

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 13, 2015

**NEW DINING FACILITY
CENTRAL CONNECTICUT STATE UNIVERSITY
NEW BRITAIN, CT
CF-RC-382**

Original Bid Due Date / Time:

February 25, 2015

1:00 PM

Previous Addendums: Addendum No. 1 dated February 3, 2015.

TO: Prospective Bid Proposers:

This Addendum forms part of the "Contract Documents" and modifies or clarifies the original "Contract Documents" for this Project dated 12/1/2014. Prospective Bid Proposers shall acknowledge receipt of the total number the Addenda issued for this Project on the space provided on Section 00 41 00 Bid Proposal Form. Failure to do may subject Bid Proposers to disqualification.

The following clarifications are applicable to drawings and specifications for the project referenced above.

Item 1

A copy of the Attendance Log from the February 5, 2015 Pre-Bid Meeting is attached.

Item 2

Clarification: A building permit fee will not be the responsibility of the Contractor.

Item 3

DRAWINGS LV.1 – SITE PLANTING AND LV.2 – SITE PLANTING

Item 3.1

Delete "WILDFLOWER MIX".

Substitute "WILD MEADOW MIX" wherever "WILDFLOWER MIX" is noted on the Drawings. See revised Specification Section 329219 in this Addendum.

Item 3.2

Delete "SPECIAL NOTE PLANTING".

Substitute "SPECIAL NOTE PLANTING" below:

SPECIAL NOTE PLANTING:

PLANTING (*TREES, SHRUBS, PERENNIALS AND GROUND COVERS*) FOR THIS PROJECT WILL BE **FURNISHED AND** INSTALLED BY OTHERS (NIC). PLANTINGS SHOWN ARE FOR INFORMATION ONLY. CONTRACTOR IS RESPONSIBLE TO PROVIDE PROPER PLANTING BEDS FOR FUTURE PLANTING BY OTHERS.

UNDER THIS CONTRACT, THE CONTRACTOR IS RESPONSIBLE FOR ALL SEEDING AND SLOPE STABILIZATION INCLUDING MULCHING ALL PLANTING BEDS FOR FUTURE PLANTING BY OTHERS. AS NOTED ABOVE, ALL AREAS DISTURBED BY GRADING OR CONSTRUCTION OPERATIONS SHALL BE RE-SEEDED OR MULCHED TO RESTORE TO A FINISHED/STABLE CONDITION.

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 12, 2015

Item 4

DRAWINGS A1.11 THRU A11.01 (A-SERIES, ARCHITECTURAL)

Clarification: Materials noted as "PLASTIC LAMINATED PANEL" are specified in Section 064219 Thermofused Melamine Wood Paneling.

Item 5

DRAWING A9.01 – MILLWORK DETAILS

**Delete Details 13 and 14.
Substitute details on attached SKA-01 CASHIER STATION REVISED DRAWINGS.**

Item 6

DRAWING FS0.1 – FOODSERVICE EQUIPMENT SCHEDULE

Provide changes on attached sketches SK FS-01 and SK FS-02, dated 2/12/15.

Item 7

DRAWING FS0.2 – FOODSERVICE EQUIPMENT SCHEDULE

Provide changes on attached sketches SK FS-03 and SK FS-04, dated 2/12/15.

Item 8

DRAWING FS0.3 – FOODSERVICE EQUIPMENT SCHEDULE

Provide changes on attached sketches SK FS-05 and SK FS-06, dated 2/12/15.

Item 9

DRAWING FS1.1 – LEVEL 1 - FOODSERVICE EQUIPMENT PLAN

Provide changes on attached sketch SK FS-07, dated 2/12/15.

Item 10

DRAWING E4.1 – FIRE ALARM RISER – ELECTRICAL

**Delete Note 14 under FIRE ALARM NOTES.
Substitute the following Note 14:**

- 14. "ALL FIRE ALARM PROGRAMMING SHALL BE PERFORMED BY CCSU APPROVED VENDER, TPC ASSOCIATES, 261 PEPE'S FARM ROAD, MILFORD, CT 06460, (203) 878-1321. FIRE ALARM CONTRACTOR SHALL CARRY ALL COSTS ASSOCIATED WITH TPC TO PROGRAM AND INTEGRATE INTO THE EXISTING CAMPUS FIRE ALARM SYSTEM. NO EXCEPTIONS ARE ALLOWED."**

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 12, 2015

Item 11

SPECIFICATION SECTION 01 11 00 – SUMMARY OF WORK

In Section 01 11 00 Summary of Work, Section 1.10.E, Paragraph 2

DELETE: "twenty"
SUBSTITUTE: "ten"

Item 12

SPECIFICATION SECTION 01 23 13 – SUPPLEMENTAL BIDS

Delete Paragraph 3.1 and substitute the following:

3.1 SCHEDULE OF SUPPLEMENTAL BIDS

- A. Supplemental Bid No. 1: Provide procurement and delivery of the following Food Service Equipment items:

3, 6, 7, 11, 12, 18, 19, 21, 22, 23, 24, 31, 42, 43, 44, 48, 50, 53, 54, 57, 58, 59, 61, 62, 68
69, 77, 78, 79, 81, 82, 83, 85, 86, 87, 88, 112, 122, 129, 130, 141, 142, 143, 144, 145,
147, 148, 149, 162, 163, 165, 169, 172, 190, 194, 205, 219, and 220.

Note that installation of all Food Service Equipment shown in the Documents, including those items identified as Supplemental Bid No. 1, is in the base contract.

Note that all Work shown on Mechanical, Fire Protection, Plumbing, and Electrical Drawings associated with the Food Service Equipment, including those items identified in Supplemental Bid No. 1, is part of the Base Contract.

See Food Service Drawings, Food Service Sketches (Addendum #2) and reissued Specification Section 114000 (Addendum #2).

Item 13

SPECIFICATION SECTION 01 25 00 SUBSTITUTION PROCEDURES

In Section 01 25 00 Substitution Procedures, Section 1.4.A

DELETE: "The Owner will consider requests for equals or substitutions if made prior to the Receipt of the Competitive Bid."

Item 14

SPECIFICATION SECTION 015000 – TEMPORARY FACILITIES AND CONTROLS

Delete paragraph 3.3 B 3.1 and substitute the following:

- 3.1 MacBook Computer System – Computer #1: 15" MacBook Pro with Retinal display.

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 12, 2015

- .1 **Processor:** 2.8 GHz dual-core Intel Core i7
- .2 **Memory:** 16 GB 1600MHz
- .3 **Flash Storage:** 512GB PCIe-based flash storage
- .4 **Display:** 2880 x 1800 pixels
- .5 **Ports:** 2 USB 3 ports, 2 Thunderbolt 2 ports, 1 HDMI port
- .6 **Network/Wireless:** Ethernet or wireless card to be compatible with the selected internet and office network connections;
- .7 **Graphics:** Intel Iris Pro Graphics
- .8 **Mouse:** Compatible Wireless Optical Mouse
- .9 **Battery:** Integrated 95-watt-hour lithium polymer battery
- .10 **Miscellaneous:** One compatible port replicator with AC adapter, one additional AC adapter, one DC adapter and one padded carrying case

Item 15

SPECIFICATION SECTION 042000 – UNIT MASONRY

Item 15.1 Delete paragraph 2.3 C.7 and substitute the following:

- 7. Products: Subject to compliance with requirements, provide one of the following:
 - a. Redland Brick Inc. KF Plant #373 Colonial Red.
 - b. Redland Brick Inc. Lawrenceville #310 Cherry Red.
 - c. Bowerston Shale Co. Hanover Plant #110 Red Modular.
 - d. Henry Brick Ole Virginian.

Item 15.2 Delete paragraph 2.18 G.1 and substitute the following:

- 1. Cavity Drainage Material:
 - a. Mortar Trap; Hohmann & Barnard.
 - b. Mortar Break II; Advanced Building Products, Inc.
 - c. Wall Defender; Mortar Net Solutions.

Item 16

SPECIFICATION SECTION 075323 - EPDM MEMBRANE ROOFING

Item 16.1 Delete paragraph 1.4 D.5 and substitute the following:

- 5. Provide an FM approved fully adhered RoofNav Assembly with a minimum wind uplift rating of 90 for the field-of-roof, with insulation securement in accordance with Data Sheet 1-29, *Roof Deck Securement and Above-Deck Roof Components*.

Item 16.2 Delete paragraph 1.10 A.3 and substitute the following:

- 3. Basic Wind Speed: 100 MPH.

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 12, 2015

Item 16.3 Delete paragraph 2.2 A and substitute the following:

- B. EPDM Roofing Membrane: ASTM D 4637, Type I, non-reinforced uniform, flexible, fire-retardant sheet made from EPDM, and as follows:
1. Manufacturers:
 - a. Carlisle SynTec Incorporated.
 - b. Firestone Building Products.
 - c. GAF Materials Corporation.
 - d. GenFlex Roofing Systems.
 - e. Johns Manville International, Inc.
 - f. Versico Inc.
 2. Thickness: 90 mils, nominal.
 3. Exposed Face Color: White on Black.

Item 16.4 Delete paragraph 2.4 A and substitute the following:

- A. Cover Board: ASTM C 1177/C 1177M, glass-mat, water-resistant gypsum substrate, 5/8 inch thick, factory primed; or ASTM C1278 fiber-reinforced gypsum panel, 5/8 inch thick. Provide FM Global Class 1 approved product that complies with FM Design Criteria listed in Part 1 of this Specification.
1. Products: Subject to compliance with requirements, available products that may be incorporated into the Work include, but are not limited to, the following:
 - a. Georgia-Pacific Corporation; Dens Deck Prime.
 - b. USG: Securerock.

Item 16.5 Delete paragraph 2.7 A and substitute the following:

- A. Manufacturer's standard self-adhered air and vapor barrier with maximum permeance rating of 0.05 perms when tested per ASTM D1970. Provide vapor barrier, primer, tape, adhesives, and all accessories required for a complete installation. Vapor retarder system to be compatible with other roofing system components, part of an FM approved system, and included in special warranty specified in this Section.

Item 17

SPECIFICATION SECTION 087113 – AUTOMATIC DOOR OPERATORS

Item 17.1 Delete Paragraph 1.10 A.2 and substitute the following:

2. Warranty Period: One year from date of Substantial Completion.

Item 17.2 Delete Paragraph 2.1 A and substitute the following:

- B. Basis-of-Design Product: Subject to compliance with requirements, provide **Stanley Magic-Force Door Operators** by Stanley Access Technologies, LLC; Division of Stanley Security Solutions, or comparable product by one of the following:

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 12, 2015

1. Besam Entrance Solutions; Subsidiary of ASSA ABLOY Entrance Systems.
2. Door Motion Technologies, Inc.
3. DORMA Architectural Hardware; Div. of DORMA Group North America.
4. DORMA Automatics; Div. of DORMA Group North America.
5. Horton Automatics; a division of Overhead Door Corporation.
6. Hunter Automatics Inc.
7. LCN Closers; an Ingersoll-Rand company.
8. Nabco Entrances Inc.
9. record-usa.
10. SARGENT Manufacturing Company; an ASSA ABLOY Group company.

Item 17.3 Add Paragraph 2.3 B.3:

3. Minimum Capacity: Rated for individual door panels weighing up to 350 lbs.

Item 18

SPECIFICATION SECTION 096723 – RESINOUS FLOORING

Delete paragraph 2.2 A.1 and substitute the following:

1. Color: Micro custom mix of 4 standard manufacturers' colors:
 - a. Color 1: 40% Grey.
 - b. Color 2: 20% Dark Grey.
 - c. Color 3: 20% Yellow.
 - d. Color 4: 20% White.

Item 19

SPECIFICATION SECTION 114000 – FOOD SERVICE EQUIPMENT

Delete entire Specification Section 114000 and substitute the attached Specification Section 114000.

Item 20

SPECIFICATION SECTION 283111 – ADDRESSABLE FIRE-ALARM SYSTEM

Delete all references to printers as being supplied for this project. The central printer located at the Public Safety Building is used to print all functions that are identified in the specification. Deletion of the printer for the project does not relieve the contractor from providing a fire alarm system that operates with the same features and functions that can be performed at the campus printer.

Item 21

SPECIFICATION SECTION 329219 – LAWNS/GRASSES & WILDFLOWERS

Delete entire Specification Section 329219 and substitute the attached Specification Section 329219 LAWNS/GRASSES & WILD MEADOW.

ADDENDUM NO.: 2

DATE OF ADDENDUM: February 12, 2015

END OF ADDENDUM #2

Attachments:

Attendance Log from the February 5, 2015 Pre-Bid Meeting.

SKA-01

SK FS-01

SK FS-02

SK FS-03

SK FS-04

SK FS-05

SK FS-06

SK FS-07

Specification Section 114000

Specification Section 329219

All questions must be in writing (not phone or e-mail) and must be forwarded to the consulting Architect/Engineer (Tai Soo Kim Partners 860-249-0695) with copies sent to the CT DCS Project Manager (Todd Lukas 860-713-7261) and Construction Administrator (Strategic Building Solutions 860-395-1795)

End of Addendum 2



Mellanee Walton, Associate Fiscal Administrative Officer
Department of Administrative Services
On Behalf of the Division of Construction Services

CTDCS Project No.: CF-RW-382
 Date: February 5, 2015
 Meeting Start Time: 10:00 AM
 Meeting Location: Philbrick Rm, Student Center, CCSU
 Meeting Purpose: Pre-Bid Meeting
 Post Bid Review Meeting
 Other:

Name: Stacy Vincent	Title: PE
Company/Department: Barton	E-mail: stvincent@bartonconstruction.com
Street: 339 Washington Ave	Phone: 203-234-2353
City/State/Zip: North Haven CT 06473	FAX: 203-234-0010

Name: Morgan Donahue	Title: Asst. Estimator
Company/Department: Barton	E-mail: mdonahue@bartonconstruction.com
Street: 339 Washington Av	Phone: 203 234 2353
City/State/Zip: North Haven CT 06473	FAX: 203 234 0106

Name: Victor GRANDICINI	Title: ESTIMATOR
Company/Department: ORLANDO ANNULLI & SONS	E-mail: victor@annulli.com
Street: 107 HALE RD	Phone: 866-644-2027
City/State/Zip: MANTICATA CT 06047	FAX: 866-644-6505

Name: MIKE BARSELAU	Title: PRESIDENT
Company/Department: INDEPENDENT ELEVATOR	E-mail: INDEPENDENTELEVATOR
Street: 84 ZEVA DR	Phone: @CHARTER.NET 860-989-0700
City/State/Zip: COVENTRY, CT 06238	FAX: 888-750-8386

Name: Dave Secondino	Title: V.P.
Company/Department: A. Secondino & Son	E-mail: dave@asecondinoandson.com
Street: 21 Aaron Rd	Phone: 203-481-3496
City/State/Zip: Branford, CT 06405	FAX: 203-483-8804

Name: Ron Stacy	Title: Senior Project Manager
Company/Department: Millennium Builders Inc.	E-mail: rstacy@mbi.ct.com
Street: 50 Inwood Rd.	Phone: 860-614-4257
City/State/Zip: Rocky Hill, CT 06067	FAX: 860-571-0550

CTDCS Project No.: CF-RW-382
 Date: February 5, 2015
 Meeting Start Time: 10:00 AM
 Meeting Location: Philbrick Rm, Student Center, CCSU

Name: SHARON MOSES	Title: FIELD ENGINEER
Company/Department: NEWFIELD CONSTRUCTION, INC.	E-mail: estimating@newfieldconstruction.com
Street: 225 NEWFIELD AVE	Phone: (860) 509-3042
City/State/Zip: HARTFORD, CT 06106	FAX: (860) 953-1605
Name: RENO Cocchiola	Title: Estimator
Company/Department: Senac Electric Co. INC	E-mail: rcocchiola@senacelectric.com
Street: 35 Peter Court	Phone: 860 229 0800 x227
City/State/Zip: New Britain, CT 06050 06050	FAX: 860 826 4948
Name: SAM WALKER	Title: Chief Estimator
Company/Department: STANFORD BUILDERS	E-mail: swalker@stanfordbuilders.com
Street: 52 HOMES ROAD	Phone: (860) 594-7143
City/State/Zip: NEWINGTON, CT 06111	FAX: (860) 594-7157
Name: Vincent Parete	Title: Estimator
Company/Department: LaRosa BG	E-mail: vparete@larosabg.com
Street: 163 Research Parkway	Phone: 203 235 1770
City/State/Zip: Menden CT 06450	FAX: 203 599 6210
Name: James Uryase	Title: Estimator
Company/Department: LaRosa Building Group	E-mail: juryase@larosabg.com
Street: 163 Research Parkway	Phone: 203-235-1770
City/State/Zip: Menden CT 06450	FAX: 203-599-6210
Name:	Title:
Company/Department:	E-mail:
Street:	Phone:
City/State/Zip:	FAX:

