

FOODSERVICE EQUIPMENT  
ARRANGEMENT PLAN

1/4" = 1'-0"

FOODSERVICE EQUIPMENT SCHEDULE

NO.	DESCRIPTION
01	MOBILE TRASH CART
02	WALK-IN COOLER, FREEZER & STORAGE
03	STORAGE SHELVING
04	MOBILE DUNNAGE RACKS
05	CAN RACK
06	WALL SHELVING
07	MOBILE DUNNAGE RACKS
08	CAN RACK
09	STAINLESS STEEL TIER
10	NUMBER NOT USED
11	NUMBER BY THE OWNER
12	NUMBER BY THE OWNER
13	WALL SHELVING
14	TOP SINK
15	CHEMICAL STORAGE SHELVING
16	HAND SINK
17	FREEZING TABLE
18	FREEZING TABLE
19	FREEZING SYSTEM BY THE MECHANICAL CONTRACTOR
20	NUMBER NOT USED
21	MOBILE COVEY-OVEN
22	VARIO PRO 1.5
23	NUMBER NOT USED
24	NUMBER NOT USED
25	MOBILE CONVECTION
26	MOBILE RANGE
27	VENTILATOR BY THE MECHANICAL CONTRACTOR
28	ICE MAKER
29	POT SINK
30	NUMBER NOT USED
31	MOBILE PROOF HOT CABINET
32	MOBILE PASS-THRU REFRIGERATOR
33	COOK'S TABLE
34	MOBILE PASS-THRU HOT FOOD CABINET
35	WORK TABLE
36	MOBILE SEALING LINE
37	DROP-IN SOLID FOOD WELLS
38	DROP-IN HOT FOOD WELLS
39	DROP-IN HOT FOOD WELLS
40	NUMBER NOT USED
41	MOBILE CASHER COUNTER
42	MOBILE CASHER COUNTER
43	MOBILE CASHER COUNTER
44	LOCKERS WITH COAT BAR
45	AIR DOOR

compressors for  
the walk-in cooler  
and freezer  
located on the  
roof.

584  
air  
flow  
lbs



STURM CONSULTING, INC.  
FOODSERVICE DESIGN & PLANNING

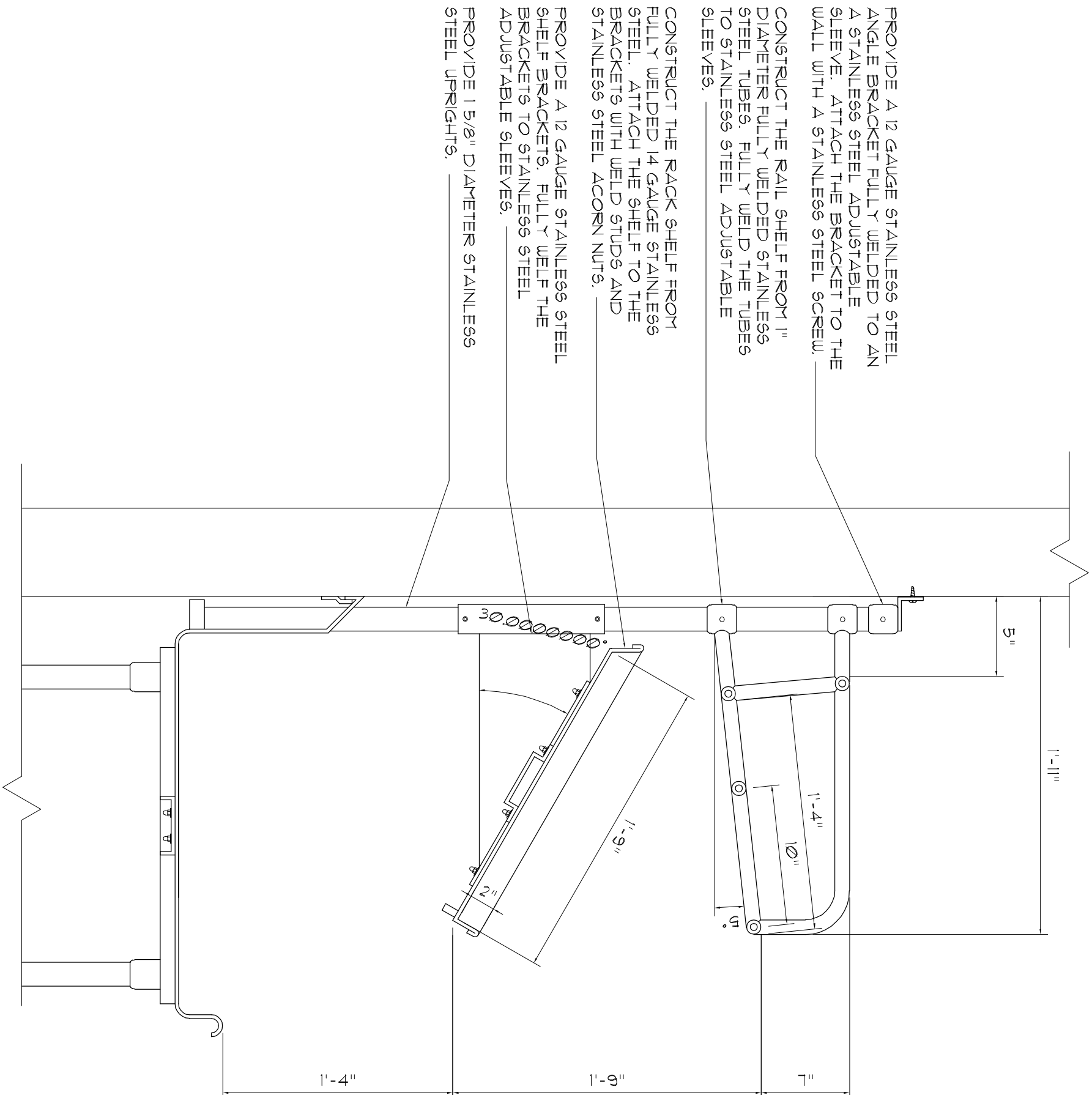
5838 SOUTH HUDSON PLACE  
TULSA, OKLAHOMA 74135  
PHONE (918) 260-0667  
rockysturm@cox.net

