ITEM #: WALK-IN FREEZER  
Quantity: One (1)  
Manufacturer: ThermalRite  
Model No.: Custom  
Pertinent Data: 8’ 6” ID Wide x 9’ 10” ID x 8’6” High  
Utilities Req’d: 120V/1PH, 20.0 A (for lights and door heater)

See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Set in place in location as shown on drawings.  
2. Wall panels to consist of 101.6 mm (4”) foamed in place Urethane foam insulated panels with less than 25 flame spread and less than 450 smoke density, in accordance with ASTM E84 and UBC Section 1713. All exposed finishes to be Sanisteel. All unexposed panels to be 20-gauge galvanized steel.  
3. All panels to have tongue and groove construction and be rigidly coupled with steel cam locks, foamed in place on 1219.2 mm (4’-0”) centers, minimum of three (3) per joint for walls and two (2) for ceilings. Section lock ports to be furnished with PVC snap in buttons. Panel joints to be sealed with continuous PVC gasket at interior and exterior panel edges, foamed onto panels at the factory.  
4. Ceiling panels to have a maximum deflection of 1/240 of the clear span under uniform loading of 20 pounds per square foot. Exposed ceiling finish to be .040 aluminum with white acrylic. Ceiling support system shall use hanger network attached to hanger brackets, designed to engage with female lock pins and imbedded within foam core of ceiling panels.  
5. Installation of panels to be:  
 Floor Panels: General Contractor to provide an insulated, level-smooth, clean floor with 4 mil (min) polyvinyl separator sheets with 6" (152 mm) overlaps (min) at joints. Floor panels to be installed prior to wall panels with rigidly coupled cam locks. Floor panels to have minimum 650 pound per square foot (3,173.58 kg/m2) load capacity with 3/16" (4.8 mm) aluminum tread plate wearing surface, and 5" (127 mm) high 3/8" (9.5 mm) minimum radius` coved base. Provide interior ramp with matching tread plate where shown on drawings.  
6. Freezer door to be Standard ThermalRite, 42” wide x 6’6-1/4” high, hinged as shown on plans. Door is to be flush fitting with 3” insulation and finish to be same type as wall panels. Door jambs to be 20-gauge stainless steel, all corners heliarc welded, ground and polished. Gaskets are to be PVC with vulcanized and continuous magnetic core at sides and head of door jamb. Sill wiper to be adjustable neoprene, removable and held in place with stainless steel retainer strip and fasteners.  
7. Each door to have three (3) hinges consisting of nylon cam, stainless steel pin, zinc die cast, polished chrome finish. Door pull to be high pressure diecast zinc, highly polished chrome plated. Each exterior door to have mortise deadbolt, including inside release, with stainless steel components, chrome plated exposed surfaces, and cylinders keyed alike.  
8. Provide heated door gasket and 14” x 24” vision panel; 24” high kickplate of 1/8” aluminum tread plate on both sides of door, full width of door; and heated, removable threshold of 1/8” thick stainless steel plate.  
9. Provide hydraulic rack and pinon door closer with automatic hold open. Three coat aluminum finish with lacquer final coat.  
10. Hardware to be mounted with reinforced steel tapping plates and stainless steel machine screws.  
11. Provide interior cart bumper of 1/4” x 2” aluminum bar at 4” AFF.  
12. Provide interior and exterior rub rails which shall be continuous lengths of angled, self-draining extruded aluminum type 6063T5 with black, non-marking vinyl bumpers, Series 40, as manufactured by Boston Metal Products of Bedford, Massachusetts. Secure rub rails with stainless steel fasteners 18” on center, at 2’0” AFF where walls are exposed, or where mobile equipment is located.  
13. Provide PVC, low temperature strip curtains, transparent, 8” wide by 0.080” thick, at door openings.  
14. Provide adequate Kason 1810LX6000 LED light fixtures installed in ceiling to accomplish 20 foot-candle power at 6” above finished floor, fully enclosed and gasketed vapor tight with shatterproof diffuser. Electrical Contractor to install.  
15. Provide switch covers of weatherproof neoprene with unbreakable red plastic lens for constant burning interior light and indicating exterior light. Rigid 3/4” conduit and wiring to be concealed in insulated panels, and terminated in vapor tight splice box mounted on inside wall of compartment near ceiling, with 1-1/4” diameter hold in ceiling panel for Contractor to make final connections.  
16. Provide heated pressure relief port.  
17. All electrical penetrations to the ambient of the walk-in require “EY” seal offs, provided by the contractor.  
18. Provide matching closure panel.  
19. Provide coil supports or 1/2” diameter nylon threaded rods, plated steel nuts and washers to adequately support specified evaporator coils.  
20. Provide escutcheon plates of 5” diameter stainless steel, as required by each contractor to dress off utility penetrations, including drain lines. Each contractor is responsible for cutting holes in blanks and sealing off respective penetrations.  
21. Each refrigerated compartment shall be monitored by an RDT Communications Package Plus analog transmitter monitor with air probe and protective case as manufactured by RDT. All Communications Package Plus analog transmitter monitors are to be connected to a single digital output devise receiver, as manufactured by RDT. Interconnection from Communications Package Plus analog transmitter monitor will be wireless, provided by the KEC, and installed by an on-site factory engineer. The wireless web-based communicator will connect to a single on-premise Communications Package Plus Intelli-Base Buffer. The final location of the data collection shall be determined by the Construction Manager and coordinated by the KEC with the Owner. KEC shall provide required software as well as Communications Package Plus HACCP Software to allow this unit and other refrigeration systems to communicate with a Computer, provided by Owner.  
22. KEC to provide Communications Package Plus HACCP monitoring system software, which when installed on Owners Computer will provide the kitchen operator the ability to monitor and record time and temperature of various equipment as identified in the specification.  
23. KEC is fully responsible to provide a fully tested and operational system.  
24. Provide shop drawings for approval prior to fabrication.  
25. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.