CTDCS Project No.: CF-RW-382
 Date: February 5, 2015
 Meeting Start Time: 10:00 AM
 Meeting Location: Philbrick Rm, Student Center, CCSU

Name: Nick Filomeno	Title: P
Company/Department: FFP Construction	E-mail: Filomeno@FFPConstruction.com
Street: 308 Farmington Ave	Phone: 203-271-0356
City/State/Zip: Farmington, CT, 06032	FAX: 203-272-5073

Name: JAY MARATI	Title:
Company/Department: ORISSA LLC	E-mail: Sales.orissallc@gmail.com
Street: 8708 Four Rod Rd	Phone: 860-560-6874
City/State/Zip: Berlin CT 06037	FAX: 860-760-6190

Name: Patrick Hutton	Title: Director - Legal Compliance
Company/Department: The Associated Construction Co.	E-mail: pth@accg.com
Street: 1010 Wethersfield Ave., Ste. 304	Phone: 860-296-4114
City/State/Zip: Hartford CT 06114	FAX: 860-296-7206

Name: VIN GIORDANO	Title: ESTIMATOR
Company/Department: GIORDANO CONSTRUCTION	E-mail: vsgriii@giordano.com
Street: 1155 MAIN ST.	Phone: 203-488-7264
City/State/Zip: BRANFORD CT. 06405	FAX: 203-481-0684

Name: Bedrich Hajek	Title: Estimator
Company/Department: Giordano Construction	E-mail: beh@giordano.com
Street: 1155 Main Street	Phone: 203-488-7264
City/State/Zip: Branford CT 06405	FAX: 203-481-0684

Name: Rich Miller	Title: Senior Estimator
Company/Department: Montagna Construction	E-mail: Rmiller@montagna.com
Street: 75 Progress Lane	Phone: 203 597 9014
City/State/Zip: Waterbury CT 06705	FAX: 203 597 9013

CTDCS Project No.: CF-RW-382
 Date: February 5, 2015
 Meeting Start Time: 10:00 AM
 Meeting Location: Philbrick Rm, Student Center, CCSU

Name: Tony Jodice	Title: ESTIMATING & IT
Company/Department: PDS Engineering & Construction	E-mail: Tony.Jodice@PDSCE.com
Street: 107 Old Windsor Rd.	Phone: 860-242-8686
City/State/Zip: Branford, CT, 06670	FAX: 860-242-8387

Name: Joseph Petrone	Title: Estimator
Company/Department: Enfield Builders, Inc	E-mail: sbutter@enfieldbuilders.com
Street: 654 King St.	Phone: 860-627-6870
City/State/Zip: Enfield, CT 06082	FAX: 860-627-8017

Name: Damon Cooke	Title: Project Manager
Company/Department: G. Donovan Associates	E-mail: Damon@GDonovan.com
Street: P.O. Box 249	Phone: 860-642-0700
City/State/Zip: Lebanon, CT 06249	FAX: 860-642-7994

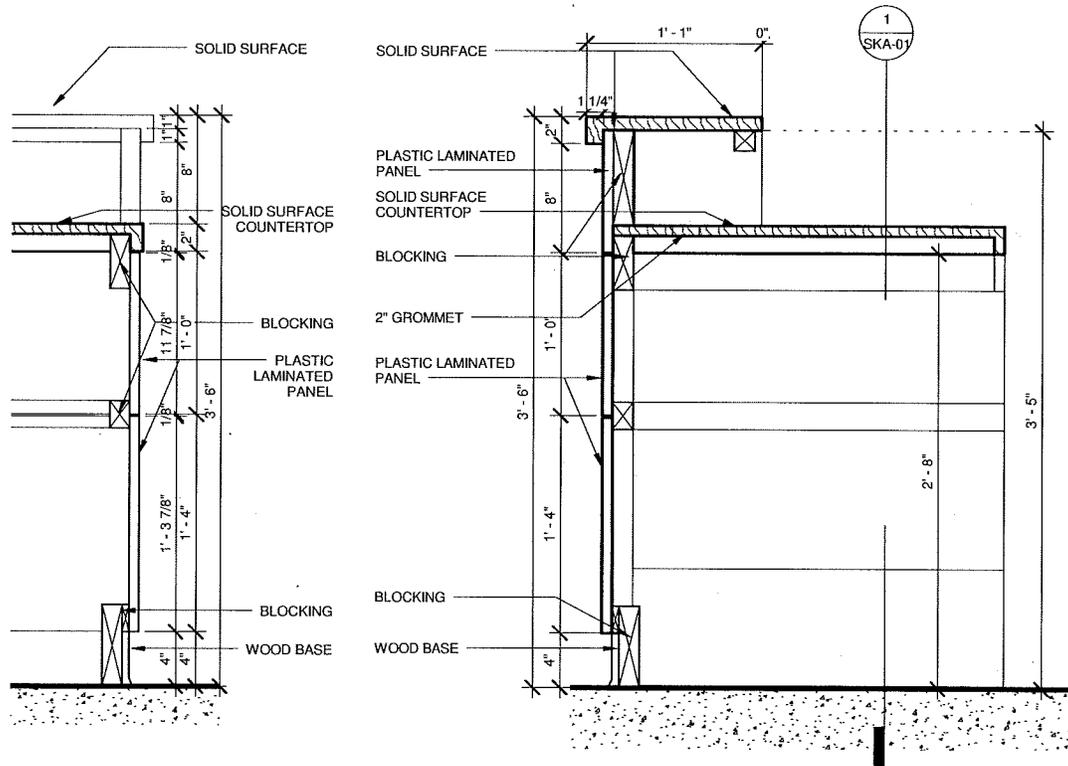
Name: GERALD CUTLER	Title:
Company/Department: BOK Conn Sec	E-mail:
Street:	Phone:
City/State/Zip:	FAX:

Name:	Title:
Company/Department:	E-mail:
Street:	Phone:
City/State/Zip:	FAX:

Name:	Title:
Company/Department:	E-mail:
Street:	Phone:
City/State/Zip:	FAX:

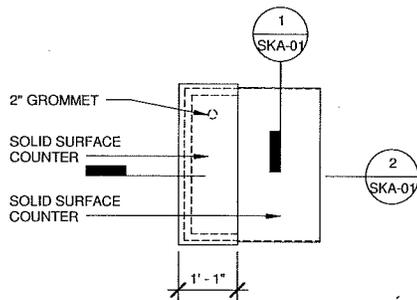
CTDCS Project No.: CF-RW-382
 Date: February 5, 2015
 Meeting Start Time: 10:00 AM
 Meeting Location: Philbrick Rm, Student Center, CCSU

Name: Josh Ehrlich	Title: Pres
Company/Department: BCT	E-mail: Bartholomew01@Snet.net
Street: 3324 Main St	Phone: 860 522-5555
City/State/Zip: Hartford CT 06120	FAX: 860 724 2887
Name: ERIK WILLIAMS	Title: OPERATIONS MANAGER
Company/Department: TPC SYSTEMS	E-mail: E.WILLIAMS@TPCSYSTEMS.COM
Street: 261 PEPE'S FARM RD	Phone: 203 878 1321 CELL 917 574 8453
City/State/Zip: MILFORD CT 06460	FAX: 203 783 0807
Name: Neal Gorneault	Title: Head Estimator
Company/Department: PAC GROUP LLC	E-mail: Ngorneault@pacgroupllc.com
Street: 126 South Main St.	Phone: 800-485-9363
City/State/Zip: Torrington, CT 06790	FAX: 800-485-9404
Name: Mike GARNEAU	Title: Estimator
Company/Department: W.S. MOUNTFORD Co.	E-mail: MGARNEAU@WSMOUNTFORD.COM
Street: 170 Commerce Way	Phone: 860-291-9448
City/State/Zip: SOUTH WINDSOR, CT. 06074	FAX: 860-289-6382
Name: Chip Florio	Title: P.E.
Company/Department: Lawrence Brunoli Inc	E-mail: bids@lbrunoli.com
Street: 11 Eastview Drive	Phone: 860-676-9900
City/State/Zip: Farmington, CT 06479	FAX: 860-676-0455
Name: ROEL LEGASPI	Title: SR. ESTIMATOR
Company/Department: NOSAL BUILDERS, INC.	E-mail: RDEL@NOSALBUILDERS.COM
Street: 51 OZICK DR. SUITE 100	Phone: 860-349-5674
City/State/Zip: DURHAM, CT 06422	FAX: 860-349-5675

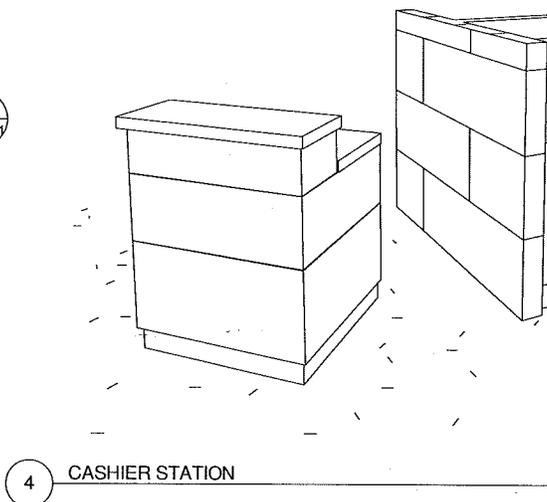


1 CASHIER STATION DETAIL - REVISED
1 1/2" = 1'-0"

2 CASHIER STATION SECTION - REVISED
1 1/2" = 1'-0"



3 CASHIER STATION PLAN - REVISED
1/2" = 1'-0"



4 CASHIER STATION

REFERENCE SHEET: A9.01
 REFERENCE ADDENDUM: 2
 REFERENCE RFI: NONE
 REFERENCE SUPPLEMENTAL INFORMATION: NONE
 REFERENCE CHANGE ORDER PROPOSAL REQUEST: NONE
 REFERENCE SUBMITTAL: NONE

TAI SOO KIM PARTNERS 146 Wyllys St Hartford, Connecticut Tel: (860) 547-1870 Fax: (860) 249-0695		JOB NAME / NUMBER: DINING HALL / CF-RC-382	TITLE: CASHIER STATION REVISED DRAWINGS	DRAWING NO: SKA-01
SCALE: As indicated		DATE: 02/12/2015	ISSUED BY: OC	

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Supplemental No. 1	NIC	CW Size (In.)	HW Size (In.)
14	1	Accessible hand sink			1/2	1/2
15	8	Hand sinks			1/2	1/2
16	9	Trash bins		by CSSU		
17	4	Trash barrels △2		by CSSU		
18	1	Wall shelf	X			
19	1	Wall shelf	X			
20	1	Prep counter with sinks			1/2	1/2
21	1	Automatic slicer	X			
22	1	Mobile stand	X			
23	1	Twenty-quart mixer	X			
24	1	Mobile stand	X			
25	3	Drop cords				
26	-	spare number				
27	1	Utility distribution system			1	1
28	1	Exhaust ventilator COLLARS Left: 3,335 total CFM EXH thru (2) 10" x 16" collars @ 0.618" SP COLLARS Right: 3,220 total CFM EXH thru (2) 10" x 15" collars @ 0.648" SP COLLARS Left: 2,654 total CFM MUA thru (4) 12" x 20" collars @ 0.234" SP COLLARS Right: 2,562 total CFM MUA thru (4) 12" x 20" collars @ 0.219" SP				
29	1	FUTURE Double combination oven			3/4	
29A	1	FUTURE Water filter			3/4	
30	1	Double combination oven △2			3/4	
30A	1	Water filter			3/4	
31	1	Grate top range with oven	X			

REFERENCE SHEET: FS0.1

REFERENCE ADDENDUM: Addendum #2

REFERENCE RFI:

REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS TAI 146 Wyllys St SOO Hartford, Connecticut KIM Tel: (860) 547-1970 Fax: (860) 249-0695	JOB NAME / NUMBER: CCSU DINING HALL SCALE: DATE: 02/12/15	TITLE: FOODSERVICE EQUIPMENT SCHEDULE ISSUED BY: Author	DRAWING NO: SK FS-01
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SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Supplemental No. 1	NIC	CW Size (In.)	HW Size (In.)
40	-	spare number				
41	1	Prep counter with sinks			1/2	1/2
42	1	Wall shelf	△ ₂ — X			
43	1	Sixty- quart mixer	X			
44	1	Clean ware table	X			
45	1	Washer (ventless type)			1/2	1/2
46	1	Three-compartment sink			1/2	1/2
47	1	Hose reel assembly			1/2	1/2
48	4	Mobile clean ware racks	X			
49	1	FUTURE Double convection oven	△ ₂ — X			
50	2	Double convection ovens	X			
51	1	Utility distribution system				
52	1	Exhaust ventilator COLLARS: 2,600 total CFM EXH thru (2) 10" x 12" collars @ 0.503" SP COLLARS: 2,160 total CFM MUA thru (3) 12" x 24" collars @ 0.228" SP				
53	2	Mobile work tables	X			
54	2	Mobile work tables	X			
55	1	Cook's table with sink & overshef			1/2	1/2
56	1	Accessible prep table with sink			1/2	1/2
57	1	Food processor	X			
58	2	Ceiling mounted utensil racks	△ ₂ — X			
59	1	Wall mounted utensil rack	X			
60	-	spare number				

REFERENCE SHEET: FS0.1

REFERENCE ADDENDUM: Addendum #2

REFERENCE RFI:

REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS 146 Wyllys St Hartford, Connecticut Tel: (860) 547-1970 Fax: (860) 249-0695	JOB NAME / NUMBER: CCSU DINING HALL SCALE: DATE: 02/12/15	TITLE: FOODSERVICE EQUIPMENT SCHEDULE ISSUED BY: Author	DRAWING NO: SK FS-02
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SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS (

Item	Qty	Description	Supplemental No. 1	NIC	CW Size (In.)	HW Size (In.)
68	2	Roll-in refrigerators	X			
69	9	Mobile pan racks	X			
70	1	Counter with sink			1/2	1/2
71	1	Coffee brewer (by Owner's Vendor)		X	1/2	
72	-	spare number	△ ₂			
73	-	spare number				
74	1	Exhaust ventilator COLLAR: 1,933 CFM EXH thru a 10" x 18" collar @ 0.617" SP COLLAR: 967 CFM MUA thru (3) 6" x 28" collars @ 0.086" SP				
75	-	spare number				
76	1	Fire suppression system				
77	1	Conveyor oven	X			
78	1	Mobile work table, maple top	X			
79	1	Pizza prep top refrigerator	X			
80	1	Work counter with sink			1/2	1/2
81	1	Wall shelf	△ ₂	X		
82	1	Roll-thru heated cabinet	X			
83	1	Roll-thru refrigerator	X			
84	-	spare number				
85	1	Reach-in refrigerator	X			
86	1	Griddle	△ ₂	X		
87	1	Mobile refrigerated griddle stand		X		
88	1	Fryer assembly with filter drawer and dump station	△ ₂	X		

REFERENCE SHEET: FS0.2

REFERENCE ADDENDUM: Addendum #2

REFERENCE RFI:

REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS 146 Wyllys St Hartford, Connecticut Tel: (860) 547-1970 Fax: (860) 249-0695	JOB NAME / NUMBER: CCSU DINING HALL SCALE: DATE: 02/12/15	TITLE: FOODSERVICE EQUIPMENT SCHEDULE ISSUED BY: RM	DRAWING NO: SK FS-03
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SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Supplemental No. 1	NIC	CW Size (In.)	HW Size (In.)
115	2	Heated surfaces				
116	2	Refrigerated pans				
117	-	spare number				
118	-	spare number				
119	1	Classics serving counter				
120	1	Breath guard assembly with heat lamps and lights				
121	1	Carving station	△	☁	Owner's Vendor	
122	2	Undercounter heated cabinets	X			
123	2	Heated surfaces				
124	-	spare number				
125	1	Stir-fry serving counter				
126	1	Breath guard assembly				
127	1	Refrigerated pan				
128	2	Hot food wells (mounted in group)				
129	1	Induction cooking station	X			
130	1	Rice cookers	X			
131	-	spare number				

REFERENCE SHEET: FS0.2

REFERENCE ADDENDUM: Addendum #2

REFERENCE RFI:

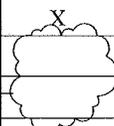
REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS 146 Wyllys St Hartford, Connecticut Tel: (860) 547-1970 Fax: (860) 249-0695	JOB NAME / NUMBER: CCSU DINING HALL		TITLE: FOODSERVICE EQUIPMENT SCHEDULE	DRAWING NO: SK FS-04
	SCALE:			
	DATE: 02/12/15	ISSUED BY: Author		

