

SECTION 114000 – FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. This section constitutes a separate prime contract.
- B. The general conditions of Division 11 including supplementary conditions and general requirements apply to the work specified in this section.

1.2 RELATED WORK NOT INCLUDED BY FOODSERVICE EQUIPMENT CONTRACTOR

- A. Plumbing:
 - 1. Rough-in.
 - 2. Piping of supply and waste lines from building service to rough-in (unless specifically stated otherwise).
 - 3. Traps, grease traps, line strainers, tailpieces, valves, stops, shutoffs, and miscellaneous fittings required for complete installation.
 - 4. Final connection.
- B. Ventilation:
 - 1. All ductwork and fans above ceiling line including connection to ventilators and/or hoods.
- C. Electrical:
 - 1. Rough-in.
 - 2. All electric building services including but not limited to: conduit, wiring, line and disconnect switches, safety cut offs and fittings, control panels, fuses, boxes and fittings required for complete installation, except internal wiring as specified, unless indicated otherwise on drawings.
 - 3. Final connections, including mounting and wiring of starters and switches furnished as part of the foodservice equipment (unless otherwise indicated on the drawings).

1.3 WORK INCLUDED IN THIS SECTION

- A. Furnish all labor, material, services, and specified equipment, necessary for the complete installation of foodservice equipment in strict accordance with specifications, applicable drawings and local codes, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- B. Deliver all equipment on schedule. The Foodservice Equipment Contractor shall be responsible for coordinating all aspects of their work as it relates to the General Contractor, Subcontractors, the Owner, or any other Trades as may be dictated by the Owner, Architect, or Consultant.
- C. The Foodservice Equipment Contractor shall be fully responsible for verifying all field dimensions as they pertain to the work in this section.

- D. Cutting of holes in equipment for pipes, drains, electric outlets, etc., as required for this installation. Work shall conform to the highest standards of workmanship and shall include welded sleeves, collars, ferrules or escutcheons.
- E. All wall sleeves, chrome plated cover plates, vermin proofing, and sealing of wall sleeves Foodservice Equipment Contractor to provide vermin proofing for all floor sleeves he uses.
- F. All work involved in making stands and supports for all specified equipment requiring them.
- G. Repair all damage to the premises as a result of this installation and daily removal of all debris left by the Foodservice Equipment Contractor.
- H. The Foodservice Equipment Contractor shall be responsible for keeping their area orderly during the entire time of installation. Foodservice equipment and fixtures shall be cleaned thoroughly and ready for operation at the time the building is turned over to the owner.
- I. Become familiar with and accepts responsibility for compliance with all applicable codes and regulations. If authorities having jurisdiction require any portion of the equipment to be inspected, tested, or approved, the Foodservice Equipment Contractor and/or their equipment supplier shall bear all costs of such inspections, tests or approvals.
- J. Electric work:
 - 1. Inter-wiring of foodservice equipment between components within equipment, such as heating elements, switches, thermostats, motors, etc., complete with junction box or disconnect as is applicable, ready for final connection.
 - 2. All electrical inter-wiring done in the fabricators shop or in the field as specified in this scope of work shall be fully tested and certified by a licensed independent agency. Testing agency shall be approved by the local authorities.
 - a. A complete wiring diagram indicating connection points, types of conduit, junction boxes, terminal boxes, breaker panels and other miscellaneous devices shall be listed in the fabricators shop drawings.
 - b. The agency's name, and contact person as well as verification that the agency is accepted by local inspectors shall be submitted to the consultant prior to fabrication of custom equipment.
 - 3. Voltages shall be as indicated on contract drawings. Any differences in electrical characteristics at job site from those shown on contract documents must be submitted to the consultant for consideration prior to ordering equipment.
- K. Plumbing work:
 - 1. Furnish all equipment with faucets and sink waste assemblies, as specified in this section.
 - 2. Pre-pipe all waste and supply piping for built in fixtures in fabricated counters to shut off or control valves, ready for final connection by the General Contractor. Final connections will be by the General Contractor unless otherwise specified.

1.4 QUALITY ASSURANCE

- A. All custom fabricated equipment such as tables, sinks, countertops, etc., must be manufactured by a foodservice equipment fabricator who has the plant, personnel and engineering capability required. Such manufacturer shall be subject to the approval of the consultant. All work in the

above category shall be manufactured by one manufacturer, and shall be of uniform design and finish..

