

- J. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Contract Closeout."
- K. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Operation and Maintenance Data."
- L. Schedule training with Owner, through Architect, with at least 7 days advance notice.

3.5 SEISMIC RESTRAINTS

- A. Install equipment in these contract documents according to the "SMACNA Guidelines for Seismic Restraint of Kitchen Equipment" in any State, province, or jurisdiction that has legislated this requirement as necessary for acceptance. This shall include:
 - 1. Identifying these items on submittal drawings, Plans, Elevations, and Sections.
 - 2. Showing required SMACNA methods of restraint on submittal drawings.
 - 3. Referencing the appropriate detail(s).
 - 4. Obtain regulatory approval for all seismic engineering details.
- B. If no SMACNA detail exists for a particular situation, prepare and obtain approval for a special attachment detail:
 - 1. Detail must be prepared by an engineer licensed by the State having jurisdiction over the project and accompanied by the supporting calculations used in the design.
 - 2. Verify that the restraint design is appropriate to the building's structural conditions and the surfaces to which the equipment will be secured.

PART 4 - ITEMIZED PRODUCT SPECIFICATIONS

- A. All items listed on the contract drawings under the heading "Foodservice Equipment Schedule" shall be furnished in strict accordance with the foregoing specifications and with the following detailed item specifications.
- B. Each model number includes the code *C082 as a suffix. This code is known as the Specifier Identification System. It is not to be removed by the bidders. Its purpose is to identify the specifier to the vendors providing equipment in the event it is necessary to communicate questions, clarifications, and comments, from prior to bid award through final purchase. It is to be used on all correspondence including fax and email when communicating with manufacturer representatives and factories.

STREET LEVEL

Lila Café – Alternate No. 2

FS161

ITEM 1.301	Hand Sink	Advance Tabco 7-PS-79-2X*C106
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Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

7-PS-27-X - Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets

ITEM 1.302	Stone Hearth Oven, Gas	WoodStone WS-BL-4355-RFG*C106
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Bistro Stone Hearth Oven, radiant gas flame, 34" w x 40" d hearth, (12) 8", (9) 10", (6) 12" or (4) 16" pizza capacity, monolithic cast-ceramic floor & dome create "deep heat sink", heavy-duty stainless steel exoskeleton, heavy duty steel frame base, 10" OD flue collar, ETL Sanitation, 80,500 BTU

Refer to manufacturer cutsheet for Front Breathing ventilation requirements and removable service panel requirements.

1-1/4" Quick Disconnect 4' hose with restraining device

000-104343-G-8 - Mantle, Black Granite, square corners

Field Facade, factory prepared for field application for tile.

4355-FFSS - Front upper & both sides upper and lower: non-combustible backer board and tile butt-edges around front openings, galvanized back, upper and lower

Stand, black powder coated, standard

000-4355-LOG - Decorative log set for gas-fired oven

WS-TL-SET-M-GAS - Medium Tool Set, for gas ovens, includes (1) loading peel (12" pies and smaller), (1) loading peel (16" pies and smaller), (1) utility peel, (1) medium brush set and (1) bubble hook

KEC to verify finishes with Architect Drawings and Finishes Legend.

ITEM 1.302A Exhaust Ventilator WoodStone SG-BDL-O-WS42.5F*C106

Hood for 4343 Bistro, Flat Face, pre-piped for Ansul, requires 625 CFM, 0.8" S.P. (ALL HOODS ARE pre-piped for Ansul; includes duct and plenum nozzles, fusible link holder with 450 degree fusible link, ready for connection to Customer supplied Ansul 102 system (NOTE: ANSUL SYSTEM BY OTHERS)

WS-GSV-250 - Exhaust #250 fan for use with hood, includes fan speed control, max. 725 CFM @ 0.8" W.C., 3 amps

GAYLORDAUTOSTART - Auto Start includes TST (temperature sensing thermostat) and TSC (temperature sensing controller) with 15 feet of flex connecting the two for remote mounting of controller

ITEM 1.302B Fire Suppression System Ansul R-102*C106

Located inside Pre-piped Hood Item 1.302A.

System shall provide surface (plenum and duct) protection for the items of cooking equipment located beneath the Ventilator, Item 1.302 in accordance with all applicable codes, ordinances, regulations, and the provisions of NFPA 17A and 96 and UL300

All system piping fittings and conduit shall be concealed where possible and shall be stainless steel with no exposed threads and shall include material to extend nozzles to proper position over specified cooking equipment

Power interruption device to prevent power and fuel with five-second battery back-up shut-off during a momentary power outage

System shall be complete with all valves, switches, pilot lights, re-set button, indicator lights, alarm, and time delay

System to be interwired with shunt-trip breaker and mechanical gas solenoid valve serving items of cooking equipment beneath the ventilator to provide for power and fuel shut-off in the event of system actuation

System piping to be provided internally in ventilators by manufacturer

Shut-off valve provided loose by KEC for field installation

Recessed remote fire pull station located per Plan between 4' 6" (1350mm) and 5' 0" (1500mm) above finished floor

Location of fire pull to be verified with local/state codes. (BOCA 93: pull to be minimum of 10' 3" (3,000mm) away from hood)

Manufacturer to comply with all state and local codes

Installation, field inspection, and certification to be performed by factory authorized Ansul agency

ITEM 1.303 Oven Facade **NIKEC BY GC*C106**

NIKEC BY GC. Frame in Metal, Durarock sheet board, tile/brick or other heat resistant materials only.

ITEM 1.304 Prep Table with Sink **DETAIL 2.01.2*C106**

Custom Fabricated. Size and Shape per plan and Detail 2.01.2.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07

Crossbracing per Detail 1.10

Sinks sized and shape per plan and per Detail 3.04. KEC to verify Sink size and placement coordination to accommodate Item 1.306.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.305 Wall Shelf **DETAIL 1.13*C106**

Custom fabricated per Plan and Standard Detail 1.13.

Shelf Mounted 18" above work surface of 1.304.

KEC to provide shop drawing prior to ordering.

ITEM 1.306 Reach-in Undercounter Refrigerator, 1 section **Delfield 406-CA*C106**

Undercounter Refrigerator, single-section, 27" W, 5.7 cubic feet, (1) door, (2) epoxy coated wire shelves, stainless steel front & sides, aluminum sub-top, black recessed handle, ABS interior, 3.75" casters, rear-mounted refrigeration system 404A, 1/5 hp, NSF, cUL, ENERGY STAR®

Self-contained refrigeration, standard

Solid stainless steel door standard

3" NSF certified casters (set of four 2/locking)

ITEM 1.307 Prep Table, Narrow **DETAIL 2.01*C106**

Custom Fabricated. Size and Shape per plan and Detail 2.01.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07

Crossbracing per Detail 1.10

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.308 Wall Shelf **DETAIL 1.13*C106**

Custom fabricated per Plan, and Standard Detail 1.13.

Shelf mounted 18" above work surface on Item 1.307.

KEC to provide shop drawing prior to ordering.

ITEM 1.309 Ingredient Bin **Rubbermaid FG360288WHT*C106**

ProSave® Ingredient Bin, mobile, 3-1/2 cu. ft., 29-1/2"L x 15-1/2"W x 28"H, slant front with sliding lid, 32 oz. scoop, seamless construction, 3" extra wide casters front fixed & rear swivel, white base/clear lid, USDA, FDA, NSF, S.O.S.

FG9F7800CLR - ProSave® Ingredient Bin Lid, 29" x 14.5", fits #3602 ingredient bin, includes 32 oz. scoop, clear, S.O.S. product; see SOS document for details

ITEM 1.310 Garbage Can **Rubbermaid FG356988BLA*C106**

Untouchable® Container, square, 23 gallon, 16-1/2" L x 15-1/2" W x 30.9" H, durable, crack resistant, plastic construction, black, NSF

ITEM 1.311 Refrigerated Prep Table **Delfield F18DC60*C106**

Refrigerated Pizza/Sandwich Prep Table, two-section, (1) 19" & (1) 27" door, stainless steel top with Quick Glance style pan rail with 2" pan recess (pans by others), ABS interior sides, stainless steel floor & back, side-mounted self-contained refrigeration, 6.12" adjustable stainless steel legs, cUL, UL, NSF, 1/3 hp (contact factory for price)

(D) Cutting board, polyethylene 1/2" thick, per sq.ft.

(A)(2) Tier Drawers in lieu of 19" door, (1)12" x 20" x 6" deep pan capacity per drawer

1027A - Casters, set of 4, add suffix "C" to model number

KEC to field measure and verify dimensions before ordering after 1.302B is constructed.

ITEM 1.312 Wall Shelf **DETAIL 1.13*C106**

Custom fabricated per Plan and Standard Detail 1.13. Mounting height to accommodate full lift of lid on Item 1.311.

KEC to provide shop drawing prior to ordering.

ITEM 1.313 Open Number ***C106**

ITEM 1.314 **Open Number** ***C106**

ITEM 1.315 **Bun Pan Rack** **Advance Tabco PR10-3W*C106**

Rack, mobile pan, intermediate height, open sides, with angle tray guides on 3" centers, capacity 10 - 18" x 26" sheet pans, all-welded aluminum construction, front loading, 38-1/2" high

ITEM 1.316 **Refrigerated Work Table, Oven** **Delfield 1867BUCM*C106**

Refrigerated Work Table, two-section, 72" W, 18.10 cubic feet, (2) 27" doors, stainless steel top, front & ends, ABS interior ends & door frame, 5" casters, side-mounted (HFC-404A) refrigeration system, 1/4 hp, cUL, UL, NSF

Self-contained refrigeration, standard

Stainless steel back, for 72" unit

ITEM 1.317 **Reach-in Undercounter Refrigerator, 3 section** **Delfield UC4472N*C106**

Undercounter Refrigerator, Reduced Height, three-section, 72" W, 17.7 cubic feet, (3) doors & shelves, stainless steel top, front & sides, self-closing hinges, black recessed handle, ABS interior, 3" casters, front-breathing rear-mounted refrigeration system 404A, 1/5 hp, cUL, UL, NSF, ENERGY STAR®. Self-contained refrigeration.

ITEM 1.318 **Open Number** ***C106**

ITEM 1.319 **Open Number** ***C106**

ITEM 1.320 **Open Number** ***C106**

ITEM 1.321 **Open Number** ***C106**

ITEM 1.322 **Garbage Can** **Rubbermaid FG354000BLA*C106**

Slim Jim® Waste Container, 23 gallon, 20"L x 11"W x 30"H, general purpose waste, open type without lid, high-impact plastic construction, black

ITEM 1.323 **Open Number** ***C106**

ITEM 1.324 **Open Number** ***C106**

ITEM 1.325 **Open Number** ***C106**

ITEM 1.326 **P.O.S.** **NIKEC By Owner*C106**

Not in Kitchen Equipment Contract. Provided by Owner. KEC to verify utility requirements are available.

Lila Pantry

FS171

ITEM 1.401 **Hand Sink** **Advance Tabco 7-PS-79-2X*C106**

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

ITEM 1.402 **Ice Maker, Cube Style** **Manitowoc ID-1202A*C106**

Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 1100-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size cubes, ENERGY STAR®

Interconnected to item 1.404.

KEC to verify coordination of Ice Machine 1.402 and Ice Bin 1.403. Verify requirements of bin-top adapter.

ITEM 1.403 **Ice Bin for Ice Machines** **Manitowoc F-1350*C106**

Ice Bin, with top-hinged front-opening door, approximately 1325 lb ice storage capacity, sliding window & sliding ice gate, welded stainless steel construction, (4) 6" legs, ice scoop, stainless steel adapters for 30" or 48" ice machines

K-00412 - Ice Paddle, 46-1/2" long (for 31" deep F-Style bins)

KEC to verify coordination of Ice Machine 1.402 and Ice Bin 1.403. Verify requirements of bin-top adapter.

ITEM 1.404 Water Filter Assembly Manitowoc AR-40000*C106

Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and two filter cartridges, 40,000 gallon capacity, 1,001-2,500 lbs./ice per day

Interconnected to item 1.402.

ITEM 1.405 Floor Trough DETAIL 6.03*C106

Custom Fabricated. Size and Shape per Plan and Detail 6.03

KEC to provide shop drawing for approval prior to ordering.

ITEM 1.406 Hot Cart Parking NIKEC By GC*C106

Not in Kitchen Equipment Contract. Provided by General Contractor.

ITEM 1.407 Worktable DETAIL 2.01*C106

Custom Fabricated. Size and Shape per plan and Detail 2.01.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.408 Wall Shelf DETAIL 1.13*C106

Custom Fabricated, size and shape per Plan, and Detail 1.13.

Shelf Mounted 18" above work surface on 1.407.

KEC to provide shop drawings for approval prior to fabrication.

ITEM 1.409 Convection Oven Moffat E32D5*C106

Turbofan® Convection Oven, electric, full-size, single deck, 30" assembled height, 2 speed fan, digital display time and temperature controls, electronic thermostat control, 3-1/3" tray spacing, 1-hour cook cycle timer & 3-hour hold timer, water injection, (5) full-size sheet pan capacity, antiskid adjustable stainless steel feet, stainless steel exterior, with glass door, porcelain interior, ETL, NSF.

A25CW Stainless Steel Stand.

OVH-32D Ventless Hood, 30" W x 21" H x 30" D, eliminates the need for ducted hoods, attaches directly to top of oven, three-stage air filtration system, for models E32D5 (retrofit), additional wiring required, ETL, NSF

ITEM 1.410 Worktable with Sink **DETAIL 2.01.2*C106**

Custom Fabricated. Size and Shape per plan and Detail 2.01.2.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07

Crossbracing per Detail 1.10

Sinks per Detail 3.04 with bowl dimensions 18" L X 18" W X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.411 Wall Shelf **DETAIL 1.13*C106**

Custom Fabricated, size and shape per Plan, and Detail 1.13.

Shelf mounted at 18" above work surface of 1.410.

KEC to provide shop drawings for approval prior to fabrication.

ITEM 1.412 Mobile Work Table **DETAIL 2.30*C106**

Custom Fabricated, size and shape per Plan, 36" H, and Detail 2.30.

KEC to provide shop drawings for approval prior to fabrication.

ITEM 1.413 Refrigerator **Delfield SSR2-GH*C106**

Specification Line Series® Refrigerator, Reach-in, two-section, 51.92 cubic feet, self contained refrigeration 404A, digital thermometer, built-in locks, recessed metal door handle, pressure relief valve, glass hinged half height door with fluorescent lights, stainless steel exterior & interior, top mounted compressor, Casters in lieu of legs, cUL, UL, NSF, ENERGY STAR®, 1/3 hp. Self-contained refrigeration. Left door hinged Left, Right door hinged Right.

(8) Eight Each - TS2 - Universal Bottom Support Tray Slide, for 18" x 26" pans or 12" x 20", per pair

ITEM 1.414 Reach-In Freezer, 1 section **Delfield SAF1-SH*C106**

Specification Line Series® Freezer, Reach-in, single-section, 24.96 cubic feet, self-contained refrigeration 404A, digital thermometer, (3) chrome plated wire shelves recessed metal door handle, built-in door locks, pressure relief valve, solid hinged half height doors,

stainless steel exterior & aluminum interior, cUL, UL, NSF, ENERGY STAR®, 1/2 hp. Self-contained refrigeration, Door hinged on right.

AS000-AXD-0054 - 6" polyurethane casters in lieu of standard legs

(8) Eight Each - TS2 - Universal Bottom Support Tray Slide, for 18" x 26" pans or 12" x 20", per pair

ITEM 1.415 Roll-in Refrigerator, 2 sections Delfield SSRRI2-S*C106

Specification Line Series® Refrigerator, Roll-in, two-section, 76.34 cubic feet, self-contained refrigeration 404A, digital thermometer, recessed metal door handle, pressure relief valve, built-in door locks, stainless steel exterior & interior, solid hinged full height door, top mounted compressor, cUL, UL, NSF, 1/3 hp. Self-contained refrigeration system, standard. Left door hinged on left, right door hinged on right, standard. Casters in lieu of legs.

ITEM 1.416 Corner Guard Detail 1.03*C106

Custom fabricated per Plan and Detail 1.03.

KEC to provide shop drawing for approval prior to fabricating.

ITEM 1.417 Open Number *C106

ITEM 1.418 Open Number *C106

ITEM 1.419 Mop Sink Eagle Group F1916-VSCS*C106

Mop Sink Cabinet, 22-1/4"W x 25"L x 84-1/4"H, holds (2) mops, heavy duty 430 stainless steel cabinet body with open back, slanted top, 12" center shelf, 20 gauge stainless steel hinged doors with transverse rod handles & keyed locks, 8"D bowl with 3" radius corners, 2" NPS drain, includes service faucet, spray hose & spray hose bracket, NSF

ITEM 1.420 Three Compartment Sink DETAIL 3.01*C106

Custom Fabricated. Size and Shape per Plan, and Detail 3.01.

10" Backsplash per Detail 1.04A.

Sinks per Detail 3.04.

Edge per Detail 1.02K.

Crossbracing per Detail 1.10.

Legs per Detail 1.07.

PC to run drain lines to Grease Trap per Local Code.

KEC to provide shop drawing for approval prior to fabrication.

ITEM 1.421 Pre-Rinse T&S Brass B-0133-ADF12*C106

EasyInstall Pre-Rinse Unit, spring action, wall mount base, 8" centers, 12" add-on faucet.

ITEM 1.422 Wall Shelf DETAIL 1.13*C106

Custom Fabricated, size and shape per Plan, and Detail 1.13.

First Shelf Mounted 18" Above work surface of 1.420, second shelf mounted 12" above first shelf.

KEC to provide shop drawings for approval prior to fabrication.

ITEM 1.423 Wall Shelf DETAIL 1.13*C106

Custom Fabricated, size and shape per Plan, and Detail 1.13.

First Shelf Mounted 18" Above work surface of 1.420, second shelf mounted 12" above first shelf.

KEC to provide shop drawings for approval prior to fabrication.

ITEM 1.424 Plastic Shelving Unit MetroMax Q *C106

Size and Shape per plan. MetroMax Q™ Starter Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, epoxy coat steel frame (shipped unassembled) (contact factory for price). (4) Casters, 2 Braking.

KEC to field verify sizing prior to ordering.