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Supplemental No. 1	NIC	CW Size (In.)
171	2	Heated wells			
172	1	Conveyor toaster	X		
173	1	Pastry display case		by CCSU	
174	4	Cereal dispensers		by CCSU	
175	2	Drawer warmers			
176	1	Breath guard			
177	-	spare number			
178	-	spare number			
179	1	Allergy free servery counter			
180	1	Breath guard assembly with heat lamp and lights			
181	1	Heated surface			
182	1	Refrigerated pan			
183	-	spare number			
184	2	Beverage counters			
185	2	Fountain soda beverage dispensers		Owner's Vendor	1/2
186	4	Coffee dispensers		Owner's Vendor	
187	2	Dairy dispenser		Owner's Vendor	
188	2	Hot beverage dispensers		Owner's Vendor	1/4
189	2	Juice dispensers		Owner's Vendor	
190	2	Undercounter refrigerators	X		
191	-	spare number			

REFERENCE SHEET: FS0.3

REFERENCE ADDENDUM: Addendum #2

REFERENCE RFI:

REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS

T A I 146 Wyllys St
S O O Hartford, Connecticut
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 Fax: (860) 249-0695

JOB NAME / NUMBER:
CCSU DINING HALL

SCALE:

DATE:
02/12/15

ISSUED BY:
Author

TITLE:

FOODSERVICE
EQUIPMENT SCHEDULE

DRAWING NO:

SK FS-05

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Supplemental No. 1	NIC	CW Size (In.)
203	2	Refrigerated pans			
204	6	Condiment dispensers	△ 2	☁	by CCSU
205	4	Microwave ovens		X	
206	1	Trash counter			
207	1	Condiment/recycle counter partition assembly			
208	1	Roll-down shutter			
209	1	Tray drop window with table			
210	1	Tray accumulator			
211	1	Soiled tray table with trough and pre-rinse sprayers			(2)1/2
212	1	Trough scrapper			1/2
213	1	Mobile soak sink			
214	1	Warewasher			1/2
215	2	Exhaust ducts COLLARS: 300 & 700 CFM EXH thru 4" x 16" collars @ 0.25" SP.			
216	1	Clean ware table			
217	1	Rack shelf			
218	2	Trash barrels	△ 2	☁	by CCSU
219	9	Dish rack dollies		X	
220	3	Plate dollies		X	

REFERENCE SHEET: FS0.3

REFERENCE ADDENDUM: Addendum #2

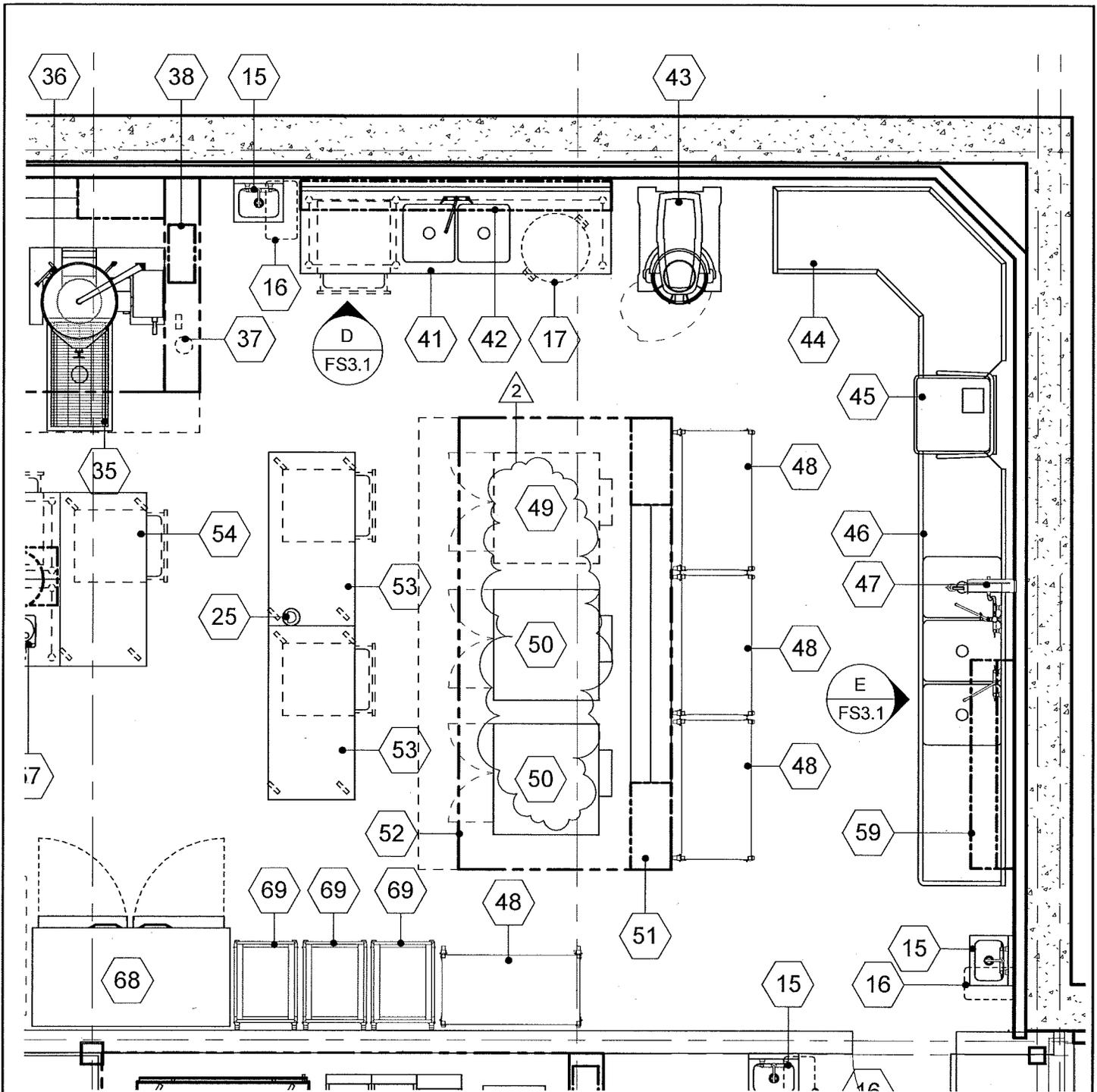
REFERENCE RFI:

REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS  146 Wyllys St Hartford, Connecticut Tel: (860) 547-1970 Fax: (860) 249-0695	JOB NAME / NUMBER: CCSU DINING HALL		TITLE: FOODSERVICE EQUIPMENT SCHEDULE	DRAWING NO: SK FS-06
	SCALE:			
	DATE: 02/12/15	ISSUED BY: RM		



REFERENCE SHEET: FS1.1

REFERENCE ADDENDUM: Addendum #2

REFERENCE RFI:

REFERENCE SUPPLEMENTAL INFORMATION:

REFERENCE CHANGE ORDER PROPOSAL REQUEST:

REFERENCE SUBMITTAL:

TAI SOO KIM PARTNERS

TAI 146 Wyllys St
 SOO Hartford, Connecticut
 KIM Tel: (860) 547-1970
 Fax: (860) 249-0695

JOB NAME / NUMBER:
 CCSU DINING HALL

SCALE:
 1/4" = 1'-0"

DATE:
 02/12/15

ISSUED BY:
 Author

TITLE:

FOODSERVICE
 EQUIPMENT PLAN

DRAWING NO.:

SK FS-07

SECTION 114000 - FOODSERVICE EQUIPMENT ADDENDUM #2 2-12-2015

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of contract, including General and Supplementary Conditions and Division 1 Sections, apply to this Section.

1.2 SCOPE

- A. Attention is directed to the detailed Item Specifications, which provide for minimum acceptable products. Item Specifications paragraphs may indicate materials or components that exceed the manufacturer's standards and are required for this project.
- B. Cooperate and coordinate with others engaged on the project in order that work will progress on schedule.
- C. Work to be performed under this Section is shown on Foodservice Equipment Drawings.
- D. Install materials furnished under this Section, other than materials that are expressly noted for installation under other Sections. Installation work shall be performed by workmen compatible with those existent on the project site. Equipment shall be of the latest design; new and unused, unless indicated otherwise in the Item Specifications, complete with all standard parts for normal operations and including such accessories or materials as may be required to comply with these Specifications.
- E. This Specification is to further describe and supplement the applicable Drawings. What is called for by either the Drawings and/or these Specifications shall be furnished and installed as part of this work. Any questions relative to discrepancies or omissions shall be submitted to the Architect.
- F. Provide neatly punched openings or cutouts required to permit passage of plumbing and electrical services by related trades and to accommodate mounted switches and receptacles in the equipment.
- G. Work in this Section shall include but shall not be limited to the following:
 - 1. Catalog items of equipment.
 - 2. Fabricated equipment other than catalog items.
 - 3. Plumbing trim consisting of mechanical system components required for standard operation of equipment items such as faucets and waste outlets. Vacuum breakers shall be furnished for equipment where water is introduced less than 2 in. above flood level.

4. Electrical equipment forming an integral part of equipment items such as electric motors, heating elements, controls, switches, starters, temperature regulators and internal wiring to a control panel or switch, if mounted on the equipment.

1.3 RELATED WORK SPECIFIED ELSEWHERE

- A. Finished floor and walls, structural supports for all ceiling supported equipment, acoustical ceilings and related building.
- B. Connecting piping, waste lines, traps and vent piping, complete with shut-off valves to all the equipment, and the rough-in for sanitary waste, domestic water, floor drains and plumbing fixtures except those provided under this Section, and related mechanical work whether or not the supplemental bid is accepted or the equipment is furnished by CCSU.
- C. Exhaust ventilating systems complete with blowers, ductwork, hangers, access panels, and insulation between the exhaust collars and the exhaust blowers.
- D. External wiring; the mounting and wiring of motor starters, solenoid valves, switches and receptacles not integral with the equipment; mounting and wiring of walk-in refrigerated room ceiling mount light fixtures; wiring of walk-in refrigerated room interior evaporator coils; connecting conduit, and external connections to equipment to the building electrical distribution system whether or not the supplemental bid is accepted or the equipment is furnished by CCSU.

1.4 SUBMITTALS

- A. Submit Shop Drawings for approval in accordance with the General Conditions.
- B. Stub-in drawings shall indicate the layout of equipment and dimensioned locations of all services to the equipment.
 1. Hand drawn scale: 1/2 in. = 1 ft., 0 in.
 2. CAD drawn scale: 1/4 in. = 1 ft., 0 in.
 3. Stubbed services shall include electrical, hot and cold water, floor drains or floor sinks, solid wastes and exhaust collar connections. Point of connection services shall include steam supply, condensate return, gas connection and indirect waste connections. Service dimensions shall include height measured from finish floor.
 4. Electrical and plumbing services shall be indicated and coordinated on the same drawing.
 5. Call-outs for each stub point indicated at the point, or clearly keyed to a schedule on the same drawing.
 6. Special conditions plan shall include all floor recesses, curbs and special wall construction indicated and dimensioned
- C. Fabrication drawings shall be furnished for non-catalog items, showing plans, elevations and full construction details with gauges, components, fasteners, erection and connections. Drawings shall be to the minimum scale of 3/4 in. = 1 ft., 0 in.

- D. Standard items of equipment, not built-in or part of other assemblies shall be submitted for approval in the form of bound catalog cuts. Each cut shall include a clearly marked item number, a listing of all optional accessories and finishes, and connection data.
- E. Mechanical refrigeration system submittal shall include the firm name and address of the installation contractor and name of the qualified installer.
- F. Energy Star - Specified Energy Star rated equipment and appliances shall serve as the standard for all types of equipment and appliances whenever possible. Kitchen Equipment Contractor shall clearly indicate that items are Energy Star rated both on the submittal cover sheet and manufacturer cut sheets.
- G. Failure to comply with approved shop drawings shall be cause for rejection of an improperly built assembly.

1.5 SAMPLES

- A. If the bidder's proposed equipment fabricator is unknown to the Consultant's office, immediately after award of contract, submit the following samples for selection and approval:
 - 1. Section of table showing edge, bullnose, framing, fasteners, gusset, leg, and foot, all assembled.
 - 2. Drawer assembly (will be returned for use on this project).
- B. Work delivered to the job shall match approved samples.

1.6 GUARANTEES AND WARRANTEES

- A. New equipment furnished for this facility shall be guaranteed for a period of not less than one calendar year beginning on the date of final acceptance of the work of this Section. In the case of a manufacturer whose standard warranty exceeds this period the longer period shall apply. Self-contained refrigeration units for reach-in refrigerators, freezers, ice cream chests and ice machines shall carry a five-year replacement warranty for the sealed unit. The guarantee shall protect against defective material, design and workmanship.
- B. In addition to the guarantee called for under the General Conditions, this Contractor shall further agree that in the event of failure of any system or item of equipment or improper functioning of specified work during the guarantee period, he shall have "on call" competent service personnel available to make the necessary repairs or replacements of specified work promptly at no cost to the Owner. In the event that replacement of an entire item is required, the Owner shall have the option of full use of the defective equipment until a replacement has been delivered and completely installed.
- C. Furnish manufacturer's warranties for each item of standard equipment and a warranty on fabricated equipment. Submit guarantees and warranties to the Architect in accordance with conditions found in "Demonstration and Operating Instructions" paragraphs, contained in Part 3, this Section.

1.7 REGULATORY AGENCIES

- A. Work shall be in accordance with the governing health, building and safety, and fire protection codes and regulations.
- B. Standards of the National Sanitation Foundation (NSF) shall serve as guidelines for the work of this Section.
- C. Electric equipment and accessories shall conform to the standards of the National Electric Manufacturers Association (NEMA), Underwriters Laboratories, Inc. (UL) or Electrical Testing Station (ETS).
- D. Gas fired equipment and accessories shall conform to the standards of the American Gas Association (AGA) and the American National Standards Institute (ANSI) Z83.11.
- E. Energy Star - Specified Energy Star rated equipment and appliances shall serve as the standard for all types of equipment and appliances whenever possible.

1.8 EQUALITY OF MATERIALS AND EQUIPMENT

- A. The words "or equal" are understood to follow the name of any maker, vendor, or proprietary product, any trade name, plate or catalog number, and any detailed description used in the plans or specifications to define the material, article, assembly or system required. An item shall be considered equal to an item named or described in the plans or specifications if in the opinion of the Architect, it is at least equal in quality, durability, appearance, strength and design, it will perform at least equally the function imposed by the general design for the work, it conforms substantially, even with deviations, to the detailed requirements for the item in the plans and specifications, and it does not result in increased cost to the Owner. The words "or equal" shall not be construed to permit substantial departure from the detailed requirements of the plans and specifications for any material, article, assembly or system, or of any component parts hereof. Procedures for determining whether an item complies with the standards of this paragraph shall be those set forth in the Supplementary General Conditions amending AIA Document A-201.

PART 2 - PRODUCTS

2.1 MATERIALS AND FINISHES

- A. General
 - 1. Metals shall be free from defects impairing strength, durability or appearance, made of new materials with structural properties to withstand strains and stresses to which normally subject.
 - 2. Stock materials, patterns, products and methods of fabrication shall be approved provided that they conform to the requirements specified under Item Specifications.

- B. Stainless Steel
 - 1. Stainless steel shall be non-magnetic corrosion resistant chromium-nickel steel, Type 302 or 304 (18-8 Alloy), polished to a Number 4 finish where exposed, unless otherwise noted. Minimum gauges shall be as specified under Item Specifications.
- C. Galvanized (Galvannealed) Steel
 - 1. Galvannealed steel shall be commercial quality with tight coat of zinc galvanizing metal applied to a soft steel sheet, subsequently passed through a 1200 degree F. oven, resulting in a spangle free paintable surface. Minimum gauges shall be as specified under Item Specifications.
- D. Plastic Laminate Materials
 - 1. The laminate facing shall be GP-50, .050 in. thick, general purpose, high pressure, decorative plastic laminate that meets or exceeds the requirements of NEMA Publication LD3-1985, and NSF Standard 35. The plastic laminate exposed surfaces shall be provided in accordance with the specified manufacturer, finish and color. Balancing sheet shall be backing grade GP-28 in matching color at semi-exposed and BK-20 unfinished where hidden.
 - 2. Plastic laminate covered surfaces shall be factory fabricated with 3/4 in. thick core having plastic laminate facing on both faces and all edges, laminated with waterproof glue under pressure in accordance with the plastic laminate manufacturer's specifications.
 - 3. The core shall be medium density phenolic resin particleboard conforming to ANSI A208.1, Type 2-M-2, 45 pound per cubic foot density minimum.
 - 4. Provide veneer core plywood or solid hardwood edge banding for doors and vertical dividers or panels where hardware is attached to casework.
 - 5. Hinges shall be articulated, spring loaded type equal to Grass CST65-170-F or Stanley, with quantity adequate to support the door without deformation.