- B. The manufacturer of this equipment must be able to show that he is now and for the past 5 years been engaged in the manufacture or distribution of foodservice equipment, as required under this contract.
- C. The manufacturer of this equipment herein specified shall be a recognized distributor for items of equipment specified herein that are of other manufacture than their own.
- D. Only manufacturers who can meet the foregoing qualifications will be acceptable.

1.5 SUBMITTALS

- A. Submit illustrated brochures for manufactured or "buy-out" equipment items, line drawings, rough-in requirements, and list of accessories or other specified additional requirements. Brochures shall be in electronic format and include data on all equipment that is to be provided, arranged in numerical sequence that conforms to the item numbers in the specifications. Omission of data does not reduce the obligation to provide items as specified.
- B. Submit fully dimensioned rough-in plans at 1/4" scale, in electronic format, showing all required mechanical, electrical, ventilation, water, waste, and refrigeration services required for equipment and rough-in location for same. Rough-in locations shown shall make allowances for required traps, switches etc., thereby not requiring interpretations or adjustment on the part of other contractors. Drawings shall indicate dimensions for floor depressions, wall openings, etc., for equipment.
- C. Submit fully dimensioned and detailed shop drawings, in electronic format, of custom-fabricated equipment shall be submitted, drawn at 3/4" scale for elevations and 1-1/2" scale for sections. Drawings shall show details of construction, installation, and relation to adjoining and related work where cutting or close fitting is required. Drawings shall indicate species and grades of materials, finishes, and hardware selections. Drawings shall show all reinforcements, anchorage, and other work required for complete installation of all fixtures. Where fabricator is to pre-wire components to j-box, pull box, breaker panel, etc., all electrical wiring, labeling, and method of certification is to be indicated on the drawings.
- D. Submit certification for special materials as applicable:
 - 1. Preservative treated wood certification: submit for architect's information only. Submit certification by treating plant stating chemicals and process used, net amount of salts retained, conformance with applicable standards and moisture content after treatment.
 - 2. Fire-retardant treatment certification: submit for architect's information only. Submit certification by treating plant that fire-retardant treatment materials comply with governing ordinances and that treatment will not bleed through finished surfaces.
- E. Submit shop drawings as required by the general conditions.
- F. Rough-in drawings, shop drawings, color and material samples and bound brochures covering manufactured or "buy-out" items covering all work and equipment covered in this contract shall be submitted to the consultant and owner as soon as possible but not later than three weeks after the award of contract. After approval, Foodservice Equipment Contractor shall furnish to Consultant, Architect and Owner, sets (as required) of shop drawings and brochures, corrected as

required by virtue of review comments, for distribution to various interested trades on project. All costs of reproductions and submissions shall be part of the contract.

- G. Do not begin fabrication of custom-manufactured equipment until approvals of shop drawings have been received, and until field measurements have been taken by Foodservice Equipment Contractor, where such measurements are necessary to assure proper conformance with the intent of the contract drawings and specifications.
- H. Make field measurements, giving due considerations to any architectural, mechanical, or structural discrepancies that may occur during the construction of the space. No extra compensation will be allowed for any difference between actual dimensions secured at the job site and dimensions shown on the drawings. Field measurements shall be submitted to the Consultant for consideration before proceeding with the fabrication of equipment.
- I. Shop drawings, details and equipment reviewed are for design concept only, and does not relieve the Foodservice Equipment Contractor of responsibility for compliance with design drawings, details and specifications, verification of utilities with equipment requirements for conformity and location and verification of all dimensions of equipment and building conditions or reasonable adjustments due to deviations
- J. The Foodservice Equipment Contractor shall prepare and submit for review a complete and itemized listing of items and services ordered, procured, and otherwise arranged for to complete their work including; purchase order numbers, projected ship dates, and pertinent comments. This listing shall be updated and distributed on a bi-monthly basis and on a weekly basis during the four (4) week period preceding the commencement of installation.

1.6 SUBSTITUTIONS -- STANDARDS

- A. Proposals shall be based on brands, materials and forms of construction specified unless products of other manufacturers that conform to requirements of the plans and specifications are approved in writing by the Consultant as equal to that specified.
- B. Any equipment offered for approval as "equal" to equipment specified must conform to the space limitations of layout. Cost of any deviation from kind or location of mechanical service due to furnishing of an approved equal will be the responsibility of the Foodservice Equipment Contractor, at no extra cost to the Owner.
- C. If no equals are approved in writing by the Consultant, the brands and materials specified must be furnished, and no other substitution will be permitted subsequent to award of contract except by specific change order issued by Owner.