ITEM 1.425 Dunnage Rack MetroMax Q *C106

Size and shape per Plan. Metro Dunnage Rack, slotted, holds up to 3,000 lb., with separate polymer tie for joining racks, Microban® antimicrobial product protection, rust & corrosion proof polymer construction, NSF.

KEC to field verify sizing prior to ordering.

ITEM 1.426 Walk-in Cooler American Panel *C106

Custom Fabricated. Walk-in Complex consists of 1 Cooler Compartment size and shape per Plan.

General - Walk-ins shall be constructed of pre-fabricated modular panels as manufactured in exact size and shape as shown on plans. Structure's finished height shall be 8'-6" above finished floor. They shall be designed for easy and accurate field assembly, future enlargement by the addition of panels or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision formed to exact dimensions with double 90 degree edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a teardrop profile gasket and placed in precision tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature within the foaming fixture to provide permanent adhesion to the metal surfaces, allowing for uniform foam expansion and to maximize finished panel strength. Panel edges shall have a molded urethane tongue and groove profile of insulation factor equal to core material to accurately align panels during installation and to assure an airtight seal. No structural wood, steel, straps, high density urethane or other non-insulating materials shall be used in panel construction. Finished panels must be UL classified building units.

Finished panels will be 4" thick and will be provided in 11 ½", 23", 34 ½" and 46" widths to conform to project drawings. Corner panels shall be one piece 90 degree angled construction and shall measure 12" x 12" or 12" x 6 ¼" where required. For units with multiple compartments, specially designed "tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6 ¼" where required. All panels shall be interchangeable with like panels or standard door frame sections for fast and easy assembly.

Floor Construction – Prefabricated insulated panels with exterior ramp. Heavy duty construction, able to support evenly distributed load 600# per square foot. DATP finish on floor.

Door Construction - Cooler Door to be 36" swing door construction, swing direction per plan. Entrance doors are constructed similar to other panels and shall be flush mount, magnetic in-fitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate U.L. listing labels. The perimeter of the door and frame shall be built of a fiberglass reinforced plastic (FRP) pultrusion weighing not less than 11 ounces per linear foot. All pultrusions shall be non-conductive, non-corrosive, rust proof and listed by the National Sanitation Foundation. Door jamb shall house a door frame heater circuit and a magnet attracting stainless steel trim strip. Door frame shall be equipped with flexible bellows type vinyl door gasket with magnetic core and flexible EPDM (ethylene propylene diene monomer) door sweep. Standard door frame sections 46", 57 ½" or 69" wide shall be equipped with a vapor proof light fixture and globe pre-wired to a pushbutton type light switch with pilot light. An aluminum braided heater wire monitored and controlled as to initiation temperature, termination temperature and percentage of operation time.

Walk-In Monitoring System 100 (WIMS-100) – Each walk-in door shall be furnished with WIMS-100. This System shall have a five digit LED display with high and low alarm set points with audible and visual alerts for alarm conditions. All functions shall be programmable and accessible from the face of the controller.

System shall have an integrated, push button light switch with on/off indicator light. System shall comply with Jan 1, 2009 federal energy requirements by incorporating an automatic lighting shut-off. System shall actively monitor and control door heater assembly for proper operation and lower energy consumption by having programmable initiation temperature, termination temperature and percentage of operation time adjustability.

System to have 115V output for connection to external alarms, dialers, etc. that run on standard 115V input. Where specified, the system shall be supplied with a dry contact kit for connection to equipment that requires dry contacts.

Where combination walk-ins have a partition door, the System mounted on the front door will be supplied with a secondary temperature probe with individual alarm set points for dual zone monitoring.

System shall be supplied with interior press button light switch with constant burning backlight.

Door hardware shall be die cast zinc with brushed satin finish. Pull handle assembly shall incorporate a keyed cylinder deadbolt style lock provision for owner supplied padlock and an inside safety release to prevent personnel entrapment. Positive door closing and sealing shall be assisted by a hydraulic closer device to ensure automatic door closure. Door(s) shall come equipped with full length 1-piece swing door curtain at all exterior doors – provide tapping plates on interior of door frame for mounting.

Finishes - The interior and exterior finish on panel surfaces is to be manufactured from a combination of the following premium grade materials. The gauge or thickness of the metal material listed is rated prior to embossing.

A. Interior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

B. Interior ceilings shall be 26 gauge white stucco galvanized steel).

C. Interior and exterior of door plugs (not frames) shall be 22 gauge stainless steel, #304, #3 polish.

D. Exposed and unexposed exterior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

Insulation - Insulation shall be 4" thick high pressure impingement mixed (HPIM) foamed-in-place urethane, minimum 2.4 lb. per cubic foot density, fully heat cured and bonded to metal finishes. The insulation shall be manufactured using an HFC 245fa expanding agent. The 20° F thermal conductivity ("K" factor) shall not exceed 0.1232 BTU/Hour/Square Foot/Degree Fahrenheit/Inch of Thickness across the entire width of the panel. Overall coefficient of heat transfer ("U" factor) shall not exceed .033 and the resistance to heat penetration ("R" factor) shall not be less than 32.46. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The finished panel (not just the core material) shall be listed by Underwriters Laboratories as a Class 1 (UL-723) building unit and demonstrate a flame spread rating of 20 or less. The core material smoke developed Underwriters Laboratory rating shall be no greater than 300 as documented by and in accordance with ASTM-E84 Standards.

Panel Assembly - Assembly of walk-in shall be accomplished by the use of cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" and at junction of vertical and horizontal joints by 23". Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports by the use of a hex wrench, thereby, pulling the panels together and establishing an airtight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final assembly. Complete step-by-step assembly instructions and erection drawings shall be supplied by the walk-in manufacturer.

Accessories –

- a. Walk-in interiors shall be illuminated with energy efficient LED light fixtures, 4 feet long, with double bulbs, providing 73.3 lumens per watt at compartment operating temperature.
- b. Cooler door frames to be provided with thresholds.
- c. Walk-in hinged door frames shall be illuminated with energy efficient 11.5 watt LED light fixtures.
- d. Door frames to be provided with 48" high 16 gauge stainless steel jamb guards (total of 4 per frame).
- e. All walk-in doors shall have a WIMS-100 digital audio/visual temperature alarm with 115V remote power output or dry contacts, delayed temperature reading to eliminate false "spiked" readings in temperature, adjustable pulsating door heater control and adjustable auto lights off control.
- f. Exposed front of walk-ins and complete interior of walk-ins shall be provided with protective wainscot of 48" high 1/8" diamond aluminum tread plate.
- g. Doors shall be equipped with 48" high 1/8" diamond aluminum tread kick plates interior and exterior, as well as a 14"x14" heated view window.
- h. Vertical closure trim provided at each juncture of walk-in wall to building wall. Trim to match adjacent wall panels.
- i. Horizontal closure trim provided at exposed areas of walk-in roof panels. Trim to match adjacent wall panels and roof panels
- j. Provide light switch and 2" dial thermometer mounted in wall panel adjacent to each horizontal sliding door opening, location as per plan.

See American Panel Shop Drawings per Sheet FS 174.

ITEM 1.426A	Compressor	Coldzone RWH101M44-2T*C106
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System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Refrigeration Engineering for further details.

ITEM 1.426B	Evaporator, 35+	Coldzone AA28-122B*C106
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Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Approximate line-run to be verified by Kitchen Equipment Contractor

KEC to provide 100% working refrigeration system sized for 34F heavy use

See Refrigeration Engineering for further details.

Market Café – Alternate No. 1

FS121

ITEM 1.501	Mop Sink	Eagle Group F1916*C106
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Mop Sink, floor mounted, 21-1/2"W x 24-5/8"L, 8"H water level, 2" NPS nickel-plated cast bronze drain with stainless steel removable snap-on flat strainer plate, 16/304 stainless steel top with "V" edge, 304 stainless steel full skirt, NSF

321561 - Mop Holder, 4 pole, 24" x 4", projects out 1"

312690 - Service Faucet, 8" center, 1/2" NPT female inlets, includes vacuum breaker

ITEM 1.502	Three (3) Compartment Sink	DETAIL 3.01*C106
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Custom Fabricated. Size and Shape per Plan and Detail 3.01.

Edge per Detail 1.02K

10" Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

KEC to field measure and provide shop drawing for approval prior to ordering.

K-117 - Add-A-Faucet, 12" swing spout

Interconnected to 1.503.

ITEM 1.503	Pre-Rinse Unit	Advance Tabco K-116*C106
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Heavy Duty Pre-Rinse Faucet (T&S), splash-mounted mixing valve, 8" centers, with spring action flexible gooseneck

Interconnected to 1.502.

ITEM 1.504	Wall Shelf	DETAIL 1.13*C106
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Custom Fabricated. Size and Shape per Plan and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.505	Wall Shelf	DETAIL 1.13*C106
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Custom Fabricated. Size and Shape per Plan and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.506 Plastic Shelving Unit Metro Q356BG3*C106

MetroMax Q™ Mobile Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (2) swivel/(2) brake resilient rubber casters, 18" W, 48" L, 63" H, epoxy coat steel frame, shipped unassembled

KEC to field measure and confirm proper dimensions prior to ordering.

ITEM 1.507 Hot Cart Parking NIKEC by GC*C106

Not in Kitchen Equipment Contract. Provided by General Contractor.

ITEM 1.508 Prep Table DETAIL 2.01*C106

Custom Fabricated. Size and Shape per plan, Elevation 121L, and Detail 2.01.

Edge per Detail 1.02J

6" Backsplash per Detail 1.04A

Undershelf per Detail 1.11

Leg per Detail 1.07

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.509 Wall Shelf DETAIL 1.13*C106

Custom Fabricated. Size and Shape per Plan, Elevation 121L, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.510 Work Table, 42" W DETAIL 2.01*C106

Custom Fabricated. Size and Shape per plan, Elevation 121L, and Detail 2.01.

Undershelf per Detail 1.11

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.511 Wall Shelf DETAIL 1.13*C106

Custom Fabricated. Size and Shape per Plan, Elevation 121L, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.512 Hand Sink Advance Tabco 7-PS-79-2X*C106

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

7-PS-27-X - Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets

ITEM 1.513 Plastic Shelving Unit Metro Q336BG3*C106

MetroMax Q™ Mobile Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (2) swivel/(2) brake resilient rubber casters, 18" W, 36" L, 63" H, epoxy coat steel frame, shipped unassembled.

KEC to field measure and confirm dimensions prior to ordering.

ITEM 1.514 Conveyor Oven, Ventless TurboChef HHC2020 VNTLS-SP*C106

High h Conveyor 2020™ Conveyor Oven, Rapid Cook, electric, countertop, single deck, split belt, 20" cook chamber, variable speed motor, idle mode, built-in self diagnostics, smart voltage sensor technology, cool to touch covers and panels, stainless steel front, top, sides and back cool touch exterior, stainless steel interior, cULus, CE, ANSI (ventless)

ITEM 1.515 Convection Oven, Ventless Moffat E32D5*C106

Turbofan® Convection Oven, electric, full-size, single deck, 30" assembled height, 2 speed fan, digital display time and temperature controls, electronic thermostat control, 3-1/3" tray spacing, 1-hour cook cycle timer & 3-hour hold timer, water injection, (5) full-size sheet pan capacity, antiskid adjustable stainless steel feet, stainless steel exterior, with glass door, porcelain interior, ETL, NSF

A25CW Stainless Steel Stand.

Moffat OVH-32D - Ventless Hood, 30" W x 21" H x 30" D, eliminates the need for ducted hoods, attaches directly to top of oven, three-stage air filtration system, for models E32D5 (retrofit), additional wiring required, ETL, NSF

ITEM 1.516 Open Number *C106

ITEM 1.523 Back Counter **DETAIL 4.01*C106**

Custom Fabricated. Size and Shape per plan and Detail 4.01. Stainless steel frame and doors, front and sides to be millwork finished. No Stainless Steel reveal on front.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

No Backsplash.

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architect's Drawings and Finish Legend for Finishes.

Hinged doors with concealed hinges and magnetic catch with brushed finish Mockett DP3A Door Pulls

Undermounted Sink, Soap dispenser, Paper Towel Dispensers per item 1.519.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.524 Bottled Beverage Cold Well **Defield N8030 *C106**

Drop-In Iced Cold Pan, 2-pan size, stainless steel inner liner & top, 1" drain, insulated galvanized steel outer liner, removable stainless steel perforated false bottom & (2) adapter bars, (cut-out size 29-3/4" x 25"), NSF-2

ITEM 1.525 Food Shield, Self Service **Versa Guard VG5-3Q*C106**

Self Service style Versa Guard. Glass to be 1/4" or 3/8" thick, undermount coordinated with counter fabricators. Must meet NSF/Ansi 2 standards. LED Lights.

Verify finishes with Architect Drawings and Finishes Legend.

KEC to provide shop drawings for approval prior to fabrication.

ITEM 1.526 Refrigerator Delfield SSR2-GH*C106

Specification Line Series® Refrigerator, Reach-in, two-section, 51.92 cubic feet, self contained refrigeration 404A, digital thermometer, (6) chrome plated wire shelves, built-in locks, recessed metal door handle, pressure relief valve, glass hinged half height door with fluorescent lights, stainless steel exterior & interior, top mounted compressor, 6" adjustable stainless steel legs, cUL, UL, NSF, ENERGY STAR®, 1/3 hp. Self-contained Refrigeration.

Left door hinged on left, right door hinged on right, standard

ITEM 1.527 Back Counter DETAIL 4.01*C106

Custom Fabricated. Size and Shape per plan and Detail 4.01. Stainless steel frame and doors, front and sides to be millwork finished. No Stainless Steel reveal on front. Refer to Architect's Drawings and Finish Legend for Finishes.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

No Backsplash.

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architect's Drawings and Finish Legend for Finishes.

Hinged doors with concealed hinges and magnetic catch with brushed finish Mockett DP3A Door Pulls

Undermounted Sink, Soap dispenser, Paper Towel Dispensers per item 1.519.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.527A Microwave Convection Oven TurboChef TORNADO 2*C106

Tornado 2™ Rapid Cook Oven, electric, countertop, stackable, insulated cook chamber, 128 cooking profiles, internal catalytic converter, cool to touch pull down door with

microwave seal, multi-speed convection blower, smart voltage sensor technology (US only), exposed bottom browning element, manual snooze mode, includes (2) mesh PTFE baskets, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, stainless steel exterior with powder-coated sides, 4" legs, cULus, CE, ANSI, NSF, TUV

ITEM 1.528 Price Computing Scale Detecto PC-10*C106

Scale, Price Computing, digital display front & back, displays weight, unit price and total price, A/C power, 6 lb x .002 lb. capacity, 13-1/2" x 8 3/4" stainless steel platform, baked enamel housing, 38 preset prices.

ITEM 1.529 Free Standing Warming Drawer Hatco HDW-2*C106

Warming Drawer Unit, Free Standing, two drawers, includes (1) standard 6" deep food pan per drawer, stainless steel construction, thermostatic controls,

HDW-CASTER-2 - Casters, 2" diameter, swivel (adds 2-1/2" to height of unit)

ITEM 1.530 Open Merchandiser RPI Industries SCAS60R-II *C106

Olympus II Air Screen Display Case, 60" L x 78" H, self-contained base mounted refrigeration, lift out black louvered air grill, electronic digital control, defrost termination, digital temperature display, square top canopy with light, (3) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 1-1/4 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant

Rear access doors, mirror sliding

Mirrored polished stainless steel shelves

Energy efficient LED lighting

Exterior Finish: Standard grade plastic laminate, Refer to Architech's Drawings and Finish Legend for Finishes.

Exterior Back Finish: Refer to Architech's Drawings and Finish Legend for Finishes.

Casters

Pull-down locking night Cover

ITEM 1.531 Front Counter DETAIL 4.02*C106

Custom Fabricated with steel frame, front and top to be Millwork. Size and Shape per plan, Elevation 121F and 121G, and Detail 4.02.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, out lets, junction boxes and wiring to all be sized to handle equipmtn associated with counter. Unit to

include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architech's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architech's Drawings and Finish Legend for Finishes.

Counter to be prewired to Terminal Panel

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.532 P.O.S. NIKEC BY OWNER*C106

Not in Kitchen Equipment Contract. Provided by Owner. KEC to verify utility requirements are available.

ITEM 1.532A Printer NIKEC BY OWNER*C106

Not in Kitchen Equipment Contract. Provided by Owner. KEC to verify utility requirements are available.

ITEM 1.533 Refrigerated Display Case RPI Industries VSCD3-20-R-SQ-SC*C106

Vienna Select Series Cold Display, 50-9/16" L, slide-in, lift up evaporator, slide-out condensing unit, (1) refrigerated shelf with light, top canopy light, glass side panels, square glass front, rear cutting board, stainless steel exterior & front panel, sliding rear doors, adjustable legs.

Rear air ventilation kit

Refer to Architech's Drawings and Finish Legend for Finishes.

ITEM 1.534 Front Counter DETAIL 4.02*C106

Custom Fabricated with steel frame, front and top to be Millwork. Size and Shape per plan, Elevation 121E and 121H, and Detail 4.02 with 2.5" Stone Counter Top and Wood Veneer front panels.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architect's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.535	Drop-In Heated Shelf, Short	Hatco HBGB-3018*C106
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Heated Black Glass Shelf, built-in, 30"L, ceramic glass surface, uniform heat, 100° - 200°F thermostatic control with lighted on/off rocker switch, choice of frame finish. Stainless steel trim ring. Flush Mounted Control Box with lighted power switch

Thermostat control with lighted rocker switch, std. mount on staff side.

Proper Bracing and Thermal Break required.

ITEM 1.536	Drop-In Heated Shelf, Long	Hatco GRSBF-48-I*C106
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Glo-Ray® Drop In Heated Shelf w/Flush Top, 49-1/2" x 21" surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, 1000 watts

Thermostat control with lighted rocker switch, std. mount on staff side.

Proper Bracing and Thermal Break required.

ITEM 1.537	Drop-In Cold Food Pan	Delfield N8156B*C106
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Drop-In Mechanically Cooled Pan, 4-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refrigeration, cUL, UL, NSF-7 (cut-out size 55-1/4" x 25"), 1/4 hp

Thermostat control with lighted rocker switch, std. mount on staff side.