2.2 CONSTRUCTION

- A. General
 - 1. Flat metal work items of equipment, such as tables, sinks, or counter tops, and other non-catalog items described under Item Specifications, shall be manufactured by a food service equipment fabricator who has the plant, personnel and engineering facilities to properly design, detail and manufacture high quality food service equipment.
 - 2. The equipment fabricator shall be subject to the approval of the Architect, Owner and Consultant. Refer to Paragraph 1.05, Samples.
 - 3. Fabricated foodservice equipment shall be manufactured by one manufacturer, of uniform design, material and finish.
 - 4. Equipment shall conform to the applicable requirements of current Federal, State, and Local Codes and Regulations.
- B. Welding
 - 1. The words "weld", "welded" or "welding" as used in this Section of the Specification shall mean that metal joints shall be continuously welded and the exposed parts ground

smooth and polished to match adjoining surfaces. Welding electrodes shall match the material being welded.

2. Where spot welding is specified, the welds shall be a maximum spacing of 3 in. on center.
3. Where tack welding is specified, the pieces welded shall have 1/2 in. minimum lengths of welding material at 4 in. on center maximum spacing.

C. Grinding, Polishing and Finishing

1. Exposed welding joints shall be ground flush with the adjoining material and neatly finished to harmonize therewith. Wherever material has been depressed or sunken by a welding operation, such depressions shall be suitably hammered and peened flush with the adjoining surfaces and, if necessary, again welded and ground to eliminate low spots. Ground surfaces shall be polished or buffed to a degree consistent with good workmanship. Coves shall be ground and polished to match adjoining material.
2. Care shall be exercised in grinding operations to avoid excessive heating of metal and discoloration. Abrasives, wheels, and belts used in grinding stainless steel shall be iron free and shall have not been used on carbon steel. The texture of the final polishing operation shall be uniform and smooth. Grain direction shall be uniform, uni-directional for a total length of material. Cross grains and random polishing are not acceptable.
3. The general finish of equipment shall be consistent throughout the job. Brake ends shall be free of open texture or orange peel appearance, and where brake work mars the uniform finish of the material, the marks shall be removed by grinding and polishing, and finishing. Sheared edges shall be free of burrs, projections or fins to eliminate all danger of laceration. Mitered or bullnosed corners shall be neatly finished with the underedge of the material neatly ground to a uniform condition and in no case will overlapping material be acceptable. The equipment surfaces, where exposed, shall be finished to a grained Number 4 (satin) finish unless otherwise specified. An exposed surface shall include an inside surface, which is exposed to view when a swinging or sliding door is opened. Underside of shelves need not be satin finish unless otherwise specified.
4. Excessive distortion caused by welding shall be cause for rejection for that item of equipment.

2.3 BUY-OUT COMPONENTS

- A. CASTERS: 5 in. diameter polyurethane tired, swivel, plate or stem mount to suit application, 300 pound capacity, brakes only if specified, NSF approved; Component Hardware C-21-3050 (plate/no brake), C21-3051 (plate/brake) C23-3350 (stem/no brake) or C23-3351 (stem/brake), or equal.
- B. COUNTER LEGS: Stainless steel, 6 in. to 7-3/4 in. height adjustment; Component Hardware A72-0811, or A77-5048; or equal.
- C. DOOR AND DRAWER PULLS: Stainless steel, full grip type with beveled edge, NSF approved for stud mounting in device, in horizontal attitude to meet NSF requirements; Component Hardware P63-1012, or equal.

- D. DOOR HINGES: Stainless steel, lift off type, swedged knuckle for minimum clearance, nylon bearings; Component Hardware M75-1002.
- E. DRAWER PANS: Molded plastic or fiberglass, 20 in. by 20 in. by 5 in. deep, NSF approved; Component Hardware S80-2020, or equal.
- F. DRAWER SLIDES: Stainless steel, NSF approved, full extension, 200 pound capacity with stainless steel ball bearing wheels; Component Hardware S-52 series, or equal.
- G. FAUCET SETS, DECK MOUNTED: Chrome plated cast bronze with 1/2 in. IPS eccentric flanged female inlets on 8 in. centers, removable cartridges, lever handles, and aerator tip on swivel nozzle or swivel gooseneck to suit the application; T&S Brass B-0221 or B-0321, or equal by Component Hardware, Chicago, or Fisher.
- H. FAUCET SETS, POTWASHING SINK: Chrome plated cast bronze with removable cartridges, 3/4 in. passages, eccentric flanged female inlets on 8 in. centers with LL street EL inlets with locknuts, four prong handles, 12 in. swing spout; T&S Brass B-290.
- I. FAUCET SETS, SPLASH MOUNTED: Chrome plated cast bronze with 1/2 in. IPS eccentric flanged female inlets on 8 in. centers, removable cartridges, lever handles, and aerator tip on 12 in. swing spout; T&S Brass, B-0231 or equal by Component Hardware, Chicago, or Fisher. Provide each with a mounting kit.
- J. GUSSETS: Stainless steel, stepped side, fully closed, NSF approved, mild steel interior reinforcement, wide flange for welding to framing, set screw anchor for leg; Component Hardware A20-0206C, or equal.
- K. LEG AND BULLET FOOT ASSEMBLIES: Stainless steel tubing, 16 gauge, number 4 finish, adjustable bullet foot with minimum of 3 in. vertical travel, 2,000 pound capacity, top designed for mounting in gusset, length to suit application; Component Hardware A46-6272-C, or equal.
- L. LEG AND FLANGED FOOT ASSEMBLIES: Stainless steel tubing, 16 gauge, number 4 finish, adjustable bullet foot with 3-1/2 in. diameter flange and two holes for securing to floor, minimum of 3 in. vertical travel, 2,000 pound capacity, top designed for mounting in gusset, length to suit application; Component Hardware A46-4272-C, or equal.
- M. NUTS: Zinc plated "Pal Nuts" with integral cap and lockwasher; Component Hardware Q-34-1024 or equal.
- N. SEALANT: Silicone type sealant for sealing equipment to walls or filling crevices between components, TRANSLUCENT, NSF approved; Component Hardware M90-1010, or Dow Corning 732-RTV.
- O. SOUND DEADENING BASINS: Component Hardware Q75-1366
- P. SOUND DEADENING TOPS AND SHELVES: Component Hardware Q85-5225 "Tacky Tape" installed between all channel or angle reinforced tops, drainboards or undershelves.

- Q. WASTE OUTLETS, CRUMB CUP: Stainless steel body, removable crumb cup stopper, gasket, coupling nut and sealing washer, 1-1/2 in. IPS, and optional 4 in. long nickel plated brass tailpiece with gasket; Component Hardware E38-1010, or equal.
- R. WASTE OUTLETS, LEVER OPERATED: Cast stainless steel rotary type with 1-1/2 in. NPS and 2 in. NPS threads, and removable beehive crumb-cup; Component Hardware DSS-8000.
- S. WELD STUDS: Copper flashed steel with 10-24 threads, length to suit; Component Hardware Q-36, or equal.
- T. GFCI RECEPTACLES: Pass & Seymour 2095-W, 115 volt, 20 amp GFCI Duplex Receptacle or equal.

2.4 FABRICATED COMPONENTS

A. Box Type Cabinet Construction

- 1. Sheet metal cabinet bases of box type construction shall be fabricated without general interior framing. Structural strength shall be achieved by the gauge of the metal and the formed angle and channel edges and corners. Vertical sections shall be closed. Cabinet base shall be fabricated of 18 gauge minimum of material specified at Item Specifications. Mount on counter legs or base as specified.
- 2. Intermediate shelf shall be fabricated of 16 gauge stainless steel with rear and sides turned up 1-1/2 in. tight to the cabinet sides. The front edge of shelf shall be turned down 1-1/2 in. and in 1/2 in. at 45 degrees and shelf spot welded in place. Reinforce underside with longitudinal 14 gauge channel on the centerline.
- 3. Bottom shelf shall be fabricated of 16 gauge stainless steel similar to the intermediate shelf except that the front edge shall be formed into a full width 1-1/2 in. by 4 in. welded in boxed channel. Rear edge shall be fitted with a full width channel. Underside shall be reinforced.

B. Counters and Drainboards

- 1. Counters, table tops and drainboards shall be 14 gauge stainless steel, of NSF construction, with edges per Item Specifications. Metal tops shall be made of the largest pieces available and shall appear as one piece with all field and shop joints reinforced and welded, ground and polished. Short pieces of metal will not be acceptable. Counter bends shall be not less than 1/8 in. radius. Wherever a fixture has a waste or drain outlet, the surface shall pitch toward the outlet.
- 2. Counters, table tops and drainboards shall be reinforced with channel or angle frame as specified in the Item Specifications. Framing shall be secured to the underside with sound deadening material sandwiched between the surfaces, weld studs, and nuts.
- 3. Wherever bolts or screws are welded to the underside of trim or tops, neatly finish the reverse side of the weld uniform with the adjoining surface of the trim or top. Depressions at these points will not be acceptable. Raise dimples and depressions by peening, or heating and shrinking, and grind and polish to present a flat surface.

C. Crossrails

1. Crossrails shall be not less than 1-1/4 in. outside diameter 16 gauge stainless steel tubing welded, ground and polished to a Number 4 finish. Crossrails shall be welded to legs at a height of 10 in. above finished floor, and shall extend from left to right between front legs, unless otherwise specified, and from front to back between all legs.

D. Drawer Assembly

1. Drawer assemblies shall consist of a removable drawer pan set in a removable 16 gauge stainless steel channel shaped drawer support frame with gusset plate reinforced corners.
2. Support frame shall have double pan front cover consisting of boxed 18 gauge stainless steel outer shell with welded corners, flush mounted recessed stainless steel pull, 20 gauge stainless steel back shell tack welded to outer shell with fiberglass sound deadening between. Drawer shall be provided with rubber bumpers to quiet closing. Support drawer frame on full extension drawer slides.
3. Drawer shall be suspended from table in a three-sided, 16 gauge stainless steel enclosure with flanged-in bottom edges, banded lower front, flanged-out front side and top edges. All sharp corners shall be broken and any exposed exterior threads of slide mounting bolts shall be provided with solid metal acorn nuts.
4. Component Hardware S91-0020 with thermoplastic pan is considered as equivalent to the above specified construction.

E. Edges

1. Marine: Bumped up 1/2 in. at 45 degrees and turned down 1-1/2 in. and in 1/2 in. at 45 degrees; corners welded and square.
2. Raised roll: Coved up and rolled 180 degrees on a 1-1/2 in. diameter with 3 in. height; corners welded and rounded or coved.
3. Rolled: Rolled 180 degrees on a 1-1/2 in. diameter; corners welded and bullnosed.
4. Short (6 in.) splash on counters and tables: Coved up 6 in., turned back to wall or equipment 1 in. and down 1/2 in.; ends welded closed. Secure tight to face of wall with clips unless specified otherwise and seal joint.
5. Tall (10 in.) splash on preparation sinks, dishtables, counters, and tables: Coved up 8-1/2 in., turned back to wall or equipment 1-1/2 in. at 45 degrees and down 1/2 in.; ends welded closed. Secure 3 in. off face of wall with brackets unless specified otherwise.
6. Turn down: Turn down 2 in. and in 1/2 in. at 45 degrees; corners welded and square.

F. Framing of Tops, Drainboards, Undershelves

1. Channel: Reinforce with 1 in. by 4 in. by 1 in. 14 gauge galvanized steel channels; stainless steel if exposed to view. Channels shall run front-to-back at all legs and longitudinally on the centerline. Cross and longitudinal members shall be welded into a single assembly at intersections and sharp corners shall be broken. Framing shall be secured to underside of tops with pairs of weld studs. Framing shall be installed maintaining NSF required clearance to adjacent vertical surfaces and edges of top. The following specified angle framing is considered superior to channel framing and may be used in its place.
2. Angle: 1-1/2 in. by 1-1/2 in. by 1/8 in. perimeter angle frame with crossmembers not over 30 in. on center. Framing shall be secured to top with weld studs, 18 in. on center

maximum with three minimum studs on any single face of a table. Perimeter angle frame that is exposed to normal view, shall be stainless steel. Crossmembers and framing not unexposed to normal view shall be iron. Corners of angle frame shall be mitered, or notched and brake formed to form a closed corner. Corner gusset plates used for mounting of leg gussets shall be 1/8 in. thick and sealed to underside of the top. Iron framework joints shall be ground smooth, and shall be painted with a minimum of two coats of aluminum lacquer after degreasing. Framing shall be installed maintaining NSF required clearance to adjacent vertical surfaces and edges of top. Channel framing shall not be considered equal to specified angle framing.

3. Sound deaden all horizontal framed surfaces with material sandwiched between the framing and the bottom of the surface.

G. Hinged Doors

1. Hinged doors shall be double pan type stainless steel construction with 18 gauge exterior and 20 gauge interior, welded corners, and 1/2 in. fiberglass insulation for sound deadening. Each door shall be provided with a stainless steel recessed handle, and an adjustable tension door catch equal to Component Hardware M22-2430. Doors shall close against the bottom shelf and flush with body of equipment.
2. Louvered hinged doors for ventilation shall be fabricated of the same components and provided with a full perimeter 3 in. wide channel reinforcing frame on the interior face. Remaining face shall be die punched with drip-proof louvers fully utilizing the remaining flat metal or a stainless steel flattened expanded metal grille per Item Specifications.

H. Sinks and Sink Inserts

1. Unless otherwise specified, sinks including sink inserts built into tops of fixtures, shall be made of 14 gauge stainless steel with all vertical and horizontal corners rounded to a radius of approximately 3/4 in. with the intersections meeting in a spherical section. Sinks shall be integrally welded to fixture tops.
2. Sinks with two or more compartments shall have full height, 1 in. thick double wall partitions consisting of two pieces of stainless steel back-to-back so fabricated that each compartment will be a deep bowl with coved corners. Partitions shall be welded in place to the bottom, front and back of the sink with smooth rounded coved corners. Top edges of the partitions shall be continuously welded. The front of the sinks shall consist of a stainless steel smooth, flush apron, same gauge as the sinks. Bottom and rear of partitions shall be closed. Sink dimensions contained in Item Specifications are inside dimensions.
3. Sinks shall be provided with integral 14 gauge stainless steel drainboards when specified. Drainboards and sink basins shall be pitched toward waste outlets and shall be self draining. The underside of all sink basins shall sound deadened. Sink units shall be provided with an integral splash at walls. Provide the necessary holes for the mounting of faucet sets.

I. Sliding Doors

1. Sliding doors shall be double pan type stainless steel construction with 18 gauge exterior and 20 gauge interior, welded corners, and 1/2 in. fiberglass insulation for sound deadening. Each door shall be provided with a stainless steel recessed handle. Provide sliding doors with nylon roller bearing sheaves and overhead track components equal to

Component Hardware B58-5523 and 5513 sheaves, B57 track, B62-1093 nylon door guides and B60-1086 door stops.

J. Undershelves

1. Undersheff in an open type table shall be 16 gauge stainless steel unless otherwise noted. Edges shall be turned down 1-1/2 in. and in 1/2 in. at 45 degrees with corners notched out to fit legs to which shelf shall be welded from underside. Line up all edges of shelf with centerline of legs. Reinforce underside with longitudinal 14 gauge channel on the centerline.

K. Wall Brackets

1. Dish tables, sinks and counters with sinks shall be securely anchored 3 in. off the face of the wall unless specified otherwise. Brackets shall be "Z" shaped and fabricated of 3 in. wide, 14 gauge stainless steel. Brackets shall be secured in a vertical attitude to the rear of equipment backsplash with weld studs, and to the wall with appropriate fasteners.
2. Counters that are specified tight-to-wall shall be secured in a hidden manner with steel clips, and the wall/fixture joint shall be sealed.

L. Wall Shelves

1. Wall shelves shall be fabricated of 16 gauge stainless steel, size per Item Specifications, with back and ends raised 1-1/2 in., front edges of ends angled back, all corners broken, and front turned down 1-1/2 in., and in 1/2 in. at 45 degrees. Shelf corners shall be welded, ground and polished. Mount shelf 1 in. off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48 in. on center maximum. Flag brackets shall have a web angle of 30 degrees, measured from horizontal.

