**BULK STORAGE AREA**

ITEM #1: REFRIGERATION RACK  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: IRW2-06M-MT4-MEPST  
Pertinent Data: INDOOR, WATER-COOLED, ON EMERGENCY POWER  
Utilities Req'd: 480V/3PH, 68.1A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 120V/1PH, 20.0A; 2" Chilled Water Supply, 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 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 #68, Walk-In Freezer Cooler   
System “B” Item #74, Walk-In Cooler  
18. KEC shall be fully responsible for providing and coordinating installation of freon leak detection system for Item #82, 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 #2: SPARE NUMBER

ITEM #3: SPARE NUMBER

ITEM #4: SPARE NUMBER

ITEM #5: SPARE NUMBER

ITEM #6: SPARE NUMBER

ITEM #7: SPARE NUMBER

ITEM #8: SPARE NUMBER

ITEM #9: SPARE NUMBER

ITEM #10: SPARE NUMBER

ITEM #11: HIGH-DENSITY SHELVING  
Quantity: One (1)  
Manufacturer: METRO  
Model No.: TTE24C  
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 #12: HIGH-DENSITY SHELVING  
Quantity: One (1)  
Manufacturer: METRO  
Model No.: TTE24C  
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 #13: HIGH-DENSITY SHELVING  
Quantity: Two (2)  
Manufacturer: METRO  
Model No.: TTE24C  
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 #14: DRY STORAGE SHELVING  
Quantity: Four (4)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #15: SPARE NUMBER

ITEM #16: NON-FOOD STORAGE SHELVING  
Quantity: Eleven (11)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #17: EQUIPMENT STORAGE SHELVING  
Quantity: Nine (9)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #18: BEVERAGE COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #19: SPARE NUMBER

ITEM #20: SPARE NUMBER

ITEM #21: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #22: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0095  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.8A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer's standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_, 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 #23: COOLER STORAGE SHELVING  
Quantity: Seven (7)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #24: BEVERAGE STORAGE SHELVING  
Quantity: Eight (8)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #25: SPARE NUMBER

ITEM #26: SODA SYSTEM WITH RACK (NOT IN CONTRACT)  
Quantity: Two (2)  
Pertinent Data: BY VENDOR

ITEM #27: CO2 TANK (NOT IN CONTRACT)  
Quantity: Five (5)  
Pertinent Data: BY VENDOR

ITEM #28: AIR CURTAIN  
Quantity: One (1)  
Manufacturer: MARS AIR SYSTEMS  
Model No.: STD248-1UA-OB-VHP  
Pertinent Data: WALL MOUNTED, WITH UV, HEPAC AND IONIZER  
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 10-15% 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 #29: SPARE NUMBER

ITEM #30: SPARE NUMBER

ITEM #31: BULK COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER); 120V/1PH, 20.0A (FOR DOOR MOTOR)

See plans for location and placement of item with reference to adjoining equipment.   
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 #32: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #33: LOW-PROFILE EVAPORATOR COIL  
Quantity: Two (2)  
Manufacturer: RDT  
Model No.: BEC0095  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.7A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

ITEM #34: COOLER STORAGE SHELVING  
Quantity: Thirteen (13)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #35: SPARE NUMBER

ITEM #36: BULK FREEZER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER); 120V/1PH, 20.0A (FOR DOOR MOTOR)

ITEM #37: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #38: EVAPORATOR COIL  
Quantity: Two (2)  
Manufacturer: RDT  
Model No.: BEL0100  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 208V/1PH, 9.1A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_, 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 #39: SPARE NUMBER

ITEM #40: SPARE NUMBER

ITEM #41: FREEZER STORAGE SHELVING  
Quantity: Fourteen (14)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #42: THAW COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #43: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #44: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0130  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 208V/1PH, 13.7A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_, 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 #45: SPARE NUMBER

ITEM #46: COOLER STORAGE SHELVING  
Quantity: Eight (8)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #47: UTILITY RACK  
Quantity: Two (2)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #48: DAIRY COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #49: SPARE NUMBER

ITEM #50: SPARE NUMBER

ITEM #51: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #52: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0105  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.8A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_, 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 #53: COOLER STORAGE SHELVING  
Quantity: Six (6)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #54: SPARE NUMBER

ITEM #55: SPARE NUMBER

**PREPARATION AREA**

ITEM #56: PROTEIN FREEZER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #57: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0100  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 208V/1PH, 9.1A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_, 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 #58: FREEZER STORAGE SHELVING  
Quantity: Six (6)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #59: SPARE NUMBER

ITEM #60: SPARE NUMBER

ITEM #61: PROTEIN COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #62: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #63: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0115  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.8A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_, 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: COOLER STORAGE SHELVING  
Quantity: Eight (8)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #65: SPARE NUMBER

ITEM #66: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #67: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #68: SPARE NUMBER

ITEM #69: SPARE NUMBER

ITEM #70: SPARE NUMBER

ITEM #71: PREPARATION TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (3) 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #72: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #73: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #74: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #91  
Utilities Req'd: ---

ITEM #75: SPARE NUMBER

ITEM #76: MEAT GRINDER  
Quantity: One (1)  
Manufacturer: HOBART  
Model No.: 4812  
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. Coordinate installation on Item #377, 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 #77: VACUUM PACKAGING MACHINE  
Quantity: One (1)  
Manufacturer: SIPROMAC  
Model No.: 450-T  
Pertinent Data: MOBILE, WITH CART  
Utilities Req'd: 120V/1PH, 20.0A

ITEM #78: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #79: SPARE NUMBER

ITEM #80: SPARE NUMBER

ITEM #81: RECCESSED CUTTING BOARD  
Quantity: Two (2)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #71  
Utilities Req'd: ---

ITEM #82: KNIFE SANITIZER  
Quantity: One (1)  
Manufacturer: EDLUND  
Model No.: KSUV-18  
Pertinent Data: WALL MOUNTED  
Utilities Req'd: 120V/1PH, 0.6A

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 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 #83: PATIENT ROOM SCANNER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #84: PORTION SCALE  
Quantity: Two (2)  
Manufacturer: DETECTO  
Model No.: AP-6  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 0.5A

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 0.5” LCD Display.  
4. Equip the unit with a 6.75” W x 5.25” D Platform size.  
5. Coordinate installation onto Item #331, Double Wall Shelf.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #85: SPARE NUMBER

ITEM #86: 20 QT. 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 #167, Pastry Counter.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #87: MIXER UTENSIL RACK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #204, 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 #88: AIR PURIFIER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: PSF-16PCO  
Pertinent Data: WALL MOUNTED  
Utilities Req'd: 120V/1PH, 0.8A

ITEM #89: SPARE NUMBER

ITEM #90: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #91: PREPARATION TABLE WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (3) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 16gauge 304 stainless steel under shelf with 2” turn-up at the rear.  
6. Coordinate installation of Item #352, PreRinse Unit with Faucet.  
7. Provide cutout in table top with support tabs and pins for Item #351, Recessed Cutting Board.  
8. Provide cutout in table for Item #351 Fish Sink with Perforated Bottom.  
9. Provide a fully enclosed back splash on left side of the table.  
10. Coordinate installation with Item #348, Double Wall Shelf, and Item #347, Knife Sanitizer.  
11. Provide space under table for Item #353, 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.  
24. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #92: UTILITY RACK  
Quantity: Three (3)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #93: DRY STORAGE SHELVING  
Quantity: Two (2)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #94: LOW-PROFILE EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEV0160  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 1.7A (DATA CABLE REQUIRED); 3/4" IW

ITEM #95-100: SPARE NUMBER

**PREPARATION AREA**

ITEM #101: VEGETABLE COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER); 120V/1PH, 20.0A (FOR DOOR MOTOR)

ITEM #102: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #103: LOW-PROFILE EVAPORATOR COIL  
Quantity: Two (2)  
Manufacturer: RDT  
Model No.: BEC0065  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 0.8A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

ITEM #104: COOLER STORAGE SHELVING  
Quantity: Ten (10)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Provide unit with four (4) heavy-duty, polyurethane, non-marking casters, two (2) with brakes.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #105: SPARE NUMBER

ITEM #106: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #107: PREPARATION TABLE WITH SINKS  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH MIXER RECESS  
Utilities Req'd: (3) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, (2)1-1/2" IW

ITEM #108: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #109: SPARE NUMBER

ITEM #110: SPARE NUMBER

ITEM #111: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #112: VEGETABLE DRYER  
Quantity: One (1)  
Manufacturer: HOBART  
Model No.: SDPS-11  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 2.5A

ITEM #113: RECCESSED CUTTING BOARD  
Quantity: Two (2)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #107  
Utilities Req'd: ---

ITEM #114: KNIFE SANITIZER  
Quantity: One (1)  
Manufacturer: EDLUND  
Model No.: KSUV-18  
Pertinent Data: WALL MOUNTED  
Utilities Req'd: 120V/1PH, 0.6A

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 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 #115: SPARE NUMBER

ITEM #116: PATIENT ROOM SCANNER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #117: PORTION SCALE  
Quantity: Two (2)  
Manufacturer: DETECTO  
Model No.: AP-6  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 0.5A

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 0.5” LCD Display.  
4. Equip the unit with a 6.75” W x 5.25” D Platform size.  
5. Coordinate installation onto Item #331, Double Wall Shelf.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #118: SPARE NUMBER

ITEM #119: SPARE NUMBER

ITEM #120: SPARE NUMBER

ITEM #121: 20 QT. 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 #167, Pastry Counter.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #122: MIXER UTENSIL RACK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #204, 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 #123: SPARE NUMBER

ITEM #124: SPARE NUMBER

ITEM #125: SPARE NUMBER

ITEM #126: LOW-PROFILE EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEV0125  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 1.7A (DATA CABLE REQUIRED); 3/4" IW

ITEM #127: PREPARATION TABLE WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 16gauge 304 stainless steel under shelf with 2” turn-up at the rear.  
6. Coordinate installation of Item #352, PreRinse Unit with Faucet.  
7. Provide cutout in table top with support tabs and pins for Item #351, Recessed Cutting Board.  
8. Provide cutout in table for Item #351 Fish Sink with Perforated Bottom.  
9. Provide a fully enclosed back splash on left side of the table.  
10. Coordinate installation with Item #348, Double Wall Shelf, and Item #347, Knife Sanitizer.  
11. Provide space under table for Item #353, 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.  
24. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #128: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #129: SPARE NUMBER

ITEM #130: SPARE NUMBER

ITEM #131: FOOD PROCESSOR  
Quantity: One (1)  
Manufacturer: ROBOT COUPE  
Model No.: R 2 N  
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. 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 #132: VEGETABLE SLICER  
Quantity: One (1)  
Manufacturer: PIPER  
Model No.: GSM XL  
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 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 #303, Cold Preparation Table with Sink.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #133: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #134: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #135: SPARE NUMBER