Proper Bracing and Thermal Break required.

ITEM 1.538 Drop-in Soup Well Hatco HWB-7QTD*C106

Built-In Heated Well, round with drain, 7 quart, top mounted, remote thermostat w/separate power switch, stainless steel construction.

Compact profile front-mounted thermostatic control with lighted on/off rocker switch and decorative bezel mounted on Staff side of Counter.

Thermostat control with lighted rocker switch, std. mount on staff side.

Proper Bracing and Thermal Break required.

ITEM 1.539A Food Shield VP1.3-3Q*C106

Full service food protector with top shelf, LED lighting, and heat lamp.

All component Hardware CNC machined in 6061-T6 aluminum +/- .002". End and top glass panels are 3/8" clear tempered and front panels are 1/4" clear ben tempered. Both meet ANSI Z97.1 specifications for safety performance and ASTM C1048-04 specifications for heat treated glass. All glass with ground and polished edges.

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.539B Food Shield VP1.3-3Q*C106

Full service food protector with top shelf, LED lighting, and heat lamp.

All component Hardware CNC machined in 6061-T6 aluminum +/- .002". End and top glass panels are 3/8" clear tempered and front panels are 1/4" clear ben tempered. Both meet ANSI Z97.1 specifications for safety performance and ASTM C1048-04 specifications for heat treated glass. All glass with ground and polished edges.

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.539C Food Shield VP1.3-3Q*C106

Full service food protector with top shelf, LED lighting, and heat lamp.

All component Hardware CNC machined in 6061-T6 aluminum +/- .002". End and top glass panels are 3/8" clear tempered and front panels are 1/4" clear ben tempered. Both meet ANSI Z97.1 specifications for safety performance and ASTM C1048-04 specifications for heat treated glass. All glass with ground and polished edges.

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.539D Food Shield VP1.3-3Q*C106

Full service food protector with top shelf, LED lighting, and heat lamp.

All component Hardware CNC machined in 6061-T6 aluminum +/- .002". End and top glass panels are 3/8" clear tempered and front panels are 1/4" clear ben tempered. Both meet ANSI Z97.1 specifications for safety performance and ASTM C1048-04 specifications for heat treated glass. All glass with ground and polished edges.

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.540 Front Counter DETAIL 4.02*C106

Custom Fabricated with steel frame, front and top to be Millwork. Size and Shape per plan, Elevation 121D and 121H, and Detail 4.02.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, out lets, junction boxes and wiring to all be sized to handle equipmetn associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architech's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

Edge per Detail 1.02J

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architech's Drawings and Finish Legend for Finishes.

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.541 Refrigerated Display Case RPI Industries VICD3-20-RSQSCCT*C106

Vienna Countertop Display Case, 44-1/4" L, self-contained refrigeration, full service type air screen style, programmable digital refrigeration controller, square insulated glass front, top

& side panels, (1) adjustable glass shelf with lights, stainless steel exterior, sliding rear see-thru access doors, 1/4 hp, ETL, NSF

Exterior Finish: Standard grade plastic laminate, Refer to Architect's Drawings and Finish Legend for Finishes.

Rear Ventilation Kit

ITEM 1.542 Open Number *C106

ITEM 1.543 Front Counter DETAIL 4.02*C106

Custom Fabricated with steel frame, front and top to be Millwork. Size and Shape per plan, Elevation 121C and 121I, and Detail 4.02.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architect's Drawings and Finish Legend for Finishes.

Refer to Architect's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.544 Front Counter with Sink DETAIL 4.02*C106

Custom Fabricated with steel frame, front and top to be Millwork. Size and Shape per plan, Elevation 121B and 121J, and Detail 4.02.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to

include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architech's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

Leg per Detail 1.07

Clip Base per Detail 1.25 - Refer to Architech's Drawings and Finish Legend for Finishes.

Sink size and shape per plan and Detail 3.04

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.544A	Partition	Custom*C106
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Custom Fabricated Partition, size and shape per Plan, Elevation 121B. Partition height to block guest view of rearside of Espresso Machines.

Refer to Architech's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.545	Front Counter with Bottle Air Screen, Built-in	Custom*C106
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Custom Counter with built-in Bottle Air Screen with self-contained refrigeration. Size and shape per plan and Elevation 121B and 121J, and Section 121B with 2.5" Stone Counter Top and Wood Veneer front panels.

Compressor to be located in adjacent counter per Plan and Elevations. Evaporator housed in cabinet below merchandiser shelf. Shelving to have mirror finish.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architech's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

Self-contained refrigeration below air screen inside counter.

KEC to verify finishes with the Architect's drawings and finish legend.

KEC to field measure and provide shop drawings for approval prior to ordering

ITEM 1.546	Espresso Machine	Verismo 701*C106
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Preferred Starbucks Model. Automatic Espresso Machine, two coffee bean holders, built-in grinder, steam wand, push-button automatic cleaning.

No Exceptions Taken.

ITEM 1.546A	Water Filter Assembly, Espresso	Everpure EV9330-42*C106
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High Flow CSR Twin Water Filter System, combination coffee brewers, hot chocolate, fountain & ice maker, 2 MC 1/2 micron precoat Cartridges, 1 SRX scale reduction feeder, 1 EC210 pre-filter, water shut-off, pressure gauges, flushing valve

ITEM 1.547	Ambient Display Case	RPI Industries VIDD3-27-R-SQ*C106
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Vienna Dry Display, 44-1/4" L, countertop, full service, squared tilt-out front glass, removable tempered glass side panels, top canopy light, (2) adjustable tempered glass shelves, stainless steel exterior, hinged rear see-thru access doors, ETL, NSF

Exterior Finish: Standard grade plastic laminate, Must specify brand name, number & color - Refer to Architech's Drawings and Finish Legend for Finishes.

ITEM 1.548	Front Counter	DETAIL 4.02*C106
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Custom Fabricated with steel frame, front and top to be Millwork. Size and Shape per plan, Elevation 121A, and Detail 4.02 with 2.5" Stone Counter Top and Wood Veneer front panels.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

Leg per Detail 1.07

Refer to Architect's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.549	Open Number	*C106
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ITEM 1.550	Bakery Display	RPI Industries SCWSSD60*C106
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Bakery Wall Case, 60"L, non-refrigerated, self-service, top canopy light, (3) chrome wire shelves with lights, no doors, bag shelf, storage cabinet base, laminated exterior, UL

Refer to Architect's Drawings and Finish Legend for Finishes.

ITEM 1.551	Bar Blender	Blendtec STEALTHWS-CQB1*C106
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(100340) Stealth™ blender package, countertop, (2) 3qt WildSide™ jars (soft lids, 4" wingtip blades, BPA-free Tritan™ containers), 42 pre-programmed blend cycles, capacitive-touch controls with 6 programmable buttons, pulse and manual speed slider, USB port, removable Stealth™ sound enclosure, 3.8 peak HP, 15 amp/1800 watt direct drive motor, 120V/ 50/60/1-ph, ETL, NSF, 3 year warranty parts and labor, Service Plus™

WILDSIDE-CH - (100366) WildSide™ 3qt Chef® jar with vented gripper mix-in lid, 4" tuned wingtip blade, Ounce & Cup Markings (No sound enclosure required), BPA-free Tritan™ material

ITEM 1.552	Tea Brewer	Fetco TBS-21A E2106*C106
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Extractor® Iced Tea Brewer, single, 3 gallon, 2 batch options, intermittent spray feature, low temperature/no brew, fully programmable recipe control, quick brew ready (ITD-30 dispenser NOT included)

E21016 - 1 x 2.10 KW heater, 120V, 1ph, 2+G wires, 2.2 KW, 18.0 max amp draw, 6.0 batches per hour

ITD-30 - Beverage Server, 3.0 gallon, iced tea/coffee (2. Ea)

F001 - Paper Coffee Filters, 15" x 5.5", for 2050, 5000 & TBS-21A series, 500 per case

ITEM 1.552A Water Filter Assembly, Tea Bunn ED-17-TL-0001*C106

30201.0001 ED-17-TL EasyClear® In-Line Water Quality System, low volume, taste/odor & chlorine reduction @ 0.5 gpm, 1,500 gallons of sediment, scale inhibitor, 5 micron, designed for one/two 1/2 gallon coffee brewers, replaces 750 In-Line filter, NSF (12 per case)

ITEM 1.553 Beverage Counter with Sink DETAIL 4.01, 3.04*C106

Custom Fabricated with steel frame and top, front and doors to be millwork. Size and Shape per plan, Elevation 121K, and Detail 4.01.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

No Backsplash.

Leg per Detail 1.07

Sink per Detail 3.04.

Refer to Architect's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.554 Coffee Brewer Fetco CBS-62H*C106

6000 Series Twin 3.0 gallon Coffee Brewer, automatic, gravity flow dispense tube system, gourmet coffee brew basket Locks During Brew Cycle, hot water service, (TPD-30 dispenser NOT included)

C62056 - 6 x 3.0 KW heater, 120/208V, 3ph, 4+G wires, 13.6 KW, 38.3 max amp draw, 11.2 batches per hour (cold), 18.0 batches per hour (hot)

ITEM 1.554A Water Filter Assembly, Coffee Bunn ED-17-TL-0001*C106

30201.0001 ED-17-TL EasyClear® In-Line Water Quality System, low volume, taste/odor & chlorine reduction @ 0.5 gpm, 1,500 gallons of sediment, scale inhibitor, 5 micron, designed for one/two 1/2 gallon coffee brewers, replaces 750 In-Line filter, NSF (12 per case)

ITEM 1.554B Beverage Dispenser, Coffee Fetco TPD-30*C106

D012 LUXUS® Thermal Dispenser, 3.0 gallon, stainless steel construction, twist & remove lid, thermally insulated, faucet & gauge guards, side handles

ITEM 1.555 Condiment Counter Detail 4.01*C106

Custom Fabricated. Size and Shape per plan and Detail 4.01.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes.

Quartz edge to be Half-Bull Nose.

No Backsplash.

Leg per Detail 1.07

Refer to Architect's Drawings and Finish Legend for Finishes.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.556 Stainless Steel Trash Shoot CUSTOM FABRICATED*C106

Stainless Steel ring to seal and protect millwork for trash opening. Size and shape per plan.

To be included in Shop drawing for 1.555.

ITEM 1.557 Garbage Can, Mobile NIKEC BY OPERATOR*C106

Not in Kitchen Equipment Contract.

ITEM 1.558 Condiment Caddy Cal-Mil 2041*C106

Coffee Station Organizer, for cups/lids/straw/stir-sticks, 14-1/2"W x 8-3/4"D x 10-3/4"H, holds up to 4" dia. cup or lids

ITEM 1.559 Plastic Food Pan Carlisle 1026103*C106

TopNotch® Food Pan, 1/3 size pan, 3.8 qt. capacity, 4" deep, temperature range: -40° to 212° F, polycarbonate, black, NSF (Cash n' Carry)

ITEM 1.560 Reach-In Undercounter Freezer, 1 section Continental Refrig CUFA43-D*C106

Undercounter Freezer Base, 43" wide, stainless steel front and end panels, aluminum subtop & interior, (2) drawers & (1) half height field rehingable door, 3 5/8" casters, 1/3 hp, front breathing, side-mounted refrigeration, NSF, CE, ETL

Multi Purpose Hall Support Kitchen

FS141

ITEM 1.601 Hand Sink Advance Tabco 7-PS-79-2X*C106

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed (minimum order 7).

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

ITEM 1.602 Ice Maker, Cube Style Manitowoc ID-1802A*C106

Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 1840-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size cubes

Interconnected to Water Filter 1.604.

KEC to verify coordination between Ice Maker 1.602 and Ice Bin 1.603.

ITEM 1.603 Ice Bin for Ice Maker Manitowoc FC-1350*C106

Ice Bin & Cart System, with top-hinged front-opening door, approximately 1350 lb ice storage capacity, welded stainless steel construction, (6) flanged legs, (2) 240 lb. carts with lids, ice paddle, stainless steel adapters for 30" or 48" ice machines

K-00412 - Ice Paddle, 46-1/2" long (for 31" deep F-Style bins)

K-00419 - Paddle, 58.5" long (for FC-1350 Bin)

K-00416 - Totes Ice Carrier, 25 lb. per tote, set of 6

KEC to verify coordination between Ice Maker 1.602 and Ice Bin 1.603. KEC to verify bin adapter requirements.

ITEM 1.604 Water Filter Assembly, Ice Manitowoc AR-40000*C106

Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and two filter cartridges, 40,000 gallon capacity, 1,001-2,500 lbs./ice per day

Interconnected to Item 1.602.

ITEM 1.605 Floor Trough Detail 6.03*C106

Custom fabricated. Size and shape per plan and Detail 6.03.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.606A Coffee Work Table with Sink Detail 2.01.2*C106

Custom Fabricated. Size and Shape per plan and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Undershelf per Detail 1.11.

Sink per Detail 3.04 with bowl dimensions 18" L X 18" W X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.606B Beverage Work Table Detail 2.01*C106

Custom Fabricated. Size and Shape per plan and Detail 2.01.

Undershelf per Detail 1.11.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.607	Booster Heater	Hubbell J1624*C106
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Booster Heater, electric, 16 gallon storage cap., 24-KW, all s/s ASME stamped tank w/foam insulation, s/s jacket and base, bronze pressure reducing valve w/by-pass, T&P gauge, T&P relief valve, electronic display controller w/low water cut-off & leak detection, plastic legs, (2) dielectric unions

Legs, floor mount adjustable, stainless steel (set of 4)

Shock absorber

ITEM 1.608	Liquid Coffee Dispenser	NIKEC by Operator*C106
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Not in Kitchen Equipment Contract. NIKEC by Operator.

Interconnected to Item 1.608A

ITEM 1.608A	Water Filter Assembly, Beverage	Everpure EY9330-42*C106
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High Flow CSR Twin Water Filter System, combination coffee brewers, hot chocolate, fountain & ice maker, 2 MC 1/2 micron precoat Cartridges, 1 SRX scale reduction feeder, 1 EC210 pre-filter, water shut-off, pressure gauges, flushing valve

Interconnected to item 1.608 and 1.610

ITEM 1.609	Beverage Dispensers	NIKEC By Operator*C106
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Not in Kitchen Equipment Contract. NIKEC by Operator..

ITEM 1.610	Hot Water Dispenser	NIKEC By Operator *C106
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Not in Kitchen Equipment Contract. NIKEC by Operator..

Interconnected to Item 1.608A.

ITEM 1.611	Soda Gun, 6 Button	NIKEC By Operator*C106
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Not in Kitchen Equipment Contract. NIKEC by Operator..

ITEM 1.612	Bag in Box Rack	NIKEC By Operator*C106
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Not in Kitchen Equipment Contract. Provided by Operator.

ITEM 1.613 Pot Filler Faucet T&S Brass B-0600*C106

Pot Filler Faucet, wall-mounted, vacuum breaker, flexible stainless steel hose, 60"L, hooked nozzle with self-closing valve, 1/2" IPS female inlet

ITEM 1.614 Air Compressor NIKEC BY OPERATOR*C106

Not in Kitchen Equipment Contract. By Operator.

ITEM 1.615 Open Number *C106

ITEM 1.616 Hot Cart Parking NIKEC By GC *C106

Not in Kitchen Equipment Contract. NIKEC by General Contractor

ITEM 1.617 Shelving Metro AQ566BG3*C106

Size per Plan. MetroMax Q™ Mobile Shelving Unit, 60"W x 24"D x 63"H, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (4) swivel resilient rubber casters (2 braked), epoxy coat steel frame (shipped unassembled)KEC to field measure and confirm proper dimensions prior to ordering.

KEC to verify site conditions and field measure to verify dimensions prior to ordering.

ITEM 1.618 Mop Sink Eagle Group F2820-12*C106

Mop Sink, floor mounted, 25-1/2"W x 32-5/8"L, 12"H water level, 2" NPS nickel-plated cast bronze drain with stainless steel removable snap-on flat strainer plate, 16/304 stainless steel top with "V" edge, 304 stainless steel full skirt, NSF

321561 - Mop Holder, 4 pole, 24" x 4", projects out 1"

312690 - Service Faucet, 8" center, 1/2" NPT female inlets, includes vacuum breaker

ITEM 1.619 Work Table Detail 2.01*C106

Custom Fabricated. Size and Shape per plan and Detail 2.01.

Undershelf per Detail 1.11

Edge per Detail 1.02J.

Leg per Detail 1.07

6" Backsplash per detail 1.04A.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.620 Staging Cooler American Panel CUSTOM FABRICATED* C106

Custom Fabricated. Walk-in Complex consists of 1 Cooler Compartment size and shape per Plan.

General - Walk-ins shall be constructed of pre-fabricated modular panels as manufactured in exact size and shape as shown on plans. Structure's finished height shall be 9'-2" above finished floor. They shall be designed for easy and accurate field assembly, future enlargement by the addition of panels or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision formed to exact dimensions with double 90 degree edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a teardrop profile gasket and placed in precision tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature within the foaming fixture to provide permanent adhesion to the metal surfaces, allowing for uniform foam expansion and to maximize finished panel strength. Panel edges shall have a molded urethane tongue and groove profile of insulation factor equal to core material to accurately align panels during installation and to assure an airtight seal. No structural wood, steel, straps, high density urethane or other non-insulating materials shall be used in panel construction. Finished panels must be UL classified building units.

Finished panels will be 4" thick and will be provided in 11 ½", 23", 34 ½" and 46" widths to conform to project drawings. Corner panels shall be one piece 90 degree angled construction and shall measure 12" x 12" or 12" x 6 ¼" where required. For units with multiple compartments, specially designed "tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6 ¼" where required. All panels shall be interchangeable with like panels or standard door frame sections for fast and easy assembly.

Floor Construction – Prefabricated floor panels are installed into an 8" depression and covered with concrete. Walk-in floor finished to match exterior floor. Floor panels shall be capable of supporting evenly distributed loads up to 600# per square foot. Refer to Detail 7.01.

Verify and to be determined. Option :The cooler compartment floor is to be finished floor.