2.5 ELECTRICAL EQUIPMENT AND WIRING

- A. Under this Section, items of equipment having mounted electrical motors, electrical heating units, lighting fixtures, controllers, control stations, switches, receptacles and the like shall be internally wired as specified herein, terminating at a junction box mounted on the equipment and left ready for connection to the building electrical distribution system by the Electrical Contractor. Extra ceiling mount light fixtures for refrigerated rooms shall be delivered to Electrical Contractor for field installation and wiring. Connections to evaporator coils mounted inside refrigerated rooms shall be wired by the Electrical Contractor.
- B. Provide openings or cutouts required accommodating the switches and receptacles in the specified work, and the wiring in conduit from terminal blocks in junction boxes.
- C. Electrically operated equipment and fabricator wiring shall conform to the requirements of Underwriter's Laboratories, Inc. Motors over one horsepower shall be equipped with overload protection.
- D. Furnish wiring diagrams for equipment as requested by the Architect or Contractor.

2.6 ITEM SPECIFICATIONS

Item 1

MOP SINK AND FAUCET

No work in this Section. Item to be provided and installed by General Contractor.

Item 2

MOP RACK/SHELF

Make - Advance Tabco K-245 or equal

Size - 24" x 8" x 7-1/2" high

Description - Unit shall be all standard construction of welded 18 gauge stainless steel type 430 polished satin finish, back and sides turned up 1-1/2", mounted on two die formed wall brackets and furnished with two mop hangers and three rag hooks.

Item 3 (Supplemental Bid No. 1)

DETERGENT STORAGE CABINET

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 36" x 18" x 72" high

Construction - 16 gauge stainless steel top with edges turned down, 18 gauge stainless steel cabinet body, fixed bottom shelf, three adjustable intermediate shelves, and 63" high double pan hinged doors at front. Mount on 6" high stainless steel adjustable legs.

Accessories - Provide unit with two (2) three point "T" handles, one locking and barrel bolts mounted to inside top and bottom of door. Provide slotted "L" bracket a top rear for securing to wall.

Item 4

Spare number

Item 5

AIR CURTAINS

Quantity - 2

Make - Mars LPN36-1UA-PW or equal by Berner

Power - 2.6 amps - 120/60/1 - cord and plug

Description - Unit shall be all standard construction and designed for mounting over the refrigerated room door with continuous direct drive, variable speed, double shaft motors with automatic thermal overload protection, rust proof dynamically balanced blower wheels for quiet operation, low profile, air directional vanes with 40 degree front to back sweep, adjustable speed control knob, mounting plate with keyhole slots, and housed in a powder coated, rustproof, fire retardant, one piece metal cabinet.

Accessories - Provide with J0032 walk-in installation kit with magnetic reed switch and controller.

Item 6 (Supplemental Bid No. 1)

STORAGE SHELVING

Quantity - 14

Make - Metro Super Adjustable Super Erecta

Size - (1) 60" x 21", (3) 48" x 21", (4) 42" x 21", (6) 36" x 21", all 74-5/8" high; five tier with bottom shelf up 14" clear above floor

Description - Unit shall be all standard construction with Super Adjustable Chrome plated wire shelves and tubular steel uprights with capped tops, adjustable feet, and 1" shelf height adjustment capability with Corner Release System. Each unit shall include four legs.

Item 7 (Supplemental Bid No. 1)

DUNNAGE PLATFORMS

Quantity - 2

Make - New Age 2005, 2004

Size - (1) 48" x 20", (1) 36" x 20", all 12" high

Description - Dunnage platforms shall be all standard construction with 1-1/2" x 1-3/4" x .070" thick wall extruded Type 6063-T5 aluminum tubing with four horizontal tubes and four legs welded together, and each unit capable of supporting 2,500 pounds.

Item 8

WALK-IN COOLER

Make - American Panel, Bally, Thermalrite or Thermo-Kool

Size - 14'-5" x 9'-0" x 7'-10" high minimum inside dimensions

Power - 1.0 KW - 120/60/1 to light fixtures, temperature monitor/alarm, and door defrost heater strip

Installation, Construction, Materials and Accessories - See Item 9

Guarantee - See Item 9

Item 9

WALK-IN FREEZER

Make - American Panel, Bally, Thermalrite or Thermo-Kool

Size - 14'-5" x 9'-0" x 7'-10" high minimum inside dimensions

Power - 1.3 KW - 120/60/1 to light fixtures, temperature monitor/alarm, door defrost heater strip, and pressure relief port

Installation - The walk-in refrigerated room shall be installed in an 8" deep ID recess. Recess depth allows for two 2" thick layers of rigid urethane insulation provided and installed by this Contractor, and 4" of reinforced concrete wearing floor by the General Contractor. The finished floor coating, furnished and installed by the General Contractor, shall be carried in from the adjacent room and level to same. The bottom of the recess shall be lined with 4 mil. Visqueen vapor barrier, and the perimeter of the recess provided with 8" high x 1-1/2" thick Redwood thermal break per detail. Walk-in wall panels shall be installed on screeds secured and sealed to the floor with no exposed fasteners.

Construction - All standard construction per the manufacturer, modified to meet the specific following points:

- Walls to be 4" thick with CFC free urethane foam insulation, UL Class 1 rated and Factory Mutual listed meeting FM Approvals Standard 4880.
- Cam type locking devices
- 34" x 84" minimum door clearance
- Polished hardware (hinges and latch to match)

- Three hinges on doors (to include one Kason 1248 spring assist hinge per door)
- Leveraged pull handle (mechanical advantage type, Kason 1236 or equal)
- Quarter turn inside safety release lever handle mechanism (not screw type)
- Prewired door sections with heater wires and light fixtures and switches
- Kason 1806 LED light fixtures or Kason 1808 LED light fixtures
- Dial type thermometers at doors
- Model 200 (with dry contacts) or Modularm 75LC 200 (with dry contacts) temperature and HACCP monitoring system at doors Freezer alarm to interconnect with access control system for alert monitoring. Modularm to provide a pair of 22 gauge low voltage wires. Wires will need to be installed by the controls contractor. Wires shall run from the dry contacts to the access control panel. Kitchen Contractor to verify length prior to purchasing. To avoid false triggering, provide a shielded two conductor cable with the shield connected to the receiving equipment.
- NSF construction throughout with exception of buried floor panels
- Interior and exterior faces of doors and exposed exterior walls shall be provided with aluminum diamond tread plate protective material to a height of 48" above finished floor. Hold diamond plating up 6" from the finish floor to accommodate the coved base.
- 22 gauge stainless steel 6" high coved base with integral 3/8" radius at the base mounted inside and out of walk-in rooms.
- Panel reinforcement for mounting air curtain assemblies over doors.

Minimum materials - Interior and exterior wall surfaces shall be clad with stucco stainless steel where visible. The ceiling shall be finished in white polyester over 24 gauge galvanized steel. Non-visible surfaces shall be galvanized steel.

Accessories - Freezer shall be provided with an electrically heated pressure relief port. Each door shall be provided with a heated vision panel, 14-1/2" x 23", constructed of three panels of tempered unbreakable glass, electrically heated, with sealed air spaces between. Provide matching stucco stainless steel trim strips and closure panels to adjoining surfaces, fabricated per details, made of largest pieces available to minimize number of joints, and installed in accordance with NSF Brochure 770202, Installation Manual for Walk-in Refrigerators and Freezers. Provide six total extra Kason 1806 LED OR Kason 1808 LED light fixtures for mounting in the rooms and deliver to Electrical Contractor for field installation.

Guarantee - The walk-in refrigerated room panels shall be guaranteed for a period of ten (10) years from the date of approved installation for defects in materials and workmanship when subjected to normal use and service; remainder of rooms for one year.

Item 10

REMOTE REFRIGERATION RACK

Make - RDT RDMC2-4 (Project #17051)

Size - 110" x 60" x 58" high

Power - 45.4 amps - 208/60/3

Installation - Installed by an RDT trained and certified installer. Submit Installing contractors information for review.

Description - Multi circuited, multi-compressor, air-cooled refrigeration package shall be pre-engineered and factory assembled unit, UL Listed and located on building roof per drawings.

Refrigeration rack shall be housed in a weather protected compact structural steel frame. The entire housing shall be brushed, 304 stainless steel. The exterior of the housing shall feature stainless steel one piece louvers. The entire steel frame shall be pre-assembled, welded, cleaned

and painted with two coats of polyurethane. The condenser shall be multi-circuited with aluminum fin copper tube and shall be designed for 10 degrees to 20 degrees TD. Condenser fan motors shall be mounted within the enclosure.

The package shall have a factory-mounted UL Listed and labelled pre-wired control panel which features a single point electrical connection, main fused disconnect, individually fused circuits, and definite purpose contactors and breakers.

The refrigeration unit shall be equipped with the following components:

- R-404A Medium and Low Temp Compressors
- XC645CX Controller manufactured by Dixell
- Heavy gauge welded steel frame primed and painted with 2 coats of polyurethane
- Receiver with Relief Valve and Liquid Level Indicator
- Electrical Connection, Individual Fused Circuits, Definite Purpose Contactors and Breakers
- Liquid Line Solenoids on walk-ins
- Evaporator Pressure Regulator (where required)
- Stainless Steel Super Hose Connection
- Liquid Sight Glass
- Oil Separator
- Suction Accumulator

The refrigeration unit shall serve evaporator coils at the following refrigerated rooms

- Item 8 - Walk-in cooler
- Item 9 - Walk-in freezer
- Item 223 - Walk-in cooler
- Item 224 - Walk-in freezer

The refrigeration unit shall serve the following remote refrigerated equipment:

- Items 66 - Ice maker

Pre-Piping - All refrigerant lines shall be extended to one side of the package in a neat and orderly manner. All tubing shall be securely supported and anchored with non-corrosive coated clamps. All joints must be welded not soldered. All piping and controls shall be factory pressure-tested with nitrogen at 175 PSI.

Field Piping - Furnish and install the interconnecting piping between the refrigeration rack and the walk-in unit coolers and the remote fixtures. Piping shall be installed in a neat and workmanlike manner with adjustable hangers spaced at no more than ten foot intervals on horizontal runs; six foot intervals, vertical runs.

Line sizes shall be in accordance with equipment manufacturer's standards and best refrigeration practice to assure proper feed to evaporators, avoid excessive pressure drop, and prevent excessive amounts of lubricating oil from being trapped in any part of the system. They shall protect the compressor from loss of lubrication at all times, prevent liquid refrigerant from entering the compressor during operating or idle time, and maintain a clean and dry system.

Refrigeration piping shall be Type L, ACR grade, hard drawn seamless copper tubing, wrought type copper fittings, and silver soldered joints. Precharged lines are not acceptable.

Furnish and install sleeves for refrigerant and evaporator drain piping wherever piping passes through a wall or ceiling. Sleeves shall be non-conductive gray plastic tubing, sized at least 1/4" larger than piping, and shall be neatly packed with brine putty after installation.

All piping to be pressure tested with nitrogen at 300 PSI. After the condensing unit and coil have been connected, the balance of the system shall be leak tested with all valves open.

All field piping installed as per ASHRAE standards and the sizing of the piping shall meet proper velocities as per ASHRAE standards. Insulation will be foam type 25/50 smoke and fire type. Medium temperature will use 1/2" thick wall and low temperature will use 3/4" thick wall. All field piping installed with plastic bushing where ever steel to copper tubing comes together on any type of hangers.

Include all labor, material, equipment, tools, refrigerant, oil and other required accessories for the complete installation of the systems as shown and specified. Interconnection of all accessories accomplished for ease of servicing. Give particular attention to oil return, refrigerant pressure drops, and neatness. Placement of all exposed pipes approved prior to installation with General Contractor. Spacing of piping shall be in accordance with ASHRA standards and not exceeding 8'-0". Furnish manufacturer's dimensional and schematic drawings, piping and wiring diagrams. After installation, furnish, "as built" diagram of refrigeration piping systems. This entire assembly must be installed by a Licensed Refrigeration Contractor, pre-approved by factory, as a sub-contract to this section of work.

Furnish and install condensate drain piping from the walk-in cooler freezer unit coolers to open drains. Piping shall consist of not less than 7/8" Type L copper tubing, supported 36" on center maximum, in such a way that there will be 1" clearance between the wall and the tubing. Provide a union or slip fitting at the connection to the evaporator drain pan to allow easy disassembly for service and cleaning. Drain piping shall be adequately pitched and carried through the wall of the refrigerated area and discharged within 2" of the floor drain. The exposed drain piping shall be spray painted, and trapped to prevent entry of warm air and insects to the refrigerated rooms. Provide an electric drainline heater tape in the freezer, with a length equal to five wraps per foot of length of the drainline located within the freezer compartment. Wrap and secure in accordance with manufacturer's recommendations

Insulation - Suction lines for refrigerated rooms and fixtures having a temperature above freezing shall be covered with 3/4" wall thickness Armaflex insulation.

Suction lines for refrigerated rooms having a temperature below freezing shall be covered with 1" wall thickness Armaflex insulation.

The insulation shall be applied to these lines in accordance with manufacturer's recommendations, and as they are being installed so that insulation will not be split. All joints shall be completely sealed with overlapping, cemented material to prevent the formation of frost on the lines.

Evaporator coils - Evaporator coils shall be direct expansion type fabricated of copper tubes with aluminum fins. All evaporator coils shall be provided with solenoid valve, thermostatic expansion valve, and thermostat. Piped and wired to the junction box for positive pump down. Provide with suction "P" trap.

The freezers shall be provided with an automatic electric defrost system consisting of one evaporator coil as indicated in the schedule. The coil shall be constructed with copper tubes and aluminum fins, 6 per inch, aluminum casing, end access panels, interior space for mounting of expansion valve, stainless steel hardware, PVC coated steel wire fan guards, pitched drain pan, and stainless steel sheathed electric heating elements in the coil and the drain pan. The fan motors shall be EC energy saving type. Coil shall be NSF and UL Listed.

The coolers shall be provided with one evaporator coil as indicated in the schedule, designed for installation at the juncture of the wall and ceiling. Coils shall be constructed of copper tubes and aluminum fins, 6 per inch, with aluminum casing, end access panels, interior space for mounting of expansion valve, stainless steel hardware, PVC coated steel wire fan guards, and pitched drain pan. The fan motors shall be EC energy saving type. Coil shall be NSF and UL Listed.

Furnish and install 1/4" minimum diameter stainless steel threaded mounting rods for the hanging of the evaporator coils, with stainless steel washers and nuts on the interior ends, and reinforcing angle at the exterior top of the room. Plated steel running thread is not acceptable.

Testing - After installation and before charging, evacuate all piping systems to a vacuum, at ASHRA standards and hold 24 hours. After evacuation, charge system with nitrogen and maintain pressure of 150% working pressure for 6 hours. Cap off, install pressure gauge and hold for 24 hours minimum. Re-evacuate, hold for 6 hours, charge and make electronic detector test all joints.

Work by Others - Final wiring of connections, conduit and/or pull boxes, provided under applicable electrical and plumbing contracts. Electrical contractor to provide power for refrigeration package and connect control and defrost system as called for in the wiring diagram. Electrical contractor to provide 7-wire color-coded service from the time clock at the refrigeration package to freezer blower coil in fixture when electric defrost is used. Electrical contractor to connect drain-line heater in the freezer. All electrical wiring and installation shall be in accordance with the wiring diagram and local codes. Contractors shall verify all dimensions and coordinate with other trades. General contractor shall prepare the rack system roof platform, curbed openings and weatherproofing of the unit after installation.

Warranty And Service - Included shall be a full one (1) year warranty for all parts and labor on the entire refrigeration package from the day of final acceptance of the installation as previously specified. Refrigeration Contractor shall also provide an extended one (1) year service and installation warranty on this scope of work. Manufacturer shall also include a five (5) year extended warranty on the compressors for exchange. Driers and Freon are not considered as parts. All defective or replaced parts must be returned to the factory for replacement. Lack of maintenance or incorrect setting of temperature controls at evaporators, are not covered under labor warranty.

Item 11 (Supplemental Bid No. 1)

MOBILE SHELVING UNITS

Quantity - 13

Make - MetroMax Q

Size - (7) 54" x 21", (4) 48" x 21", (2) 36" x 21, all 69" high on casters; four tier

Description - Shelving unit shall be all standard construction and shall consist of four shelves with removable injection molded polypropylene mats with antimicrobial product protection, supported on epoxy coated steel shelf frames and similar uprights with capped tops, and mounted on 5" diameter polyurethane tired swivel casters with donut bumpers.

Accessories - Provide with polymer posts in lieu of standard.

Item 12 (Supplemental Bid No. 1)

MOBILE DUNNAGE

Make - New Age 1202-SW

Size - 36" x 20"

Description - Dunnage platforms shall be all standard construction with 1-1/2" x 1-3/4" x .070" thick wall extruded Type 6063-T5 aluminum tubing with four horizontal tubes and plate mounted casters with unit capable of supporting 1200 pounds.