ITEM #136: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #137: AIR PURIFIER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: PSF-16PCO  
Pertinent Data: WALL MOUNTED  
Utilities Req'd: 120V/1PH, 0.8A

ITEM #138: UTILITY RACK  
Quantity: Two (2)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #139: SPARE NUMBER

ITEM #140-145: SPARE NUMBERS

ITEM #146: CATERING COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #147: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #148: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0095  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.8A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer's standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_, 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 #149: SPARE NUMBER

ITEM #150: SPARE NUMBER

ITEM #151: COOLER STORAGE SHELVING  
Quantity: Six (6)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #152: PREPARATION TABLE WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 16gauge 304 stainless steel under shelf with 2” turn-up at the rear.  
6. Coordinate installation of Item #352, PreRinse Unit with Faucet.  
7. Provide cutout in table top with support tabs and pins for Item #351, Recessed Cutting Board.  
8. Provide cutout in table for Item #351 Fish Sink with Perforated Bottom.  
9. Provide a fully enclosed back splash on left side of the table.  
10. Coordinate installation with Item #348, Double Wall Shelf, and Item #347, Knife Sanitizer.  
11. Provide space under table for Item #353, 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.  
24. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #153: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #154: RECCESSED CUTTING BOARD  
Quantity: Two (2)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #152  
Utilities Req'd: ---

ITEM #155: SPARE NUMBER

ITEM #156: PATIENT ROOM SCANNER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #157: PORTION SCALE  
Quantity: Two (2)  
Manufacturer: DETECTO  
Model No.: AP-6  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 0.5A

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 0.5” LCD Display.  
4. Equip the unit with a 6.75” W x 5.25” D Platform size.  
5. Coordinate installation onto Item #331, Double Wall Shelf.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #158: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #159: SPARE NUMBER

ITEM #160: SPARE NUMBER

ITEM #161: REACH-IN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA2R-2S-HC  
Pertinent Data: MOBILE  
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 #162: UTILITY RACK  
Quantity: Three (3)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #163: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #164: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #165: SPARE NUMBER

ITEM #166: AIR PURIFIER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: PSF-16PCO  
Pertinent Data: WALL MOUNTED  
Utilities Req'd: 120V/1PH, 0.8A

ITEM #167: PREPARATION TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #168: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #169: SPARE NUMBER

ITEM #170: SPARE NUMBER

ITEM #171: FOOD PROCESSOR  
Quantity: One (1)  
Manufacturer: ROBOT COUPE  
Model No.: R 2 N  
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. 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 #172: VEGETABLE SLICER  
Quantity: One (1)  
Manufacturer: PIPER  
Model No.: GSM XL  
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 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 #303, Cold Preparation Table with Sink.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #173: SPARE NUMBER

ITEM #174: SPARE NUMBER

ITEM #175-190: SPARE NUMBERS

ITEM #191: FINISH COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER); 120V/1PH, 20.0A (FOR DOOR MOTOR)

ITEM #192: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #193: LOW-PROFILE EVAPORATOR COIL  
Quantity: Two (2)  
Manufacturer: RDT  
Model No.: BEC0095  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.7A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

ITEM #194: COOLER STORAGE SHELVING  
Quantity: Eight (8)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #195: SPARE NUMBER

ITEM #196: UTILITY RACK  
Quantity: Eight (8)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #197: BLAST CHILLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & 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 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 #348, 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 #338, 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 #198: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #199: SPARE NUMBER

ITEM #200: SPARE NUMBER

ITEM #201: BLAST CHILLER EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: PBC450  
Pertinent Data: ---  
Utilities Req'd: 208V/1PH, 20.2A (DATA CABLE REQUIRED)

ITEM #202: SPARE NUMBER

ITEM #203: SPARE NUMBER

ITEM #204: SPARE NUMBER

ITEM #205: SPARE NUMBER

ITEM #206: PREPARATION TABLE WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 16gauge 304 stainless steel under shelf with 2” turn-up at the rear.  
6. Coordinate installation of Item #352, PreRinse Unit with Faucet.  
7. Provide cutout in table top with support tabs and pins for Item #351, Recessed Cutting Board.  
8. Provide cutout in table for Item #351 Fish Sink with Perforated Bottom.  
9. Provide a fully enclosed back splash on left side of the table.  
10. Coordinate installation with Item #348, Double Wall Shelf, and Item #347, Knife Sanitizer.  
11. Provide space under table for Item #353, 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.  
24. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #207: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #208: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #209: SPARE NUMBER

ITEM #210: SPARE NUMBER

ITEM #211: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #206  
Utilities Req'd: ---

ITEM #212: FOOD BLENDER  
Quantity: One (1)  
Manufacturer: VITAMIX  
Model No.: 5205  
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 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 #213: FOOD BLENDER  
Quantity: One (1)  
Manufacturer: VITAMIX  
Model No.: 5205  
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 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 #214: FOOD BLENDER  
Quantity: One (1)  
Manufacturer: VITAMIX  
Model No.: 5205  
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 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 #215: SPARE NUMBER

ITEM #216: REACH-IN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA1R-1S-HC  
Pertinent Data: MOBILE  
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) 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 #217: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #218: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #219: SPARE NUMBER

ITEM #220-225: SPARE NUMBERS

**POT/PAN WASH AREA**

ITEM #226: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #227: POT AND PAN DRYING RACK  
Quantity: Three (3)  
Manufacturer: METRO  
Model No.: MAX4  
Pertinent Data: MOBILE, FOUR TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Provide unit with four (4) heavy-duty, non-marking, polyurethane casters, two (2) with brakes.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #228: CLEAN POT/PAN TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #229: SPARE NUMBER

ITEM #230: SPARE NUMBER

ITEM #231: POT SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #3043, 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 #232: POT AND PAN WASHER  
Quantity: One (1)  
Manufacturer: CHAMPION  
Model No.: PP-20  
Pertinent Data: 180°F RINSE  
Utilities Req'd: 480V/3PH, 40.0A; 1/2" 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. 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 #233: CONDENSATE HOOD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 600 CFM Exhaust; 1/2" IW

ITEM #234: POT SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2)3/4" CW, (2)3/4" HW, (3)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 #306, Pot Shelf.  
9. Provide 16 gauge stainless steel rails and cross rails.  
10. Provide space under right drainboard for Item #308, Trash Receptacle.  
11. Provide cutout in right drainboard for Item #311, 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 #FS9.4.  
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 #235: SPARE NUMBER

ITEM #236: POT SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #3043, 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 #237: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #238: HOSE REEL  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 75222  
Pertinent Data: CEILING MOUNT  
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. 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 #239: SPARE NUMBER

ITEM #240: SPARE NUMBER

ITEM #241: HOSE REEL CONTROL CABINET  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 1801  
Pertinent Data: FOR ITEM #238  
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. Recess the Hose Reel Control Cabinet, see drawing FS19.1 Detail #9.  
4. Interconnect to Item #2397, 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 #242: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #243: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #244: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #245-300: SPARE NUMBERS

**ICE PRODUCTION AREA**

ITEM #301: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #302: WATER FILTRATION SYSTEM  
Quantity: One (1)  
Manufacturer: EVERPURE  
Model No.: EV9324-01  
Pertinent Data: FOR ITEM #304  
Utilities Req'd: 3/8" CW

ITEM #303: WATER FILTRATION SYSTEM  
Quantity: One (1)  
Manufacturer: EVERPURE  
Model No.: EV9324-22  
Pertinent Data: FOR ITEM #307  
Utilities Req'd: 3/4" CW, 1/2" IW

ITEM #304: ICE MACHINE  
Quantity: One (1)  
Manufacturer: SCOTSMAN  
Model No.: F0822W-32  
Pertinent Data: 800LB., WATER-COOLED, FLAKE ICE  
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. 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 #305: SPARE NUMBER

ITEM #306: ICE BIN  
Quantity: One (1)  
Manufacturer: SCOTSMAN  
Model No.: ICS1790  
Pertinent Data: 1700LBS., WITH DIVIDER  
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 #501, 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 #307: ICE MACHINE  
Quantity: One (1)  
Manufacturer: SCOTSMAN  
Model No.: C1448MW-32  
Pertinent Data: 1400LB., WATER-COOLED, CUBE ICE  
Utilities Req'd: 208V/1PH, 16.0A; 3/8" CW, 3/4" IW; 3/8" Chilled Water Supply, 3/8" Chilled Water Return

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 #308: ICE CART  
Quantity: Three (3)  
Manufacturer: SCOTSMAN  
Model No.: ICS-CP  
Pertinent Data: MOBILE, 250LBS.  
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 #309: SPARE NUMBER

ITEM #310-315: SPARE NUMBER

**BULK PREPARATION AREA**

ITEM #316: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #317: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #318: PREPARATION TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #319: SPARE NUMBER

ITEM #320: SPARE NUMBER

ITEM #321: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #322: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #323: 20 QT. 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 #167, Pastry Counter.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #324: FOOD PROCESSOR  
Quantity: One (1)  
Manufacturer: ROBOT COUPE  
Model No.: R 2 N  
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. 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 #325: MIXER UTENSIL RACK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #204, 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 #326: UTILITY RACK  
Quantity: One (1)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #327: MOBILE PREPARATION TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #328: POT AND PAN DRYING RACK  
Quantity: One (1)  
Manufacturer: METRO  
Model No.: MAX4  
Pertinent Data: MOBILE, FOUR TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Provide unit with four (4) heavy-duty, non-marking, polyurethane casters, two (2) with brakes.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #329: SPARE NUMBER

ITEM #330: SPARE NUMBER

ITEM #331: PREPARATION TABLE WITH SINKS  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (4) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); (2)1/2" CW, (2)1/2" HW, (3)1-1/2" IW

ITEM #332: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #333: INGREDIENT BIN  
Quantity: Three (3)  
Manufacturer: RUBBERMAID  
Model No.: FG360088WHT  
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. 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 #334: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #335: SPARE NUMBER

ITEM #336: 5 QT. 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 #167, Pastry Counter.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #337: FOOD BLENDER  
Quantity: One (1)  
Manufacturer: VITAMIX  
Model No.: 5205  
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 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 #338: PATIENT ROOM SCANNER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #339: SPARE NUMBER

ITEM #340: SPARE NUMBER

ITEM #341: PORTION SCALE  
Quantity: Two (2)  
Manufacturer: DETECTO  
Model No.: AP-6  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 0.5A

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 0.5” LCD Display.  
4. Equip the unit with a 6.75” W x 5.25” D Platform size.  
5. Coordinate installation onto Item #331, Double Wall Shelf.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #342: FILLER FAUCET  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 2240  
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 #508, 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 #343: 60 QT. MIXER  
Quantity: One (1)  
Manufacturer: HOBART  
Model No.: HL600-1STD  
Pertinent Data: ---  
Utilities Req'd: 208V/3PH, 10.0A

