.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: 4HC-H

Pertinent Data: Twin

Utilities Req’d: 3/4” CW, 5/8” 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. Coordinate installation of Item \_\_\_\_, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: 4HC-H SINGLE

Pertinent Data: For Item #\_\_\_\_

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 with Item #\_\_\_, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: 4HC-H TWIN

Pertinent Data: For Item #\_\_\_\_

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 with Item #\_\_\_, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: H9320-51

Pertinent Data: ---

Utilities Req’d: 3/4" 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. Coordinate installation of Item #\_\_\_\_\_,

3. Provide a E-10 PREFILTER.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: H9320-52

Pertinent Data: ---

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 #\_\_\_\_\_\_\_\_, Ice Maker.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Hoshizaki

Model No.: H9320-53

Pertinent Data: Triple System

Utilities Req’d: 3/4" 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. Coordinate installation of Item #\_\_\_\_\_\_\_\_, Ice Maker.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Manitowoc

Model No.: AR-10000/AR-PRE

Pertinent Data: ---

Utilities Req’d: 20mm (3/4") CW, 10mm (3/8") 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. Coordinate installation of Item #\_\_\_\_, Ice Maker.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Manitowoc

Model No.: AR-20000/AR-PRE

Pertinent Data: ---

Utilities Req’d: 20mm (3/4") CW, 10mm (3/8") 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. Coordinate installation of Item #\_\_\_\_, Ice Machine.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Rational

Model No.: R195-CL

Pertinent Data: ---

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 #\_\_\_\_\_, Countertop Combi Oven.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Rational

Model No.: R295-CL

Pertinent Data: Dual System

Utilities Req’d: ¾” 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 #\_\_\_\_\_

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: A1-P

Pertinent Data: Single System

Utilities Req’d: 3/8" 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. Coordinate installation of Item #\_\_\_\_\_, Ice and Water Dispenser.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP1P

Pertinent Data: Single System

Utilities Req’d: 3/4” 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. Coordinate installation of Item #, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #351: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP2-P

Pertinent Data: Double System

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 #, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #352: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP3-P

Pertinent Data: Triple System

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 #, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: SSM1-P

Pertinent Data: Single System

Utilities Req’d: 3/8" 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. Coordinate installation of Item #\_\_\_\_\_, Ice and Water Dispenser.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: SSM2-P

Pertinent Data: Double System

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 #\_\_\_\_\_, Ice Machine.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WATER METER

Quantity: One (1)

Manufacturer: Gemini KB Systems

Model No.: SAMM220

Pertinent Data: ---

Utilities Req’d: 3/4” HW, 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. Size and configuration as shown on drawings.

3. Unit shall be wall mounted unit, 60” above floor level.

4. Provide unit dimensions: W 7” X H 11” X D 6”.

5. Units incoming water pressure should be regulated from 30psi minimum to 80psi maximum.

6. Equip the unit with an outlet of 1/2” water line connection.

9. Provide a notched wheel for setting dosing amount on graduated dial (1# to 220#).

10. Equip unit with an Emergency cut off lever.

11. Provide a water temperature gauge.

12. Unit shall be equipped with a dosing start lever.

13. Equip unit with a manual temperature mixing valve lever.

14. Unit shall be supplied with 8’ water hose line with swan neck connection for hanging to mixing bowl.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WHITE WINE REFRIGERATOR

Quantity: One (1)

Manufacturer: EuroCave

Model No.: E-Pure-L

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 3.0A

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. Equip unit with three (3) temperatures.

4. Unit shall have glass doors with silver frames hinged right.

5. Provide a handle that is integrated to the door frame.

6. Provide unit with 10 sliding shelves.

7. Equip unit with amber LED lights.

8. Provide with heavy-duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

9. Unit shall be equipped with door locks.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WINE REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: TR-30DZW-L-SG-A

Pertinent Data: Single Section, Self-Contained

Utilities Req’d: 120V/1PH; 1.2A

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 300 series stainless steel exterior, and interior.

3. Provide a low-E, double pane, UV tinted glass door with stainless steel door frame with a 120° stay open feature.

4. Provide heavy-duty cord and plug.

5. Provide lift-up grill on top of the unit with toe kick.

6. Provide 2 independent zones with dual evaporators that can be adjusted from 40°F (4.4°C) to 65°F (18.3°C).

7. Equip unit with full extension wine racks with unfinished cherry fronts that cradle the wine and prevent vibration.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WINE STORAGE SHELVING

Quantity: One (1)

Manufacturer: Metro

Model No.: (1) WC237C

Pertinent Data: 14 Shelves per Unit

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 #: WORK SURFACE (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork By General Contractor

ITEM #: WORKTOP FREEZER

Quantity: One (1)

Manufacturer: True Food Service Equipment

Model No.: TWT-27F-HC

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 2.3A

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide four (4) 5” heavy duty swivel casters two (2) with brakes.

4. Provide heavy-duty cord and plug.

5. Provide door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #: WORKTOP REFRIGERATOR

Quantity: One (1)

Manufacturer: True

Model No.: TWT-27D-2-HC

Pertinent Data: MOBILE

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 stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.

3. Provide rear mounted self-contained refrigeration

4. Provide unit with four 1-1/2" castors, two (2) with brakes.

5. Provide two (2) drawers, each to accommodate (1) 12" x 20" x 6" pan.

6. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.