REVISIONS DATE	BY	SYM

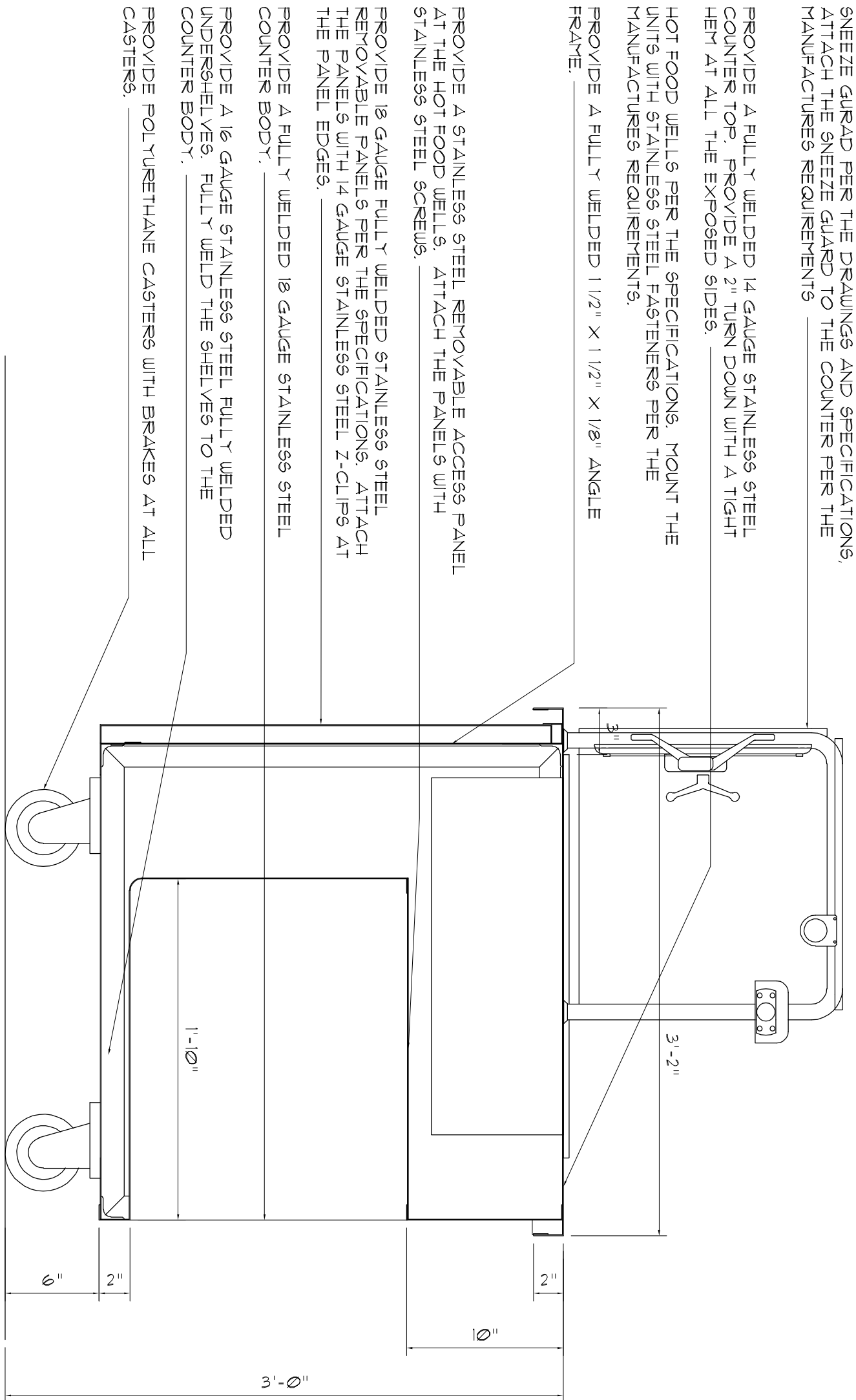
ELLIOT ELEMENTARY SCHOOL  
1924 M.L.K. JR. BLVD., TULSA, OKLAHOMA, 74106

FOODSERVICE EQUIPMENT  
ARRANGEMENT PLAN

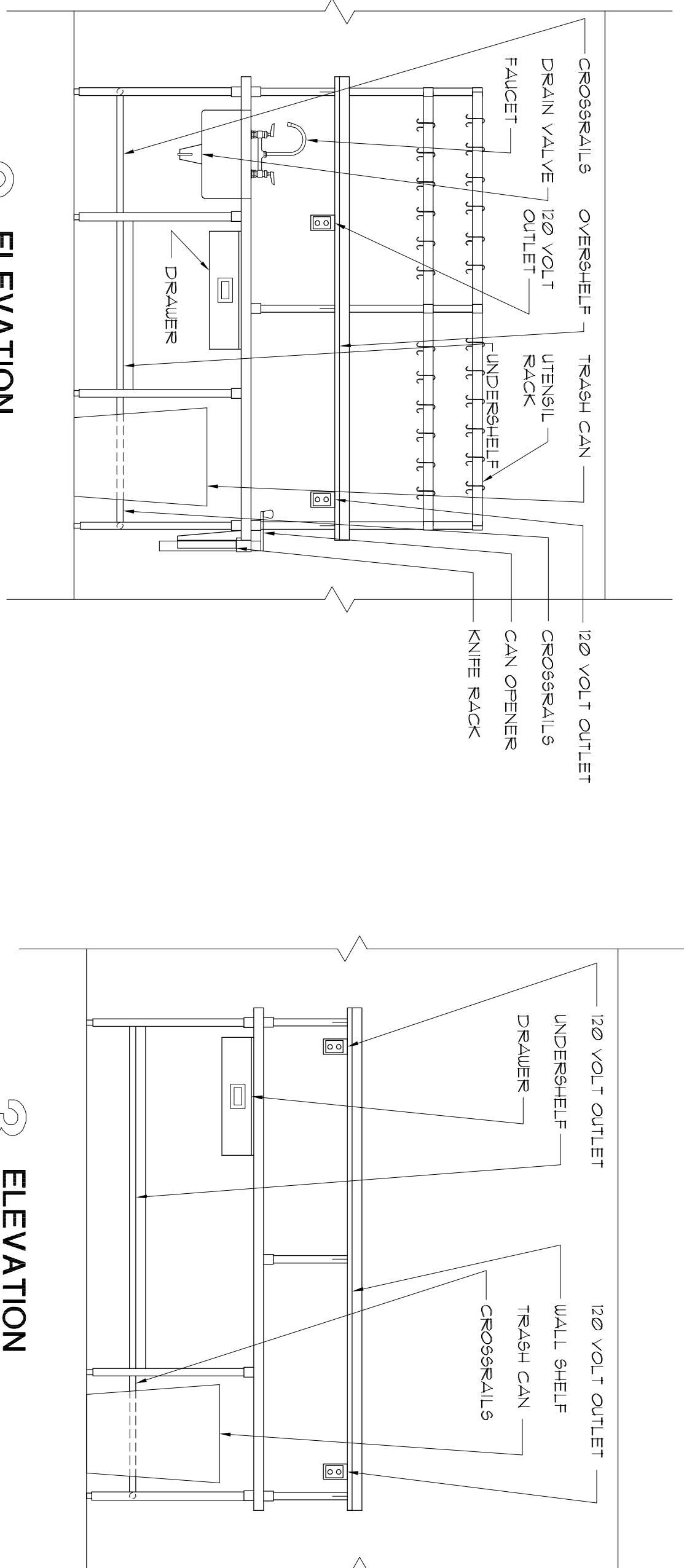
DATE:	09/30/2022
DESIGNER:	RJS
DRAWN BY:	RJS
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PAGE	FS1.1
TOTAL	2022.16