1.7 DRAWINGS

- A. Drawings that constitute part of the contract documents indicate general arrangement of piping and location of equipment. Should it be necessary to deviate from the arrangement indicated in order to meet structural or other field conditions, the Foodservice Equipment Contractor shall provide revised drawings showing such deviations, at their own expense and without expense to the Owner.

- B. Specifications and drawings are reasonably exact, but their extreme accuracy is not guaranteed. Drawings and specifications are for the assistance and guidance of the Foodservice Equipment Contractor, and exact locations, distances, and levels shall be governed by the building.

1.8 MANUFACTURER'S DIRECTIONS

- A. Follow manufacturer's directions in all cases where manufacturers of articles used in this contract furnish directions or prints covering points not shown on drawings or specifications.

1.9 INDUSTRY STANDARDS

- A. Items of foodservice equipment furnished shall conform to standards of National Sanitation Foundation, Ann Arbor, Michigan, and shall bear the N.S.F. seal.
- B. Foodservice equipment shall be installed in accordance with N.S.F. standards.
- C. Work and materials shall be in compliance with requirements of applicable codes, ordinances, and regulations, including but not limited to those of The National Fire Protection Association, State Fire Marshall, State Board of Health, Local Health Codes, etc.
- D. Electrically operated and/or heated equipment, fabricated or otherwise, shall conform to the latest standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc., and shall bear the U.L. label
- E. All standard steam-heated equipment shall be manufactured in accordance with A.S.M.E. code requirements and carry the A.S.M.E. stamp.
- F. Applicable standards comply with the following, as referenced herein:
 - 1. American Institute of Timber Construction (AITC).
 - 2. American National Standards Institute (ANSI).
 - 3. American Plywood Association (APA).
 - 4. American Society for Testing And Materials (ASTM).
 - 5. American Wood Preservers Association (AWPA).
 - 6. American Wood Systems (AWS)
 - 7. Architectural Woodwork Institute (AWI) "Architectural Woodwork Quality Standards, Guide Specifications and Quality Certification Program", Sixth Edition, 1994, herein referred to as AWI standards. Work shall comply with applicable portions of AWI standards.
 - 8. Hardwood Plywood Manufacturers Association (HPMA).
 - 9. National Electric Manufacturers Association (NEMA).
 - 10. National Fire Protection Association (NFPA)
 - 11. Underwriters Laboratories, Inc. (UL).
 - 12. U.S. Dept. of Commerce, National Bureau of Standards
 - a. Lumber: PS 20-70.
 - b. Construction and Industrial Plywood: PS 1-83.
- G. Current grading rules of the following industry associations apply to wood products:
 - 1. National Hardwood Lumber Association (NHLA).
 - 2. Redwood Inspection Series (RIS).
 - 3. Southern Pine Inspection Bureau (SPIB).

4. West Coast Lumber Inspection Bureau (WCLB).
 5. Western Wood Products Association (WWPA).
- H. Grade marks: Identify lumber and plywood by official grade mark.
1. Lumber: Grade stamp shall contain symbol of grading agency, mill number or name, grade of lumber, species or species grouping or combination designation, rules under which graded - where applicable, and condition of seasoning at time of manufacture.
 2. Plywood: Appropriate grade trademark of the APA. Indicate type, grade, class, identification index and inspection and testing agency mark.
 3. Structural glue-laminated members: Members shall be marked with the trademark APA-EWS of American Wood Systems, indicating conformance with manufacturing, quality assurance and marking provisions of ANSI/AITC a190.1-83.
 4. Preservative-treated wood products: Preservative-treated lumber and plywood shall bear the quality standard stamp of the applicator, indicating preservative type, exposure conditions, year of treatment, type or name, flame spread and treatment plant.
 5. Fire-retardant treated wood products: Fire-retardant treated lumber and plywood shall bear UL stamp or stamp of other approved independent inspection agency, indicating treatment type or name, flame spread and treatment plant.
 6. On components to be exposed to view, grade marks shall be located so as to be concealed in finish work.
- I. All standard steam-heated equipment shall be manufactured in accordance with A.S.M.E. code requirements and carry the A.S.M.E. stamp.
- J. Whenever the drawings and specifications require larger sizes or higher standards than are required by the regulations, the drawings and standards shall govern.
- K. Whenever the drawings and specifications indicate requirements which will violate the regulations, the regulations shall govern.
- L. No extra charge will be paid for furnishing items required by the regulations, but not specified or shown on the drawings.
- M. Rulings and interpretations of enforcing agencies shall be considered part of regulations.