ITEM #344: MIXER UTENSIL RACK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #204, 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 #345: SPARE NUMBER

ITEM #346: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #347: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #348: SPARE NUMBER

ITEM #349: SPARE NUMBER

ITEM #350-355: SPARE NUMBER

**BULK COOKING AREA**

ITEM #356: PREPARATION TABLE WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 16gauge 304 stainless steel under shelf with 2” turn-up at the rear.  
6. Coordinate installation of Item #352, PreRinse Unit with Faucet.  
7. Provide cutout in table top with support tabs and pins for Item #351, Recessed Cutting Board.  
8. Provide cutout in table for Item #351 Fish Sink with Perforated Bottom.  
9. Provide a fully enclosed back splash on left side of the table.  
10. Coordinate installation with Item #348, Double Wall Shelf, and Item #347, Knife Sanitizer.  
11. Provide space under table for Item #353, 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.  
24. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #357: OVERSHELF WITH UTENSIL RACK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #356  
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 #1178, 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. Insure 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 #358: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #359: SPARE NUMBER

ITEM #360: SPARE NUMBER

ITEM #361: UTILITY RACK  
Quantity: Four (4)  
Manufacturer: NEW AGE  
Model No.: 1331  
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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #362: PREPARATION TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #363: DOUBLE OVERSHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #362  
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 #364: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #365: DRY STORAGE SHELVING  
Quantity: Two (2)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #366: HOOD CONTROL CABINET  
Quantity: One (1)  
Manufacturer: GAYLORD  
Model No.: COMMAND CENTER  
Pertinent Data: FOR ITEM #368 & #391  
Utilities Req'd: 120V/1PH, 1.0A

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. The DCVAV operator shall automatically control the speed of the exhaust fan with the use of the VFD to ensure optimal hood performance.  
4. The system includes the following components:  
A. One (1) processor board for each hood section mounted in a DCV Control Cabinet in the Kitchen within 50 feet of the hood.  
B. Each DCV Control Cabinet can control up to Four (4) exhaust fans and up to six (6) hood sections.  
C. A maximum of three (3) resistance temperature devices (RTDs) shall be provided in each wall Hood canopy section, and a maximum of four (4) RTDs will be provided in each Island Hood Section.  
D. Multiconductor cabling to be provided by Gaylord to connect the resistance temperature device sensors in the hood to the DCV Control Cabinet.  
E. Each system shall include one (1) room ambient temperature sensor per exhaust fan. The room temperature sensor will work together with the hood resistance temperature devices to provide an intelligent read and react process to minimize exhaust volumes while maintaining capture and containment.  
5. A 100% Fan Override button will be provided to send the fans to 100% for five (5) minutes in the event the user wishes to increase the ventilation rate. The 100% fan override button will be placed on the face of the DCV Control Cabinet and needs to be mounted in the Kitchen within 50 feet of the exhaust hood by the KEC.  
6. Upon Hood activation, the controller shall close a set of dry contacts sending the system to its minimal exhaust rate where a 4 to 20 mA signal will modulate the exhaust rate between minimum and maximum set points.  
7. Wiring to the VFDs and or Building Management System shall be by the KEC. This system shall comply with IMC 507.2.1.1.  
8. The exhaust and supply fans VFD shall be by Gaylord This pre-engineered system shall be integrated by the hood manufacturer.  
9. The DCV Control Cabinet housing shall be constructed of 300 series stainless steel with a #4 finish complying with NSF/ANSI 22010. The resistance temperature device exterior shall be constructed of stainless steel. No substitutions allowed.  
10. It is the Kitchen Equipment Contractor full responsibility to coordinate with the general contractor, provide, deliver and install a fully tested, well balanced and fully functional exhaust system. The Kitchen Equipment Contractor must include in their proposal an on-site Factory trained engineer to start up the system and supervise the exhaust hood operation.  The appropriate maintenance personnel shall be given a technical manual and complete demonstration of the system, including operation and maintenance procedures.  
11. Provide shop drawings for approval prior to fabrication.  
12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #367: FIRE SUPPRESSION SYSTEM  
Quantity: One (1)  
Manufacturer: ANSUL  
Model No.: R-102  
Pertinent Data: FOR ITEM #368  
Utilities Req'd: 120V/1PH, 20.0A (DEDICATED CIRCUIT)

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Provide surface appliance nozzles, hood and duct protection nozzles for Item #228, Exhaust Hood as required by NFPA 96, latest edition and all governing codes.  
2. Provide remote manual pull station and microswitches with two (2) sets of normally open, and two (2) sets of normally closed dry contact points.  
3. Piping to be installed in hood manufacturer’s shop. All exposed piping to be chrome plated or stainless steel.  
4. KEC shall be fully responsible to coordinate with Electrical Contractor, Plumbing Contractor, and General Contractor to provide all components and installation responsibilities, defined clearly to each subcontractor necessary for a completely functional and installed system, per NFPA 96, latest edition, and all governing codes.  
5. Provide automatic mechanical shut off valves for gas equipment below exhaust hood (not electric solenoid valves). Coordinate with Plumbing Contractor.  
6. Shunt trip breakers or disconnects at main electrical panel interconnected with microswitches at fire system control panel for all equipment under exhaust hood to be provided by Electrical Contractor.  
7. Provide six-month and twelve-month inspections, servicing, and replacement of components per NFPA 96, latest edition, and governing codes.  
8. Factory authorized certificate of fire system to be provided by KEC upon completion of installation, connection, and testing. Certificate shall be sent to Architect and forwarded to Owner.  
9. Fire suppression system shall be installed, and manufactured in accordance with all NFPA13, NFPA96 and UL 300 requirements and all governing codes.  
10. Provide shop drawings for approval prior to fabrication.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #368: EXHAUST HOOD  
Quantity: One (1)  
Manufacturer: ---  
Model No.: ---  
Pertinent Data: WITH MAKE-UP AIR  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS); 3087 CFM Exhaust, 2499 CFM Exhaust, 926E CFM Supply, 750E CFM Supply

ITEM #369: SPARE NUMBER

ITEM #370: SPARE NUMBER

ITEM #371: DOUBLE CONVECTION OVEN  
Quantity: One (1)  
Manufacturer: BLODGETT  
Model No.: DFG-100 DBL  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 6.0A; 120V/1PH, 6.0A; 3/4" Gas @ 110000 BTU; 7" WC

ITEM #372: DOUBLE CONVECTION OVEN  
Quantity: One (1)  
Manufacturer: BLODGETT  
Model No.: DFG-100 DBL  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 6.0A; 120V/1PH, 6.0A; 3/4" Gas @ 110000 BTU; 7" WC

ITEM #373: CONVECTION STEAMER  
Quantity: One (1)  
Manufacturer: CLEVELAND  
Model No.: 22CGT66.1  
Pertinent Data: WITH STAND AND FILTER  
Utilities Req'd: 120V/1PH, 4.0A; 120V/1PH, 4.0A; (2)3/4" CW, 1-1/2" IW; (2)1/2" Gas @ (2)32,000 BTU; 4" WC

ITEM #374: CONVECTION STEAMER  
Quantity: One (1)  
Manufacturer: CLEVELAND  
Model No.: 22CGT66.1  
Pertinent Data: WITH STAND AND FILTER  
Utilities Req'd: 120V/1PH, 4.0A; 120V/1PH, 4.0A; (2)3/4" CW, 1-1/2" IW; (2)1/2" Gas @ (2)32,000 BTU; 4" WC

ITEM #375: SPARE NUMBER

ITEM #376: 4-BURNER RANGE  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IHR-4  
Pertinent Data: W/ OVEN, MOBILE  
Utilities Req'd: 3/4" Gas @ 180000 BTU; 5" WC

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide wavy grates.  
4. Provide 3/4” rear gas connection.  
5. Provide 3/4” gas shut off valve.  
6. Coordinate installation onto Item #3258, 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 #377: POT FILLER FAUCET  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 4230  
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 18” DJ Swing Spout.  
3. Provide unit with wrist-blade handles.  
4. Coordinate installation above Item #4003, Four Burner Range with Oven.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #378: 40 GALLON TILTING KETTLE  
Quantity: One (1)  
Manufacturer: GROEN  
Model No.: DH-40C  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 5.0A; 1/2" CW, 1/2" HW; 1/2" Gas @ 100000 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. 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 #379: SPARE NUMBER

ITEM #380: SPARE NUMBER

ITEM #381: 40 GALLON TILTING SKILLET  
Quantity: One (1)  
Manufacturer: GROEN  
Model No.: BPM-40GC  
Pertinent Data: WITH FAUCET  
Utilities Req'd: 120V/1PH, 5.0A; 1/2" CW, 1/2" HW; 1/2" Gas @ 144000 BTU; 5" WC

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide 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 425F (79 to 218C) 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 #382: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #383: PREPARATION TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #384: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #385-390: SPARE NUMBER

**FINISH COOKING AREA**

ITEM #391: EXHAUST HOOD  
Quantity: One (1)  
Manufacturer: ---  
Model No.: ---  
Pertinent Data: WITH MAKE-UP AIR  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS); 3525 CFM Exhaust, 2397 CFM Exhaust, 1058 CFM Supply, 719E CFM Supply

ITEM #392: DOUBLE CONVECTION OVEN  
Quantity: One (1)  
Manufacturer: BLODGETT  
Model No.: DFG-100 DBL  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 6.0A; 120V/1PH, 6.0A; 3/4" Gas @ 110000 BTU; 7" WC

ITEM #393: CONVECTION STEAMER  
Quantity: One (1)  
Manufacturer: CLEVELAND  
Model No.: 22CGT66.1  
Pertinent Data: WITH STAND AND FILTER  
Utilities Req'd: 120V/1PH, 4.0A; 120V/1PH, 4.0A; (2)3/4" CW, 1-1/2" IW; (2)1/2" Gas @ (2)32,000 BTU; 4" WC

ITEM #394: HOT TOP RANGE  
Quantity: One (1)  
Manufacturer: IMPERIAL   
Model No.: IHR-2HT  
Pertinent Data: MOBILE, WITH OVEN  
Utilities Req'd: 3/4" Gas @ 120000 BTU; 5" WC

ITEM #395: SPARE NUMBER

ITEM #396: FRYER BATTERY  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IFSCB-250T  
Pertinent Data: MOBILE, WITH DUMP STATION  
Utilities Req'd: 120V/1PH, 6.8A (FILTER); 120V/1PH, 7.3A (WARMER); 3/4" Gas @ 280000 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 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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #397: SPREADER CABINET  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IHR-12SP  
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 #398: REFRIGERATED EQUIPMENT STAND  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IHR-XX-SC-72  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 3.0A