Door Construction - Cooler Door to be 5' sliding door construction, and Two Swing Doors to be Standard Width. Entrance doors are constructed similar to other panels and shall be flush mount, magnetic in-fitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate U.L. listing labels. The perimeter of the door and frame shall be built of a fiberglass reinforced plastic (FRP) pultrusion weighing not less than 11 ounces per linear foot. All pultrusions shall be non-conductive, non-corrosive, rust proof and listed by the National Sanitation Foundation. Door jamb shall house a door frame heater circuit and a magnet attracting stainless steel trim strip. Door frame shall be equipped with flexible bellows type vinyl door gasket with magnetic core and flexible EPDM (ethylene propylene diene monomer) door sweep. Standard door frame sections 46", 57 ½" or 69" wide shall be equipped with a vapor proof light fixture and globe pre-wired to a pushbutton type light switch with pilot light. An aluminum braided heater wire monitored and controlled as to initiation temperature, termination temperature and percentage of operation time.

Walk-In Monitoring System 100 (WIMS-100) – Each walk-in door shall be furnished with WIMS-100. This System shall have a five digit LED display with high and low alarm set points with audible and visual alerts for alarm conditions. All functions shall be programmable and accessible from the face of the controller.

System shall have an integrated, push button light switch with on/off indicator light. System shall comply with Jan 1, 2009 federal energy requirements by incorporating an automatic lighting shut-off. System shall actively monitor and control door heater assembly for proper operation and lower energy consumption by having programmable initiation temperature, termination temperature and percentage of operation time adjustability.

System to have 115V output for connection to external alarms, dialers, etc. that run on standard 115V input. Where specified, the system shall be supplied with a dry contact kit for connection to equipment that requires dry contacts.

Where combination walk-ins have a partition door, The Temperature Alarm System should be located at the North East Door, closest to the Market Café. The System mounted on the front door will be supplied with a secondary temperature probe with individual alarm set points for dual zone monitoring.

System shall be supplied with interior press button light switch with constant burning backlight.

Door hardware shall be die cast zinc with brushed satin finish. Pull handle assembly shall incorporate a keyed cylinder deadbolt style lock provision for owner supplied padlock and an inside safety release to prevent personnel entrapment. Positive door closing and sealing shall be assisted by a hydraulic closer device to ensure automatic door closure. Door(s) shall come equipped with full length 1-piece swing door curtain at all exterior doors – provide tapping plates on interior of door frame for mounting.

Finishes - The interior and exterior finish on panel surfaces is to be manufactured from a combination of the following premium grade materials. The gauge or thickness of the metal material listed is rated prior to embossing.

- A. Interior walls shall be 26 gauge stucco acrylume (acrylic galvalume).
- B. Interior ceilings shall be 26 gauge white stucco galvanized steel).
- C. Interior and exterior of door plugs (not frames) shall be 22 gauge stainless steel, #304, #3 polish.
- D. Exposed and unexposed exterior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

Insulation - Insulation shall be 4" thick high pressure impingement mixed (HPIM) foamed-in-place urethane, minimum 2.4 lb. per cubic foot density, fully heat cured and bonded to metal finishes. The insulation shall be manufactured using an HFC 245fa expanding agent. The 20° F thermal conductivity ("K" factor) shall not exceed 0.1232 BTU/Hour/Square Foot/Degree Fahrenheit/Inch of Thickness across the entire width of the panel. Overall coefficient of heat transfer ("U" factor) shall not exceed .033 and the resistance to heat penetration ("R" factor) shall not be less than 32.46. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The finished panel (not just the core material) shall be listed by Underwriters Laboratories as a Class 1 (UL-723) building unit and demonstrate a flame spread rating of 20 or less. The core material smoke developed

Underwriters Laboratory rating shall be no greater than 300 as documented by and in accordance with ASTM-E84 Standards.

Panel Assembly - Assembly of walk-in shall be accomplished by the use of cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" and at junction of vertical and horizontal joints by 23". Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports by the use of a hex wrench, thereby, pulling the panels together and establishing an airtight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final assembly. Complete step-by-step assembly instructions and erection drawings shall be supplied by the walk-in manufacturer.

Accessories –

- a. Walk-in interiors shall be illuminated with energy efficient LED light fixtures, 4 feet long, with double bulbs, providing 73.3 lumens per watt at compartment operating temperature.
- b. Cooler door frames to be provided without thresholds, but with 3-sided frame heater wires. Door plugs to be raised for height of concrete and poured flooring material.
- c. Walk-in hinged door frames shall be illuminated with energy efficient 11.5 watt LED light fixtures.
- d. Door frames to be provided with 48" high 16 gauge stainless steel jamb guards (total of 4 per frame).
- f. All walk-in doors shall have a WIMS-100 digital audio/visual temperature alarm with 115V remote power output or dry contacts, delayed temperature reading to eliminate false "spiked" readings in temperature, adjustable pulsating door heater control and adjustable auto lights off control.
- g. Exposed front of walk-ins and complete interior of walk-ins shall be provided with protective wainscot of 48" high 1/8" diamond aluminum tread plate.
- h. Doors shall be equipped with 48" high 1/8" diamond aluminum tread kick plates interior and exterior, as well as a 14"x14" heated view window.
- i. Vertical closure trim provided at each juncture of walk-in wall to building wall. Trim to match adjacent wall panels.
- j. Horizontal closure trim provided at exposed areas of walk-in roof panels. Trim to match adjacent wall panels and roof panels
- k. Stainless Steel (22 gauge) Manual Horizontal Sliding Door shall be provided in sizes and at locations shown on plans. Sliding door panels shall have aircraft grade aluminum subframe, steel corner reinforcement brackets, dual blade panel mounted replaceable gaskets and adjustable bottom sweep. Doors shall be provided with 14"x14" heated view windows and 48" high diamond aluminum tread plate kick plates interior and exterior. Doors shall be provided with exterior and recessed interior pull handles and inside safety release. Door track system shall be DropTrac design with integrated hood, large diameter wheels

with stainless steel bushings and bearings, bottom door guidance system, leading edge snubber and capture hook, and insulated-extruded aluminum casings and header.

I. Provide light switch and 2" dial thermometer mounted in wall panel adjacent to each horizontal sliding door opening, location as per plan.

See American Panel Shop Drawings per Sheet FS 147.

ITEM 1.621	Open Number	*C106
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ITEM 1.622	Compressor	Coldzone RWD600M44-2T*C106
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System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications.

See Refrigeration Shop Drawings for further details.

ITEM 1.623	Evaporator, +35	Coldzone AA68-318B*C106
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Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Sized for 34F heavy use.

See Refrigeration Shop Drawings for further details.

ITEM 1.624	Pallet	NIKEC By Vendor*C106
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Not in Kitchen Equipment Contract.

ITEM 1.625	Produce Prep Table with Sinks	Detail 2.01.2*C106
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Custom Fabricated. Size and Shape per plan Elevation 141C and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undershelf per Detail 1.11.

Sink per Detail 3.04 with Deck Mounted Faucet.

Sink Covers and Cover Holder mounted vertically left of the sink per Detail 3.05. Stabilize against sink as needed.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.626 Overshelf Detail 1.12*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141C and Detail 1.12 Style 1 with 1-5/8" O.D. Stainless Steel square Tubing Support in lieu of Round Tubing Support.

Shelf mounted 18" above work surface of Item 1.625.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.627 Dry Prep Table Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, Elevation 141C, and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.628 Overshelf Detail 1.12*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141C, and Detail 1.12 Style 1 with 1-5/8" O.D. Stainless Steel square Tubing Support in lieu of Round Tubing Support.

Shelf mounted 18" above work surface of Item 1.627

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.629 Work Table with Recessed Hand Sink Detail 2.01*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141C, and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undershelf per Detail 1.11.

6" Recessed Sink per Detail 3.04 with Deck Mounted Faucet. Sink location in Work Table to accommodate recessed Soap Dispenser 1.646 and Towel Dispenser 1.647.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.630 Overshelf Detail 1.12*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141C, and Detail 1.12 Style 1 with 1-5/8" O.D. Stainless Steel square Tubing Support in lieu of Round Tubing Support.

Shelf mounted 18" above work surface of Item 1.629.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.631 Prep Table, Mobile Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, Elevation 141D, and Detail 2.01 and 2.30.
(6) Heavy Duty Stainless Steel Casters, (4) Braking.

Edge per Detail 1.02J.

No Backsplash.

Leg per Detail 1.07

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.632 Shelving Metro Q556BG3*C106

Size per Plan. Plastic MetroMax Q™ Mobile Shelving Unit, 48"W x 24"D x 63"H, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (4) swivel resilient rubber casters (2 braked) , epoxy coat steel frame (shipped unassembled)

KEC to verify site conditions and field measure and confirm proper dimensions prior to ordering.

ITEM 1.633 Staging Table, Long Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.

Edge per Detail 1.02J.

No Backsplash

Leg per Detail 1.07

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.634 Staging Table, Short Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.2.

Edge per Detail 1.02J.

No Backsplash

Leg per Detail 1.07

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.635 Staging Table, Long Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.2.

Edge per Detail 1.02J.

No Backsplash

Leg per Detail 1.07

Undershelf per Detail 1.11

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.636 Salad Prep Table Detail 2.01.2*C106

Custom Fabricated. Size and Shape per plan, Elevation 141A, and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Undershelf per Detail 1.11.

Sink per Detail 3.04 with Deck Mounted Faucet.

Sink Covers and Cover Holder mounted vertically left of the sink per Detail 3.05. Stabilize against sink as needed.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.637 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141A, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.638 Open Number Detail 1.13*C106

ITEM 1.639 Staging Table with Sink Detail 2.01.2*C106

Custom Fabricated. Size and Shape per plan and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undersheif per Detail 1.11.

Sink per Detail 3.04 with Deck Mounted Faucet. Sink Dimensions 18" L X 18" W X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.640 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.641 Three (3) Compartment Sink Detail 3.01*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141B, and Detail 3.01.

Edge per Detail 1.02K

10" Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

B-0267 - Sink Mixing Faucet, 12" L double joint swing nozzle, 8" centers, with lever handles, 1/2" NPT female inlet,

PC to Run Drain Line to Grease Trap per Local Code.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 1.642 Pre-Rinse Unit with Add-On Faucet T&S Brass B-0133-ADF-BM*C106

EasyInstall Pre-Rinse Unit, wall mount, base faucet, spring check cartridges & lever handles, 2" diameter flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, spray valve, flex stainless steel hose

ITEM 1.643 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141B, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.644 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, Elevation 141B, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.645 Corner Guard Detail 1.03*C106

Custom fabricated per Plan and Detail 1.03.

KEC to provide shop drawing for approval prior to fabricating.

ITEM 1.646 Soap Dispenser Bobrick B-8221*C106

Liquid Soap Dispenser, 20-fl. oz. capacity, 4" spout length, 1" mounting thickness, bright-polished spout

KEC to coordinate Drop-In Soap Dispenser with fabrication of Work Table 1.629.

ITEM 1.647 Paper Towel Dispenser San Jamar T1950XC*C106

Classic® Mini Paper Towel Dispenser, wall mount, 11-3/4"L x 8-1/2"W x 4-1/2"D, combination multi-fold/C-fold towels, 20 gauge steel, matte chrome finish

KEC to verify towel size and style with Operator prior to ordering.

KEC to coordinate Recessed Paper Towel Dispenser with fabrication of Work Table 1.629.

East Pantry

FS111

ITEM 1.701 Hand Sink Advance Tabco 7-PS-79-2X*C106

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

7-PS-27-X - Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets

ITEM 1.702 Ice Maker, Cube Style Manitowoc ID-0452A*C106

Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 450-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size cubes, ENERGY STAR®

KEC to verify coordination of Ice Machine 1.702 and Ice Bin 1.703.

Interconnected to Item 1.704.

ITEM 1.703 Ice Bin for Ice Machines Manitowoc C-730S*C106

Ice Bin, with top-hinged front-opening door, approximately 560-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior

Provide Ice Scoop with Bin-Side Mounted Scoop Holder.

KEC to verify coordination of Ice Machine 1.702 and Ice Bin 1.703.

ITEM 1.704 Water Filter Assembly Manitowoc AR-10000*C106

Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and one filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day

Interconnected to Item 1.702.

ITEM 1.705 Work Table, Mobile DETAIL 2.01*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2. 4 Casters, 2 with brakes.

Edge per Detail 1.02J.

Leg per Detail 1.07

Undershelf per Detail 1.11.

Sink per Detail 3.04

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.706 Work Table with Two Sinks DETAIL 2.01.2*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undershelf per Detail 1.11.

Sink per Detail 3.04

Sink Covers and Cover Holder mounted vertically left of the sink per Detail 3.05

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.707	Wall Shelf	Detail 1.13*C106
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Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.708	Wall Shelf	Detail 1.13*C106
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Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.709	Hot Cart Parking	NIKEC/By GC *C106
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Zone for Parking Heated Catering Carts.

South Pantry

FS111

ITEM 1.801	Hand Sink	Advance Tabco 7-PS-79-2X*C106
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Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

7-PS-27-X - Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets

ITEM 1.802 Ice Maker, Cube Style Manitowoc ID-0452A*C106

Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 450-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size cubes, ENERGY STAR®

KEC to verify Unit is installed to meet proper manufacturer ventilation clearances.

KEC to verify coordination of Ice Machine 1.802 and Ice Bin 1.803.

Interconnected to item 1.804.

ITEM 1.803 Ice Bin for Ice Machines Manitowoc C-730S*C106

Ice Bin, with top-hinged front-opening door, approximately 560-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior

KEC to verify coordination of Ice Machine 1.802 and Ice Bin 1.803.

ITEM 1.804 Water Filter Assembly Manitowoc AR-10000*C106

Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and one filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day

Interconnected to item 1.802.

ITEM 1.805 Work Table with Two Sinks DETAIL 2.01.2*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undershelf per Detail 1.11.

Sink per Detail 3.04

Sink Covers and Cover Holder mounted vertically left of the sink per Detail 3.05

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.806 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.807 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.808 Work Table, Mobile Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2. 4 Casters, 2 with brakes.

Edge per Detail 1.02J.

Leg per Detail 1.07

Undershelf per Detail 1.11.

Sink per Detail 3.04

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 1.809 Hot Cart Parking NIKEC/GC *C106

Zone for Parking Heated Catering Carts.

ITEM 1.810 Work Table Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.2. 4 Casters, 2 with brakes.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Undershelf per Detail 1.11.

Sink per Detail 3.04

KEC to field measure and provide shop drawings for approval prior to ordering.

Grab N Go Kiosk

FS181

ITEM 1.901 POS Counter DETAIL 9.30*C106

Custom fabricated. Size and shape per Plan and Detail 4.02.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes. Finishes to match millwork in Market Café (Alternate #1).

Quartz edge to be Half-Bull Nose.

Toe Clip Base per Detail 1.25.

No Backsplash

Legs per Detail 1.07

KEC to refer to Architect's drawings and Finish Legend for finishes.

KEC to provide shop drawing for approval prior to fabrication.

ITEM 1.901A POS Counter, Mobile

DETAIL 9.30-C106

Custom fabricated. Size and shape per Plan and Detail 4.02. Four casters, (2) Braking – Caster mounting to be coordinated with Toe Clip Base.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes. Finishes to match millwork in Market Café (Alternate #1).

Quartz edge to be Half-Bull Nose.

Toe Clip Base per Detail 1.25.

No Backsplash

Legs per Detail 1.07

KEC to refer to Architect's drawings and Finish Legend for finishes.

KEC to provide shop drawing for approval prior to fabrication.

ITEM 1.902	P.O.S.	NIKEC BY OWNER*C106
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Not in Kitchen Equipment Contract. Provided by Owner.

KEC to verify required utilities are available.

ITEM 1.903	Printer	NIKEC BY OWNER*C106
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Not in Kitchen Equipment Contract. Provided by Owner.

KEC to verify required utilities are available.

ITEM 1.904	Open Merchandiser	RPI Industries SCAS60R-II TC*C106
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Olympus II Turbo Chill Air Screen Display Case, 60" L x 78" H, self-contained, square top canopy with light, (3) adjustable stainless steel shelves with T5 lights, lift out black louvered air grill, electronic digital control & temperature display, defrost termination, removable stainless steel deck pan, brushed stainless steel interior ends, perforated interior back panel, laminated exterior, base mounted refrigeration, floor drain required, 1-1/4 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant.

Self-contained refrigeration with Cord and plug.

KEC to refer to Architects' drawings and Finish Legend for Finishes. Finishes must match surrounding millwork.

Roll-down locking night cover – Finishes on Night Cover to match surrounding Millwork.

ITEM 1.905	Ambient Display Case	RPI Industries SCAS60D-II*C106
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Olympus II Dry Display Case, 60" L x 78" H, non-refrigerated, square top canopy with light, (3) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 115v, 1.0 amp, NEMA 5-15P, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant

NOTE: Minimum door clearance for this unit is 33"

KEC to refer to Architects' drawings and Finish Legend for Finishes. Finishes must match surrounding millwork.

Roll-down locking night cover – Finishes on Night Cover to match surrounding Millwork.

ITEM 1.906 Coffee Counter **DETAIL 9.30*C106**

Custom Fabricated Size and shape per Plan and Detail 9.30 2'-10" H.

The custom fabricated Millwork for this project is required to have a furniture-like quality in appearance. Counters must meet all applicable NSF guidelines.

Counters as noted shall be pre-wired in factory. Panel box, breakers, outlets, junction boxes and wiring to all be sized to handle equipment associated with counter. Unit to include ETL label with all breakers and outlets marked for each piece of equipment. The final electrical hook ups will be done in the field by Electrical contractor.

Provide 2" diameter grommets in counter for items with cords, located within 2" of cord location on equipment.

Counters and breath guard mounting to meet NSF requirements.

Drop-in Equipment to be pre-fitted in factory and installed by fabricator unless otherwise specified.

Refer to Architect's Drawings and Finish Legend for Finishes. Finishes to match millwork in Market Café (Alternate #1).

Quartz edge to be Half-Bull Nose.

No Backsplash

Legs per Detail 1.07

Edge per Detail 1.02J.

Solid Hinged Doors per Detail 4.26.

KEC to refer to Architect's drawings and Finish Legend for finishes.

KEC to provide shop drawing for approval prior to fabrication.