PART 2 - PRODUCTS

2.1 MANUFACTURED ITEMS

- A. Except as may be specified otherwise under individual item specifications in the "equipment schedule", all items of standard manufactured equipment furnished shall be complete in accord with manufacturer's standard specifications for specific unit of model called for, including finishes, components, attachments, appurtenances, etc..
- B. Substitutions for manufactured equipment specified will be accorded consideration under terms set forth in "substitutions-standards".

2.2 FABRICATED METAL EQUIPMENT

- A. Work shall be done in an approved workmanlike manner, to complete satisfaction of the owner. Further, work included under this heading shall conform with applicable standards of authorities having jurisdiction and the current standards/revisions of the National Sanitation Foundation.
- B. Stainless steel - shall be U.S. standard gauges as called for, 18-8, type 304, not over .021% maximum carbon, and with a #4 finish unless stated otherwise. All stainless steel welds shall be ground smooth to match the original grain.
- C. Galvanized iron - shall be Armco or equal. Framework of galvanized iron shall be welded construction, having welds smooth, and where galvanizing has been burned off, touched up with high-grade aluminum bronze.
- D. Legs and crossrails - shall be continuously welded, ground smooth and polished to have a uniform finish. Legs on sinks and tables shall be spaced no further than 66" on centers and 30" front to back.

2.3 ERRORS AND OMISSIONS

- A. Construction Documents include drawings and written specifications, which should be reasonably correct, however their accuracy is not guaranteed. Should discrepancies occur they shall be brought to the attention of the Food Service Consultant and/or Project Architect in order for the conflict to be clarified in an official Request For Information.
- B. It shall be the responsibility of the food service equipment bidders to inform the Food Service Consultant of any discrepancies found within these documents to include: written specifications, drawings or schedules, to allow an opportunity for the consultant to prepare an addendum to correct such discrepancies. Bidding on a known discrepancy with the intention of equipment substitution or price gouging through change orders will not be tolerated.

2.4 SCHEDULE OF EQUIPMENT

ITEM 01 - MILK COOLER

(2 REQ'D)

Beverage Air Model SMF49HC-1-S

- School Milk Cooler, forced air, 49" W x 33-5/8" D x 47"H, 19.6 cu. ft.
- Single access, exterior digital thermometer. (12) 13" x 13" x 11" or (8) 19" x 13" x 11" case capacity, stainless steel interior & exterior.
- R290 Hydrocarbon refrigerant, 1/4 HP, cULus, UL EPH, NSF, MADE IN USA.
- 3 years parts & labor warranty.
- Self-contained refrigeration.
- Additional 2 yr compressor warranty.
- 115v/60/1-ph, 3.0 amp, cord and plug.
- Model 00C01-012A-01 Corner Bumper Kit, set of 4, for milk cooler units (field installation required by contractor).
- 7" Heavy duty casters, (2) with brakes.

Milk Cooler manufactured by Beverage Air Model SMF49HC-1-S, or equivalent model by True, or Norlake.

ITEM 02 - HOT FOOD COUNTER

(1 REQ'D)

Duke Manufacturing Model E305-25SS

- AeroServ Hot Food Unit, electric, 74"W x 24-1/2"D x 36"H.
- (5) 12" x 20" stainless steel sealed heat wells, copper manifold drains, (1) brass valve, infinite switch for each well, channeled edges, stainless steel body & undershelf, 6" stainless steel legs with adjustable feet.
- 36" HIGH COUNTER.
- Include drain stoppers, quantity of five (one for each well).
- Voltage to be determined, no cord & plug.
- 14ga stainless steel top, in lieu of standard.
- Stainless steel sliding doors on operator's side with no lock. Recessed stainless steel pulls.
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (3) stainless steel hinged brackets. Located on customer's side - mounted at 30" high.
- 7" wide stainless shelf/cutting board, 18ga stainless steel, on (3) stainless steel hinged brackets, & mounted flush to counter top on operator's side.
- Front stainless steel removable laminated access panels with handles.
- Fabrication & electrical modifications.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *5-15R GFCI duplex for Milk unit and convenience*.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *5-15R outlet for food guard electric*.
- On/Off switch for food guard electric in base.
- Wire chase in base.
- Model 322-25SS AeroServ Silverware Shelf (End Shelf), 12"W x 24-1/2"D x 2"H, must attach to the end of another counter unit, 18 gauge stainless steel, on (2) stainless steel hinged brackets, & flush with counter top, NSF. See plan for mounting location.
- Hot food drains for each food well shall be plumbed to common manifold and extended to shut off valve below the body.
- All power connections are to be wired to the control panel on Item #06 creating a single point connection for the serving line.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.
- All equipment to be built in accordance with Underwriters Laboratories, Inc. and bear the UL complete listing label. No component parts listed equipment will be accepted and shall also bear the UL listing seal for safety and certification label for sanitation.