ITEM #399: SPARE NUMBER

ITEM #400: SPARE NUMBER

ITEM #401: MODULAR SIX BURNER RANGE  
Quantity: One (1)  
Manufacturer: IMPERIAL RANGE  
Model No.: IHR-6-M  
Pertinent Data: ---  
Utilities Req'd: 3/4" Gas @ 240000 BTU; 5" WC

ITEM #402: POT FILLER FAUCET  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 4230  
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 18” DJ Swing Spout.  
3. Provide unit with wrist-blade handles.  
4. Coordinate installation above Item #4003, Four Burner Range with Oven.  
5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #403: MODULAR CHARBROILER  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IHR-RB-M  
Pertinent Data: ---  
Utilities Req'd: 3/4" Gas @ 90000 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” (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 #308, 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 #404: GRIDDLE  
Quantity: One (1)  
Manufacturer: IMPERIAL   
Model No.: IHR-GT36  
Pertinent Data: MOBILE, WITH OVEN  
Utilities Req'd: 3/4" Gas @ 90000 BTU; 5" WC

ITEM #405: SPARE NUMBER

ITEM #406: FIRE SUPPRESSION SYSTEM  
Quantity: One (1)  
Manufacturer: ANSUL  
Model No.: R-102  
Pertinent Data: FOR ITEM #391  
Utilities Req'd: 120V/1PH, 20.0A (DEDICATED CIRCUIT)

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Provide surface appliance nozzles, hood and duct protection nozzles for Item #228, Exhaust Hood as required by NFPA 96, latest edition and all governing codes.  
2. Provide remote manual pull station and microswitches with two (2) sets of normally open, and two (2) sets of normally closed dry contact points.  
3. Piping to be installed in hood manufacturer’s shop. All exposed piping to be chrome plated or stainless steel.  
4. KEC shall be fully responsible to coordinate with Electrical Contractor, Plumbing Contractor, and General Contractor to provide all components and installation responsibilities, defined clearly to each subcontractor necessary for a completely functional and installed system, per NFPA 96, latest edition, and all governing codes.  
5. Provide automatic mechanical shut off valves for gas equipment below exhaust hood (not electric solenoid valves). Coordinate with Plumbing Contractor.  
6. Shunt trip breakers or disconnects at main electrical panel interconnected with microswitches at fire system control panel for all equipment under exhaust hood to be provided by Electrical Contractor.  
7. Provide six-month and twelve-month inspections, servicing, and replacement of components per NFPA 96, latest edition, and governing codes.  
8. Factory authorized certificate of fire system to be provided by KEC upon completion of installation, connection, and testing. Certificate shall be sent to Architect and forwarded to Owner.  
9. Fire suppression system shall be installed, and manufactured in accordance with all NFPA13, NFPA96 and UL 300 requirements and all governing codes.  
10. Provide shop drawings for approval prior to fabrication.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #407: WORK TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #408: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: TUC-36-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 “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 #409: SPARE NUMBER

ITEM #410: SPARE NUMBER

ITEM #411: RAPID COOK OVEN  
Quantity: One (1)  
Manufacturer: TURBOCHEF  
Model No.: I3-9500  
Pertinent Data: VENTLESS  
Utilities Req'd: 208V/1PH, 40.0A

ITEM #412: REACH-IN FREEZER  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA1F-1S-HC  
Pertinent Data: MOBILE  
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 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 #413: SPARE NUMBER

ITEM #414: SPARE NUMBER

ITEM #415: SPARE NUMBER

**TRAY ASSEMBLY AREA**

ITEM #416: PASS-THRU REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: STR1RPT-1S-1S-HC  
Pertinent Data: MOBILE  
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. 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 #417: TRAY ASSEMBLY COUNTER WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #418: DROP-IN HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-42  
Pertinent Data: WITH SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide with c fold towel dispenser.  
4. Provide unit with p trap and tail piece.  
5. Provide unit with wrist blade.  
6. Coordinate installation into Item #1501, Back Counter as shown on drawings.  
7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #419: SPARE NUMBER

ITEM #420: SPARE NUMBER

ITEM #421: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #417  
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 #422: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #423: INDUCTION BASE CHARGER  
Quantity: One (1)  
Manufacturer: DINEX  
Model No.: DXSMA2081  
Pertinent Data: ---  
Utilities Req'd: 208V/1PH, 15.9A

ITEM #424: DOUBLE OVERSHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #417  
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 #425: SPARE NUMBER

ITEM #426: PREPARATION LABEL PRINTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #427: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DOORS AND NSF7 RAIL, PART OF ITEM#417  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #428: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #417  
Utilities Req'd: ---

ITEM #429: SPARE NUMBER

ITEM #430: SPARE NUMBER

ITEM #431: MICROWAVE OVEN  
Quantity: One (1)  
Manufacturer: AMANA  
Model No.: RMS10TS  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.6A

ITEM #432: HOT FOOD WELL  
Quantity: One (1)  
Manufacturer: WELLS BLOOMFIELD  
Model No.: MOD-300TDM/AF  
Pertinent Data: 3 WELL, AUTOFILL  
Utilities Req'd: 208V/1PH, 17.9A; 1/2" CW, 1" IW

ITEM #433: 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 #434: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #417  
Utilities Req'd: ---

ITEM #435: SPARE NUMBER

ITEM #436: PREPARATION LABEL PRINTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #437: TRAY MAKE-UP ROLLERS  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #417  
Utilities Req'd: 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 #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 #431, Chefs Counter with Sink.   
5. Provide Roller Conveyor as shown on plan. Conveyor to form an integral part of Item #431, Chefs 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 #438: TRAY STARTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #417  
Utilities Req'd: ---

ITEM #439: SPARE NUMBER

ITEM #440: SPARE NUMBER

ITEM #441: LOAD CENTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 208V/1PH, 100A (E.C. TO VERIFY LOAD)

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, S/S cover plate and welded S/S mount ing bracket.  
6. Provide water resistant cabinet door for access to load center.  
7. Coordinate installation into Item #281, Room Service Chefs Counter.  
8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical compo-nents build 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 mag-netic 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 #442: PATIENT ROOM SCANNER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #443: MOBILE PLATE AND DISH DISPENSER  
Quantity: One (1)  
Manufacturer: DINEX  
Model No.: DXPIDPH2E1012  
Pertinent Data: MOBILE, 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 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 #444: SPARE NUMBER

ITEM #445: SPARE NUMBER

ITEM #446: SPARE NUMBER

ITEM #447: TRAY ASSEMBLY COUNTER WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #448: DROP-IN HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-42  
Pertinent Data: WITH SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide with c fold towel dispenser.  
4. Provide unit with p trap and tail piece.  
5. Provide unit with wrist blade.  
6. Coordinate installation into Item #1501, Back Counter as shown on drawings.  
7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #449: SPARE NUMBER

ITEM #450: SPARE NUMBER

ITEM #451: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
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 #452: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #453: INDUCTION BASE CHARGER  
Quantity: One (1)  
Manufacturer: DINEX  
Model No.: DXSMA2081  
Pertinent Data: ---  
Utilities Req'd: 208V/1PH, 15.9A

ITEM #454: DOUBLE OVERSHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
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 #455: SPARE NUMBER

ITEM #456: PREPARATION LABEL PRINTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #457: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DOORS AND NSF7 RAIL, PART OF ITEM #447  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #458: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
Utilities Req'd: ---

ITEM #459: SPARE NUMBER

ITEM #460: SPARE NUMBER

ITEM #461: MICROWAVE OVEN  
Quantity: One (1)  
Manufacturer: AMANA  
Model No.: RMS10TS  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.6A

ITEM #462: HOT FOOD WELL  
Quantity: One (1)  
Manufacturer: WELLS BLOOMFIELD  
Model No.: MOD-300TDM/AF  
Pertinent Data: 3 WELL, AUTOFILL  
Utilities Req'd: 208V/1PH, 17.9A; 1/2" CW, 1" IW

ITEM #463: 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 #464: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
Utilities Req'd: ---

ITEM #465: SPARE NUMBER

ITEM #466: PREPARATION LABEL PRINTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #467: TRAY MAKE-UP ROLLERS  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
Utilities Req'd: 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 #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 #431, Chefs Counter with Sink.   
5. Provide Roller Conveyor as shown on plan. Conveyor to form an integral part of Item #431, Chefs 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 #468: TRAY STARTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
Utilities Req'd: ---

ITEM #469: SPARE NUMBER

ITEM #470: SPARE NUMBER

ITEM #471: LOAD CENTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #447  
Utilities Req'd: 208V/1PH, 100A (E.C. TO VERIFY LOAD)

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, S/S cover plate and welded S/S mount ing bracket.  
6. Provide water resistant cabinet door for access to load center.  
7. Coordinate installation into Item #281, Room Service Chefs Counter.  
8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical compo-nents build 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 mag-netic 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 #472: PATIENT ROOM SCANNER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #473: MOBILE PLATE AND DISH DISPENSER  
Quantity: One (1)  
Manufacturer: DINEX  
Model No.: DXPIDPH2E1012  
Pertinent Data: MOBILE, 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 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 #474: MEAL TRAY DELIVERY CART  
Quantity: Ten (10)  
Manufacturer: DINEX  
Model No.: DXPICTPT10  
Pertinent Data: MOBILE, PASS-THRU  
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 #475: SPARE NUMBER

ITEM #476: AIR CURTAIN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: VICTORY  
Model No.: ACRS-1D-S1-G-HC  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 8.3A

ITEM #477: REACH-IN FREEZER  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA1F-1S-HC  
Pertinent Data: MOBILE  
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 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 #478: BEVERAGE COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

See plans for location and placement of item with reference to adjoining equipment. Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 #N461, Airpot Stand, Item #N463, Coffee Grinder, Item #N464, Coffee and Tea Brewer, Item #N466, Hot Water Dispenser, Item #N467, Double Sake Warmer, Item #N471, Coffee Grinder, Item #N474, Espresso Machine, and Item #N486, POS System.  
7. Provide cutouts and space under counter for Item #N468, Under Counter Freezer, Item #N472, Knock Box, Item #N473, Stainless Steel Trash Re-ceptacle, Item #N476, Under Counter Refrigerator, Item #N477, Glass Filler Sink, Item #N478, Glass Rinser, Item #N481, DropIn Ice Bin, Item #N482, Ice Cream Dipping Cabinet, Item #N483, Dipperwell, and Item #N488, DropIn Hand Sink.  
8. Coordinate installation with Item #N457, Double Wall Shelf, and Item #N487, Liquor Storage Cabinet.  
9. Coordinate installation with Item #N484, PassThru 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 #479: SPARE NUMBER

ITEM #480: SPARE NUMBER

ITEM #481: GLASS RACK DISH DOLLY  
Quantity: Three (3)  
Manufacturer: METRO  
Model No.: CBH2121C  
Pertinent Data: MOBILE  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set-in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with heavy-duty, non-marking swivel casters.  
3. Provide a tubular steel handle and non-marking corner bumpers.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #482: COFFEE BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #483: JUICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #484: ICED TEA BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #485: SPARE NUMBER