ITEM 1.907 Coffee Dispenser **NIKEC By Operator*C106**

Not in Kitchen Equipment Contract. Provided by Operator.

ITEM 1.908 Cup and Lid Dispenser **Cal-Mil 1452*C106**

Counter Top Coffee Cup and Lid Display

Pantry 57.2-K

FS201

ITEM 2.201	Hand Sink	Advance Tabco 7-PS-79-2X*C106
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Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

7-PS-27-X - Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets

ITEM 2.202	Work Table	DETAIL 2.01*C106
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Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07.

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.203	Cart, Utility	Advance Tabco UCS-1*C106
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Utility Cart, heavy duty, stainless steel, 2 shelves 21" x 33", 2 swivel & 2 fixed wheels, 700# load capacity.

ITEM 2.204	Work Table with Sink	DETAIL 2.01.2*C106
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Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.2.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02B.

Leg per Detail 1.07

Undershelf per Detail 1.11.

Sink per Detail 3.04 bowl dimensions 18" X 18" X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.205 **Open Number** ***C106**

ITEM 2.206 **Plastic Shelving Unit** **Metro Q556BG3*C106**

MetroMax Q™ Mobile Shelving Unit, 48"W x 24"D x 63"H, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (4) swivel resilient rubber casters (2 braked), epoxy coat steel frame (shipped unassembled)

KEC to field measure to confirm proper dimensions and site conditions prior to ordering.

ITEM 2.207 **Ice Maker, Cube Style** **Manitowoc ID-0452A*C106**

Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 450-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size cubes, ENERGY STAR®

KEC to verify coordination of Ice Machine 2.207 and Ice Bin 2.208.

Interconnected to Item 2.209.

ITEM 2.208 **Ice Bin for Ice Machines** **Manitowoc C-730S*C106**

Ice Bin, with top-hinged front-opening door, approximately 560-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior

KEC to verify coordination of Ice Machine 2.207 and Ice Bin 2.208.

ITEM 2.209 **Water Filter Assembly** **Manitowoc AR-10000*C106**

Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and one filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day

Interconnected to Item 2.207

ITEM 2.210 **Hot Cart Parking** ***C106**

Zone for Parking Heated Catering Carts.

ITEM 2.211 **Mop Sink and Cabinet** **Advance Tabco 9-OPC-84DL*C106**

Cabinet, double width, with 12" deep mop sink in base on left, opening for mop bucket to roll in on right, stainless steel, 84" tall x 47.5" wide x 22" deep with mop hanger, 4 fixed intermediate shelves (3 on right, 1 on left), hinged double door, ventilation louvers

K-240 - Service Faucet

TA-46 - Door lock, one required for each hinge door or for each set of sliding doors

ITEM 2.212 Drop Cord NIKEC By EC*C106

Not in Kitchen Equipment Contract. By Electrical Contractor.

ITEM 2.213 Corner Guard Detail 1.03*C106

Custom Fabricated Corner Guard, located per Plan, and constructed per detail 1.03.

KEC to provide shop drawing for approval prior to fabrication.

ITEM 2.214 Refrigerator Delfield SSR2-GH*C106

Specification Line Series® Refrigerator, Reach-in, two-section, 51.92 cubic feet, self contained refrigeration 404A, digital thermometer, (6) chrome plated wire shelves, built-in locks, recessed metal door handle, pressure relief valve, glass hinged half height door with fluorescent lights, stainless steel exterior & interior, top mounted compressor, 6" adjustable stainless steel legs, cUL, UL, NSF, ENERGY STAR®, 1/3 hp

Self-contained refrigeration.

(24) Universal Bottom Support Tray Slide, for 18" x 26" pans or 12" x 20"

ITEM 2.215 Refrigerator, Roll-in Delfield SSRR12-S*C106

Specification Line Series® Refrigerator, Roll-in, two-section, 76.34 cubic feet, self-contained refrigeration 404A, digital thermometer, recessed metal door handle, pressure relief valve, built-in door locks, stainless steel exterior & interior, solid hinged full height door, top mounted compressor, cUL, UL, NSF, 1/3 hp.

Self-contained Refrigeration.

Pantry 2W04

FS221

ITEM 2.301 Hand Sink Advance Tabco 7-PS-79-2X*C106

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

7-PS-27-X - Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets

ITEM 2.302 Ice Maker, Cube Style Manitowoc ID-0452A*C106

Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 450-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size cubes, ENERGY STAR®

KEC to verify coordination of Ice Machine 2.302 and Ice Bin 2.303. KEC to verify bin top adapter requirements.

Interconnected to Item 2.304.

ITEM 2.303 Ice Bin for Ice Machines Manitowoc C-730S*C106

Ice Bin, with top-hinged front-opening door, approximately 560-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior

KEC to verify coordination of Ice Machine 2.302 and Ice Bin 2.303. KEC to verify bin top adapter requirements.

ITEM 2.304 Water Filter Assembly Manitowoc AR-10000*C106

Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and one filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day

Interconnected to Item 2.302.

ITEM 2.305 Hot Cart Parking *C106

Zone for Parking Heated Catering Carts.

ITEM 2.306 Work Table DETAIL 2.01.2*C106

Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07.

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.307 Work Table with Two Sinks **DETAIL 2.01.2*C106**

Custom Fabricated. Size and Shape per plan, 36" High, and Detail 2.01.2.

Edge per Detail 1.02J.

6" Backsplash per Detail 1.04A.

Leg per Detail 1.07

Crossbracing per Detail 1.10.

Undershelf per Detail 1.11.

Sinks per Detail 3.04

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.308 Wall Shelf **Detail 2.13*C106**

Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

Shelf mounted 18" above work surface on 2.307.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.309 Plastic Shelving Unit **Metro Q556BG3*C106**

MetroMax Q™ Mobile Shelving Unit, 48"W x 24"D x 63"H, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (4) swivel resilient rubber casters (2 braked), epoxy coat steel frame (shipped unassembled)

KEC to field measure, confirm proper dimensions, and site conditions prior to ordering.

ITEM 2.310 Plastic Shelving Unit **Metro AQ566G3*C106**

MetroMax Q™ Add-On Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (2) posts, (2) "S" hooks per shelf, 24" W, 60" L, 63" H, epoxy coat steel frame (shipped unassembled) (contact factory for price)

KEC to field measure, confirm proper dimensions, and site conditions prior to ordering.

ITEM 2.311 Three (3) Compartment Sink Advance Tabco K7-3-3024-24RL*C106

Super Size Fabricated Sink, 3-compartment, with left & right-hand drainboards, 24" front-to-back x 30" wide sink compartment, 14" deep, full skirt, stainless steel bullet feet, 16 gauge 300 series stainless steel, 24" drainboards, overall 30" F/B x 138" L/R

PC to run drain lines to Grease Trap per Local Code.

ITEM 2.312 Work Table Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, 36" high, and Detail 2.01.

Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07.

Undershelf per Detail 1.11.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.313 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.314 Work Table, Mobile DETAIL 2.01*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.

Four (6) Heavy Duty Casters, (4) Braking.

Undershelf per Detail 1.11

Edge per Detail 1.02J.

Leg per Detail 1.07

No Backsplash.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.315 Corner Guard Detail 1.03*C106

Custom Fabricated. Size and Shape per Plan, and Detail 1.03.

KEC to field measure and provide shop drawings for approval prior to ordering.

Pantry 2A12

FS221

ITEM 2.401	Hand Sink	Advance Tabco 7-PS-79-2X*C106
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Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

ITEM 2.402	Work Table with Two Sinks	DETAIL 2.01.2*C106
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Custom Fabricated. Size and Shape per Plan, 36" High, and Detail 2.01.2.

Edge per Detail 1.02J

6" Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

Undershelf per Detail 1.11

Sinks per Detail 3.04 w/ 21" X 21" X 10" D sink bowls.

Sink Covers and Cover Holder mounted vertically left of the sink per Detail 3.05

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 2.403	Wall Shelf	Detail 1.13*C106
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Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 2.404	Hot Cart Parking	*C106
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Zone for Parking Heated Catering Carts.

ITEM 2.405	Dish Washer, Door Type	NIKEC Existing Relocated*C106
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Not in Kitchen Equipment Contract. Existing Relocated by CSF.

Ventless door type dishwasher, Energy recovery, Hot water sanitize, Internal condensing system, 40 racks/hr, Straight-thru or corner, Solid-state controls with digital status, Booster heater, Elec tank heat, Auto-fill, stainless steel tank, doors & feet, 208-240/60/3, ENERGY STAR®.

ITEM 2.406	Dish Table	NIKEC Existing Relocated*C106
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Not in Kitchen Equipment Contract. Existing Relocated by CSF.

ITEM 2.407	Dish Table	NIKEC*C106
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Not in Kitchen Equipment Contract. Provided by CSF.

ITEM 2.408	Hand Sink	NIKEC Existing Relocated*C106
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Not in Kitchen Equipment Contract. Existing Relocated by CSF.

Ballroom Level

Main Kitchen Dish Room

FS301

ITEM 3.1001	Soiled Glass Table	Detail 2.02*C106
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Custom Fabricated. Size and Shape per Plan, Elevation 301A, and Detail 2.02 and 2.23.

Edge per Detail 1.02K

10" Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 3.1002	Pre-Rinse Rack Slide	Detail 2.20*C106
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Custom fabricated. Size and shape per Detail 2.20-2.20.1.

KEC to provide shop drawing for approval prior to ordering.

ITEM 3.1003	Pre-Rinse Nozzle	T&S Brass B-0133-BM*C106
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EasyInstall Pre-Rinse Unit, wall mount. base faucet with spring check cart. & lever handles, 2" diameter flanges with 1/2" NPT female flanged inlets, 35-1/2"H, 15" overhang, 18" riser, 8-1/4" clearance, B-0107 spray valve, B-0044-H flex stainless steel hose, 6" wall bracket

ITEM 3.1004 Dish Overshelves, Adjustable **Detail 2.11*C106**

Custom Fabricated. Size and Shape per Plan, Elevation 301A , and Detail 2.11.1.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1005 Overshelf, Glass Rack Storage **Detail 2.11*C106**

Custom Fabricated. Size and Shape per Plan, Elevation 301A, and Detail 2.11.1.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1006 Dishwasher, Conveyor Type **Hobart CLPS66E-5*C106**

Left to Right Operation. 15KW Tank Heat 208/60/3 Conveyor Dishwasher, single tank with a Power Scrapper, 202 racks/hour, insulated hinged doors, .62 gallons/rack, SST enclosure panels, With Low Temperature & Dirty Water Indicators, ENERGY STAR®. Top mounted micro-processor control module. Delime notification,

30KW Stainless Steel pressure-less booster heater.

Water hammer arrestor.

Six (6) Combination Racks.

Provide Manufacturer Shop drawing for verification of a complete machine

ITEM 3.1007 Glasswasher Vent Duct **Detail 5.06*C106**

Custom Fabricated. Size and shape per Plan and Detail 5.06.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1008 Clean Glass Table **Detail 2.02*C106**

Custom Fabricated. Size and Shape per Plan, and Detail 2.02.

Edge per Detail 1.02K

10' Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 3.1009 Digester, 800 lb Marathon Eco-Safe DIGESTER 800°C106

The Eco-Safe Digester™ uses a highly refined formula of microorganisms to break down organic waste into a liquid. This liquid can be safely flushed down the drain, completely eliminating the waste and ultimately enabling the effluent to return to the ecosystem as water.

Mixing Valve per Plumbing Contractor (PC).

ITEM 3.1010 Dishwasher, Flight Type Hobart FT922°C106

Flight Type Continuous Racking Automatic Conveyor Dishwasher.

Opti-RinSe System. Microprocessor controls, low temperature alert, Single Point Vent connection. 42" Access doors on Power Wash and Power Rinse Chambers, 34" access doors on Prewash Chamber. Variable Speed Conveyor, Start and stop switches at both ends. Doors Open Indicator, Load End Flush System. 3.H.P TEFC Pre-wash, power wash and power rinse pump motors, Easy to remove wash arms, easy to remove scrap trays and baskets. Insulated Hinged Doors, Front and Rear Panels.

Left to Right Operation.

22' Total Length with 9' Unload end and 5' Load end.

Energy Recovery – advansys (will require a back draft preventer).

Single Point Electrical Connection

Electric Tank Heat

Electric Built-in Booster Heater

Water hammer arrestor/PRB

Provide Manufacturer Shop drawing for verification of a complete machine

ITEM 3.1011 Dishwasher Vent Duct Detail 5.06°C106

Custom Fabricated. Size and shape per Plan and Detail 5.06.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1012 Soiled Dish Table NIKEC Existing Relocated°C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1013 Soiled Dish Table Hose Reel T&S Brass B-1430°C106

Hose Reel Assembly, enclosed hose reel, 30' hose with blue spray valve, concealed mixing faucet, shut off valve and external plumbing, vacuum breaker and flexible hose assembly

0RK3 – 1/2" NPT Female Shut Off Valve / Loose Bushings for Optional 3/8" Connections

B-WH4 – 4" Wrist Action Handle

ITEM 3.1014 Silverware Sorting Table NIKEC Existing Relocated* C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1015 Soiled Dish Table Detail 2.02* C106

Custom Fabricated. Size and Shape per Plan, Elevation 301B, and Detail 2.02.

Edge per Detail 1.02K

10" Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

Pre-Rinse Sink / Rack Slide with basket per Detail 2.20-2.20.2.

Table must connected into Pot Washer with a smooth and water tight transition.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 3.1016 Pot Washer Champion LD-12-CPT-S* C106

Pot & Pan Washer, rack type, single rack, corner design, lift-up door, built-in steam booster heater, steam tank heat, 7.5 hp pump motor, jet spray arms, manual controls, external wash down hose with spray nozzle, stainless steel rack, heavy duty stainless steel construction. Moisture resistant control gauges, recirculating washer water, adjustable wash and rinse cycles, digital control & information center, Versatile Racking system, Removable dual filtration system.

Four (4) Flat Racks, Four (4) Sheet Pan Racks

ITEM 3.1016A Pot Pan Washer Vent Duct Detail 5.06* C106

Custom Fabricated. Size and shape per Plan and Detail 5.06.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1017 Clean Dish Table with Three Compartment Sink Detail 3.01* C106

Custom Fabricated. Size and Shape per Plan, Elevation 301C, and Detail 3.01.

Edge per Detail 1.02K

10" Backsplash per Detail 1.04A

Legs per Detail 1.07

Crossbracing per Detail 1.10

Left end Drain Board must connect into Pot Washer with a smooth and water tight transition.

PC to run drain lines to Grease Trap per Local Code.

KEC to field measure and provide shop drawing for approval prior to ordering.

ITEM 3.1018 Hand Sink Advance Tabco 7-PS-79-2X*C106

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

1-1/2" IPA – S/S Basket Drain

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

Three (3) located on FS 301, Two (2) Located on FS 321.

ITEM 3.1019 Dish Cart NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1020 Mobile Heated Cabinet NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1021 Speed Rack NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1022 Soiled Dish Table Detail 2.02*C106

Custom Fabricated. Size and shape per Plan, and Detail 2.02.

Edge Per 1.02K.

10" Backsplash per Detail 1.04A

Leg per Detail 1.07.

Crossbracing per Detail 1.10.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1023 Garbage Can Rubbermaid FG262000RED*C106

ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, red, NSF

FG265103BLA - BRUTE® Trainable Dolly, 29" L x 21" W x 6-7/8" H, connectable transport, tilt stabilizer, casters, pull handle (2652) optional, black (3 pack)

ITEM 3.1024A Floor Trough Detail 6.03*C106

Custom Fabricated. Size and shape Plan and Standard Detail 6.03.

KEC to field measure and provide Shop Drawings for approval before ordering.

ITEM 3.1024B Stainless Steel Wall Sheathing Detail 8.02*C106

Custom Fabricated per Plan and Standard Detail 8.02.

Sheathing to extend from top of cove base to finished ceiling. Sheathing to wrap around exposed wall ends.

KEC to field measure and provide Shop Drawings for approval before ordering.

ITEM 3.1025A Corner Guard Detail 1.03*C106

Custom Fabricated per Plan and Standard Detail 1.03.

KEC to field measure and provide Shop Drawings for approval before ordering.

Main Kitchen West

FS341

ITEM 3.1025B Corner Guard Detail 1.03*C106

Custom Fabricated per Plan and Standard Detail 1.03.

KEC to field measure and provide Shop Drawings for approval before ordering.

ITEM 3.1026 Beverage Table NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1027 Air Compressor NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1028 Coffee Brewer. Liquid NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1028A Beverage Booser Heater NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1029 Beverage Dispensers NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1030 Hot Water Dispenser NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1031 Bag in Box Rack NIKEC Existing Relocated*C10

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1031A Pot Filler Faucet T&S Brass B-0600*C106

Pot Filler Faucet, wall-mounted, vacuum breaker, flexible stainless steel hose, 60"L,
hooked nozzle with self-closing valve, 1/2" IPS female inlet

ITEM 3.1032 Soda Gun NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1033 Coffee Brewer NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1034 Water Filter Assembly, New Everpure EV9278-20*C106

7CLM/7S1 Hybrid Twin System, integrates fountain and ice treatment applications into a single manifold, reduces chloramines, chlorine taste and odor, 10-125 psi, 35°-100°F max temperature, NSF, ANSI (Contact factory for price)

Interconnected per FS 322.

ITEM 3.1035 Water Filter Assembly NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

Interconnected per FS 322.

ITEM 3.1036 Ice Maker, Cube Style, With Bin NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

Interconnected per FS 322.

ITEM 3.1037 Floor Grate and Pan NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1038 Ice Maker, Cube Style, With Bin NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

Interconnected per FS 322.

ITEM 3.1039 Floor Grate and Pan NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1040 Plate Conveyor **Caddy SM-10*C106**

Custom fabricated by Caddy 12' L X 3-1/2' W X 2'-10" H. Tray Makeup Conveyor System, Powered, shall have variable speed 10" wide X 1/8" thick deep fused moisture-proof double sided PVC belt with adjustable take-up device and end limit switch. FDA Approved PVC Belt, Stretchless, non-moisture absorbing. 18 a stainless steel bed with removable patol's and housing. Fitted with 5" diameter polyurathane tired casters, end casters with brakes. Conveyor shall have a 6'-0" long power cord and plug.