Hot Food Counter manufactured by Duke Model E305-25SS, or equivalent model by Delfield, or LTI.

ITEM 02.1 - SNEEZE GUARD, STATIONARY

(1 REQ'D)

Duke Manufacturing Model TS560-74

- Thurmaduke™ Designer Sneeze Guard, 73-5/8"W x 18-3/8"D x 18"H, service style, fixed front glass, cULus, UL EPH Classified.
- Stainless steel shelf in lieu of standard painted steel.

- Stainless steel ends in lieu of standard painted steel.
- LED light under shelf & wired to control panel in Item #06, 120v/60/1-ph.
- Coordinate installation with Item #02 serving counter.

Sneeze Guard manufactured by Duke Model TS560-74, or equivalent model by BSI, or Premiere.

ITEM 03 - HOT FOOD COUNTER

(1 REQ'D)

Duke Manufacturing Model E305-25SS

- AeroServ Hot Food Unit, electric, 74"W x 24-1/2"D x 36"H.
- (5) 12" x 20" stainless steel sealed heat wells, copper manifold drains, (1) brass valve, infinite switch for each well, channeled edges, stainless steel body & undershelf, 6" stainless steel legs with adjustable feet.
- 36" HIGH COUNTER.
- Include drain stoppers, quantity of five (one for each well).
- Voltage to be determined, no cord & plug.
- 14ga stainless steel top, in lieu of standard.
- Stainless steel sliding doors on operator's side with no lock. Recessed stainless steel pulls.
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (3) stainless steel hinged brackets. Located on customer's side - mounted at 30" high.
- 7" wide stainless shelf/cutting board, 18ga stainless steel, on (3) stainless steel hinged brackets, & mounted flush to counter top on operator's side.
- Front stainless steel removable laminated access panels with handles.
- Fabrication & electrical modifications.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *5-15R GFCI duplex for Milk unit and convenience*.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *5-15R outlet for food guard electric*.
- On/Off switch for food guard electric in base.
- Wire chase in base.
- Model 322-25SS AeroServ Silverware Shelf (End Shelf), 12"W x 24-1/2"D x 2"H, must attach to the end of another counter unit, 18 gauge stainless steel, on (2) stainless steel hinged brackets, & flush with counter top, NSF. See plan for mounting location.
- Hot food drains for each food well shall be plumbed to common manifold and extended to shut off valve below the body.
- All power connections are to be wired to the control panel on Item #06 creating a single point connection for the serving line.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.
- All equipment to be built in accordance with Underwriters Laboratories, Inc. and bear the UL complete listing label. No component parts listed equipment will be accepted and shall also bear the UL listing seal for safety and certification label for sanitation.

Hot Food Counter manufactured by Duke Model E305-25SS, or equivalent model by Delfield, or LTI.

ITEM 03.1 - SNEEZE GUARD, STATIONARY
Duke Manufacturing Model TS560-74

(1 REQ'D)

- Thurmaduke™ Designer Sneeze Guard, 73-5/8"W x 18-3/8"D x 18"H, service style, fixed front glass, cULus, UL EPH Classified.
- Stainless steel shelf in lieu of standard painted steel.
- Stainless steel ends in lieu of standard painted steel.
- LED light under shelf & wired to control panel in Item #06, 120v/60/1-ph.
- Coordinate installation with Item #03 serving counter.

Sneeze Guard manufactured by Duke Model TS560-74, or equivalent model by BSI, or Premiere.

ITEM 04 - COLD FOOD COUNTER
Duke Manufacturing Model 316-25SS-N7

(1 REQ'D)