Accessories - Provide a 1208 handle. All casters to swivel.

Item 13

Spare number

Item 14

ACCESSIBLE HAND SINK

Make - Advance 7-PS-25 modified or equal by Eagle

Size - 20" x 24" x 13" high overall, 14" x 16" x 5" deep sink bowl

Description - Unit shall be all standard stainless steel construction with wall mounting bracket. Mount on wall with rim at 34" above floor. Modify faucet holes to be two holes spaced 8" apart on center. Delete standard faucet.

Accessories - Deck mounted soap dispenser, 3" flat strainer type (non-basket, non-lever) open type waste, chrome plated tailpiece, "P" trap and clean-out cap.

Item 14A

FAUCET

Make - T&S Brass B-0322-04 modified or equal by Fisher or Encore

Description - Unit shall be all standard construction with deck mounted mixing body, 8" center inlets, and wrist blade handles. Modified unit shall be provided with B-0199-02F-12 aerator tip in lieu of the standard.

Item 15

HAND SINKS

Quantity - 8

Make - Advance 7-PS-70-CM*C166 or equal by Eagle

Description - Units shall be all standard stainless steel construction with mounting bracket. Mount on wall with rim at 36" above floor

Accessories - Provide with a splash mounted faucet set with wrist handles (Item 15A), 3" flat strainer type (non-basket, non-lever) open type waste, chrome plated tailpiece, "P" trap and clean-out

cap. Provided end splash welded to right side of one unit adjacent to Item 20. Provided end splash welded to left side of one unit adjacent to Item 79.

Item 15A

FAUCETS

Quantity - 8

Make - T&S Brass B-0330-04 modified or Fisher 1953 modified

Description - Units shall be all standard construction with mixing body, 8" center inlets, and wrist blade handles. Modified unit shall be provided with 119X gooseneck with B-2199-02F-10 aerator tip in lieu of the standard.

Item 16

TRASH BINS

Quantity - 9

No work in this Section. Item to be provided by Owner.

Item 17

TRASH BARRELS

Quantity - 4

No work in this Section. Item to be provided by Owner.

Item 18 (Supplemental Bid No. 1)

WALL SHELF

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 6'-6" x 10" mounted 1" off face of wall up 54" above finished floor

Item 19 (Supplemental Bid No. 1)

WALL SHELF

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 8'-0" x 10" mounted 1" off face of wall up 54" above finished floor

Item 20

PREP COUNTER WITH SINKS

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 10'-6" x 30" plus 48" x 30" extension x 36" high to work surface plus 10" high splash at walls; two 24" x 20" x 10" deep integral sink basins

Construction - 14 gauge stainless steel top, basins and splash over angle frame, six legs with gussets and adjustable feet, partial undershelf, two crossrails, tall rear splash, and marine edge front and ends, secured 3" off face of wall.

Accessories - Drawer assembly, splash mounted faucet set and two 2" lever waste outlets.

Item 21(Supplemental Bid No. 1)

AUTOMATIC SLICER

Make - Hobart HS9 or equal by Bizerba or Univex

Power - 5 amps - 1/2 HP - 120/60/1 - cord and plug

Description - Slicer shall be all standard construction, automatic type with anodized cast aluminum housing and base, removable 13" diameter 304L stainless steel knife with removable ring guard cover, totally enclosed, permanently lubricated PSC knife motor, with poly-v belt drive, zero knife exposure, linear automatic carriage drive system with speeds of 28, 38, 48 and 58 strokes per minute, manual assist mode, and provided with thermoplastic coated steel feed grip, glass bead finished gauge plate and knife cover, tilting carriage, water protected push-button switches, top mounted and removable knife sharpener with two borazon stones, adjustable gauge plate from "0" to 1", lift lever system and rubber feet. Unit to be provided with mechanical and electrical interlocks to include home position start, close gauge plate to stop, carriage will not tilt away or remove if gauge plate is not closed, locked gauge plate when carriage is removed, no-volt release, and 30 second automatic shut-off without carriage motion. Slicer shall be NSF 8 compliant.

Accessories - Provide unit with knife removal tool

Item 22 (Supplemental Bid No. 1)

MOBILE STAND

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 30" x 30" x 32" high

Construction - 14 gauge stainless steel top over channel frame, edges formed in turn down, legs with gussets, undershelf, and 5" diameter casters, two with brakes.

Item 23 (Supplemental Bid No. 1)

TWENTY-QUART MIXER

Make - Hobart HL-200 or equal by Univex

Power - 8 amps - 1/2HP - 120/60/1 - cord and plug

Description - Mixer frame and body shall be fabricated of welded heavy gauge steel finished in Hybrid Powder coat finish, and provided with a stainless steel splash guard at the column, stainless steel bowl guard with electrical interlock, single point bowl installation with swing-out bowl support, manual bowl lift and an attachment hub with No. 12 taper. Transmission shall be gear driven constant mesh heat treated and hardened gears on similar shafts be mounted in ball bearings with recirculating oil and grease to all gears and shafts. Mixing action shall be planetary and shall have speeds of 59 (stir), 107, 198, 365, agitator RPM speeds as selected by an external dial. Speeds to be selectable on-the-fly and include a soft start and stir speed while lifting the bowl into place and controlled with a 15 minute timer with automatic time recall

Accessories - Provide mixer with a 20 quart stainless steel bowl, one flat "B" beater and one "D" wire loop whip with stainless steel wires.

Item 24 (Supplemental Bid No. 1)

MOBILE STAND

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 30" x 30" x 32" high

Construction - 14 gauge stainless steel top over channel frame, edges formed in turn down, legs with gussets, undershelf, and 5" diameter casters, two with brakes.

Item 25

DROP CORDS

Quantity - 3

Make - World Cords (860/763-2100) Model 88-DC-2003-A4 with inline IL-A-20125 GFCI

Power - 20 amps - 120/60/1

Description - Cord shall be all standard construction with female connector body, cord, strain relief, and stainless steel ceiling plate. Provide with inline GFCI protection with integrated test and reset buttons, and automatic reset. Cords shall be adjusted to hang to 78" above floor. Plastic wire ties are not acceptable for this work.

Item 26

Spare number

Item 27

UTILITY DISTRIBUTION SYSTEM

Make - AquaMatic AM-UDW or equal by Gaylord or Halton

Size - 28'-6" x 14" x 6'-8" high

Power - 50 amps circuit - 120/208/60/3

Rating - 2" gas manifold at 1,128 MBTU/Hour (1,175 MBTU/Hour capacity)

Description - Utility distribution system shall be all standard construction of 300 series stainless steel with primary service riser, secondary riser and a horizontal raceway with separate compartments for plumbing and electrical services. Plumbing compartment shall include a gas manifold with electric gas valve, service drops with shut-off valves, Dormont quick disconnect gas hoses and hot and cold flexible water connectors. Electrical compartment shall include bus bar with individually sized breakers along raceway. Primary riser shall include breaker panel with main shunt trip breaker, emergency kill switch with status lights, space for mounting the DCV control LCD, GFI convenience outlet at each end, pre-plumbed 2" gas valve, and gas delay reset. Risers shall extend at ends with closure panels from top of riser to a point 3" above finished ceiling.

Accessories - Provide swivel type quick disconnect gas hoses for mobile cooking equipment (Items 29, 30, 31 and 32)

Item 28

EXHAUST VENTILATOR

Make - AquaMatic AM-ND-2-PSP-F or equal by Gaylord or Halton

Size - 28'-6" x 60" x 30" high plus 4" high collars, consisting of 14'-6" long and a 14'-0" long canopies joined end-to-end, plus 12" utility cabinet at right end, mounted up 6'-8" above finished floor; flat bottom; two make-up air plenums 14'-6" and 15'-0" long x 14" x 6" high plus 2-3/4" collars; perforated bottom of plenums mounted flush with the ceiling grid.

Power - 0.9 KW - 120/60/1 to lights from DCV system

Exhaust left - 3,335 total CFM exhaust through two 16" x 10" collars at 0.618" static pressure.

Exhaust right - 3,220 total CFM exhaust through two 15" x 10" collars at 0.648" static pressure.

Blower and ductwork provided and installed by Ventilation Contractor.

Make-up air left - 2,654 total CFM supply through four 20" x 12" collars at 0.234" static pressure.

Make-up air right - 2,562 total CFM supply through four 20" x 12" collars at 0.219" static pressure.

Make-up air unit and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator, and seal to walls.

Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.

Accessories - Provide unit with nine UL Listed light fixtures with screw-in type halogen bulbs, factory prewired and left ready for final connection by the Electrical Contractor. Provide with structural front panel, balancing dampers, and one filter removal tool.

Item 29

FUTURE DOUBLE COMBINATION OVEN

No work in this Section.

Item 29A

WATER FILTER

Make - 3M ScaleGard HT SF165

Description - Unit shall be all standard construction designed for mounting to the UDS behind the combination oven/steamer and consisting of a mounting bracket, quarter-turn cartridge release mechanism, manifold with integral pressure gauge, integral quarter turn shut-off valve, outlet check valve, filter cartridge with internal prefilter membrane and external scale feeder cartridge.

Accessories - Provide four spare HF65 filter cartridges and two spare HF8-S cartridges.

Item 30

DOUBLE COMBINATION OVEN

Make - Blodgett BCX-14G Double or equal by Rational or Alto shaam

Size - 42-1/4" x 40" x 75" high

Power - (2) 20 amps circuit - 120/60/1 - cord and plugs

Rating - (2) 3/4" gas inlet at 115,000 BTU per hour

Description - Combination steamer/ovens shall be all standard construction with stainless steel exterior and interior, aluminized steel bottom and rear panels, dual pane tempered glass panel in right hand hinged doors, easily replaced door gaskets, self draining condensate door trough, five

stainless steel wire racks per deck, water pressure regulators, integrated retractable hose and spray assembly, and mounted on 6" high casters. Each deck shall have a four function selector switch, solid state rotary dial thermostat with 150° to 500° F range, automatic shut down with audible buzzer requiring manual shut-off, electronic ignition, steam on demand generator and stacking kit. Provide unit with factory authorized start-up service and one year warranty.

Accessories - Provide single source water manifold and water pressure regulator.

Item 30A

WATER FILTER

Make - 3M ScaleGard HT SF165

Description - Unit shall be all standard construction designed for mounting to the UDS behind the combination oven/steamer and consisting of a mounting bracket, quarter-turn cartridge release mechanism, manifold with integral pressure gauge, integral quarter turn shut-off valve, outlet check valve, filter cartridge with internal prefilter membrane and external scale feeder cartridge.

Accessories - Provide four spare HF65 filter cartridges and two spare HF8-S cartridges.

Item 31 (Supplemental Bid No. 1)

GRATE TOP RANGE WITH OVEN

Make - Garland GFE36-6R or equal by Southbend

Size - 35-1/2" x 34-1/2" x 36" high to work surface, 45-3/8" high overall

Power - 0.1 amps - 120/60/1 - cord and plug (electronic spark ignition)

Rating - 3/4" inlet at 194,000 BTU/Hour

Description - Range shall be all standard construction with six 26,000 BTU/hour open burners with flame failure protection and electronic spark pilot ignition, level cast iron removable grates, stainless steel exterior, thermostatically controlled oven with rack and porcelain interior, 9-3/8" high stainless steel back guard, and provided with pressure regulator.

Accessories - Mount unit on 5" diameter heavy duty swivel casters, two with brakes.

Item 32

TEN-PAN STEAMER

Make - Market Forge ETP-10G or equal by Groen

Power - 15 amps circuit - 120/60/1 - cord and plug

Rating - 3/4" gas inlet at 84,000 BTU/Hour

Description - Steam cooker shall be all standard construction with two five-pan capacity compartments mounted on a stainless steel cabinet base with close coupled individual atmospheric steam generators mounted at the rear of the compartments with pilotless ignition system, automatic water level control, low water cut-off, built-in water filtration system, safety relief valve, pre-heat and high limit thermostats, condensate and water tempering tank, and delimer/descaler port. Compartments shall be fitted with stainless steel liners and removable pan supports, and shall be independently and automatically controlled with 60 minute electromechanical timer with continuous end of cooking signal, and holding mode. Doors to be field reversible, positive closing, insulated, slam action type with one-piece silicone rubber gasket and door interlock to cut power to the heater when the doors are opened. Mount cabinet base on 6" high stainless steel adjustable legs.

Accessories - Provide unit with ten 12" x 20" x 2-1/2" deep stainless steel pans; six perforated and four solid, and replacement filter kit.

Item 33

FORTY-GALLON BRAISING PAN

Make - Groen BPM-40G

Size - 35-3/4" x 28-1/4" x 10" deep inside pan dimensions

Power - 5 amps - 120/60/1

Rating - 1/2" gas inlet at 144,000 BTU/Hour

Description - Unit shall be all standard stainless steel construction, with tubular support frame, adjustable feet, flanged feet at rear, crank tilt mechanism, torsion bar counterbalanced hinged cover with vent, and a 40 gallon pan. The cooking surface shall be constructed with 5/8" thick stainless steel and bonded clad plate with integral heat transfer fins, and a multi-tube gas burner. Pan shall be polished to a 100 emery grit finish and provided with electronic ignition, 7° off level cooking capable, power on switch and indicator light, heat on indicating light, thermostatically controlled and provided with a high limit cut-off.

Accessories - Provide unit with a faucet mounting bracket with a double pantry water fill faucet and aerator tip, BPC pan carrier

Item 34

FORTY-GALLON BRAISING PAN

Same as Item 33

Item 35

FLOOR PANS AND GRATES

Quantity - 3

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 20" x 36" x 4" deep inside dimensions; 23" x 39" overall

Description - Pan shall be fabricated of 14 gauge stainless steel, all welded construction, pitched to a 4" ID drain fitting with stainless steel removable, perforated basket. Two opposing sides shall be fitted with integral grate support ledges. Pan shall be set in floor so that grate ledges are parallel with cooking line aisle. Provide a model I4010 ADA compliant pultruded grate (Fibergrate Safe-T-Span) with 0.60" load bars, 0.4" clear slots and ends finished in accordance with manufacturer's instructions. Grate shall rest in pan so that slots are perpendicular to the cooking line aisle, and shall be cut in a manner that closed pockets will not be formed where they rest on the pan ledges.

Item 36

FORTY-GALLON KETTLE

Make - Groen DHT/1-40

Power - 5 amps - 120/60/1

Rating - 1/2" gas inlet at 100,000 BTU/hour

Description - Unit shall be all standard construction self-contained, gas heated, stainless steel steam jacketed kettle with integral bar type reinforcing ring and butterfly shaped pouring lip, supported on a stainless steel console containing a worm gear tilt mechanism for the kettle trunnion with front-mounted controls, trunnion mounted thermostat, gas heated steam source charged with chemically pure water, low-water cut-off and indicator, safety valve, pressure gauge, water sight glass, gas regulator, electronic ignition, and heating light. Kettle shall be UL listed, AGA Design Certified, NSF listed and ASME code constructed and National Board

registered for operating up to 50 PSI maximum working pressure. Unit to be mounted on 6" high adjustable stainless steel legs.

Accessories - Provide unit with swing spout mixing faucet with aerator tip and bracket, 2" tangent drawoff with 1/4" perforated strainer, Model 51 counterbalanced hinged cover, and a kettle brush kit.

Item 37

FIRE SUPPRESSION SYSTEM

Make - Ansul R-102

Power - 20 amps circuit - 120/60/1

Design - System shall provide protection at hoods 28 and 52. Provide an automatic liquid fire suppressant system sized to meet all local codes, UL 300 and NFPA Codes. System shall provide surface protection for cooking equipment, hood and the exhaust duct work, if required. Tanks shall be mounted in the hood manufacturer provided utility cabinet and piping shall run hidden wherever possible. All pipes and fittings used to convey the chemical shall be scale free steel, 40 weight. Exposed piping located within the ventilator shall be stainless steel and limited to vertical drops only. Horizontal piping shall be run over the ventilator's top. Nozzles shall be swivel type with metal caps. Detection shall be fusible links rated per codes, and system shall rely on no outside source of power. The system shall be provided with a control box with indicator to indicate system status. Control head shall also include integral micro switch offering "normally open" and "normally closed" terminals for use by the Electrical Contractor for the shut-down of equipment and the sounding of alarms, etc. Suppressant tanks shall be stainless steel. Provide and install a remote pull station per codes, complete with cables, conduit and pulleys. Coordinate installation of remote pull station with General Contractor to provide a flush mounted pull box with cable conduit concealed within walls. Coordinate installation of remote pull station with General Contractor to provide a recessed junction box mounted for installing the pull box with cable conduit concealed within walls. Provide system with class-K extinguisher as required. Gas valve and reset relay switch shall be provided as part of Items 27 and 51

Workmanship - Exposed stainless steel fittings and piping shall be assembled with special care to avoid marring or damaging the surfaces. Any pieces showing marks shall be removed and replaced with new materials. Chrome sleeves are not acceptable.