1/4" motor / 104/IPA. 15 Amps SLR Motor speed control

Silver Saver Switch

ITEM 3.1040A Plating Table, Mobile **Detail 2.01*C106**

Custom Fabricated, size and shape per plan and Detail 2.01. 6 Casters, 4 Braking.

Edge per Detail 1.02J

No backsplash.

Legs per Detail 1.07

Undershelf per Detail 1.11

KEC to field measure and provide shop drawings prior to ordering.

ITEM 3.1041 Work Table **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract

Existing, Relocated. S/S 8' X 30" Work Table, No Casters

ITEM 3.1042 Work Table, Large **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract

Existing, Relocated. S/S 10' X 4' Work Table, No Casters

ITEM 3.1043 Slicer Table, Mobile **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1044 Slicer **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1045 Mobile Table NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1046 Work Table NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1047 Hand Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing Where Shown.

Soap and Towel Dispenser.

ITEM 3.1048 Work Table NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1049 Prep Table with Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1050 Produce Prep Table NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1051 Mixer Prep Table with Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1052 Mixer, 60 QT NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1053 Roll-Thru Refrigerator, 3 sections NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract.

Existing, Where Shown.

ITEM 3.1054 Mop Sink Eagle Group F2820-12*C106

Mop Sink, floor mounted, 25-1/2"W x 32-5/8"L, 12"H water level, 2" NPS nickel-plated cast bronze drain with stainless steel removable snap-on flat strainer plate, 16/304 stainless steel top with "V" edge, 304 stainless steel full skirt, NSF

312690 - Service Faucet, 8" center, 1/2" NPT female inlets, includes vacuum breaker

321561 – 4-Pole Mop Holder 24" W X 4" H X 1" Thick

ITEM 3.1055 Work Table, Mobile NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1056 Work Table, Mobile NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1057A Work Table NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

Galvanized legs and undershelf, Stainless Steel Top

ITEM 3.1057B Work Table NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

Galvanized legs and undershelf, Stainless Steel Top

ITEM 3.1058 Ice Maker, with Bin NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1058A Water Filter Assembly **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1058B Floor Trough **DETAIL 6.03*C106**

Custom fabricated per Plan and Detail 6.03.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1059 Heated Cabinet, Mobile **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1060 Hand Sink **NIKEC Existing Relocated*C106**

Relocated from existing Pot Wash area to preparation area as shown on plan.

Paper Towel and Soap Dispensers to be relocated also.

ITEM 3.1061 Refrigerator, Single Section **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1061A Refrigerator, Two Section **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1062 Catering Cart **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1063 Staging Cooler **American Panel *C106**

Custom Fabricated. Walk-in Complex consists of 1 Cooler Compartment size and shape per Plan.

General - Walk-ins shall be constructed of pre-fabricated modular panels as manufactured in exact size and shape as shown on plans. Structure's finished height shall be 8'-6" above finished floor. They shall be designed for easy and accurate field assembly, future

enlargement by the addition of panels or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision formed to exact dimensions with double 90° edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a teardrop profile gasket and placed in precision tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature within the foaming fixture to provide permanent adhesion to the metal surfaces, allowing for uniform foam expansion and to maximize finished panel strength. Panel edges shall have a molded urethane tongue and groove profile of insulation factor equal to core material to accurately align panels during installation and to assure an airtight seal. No structural wood, steel, straps, high density urethane or other non-insulating materials shall be used in panel construction. Finished panels must be UL classified building units.

Finished panels will be 4" thick and will be provided in 11 ½", 23", 34 ½" and 46" widths to conform to project drawings. Corner panels shall be one piece 90° angled construction and shall measure 12" x 12" or 12" x 6 ¼" where required. For units with multiple compartments, specially designed "tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6 ¼" where required. All panels shall be interchangeable with like panels or standard door frame sections for fast and easy assembly.

Floor Construction – Insulated floors with interior and Exterior ramps per plan and American Panel Shop Drawings.

Door Construction - Cooler Door to be standard width door construction, Entrance doors are constructed similar to other panels and shall be flush mount, magnetic in-fitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate U.L. listing labels. The perimeter of the door and frame shall be built of a fiberglass reinforced plastic (FRP) pultrusion weighing not less than 11 ounces per linear foot. All pultrusions shall be non-conductive, non-corrosive, rust proof and listed by the National Sanitation Foundation. Door jamb shall house a door frame heater circuit and a magnet attracting stainless steel trim strip. Door frame shall be equipped with flexible bellows type vinyl door gasket with magnetic core and flexible EPDM (ethylene propylene diene monomer) door sweep. Standard door frame sections 46", 57 ½" or 69" wide shall be equipped with a vapor proof light fixture and globe pre-wired to a pushbutton type light switch with pilot light. An aluminum braided heater wire monitored and controlled as to initiation temperature, termination temperature and percentage of operation time.

Walk-In Monitoring System 100 (WIMS-100) – Each walk-in door shall be furnished with WIMS-100. This System shall have a five digit LED display with high and low alarm set points with audible and visual alerts for alarm conditions. All functions shall be programmable and accessible from the face of the controller.

System shall have an integrated, push button light switch with on/off indicator light. System shall comply with Jan 1, 2009 federal energy requirements by incorporating an automatic lighting shut-off. System shall actively monitor and control door heater assembly for proper operation and lower energy consumption by having programmable initiation temperature, termination temperature and percentage of operation time adjustability.

System to have 115V output for connection to external alarms, dialers, etc. that run on standard 115V input. Where specified, the system shall be supplied with a dry contact kit for connection to equipment that requires dry contacts.

Where combination walk-ins have a partition door, the System mounted on the front door will be supplied with a secondary temperature probe with individual alarm set points for dual zone monitoring.

System shall be supplied with interior press button light switch with constant burning backlight.

Door hardware shall be die cast zinc with brushed satin finish. Pull handle assembly shall incorporate a keyed cylinder deadbolt style lock provision for owner supplied padlock and an inside safety release to prevent personnel entrapment. Positive door closing and sealing shall be assisted by a hydraulic closer device to ensure automatic door closure. Door(s) shall come equipped with full length 1-piece swing door curtain at all exterior doors – provide tapping plates on interior of door frame for mounting.

Finishes - The interior and exterior finish on panel surfaces is to be manufactured from a combination of the following premium grade materials. The gauge or thickness of the metal material listed is rated prior to embossing.

A. Interior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

B. Interior ceilings shall be 26 gauge white stucco galvanized steel).

C. Interior and exterior of door plugs (not frames) shall be 22 gauge stainless steel, #304, #3 polish.

D. Exposed and unexposed exterior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

Insulation - Insulation shall be 4" thick high pressure impingement mixed (HPIM) foamed-in-place urethane, minimum 2.4 lb. per cubic foot density, fully heat cured and bonded to metal finishes. The insulation shall be manufactured using an HFC 245fa expanding agent. The 20° F thermal conductivity ("K" factor) shall not exceed 0.1232 BTU/Hour/Square Foot/Degree Fahrenheit/Inch of Thickness across the entire width of the panel. Overall coefficient of heat transfer ("U" factor) shall not exceed .033 and the resistance to heat penetration ("R" factor) shall not be less than 32.46. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The finished panel (not just the core material) shall be listed by Underwriters Laboratories as a Class 1 (UL-723) building unit and demonstrate a flame spread rating of 20 or less. The core material smoke developed Underwriters Laboratory rating shall be no greater than 300 as documented by and in accordance with ASTM-E84 Standards.

Panel Assembly - Assembly of walk-in shall be accomplished by the use of cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" and at junction of vertical and horizontal joints by 23". Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports by the use of a hex wrench, thereby, pulling the panels together and establishing an airtight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final

assembly. Complete step-by-step assembly instructions and erection drawings shall be supplied by the walk-in manufacturer.

Accessories –

a. Each freezer compartment shall be provided with one Kason model 1825 heated pressure relief vents with lightweight, spring-less valves to lower pressures within walk-in to allow doors to open and close with ease and to reduce stress on walk-in enclosure joints, thereby reducing the chance of leaks.

b. Walk-in interiors shall be illuminated with energy efficient LED light fixtures as shown on drawings, 4 feet long, with double bulbs, providing 73.3 lumens per watt at compartment operating temperature.

c. Cooler door frames to be provided without thresholds, but with 3-sided frame heater wires. Door plugs to be raised for height of concrete and poured flooring material.

d. Walk-in hinged door frames shall be illuminated with energy efficient 11.5 watt LED light fixtures as shown on drawings.

e. Door frames to be provided with 48" high 16 gauge stainless steel jamb guards (total of 4 per frame).

f. All walk-in doors shall have a WIMS-100 digital audio/visual temperature alarm with 115V remote power output or dry contacts, delayed temperature reading to eliminate false "spiked" readings in temperature, adjustable pulsating door heater control and adjustable auto lights off control.

g. Exposed front of walk-ins and complete interior of walk-ins shall be provided with protective wainscot of 48" high 1/8" diamond aluminum tread plate.

h. Doors shall be equipped with 48" high 1/8" diamond aluminum tread kick plates interior and exterior, as well as a 14"x14" heated view window.

i. Vertical closure trim provided at each juncture of walk-in wall to building wall. Trim to match adjacent wall panels.

j. Horizontal closure trim provided at exposed areas of walk-in roof panels. Trim to match adjacent wall panels and roof panels

k. Provide light switch and 2" dial thermometer mounted in wall panel adjacent to each horizontal sliding door opening, location as per plan.

See American Panel Shop Drawings per Sheet FS 348.

ITEM 3.1063A Remote Compressor Coldzone ZS30K4E °C106

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering.

ITEM 3.1063B Evaporator **Coldzone AA38-195B*C106**

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering.

ITEM 3.1064 Can Rack **NIKEC Existing Relocated*C106**

Not in Kitchen Equipment Contract. Existing Relocated.

ITEM 3.1065 Dry Storage Shelving **NIKEC Existing Relocated *C106**

Not in Kitchen Equipment Contract. Existing Relocated.

ITEM 3.1066 Drop Cord **NIKEC Existing Where Shown*C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1067 Remote Refrigeration Rack, New **Coldzone ECW-12T*C106**

1.0 REFRIGERATION SYSTEM

The Water-cooled, refrigeration system is to be U.L. Listed and will be location in Mechanical Room 3G08. This unit includes the compressor and condenser systems and electrical control panel, all housed within a single assembly all with the required options and accessories. The evaporator assemblies, and the parts associated with them, will be mounted inside of the walk-ins with all required connections, options, and accessories. All of the component parts, options and accessories will be provided, mounted, piped and wired, as required by the manufacturer. The refrigeration system shall have the following compressors and evaporator coils:

1.1 FRAME AND HOUSING

The frame of the refrigeration system shall include a welded, de-burred and cleaned structural steel frame made of 3 inch members. The frame shall be painted with a primer coat of epoxy based paint and finished with a coat of polyurethane acrylic enamel.

1.2 COMPRESSOR AND CONDENSER SYSTEMS

1.2.1 COMPRESSOR SYSTEMS

All compressors will be Copeland Hermetic or Discus style. All medium compressors will be manufactured to operate with R-404A refrigerant; low temperature compressors will be manufactured to operate with R-404A refrigerant. Each Compressor system shall be filled with refrigerant compatible refrigeration oil by the manufacturer and will include discharge and suction line vibrasorbers, dual pressure control with stainless steel braided control piping, liquid line filter-dryer, moisture indicating sight glass and water regulating valve. Each of these systems shall also include a receiver tank capable of accepting all of the system refrigerant without exceeding 90% of its volumetric capacity. Each receiver will be provided with a pressure relief vent and, at its inlet and outlet, a roto-lock isolation valve with a service port. Additionally, all compressor systems that will operate at suction temperatures below 0° F shall include a suction line accumulator and compressor body cooling fan. All of the internal refrigeration piping is to be held in place with Uni-Strut channels and clamps and protected with neoprene grommets. A minimum of 1/2 inch thick insulation shall cover all suction lines and suction line accumulators.

1.3 CONTROL PANEL

1.4 The exterior mounted, weather tight, electrical control panel will be manufactured of 14 gauge galvanized steel which has been assembled, welded, de-burred and cleaned. The control panel shall include hinged access doors with a built-in fused disconnect switch interlocked to shutoff all system electrical power when doors are opened, individual circuit breakers and contactors for each compressor, and required defrost time clocks; and circuit breakers, start capacitors, and fan cycle control thermostats for each of the condenser fan motors. The wiring diagram of the refrigeration system shall be photo-etched onto an anodized aluminum plate and permanently affixed to the inside of the electrical control panel. All internal wiring shall be held in place with fasteners and individually numbered. The wire numbers shall be shown on the wiring diagram.

1.4 EVAPORATOR COILS

The evaporator assemblies, and the parts associated with them, will be mounted inside of the walk-ins. Each evaporator coil shall include a thermostatic expansion valve, liquid line solenoid valve and thermostat piped, mounted and wired by the manufacturer. In cases where two (2) or more evaporator coils are to be piped to a single compressor the thermostat and liquid line solenoid valve will be shipped loose to be mounted and wired at the job site.

2.0 INSTALLATION OF REFRIGERATION SYSTEM

The refrigeration system shall be installed in a neat and orderly manner that conforms to all pertinent local and national codes.

2.1 REFRIGERATION CONTRACTOR

The installing refrigeration contractor shall obtain all permits, mount evaporator coils and controls, provide and install refrigerant piping, fittings, hangers, supports, hook-up and

start-up as per COLDZONE'S Preparation and Start-up Procedure. The Preparation and Start-Up Procedure shall be filled out, signed and returned to COLDZONE within ten (10) days of start-up.

All copper tubing shall be refrigerant grade type L. Sil-Fos 15 solder shall be used. After the system and evaporator coils have been connected, the balance of the system shall be leak tested with all valves open. The complete system shall be evacuated to a vacuum of 1500 microns absolute pressure. At this point the vacuum will be broken by the introduction of refrigerant into the system. Each system shall be fully charged with R-404A refrigerant. This contractor shall be responsible for testing and adjusting each compressor/condensing system to make the total system operational.

This contractor shall provide a drain line heater for each evaporator coil located within a compartment with an operating temperature at or below + 32° F. After installation of the drain line heater the condensate drain line shall be wrapped with 1/2 inch of armaflex insulation.

All refrigeration suction lines shall be wrapped with cellular type insulation. The insulation for systems with an evaporating temperature of + 25° F or higher shall be a minimum of 1/2 inches thick. Systems with an evaporating temperature below +25°F shall be wrapped with a minimum of 3/4 inch thick insulation. The insulation shall fit the tubing snugly, with no gaps, and shall be applied and sealed in accordance with the manufacturer's instructions.

All refrigeration suction lines shall have 'P' traps as close to the exit of the evaporator coils as possible and at the bottom of all vertical rises. If the vertical rise exceeds 20 feet an additional 'P' trap shall be installed every 15 feet.

The refrigeration piping shall be sloped downward, from directly above each evaporator coil to the area where the piping rises to meet the remote refrigeration system, 1 inch for each 20 feet of horizontal distance.

UTMOST CARE MUST BE TAKEN TO PREVENT MOISTURE FROM GETTING INTO THE REFRIGERATION SYSTEM. Do not leave the system open to the atmosphere for longer than 15 minutes. The maximum content after complete installation shall be no more than 80 parts per million (PPM). After running the system the system moisture level shall be no more than 10 PPM.

2.2 ELECTRICAL CONTRACTOR

The electrical contractor shall provide power to the refrigeration system and all control and defrost wiring as called for in the COLDZONE wiring diagrams. This contractor shall also connect the condensate drain line heaters at the electrically defrosted evaporator coils. All electrical wiring shall be in accordance with the COLDZONE wiring diagrams and all local codes.

2.3 PLUMBING CONTRACTOR

The plumbing contractor shall provide type 'L' copper condensate drain lines for the evaporator coils in all walk-ins, pitched 1/4 inch per foot of run. Condensate drain lines shall have a 'P' trap, outside of the refrigerated space as close to the floor sink as possible. This contractor shall provide water piping to the refrigeration system supply and return. The water supply shall be at a maximum pressure of 125 pounds and at a flow rate as indicated on the refrigeration schedule drawings. A manual shut-off valve shall be installed

by this contractor for both the water supply and return lines. All plumbing installation shall be in accordance with local codes.

2.4 GENERAL CONTRACTOR

The general contractor shall provide a level platform for the refrigeration system, all roof and wall penetrations, all required concrete coring and will seal and make weather tight all of these items. This contractor shall provide all lifting services for the refrigeration system and all other required materials. All of this contractors work shall be in accordance with the plans and specifications and COLDZONE'S refrigeration drawings and in accordance with all local codes.

ITEM 3.1068	Existing Walk-in Cooler	NIKEC Existing Where Shown*C106
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Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1068A	Compressor, Remote	Coldzone ZS15K4E*C106
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Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications.

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1068B	Evaporator, +35	Coldzone AA28-97B*C106
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Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1069	Existing Walk-in Cooler	NIKEC Existing Where Shown*C106
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Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1069A Compressor, Remote **Coldzone ZS15K4E*C106**

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

ITEM 3.1069B Evaporator, +35 **Coldzone AA28-97B*C106**

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering for further detail.

Main Kitchen East

FS321

ITEM 3.1070 Existing Walk-in Cooler **NIKEC Existing Where Shown*C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1070A Compressor, Remote **Coldzone ZS15K4E*C106**

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1070B Evaporator, +35 **Coldzone AA28-97B*C106**

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1071 Existing, Walk-in Cooler **NIKEC Existing Where Shown* C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1071A Compressor, Remote **Coldzone ZSK15K4E* C106**

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1071B Evaporator, +35 **Coldzone AA28-97B* C106**

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1072 Existing Walk-in Freezer **NIKEC Existing Where Shown* C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1072A Compressor, Remote **Coldzone ZF24K4E* C106**

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1072B Evaporator, -10

Coldzone AE36-140B*C106

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for -10F heavy use

Demand Defrost Evaporator Control – KEC to verify required utilities are available.

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1073 Walk-in Cooler/Freezer Complex

American Panel *C106

Custom Fabricated. Walk-in Complex consists of 1 Cooler Compartment, 1 Freezer Compartment size and shape per Plan.