- AeroServ Cold Food Unit, 60"W, 24-1/2"D, 32"H, NSF 7 stainless steel mechanical cold pan, 8" deep, 56-1/2" x 21-3/4" opening, 1" brass drain & plug, 20ga stainless steel body & undershelf, 6"H stainless steel legs & adjustable feet, cULus, UL EPH Classified.
- 32" HIGH COUNTER.
- 120v/60/1-ph, 4.4 amps, 1/4 HP compressor.
- 14ga stainless steel top, in lieu of standard.
- Doors on operator's side.
- 8" or 10" deep cold pan special compressor compartment on operator's side, dry storage partitioned on operator's left, & stainless steel louvered grill with magnetic catches on the right.
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (2) stainless steel hinged brackets. Located on customer's side - mounted at 30" high.
- 7" wide stainless shelf/cutting board, 18ga stainless steel, on (3) stainless steel hinged brackets, & mounted flush to counter top on operator's side.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *GFCI 5-15R for cold pan and food guard light*.
- On/Off switch for food guard electric in base.
- Wire chase in base.
- Filler panel for special length, mounted on end, enclosed both sides & end, includes longer counter top, longer tray slide if needed, no other equipment in the filler.
- With 12" body filler panel. To be located between hot and cold wells, see plan for location.
- Model MOD-3 Omission of shelves, open base, partial length at compressor for easier access and to allow compressor to slide out.
- Drain shall be plumbed to common manifold and extended to shut off valve below body.
- Stainless steel legs to be 6" H with adjustable feet.
- Electrical requirements are as scheduled on drawings, all power connections are to be wired to the control panel on Item #06 creating a single point connection for the serving line.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.
- All equipment to be built in accordance with Underwriters Laboratories, Inc. and bear the UL complete listing label. No component parts listed equipment will be accepted and shall also bear the UL listing seal for safety and certification label for sanitation.

Cold Food Counter manufactured by Duke Model 316-25SS-N7, or equivalent model by Delfield, or LTI.

ITEM 04.1 - SNEEZE GUARD, STATIONARY (1 REQ'D)
Duke Manufacturing Model TS540-60

- Thurmaduke™ Designer Sneeze Guard, 59-5/8"W x 18-3/8"D x 18"H, self-service style, cULus, UL EPH Classified.
- Two-tier stainless steel shelf in lieu of standard painted steel.
- Stainless steel ends in lieu of standard painted steel.
- LED-4 LED light under shelf, wired to control panel in Item #06, 120v/60/1-ph.
- Coordinate installation with Item #04 serving counter.

Sneeze Guard manufactured by Duke Model TS540-60, or equivalent model by BSI, or Premiere.

ITEM 05 - COLD FOOD COUNTER (1 REQ'D)
Duke Manufacturing Model 316-25SS-N7

- AeroServ Cold Food Unit, 60"W, 24-1/2"D, 32"H, NSF 7 stainless steel mechanical cold pan, 8" deep, 56-1/2" x 21-3/4" opening, 1" brass drain & plug, 20ga stainless steel body & undershelf, 6"H stainless steel legs & adjustable feet, cULus, UL EPH Classified.
- 32" HIGH COUNTER.
- 120v/60/1-ph, 4.4 amps, 1/4 HP compressor.
- 14ga stainless steel top, in lieu of standard.
- Doors on operator's side.
- 8" or 10" deep cold pan special compressor compartment on operator's side, dry storage partitioned on operator's left, & stainless steel louvered grill with magnetic catches on the right.
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (2) stainless steel hinged brackets. Located on customer's side - mounted at 30" high.
- 7" wide stainless shelf/cutting board, 18ga stainless steel, on (3) stainless steel hinged brackets, & mounted flush to counter top on operator's side.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *GFCI 5-15R for cold pan and food guard light*.
- On/Off switch for food guard electric in base.
- Wire chase in base.
- Filler panel for special length, mounted on end, enclosed both sides & end, includes longer counter top, longer tray slide if needed, no other equipment in the filler.
- With 12" body filler panel. To be located between hot and cold wells, see plan for location.
- Model MOD-3 Omission of shelves, open base, partial length at compressor for easier access and to allow compressor to slide out.
- Drain shall be plumbed to common manifold and extended to shut off valve below body.
- Stainless steel legs to be 6" H with adjustable feet.
- Electrical requirements are as scheduled on drawings, all power connections are to be wired to the control panel on Item #06 creating a single point connection for the serving line.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.

- All equipment to be built in accordance with Underwriters Laboratories, Inc. and bear the UL complete listing label. No component parts listed equipment will be accepted and shall also bear the UL listing seal for safety and certification label for sanitation.

Cold Food Counter manufactured by Duke Model 316-25SS-N7, or equivalent model by Delfield, or LTI.

ITEM 05.1 - SNEEZE GUARD, STATIONARY (1 REQ'D)
Duke Manufacturing Model TS540-60

- Thurmaduke™ Designer Sneeze Guard, 59-5/8"W x 18-3/8"D x 18"H, self-service style, cULus, UL EPH Classified.
- Two-tier stainless steel shelf in lieu of standard painted steel.
- Stainless steel ends in lieu of standard painted steel.
- LED-4 LED light under shelf, wired to control panel in Item #06, 120v/60/1-ph.
- Coordinate installation with Item #05 serving counter.

Sneeze Guard manufactured by Duke Model TS540-60, or equivalent model by BSI, or Premiere.