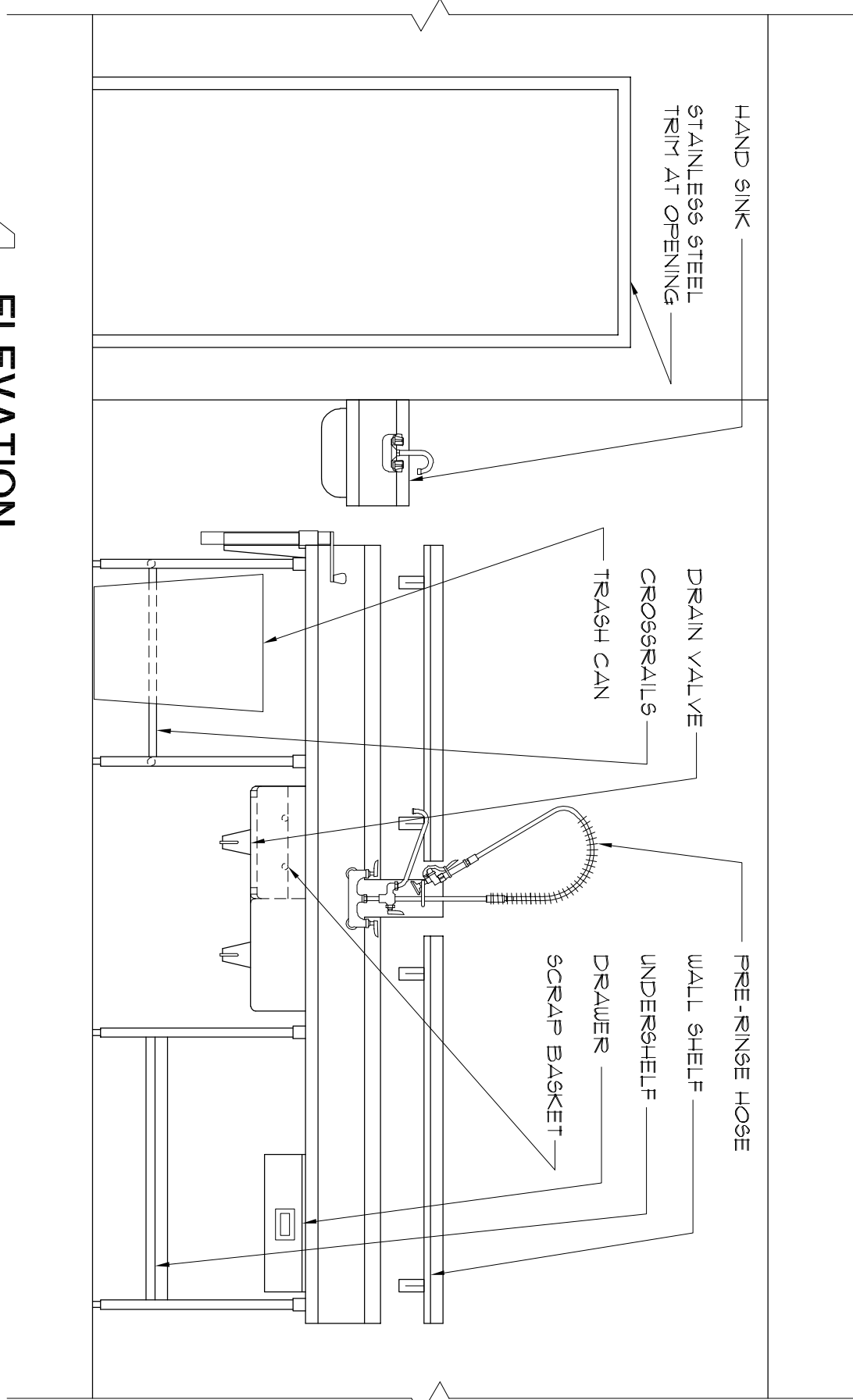
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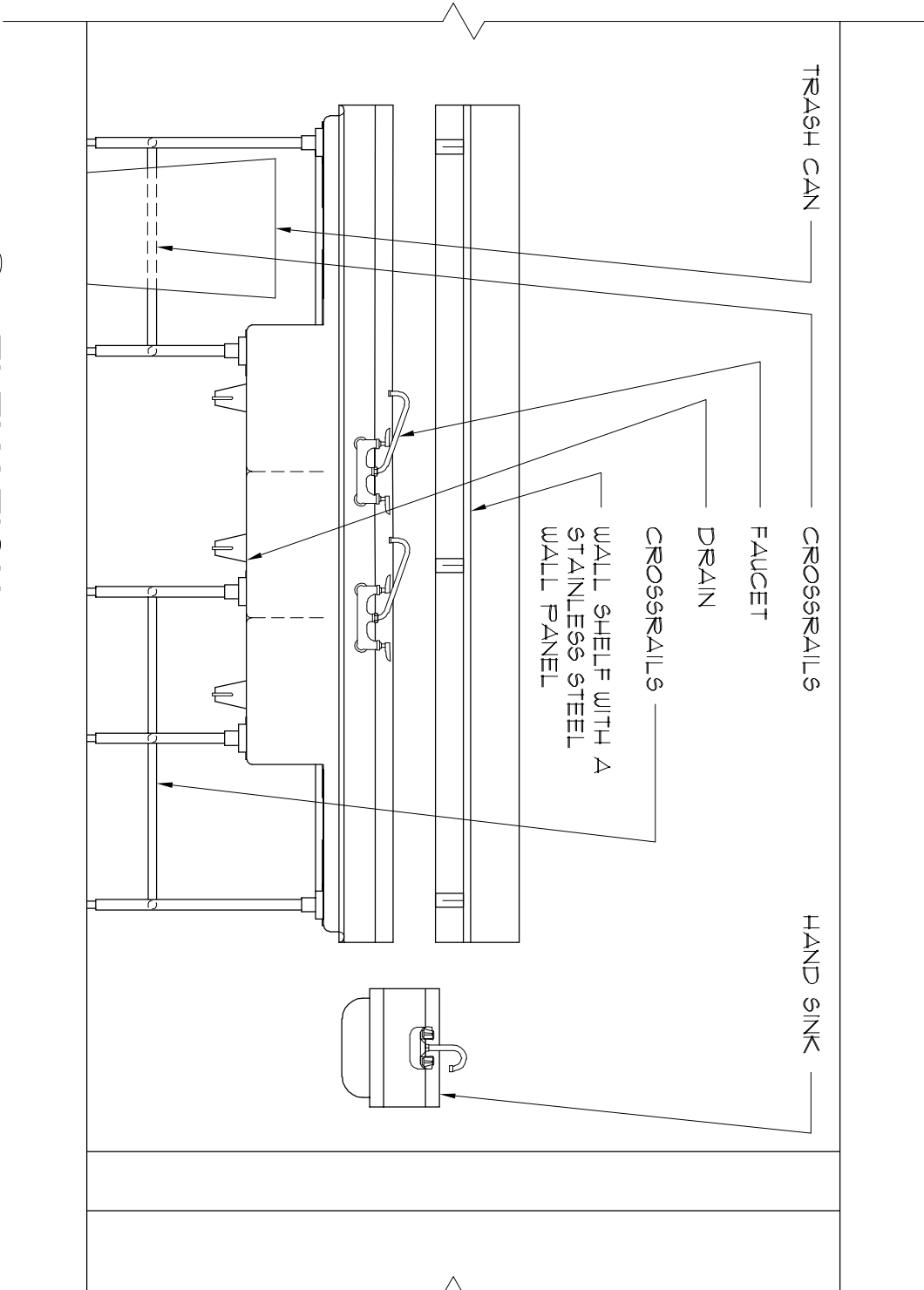
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3 ELEVATION  
1/2" = 1'-0"



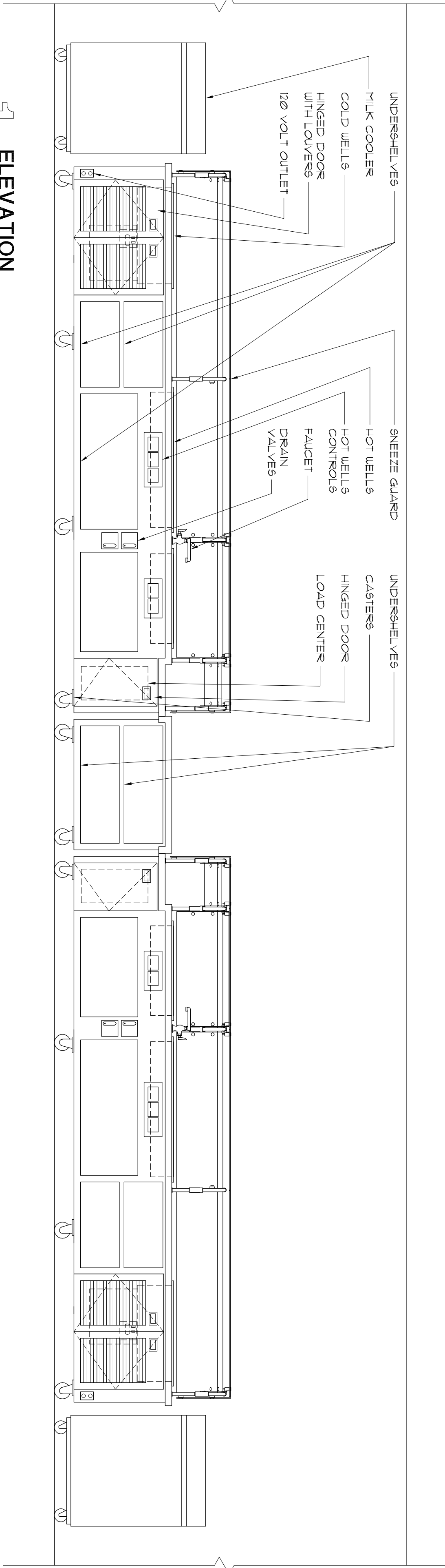
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1/2" = 1'-0"