General - Walk-ins shall be constructed of pre-fabricated modular panels as manufactured in exact size and shape as shown on plans. Structure's finished height shall be 9'-2" above finished floor. They shall be designed for easy and accurate field assembly, future enlargement by the addition of panels or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision formed to exact dimensions with double 90° edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a teardrop profile gasket and placed in precision tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature within the foaming fixture to provide permanent adhesion to the metal surfaces, allowing for uniform foam expansion and to maximize finished panel strength. Panel edges shall have a molded urethane tongue and groove profile of insulation factor equal to core material to accurately align panels during installation and to assure an airtight seal. No structural wood, steel, straps, high density urethane or other non-insulating materials shall be used in panel construction. Finished panels must be UL classified building units.

Finished panels will be 4" thick and will be provided in 11 ½", 23", 34 ½" and 46" widths to conform to project drawings. Corner panels shall be one piece 90° angled construction and shall measure 12" x 12" or 12" x 6 ¼" where required. For units with multiple compartments, specially designed "tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6 ¼" where required. All panels shall be interchangeable with like panels or standard door frame sections for fast and easy assembly.

Floor Construction – Pre-fabricated insulated floor panels engineered to sustain 600# per square foot.

Door Construction - Cooler Door to be standard width swing door construction, Freezer Door to be Standard Width 1 hinged door into the Freezer. Entrance doors are constructed similar to other panels and shall be flush mount, magnetic in-fitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate U.L. listing labels. The perimeter of the door and frame shall be built of a fiberglass reinforced plastic (FRP) pultrusion weighing not less than 11 ounces per linear foot. All pultrusions shall be non-conductive, non-corrosive, rust proof and listed by the National Sanitation Foundation. Door jamb shall house a door frame heater circuit and a magnet attracting stainless steel trim strip. Door frame shall be equipped with flexible bellows type vinyl door gasket with magnetic core and flexible EPDM (ethylene propylene diene monomer) door sweep. Standard door frame sections 46", 57 ½" or 69" wide shall be equipped with a vapor proof light fixture and globe pre-wired to a pushbutton type light switch with pilot light. An aluminum braided heater wire monitored and controlled as to initiation temperature, termination temperature and percentage of operation time.

Walk-In Monitoring System 100 (WIMS-100) – Each walk-in door shall be furnished with WIMS-100. This System shall have a five digit LED display with high and low alarm set points with audible and visual alerts for alarm conditions. All functions shall be programmable and accessible from the face of the controller.

System shall have an integrated, push button light switch with on/off indicator light. System shall comply with Jan 1, 2009 federal energy requirements by incorporating an automatic lighting shut-off. System shall actively monitor and control door heater assembly for proper operation and lower energy consumption by having programmable initiation temperature, termination temperature and percentage of operation time adjustability.

System to have 115V output for connection to external alarms, dialers, etc. that run on standard 115V input. Where specified, the system shall be supplied with a dry contact kit for connection to equipment that requires dry contacts.

Where combination walk-ins have a partition door, the System mounted on the front door will be supplied with a secondary temperature probe with individual alarm set points for dual zone monitoring.

System shall be supplied with interior press button light switch with constant burning backlight.

Door hardware shall be die cast zinc with brushed satin finish. Pull handle assembly shall incorporate a keyed cylinder deadbolt style lock provision for owner supplied padlock and an inside safety release to prevent personnel entrapment. Positive door closing and sealing shall be assisted by a hydraulic closer device to ensure automatic door closure. Door(s) shall come equipped with full length 1-piece swing door curtain at all exterior doors – provide tapping plates on interior of door frame for mounting.

Finishes - The interior and exterior finish on panel surfaces is to be manufactured from a combination of the following premium grade materials. The gauge or thickness of the metal material listed is rated prior to embossing.

A. Interior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

B. Interior ceilings shall be 26 gauge white stucco galvanized steel).

C. Interior and exterior of door plugs (not frames) shall be 22 gauge stainless steel, #304, #3 polish.

D. Exposed and unexposed exterior walls shall be 26 gauge stucco acrylume (acrylic galvalume).

Insulation - Insulation shall be 4" thick high pressure impingement mixed (HPIM) foamed-in-place urethane, minimum 2.4 lb. per cubic foot density, fully heat cured and bonded to metal finishes. The insulation shall be manufactured using an HFC 245fa expanding agent. The 20° F thermal conductivity ("K" factor) shall not exceed 0.1232 BTU/Hour/Square Foot/Degree Fahrenheit/Inch of Thickness across the entire width of the panel. Overall coefficient of heat transfer ("U" factor) shall not exceed .033 and the resistance to heat penetration ("R" factor) shall not be less than 32.46. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The finished panel (not just the core material) shall be listed by Underwriters Laboratories as a Class 1 (UL-723) building unit and demonstrate a flame spread rating of 20 or less. The core material smoke developed Underwriters Laboratory rating shall be no greater than 300 as documented by and in accordance with ASTM-E84 Standards.

Panel Assembly - Assembly of walk-in shall be accomplished by the use of cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" and at junction of vertical and horizontal joints by 23". Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports by the use of a hex wrench, thereby, pulling the panels together and establishing an airtight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final assembly. Complete step-by-step assembly instructions and erection drawings shall be supplied by the walk-in manufacturer.

Accessories –

a. Each freezer compartment shall be provided with one Kason model 1825 heated pressure relief vents with lightweight, spring-less valves to lower pressures within walk-in to allow doors to open and close with ease and to reduce stress on walk-in enclosure joints, thereby reducing the chance of leaks.

b. Walk-in interiors shall be illuminated with energy efficient LED light fixtures as shown on FS 323, 4 feet long, with double bulbs, providing 73.3 lumens per watt at compartment operating temperature.

c. Cooler door frames to be provided without thresholds, but with 3-sided frame heater wires. Door plugs to be raised for height of concrete and poured flooring material.

d. Walk-in hinged door frames shall be illuminated with energy efficient 11.5 watt LED light fixtures as shown on drawings.

e. Door frames to be provided with 48" high 16 gauge stainless steel jamb guards (total of 4 per frame).

f. All walk-in doors shall have a WIMS-100 digital audio/visual temperature alarm with 115V remote power output or dry contacts, delayed temperature reading to eliminate false

"spiked" readings in temperature, adjustable pulsating door heater control and adjustable auto lights off control.

g. Exposed front of walk-ins and complete interior of walk-ins shall be provided with protective wainscot of 48" high 1/8" diamond aluminum tread plate.

h. Doors shall be equipped with 48" high 1/8" diamond aluminum tread kick plates interior and exterior, as well as a 14"x14" heated view window.

i. Vertical closure trim provided at each juncture of walk-in wall to building wall. Trim to match adjacent wall panels.

j. Horizontal closure trim provided at exposed areas of walk-in roof panels. Trim to match adjacent wall panels and roof panels

k. Provide light switch and 2" dial thermometer mounted in wall panel adjacent to each horizontal sliding door opening, location as per plan.

Incorporate 1.075 per Plan and American Panel Shop Drawings - See Sheet FS 347.

ITEM 3.1073A Compressor, Remote **Coldzone ZF15K4E*C106**

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1073B Evaporator, -10 **Coldzone *AE46-185BC106**

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for -10F heavy use

Demand Defrost Evaporator Control – KEC to verify required utilities are available.

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1074A Compressor, Remote **Coldzone ZS26K4E*C106**

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1074B Evaporator, +35 **Coldzone AA38-160B*C106**

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1075 Blast Chiller, Roll-in **American Panel *C106**

Two Each Hurrichill™ Blast Chiller, Roll-in, remote-refrigeration, (80) 12" x 20" x 2-1/2" or (40) 18" x 26" pan capacity, 500 lbs. from 160°F to 38°F blast chill capacity/90 mins., solid state electronic control panel with VFD display & alarms, (1) food probe, s/s construction, UL listed for safety & sanitation to NSF standards

Blast Chiller Compartments – Provide double depth blast chiller compartments, size and location as per plans. Each of the double depth blast chiller compartments shall be provided with digital controller to operate two each blast chiller evaporator frames and two each fan frames. Each of the four blast chiller door frames shall be provided with positive seal door latch, installed magnetic door lock-out switch, and software for HACCP Documentation with PC Connection Port.

PERFORMANCE: The units must employ a dual temperature chilling cycle designed to lower the food core temperature from 160°F to 38°F within 90 minutes. (Note: Chilling times will vary depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container.) Throughout the cycle, the air must flow at a high velocity in a pattern designed to cool all levels at identical rates. Time/temperature chilling rates must meet or exceed all FDA and state regulations. The dual temperature chilling cycle must allow use of standard recipes without modification.

CONSTRUCTION: The chilling cabinet walls shall be constructed of polished type 304 stainless steel, with 4" of CFC-free high density polyurethane insulation and joined together with cam action locking devices. Four hinged doors of similar construction shall be provided. The doors shall be mounted in a furnished frame, which is edge heated to avoid frost build-up. The doors shall include a heavy duty refrigeration type slam latch. A stainless steel dropped ceiling panel shall be included, equipped with a light, to create an air flow plenum between it and the cabinet top. All electrical components shall be mounted in four individual stainless steel assemblies, one each for the fan, the evaporator, the ceiling and the control panel. The components in each assembly shall be fully pre-wired and provided with color coded twist-lock connectors to simplify installation.

REFRIGERATION SYSTEM: The evaporator shall be forced convection type and have multiple refrigeration circuits designed specifically for blast chilling operation. The coil section and the fan section shall be on opposite sides of the cabinet. Directional vanes shall

be located in the plenum and behind the coils to supply consistent airflow through the cooling chamber and equally to all levels of the mobile rack (by others). The coil shall be provided with a drip pan and drain connection. The water-cooled remote condensing unit (provided by the rack refrigeration manufacturer) must be rated for operation in low/high ambient temperatures. All condensing unit components must be piped, fully charged with R-404A refrigerant and pre-wired by rack manufacturer.

MICROPROCESSOR CONTROL SYSTEM: The units shall include a programmable microprocessor control system, which allows the choice of fully automatic operation of the dual temperature chilling cycle, or manual time settings by the operator. Manual defrost by the operator must also be available. The system shall accurately monitor both product and air temperatures.

Defrost: An automatic defrost cycle shall be provided and be factory preset to initiate after each 24 hours of operation. A manual defrost override shall be provided which can be selected at any time at the user's discretion.

Automated Report Documentation (ARD) Software Package: This package shall be furnished to allow for complete two-way communication between the unit and a remote PC. Supported functions shall include programming, system diagnostics, operation, and downloading of data for HACCP compliance.

Thaw Cycle Module: Provided to allow the unit to be used as a thaw cabinet and includes non-heated thaw probe. To include an Automatic Mode during which air temperature is controlled by monitoring the food product using a non-heated probe. Once the product reaches 38°F the cycle is complete and the unit switches into holding mode.

Label Printer: Clearly label food product with a product name and information regarding the product's life cycle throughout the entire chilling/freezing process.

Four Food Probes: Four food probes shall be provided for monitoring up to four food products in each blast chiller.

Incorporated into Walk-in Complex 3.1073.

ITEM 3.1075A Remote Compressor **Coldzone 4C0969SL*C106**

Two (2) Each - Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further detail.

ITEM 3.1076 Open Number ***C106**

ITEM 3.1077 Open Number *C106

ITEM 3.1078 Open Number *C106

ITEM 3.1079 Open Number *C106

ITEM 3.1080 Plastic Shelving Unit Metro Q566BG3*C106

MetroMax Q™ Mobile Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (2) swivel/(2) brake resilient rubber casters, 24" W, 60" L, 63" H, epoxy coat steel frame, shipped unassembled

KEC to field measure, verify proper dimensions, and site conditions prior to ordering.

ITEM 3.1081 Plastic Shelving Unit Metro Q556BG3*C106

MetroMax Q™ Mobile Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (2) swivel/(2) brake resilient rubber casters, 24" W, 48" L, 63" H, epoxy coat steel frame, shipped unassembled. KEC to field measure and verify dimensions prior to ordering.

KEC to field measure, verify proper dimensions, and site conditions prior to ordering.

ITEM 3.1082 Plastic Shelving Unit Metro Q536BG3*C106

MetroMax Q™ Mobile Shelving Unit, (4) polymer shelves with Microban® antimicrobial protection, (4) posts, (2) swivel/(2) brake resilient rubber casters, 24" W, 36" L, 63" H, epoxy coat steel frame, shipped unassembled. KEC to field measure and verify dimensions prior to ordering.

KEC to field measure, verify proper dimensions, and site conditions prior to ordering.

ITEM 3.1083 Dunnage Rack Metro HP2248PDMB*C106

Metro Bow-Tie™ Dunnage Rack, 22" x 48" x 12" H, slotted, holds up to 3,000 lb., with separate polymer tie for joining racks, Microban® antimicrobial product protection, rust & corrosion proof polymer construction, NSF. KEC to field measure and verify dimensions prior to ordering.

KEC to field measure, verify proper dimensions, and site conditions prior to ordering.

ITEM 3.1084 Open Number *C106

ITEM 3.1085 Hand Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract. Soap and Towel Dispensers required.

Existing Where Shown.

ITEM 3.1086 Open Number *C106

ITEM 3.1087 Mixer, Planetary NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1087A Equipment Stand NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1088 Open Number *C106

ITEM 3.1089 Oven Work Table, Mobile NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1090 Wet Production Work Table, Mobile NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1091 Wet Production Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown. Complete with chemical connections

ITEM 3.1092 Wet Production Work Table, Mobile NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1093 **Open Number** ***C106**

ITEM 3.1094 **Open Number** ***C106**

ITEM 3.1095 **Braising Pan, 40 Gal** **NIKEC Existing Where Shown* C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1096 **Tilting Kettle, 60 gal** **Cleveland Range KGL-60-T* C106**

Kettle, Gas, Tilting, 60-gallon capacity, 2/3 steam jacket design, with floor mounted control console supports, stainless steel exterior finish, standard with flanged feet, 50 psi rating, electronic spark ignition,

Faucet Mounting Bracket

Hot and cold faucet with swing spout (DPK)

3" tangent draw off valve with strainer

Spring assisted, hinged, rotatable stainless steel cover

Kettle Markings

3/4QDH 4FT - 3/4" x 4' flex hose & quick disconnect

ITEM 3.1097 **Tilting Kettle, 40 gal** **Cleveland Range KGL-40-T* C106**

Kettle, Gas, Tilting, 40-gallon capacity, 2/3 steam jacket design, floor mounted control console supports, stainless steel exterior finish, standard with flanged feet, 50 psi rating, electronic spark ignition, cover & draw-off

Faucet Mounting Bracket

Hot and cold faucet with swing spout (DPK)

3" tangent draw off valve with strainer

Spring assisted, hinged, rotatable stainless steel cover

Kettle Markings

3/4QDH 4FT - 3/4" x 4' flex hose & quick disconnect

ITEM 3.1098 Floor Trough NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1099 Exhaust Hood NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1099A Fire Suppression System Existing, Relocated, Evaluated, Recertified *C106

Not in Kitchen Equipment Contract – Relocated per Plan

Fire Suppression System will need to be inspected and examined to meet new equipment lay out and updated to meet current fire code requirements. System will need to be re-engineered to position fire nozzle drops in the required locations.

ITEM 3.1100 Floor Trough Detail 6.03*C106

Custom fabricated. Size and shape per Plan, and Detail 6.03.

KEC to verify pour path of equipment.

KEC to field measure and provide shop drawings prior to ordering.

ITEM 3.1101 Tilting Skillet, Gas NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract

Existing, Relocated.

ITEM 3.1102 Tilting Kettle, 80 gal Cleveland Range KGL-80-T*C106

Kettle, Gas, Tilting, 80-gallon capacity, 2/3 steam jacket design, floor mounted control console supports, stainless steel exterior finish, standard with flanged feet, 50 psi rating, electronic spark ignition

Faucet Mounting Bracket

Hot and cold faucet with swing spout (DPK)

3" tangent draw off valve with strainer

Spring assisted, hinged, rotatable stainless steel cover

Kettle Markings

KAK - Kettle accessory kit includes: clean up brush, paddle, stainless steel whip, brush, draw-off brush, ladle

3/4QDH 4FT - 3/4" x 4' flex hose & quick disconnect

ITEM 3.1103 Convection Steamer Cleveland Range 24CGA10.2ES*C106

Steamcraft® Gemini™ 10 Convection Steamer, pressureless, gas, 2 compartments with individual generators, (5) 12 x 20 x 2-1/2 pans/compartiment capacity, electro-mechanical 60 minute timers, 1 standard treated & tap water connection, stainless steel construction, 6" adjustable legs with flanged feet, twin 50,000 BTU, total 100,000 BTU, ENERGY STAR®

QDC60 - Gas Quick Disconnect, 60" long

Interconnected to Item 3.1104.

ITEM 3.1104 Water Filter Assembly Everpure EV9797-20*C106

SR-X Scale Inhibitor, Feeder & Deliming System, inhibits limescale build up in steamers, housing converts ScaleKleen feeder for periodic delimings, includes SR-X 10" clear housing, 1 SS-10 Cartridge, dip tube assy, (1) 2.2 lb. package of ScaleKleen.
Interconnected to Item 3.1103.

ITEM 3.1105 Exhaust Hood NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1105A Fire Suppression System Existing, Relocated, Evaluated, Recertified *C106

Not in Kitchen Equipment Contract – Relocated per Plan.

Fire Suppression System will need to be inspected and examined to meet new equipment lay out and updated to meet current fire code requirements. System will need to be re-engineered to position fire nozzle drops in the required locations.

ITEM 3.1106A Utility Distribution System A NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1106B Utility Distribution System B NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1107 Roll-In Oven NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1108 Exhaust Hood **NIKEC Existing Where Shown*C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

Fire Suppression System will need to be reviewed to meet new equipment lay out and updated to meet current fire code requirements. System will need to be re-engineered to position fire nozzle drops in the required locations.