ITEM #486: SODA AND ICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #487: ICE MACHINE  
Quantity: One (1)  
Manufacturer: SCOTSMAN  
Model No.: C0530MA-1  
Pertinent Data: 500LBS., 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 #488: WATER FILTRATION SYSTEM  
Quantity: One (1)  
Manufacturer: EVERPURE  
Model No.: EV9324-01  
Pertinent Data: FOR ITEM #487  
Utilities Req'd: 3/8" CW

ITEM #489: SPARE NUMBER

ITEM #490: SPARE NUMBER

ITEM #491: AIR CURTAIN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: VICTORY  
Model No.: ACRS-1D-S1-G-HC  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 8.3A

ITEM #492: REACH-IN FREEZER  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA1F-1S-HC  
Pertinent Data: MOBILE  
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 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 #493: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #494: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #495: SPARE NUMBER

ITEM #496: DOME AND BASE STORAGE RACK  
Quantity: One (1)  
Manufacturer: ALADDIN  
Model No.: Y104S  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #497: AIR CURTAIN  
Quantity: One (1)  
Manufacturer: MARS AIR SYSTEMS  
Model No.: STD284-2UA-OB-VHP  
Pertinent Data: WALL MOUNTED, WITH UV, HEPAC AND IONIZER  
Utilities Req'd: 120V/1PH, 11.4A

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. 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 #498: SPARE NUMBER

ITEM #499: SPARE NUMBER

ITEM #500: SPARE NUMBER

**JANITOR AREA**

ITEM #501: DETERGENT STORAGE SHELVING  
Quantity: Four (4)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #502: MOP RACK (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY GENERAL CONTRACTOR

ITEM #503: MOP SINK (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY GENERAL CONTRACTOR

ITEM #504: HOSE BIBB (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY GENERAL CONTRACTOR

ITEM #505: SPARE NUMBER

ITEM #506: WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #507: AIR CURTAIN  
Quantity: One (1)  
Manufacturer: MARS AIR SYSTEMS  
Model No.: STD272-2UA-OB-VHP  
Pertinent Data: WALL MOUNTED, WITH UV, HEPAC AND IONIZER  
Utilities Req'd: 120V/1PH, 11.4A

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. 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 #508: SPARE NUMBER

ITEM #509: SPARE NUMBER

ITEM #510: SPARE NUMBER

**SOILED WARE WASHING AREA**

ITEM #511: TRASH COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #512: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #513: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0060  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 0.9A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_\_, 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 #514: TRASH TRUCK  
Quantity: Two (2)  
Manufacturer: MEDLINE  
Model No.: MDPSRWRMTTSD150  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #515: SPARE NUMBER

ITEM #516: SOILED TRAY RETRIEVAL CART  
Quantity: Eleven (11)  
Manufacturer: NEW AGE  
Model No.: 1290  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #517: SOILED DISH TABLE WITH TROUGH AND BRIDGE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #518: DOUBLE SIDED GLASS RACK SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #517  
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 #527, 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 16gauge 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 #519: SPARE NUMBER

ITEM #520: SPARE NUMBER

ITEM #521: UTENSIL CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #522: SILVER SOAK SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 9-SS-2  
Pertinent Data: MOBILE  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Coordinate installation under Item #362, 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 #523: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG262000GRAY  
Pertinent Data: WITH LID AND DOLLY  
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 #524: FOOD WASTE COLLECTOR  
Quantity: One (1)  
Manufacturer: INSINKERATOR  
Model No.: PRT  
Pertinent Data: WITH COVER  
Utilities Req'd: 208V/3PH, 3.2A; 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. Coordinate installation of unit into Item #336, 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 #525: SPARE NUMBER

ITEM #526: GLASS RACK SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
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 #527, 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 16gauge 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 #527: DISH MACHINE  
Quantity: One (1)  
Manufacturer: CHAMPION  
Model No.: 66-PRO-VHR  
Pertinent Data: 180°F RINSE, VENTLESS  
Utilities Req'd: 480V/3PH, 62.0A (SINGLE POINT CONNECTION); (2)1/2" CW, 1/2" 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. 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 #528: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #529: SPARE NUMBER

ITEM #530: SPARE NUMBER

ITEM #531: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #532: EYE WASH STATION  
Quantity: One (1)  
Manufacturer: BRADLEY  
Model No.: S19-224BPT  
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 #533: HOSE REEL  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 75222  
Pertinent Data: CEILING MOUNT  
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. 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 #534: HOSE REEL CONTROL CABINET  
Quantity: One (1)  
Manufacturer: FISHER  
Model No.: 1801  
Pertinent Data: FOR ITEM #533  
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. Recess the Hose Reel Control Cabinet, see drawing FS19.1 Detail #9.  
4. Interconnect to Item #2397, 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 #535: SPARE NUMBER

**CLEAN WARE WASHING AREA**

ITEM #536: PLASTIC DOOR  
Quantity: One (1)  
Manufacturer: CURTRON  
Model No.: PP-C-080  
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 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 #537: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #538: HOSE STATION  
Quantity: One (1)  
Manufacturer: STRAHMAN  
Model No.: M-750  
Pertinent Data: HOT & COLD WATER  
Utilities Req'd: 3/4" CW, 3/4" HW, 1/2" IW

ITEM #539: SPARE NUMBER

ITEM #540: SPARE NUMBER

ITEM #541: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #542: PLASTIC DOOR  
Quantity: One (1)  
Manufacturer: CURTRON  
Model No.: PP-C-080  
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 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 #543: SPARE NUMBER

ITEM #544: SPARE NUMBER

ITEM #545: SPARE NUMBER

ITEM #546: EYE WASH STATION  
Quantity: One (1)  
Manufacturer: BRADLEY  
Model No.: S19-224BPT  
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 #547: HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-61  
Pertinent Data: WITH VENDOR PROVIDED SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide unit with p trap and tail piece.  
4. Provide battery-operated faucet.  
5. Provide 6- Volt battery to operate electronic sensor.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #548: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #549: SPARE NUMBER

ITEM #550: SPARE NUMBER

ITEM #551: CLEAN DISH TABLE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #552: GLASS RACK SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WALL MOUNTED  
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 #527, 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 16gauge 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 #553: CLEAN DISH STORAGE SHELVING  
Quantity: Six (6)  
Manufacturer: METRO  
Model No.: SUPER ERECTA  
Pertinent Data: FIXED, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #554: GLASS RACK DISH DOLLY  
Quantity: Ten (10)  
Manufacturer: METRO  
Model No.: CBH2121C  
Pertinent Data: MOBILE  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set-in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with heavy-duty, non-marking swivel casters.  
3. Provide a tubular steel handle and non-marking corner bumpers.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #555: SPARE NUMBER

ITEM #556: DISH DOLLY  
Quantity: Ten (10)  
Manufacturer: METRO  
Model No.: PCD11A  
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 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 #243, Plating Table.  
6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #557: DOME AND BASE STORAGE RACK  
Quantity: Six (6)  
Manufacturer: ALADDIN  
Model No.: Y104S  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #558: TRAY DRYING/ STORAGE RACK  
Quantity: Six (6)  
Manufacturer: NEW AGE  
Model No.: 95333  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #559: SPARE NUMBER

ITEM #560: SPARE NUMBER

ITEM #561: DOME AND BASE STORAGE RACK  
Quantity: Six (6)  
Manufacturer: ALADDIN  
Model No.: Y104S  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #562: SPARE NUMBER

ITEM #563: SPARE NUMBER

ITEM #564: SPARE NUMBER

ITEM #565-600: SPARE NUMBER

**24HR GRAB-N-GO AREA**

ITEM #601: REFRIGERATED GRAB-N-GO  
Quantity: Three (3)  
Manufacturer: STRUCTURAL CONCEPTS  
Model No.: B3632  
Pertinent Data: SELF CONTAINED  
Utilities Req'd: 120V/1PH, 16.0A

ITEM #602: 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 #603: 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 #604: AMBIENT GRAB-N-GO MERCHANDISER  
Quantity: Three (3)  
Manufacturer: STRUCTURAL CONCEPTS  
Model No.: B4732D  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 1.2A

ITEM #605: SPARE NUMBER

ITEM #606: GRAB-N-GO COUNTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: MILLWORK / BY GENERAL CONTRACTOR

ITEM #607: SELF PAY POS SYSTEM (NOT IN CONTRACT)  
Quantity: Two (2)  
Pertinent Data: BY VENDOR

ITEM #608: CONDIMENT DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #609: SPARE NUMBER

ITEM #610: SPARE NUMBER

ITEM #611: MICROWAVE OVEN  
Quantity: Two (2)  
Manufacturer: AMANA  
Model No.: RMS10TS  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.6A

ITEM #612: SPARE NUMBER

ITEM #613: SPARE NUMBER

ITEM #614: SPARE NUMBER

ITEM #615-650: SPARE NUMBER

**PHYSICIANS DINING AREA**

ITEM #651: BEVERAGE COUNTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: MILLWORK / BY GENERAL CONTRACTOR

ITEM #652: ICE AND WATER DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #653: K-CUP COFFEE BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #654: JUICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #655: SPARE NUMBER

ITEM #656: MICROWAVE OVEN  
Quantity: Two (2)  
Manufacturer: AMANA  
Model No.: RMS10TS  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.6A

ITEM #657: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: TUC-48-HC  
Pertinent Data: MOBILE  
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 #658: REACH-IN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA1R-1G-HC  
Pertinent Data: MOBILE  
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 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 #659: SPARE NUMBER

ITEM #660-700: SPARE NUMBER

**SERVERY AREA**

ITEM #701: TRAY/ SILVERWARE COUNTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: MILLWORK / BY GENERAL CONTRACTOR

ITEM #702: GRILL COOLER  
Quantity: One (1)  
Manufacturer: THERMALRITE  
Model No.: CUSTOM  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (FOR LIGHTS & DOOR HEATER)

ITEM #703: FLOOR TROUGH & GRATE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 2" drain recessed 4"

ITEM #704: EVAPORATOR COIL  
Quantity: One (1)  
Manufacturer: RDT  
Model No.: BEL0105  
Pertinent Data: ON EMERGENCY POWER  
Utilities Req'd: 120V/1PH, 1.8A (ON EMERGENCY POWER / DATA CABLE REQUIRED); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Evaporator shall be located where shown on drawings and interconnected to Item #\_\_\_\_, 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 #705: SPARE NUMBER

ITEM #706: COOLER STORAGE SHELVING  
Quantity: Five (5)  
Manufacturer: METRO  
Model No.: MAXQ  
Pertinent Data: MOBILE, FIVE TIER  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Verify room size.  
3. 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 #707: SPARE NUMBER