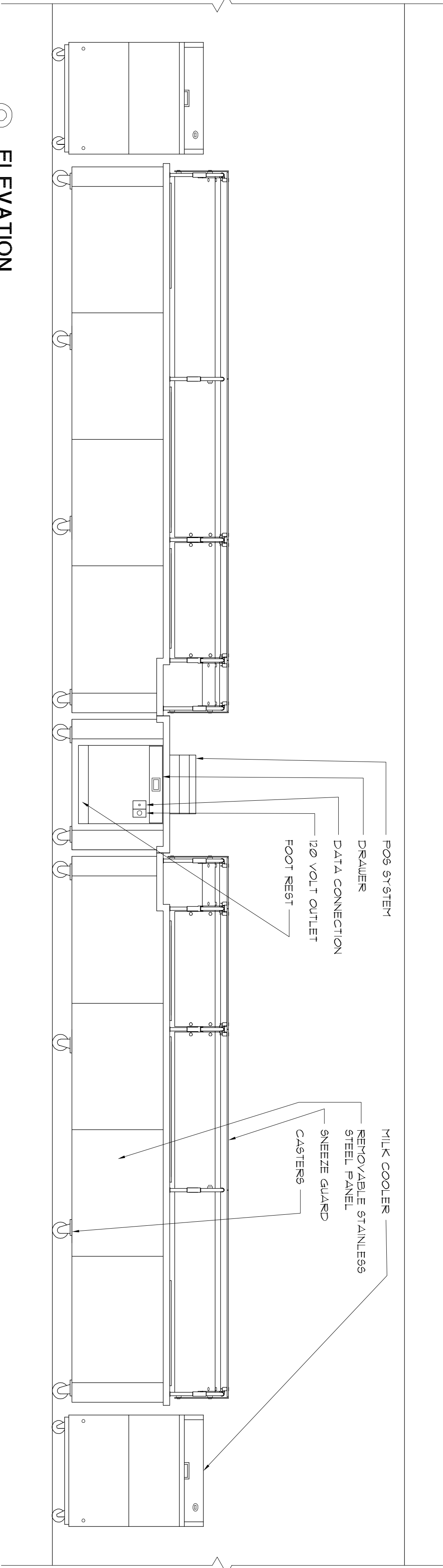
5 ELEVATION  
1/2" = 1'-0"

REVISIONS	DATE	BY	SYM

DATE:	09/30/2022
DESIGNER:	RJS
DRAWN BY:	RJS
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7 OF 20	2022.16



1  
ELEVATION  
1/2" = 1'-0"



2  
ELEVATION  
1/2" = 1'-0"

REVISIONS DATE	BY	SYM

DATE:	09/30/2022
DESIGNER:	RJS
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## SECTION 11 40 00

### KITCHEN EQUIPMENT

#### PART 1 – GENERAL

##### 1.01 SCOPE

- A. Include the work specified, shown or reasonably inferred as part of the foodservice equipment. Portions of the work may be subcontracted to those qualified to do the work as required by jurisdictional trade agreements and restrictions.
- B. Kitchen equipment furnished and installed by the Foodservice Contractor In the base bid.
- C. Provide itemized pricing providing both each pricing and total pricing for every item specified with a bid grand total.

##### 1.02 RELATED SECTIONS

- A. Division 15 – Mechanical rough-ins, inter-connections of the equipment as required and final connections.
- B. Division 16 – Electrical rough-ins, inter-connections of the equipment as required and final connections.

##### 1.03 QUALITY ASSURANCE

- A. All equipment and associated work must comply with all applicable laws, statutes, building codes and regulations of public authorities and comply with the following:
  - a. NSF (National Sanitation Foundation). All the equipment must bear the NSF label.
  - b. NEC (National electric Code).
  - c. UL (Underwriter's Laboratories, Inc.).
  - d. AGA (American Gas Association Laboratories).
  - e. NFPA (National Fire Protection Association).
- B. The following are approved fabricators for providing the fabricated food service equipment:

Jero Manufacturing, Inc.  
5117 South 100<sup>th</sup> East Avenue  
Tulsa, Oklahoma 74115

Stainless Innovations  
1110 Carnall  
Fort Smith, Arkansas 72901

##### 1.04 SUBSTITUTIONS

- A. Equipment items and the components specified are intended to be the basis of the bid. All other manufactures, including manufactures which may be listed as "alternates" or "approved equals" must conform with the specifications, size, accessories, etc. of the original manufacture specified.
- B. Proposed substitutions will be substituted no later then fourteen (14) days prior to the bid date. Submit the proposed substitutions with the manufactures specification or catalog



sheets, shop drawings, etc. indicating all modifications required to conform to the specified items.

- C. Approved substitutions will be addressed in an addendum(s). Approved substitutions will be noted on the bid form as a substitution. All costs and fees for any design and engineering services required to make adjustments to the space, systems, utilities, etc. will be the responsibility of the successful bidder. All costs incurred for modifications of the utilities or construction or professional services will be the responsibility of the successful bidder.
- D. The Owner reserves the right to accept or reject any or all of the substitutions proposed before the execution of the contract.

#### 1.05 DOCUMENT INTERPERTATION

- A. An addendum(s) will be issued addressing questions and comments from contractors, suppliers or vendors pertaining to the intent or clarity of the construction documents.
- B. All questions and comments will be submitted in writing by the contractors, suppliers and vendors for review.

#### 1.06 SUBMITTALS

- A. Submit brochure books, rough-in drawings, fabrication shop drawings and manufactures shop drawings. Refer to the general specifications for the required quantities.
  - a. Brochures:
    - 01 Provide with a front and rear cover. Label the front cover with the project name.
    - 02 Provide a cover sheet for each item number. The cover sheet will indicate the item number, the item name, the quantity, the manufacture, all optional equipment and accessories, specified modifications, the utility requirements and any special instructions.
    - 03 The manufactures catalog specification sheets.
  - b. Submittal drawings:
    - 01 Indicate all equipment shown on the contract documents drawn at a 1/4" scale.
    - 02 The contract documents are not to be traced or reproduced.
    - 03 Provide an equipment schedule indicating all the equipment shown on the contract documents.
    - 04 Drawings to be submitted on the same size drawing sheet as the Contract Documents in a PDF format. Provide the necessary required hard copies of the reviewed/stamped document to the General Contractor. Submit the drawings separately from the Brochure Book.
  - c. Rough-in drawings:
    - 01 Indicate all equipment shown on the contract documents drawn at a 1/4" scale.
    - 02 indicate all general use and convenience utilities indicated on the contract documents.
    - 03 Include utilities shown on the contract documents but connected to equipment not furnished in this section.
    - 04 Fully dimension all the utilities for the plumbing, electrical and mechanical from the finished room surface to the point of the stub-up through the floor and the stub-out through the wall or ceiling.

05 Drawings to be submitted on the same size drawing sheet as the Contract Documents in a PDF format. Provide the necessary required hard copies of the reviewed/stamped document to the General Contractor. Submit the drawings separately from the Brochure Book.

d. Manufacture's and fabricators shop drawings:

- 01 Indicate all equipment shown on the contract documents drawn at a 3/4" scale for the plan views and elevations. All sections and details to be drawn at a minimum of 1 1/2" scale.
- 02 Include the equipment name, the item number and the quantity on the drawings.
- 03 Include all required and necessary sections, details and elevations to reflect the drawings and the specifications.
- 04 Indicate all adjacent equipment, walls and columns.
- 05 Include all necessary plumbing and electrical schematic drawings.
- 06 Include any ventilation or access panels as required by the manufactures of the built-in equipment.
- 07 Drawings to be submitted on the same size drawing sheet as the Contract Documents in a PDF format. Provide the necessary required hard copies of the reviewed/stamped document to the General Contractor. Submit the drawings separately from the Brochure Book.

1.07 COORDINATION OF THE PROJECT AND DATA

- A. Review the contract documents, rough-in drawings, shop drawings and brochure books for accuracy and completeness.
- a. Notify the Architect of any conflicts and required adjustments in writing.
  - b. Coordinate the work with this section with the other sub-contractors on the job.
  - c. Submit paint, stain, plastic laminate, vinyl coated surfaces, molded plastic, natural stone, man-made stone and solid surface material to the Owner for approval.
  - d. Obtain serveware samples for sizing and weight information from the Owner for coordination of all self-leveling equipment.
  - e. Coordinate all mobile equipment will go through doors, wall openings and roll-in/roll-thru equipment. Notify the Architect of all conflicts or deviations from the approved submittals in writing.

1.08 FIELD VERIFICATION OF THE PROJECT AND DATA

- A. Review the contract documents, rough-in drawings, shop drawings and brochure books for accuracy and completeness.
- a. Field verify all the under-slab rough-in locations and quantities before the concrete slab is poured. Notify the Architect in writing of all conflicts or omissions of the rough-ins.
  - b. Field verify all the in-slab recess locations, sixes, depths and quantities before the concrete slab is poured. Notify the Architect in writing of all conflicts or omissions of the in-slab recess.
  - c. Field verify all the in-wall rough-in locations and quantities before the drywall is installed. Notify the Architect in writing of all conflicts or omissions of the rough-ins.
  - d. Obtain actual field dimensions or guaranteed measurements from the general contractor to insure the proper fit of the equipment at the job site. The dimensions shown in the contract documents are approximate. The dimensions are for the bidding process only.