ITEM 3.1109 Charbroiler, 36" **NIKEC Existing Where Shown*C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1110 Charbroiler **Vulcan VCBB36B*C106**

V Series Heavy Duty Range, 36", Gas, charbroiler, cast grates and char-radiants, storage base with cabinet doors, stainless steel front, front top ledge, side, base, burner box & stub back, CASTERS, 99,000 BTU, CSA, NSF

3/4QDH 4FT - 3/4" x 4' flex hose & quick disconnect, with restraining device

ITEM 3.1111 Range, 36", griddle **Vulcan VGM36B*C106**

V Series Heavy Duty Range, 36", Gas, Griddle Top, 3/4" thick polished steel plate, manual controls, storage base with cabinet doors, stainless steel front, top front ledge, sides, base, burner box & stub back, CASTERS, 90,000 BTU, CSA, NSF

SHELF CAB18 - 18" additional cabinet base shelf

3/4QDH 4FT - 3/4" x 4' flex hose & quick disconnect, with restraining device

ITEM 3.1112 Fryer **NIKEC Existing Where Shown*C106**

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1113 Fryer Battery **Frymaster 21814*C106**

Fryer, Gas, oil conserving, tube-type design, (2) 63-lb oil capacity full frypots, 18" x 14" cooking area/frypot, 119,000 BTU/frypot, SMART4U Lane controller, electronic ignition, rack-type basket supports, basket hangers, filter starter kit, built-in filter, (6) twin baskets, basket hanger, stainless steel frypot, door and cabinet sides, casters, 238,000 BTU total, ENERGY STAR®, NSF

Four (4) Fry Pot Covers

1-1/4" Quick Disconnect 4' Hose with restraining device.

823-7771 - Basket Hanger, over the flue, 39-3/4" W x 8-1/2" H, for 21814 (2) frypot fryers

803-0271 - Basket, twin-size, 5-7/8" x 12-5/8" x 6-5/8" (H55, MJ45, MJ35, GF40, GF14, J2X, OCF30, 1814)

803-0398 - Brush, 27-1/2" L x 2-1/4" diameter

803-0197 - Clean-Out Rod, 26" long

803-0184 - Fish Skimmer, 6" square, with insulated handle

ITEM 3.1114 Exhaust Hood NIKEC Existing Where Shown* C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1114A Fire Suppression System Existing, Relocated, Evaluated, Recertified* C106

Not in Kitchen Equipment Contract – Relocated per Plan.

Fire Suppression System will need to be inspected and examined to meet new equipment lay out and updated to meet current fire code requirements. System will need to be re-engineered to position fire nozzle drops in the required locations.

ITEM 3.1115 Griddle, 60" NIKEC Existing Where Shown* C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1116 Griddle, 60" NIKEC Existing Where Shown* C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1117 Range, 60", 10 Open Burners Vulcan 60SC-10B* C106

Value Series Restaurant Range, 60", gas, (10) 30,000 BTU burners with lift-off burner heads, (1) standard oven base on left, convection oven on right(1), stainless steel front, sides, back riser & high shelf, fully MIG welded chassis, 358,000 BTU, CSA, NSF

1-1/4" Quick Disconnect 4' Hose with restraining device.

CASTERS RR8 - Casters (set of 8)

ITEM 3.1118 Exhaust Hood NIKEC Existing Where Shown* C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1118A Fire Suppression System Existing, Relocated, Evaluated, Recertified*C106

Not in Kitchen Equipment Contract Existing Relocated per Plan.

Fire Suppression System will need to be inspected and examined to meet current fire code requirements. System will need to be re-engineered to position fire nozzle drops in the required locations.

ITEM 3.1119 Open Number *C106

ITEM 3.1120 Prep Table with Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1121 Work Table with Sinks Detail 2.01.2*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2.

Undershef per Detail 1.11.

Crossbracing per Detail 1.10 below sink.

Edge per Detail 1.02J.

Leg per Detail 1.07

6" Backsplash per Detail 1.04A.

Sinks per Detail 3.04. Bowl Dimensions 21" X 21" X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1122 Hand Sink NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract. Existing Where Shown. Soap and Towel Dispensers Required.

ITEM 3.1123 Roll-Thru Refrigerator, 2 sections Traulsen EXISTING*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.1124 Hot Production Work Table Detail 2.01.2*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2.

Undershelf per Detail 1.11

Edge per Detail 1.02J

Leg per Detail 1.07

Sink per Detail 3.04 bowl dimensions 18" X 18" x10".

No Backsplash

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.1125 Ovens Work Table, Mobile NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1126 Ovens Work Table, Mobile NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated.

ITEM 3.1127 Convection Oven NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated, Vulcan.

ITEM 3.1128 Convection Oven NIKEC Existing Relocated*C106

Not in Kitchen Equipment Contract.

Existing, Relocated, Blodgett.

ITEM 3.1129 Convection Oven Blodgett Oven DFG100XCEL DOUBL*C106

Xcel Convection Oven, gas, double-deck, standard depth, solid state manual controls, 2-speed fan, porcelain interior liner with coved corners, EZ slide rack with (4) chrome plated racks & (11) positions, porcelain crumb tray, interior lights, stainless steel front, sides & top, black glass doors with removable interior glass windows, flue connector, 80,000 BTU each, cETL, NSF

6" casters (set), in lieu of legs

36" flexible gas hose with quick disconnect & restraining device

ITEM 3.1130A Exhaust Hood Wall Mounted Captive Air Custom*C106

See Captive Air Engineering on FS 327.

The installation shall be in accordance with the manufacturer's recommendations and conform to NFPA-96 guidelines and all applicable local codes.

The canopy inner liner shall be 100% 18 gauge stainless steel, type 304 with #4 finish. Each canopy shall have a filter housing of the same material as the canopy liner. The filter housing shall be equipped with a concealed drip tray the full length of the canopy and with a grease cup for easy removal and daily cleaning.

Interwired LED light fixtures interwired to junction box.

Hood lights shall be U.L. listed and suitable for grease hoods as shown on plans.

The exhaust airflow will be based on the convective heat generated by the appliances underneath each canopy. Submittal shall include convective heat calculations based on the input power of the appliance served as defined by ASTM Standards F-1704-05 Capture & Containment and F-2474-05 Heat Gain to Space. Final air volume calculations shall comply with the hood listing.

The hood shall be equipped with stainless steel grease filters. The grease filter efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger, as per ASTM Standard F-2519-05.

The exhaust air volumes are to be field confirmed by a registered air balance technician by utilizing the integral T.A.B. (Testing and Balancing) ports mounted in the hood.

Piping for Fire Protection System, to be provided internally in ventilator by ventilator manufacturer

18-gauge stainless steel removable enclosure panels from top of ventilator to underside of building ceiling

Manufacturer to comply with all state and local codes

Manufacturer to supervise unit installation

Provide 20-gauge stainless steel wall flashing, vertical grain and seams from wall curb to bottom edge of ventilation behind cooking equipment and on the left wall area 72" out from the corner, per Detail 8.02.

End panels shall be hemmed to the interior.

Exhaust hood shall contain an integral rear and side air space.

As part of item, furnish a complete wet chemical fire suppression system model R-102 as manufactured by Ansul or equal in compliance with U.L. 300 standards. The system shall include factory prepipe, electric automan, all permits, and test as required by the authority having jurisdiction.

Automatic actuation shall be by means of fusible links.

System shall be furnished and installed by an Ansul certified distributor in accordance with manufacturer's instructions and the authority having jurisdiction.

Microswitches shall be furnished as part of the fire protection system for tie in of building alarm, and for make up air/fire/fuel shut down.

All access openings, holes, sleeves, chases, etc., in building structure necessary to permit piping and control tubing to be run between system unit, ventilator and duct work are to be provided by the General Contractor.

The Building Alarm System Contractor is to furnish a control relay to detect operation of the system by connection to the microswitches supplied. The Electrical Contractor is to furnish shunt trip breakers as required and install all wiring required for the system specified.

All exposed piping and nozzles of fire protection system shall be chrome or Stainless steel sleeved.

All horizontal piping is to be done on the top of the ventilator unless otherwise specified.

ITEM 3.1130B Exhaust Hood Wall Mounted

Captive Air Custom®C106

See Captive Air Engineering on FS 327.

The installation shall be in accordance with the manufacturer s recommendations and conform to NFPA-96 guidelines and all applicable local codes.

The canopy inner liner shall be 100% 18 gauge stainless steel, type 304 with #4 finish. Each canopy shall have a filter housing of the same material as the canopy liner. The filter housing shall be equipped with a concealed drip tray the full length of the canopy and with a grease cup for easy removal and daily cleaning.

Interwired LED light fixtures interwired to junction box.

Hood lights shall be U.L. listed and suitable for grease hoods as shown on plans.

The exhaust airflow will be based on the convective heat generated by the appliances underneath each canopy. Submittal shall include convective heat calculations base on the input power of the appliance served as defined by ASTM Standards F-1704-05 Capture & Containment and F-2474-05 Heat Gain to Space. Final air volume calculations shall comply with the hood listing.

The hood shall be equipped with stainless steel grease filters. The grease filter efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger, as per ASTM Standard F-2519-05.

The exhaust air volumes are to be field confirmed by a registered air balance technician by utilizing the integral T.A.B. (Testing and Balancing) ports mounted in the hood.

Piping for Fire Protection System, to be provided internally in ventilator by ventilator manufacturer

18-gauge stainless steel removable enclosure panels from top of ventilator to underside of building ceiling

Manufacturer to comply with all state and local codes

Manufacturer to supervise unit installation

Provide 20-gauge stainless steel wall flashing, vertical grain and seams from wall curb to bottom edge of ventilation behind cooking equipment area and on the left wall area 72" out from the corner,

End panels shall be hemmed to the interior.

Exhaust hood shall contain an integral rear and side air space.

As part of item, furnish a complete wet chemical fire suppression system model R-102 as manufactured by Ansul or equal in compliance with U.L. 300 standards. The system shall include factory prepiped, electric automan, all permits, and test as required by the authority having jurisdiction.

Automatic actuation shall be by means of fusible links.

System shall be furnished and installed by an Ansul certified distributor in accordance with manufacturer's instructions and the authority having jurisdiction.

Microswitches shall be furnished as part of the fire protection system for tie in of building alarm, and for make up air/fire/fuel shut down.

All access openings, holes, sleeves, chases, etc., in building structure necessary to permit piping and control tubing to be run between system unit, ventilator and duct work are to be provided by the General Contractor.

The Building Alarm System Contractor is to furnish a control relay to detect operation of the system by connection to the microswitches supplied. The Electrical Contractor is to furnish shunt trip breakers as required and install all wiring required for the system specified.

All exposed piping and nozzles of fire protection system shall be chrome or Stainless steel sleeved.

All horizontal piping is to be done on the top of the ventilator unless otherwise specified.

ITEM 3.1131 Fire Suppression System

Ansul R-102°C106

System shall provide surface (plenum and duct) protection for the items of cooking equipment located beneath the Ventilator, Items 3.1127, 3.1128, 3.1129 in accordance with all applicable codes, ordinances, regulations, and the provisions of NFPA 17A and 96 and UL300

All system piping fittings and conduit shall be concealed where possible and shall be stainless steel with no exposed threads and shall include material to extend nozzles to proper position over specified cooking equipment

Power interruption device to prevent power and fuel with five-second battery back-up shut-off during a momentary power outage

System shall be complete with all valves, switches, pilot lights, re-set button, indicator lights, alarm, and time delay

System to be interwired with shunt-trip breaker and mechanical gas solenoid valve serving items of cooking equipment beneath the ventilator to provide for power and fuel shut-off in the event of system actuation

System piping to be provided internally in ventilators by manufacturer

Shut-off valve provided loose by KEC for field installation. Verify if manual or electric.

Recessed remote fire pull station located per Plan between 4' 6" (1350mm) and 5' 0" (1500mm) above finished floor

Location of fire pull to be verified with local/state codes. (BOCA 93: pull to be minimum of 10' 3" (3,000mm) away from hood)

Manufacturer to comply with all state and local codes

Installation, field inspection, and certification to be performed by factory authorized Ansul agency

ITEM 3.1132 Tasting Room Walk-in NIKEC Existing Where Shown*C106

Not in Kitchen Equipment Contract

Existing Where Shown.

ITEM 3.132A Remote Compressor Coldzone RST70C1E*C106

Part of Remote Refrigeration Rack Item # 3.1067

System shall be installed complete with all necessary components and accessories as described in Electrical and Mechanical Requirement Sections of General Conditions of Foodservice Equipment Specifications

See Coldzone Refrigeration Engineering for further details.

ITEM 3.1132B Evaporator, +35 Coldzone AA28-106B*C106

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling, flush mounting is not acceptable.

Kitchen Equipment Contractor to verify location of remote condenser and interconnect with evaporator coil

Approximate line-run to be verified by Kitchen Equipment Contractor

Sized for 34F heavy use

See Coldzone Refrigeration Engineering for further details.

ITEM 3.1133	Corner Guard	Detail 1.03 *C106
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Custom Fabricated per Plan and Detail 1.03

KEC to verify corner radius and provide shop drawing, for approval prior to fabricating.

Ballroom Pantry South

FS361

ITEM 3.201	Hand Sink	Advance Tabco 7-PS-79-2X*C106
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Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

ITEM 3.202	Work Table with Sink	Detail 2.01, 3.04*C106
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Custom Fabricated. Size and Shape per plan, and Detail 2.01.2.

Undershelf per Detail 1.11

Edge per Detail 1.02J.

Backsplash per Detail 1.04A.

Leg per Detail 1.07

Sink per Detail 3.04. Bowl Dimensions 18" L X 18" W X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.203	Wall Shelf	Detail 1.13*C106
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Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

First shelf mounted 54" AFF, Second Shelf mounted 66" AFF.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.204 Hot Cart Parking NIKEC By GC *C106

Zone for Parking Heated Catering Carts.

Ballroom Pantry North

FS361

ITEM 3.301 Hand Sink Advance Tabco 7-PS-79-2X*C106

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge stainless steel construction, splash mounted faucet, basket drain, soap and towel dispenser, wall bracket, NSF and CSA listed

K-316-LU-X - Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)

7-PS-10 - P-trap, heavy duty, 1-1/2", 17 gauge

ITEM 3.302 Work Table Detail 2.01*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.

Undershelf per Detail 1.11.

6" Backsplash per Detail 1.04A.

Edge per Detail 1.02J.

Leg per Detail 1.07

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.303 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

First shelf mounted 54" AFF, Second Shelf mounted 66" AFF.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.304 Garbage Can Rubbermaid FG354000BLA*C106

Slim Jim® Waste Container, 23 gallon, 20"L x 11"W x 30"H, general purpose waste, open type without lid, high-impact plastic construction, black

ITEM 3.305 Work Table with Sink Detail 2.01, 3.04*C106

Custom Fabricated. Size and Shape per plan, and Detail 2.01.2.

Undershelf per Detail 1.11

Edge per Detail 1.02J.

Backsplash per Detail 1.04A.

Leg per Detail 1.07

Sink per Detail 3.04. Bowl Dimensions 18" X 18" X 10" D.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.306 Wall Shelf Detail 1.13*C106

Custom Fabricated. Size and Shape per Plan, and Detail 1.13.

First shelf mounted 54" AFF, Second Shelf mounted 66" AFF.

KEC to field measure and provide shop drawings for approval prior to ordering.

ITEM 3.307 Hot Cart Parking NIKEC / By GC *C106

Zone for Parking Heated Catering Carts.

PART 5 - SCHEDULE OF DETAILS

A. The following Details are hereby made a part of these specifications and shall be utilized for referenced design requirements.

- 1.01 Field Joints & Assembly
- 1.02 Edges
- 1.02.1 Edges
- 1.03 Corner Guards
- 1.04 Backsplashes
- 1.05 Table & Drainboard Framework
- 1.06 Counter Framework
- 1.06.1 Counter Framework
- 1.06.2 Counter Framework
- 1.07 Table, Counter & Sink Legs
- 1.10 Crossbracing
- 1.10.1 Wall Support for Crossbracing
- 1.11 Undershelf
- 1.12 Overshelves & Supports

- 1.12.1 Double Overshelf with Heat Lamp
- 1.12.2 Double Overshelf with Heat Lamp
- 1.13 Wall & Shelf Support
- 1.18 Pot and Utensil Racks
- 1.18.1 Pot and Utensil Racks
- 1.23 Wall Cabinets
- 1.25 Clip-On Toe Base
- 1.36 Can Rack Detail
- 2.01 Work Table
- 2.01.1 Work Tables - Type
- 2.01.2 Prep Tables with Sink
- 2.02 Dishtable
- 2.09 Silver Sorting Table
- 2.10 Mobile Sorting Table (Silver)
- 2.11 Adjustable Dishtable Overshelves
- 2.11.1 Dishtable Overshelf Details
- 2.13 Bridge Details
- 2.13.1 Removable Bridge Details
- 2.15 Scrapping Trough Cover
- 2.16 Wall Mounted Rack Overshelf
- 2.17 Table Mounted Racking Shelf
- 2.18 Rack Overshelf
- 2.20 Pre-Rinse Sink Rack Slide
- 2.20.1 Pre-Rinse Sink Rack Slide
- 2.20.2 Removable Scrap Basket at Pre-Rinse Sink
- 2.21 Curved Rack Guide
- 2.22 Dishtable Trough
- 2.23 Soiled Dishtable Profile
- 2.24 Pan Rack Shelf
- 2.25 Double Sided Rack Shelf
- 2.30 Mobile Utility Table
- 3.01 Sinks & Drainboards
- 3.01.1 Sinks & Drainboards
- 3.01.2 Sinks & Drainboards
- 3.04 Counter Top Sink
- 3.05 Sink Cover Stainless or Cutting Board Option
- 4.01 Backcounter
- 4.02 Free Standing Counter
- 4.05 Metal Cafeteria Counter Front Paneled
- 4.05.1 Metal Cafeteria Counter Front Paneled
- 4.15 Display Case
- 4.15.1 Display Case
- 4.17 Protector Case & Display Case
- 4.17.1 Protector Case & Display Case
- 4.26 Hinged Solid Door
- 4.27 Hinged Louvered Doors
- 5.06 Dishwasher Vent Duct
- 6.03 Floor Grate & Pan
- 6.12 Utility Chase
- 8.01 Wall Cap
- 8.02 Stainless Steel Wall Sheathing
- 9.30 Millwork Back Counter

END OF SECTION