ITEM #708: SPARE NUMBER

ITEM #709: SPARE NUMBER

ITEM #710: SPARE NUMBER

ITEM #711: BACK COUNTER WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #712: DROP-IN HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-42  
Pertinent Data: WITH SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide with c fold towel dispenser.  
4. Provide unit with p trap and tail piece.  
5. Provide unit with wrist blade.  
6. Coordinate installation into Item #1501, Back Counter as shown on drawings.  
7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #713: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #711  
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 #714: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #715: SPARE NUMBER

ITEM #716: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #717: FIRE SUPPRESSION SYSTEM  
Quantity: One (1)  
Manufacturer: ANSUL  
Model No.: R-102  
Pertinent Data: FOR ITEM #718  
Utilities Req'd: 120V/1PH, 20.0A (DEDICATED CIRCUIT)

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Provide surface appliance nozzles, hood and duct protection nozzles for Item #228, Exhaust Hood as required by NFPA 96, latest edition and all governing codes.  
2. Provide remote manual pull station and microswitches with two (2) sets of normally open, and two (2) sets of normally closed dry contact points.  
3. Piping to be installed in hood manufacturer’s shop. All exposed piping to be chrome plated or stainless steel.  
4. KEC shall be fully responsible to coordinate with Electrical Contractor, Plumbing Contractor, and General Contractor to provide all components and installation responsibilities, defined clearly to each subcontractor necessary for a completely functional and installed system, per NFPA 96, latest edition, and all governing codes.  
5. Provide automatic mechanical shut off valves for gas equipment below exhaust hood (not electric solenoid valves). Coordinate with Plumbing Contractor.  
6. Shunt trip breakers or disconnects at main electrical panel interconnected with microswitches at fire system control panel for all equipment under exhaust hood to be provided by Electrical Contractor.  
7. Provide six-month and twelve-month inspections, servicing, and replacement of components per NFPA 96, latest edition, and governing codes.  
8. Factory authorized certificate of fire system to be provided by KEC upon completion of installation, connection, and testing. Certificate shall be sent to Architect and forwarded to Owner.  
9. Fire suppression system shall be installed, and manufactured in accordance with all NFPA13, NFPA96 and UL 300 requirements and all governing codes.  
10. Provide shop drawings for approval prior to fabrication.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #718: EXHAUST HOOD  
Quantity: One (1)  
Manufacturer: GAYLORD  
Model No.: ELXC  
Pertinent Data: WITH MAKE-UP AIR  
Utilities Req'd: 120V/1PH, 20.0A; 3300 CFM Exhaust, 990E CFM Supply

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Assembly to consist of one (1) sections, 2,235” long x 1,524” wide x 762” high, wall mount, with an additional 711” wide section on the front of the hood for the PBW28 Make Up Air Plenum and 305mm long section on right side of hood for Item #6058, Fire Suppression System. Construction to be a minimum of 18-gauge, 300 series stainless steel with No. 4 finish.  
3. Each ventilator shall contain “XGS” High Efficiency Extractors utilizing the “capture and drain” principle. Extractor efficiencies shall be determined using ASTM F2519 2005 testing procedures as accepted by ASHRAETC 5.10 and ASHRAE Standard 154 2011 4.7.2. The High Efficiency Extractors shall not exceed 55 db, on typical cooking lines, as measured at the chefs ear so fatigue is minimized and productivity is optimized.  
4. Each ventilator shall achieve capture and containment using the lowest possible airflow rates through “passive” versus “active” design features, thus eliminating the wiring or adjustment of internal motors, plenums or jets. The lowest possible airflow rates shall be tested to ASTM 1704 09 by the Food Service Technology Center and published on their website for easy confirmation.  
5. The ventilator shall be equipped with an opposed blade balancing damper that has an internal set to allow the damper to be adjusted and secured, by tightening a self-locking nut, from within the hood plenum.  
6. The ventilator shall include a “V” bank arrangement of “XGS” High Efficiency Extractors. The ventilator shall include a static pressure port in each section to be used in balancing exhaust air volumes.  
7. The main grease gutter shall have a 25mm slope to the drain opening and the drain shall be equipped with a pre flush line to purge the drain during the wash cycle.  
8. The ventilator shall include a built in 76.2mm air space at the rear for compliance to NFPA 96 when mounting against a limited combustible wall.  
9. Continuous front and rear brackets shall be provided to facilitate mounting to the wall and hanging from the overhead structure.  
10. The ventilator shall include a “Super Capture” TM lip on the front panel for enhancement of smoke and grease capture.  
11. The ventilator shall be of all stainless steel construction, not less than 18-gauge, type 300 series. All exposed surfaces shall be a number 4 finish with all exterior joints and seems to be continuously welded liquid tight, ground smooth, and polished to a #4 finish.  
12. The ventilator shall be equipped with an internal fire protection system activated by fail safe thermostat(s) located at the duct collar. When the temperature of the exhaust air reaches the set point, the fire damper shall automatically close in the direction of the exhaust air flow, sealing against the back wall of the ventilator, and act as a barrier to prevent flame from entering the extraction chamber and duct system. The make-up air fans shall shut off, and the internal wash system shall be initiated, acting as a deterrent to fire in the grease extractor, exhaust ductwork. In addition, the internal water sprays shall continuously bathe the fire damper to eliminate warping of the damper during a severe fire condition. The damper shall remain closed until the exhaust fan is restarted.  
13. The ventilator shall be equipped with full length hinged inspection doors so that service can be performed on the fire suppression system nozzles, fusible links, and nozzles, drains and other interior components.  
14. The hood must include a VFD (Variable Speed Drive) for the DCV System and must be located in the extended cabinet of the hood.  
15. Provide hoods with UL listed, recessed LED light fixtures pre-wired to one single connection point on each vent section. Lighting shall provide 50 foot-candles of light at the cooking surface.  
16. KEC shall provide 18-gauge stainless steel matching enclosure panels abutting exhaust hood to finished ceiling. Verify height required.  
17. KEC shall provide a 22-gauge stainless steel panel at ceiling abutting exhaust hood extending horizontally at least 18” beyond the perimeter of the exhaust hood.  
18. Fire Suppression System, Ansul Piranha, shall be provided by KEC as specified in Item #6058, Fire Suppression System.  
19. All hoods shall be equipped with six (6) electrical leads, four (4) for exhaust hood controls and lights, and two (2) for fire suppression system.  
20. Kitchen Equipment Contractor shall be responsible to make sure wiring of exhaust hoods operate in a manner that only exhaust fans will remain operational during an activation of the fire suppression system.  
21. Coordinate installation of Item #6064, Thermal wall between this hood and Item #6066, Exhaust Hood, separating Item #6062, Charcoal Grill and Oven from Item #6063, Combi Oven with Blast Chiller.  
22. Provide shop drawings for approval prior to fabrication.  
23. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #719: HOOD CONTROL CABINET  
Quantity: One (1)  
Manufacturer: GAYLORD  
Model No.: COMMAND CENTER  
Pertinent Data: FOR ITEM #718  
Utilities Req'd: 120V/1PH, 1.0A

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. The DCVAV operator shall automatically control the speed of the exhaust fan with the use of the VFD to ensure optimal hood performance.  
4. The system includes the following components:  
A. One (1) processor board for each hood section mounted in a DCV Control Cabinet in the Kitchen within 50 feet of the hood.  
B. Each DCV Control Cabinet can control up to Four (4) exhaust fans and up to six (6) hood sections.  
C. A maximum of three (3) resistance temperature devices (RTDs) shall be provided in each wall Hood canopy section, and a maximum of four (4) RTDs will be provided in each Island Hood Section.  
D. Multiconductor cabling to be provided by Gaylord to connect the resistance temperature device sensors in the hood to the DCV Control Cabinet.  
E. Each system shall include one (1) room ambient temperature sensor per exhaust fan. The room temperature sensor will work together with the hood resistance temperature devices to provide an intelligent read and react process to minimize exhaust volumes while maintaining capture and containment.  
5. A 100% Fan Override button will be provided to send the fans to 100% for five (5) minutes in the event the user wishes to increase the ventilation rate. The 100% fan override button will be placed on the face of the DCV Control Cabinet and needs to be mounted in the Kitchen within 50 feet of the exhaust hood by the KEC.  
6. Upon Hood activation, the controller shall close a set of dry contacts sending the system to its minimal exhaust rate where a 4 to 20 mA signal will modulate the exhaust rate between minimum and maximum set points.  
7. Wiring to the VFDs and or Building Management System shall be by the KEC. This system shall comply with IMC 507.2.1.1.  
8. The exhaust and supply fans VFD shall be by Gaylord This pre-engineered system shall be integrated by the hood manufacturer.  
9. The DCV Control Cabinet housing shall be constructed of 300 series stainless steel with a #4 finish complying with NSF/ANSI 22010. The resistance temperature device exterior shall be constructed of stainless steel. No substitutions allowed.  
10. It is the Kitchen Equipment Contractor full responsibility to coordinate with the general contractor, provide, deliver and install a fully tested, well balanced and fully functional exhaust system. The Kitchen Equipment Contractor must include in their proposal an on-site Factory trained engineer to start up the system and supervise the exhaust hood operation.  The appropriate maintenance personnel shall be given a technical manual and complete demonstration of the system, including operation and maintenance procedures.  
11. Provide shop drawings for approval prior to fabrication.  
12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #720: SPARE NUMBER

ITEM #721: MODULAR GRIDDLE  
Quantity: One (1)  
Manufacturer: IMPERIAL   
Model No.: IHR-GT36-M  
Pertinent Data: ---  
Utilities Req'd: 1-1/4" Gas @ 90000 BTU; 5" WC

ITEM #722: REFRIGERATED EQUIPMENT STAND  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IHR-XX-SC-72  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 3.0A

ITEM #723: MODULAR CHARBROILER  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IHR-RB-M  
Pertinent Data: ---  
Utilities Req'd: 3/4" Gas @ 90000 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” (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 #308, 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 #724: FRYER BATTERY  
Quantity: One (1)  
Manufacturer: IMPERIAL  
Model No.: IFSCB-250T  
Pertinent Data: MOBILE, WITH DUMP STATION  
Utilities Req'd: 120V/1PH, 6.8A (FILTER); 120V/1PH, 7.3A (WARMER); 3/4" Gas @ 280000 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 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. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #725: SPARE NUMBER

ITEM #726: BACK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #727: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #728: DROP-IN HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-42  
Pertinent Data: WITH SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide with c fold towel dispenser.  
4. Provide unit with p trap and tail piece.  
5. Provide unit with wrist blade.  
6. Coordinate installation into Item #1501, Back Counter as shown on drawings.  
7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #729: SPARE NUMBER

ITEM #730: SPARE NUMBER

ITEM #731: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #711  
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 #732: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #733: REACH-IN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA2R-2S-HC  
Pertinent Data: MOBILE  
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 #734: SPARE NUMBER