- e. Field check all dimensions, measurements job site conditions before the fabrication and/or delivery of equipment to the job site. Notify the Architect of all conflicts or deviations from the approved submittals in writing.
- f. Coordinate any exterior wall openings required for the delivery of all oversized equipment with the general contractor. The equipment must be manufactured to fit through standard door openings if this cannot be done.

#### 1.09 WARRANTY

- A. Provide manufacture's warranty on each piece of specified equipment.
- B. The warranty period will be for one year after acceptance from the Owner for parts and labor.
- C. The warranty period will be for five years after acceptance from the Owner for compressor bodies for refrigeration equipment.
- D. The warranty period will be for ten years after acceptance from the Owner for the walk-in panels.

### PART 2 – PRODUCTS

#### 2.01 MATERIALS

- A. Stainless steel.
  - a. All stainless steel to 18-8, type 304, polished to a 180 grit number 4 finish unless noted otherwise in the item specifications or in the drawings.
  - b. All seams and joints are to be heli-arc welded completely and free of flaws and pits. Grind the welds smooth and polish to a number 4 finish.
  - c. The grain of the stainless steel is to run the length of the equipment including the backsplash. Provide a polished miter look where the tops form a corner.
- B. Galvanized iron.
  - a. All seams and joints are to be heli-arc welded completely and free of flaws and pits. Grind the welds.
  - b. Thoroughly clean the welded and polished areas and prime and paint with Rustoleum in a color to match the metal.
- C. Sound deadening.
  - a. Apply 1/2" wide Schnee Butyl sealant rope continuously between all bracing/frame members and the underside of the table/counter tops, overshelves, wall shelves and undershelves.
  - b. Weld stud bolts to the underside of the tops, overshelves, wall shelves and undershelves. Tighten the stud bolts for maximum compression of the sound deadening. Trim any excess that extends from out of the bracing.
- D. Shop and field joints.
  - a. Field joints are to be used only when the equipment size must be limited for access into the building.
  - b. Indicate the field joint locations on the shop drawings.

### PART 3 – EXECUTION

### 3.01 INSPECTION

- A. Verify and test that all equipment is plumbed, wired correctly, true and in good working order. Do not use until turned over to the Owner.
- B. Protect all appliances from construction dirt until the project is turned over to the Owner.

### 3.02 DELIVERY

- A. Coordinate with the construction progress and the Owner's operation schedule. Unless otherwise instructed by the general contractor or the Owner, the following procedures apply.
  - a. Items that integrate into the building, such as, walk-in coolers and freezers, ventilators, hoods, equipment supports, ceiling mounted utensil racks, etc. will be sent to the job site after the building is water tight and directed by the general contractor. Protect the equipment as required after installation is complete.
  - b. All the additional fixed equipment and mobile equipment requiring plumbing and electrical final connections will be delivered to the job site after the completion of the finished floor, wall finish, ceiling grid and tile or drywall and paint and the lighting system.
  - c. The remaining mobile equipment will be delivered to the job site after the equipment can be inventoried and secured in a lockable area. If a secured area is not available, deliver the equipment when the job site when the installation is completed and the equipment clean-up process have been completed.
  - d. Small counter item, pans, flatware containers, etc. will be delivered only when the Owner is ready to receive and inventory the items.

### 3.03 INSTALLATION

- A. Provide a competent supervisor at the job site during the entire installation process.
- B. Install the equipment per the manufacture's recommendations. Install the equipment square and level. All equipment shall be ready for the final connections.
- C. Protect the equipment after the installation process is complete.
  - a. Protect the custom fabricated equipment with fiberboard or plywood taped to the tops and exposed body surfaces.
  - b. Protect the buy-out equipment with fiberboard or plywood taped to the tops and exposed body surfaces.
  - c. The general contractor must insure the equipment is not used by other sub-contractors as work tables, scaffolding, tool and material storage, etc.
- D. Provide and install 18 gauge stainless steel trim at all gaps between the equipment and the walls and/or other high equipment when the gap is larger than 7/16 of an inch wide. Turn the trim down 90 degrees at the equipment splashes, top and/or turn downs. Attach the trim with hidden fasteners and seal with silicone caulking.

### 3.04 CLEAN AND ADJUST

- A. Leave the work area clean and free of debris.
- B. Remove or replace panels, parts or frames that are bowed, warped, dented or scratched as a result of manufacturing defects, shipping and delivery to the job site.

- C. The Foodservice Contractor is to deliver the foodservice equipment to the job site, uncrate the equipment, remove all packing materials from the equipment, set the equipment into place per the floor plan and the job site conditions, level the equipment and make ready for final connection by the Mechanical, Plumbing and/or Electrical Contractor. All crating materials are to be removed from the job site by the Foodservice Contractor.
- D. The Foodservice Contractor will final clean (not sanitizing) the foodservice equipment and seal the fixed foodservice equipment to the adjacent walls and/or fixed equipment with silicone caulking after all the utilities have been connected. The caulking will be neat, smooth and level with the foodservice equipment. Concave caulking will be rejected. Remove any smeared caulking from the foodservice equipment and adjacent surfaces.

### 3.05 SERVICE MANUAL

- A. Provide manufacturer's warranties and operating manuals on all appliances over to the Owner.
- B. Each appliance shall have operating instructions and maintenance information.
- C. The Foodservice Contractor will furnish to the Owner three (3) copies of an owner's and operations manual. The manual will be in three ring binders. The manuals will include a cover sheet for each equipment item, warranty information sheets, manufacturer's specification sheets and the service agent's name, address and telephone number.
- D. All warranties are not to begin until after the Owner accepts successful completion of the Start-up Demonstration and the kitchen.

### 3.06 EQUIPMENT DEMO AND START UP

- A. The Foodservice Contractor must test, adjust and regulate all the equipment per the manufacturer's instructions.
- B. The Foodservice Contractor will schedule, at the Owner's convenience, a date and time to demonstrate the foodservice equipment to the Owner. The Foodservice Contractor will start up and check out the foodservice equipment before the equipment is demonstrated to the Owner.

## PART 4 – EQUIPMENT

### **ITEM NO. 01 - MOBILE TRASH CART (1 REQUIRED)**

Rubbermaid Commercial Products model FG130400BLA with all the standard features.

Accessories

1 ea. Model FG130700BLA domed hinged lid.

### **ITEM NO. 02 - WALK-IN COOLER, FREEZER & STORAGE (1 REQUIRED)**

The walk-in cooler, freezer & storage to be manufactured by Thermo-Kool. The walk-in cooler & freezer to be 43'-3 3/4" x 9'-10 1/2" x 9'-3" high per the drawings and proposal number Q39055-50. Provide a 4" thick insulated panel floor. Provide stucco aluminum on the exterior and interior of the unit and white stucco aluminum on the ceiling.

Features

01 Provide two (2) hinges on the doors.

- 02 Two (2) vapor proof lights.
- 03 Foot treadle at the doors.
- 04 One (1) 14" x 24" heated peep window in each door.
- 05 Two (2) pressure relief vents.
- 06 EC motors on the evaporator coils.
- 07 Provide wall trim and a closure panel constructed of stucco aluminum.
- 08 Provide all necessary refrigeration lines (hard copper), refrigerant and labor from the evaporator to the refrigeration rack system located on the ground.
- 09 All refrigerant line runs to be on the exterior of the walk-in with short runs only from the evaporators to above the ceiling. Seal the holes for the lines with a spray foam insulation to make an air-tight seal. Provide stainless steel or chrome covers at all exposed penetrations.
- 10 14 Gauge fully welded stainless steel bumper rails per drawings and details on the exposed exterior walls and doors.