Test - Perform a puff test on the completed system and obtain the written approval of the local Fire Inspector.

Accessories - Provide metal caps on the nozzles. Provide two sets of double micro switches, one for use with the DCV system.

Item 38

VENTILATOR CONTROL SYSTEM

Make - CaptiveAire DCV-1111 or equal by or equal by Gaylord or Halton

Power - 20 amps circuit - 120/60/1 to logic controller

Scope - Furnish and install complete exhaust control system for the exhaust canopy in accordance with the plans and Manufacturers shop drawings. The system shall include programmable logic controller (PLC), variable frequency drives (VFD), stainless steel control enclosure, exhaust duct temperature sensors, room temperature sensor, LCD screen interface with cable, BACnet IP, all specified accessories, and those components required to provide complete and satisfactory systems in accordance with accepted HVAC practice. System shall control Items 28 and 52. Mount LCD screen control in UDS (Item 27) riser.

Important: The installation work shall be performed by a fully qualified contractor employing a certified mechanic fully trained in the installation of the DCV hood system. Submittal shall list the installing company and the qualified system installer. Provide wiring diagrams and guidance to related trades to achieve correct operation of the system.

Item 39
Spare number

Item 40
Spare number

Item 41
PREP COUNTER WITH SINKS
Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts
Size - 9'-0" x 30" x 36" high to work surface plus 10" high splash at wall; two 18" x 20" x 10" deep integral sink basin
Construction - 14 gauge stainless steel top, basin and splash, channel reinforced, six legs with gussets and adjustable feet, partial undershelf, two crossrails, tall splash at rear, and front and ends formed in turndown, secured 3" off face of wall.
Accessories - Drawer assembly, splash mounted faucet set and 2" lever waste outlets.

Item 42 (Supplemental Bid No. 1)
WALL SHELF
Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts
Size - 9'-0" x 10" mounted 1" off face of wall up 54" above finished floor

Item 43 (Supplemental Bid No. 1)
SIXTY-QUART MIXER
Make - Hobart HL-600 or equal by Globe
Power - 2.7 HP - 10.0 amps - 208/60/3
Description - Mixer frame and body shall be fabricated of welded heavy gauge steel finished in gray baked enamel, and provided with a stainless steel splash guard at the column, stainless steel bowl guard with electrical interlock, single point bowl installation with swing-out bowl support, motor driven power bowl lift and an attachment hub with No. 12 taper. Mixer shall be driven by a switched reluctance, ball bearing motor, ventilated within the mixer body. Motor starter shall be magnetic type with thermal overload protection mounted within the mixer. Transmission shall be poly-V belt driven and geared down with constant mesh heat treated and hardened gears on similar shafts be mounted in ball bearings with recirculating oil and grease to all gears and shafts. Mixing action shall be planetary and shall have speeds of 36 (stir), 67, 120, 200, and 353 RPM as selected by an external lever. Speeds to be selectable on-the-fly and include a soft start and stir speed while lifting the bowl into place and controlled with a 50 minute timer with automatic time recall
Accessories - Provide mixer with a self-centering polished aluminum, four wheel 60 quart bowl truck, sixty quart stainless steel bowl, flat beater, dough hook, and a whip with stainless steel wires.

Item 44 (Supplemental Bid No. 1)

CLEAN WARE TABLE

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 6'-9" x 30" plus 36" x 30" return to warewasher x 34" high plus 10" splash at walls and end; 3" high raised roll at working faces; mitered corners per plan

Construction - 14 gauge stainless steel top and splash over channel frame with raised roll front, tall splash at rear and end, finished exterior end splash, turned down into dishwasher and secured with stainless steel machine screws, and mounted on six legs with gussets, adjustable feet and undershelf. Secure table 3" off face of wall.

Item 45

WAREWASHER

Make - Hobart AM-15VLT (Hot Water Sanitizing) or equal by Champion

Power - 27.3 amps - 480/60/3

Description - Dishwasher shall be door type with extended hood of all standard construction with 40 rack per hour capacity, 16 gauge stainless steel drawn tank, 18 gauge stainless steel chamber, and 12 gauge stainless steel frame and stainless steel feet, microcomputer controls with digital status indicators and LED cycle display and temperature readings, 1, 2, 4 and 6 minute timed cycles, thermostatically controlled electric tank heat with low-water cut-off, internal condensing system with 1/20 HP condenser blower motor, corrosion resistant tube and fin condenser coil, and heat energy recovery from condensation chamber, interchangeable upper and lower revolving wash arms, door actuated drain closer, self flushing stainless steel strainer pans with removable scrap basket, snap-in front panel and front access door. Tank doors shall be coupled with a chrome plated lift handle and counter balanced and fitted with a cycle starting switch. Pump shall be stainless steel with stainless steel impeller and shaft, fitted with a stainless steel and carbon ceramic seal, capable of 160 gallon per minute flow and self draining. Motor shall be 2 HP, three phase, squirrel cage, induction-run type with inherent thermal protection, grease packed ball bearings, splashproof design, and ventilated.

Accessories - Provide machine with Sense-A-Temp 70° F rise electric booster heater, single point electrical connection, and four plastic racks; two peg, two flat. Provide drain water tempering kit.

Item 46

THREE-COMPARTMENT SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 12'-6" x 30" x 34" high plus 10" high splash at wall; 3" high raised open roll on front and end, three 21" x 27" x 12" deep integral sink basins.

Construction - 14 gauge stainless steel top, basins and splash, stainless steel channel reinforced, six legs with gussets, adjustable feet, and five lengths of crossrail. Secure 3" off face of wall. Turn end down into dishwasher and secure with stainless steel machine screws and nuts. Provide right and center basin with a lift out, 16 gauge stainless steel cover with all edges flanged down 1", corners rounded and welded, provided with two neatly punched thumb holes, and designed to rest on 1/4" rod stock supports welded across the basin corners at proper height to provide a flush surface. Provide a hook under the drainboard for hanging the lids when not in use. Provide left basin with two 16 gauge perforated stainless steel scrapping baskets, 20-

1/2" x 12" x 4" deep, with top of short ends flanged out 1" to hang on top of the basin sides, and integral tubular rack-slide/handles flush with counter top. Round off corners of flanged edges.
Accessories - Provide unit with one splash mounted pot sink fill faucet set and three 2" lever waste outlets.

Item 47

HOSE REEL ASSEMBLY

Make - T&S Brass B-1439 (modified) or equal by Fisher

Size - 12 foot hose, 3/8" ID

Description - Unit shall be all standard construction with stainless steel open type reel, adjustable bumper, blue hose, heat resistant spray valve handle, chrome risers, two wall brackets, continuous pressure vacuum breaker, 36" flexible water hose, control valve, and splash mount base faucet, designed for wall mounting per plan up 7'-6" measured at the inlet. Modified unit to be provided with a B-7102 hose reel, 002840-40CV base faucet, a 8-0286-LNEZ add-on faucet, and a B-0107-C low flow (0.65 GPM) spray valve in lieu of standard components.

Installation - The hose reel bracket for wall mounted units shall be rotated 90° downward and installed such that it allows the hose to hang straight down and parallel to the wall. Refer to T&S Brass instructions manual page four figure one for further details.

Item 48 (Supplemental Bid No. 1)

MOBILE CLEAN WARE RACKS

Quantity - 4

Make - MetroMax Q

Size - 48" x 24" x 69" high on casters; four tier

Description - Shelving unit shall be all standard construction and shall consist of four shelves with removable injection molded polypropylene mats with antimicrobial product protection, supported on epoxy coated steel shelf frames and similar uprights with capped tops, and mounted on 5" diameter polyurethane tired swivel casters with donut bumpers.

Accessories - Provide with polymer posts in lieu of standard.

Item 49

FUTURE DOUBLE CONVECTION OVEN

No work in this Section.

Item 50 (Supplemental Bid No. 1)

DOUBLE CONVECTION OVENS

Quantity - 2

Make - Blodgett DFG-200-ES Double or equal by Lange or Montague

Size - 38-1/4" x 42-7/8 to include fan motor x 70-5/8" high

Power - (2) 6 amps - 1/3 HP - 120/60/1 - cords and plugs

Rating - 3/4" gas inlet at 100,000 BTU/Hour

Certification - Unit shall be Energy Star compliant

Description - Units shall be all standard construction with stainless steel front, sides and top, porcelain enameled steel interior with 29" x 28-1/4" x 20" high inside dimensions, 1" thick mineral fiber sheet insulation on top, back and sides, dual pane thermal glass windows in coupled doors, removable rack supports capable of holding eleven racks and five chrome plated steel wire racks, electronic ignition with fail-safe controls, solid state digital controls with separate temperature and time settings, timer with buzzer, cook and hold and fan pulse modes, manual

gas service cut-off switch, removable dual tube burners, pressure regulators, two speed blowers with thermal overload protection and door interlock, and interior lighting with two 50 watt commercial bake oven lamps. Provide standard three year parts and labor warranty on the total oven and additional five year warranty on the door assembly exclusive of glass, parts only.

Accessories - Provide a stainless steel draft diverter, stainless steel finished back panel, and Mount on heavy duty swivel casters. Manifold the two ovens for a single gas connection.

Item 51

UTILITY DISTRIBUTION SYSTEM

Make - AquaMatic AM-UDI or equal by Gaylord or Halton

Size - 13'-0" x 14" x 6'-8" high

Power - 50 amps circuit - 120/208/60/3

Rating - 2" gas manifold at 360 MBTU/Hour (790 MBTU/Hour capacity)

Description - Utility distribution system shall be all standard construction of 300 series stainless steel with primary service riser, secondary riser and a horizontal raceway with separate compartments for plumbing and electrical services. Plumbing compartment shall include a gas manifold with electric gas valve, service drops with shut-off valves, Dormont quick disconnect gas hoses. Electrical compartment shall include bus bar with individually sized breakers along raceway. Primary riser shall include breaker panel with main shunt trip breaker, emergency kill switch with status lights, GFI convenience outlet at each end, pre-plumbed 2" gas valve, and gas delay reset. Risers shall extend at ends with closure panels from top of riser to a point 3" above finished ceiling.

Accessories - Provide swivel type quick disconnect gas hoses

Item 52

EXHAUST VENTILATOR

Make - AquaMatic AM-ND-2-PSP-F or equal by Gaylord or Halton

Size - 13'-0" x 60" x 30" high plus 4" high collars, mounted up 6'-8" above finished floor; flat bottom; make-up air plenum 13'-0" x 14" x 6" high plus 2-3/4" collars; perforated bottom of plenums mounted flush with the ceiling grid.

Power - 0.4 KW - 120/60/1 to lights from DCV system

Exhaust - 2,600 total CFM exhaust through two 12" x 10" collars at 0.503" static pressure. Blower and ductwork provided and installed by Ventilation Contractor.

Make-up air - 2,160 total CFM supply through three 24" x 12" collars at 0.228" static pressure. Make-up air unit and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.

Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a

bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.

Accessories - Provide unit with four UL Listed light fixtures with screw-in type halogen bulbs, factory prewired and left ready for final connection by the Electrical Contractor. Provide with structural front panel, balancing dampers, and finished back.

Item 53 (Supplemental Bid No. 1)

MOBILE WORK TABLES

Quantity - 2

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 60" x 30" x 36" high

Construction - 14 gauge stainless steel top over angle frame with edges formed in turndown and mounted on four legs with gussets, 5" diameter swivel casters, two with brakes, and full undershelf.

Accessories - Drawer assembly.

Item 54 (Supplemental Bid No. 1)

MOBILE WORK TABLES

Quantity - 2

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 60" x 30" x 36" high

Construction - 14 gauge stainless steel top over angle frame with edges formed in turndown and mounted on four legs with gussets, 5" diameter swivel casters, two with brakes, and full undershelf.

Accessories - Drawer assembly.

Item 55

COOK'S TABLE WITH SINKS AND OVERSHELF

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 7'-0" x 30" x 36" high; overshelf 7'-0" long with shelf at 54" above floor; 20" deep shelf; 15" x 18" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top and sink basin over angle frame, edges formed in turndown, six legs with gussets, adjustable feet, flanged feet at the corners for securing to floor, two crossrails and partial undershelf. Overshelf shall be 16 gauge stainless steel, edges formed in turndown, channel reinforced, and welded to three extended rear table legs with support webs. Extended legs shall pass through top, supported in integrally welded inverted gussets with sleeved joints for rigidity.

Accessories - Drawer assembly, deck mounted faucet set and a 2" lever waste outlet. Provide four rigid stainless steel brackets for mounting of electric outlets in setback positions complete with work boxes, GFI receptacles and stainless steel cover plates. Mount two outlets below undershelf and pre-wire though upright to point below counter.

Item 56

ACCESSIBLE PREP TABLE WITH SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 7'-0" x 30" x 34" high, 14" x 16" x 6-1/2" deep integral sink basin; offset drain to rear left.

Construction - 14 gauge stainless steel top over angle frame with edges formed in turndown, and mounted on five legs with gussets, four crossrails and adjustable feet with 3" height adjustability, flanged feet at corners for securing to floor. Provide basin with a lift out, 16 gauge stainless steel cover with all edges flanged down 1" and corners rounded, provided with two neatly punched thumb holes, and designed to rest on 1/4" rod stock supports welded across the basin corners at proper height to provide a flush surface.

Accessories - Crumb cup waste outlet, T&S Brass B-0323-04 faucet, or equal by Fisher or Encore, with 6" wrist blade handles.

Item 57 (Supplemental Bid No. 1)

FOOD PROCESSOR

Make - Robot Coupe R301U Series D

Power - 9 amps - 120/60/1 - cord and plug

Description - Combination food cutter shall be all standard construction with 1-1/2 HP direct drive fan cooled capacitor start motor with brake, magnetic interlocks, stainless steel cutter bowl with handle and see-thru lid, continuous feed top unit with attached large feed pusher and two standard discs.

Item 58 (Supplemental Bid No. 1)

CEILING MOUNTED UTENSIL RACKS

Quantity - 2

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 72" x 24" mounted up 6'-6" and 7'-6" above floor

Construction - Rack shall be fabricated of 1/4" x 2" stainless steel bar stock throughout, fully welded construction, consisting of a two bar upper rail with full radiused ends, a single lower rail, reinforcing straps, and suspended from the overhead structure on four hangers. Provide unit with forty-eight Component Hardware J77-4401 stainless steel double pot hooks.

Item 59 (Supplemental Bid No. 1)

WALL MOUNTED UTENSIL RACK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 72" x 15" off face of wall with rails mounted 78" and 90" above floor

Construction - Rack shall be two rail type, fabricated of 2" x 1/4" stainless steel bar stock throughout, fully welded, single upper bar extended 15" from wall; single lower bar, 6" from wall. Two end brackets to be secured to wall with suitable fasteners.

Accessories - Provide unit with thirty stainless steel wire double pot hooks.

Item 60

Spare number

Item 61 (Supplemental Bid No. 1)

MOBILE WORK TABLES

Quantity - 2

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 60" x 30" x 36" high

Construction - 14 gauge stainless steel top over angle frame with edges formed in turndown and mounted on four legs with gussets, 5" diameter swivel casters, two with brakes, and full undershelf.

Accessories - Drawer assembly.

Item 62 (Supplemental Bid No. 1)

COOK'S WORK TABLE

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 7'-0" x 30" x 36" high

Construction - 14 gauge stainless steel top over angle frame with edges formed in turndown and mounted on six legs with gussets, adjustable feet, partial undershelf, and two crossrails.

Accessories - Drawer assembly. Provide two rigid stainless steel brackets for mounting of electric outlets in set back positions below the top complete with work boxes, GFI outlets and stainless steel cover plates.

Item 63

PREP TABLE WITH SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 7'-0" x 30" x 36" high; 15" x 18" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top and sink basin over angle frame, edges formed in turndown, six legs with gussets, adjustable feet, flanged feet at the corners for securing to floor, two crossrails and partial undershelf.

Accessories - Drawer assembly, deck mounted faucet set and a 2" lever waste outlet. Provide three rigid stainless steel brackets for mounting of electric outlets in setback positions complete with work boxes, GFI receptacles and stainless steel cover plates.

Item 64

FLOOR PAN AND GRATE

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 48" x 18" x 4" deep inside dimensions; 51" x 21" overall

Description - Pan shall be fabricated of 14 gauge stainless steel, all welded construction, pitched to a 4" ID drain fitting with stainless steel removable, perforated basket. Two opposing sides shall be fitted with integral grate support ledges. Pan shall be set in floor so that grate ledges are parallel with cooking line aisle. Provide a model I4010 ADA compliant pultruded grate (Fibergrate Safe-T-Span) with 0.60" load bars, 0.4" clear slots and ends finished in accordance with manufacturer's instructions. Grate shall rest in pan so that slots are perpendicular to the cooking line aisle, and shall be cut in a manner that closed pockets will not be formed where they rest on the pan ledges.

