ITEM #: COOKING SUITE  
Quantity: One (1)  
Manufacturer: Jade Range  
Model No.: Custom Design Titan  
Pertinent Data: See Plans Drawing #FS, and #FS  
Utilities Req’d: 120V/1PH; 20.9A; (Load Center); 208V/1PH; 152.0A; (Load Center); (2) 1-1/4" Gas @ 885,000 BTUs; 1/2" HW, 1/2" CW; 1-1/2" DW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specification and the following:  
1. Set in place in location as shown on drawings.  
2. Cooking Island unit shall include a custom high polish Belly Bar with brass Acorn Nuts high polish.   
3. Custom end cabinet shall be constructed to accommodate the Bain Marie, and electrical panel   
4. All items shall be constructed of heavy duty 304 stainless steel.  
5. Cooking suite shall include high polish stainless steel tubular over shelves supported by stainless steel vent stacks, with a high polished stainless steel chase as shown on drawings.  
6. All equipment shall be coordinated and installed to produce comprehensive, fluid looking cooking suite.  
7. Provide two (2) Fisher #58009, fill faucet, and one (1) Fisher #57673 Faucet as shown on drawings.  
8. Provide 38" x 20" x 10" deep Bain-Marie with perforated false bottom and continuous channel.   
9. Equipment Included in Suite is as Follows:  
(442A) Custom End Cabinet  
(442B) Warming Drawer  
(442C) Over Shelf   
(442D) Spreader with Induction Cooker  
(442E) French Hot Tops with Pass-Thru Oven  
(442G) Refrigerated Base   
(442H) Char Broiler  
(442I) Four Burner Range with Pass-Thru Oven  
(442K) Griddle with Oven Base  
(442M) Pasta Cooker  
(442O) Fryer and Dump Station System  
(442P) Pass-Thru Cheese Melter  
(442Q) 6" Filler  
(442R) 4" Filler  
(442S) 4" Filler  
(442T) 12" Spreader  
10. All gas cooking equipment shall be provided with appropriate connectors.  
11. Provide suite with a two (2) 1-1/4" Gas Pressure Regulator.  
12. Shop drawings must be provided for approval prior to fabrication of cooking island.  
13. Must meet all applicable federal, state, and local laws, rules, regulations and codes.