Accessories

- 1 ea. ColdZone model MPL-2CZ refrigerated rack system per proposal number 22-1360. Locate the rack building roof per the drawings. Verify the location at the job site.
- 1 ea. 208 volts, three phase.
- 2 ea. Berner model ASD36078 swing door. Install per the Manufactures requirements with stainless steel screws.
- 11 ea. Component Hardware Group model LED48X754-CL-N Keil LED light fixtures with bulbs as located per the drawings. Conduit shall not be run on the interior of the units except what is required to connect to the lights. Seal the holes for the conduit and inside the conduit with a spray foam insulation to make an air-tight seal

**ITEM NO. 03 - STORAGE SHELVING (1 LOT REQUIRED)**

Eagle Group model Quad TRUSS storage shelves. Locate the bottom shelf at 10" above the finish floor and the remaining four (4) shelves at 17" O.C. at the balance of the shelving. Provide units of three (3) shelves with 86" high posts and footplates at the dunnage racks. Mount the bottom shelf at 44" above the finish floor. Mount the remaining shelves at 17" on center.

Accessories

- 6 ea. Model 2136C shelves. Locate at the top and the bottom of the units.
- 9 ea. Model QA2136C shelves.
- 6 ea. Model 2148C shelves. Locate at the top and the bottom of the units.
- 9 ea. Model QA2148C shelves.
- 3 ea. Model 2160C shelves. Locate at the top and the bottom of the units.
- 32 ea. Model 86P posts.
- 8 ea. Model FOOT-PLATE-S foot plates. Mount the foot plates to the floor with stainless steel fasteners. Locate the foot plates on the units at the dunnage racks.

**ITEM NO. 04 - MOBILE DUNNAGE RACKS (1 LOT)**

New Age dunnage racks with all the standard features.

Accessories

- 2 ea. Model 1206.
- 2 sets. Provide with all swivel polyurethane tired casters with brakes.

- 2 ea. Model 1174 handles. Shorten the handle to 42" above the finished floor installed height.

**ITEM NO. 05 - CAN RACK (1 REQUIRED)**

New Age model 1250 with all the standard features.

**ITEM NO. 06 - WALK-IN SHELVING (1 LOT REQUIRED)**

Eagle Group QuadPLUS walk-in shelves. Provide units of four (4) shelves with 74" high posts at the evaporators and units of five (5) shelves with 86" high posts at the balance of the walk-ins. Mount the bottom shelf at 10" above the finish floor. Mount the remaining shelves at 17" on center. Provide units of three (3) shelves with 86" high posts and footplates at the dunnage racks. Mount the bottom shelf at 44" above the finish floor. Mount the remaining shelves at 17" on center.

**Accessories**

- 10 ea. Model QPF-2136E-GL shelves. Locate at the top and the bottom of the units.  
15 ea. Model QPF-QA2136E-GL shelves.  
10 ea. Model QPF-2142E-GL shelves. Locate at the top and the bottom of the units.  
11 ea. Model QPF-QA2142E-GL shelves.  
4 ea. Model QPF-2148E-GL shelves. Locate at the top and the bottom of the units.  
6 ea. Model QPF-QA2148E-GL shelves.  
12 ea. Model QPF-2154E-GL shelves. Locate at the top and the bottom of the units.  
16 ea. Model P74-E posts.  
52 ea. Model P86-E posts.  
16 ea. Model FOOT-PLATE-S foot plates. Mount the foot plates to the floor with stainless steel fasteners. Locate the foot plates on the units at the dunnage racks.

**ITEM NO. 07 - MOBILE DUNNAGE RACKS (1 LOT)**

New Age dunnage racks with all the standard features.

**Accessories**

- 4 ea. Model 1206.  
4 sets. Provide with all swivel polyurethane tired casters with brakes.  
4 ea. Model 1174 handles. Shorten the handle to 42" above the finished floor installed height.

**ITEM NO. 08 - CAN RACK (1 REQUIRED)**

New Age model 1250 with all the standard features.

**ITEM NO. 09 - STAINLESS STEEL TRIM (1 REQUIRED)**

Custom fabricated 14 Gauge fully welded stainless steel trim around the opening in the building and the walk-in box pre drawings and details.

**ITEM NO. 10 - NUMBER NOT USED**

**ITEM NO. 11 - WASHER BY THE OWNER**

**ITEM NO. 12 - DRYER BY THE OWNER**

**ITEM NO. 13 - LINEN WALL SHELVING (4 REQUIRED)**

Fermob model WSA31 with all the standard features. Mount the bottom two (2) shelves at 48" above the finished floor and the upper shelves at 54" with stainless steel screws.

**ITEM NO. 14 - MOP SINK - EXISTING**

**ITEM NO. 15 - CHEMICAL STORAGE SHELVING (1 LOT REQUIRED)**

Eagle Group model Quad TRUSS chemical storage shelves. Locate the bottom shelf at 10" above the finish floor and the remaining four (4) shelves at 17" O.C. at the balance of the shelving.

Accessories

- 2 ea. Model 1430C shelves. Locate at the top and the bottom of the units.
- 3 ea. Model QA1430C shelves.
- 4 ea. Model P86-E posts.

**ITEM NO. 16 - HAND SINK (3 REQUIRED)**

Eagle Group model HSA-10 with all the standard features.

Accessories

- 3 ea. Model 300886 drain assembly.
- 3 ea. Model LRS left and right hand splash on the sinks.
- 3 ea. Component Hardware Group, Inc. model KL45-4002-RE1 faucets.
- 3 ea. Component Hardware Group, Inc. model KN91-0100 quik-wash faucet control. Install on the faucets.
- 1 ea. Model eye wash attachment. Install on the sink near item 25.

**ITEM NO. 17 - PREP TABLE (1 REQUIRED)**

Custom fabricated prep table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- 01 Provide with a 10" high x 2" thick backsplash at the rear and high equipment. Attach the back splash to the wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a 2" turn down with a tight hem at the exposed sides.
- 03 Extend splash at pre-rinse faucet per drawings. Extend counter bracing up to top of extension. Fully weld bracing to counter bracing. Provide with a removable finished back where exposed.
- 04 Provide two (2) 18" x 18" x 10" deep 14 gauge type 304 stainless steel sinks fully welded into the top.
- 05 Provide a 5" high 18 gauge 304 stainless steel removable scrap basket. The bottom is to be perforated with 1/4" diameter holes. Provide two (2) type 304 stainless steel 1" diameter tubular handles running from the back to the front of the basket. Provide four (4) type 304 stainless steel 1" tall x 1" diameter tubular legs at the bottom of the basket. The bottom

- of the legs to be fully welded closed. Fully weld the basket, handles and the legs.
- 06 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel flanged feet. Anchor the feet to the floor with stainless steel anchors. Fully weld the leg sockets the underbracing. Anchor the feet to the floor with stainless steel fasteners.
  - 07 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at rear. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
  - 07 Provide type 304 stainless steel crossrails in the locations shown by the drawings. Fully weld the crossrails to the legs.
  - 08 Provide two (2) 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel wall mounted overshef. Provide 12 gauge fully welded type 304 stainless steel wall brackets. Mount the wall shelf 1'-6" above the work surface of the work table with stainless steel screws. Extend the back turn up of the shelves over the top of the overshelves of item 28 1/2" 90 degrees.

#### Accessories

- 1 ea. T & S model B-0133 pre-rinse faucet.
- 1 ea. T & S model B-0230-K installation kit.
- 1 ea. T & S model B-0156 add-on faucet.
- 1 ea. T & S model B-0109-01 wall bracket. Mount the bracket to the top extension with stainless steel screws.
- 2 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 1 ea. Edlund model G-2S can opener. Edlund model G-2S manual can opener. Mount to the table in the location shown on the drawings with stainless steel screws per the manufactures requirements. Remove the exposed screw threads below the table top. Widen the underbracing at the can opener to allow clearance for the mounting screws.
- 1 ea. Edlund model KR-699 knife rack. Provide a 14 gauge type 304 stainless steel bracket for the knife holder. Locate the knife holder per the drawings. Attach the rack to the bracket with Component Hardware model Q37-0250 stainless steel keyhole studs welded to the bracket at the top.
- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.

#### **ITEM NO. 18 - TRASH CAN (4 REQUIRED)**

Carlisle Foodservice Products model 341032 trash can in a gray color. NSF listed.