ITEM #735: SPARE NUMBER

ITEM #736: GRILL SERVING COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #737: LOAD CENTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #736  
Utilities Req'd: 208V/3PH, 50.0A (E.C. TO VERIFY LOAD)

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, S/S cover plate and welded S/S mount ing bracket.  
6. Provide water resistant cabinet door for access to load center.  
7. Coordinate installation into Item #281, Room Service Chefs Counter.  
8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical compo-nents build 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 mag-netic 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 #738: BUTCHER BLOCK TOP  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #736  
Utilities Req'd: ---

ITEM #739: SPARE NUMBER

ITEM #740: SPARE NUMBER

ITEM #741: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #742: 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 #743: HOT FOOD WELL  
Quantity: One (1)  
Manufacturer: WELLS  
Model No.: MOD-400TDM/AF  
Pertinent Data: 4 WELLS, WITH AUTOFILL  
Utilities Req'd: 208V/3PH, 23.8A; 1/2" 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. 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 #744: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #745: SPARE NUMBER

ITEM #746: 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 #747: HOT FOOD WELL  
Quantity: One (1)  
Manufacturer: WELLS BLOOMFIELD  
Model No.: MOD-300TDM/AF  
Pertinent Data: 3 WELL, AUTOFILL  
Utilities Req'd: 208V/1PH, 17.9A; 1/2" CW, 1" IW

ITEM #748: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #749: SPARE NUMBER

ITEM #750: SPARE NUMBER

ITEM #751: FOOD WARMER  
Quantity: One (1)  
Manufacturer: HATCO  
Model No.: GRNM-36  
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 #752: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DRAWERS AND NSF7 RAIL, PART OF ITEM#736  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #753: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #754: POS SYSTEM (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #755-765: SPARE NUMBER

ITEM #766: PIZZA PREP TABLE  
Quantity: One (1)  
Manufacturer: True  
Model No.: TPP-60  
Pertinent Data: MOBILE  
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 #767: PIZZA OVEN  
Quantity: One (1)  
Manufacturer: WOOD STONE  
Model No.: WS-MS-6-RFG-IR-W  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 2.0A; 3/4" Gas @ 188000 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 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 #607, 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 #768: PIZZA OVEN EXHAUST HOOD  
Quantity: One (1)  
Manufacturer: WOOD STONE  
Model No.: SG-BDL-0-WS47C  
Pertinent Data: ---  
Utilities Req'd: 685 CFM Exhaust

ITEM #769: FIRE SUPPRESSION SYSTEM  
Quantity: One (1)  
Manufacturer: ANSUL  
Model No.: R-102  
Pertinent Data: FOR ITEM #768  
Utilities Req'd: 120V/1PH, 20.0A (DEDICATED CIRCUIT)

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Provide surface appliance nozzles, hood and duct protection nozzles for Item #228, Exhaust Hood as required by NFPA 96, latest edition and all governing codes.  
2. Provide remote manual pull station and microswitches with two (2) sets of normally open, and two (2) sets of normally closed dry contact points.  
3. Piping to be installed in hood manufacturer’s shop. All exposed piping to be chrome plated or stainless steel.  
4. KEC shall be fully responsible to coordinate with Electrical Contractor, Plumbing Contractor, and General Contractor to provide all components and installation responsibilities, defined clearly to each subcontractor necessary for a completely functional and installed system, per NFPA 96, latest edition, and all governing codes.  
5. Provide automatic mechanical shut off valves for gas equipment below exhaust hood (not electric solenoid valves). Coordinate with Plumbing Contractor.  
6. Shunt trip breakers or disconnects at main electrical panel interconnected with microswitches at fire system control panel for all equipment under exhaust hood to be provided by Electrical Contractor.  
7. Provide six-month and twelve-month inspections, servicing, and replacement of components per NFPA 96, latest edition, and governing codes.  
8. Factory authorized certificate of fire system to be provided by KEC upon completion of installation, connection, and testing. Certificate shall be sent to Architect and forwarded to Owner.  
9. Fire suppression system shall be installed, and manufactured in accordance with all NFPA13, NFPA96 and UL 300 requirements and all governing codes.  
10. Provide shop drawings for approval prior to fabrication.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #770: BACK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #771: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #772: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: TUC-48-HC  
Pertinent Data: MOBILE  
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 #773: RECCESSED CUTTING BOARD  
Quantity: Two (2)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #770  
Utilities Req'd: ---

ITEM #774: SPARE NUMBER

ITEM #775: SPARE NUMBER

ITEM #776: PIZZA SERVING COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #777: LOAD CENTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #776  
Utilities Req'd: 208V/1PH, 60.0A (E.C. TO VERIFY LOAD)

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, S/S cover plate and welded S/S mount ing bracket.  
6. Provide water resistant cabinet door for access to load center.  
7. Coordinate installation into Item #281, Room Service Chefs Counter.  
8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical compo-nents build 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 mag-netic 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 #778: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DRAWERS, PART OF ITEM#776  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #779: SPARE NUMBER

ITEM #780: SPARE NUMBER

ITEM #781: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #776  
Utilities Req'd: ---

ITEM #782: DROP-IN HEATED SHELF  
Quantity: One (1)  
Manufacturer: HATCO  
Model No.: GRSBF-42-S  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.2A

ITEM #783: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #784: 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 #785: SPARE NUMBER

ITEM #786: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DRAWERS, PART OF ITEM#776  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #787: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #776  
Utilities Req'd: ---

ITEM #788: DROP-IN HEATED SHELF  
Quantity: One (1)  
Manufacturer: HATCO  
Model No.: GRSBF-42-S  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.2A

ITEM #789: SPARE NUMBER

ITEM #790: SPARE NUMBER

ITEM #791: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #792: 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 #793: SPARE NUMBER

ITEM #794: SPARE NUMBER

ITEM #795-800: SPARE NUMBER

ITEM #801: REACH-IN REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: STA1R-1G-HC  
Pertinent Data: MOBILE  
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 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 #802: BACK COUNTER WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #803: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #802  
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 #804: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #805: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #806: BACK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #807: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: TUC-48-HC  
Pertinent Data: MOBILE  
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 #808: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #802  
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 #809: SPARE NUMBER

ITEM #810: SPARE NUMBER

ITEM #811: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #812: DROP-IN HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-42  
Pertinent Data: WITH SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide with c fold towel dispenser.  
4. Provide unit with p trap and tail piece.  
5. Provide unit with wrist blade.  
6. Coordinate installation into Item #1501, Back Counter as shown on drawings.  
7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #813: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #814: SPARE NUMBER

ITEM #815: SPARE NUMBER

ITEM #816: DELI SERVING COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #817: LOAD CENTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #816  
Utilities Req'd: 208V/1PH, 20.0A (E.C. TO VERIFY LOAD)

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, S/S cover plate and welded S/S mount ing bracket.  
6. Provide water resistant cabinet door for access to load center.  
7. Coordinate installation into Item #281, Room Service Chefs Counter.  
8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical compo-nents build 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 mag-netic 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 #818: GLASS SURROUND  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #816  
Utilities Req'd: ---

ITEM #819: SPARE NUMBER

ITEM #820: SPARE NUMBER

ITEM #821: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #816  
Utilities Req'd: ---

ITEM #822: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DRAWERS AND NSF7 RAIL, PART OF ITEM#816  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #823: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #824: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH DRAWERS AND NSF7 RAIL, PART OF ITEM#816  
Utilities Req'd: 120V/1PH, 8.0A; 1" IW

ITEM #825: SPARE NUMBER

ITEM #826: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #827: SPARE NUMBER

ITEM #828: SPARE NUMBER

ITEM #829: SPARE NUMBER

ITEM #830: SPARE NUMBER

ITEM #831: SALAD COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #832: SILVERWARE BIN (NOT IN CONTRACT)  
Quantity: Ten (10)  
Pertinent Data: BY OS&E

ITEM #833: HOT FOOD WELL  
Quantity: One (1)  
Manufacturer: WELLS  
Model No.: MOD100-TD  
Pertinent Data: 1 WELL  
Utilities Req'd: 120V/1PH, 13.8A; 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 #834: REFRIGERATED COLD WELL  
Quantity: One (1)  
Manufacturer: WELLS  
Model No.: RCP-200  
Pertinent Data: 2 WELLS  
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. 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 #1, 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 #835: SPARE NUMBER

ITEM #836: DOUBLE SIDED SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9950-2  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 5.0A

ITEM #837: 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.  
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 #838: DOUBLE SIDED SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9950-2  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 5.0A

ITEM #839: SPARE NUMBER

ITEM #840: SPARE NUMBER

ITEM #841: BARISTA COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #842: PASTRY DISPLAY CASE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH LED LIGHTS  
Utilities Req'd: 120V/1PH, 2.0A (FOR LED LIGHTS)

ITEM #843: SPARE NUMBER

ITEM #844: UNDERCOUNTER REFRIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: TUC-27-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 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 #845: SPARE NUMBER

ITEM #846: GLASS SURROUND  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #841  
Utilities Req'd: ---

ITEM #847: SYRUP RACK (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #848: 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 #849: SPARE NUMBER

ITEM #850: SPARE NUMBER

ITEM #851: CUP DISPENSER  
Quantity: Two (2)  
Manufacturer: DISPENSE-RITE  
Model No.: ADJ-2  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #852: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #841  
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 #853: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #854: DUMP SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #841  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #855: SPARE NUMBER

ITEM #856: PICK-UP SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #841  
Utilities Req'd: ---

ITEM #857: CONDIMENT DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #858: NAPKIN DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #859: SPARE NUMBER

ITEM #860: SPARE NUMBER

ITEM #861: WATER FILTRATION SYSTEM  
Quantity: One (1)  
Manufacturer: EVERPURE  
Model No.: EV9324-01  
Pertinent Data: FOR ITEM #848  
Utilities Req'd: 3/8" CW

ITEM #862: DUMP SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #867  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #863: DROP-IN ICE BIN  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: D-12-IBL  
Pertinent Data: 23 LBS  
Utilities Req'd: 1" IW

ITEM #864: GLASS RINSER  
Quantity: One (1)  
Manufacturer: MICROMATIC  
Model No.: GR-UCM  
Pertinent Data: ---  
Utilities Req'd: 1/2" CW, 1/2" IW

ITEM #865: SPARE NUMBER

ITEM #866: BLENDER  
Quantity: One (1)  
Manufacturer: VITAMIX  
Model No.: 36019  
Pertinent Data: WITH DOME  
Utilities Req'd: 120V/1PH, 15.0A

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturers standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Coordinate installation onto Item #951, 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 #867: BACK COUNTER WITH SINK  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (3) 120V/1PH, 20.0A (CONVENIENCE OUTLETS); 1/2" CW, 1/2" HW, 1-1/2" IW

ITEM #868: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #869: SPARE NUMBER