ITEM 06 - SOLID TOP COUNTER (2 REQ'D)
Duke Manufacturing Model 308-25SS

- AeroServ Solid Top Unit, utility counter, 32"W x 24-1/2"D x 32"H, 20 gauge stainless steel body, stainless steel intermediate & bottom shelf, 6"H stainless steel legs with adjustable feet, NSF.
- 32" HIGH COUNTER.
- 14ga stainless steel top, in lieu of standard.
- Stainless steel sliding doors on operator's side with no lock. Recessed stainless steel pulls
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Veneer on customer's side with stainless steel corner trim.
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (2) stainless steel hinged brackets. Located on customer's side - mounted at 30" high.
- Wire chase in base.
- Pre-wired electrical panel box mounted in base with breaker.
- Stainless steel legs to be 6" H with adjustable feet.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.
- Pre-wired panel box mounted in base with breakers for single point electrical connection with hinged door on counter.

Solid Top Counter manufactured by Duke Model 308-25SS, or equivalent model by Delfield, or LTI

ITEM 07 - CASHIER'S COUNTER (1 REQ'D)
Duke Manufacturing Model 306-25SS

- AeroServ Cashier Stand Unit, 24-1/2"W, 24-1/2"D, 36"H, 20ga stainless steel top, 20ga stainless steel body, 6"H stainless steel legs & adjustable feet.
- 36" HIGH COUNTER.
- With drawer, stainless steel face & frame, 19" x 20" x 3-1/2" deep stainless steel liner, roller slides, & black pull handle (306-DR).

- Cylinder lock & keys (306-LK).
- 14ga stainless steel top, in lieu of standard.
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Veneer on end.
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (2) stainless steel hinged brackets. Located on cashier's LEFT- mounted at 30" high.
- Fabrication & electrical modifications.
- CAT 5e data port.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *GFCI 5-15R*.
- Wire chase in base.
- 14-Gauge type 304 stainless steel top with one 2" hole and grommet for cords.
- Electrical requirements are as scheduled on drawings, all power connections are to be wired to the control panel on Item #06 creating a single point connection for the serving line
- Stainless steel undershelf to have hole and grommet for cords.
- Stainless steel legs to be 6" H with adjustable feet
- Convenience 4-gang outlet in body of stand, 120v/1ph, 15Amp GFCI. Include data port.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.

Cashier's Counter manufactured by Duke Model 306-25SS, or equivalent model by Delfield, or LTI.

ITEM 08 - CASHIER'S COUNTER

(1 REQ'D)

Duke Manufacturing Model 306-25SS

- AeroServ Cashier Stand Unit, 24-1/2"W, 24-1/2"D, 36"H, 20ga stainless steel top, 20ga stainless steel body, 6"H stainless steel legs & adjustable feet.
- 36" HIGH COUNTER.
- With drawer, stainless steel face & frame, 19" x 20" x 3-1/2" deep stainless steel liner, roller slides, & black pull handle (306-DR).
- Cylinder lock & keys (306-LK).
- 14ga stainless steel top, in lieu of standard.
- Veneer plastic laminate on body, customer's side. Contractor to furnish color and/or wood grain samples for owner's selection prior to ordering. Color selected by owner (operations).
- Veneer on end.
- Solid trayslide, 12-1/4" wide, 16ga stainless steel, (2) rubbing tracks, on (2) stainless steel hinged brackets. Located on cashier's RIGHT- mounted at 30" high.
- Fabrication & electrical modifications.
- CAT 5e data port.
- Electric outlet in base, galvanized J-box, duplex or single receptacle & stainless steel cover, mounted inside unit & wired to a single point connection, specify NEMA number - *GFCI 5-15R*.
- Wire chase in base.
- 14-Gauge type 304 stainless steel top with one 2" hole and grommet for cords.
- Electrical requirements are as scheduled on drawings, all power connections are to be wired to the control panel on Item #06 creating a single point connection for the serving line
- Stainless steel undershelf to have hole and grommet for cords.

- Stainless steel legs to be 6" H with adjustable feet
- Convenience 4-gang outlet in body of stand, 120v/1ph, 15Amp GFCI. Include data port.
- Line up locks to be barrel bolt and key slot design with cam locking action placed on opposing corners. Install in banked line-up as shown on drawings.

Cashier's Counter manufactured by Duke Model 306-25SS, or equivalent model by Delfield, or LTI.