#### Accessories

- 4 ea. Model 341033 GY lid for in a gray color. NSF listed.
- 4 ea. Model 3691003 dolly in a black color.

#### **ITEM NO. 19 - FIRE SUPPRESSION SYSTEM BY THE MECHANICAL CONTRACTOR**

#### **ITEM NO. 20 - NUMBER NOT USED**

#### **ITEM NO. 21 - MOBILE COMBI-OVEN (1 REQUIRED)**



Rational model ICP 6-FUL/10-FULLL E with all the standard features.

Accessories

- 1 ea. 208 volts, three phase.
- 1 ea. Hinge the doors on the right.
- 1 kt. Model 60.74.725 combi-duo staking kit.
- 1 ea. Model 60.31.635 mobile combi-duo kit.
- 1 lot CAP program.
- 1 lot Model 9999.2271 certified installation.
- 1 ea. Model 8720.1569US installation kit.
- 2 ea. Model 60.76.317 external core temperature probe.
- 1 cs. Model 56.01.535 detergent tablets.
- 1 cs. Model 56.00.598 defoamer tablets.
- 1 cs. Model 56.00.562 care tablets.
- 1 ea. Model 1900.1150US water filter system. Mount the unit on the side of the unit with stainless steel screws.
- 2 ea. Model 1900.1155US replacement cartridges.
- 1 ea. Provide with Dormont model W50BP2Q48PS water hose. Provide to the plumbing contractor for installation.
- 3 ea. Provide with Dormont model W50BP2@48 water hose. Provide to the plumbing contractor for installation.

**ITEM NO. 22 - IVARIO PRO L (1 REQUIRED)**

Rational model IVARIOPR L with all the standard features.

Accessories

- 1 ea. 208 volts, three phase.
- 1 lot Model CAP Chef assistance program.
- 1 lot Model 9999.2221 certified installation.
- 1 lot Model 9999.2002 pre-installation site consultation.
- 1 lot Model 9999.1009 extended travel zones.
- 1 ea. Model 8730.1565US installation kit.
- 1 ea. Model 1900.1154US water filter system. Mount the unit on the side of the unit with stainless steel screws.
- 1 lot Model 9999.2271 certified installation.
- 1 ea. Model 1900.1155US replacement cartridges.
- 1 kt. Model 60.71.267 caster kit.
- 1 ea. Model 87.00.732US equipment placement system. Attach to the floor per the Manufacture's requirements.
- 1 ea. Model 60.73.920 cleaning kit.
- 1 st. Model 60.71.643 scraper.
- 1 ea. Model 60.73.348 scoop.
- 1 ea. Model 60.73.586 scoop.

**ITEM NO. 23 - IVARIO PRO 2-S (1 REQUIRED)**

Rational model IVARIOPR 2-S with all the standard features.

Accessories

- 1 ea. 208 volts, three phase.
- 1 lot Model CAP Chef assistance program.
- 1 lot Model 9999.2220 certified installation.
- 1 lot Model 9999.2002 pre-installation site consultation.
- 1 lot Model 9999.1009 extended travel zones.

- 1 ea. Model 8730.1565US installation kit.
- 1 ea. Model 1900.1154US water filter system. Mount the unit on the side of the unit with stainless steel screws.
- 1 lot Model 9999.2271 certified installation.
- 1 ea. Model 1900.1155US replacement cartridges.
- 1 ea. Model 60.75.836 stand.
- 1 kt. Model 60.31.433 caster kit.
- 1 ea. Model 87.00.732US equipment placement system. Attach to the floor per the Manufacture's requirements.
- 1 ea. Model 60.73.920 cleaning kit.
- 1 st. Model 87.00.742 accessory package.
- 1 ea. Model 60.73.586 scoop.
- 1 ea. Model 60.74.666 strainer.

**ITEM NO. 24 - NUMBER NOT USED**

**ITEM NO. 25 - CONVECTION OVEN (1 REQUIRED)**

Blodgett Oven model DFG100 DOUBLE with all the standard features.

Accessories

- 1 ea. Natural gas.
- 1 ea. 120 volts, single phase.
- 1 ea. SSD controls.
- 1 ea. Draft diverter.
- 1 sets Polyurethane casters with brakes.
- 1 ea. Provide with Dormont model 1675KIT2S48 gas hoses. Provide to the plumbing contractor for installation.
- 1 ea. Provide with Dormont model 1675KIT2S48PS gas hoses. Provide to the plumbing contractor for installation.

**ITEM NO. 26 - MOBILE RANGE (1 REQUIRED)**

Montague Company model C24-5 with all the standard features.

Accessories

- 1 ea. Natural gas
- 1 ea. Rear gas connection.
- 1 ea. 1" gas regulator.
- 1 ea. 24 equipment stand.
- 1 ea. Polyurethane tired casters with brakes.
- 1 ea. Dormont model 16100KIT2S48PS gas connector hose kit. Provide to the plumbing contractor for installation.

**ITEM NO. 27 - VENTILATOR BY THE MECHANICAL CONTRACTOR**

**ITEM NO. 28 - ICE MAKER (1 REQUIRED)**

Manitowoc model IYT0420A with all the standard features.

Accessories

- 1 ea. 120 volts, single phase.
- 1 ea. Model D420 ice bin.
- 1 ea. Stainless steel legs.
- 1 ea. Everpure model EV932401 water filter assembly. Mount on the side of the ice maker and bin with stainless steel screws.

1 ea. Everpure model EV961222 i2000 replace cartridge.

**ITEM NO. 29 - POT SINK (1 REQUIRED)**

Custom fabricated pot sink to be constructed per drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under top with fully welded closed ends where they are exposed. Sound deadened between top and underbracing.

Features:

- 01 Provide with a 10" high x 2" thick backsplash at walls. Attach back splash to wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a 3" high rolled rim at exposed sides. Locate top of rolled rim 3'-1" above finish floor.
- 03 Provide three (3) 26 1/2" front-to-back x 21" x wide x 11" deep sink compartments constructed with 14 gauge type 304 stainless steel fully welded integrally into the top.
- 04 Provide type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel bullet feet. Fully weld the leg sockets the underbracing.
- 05 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at rear and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 06 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 07 Provide 1'-1" wide x length indicated on the drawing x 1" diameter fully welded stainless steel three-bar wall shelf at the sinks. Mount the rail shelf 1'-9" above the work surface.
- 08 Support the shelf with 12 gauge type 304 stainless steel angled brackets fully welded to the uprights
- 09 Provide a 14 gauge type 304 stainless steel wall panel behind the shelf per the drawings. Attach the panel to the wall with industrial adhesive.

Accessories

- 2 ea. T & S model B-0290 faucets.
- 3 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 3 ea. Component Hardware model J19-4962 brackets.

**ITEM NO. 30 - NUMBER NOT USED**

**ITEM NO. 32 - MOBILE PASS-THRU REFRIGERATOR (2 REQUIRED)**

Continental Refrigerator model D1RENSSPTHD with all the standard features.

Accessories

- 2 ea. Hinge the doors per the drawings.
- 2 ea. 120 volts, single phase with a cord and plug.
- 4 ea. Half height glass doors on the kitchen side.
- 2 ea. Model 50-P008A-E universal type pan slides.
- 2 ea. Space all slides equally throughout the cabinets.
- 2 sets 5" polyurethane casters with brakes on all casters.

### ITEM NO. 33 - COOK'S TABLE (1 REQUIRED)

Custom fabricated cook's table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

#### Features

- 01 Provide with a 2" turn down with a tight hem at the exposed sides.
- 02 Provide one (1) 18" front-to-back x 18" wide x 10" deep sink compartment constructed with 14 gauge type 304 stainless steel fully welded integrally into the top.
- 03 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel flanged feet. Anchor the feet to the floor with stainless steel anchors. Fully weld the leg sockets the underbracing. Anchor the feet to the floor with stainless steel fasteners.
- 04 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at walls and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 05 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 06 Provide a 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel cantilevered overshef. Mount the overshef 1'-6" above the work surface of the work table with stainless steel screws. Provide a 16 gauge type 304 stainless steel finished back on the exposed backsplash fully welded to the shelf turn-up.
- 07 Support the shelf with 12 gauge type 304 stainless steel angled brackets fully welded to the uprights. Attach the shelf to the brackets with stainless steel acorn nuts in two (2) places at each bracket.