ITEM #870: SPARE NUMBER

ITEM #871: UNDERCOUNTER REFRIGERATOR  
Quantity: Two (2)  
Manufacturer: True  
Model No.: TUC-48-HC  
Pertinent Data: MOBILE  
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 #872: TRASH CHUTE  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #867  
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 #873: TRASH RECEPTACLE  
Quantity: One (1)  
Manufacturer: RUBBERMAID  
Model No.: FG354060GRAY  
Pertinent Data: SLIM JIM  
Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Unit shall have seam-less construction.  
3. Provide 1968468 stainless steel dolly.  
4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #874: DROP-IN HAND SINK  
Quantity: One (1)  
Manufacturer: ADVANCE TABCO  
Model No.: 7-PS-42  
Pertinent Data: WITH SOAP & TOWEL DISPENSER  
Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide with gooseneck faucet.  
3. Provide with c fold towel dispenser.  
4. Provide unit with p trap and tail piece.  
5. Provide unit with wrist blade.  
6. Coordinate installation into Item #1501, Back Counter as shown on drawings.  
7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #875: SPARE NUMBER

ITEM #876: SPARE NUMBER

ITEM #877: SPARE NUMBER

ITEM #878: BACK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

ITEM #879: SPARE NUMBER

ITEM #880: SPARE NUMBER

ITEM #881: DOUBLE WALL SHELF  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: WITH CONCEALED BRACKETS  
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 #6  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation above Item #156, 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 #882: HOT HOLDING CABINET  
Quantity: Two (2)  
Manufacturer: ALTO-SHAAM  
Model No.: 500-TH-II  
Pertinent Data: MOBILE  
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 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 #883: INTERNATIONAL SERVING COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #884: LOAD CENTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #883  
Utilities Req'd: 208V/1PH, 50.0A (E.C. TO VERIFY LOAD)

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, S/S cover plate and welded S/S mount ing bracket.  
6. Provide water resistant cabinet door for access to load center.  
7. Coordinate installation into Item #281, Room Service Chefs Counter.  
8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical compo-nents build 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 mag-netic 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 #885: HOT HOLDING CABINET  
Quantity: One (1)  
Manufacturer: ALTO-SHAAM  
Model No.: 750-TH-II  
Pertinent Data: MOBILE  
Utilities Req'd: 120V/1PH, 14.2A

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 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 #886: RECCESSED CUTTING BOARD  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: PART OF ITEM #883  
Utilities Req'd: ---

ITEM #887: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #888: SPARE NUMBER

ITEM #889: SPARE NUMBER

ITEM #890: SPARE NUMBER

ITEM #891: SPARE NUMBER

ITEM #892: SPARE NUMBER

ITEM #893: HOT FOOD WELL  
Quantity: One (1)  
Manufacturer: WELLS  
Model No.: MOD-300TDM/AF  
Pertinent Data: 3 WELL, AUTOFILL  
Utilities Req'd: 208V/1PH, 17.9A; 1/2" 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. 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 #894: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #895: SPARE NUMBER

ITEM #896: FOOD WARMER  
Quantity: One (1)  
Manufacturer: HATCO  
Model No.: GRNM-36  
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 #897: REFRIGERATED COLD WELL  
Quantity: One (1)  
Manufacturer: WELLS  
Model No.: RCP-100  
Pertinent Data: 1 WELLS  
Utilities Req'd: 120V/1PH, 2.8A; 1" IW

ITEM #898: SNEEZE GUARD  
Quantity: One (1)  
Manufacturer: BSI  
Model No.: ZG9930  
Pertinent Data: CUSTOM DESIGN, WITH LED LIGHT  
Utilities Req'd: 120V/1PH, 2.0A

ITEM #899: SPARE NUMBER

ITEM #900: SPARE NUMBER

ITEM #901: DISPLAY COUNTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: MILLWORK / BY GENERAL CONTRACTOR

ITEM #902: SPARE NUMBER

ITEM #903: SPARE NUMBER

ITEM #904: SPARE NUMBER

ITEM #905-910: SPARE NUMBER

**DINING AREA**

ITEM #911: BEVERAGE COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

See plans for location and placement of item with reference to adjoining equipment. Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 #N461, Airpot Stand, Item #N463, Coffee Grinder, Item #N464, Coffee and Tea Brewer, Item #N466, Hot Water Dispenser, Item #N467, Double Sake Warmer, Item #N471, Coffee Grinder, Item #N474, Espresso Machine, and Item #N486, POS System.  
7. Provide cutouts and space under counter for Item #N468, Under Counter Freezer, Item #N472, Knock Box, Item #N473, Stainless Steel Trash Re-ceptacle, Item #N476, Under Counter Refrigerator, Item #N477, Glass Filler Sink, Item #N478, Glass Rinser, Item #N481, DropIn Ice Bin, Item #N482, Ice Cream Dipping Cabinet, Item #N483, Dipperwell, and Item #N488, DropIn Hand Sink.  
8. Coordinate installation with Item #N457, Double Wall Shelf, and Item #N487, Liquor Storage Cabinet.  
9. Coordinate installation with Item #N484, PassThru 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 #912: SODA AND ICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #913: ICE MACHINE  
Quantity: One (1)  
Manufacturer: SCOTSMAN  
Model No.: C0530MA-1  
Pertinent Data: 500LBS., 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 #914: WATER FILTRATION SYSTEM  
Quantity: One (1)  
Manufacturer: EVERPURE  
Model No.: EV9324-01  
Pertinent Data: FOR ITEM #913  
Utilities Req'd: 3/8" CW

ITEM #915: SPARE NUMBER

ITEM #916: COFFEE BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #917: JUICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #918: ICED TEA BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #919: SPARE NUMBER

ITEM #920: SPARE NUMBER

ITEM #921: CONDIMENT DISPENSER (NOT IN CONTRACT)  
Quantity: Three (3)  
Pertinent Data: BY OS&E

ITEM #922: LID DISPENSER (NOT IN CONTRACT)  
Quantity: Three (3)  
Pertinent Data: BY OS&E

ITEM #923: NAPKIN DISPENSER (NOT IN CONTRACT)  
Quantity: Three (3)  
Pertinent Data: BY OS&E

ITEM #924: REFRIGERATED GRAB-N-GO  
Quantity: One (1)  
Manufacturer: STRUCTURAL CONCEPTS  
Model No.: B3632  
Pertinent Data: SELF CONTAINED  
Utilities Req'd: 120V/1PH, 16.0A

ITEM #925: SPARE NUMBER

ITEM #926: REACH-IN BEVERAGE REFRIGERATOR  
Quantity: One (1)  
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 #927: SPARE NUMBER

ITEM #928: SPARE NUMBER

ITEM #929: SPARE NUMBER

ITEM #930: SPARE NUMBER

ITEM #931: BEVERAGE COUNTER  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: (2) 120V/1PH, 20.0A (CONVENIENCE OUTLETS)

See plans for location and placement of item with reference to adjoining equipment. Fabricate and set in place per plans, details, and the following:  
1. Standard fabrication Drawing #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 #N461, Airpot Stand, Item #N463, Coffee Grinder, Item #N464, Coffee and Tea Brewer, Item #N466, Hot Water Dispenser, Item #N467, Double Sake Warmer, Item #N471, Coffee Grinder, Item #N474, Espresso Machine, and Item #N486, POS System.  
7. Provide cutouts and space under counter for Item #N468, Under Counter Freezer, Item #N472, Knock Box, Item #N473, Stainless Steel Trash Re-ceptacle, Item #N476, Under Counter Refrigerator, Item #N477, Glass Filler Sink, Item #N478, Glass Rinser, Item #N481, DropIn Ice Bin, Item #N482, Ice Cream Dipping Cabinet, Item #N483, Dipperwell, and Item #N488, DropIn Hand Sink.  
8. Coordinate installation with Item #N457, Double Wall Shelf, and Item #N487, Liquor Storage Cabinet.  
9. Coordinate installation with Item #N484, PassThru 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 #932: SODA AND ICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #933: ICE MACHINE  
Quantity: One (1)  
Manufacturer: SCOTSMAN  
Model No.: C0530MA-1  
Pertinent Data: 500LBS., 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 #934: WATER FILTRATION SYSTEM  
Quantity: One (1)  
Manufacturer: EVERPURE  
Model No.: EV9324-01  
Pertinent Data: FOR ITEM #933  
Utilities Req'd: 3/8" CW

ITEM #935: SPARE NUMBER

ITEM #936: COFFEE BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #937: JUICE DISPENSER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #938: ICED TEA BREWER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY VENDOR

ITEM #939: SPARE NUMBER

ITEM #940: SPARE NUMBER

ITEM #941: CONDIMENT DISPENSER (NOT IN CONTRACT)  
Quantity: Three (3)  
Pertinent Data: BY OS&E

ITEM #942: LID DISPENSER (NOT IN CONTRACT)  
Quantity: Three (3)  
Pertinent Data: BY OS&E

ITEM #943: NAPKIN DISPENSER (NOT IN CONTRACT)  
Quantity: Three (3)  
Pertinent Data: BY OS&E

ITEM #944: REFRIGERATED GRAB-N-GO  
Quantity: One (1)  
Manufacturer: STRUCTURAL CONCEPTS  
Model No.: B3632  
Pertinent Data: SELF CONTAINED  
Utilities Req'd: 120V/1PH, 16.0A

ITEM #945: SPARE NUMBER

ITEM #946: REACH-IN BEVERAGE REFIGERATOR  
Quantity: One (1)  
Manufacturer: True  
Model No.: GDM-47-HC-LD  
Pertinent Data: ---  
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 #947: SPARE NUMBER

ITEM #948: SPARE NUMBER

ITEM #949: SPARE NUMBER

ITEM #950: SPARE NUMBER

ITEM #951: POS STATION  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #952: POS SYSTEM (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #953: CHAIR (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #954: POS STATION  
Quantity: One (1)  
Manufacturer: Custom Fabrication  
Model No.: ---  
Pertinent Data: ---  
Utilities Req'd: ---

ITEM #955: SPARE NUMBER

ITEM #956: POS SYSTEM (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #957: CHAIR (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: BY OS&E

ITEM #958: SPARE NUMBER

ITEM #959: SPARE NUMBER

ITEM #960: SPARE NUMBER

ITEM #961: SOILED TRAY RETRIEVAL CART  
Quantity: Three (3)  
Manufacturer: NEW AGE  
Model No.: 1290  
Pertinent Data: MOBILE  
Utilities Req'd: ---

ITEM #962: MICROWAVE COUNTER (NOT IN CONTRACT)  
Quantity: One (1)  
Pertinent Data: MILLWORK / BY GENERAL CONTRACTOR

ITEM #963: MICROWAVE OVEN  
Quantity: Three (3)  
Manufacturer: AMANA  
Model No.: RMS10TS  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH, 9.6A

ITEM #964: SPARE NUMBER

ITEM #965-1000: SPARE NUMBER