ITEM 09 - P.O.S. (2 REQ'D)
Provided by Operations Model P.O.S.
Provided by Operations

ITEM 10 - ICE CREAM FREEZER (2 REQ'D)
Provided by Vendor Model CONTACT VENDOR

EXECUTION

2.5 SANITATION REQUIREMENTS

- A. Equipment specified herein shall be fabricated to conform to the "Food Service Equipment Standards" of the National Sanitation Foundation prepared by the Committee on Food Service Standards, and published by the National Sanitation Foundation, Ann Arbor, Michigan. Any differences of opinion on sanitation shall be referred to the State Department of Health for a ruling.
- B. Equipment shall be installed in accordance with the manufacturer's instructions and the best practices of the food service industry, with careful attention to eliminating all cracks, crevices and concealed spaces in wet areas that would be difficult to clean or keep free of vermin and soil.

2.6 EXAMINATION AND ACCEPTANCE

- A. Determine whether the General Contractor will furnish and provide temporary power and light, openings and storage space to permit scheduled delivery of equipment. Verify water pressure and provide necessary reducing valves.
- B. Examine space in which specified work is to be installed to assure that conditions are satisfactory for the specified work. Report, in writing to the Architect, any deficiency in the work of other contractors affecting specified work. Commencement of specified work shall be construed as acceptance of space conditions.
- C. Obtain and verify all measurements and conditions on the job and assume responsibility in respect to same.
- D. Inspect flooring, wall finishes, painting, ceiling installation and all related work for readiness to commence installation of foodservice equipment, Verify the existence of required mechanical and electrical rough-ins.

2.7 CLEANING UP

- A. Debris and surplus materials resulting from installation work shall be removed promptly as work progresses, to a location indicated by the General Contractor.
- B. Following completion, and before final acceptance by the Owner, clean finished surfaces in accordance with the manufacturer's instructions, and leave specified work free of imperfections.

2.8 DEMONSTRATION AND OPERATING INSTRUCTIONS

- A. Before final acceptance, and by appointment with the Owner and his representatives, completely demonstrate with power, the correct operation of each new item of operating equipment.
- B. Prior to the demonstration, turn on all mechanical and electrical foodservice equipment. Test for leaks, poor connections, inadequate or faulty performance and correct if necessary. Adjust for proper operation. Thermostatically controlled equipment and equipment with automatic features shall be operated for a sufficient length of time with proper testing equipment to prove controls are functioning as intended. Recalibrate thermostats if necessary.
- C. Provide Architect or Consultant with a loose leaf bound manual of operating data and maintenance instructions containing complete description, wiring diagrams, operating data, maintenance requirements and other information pertaining to the proper operation and upkeep of the various items of electrical or mechanical equipment. Include names, addresses and telephone numbers of authorized service agencies for all items. Arrange all material in alphabetical order by Manufacturer. Book shall be turned over to Owner after review and approval.
- D. Submit guarantees and warranties to the Architect in the above specified manual with all warranty cards completed and becoming effective at the time the equipment was satisfactorily demonstrated.

2.9 PROTECTION OF WORK

- A. Protect specified work from damage during transportation to the project site, storage at the site, during installation, and after completion until acceptance by the Owner.
- B. Protect adjacent work under other contracts during installation until completion of specified work. After completion, the contractor for other work shall be responsible for the protection of his work until acceptance by the Owner.
- C. Damaged work, as determined by the Architect, shall be repaired or replaced as determined by and to the satisfaction of the Architect.

2.10 EXISTING EQUIPMENT

- A. All foodservice equipment that is scheduled for reuse shall be tagged, removed and stored in a location provided by the General Contractor on site. Transportation of equipment shall be provided by the Contractor.
- B. Verify and document the operating condition of all relocated equipment prior to its being disconnected. Document the condition of the equipment to note any dents, scratches, broken

components or other damage prior to placing it in storage. Protect equipment during transport and storage. Must assume responsibility for its reinstallation in the condition viewed prior to removal. Transport and install the equipment in accordance with Item Specifications.

- C. All equipment, such as drop-in units and sneeze guards, scheduled for re-use in millwork counters shall be field verified by KEC. KEC is responsible for furnishing the correct placement and cutout requirements to millwork contractor for complete coordination.
- D. This Contractor is not responsible for refurbishing equipment noted as “Existing” on plans or specifications unless work is specifically called for in this Section.
- E. All disconnecting and reconnecting of services to “Existing” equipment shall be performed by related trades.
- F. This Contractor shall not provide a warranty or guarantee on “Existing” equipment. In the case of a new component being provided by this Contractor for an “Existing” piece of equipment, the component shall be warranted or guaranteed as specified herein before.

END OF SECTION 114000