#### Accessories

- 1 ea. T & S model B-0320 faucets.
- 1 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 1 ea. Advance Tabco model SWT-120 wall mounted pot rack. Modify the length per the drawings.
- 1 ea. Edlund model G-2S can opener. Edlund model G-2S manual can opener. Mount to the table in the location shown on the drawings with stainless steel screws per the manufactures requirements. Remove the exposed screw threads below the table top. Widen the underbracing at the can opener to allow clearance for the mounting screws.
- 1 ea. Edlund model KR-699 knife rack. Provide a 14 gauge type 304 stainless steel bracket for the knife holder. Locate the knife holder per the drawings. Attach the rack to the bracket with Component Hardware model Q37-0250 stainless steel keyhole studs welded to the bracket at the top.
- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.
- 2 ea. Component Hardware Model R58-1010 electrical outlet box at the microwave oven. Attach the boxes to the overshef with stainless steel fasteners per the manufacturer's requirements. Provide with stainless

steel cover plates. Provide and install conduit in an unexposed manner from the box through the shelf upright to a 4x4 junction box mounted below the table top.

**ITEM NO. 34 - MOBILE PASS-THRU HOT CABINET (2 REQUIRED)**

Continental Refrigerator model DL1WE-SS-PT-HD with all the standard features.

Accessories

- 2 ea. Hinge the doors per the drawings.
- 2 ea. 208 volts, single phase with a cord and plug.
- 4 ea. Half height glass doors on the kitchen side.
- 2 ea. Model 50-P008A-E universal type pan slides.
- 2 ea. Space all slides equally throughout the cabinets.
- 2 sets 5" polyurethane casters with brakes on all casters.

**ITEM NO. 35 - WORK TABLE (1 REQUIRED)**

Custom fabricated work table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- 01 Provide with a 2" turn down with a tight hem at the exposed sides.
- 02 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel flanged feet. Fully weld the leg sockets the underbracing. Anchor the feet to the floor with stainless steel fasteners.
- 03 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at walls and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 04 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 05 Provide a 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel cantilevered overshelf. Mount the overshelf 1'-6" above the work surface of the work table with stainless steel screws. Provide a 16 gauge type 304 stainless steel finished back on the exposed backsplash fully welded to the shelf turn-up.
- 06 Support the shelf with 12 gauge type 304 stainless steel angled brackets fully welded to the uprights. Attach the shelf to the brackets with stainless steel acorn nuts in two (2) places at each bracket.

Accessories

- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.
- 2 ea. Component Hardware Model R58-1010 electrical outlet box at the microwave oven. Attach the boxes to the overshelf with stainless steel fasteners per the manufacturer's requirements. Provide with stainless steel cover plates. Provide and install conduit in an unexposed manner from the box through the shelf upright to a 4x4 junction box mounted below the table top.

**ITEM NO. 36 - MOBILE SERVING COUNTER (2 REQUIRED)**

Custom fabricated mobile serving counter to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top with a 2" drop down at the cashier stand. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- 01 Provide with a 2" turn down with a tight hem at the sides.
- 02 Provide a 16 gauge type 304 stainless steel fully welded counter body with a 16 gauge type 304 stainless steel fully welded undershelves per the drawing elevations. Provide 12 gauge type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing. Notch the undershelf around the floor sink.
- 03 Provide a 16 gauge type 304 stainless steel double pan hinged doors per the elevations. Fully weld the corners on the panels.
- 04 Provide a 16 gauge type 304 stainless steel double pan hinged doors with fully welded louvers per the elevations. Fully weld the corners on the panels.
- 05 Provide a Component Hardware Group, Inc. model P46-1012 pull at the doors. Attach with stainless steel screws.
- 06 Provide a Component Hardware Group, Inc. model M32-2401 magnetic catches at the doors. Install the catch per the manufactures requirements.
- 07 Provide steel j-boxes on the counter body per the drawings and elevations for switches and controls. Provide with stainless steel cover plates. Weld the j-boxes to the counter.
- 08 Provide removable 18 gauge stainless steel panels on the counter fronts and side per the elevations. Provide a 6" x 6" one piece panel at the corners. Attach the panels to the counter with 14 gauge stainless steel Z-clips at the bottom of the panels.
- 09 Provide a quarter-turn ball valve drain valve in an 18 gauge fully welded stainless steel recess per the drawings. Pre-pipe the hot well drain to the valve and the drain line to the floor drain per current codes.
- 10 Provide polyurethane tired casters with brakes.

Accessories

- 2 ea. T & S model B-0208 faucet. Provide a hot water indicator on the handle.
- 2 Lot G.A. Systems Inc. sneeze guard per proposal number 1442 - Elliot and the drawings in a brushed stainless steel finish. Provide an undercounter mount. Install into the counter top per the manufactures requirements.

**ITEM NO. 37 - DROP-IN COLD FOOD WELLS (2 REQUIRED)**

Low Temp Industries model DI-2025TA with all the standard features.

Accessories

- 2 ea. 120 volts, single phase.

**ITEM NO. 38 - DROP-IN HOT FOOD WELLS (2 REQUIRED)**

Low Temp Industries model TW-DW-3 with all the standard features.

Accessories

- 2 ea. 208 volts, single phase.

**ITEM NO. 39 - DROP-IN HOT FOOD WELLS (2 REQUIRED)**

Low Temp Industries model TW-DW-2 with all the standard features.

Accessories

2 ea. 208 volts, single phase.

**ITEM NO. 40 - NUMBER NOT USED****ITEM NO. 41 - MOBILE CASHIER STAND (1 REQUIRED)**

Custom fabricated mobile cashier stand to be constructed per the drawings and details with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- |    |   |
|----|---|
| 01 | Provide with a 2" turn down with a tight hem at the exposed sides.  |
| 02 | Provide a 16 gauge type 304 stainless steel fully welded counter body per the drawing elevations.   |
| 03 | Provide a 16 gauge type 304 stainless steel fully welded foot rest per the drawing elevations. Provide 12 gauge type 304 stainless steel fully welded channel underbracing under the foot rest. Sound deadened between the undershelves and the underbracing.   |
| 04 | Provide a 16 gauge type 304 stainless steel fully welded cash drawer per the elevations. Provide a 16 gauge type 304 stainless steel fully welded drawer face. Provide Component Hardware S52 series drawer slides. Weld the slides to the drawer assembly. Provide Component Hardware model P62-1010 pulls. Weld the pulls to the drawer face from the inside of the face. |
| 05 | Provide removable 18 gauge stainless steel panels on the counter fronts and side per the elevations. Provide a 6" x 6" one piece panel at the corners. Attach the panels to the counter with 14 gauge stainless steel Z-clips at the bottom of the panels.  |
| 08 | Provide polyurethane tired casters with brakes.   |

**ITEM NO. 42 - POS SYSTEM BY THE OWNER****ITEM NO. 43 - MOBILE MILK COOLERS (2 REQUIRED)**

True Mfg. model TMC-34-S-SS-HC with all the standard features.

Accessories

- |       |  |
|-------|--|
| 2 ea. | 120 volts, single phase.   |
| 2 ea. | Model 882506 corner bumpers.   |
| 2 ea. | Provide with 5" polyurethane casters with brakes on all the casters. |

**ITEM NO. 44 - LOCKERS (2 REQUIRED)**

Winholt Equipment model WL-66with all the standard features. Mount to the wall with stainless screws.

Accessories

- |       |   |
|-------|---|
| 2 ea. | Component Hardware Group model J53-0125 oblong base end flange. Mount to the walls and lockers in the location shown on the drawings with |
|-------|---|



- stainless steel screws per the manufactures requirements. Remove the exposed screw threads inside the lockers.
- 1 ea. Provide a 1" diameter by the length shown on the drawings stainless steel tubular coat hanger rod. Set the rod in the flanges.

**ITEM NO. 45 - AIR CURTAIN (1 REQUIRED)**

Mars Air Systems model N248-1UA-SS with all the standard features. Mount with stainless screws per the manufactures requirements.

Accessories

- 1 ea. 120 volts, single phase with a cord and plug.
- 1 ea. Model 99-014 level 1 control package.
- 1 lot Model J2142 filter kit.

END OF SECTION