Item 65

ICE BIN

Make - Follett 1175S-48

Size - 48" x 31", 39" deep over door x 62" high

Capacity - 1,185 pounds of cubes (37.6 cubic feet)

Description - Ice storage bin shall be all standard construction with stainless steel exterior, polyethylene liner, polyurethane insulation, polyethylene snout with Smartgate control, polyethylene door with power hinge, sliding inspection doors, and stainless steel top to accept the ice maker.

Accessories - Mount on 6" high stainless steel adjustable legs.

Item 66

ICE MAKER

Make - Scotsman C1030SR-32

Size - 30" x 24" x 29" high

Power - 14.8 amps - 208/60/1

Capacity - 996 pounds per day at 50° F

Description - Machine shall be all standard construction, automatic, water-cooled condenser, with enamelled exterior, and bin level thermostat.

Accessories - Provide KVS Vari-Smart ice level control, bin adaptor kit and ice deflector.

Item 67

WALTER FILTER

Make - 3M ICE190-S

Size - 6-1/2" x 5" x 23-5/8" verify clearance below to remove cartridge

Description - Unit shall be all standard construction and consist of a head assembly with integral mounting bracket, quarter-turn cartridge release mechanism, "valve-in-head" automatic shut-off upon removal of cartridge, pressure gauge, and filter cartridge with internal pre-filter membrane designed for ice makers. Cartridge shall be capable of removal to .2 micron or larger particles, remove chlorine and off tastes and odors, inhibit scale build-up, service flow rate of up to 5.0 gallons per minute, and meet requirements of NSF Standards 42 and 53 and be so listed.

Accessories - Provide three spare filter cartridges

Item 68 (Supplemental Bid No. 1)

ROLL-IN REFRIGERATORS

Quantity - 2

Make - Traulsen ARI 2-32 LUT or equal by True Spec Series

Power - 11.4 amps - 1/2 HP - 120/60/1 - cord and plug

Capacity - 80.2 cubic feet

Doors - Standard hinging

Description - Refrigerator shall be all standard construction with stainless steel exterior front and ends and louver rails, anodized aluminum interior and door liners and aluminized steel top, back and bottom. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature and sweep gaskets, plasticized fin coil, and stainless steel breaker strips. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature

range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, rack guides, and removable ramps

Item 69 (Supplemental Bid No. 1)

MOBILE PAN RACKS

Quantity - 9

Make - New Age 1335

Size - 20-1/2" x 26" x 64" high

Capacity - Eighteen 18" x 26" pans on 3" centers

Description - Racks shall be fabricated of welded extruded aluminum 1" x 1" x .070" tubular uprights and framing, and 1-1/2" x 3-1/4" x .100" angle pan slides with corners chamfered and deburred. Gussets of 1-1/2" x 1-1/2" x 5/8" angle aluminum shall be welded to the bottom inside angles where horizontal bracing meets vertical uprights. Mount on platform type, 5" polyurethane tired swivel casters.

Item 70

COUNTER WITH SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 6'-0" x 30" x 36" high plus 6" high splash at wall and right; 15" x 18" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top, basin and splash over angle frame and mounted on a stainless steel cabinet base of box type construction with bottom shelf, central partial intermediate shelf, and mounted on 6" high adjustable counter legs. Provide neatly punched hole in undershelf for passage of drainline. Front and left end of top shall be formed in a turndown; rear and right in a short splash. Secure to wall and seal. Provide an apron at the sink per elevation with reinforced bottom edge.

Accessories - Deck mount faucet set and 2" lever waste outlet.

Item 71

COFFEE BREWER

No work in this Section. Item to be provided and installed by Owner's Vendor.

Item 72

Spare number

Item 73

Spare number

Item 74

EXHAUST VENTILATOR

Make - AquaMatic AM-ND-2-PSP-F or equal by Gaylord or Halton

Size - 9'-9" x 72" x 30" high plus 4" high collar, mounted up 6'-8" above finished floor; flat bottom; make-up air plenum 9'-9" x 9" x 6" high plus 2-3/4" collars; perforated bottom of plenums mounted flush with the ceiling grid.

Power - 0.3 KW - 120/60/1 to lights from DCV system

Exhaust - 1,933 CFM exhaust through a 18" x 10" collar at 0.617" static pressure. Blower and ductwork provided and installed by Ventilation Contractor.

Make-up air - 967 total CFM supply through three 6" x 28" collars at 0.086" static pressure. Make-up air unit and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.

Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.

Accessories - Provide unit with three UL Listed light fixtures with screw-in type halogen bulbs, factory prewired and left ready for final connection by the Electrical Contractor. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces on two sides. Provide with structural front panel, and balancing damper.

Item 75

Spare number

Item 76

FIRE SUPPRESSION SYSTEM

Make - Ansul R-102

Design - System shall provide protection at hood 74. Provide an automatic liquid fire suppressant system sized to meet all local codes, UL 300 and NFPA Codes. System shall provide surface protection for cooking equipment, hood and the exhaust duct work, if required. Tanks shall be mounted on wall per plan, 78" high to bottom and within a 16-1/2" x 23-1/2" x 7-1/2" high stainless steel cabinet and piping shall run hidden wherever possible. All pipes and fittings used to convey the chemical shall be scale free steel, 40 weight. Exposed piping located within the ventilator shall be stainless steel or chrome and limited to vertical drops only. Horizontal piping shall be run over the ventilator's top. Nozzles shall be swivel type with metal caps. Detection shall be fusible links rated per codes, and system shall rely on no outside source of power. The system shall be provided with a control box with indicator to indicate system status. Control head shall also include integral micro switch offering "normally open" and "normally closed" terminals for use by the Electrical Contractor for the shut-down of equipment and the sounding of alarms, etc. Suppressant tanks shall be stainless steel. Provide a properly sized mechanically operated gas shut-off valve (up to 3" diameter) for mounting by the Plumber at a point in the gas supply that will shut off fuel to all gas fired equipment. Provide and install a remote pull station per codes, complete with cables, conduit and pulleys. Coordinate installation of remote pull station with General Contractor to provide a recessed junction box mounted for installing the pull box with cable conduit concealed within walls. Provide system with class-K extinguisher as required.

Workmanship - Exposed stainless steel fittings and piping shall be assembled with special care to avoid marring or damaging the surfaces. Any pieces showing marks shall be removed and replaced with new materials. Chrome sleeves are not acceptable.

Test - Perform a puff test on the completed system and obtain the written approval of the local Fire Inspector.

Accessories - Provide metal caps on the nozzles. Provide two sets of double micro switches, one for use with the DCV system.

Item 77 (Supplemental Bid No. 1)

CONVEYOR OVEN

Make - Middleby Marshall PS540-2

Power - 4.1 amps - 208/60/1 - cord and plug (NEMA L6-20P)

Rating - (2) 3/4" gas inlets at 110,000 BTU/Hour

Description - Double stacked ovens shall be all standard construction with stainless steel front, sides, top, and interior, 40-1/2" long cooking chamber, 32" wide by 76-1/2" long cooking belt, constant heat impingement, dual air return, microprocessor controlled bake time and conveyor speed, adjustable jet finger, front loading window with cool handle, reversible conveyor direction, and mounted on casters. Crumb pans, end panels, air fingers, exit tray, and conveyor belt assembly shall all be removable for cleaning.

Accessories - Provide assembly with two 48" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr-Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the item 77, and the hose assembly with disconnect device connected to the building supply line.

Item 78 (Supplemental Bid No. 1)

MOBILE WORK TABLE

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 48" x 30" x 36" high to work surface

Construction - John Boos SBO12-O, 1-3/4" thick hard maple top with penetrating oil finish, mounted on four legs with gussets, 5" locking casters, undershelf, and 1" x 4" x 1" x 14 gauge stainless steel channels welded to the gussets. Break sharp corners of channels. Top shall be secured through slotted holes in the channels to permit expansion and contraction in the top.

Item 79 (Supplemental Bid No. 1)

PIZZA PREP REFRIGERATOR

Make - Beverage-Air DP67 or equal by Continental or True

Size - 67" x 36-3/4" over cutting board x 33" high to surface; 41-1/2" high over rail

Power - 6.3 amps - 1/4 HP - 120/60/1 - cord and plug

Description - Refrigerator shall be all standard construction with stainless steel top, front and ends, 2" thick polyurethane insulation, hinged doors with heavy duty self-closing hinges, anodized aluminum interior, air cooled refrigeration system with thermostatic controls and condensate evaporator, "cold air blanket" system, plastic coated evaporator, four wire shelves, and top fitted with a 19" deep white plastic cutting board, a full width pan opening complete with adapter bars and stainless steel pans, and removable lift-up pan covers. Mount on 3" high swivel casters; two with brakes.

Accessories - Provide unit with five year compressor warranty.

Item 80

WORK COUNTER WITH SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 7'-3" x 30" x 36" high plus 6" high splash at walls and end; 15" x 18" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top, basin and splash over angle frame and mounted on a stainless steel cabinet base of box type construction with bottom shelf, partial intermediate shelf, and mounted on 6" high adjustable counter legs. Provide neatly punched hole in undershelf for passage of drainline. Front of top shall be formed in a turndown; rear and ends in a short splash, finished exterior splash at right end. Secure to wall and seal. Provide an apron at the sink per elevation with reinforced bottom edge.

Accessories - Deck mount faucet set and 2" lever waste outlet.

Item 81 (Supplemental Bid No. 1)

WALL SHELF

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 7'-3" x 10" mounted 1" off face of wall up 54" above finished floor

Item 82 (Supplemental Bid No. 1)

ROLL-THRU HEATED CABINET

Make - Traulsen RIH 1-32 LP or equal by True Spec Series

Size - 35-1/2" x 32" x 83-1/4" high

Power - 9.6 amps - 1.5 KW - 120/208/60/1 - cord and plug (NEMA L14-20P)

Doors - Per plan with Inteltraul indicator facing kitchen

Capacity - 38.8 cubic feet

Description - Hot food cabinet shall be all standard construction with stainless steel exterior front, back, ends, and interior. Unit shall include automatic interior lighting, self-closing cam lift door hinges with 120° stay open feature, and stainless steel breaker strips. Heating system shall consist of monel sheathed strip heaters with natural convection and microprocessor control. Top of cabinet shall be provided with a vent for humidity control.

Accessories - Provide unit with welded corners of exterior door pans, rack guides, and removable ramps.

Item 83 (Supplemental Bid No. 1)

ROLL-THRU REFRIGERATOR

Make - Traulsen ARI 1-32 LPUT or equal by Tru Spec Series

Power - 11.6 amps - 1/3 HP - 120/60/1 - cord and plug

Capacity - 38.8 cubic feet

Doors - Per plan with Inteltraul indicator facing kitchen

Description - Refrigerator shall be all standard construction with stainless steel exterior front exterior and louver rails, anodized aluminum interior and door liners and aluminized steel top and bottom. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature and sweep gaskets, plasticized fin coil, and stainless steel breaker strips. Moistureproof Inteltraul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature

range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, rack guides, and removable ramps.

Item 84

Spare number

Item 85 (Supplemental Bid No. 1)

REACH-IN REFRIGERATOR

Make - Traulsen AHT 1-32 WUT - HHS or equal by True Spec Series

Power - 7 amps - 1/3 HP - 120/60/1 - cord and plug

Capacity - 24.2 cubic feet

Door - Half height, hinged on left

Certification - Unit shall be Energy Star compliant

Description - Refrigerator shall be all standard construction with stainless steel exterior front and ends and louver rails, anodized aluminum interior and aluminized steel top, back and bottom. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature, plasticized fin coil, stainless steel breaker strips. Mount on 6" high stainless steel adjustable legs. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a. Unit shall be Energy Star compliant.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, one adjustable chrome plated steel wire shelf in the bottom half and nine pair of #1 stainless steel angle type pan slides spaced 3" on center in the top half.

Item 86 (Supplemental Bid No. 1)

GRIDDLE

Make - Garland GTGG60-GT60M

Size - 59-1/16" x 32" x 13" high to work surface on legs; 16-1/3" high overall; 59" x 23" grilling surface

Power - 1 amps - 120/60/1 - cord and plug

Rating - 3/4" gas inlet at 140,000 BTU/Hour

Description - Griddle shall be all standard construction with 1" thick polished steel griddle plate with continuously welded splash on three sides and grease trough, stainless steel grease drawer, stainless steel sides and rear, and stainless steel front panel with controls, and mounted on stainless steel adjustable legs. Five individual burners shall be provided with thermostatic controls. Provide unit with a gas regulator and adjustable stainless steel legs.

Accessories - Provide with electronic spark ignition and a 48" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr-Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the oven, and the hose assembly with disconnect device connected to the building supply line.

Item 87 (Supplemental Bid No. 1)

MOBILE REFRIGERATED GRIDDLE STAND

Make - True TRCB-52-60 or equal by Beverage Air or Randell

Size - 60" x 32-1/8" x 25-3/8" high

Power - 8.1 amps - 120/60/1 - cord and plug

Description - Refrigerator shall be all standard construction with stainless steel top, front and ends, matching aluminum back, white aluminum interior door liners and walls with coved stainless steel interior bottom. Unit shall be insulated with foamed in place polyurethane and provided with self-contained air cooled refrigeration system with forced air coil and automatic timed defrost, interior thermometer, two drawers with stainless steel facing, liners and frames, removable heavy-duty drawer slides, removable magnetic drawer gaskets, and each capable of two 12" x 20" x 4" deep pans. Mount on 4" diameter casters with locks at front.

Accessories - Provide optional five year compressor warranty.

Item 88 (Supplemental Bid No. 1)

FRYER ASSEMBLY WITH FILTER DRAWER AND DUMP STATION

Make - Pitco 2-SSH55-SSTC-S/FD/BNB

Size - 31-1/4" plus 15-1/2" dump station on right end x 34-3/8" x 34" high to rim

Power - 1.4 amps - 120/60/1 - cord and plug (controls)

6 amps - 120/1 - cord and plug (for filter system)

8 amps - 120/1 - cord and plug (for dump station warmer)

Rating - 1" gas inlet at 160,000 BTU/Hour

Description - Fryers shall be factory assembled into a single unit of all standard construction and shall be complete with stainless steel body, splash, top and fryer pots, blower free atmospheric burner system, self cleaning thermostatically controlled burners and solid state fail-safe thermostats. Mount unit on 10" adjustable legs

Accessories - Provide assembly with a 36" long x 1" line size Dormont 16100 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr-Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the unit, and the hose assembly with disconnect device connected to the building supply line. Provide assembly with four twin sized baskets. Provide unit with a built-in filter drawer system, flush hose and provide 100 filter bags. Provide BNB dump station with warmer, and tank covers.

Item 89

STEAMER

Make - AccuTemp E62083E100 SGL Connected Evolution or equal by Market Forge or Groen

Size - 26-3/4" x 29" x 60" high on mobile stand

Power - 28 amps - 208/60/1 - cord and plug (NEMA L15-30P)

Certification - Unit shall be Energy Star compliant

Description - Steamer shall be all standard construction with a pan capacity of six 12" x 20" x 2-1/2" deep pans or four 12" x 20" x 4" deep pans, removable one-piece stainless steel wire racks, 14 gauge reinforced stainless steel fully insulated cavity, reversible stainless steel door, cast aluminum heating element, , 10 KW heat input, boilerless heating system, digital controls with independent timer, and low water, high water, overtemp warning lights and auto shut-off feature. Units to be NSF and UL listed and manufactured in the U.S.A.

Accessories - Provide unit with stainless steel support stand with casters, two with locks.

Item 90
Spare number

Item 91
Spare number

Item 92

EXHAUST VENTILATOR

Make - AquaMatic AM-ND-2-PSP-F or equal by Gaylord or Halton

Size - 13'-6" plus 12" utility cabinet at right end x 60" x 30" high plus 4" high collars, mounted up 6'-8" above finished floor; flat bottom; make-up air plenums 14'-6" x 14" x 6" high plus 2-3/4" collars; perforated bottom of plenums mounted flush with the ceiling grid.

Power - 0.4 KW - 120/60/1 to lights from DCV system

Exhaust - 3,105 total CFM exhaust through two 14" x 10" collars at 0.615" static pressure. Blower and ductwork provided and installed by Ventilation Contractor.

Make-up air - 2,484 total CFM supply through three 28" x 12" collars at 0.220" static pressure. Make-up air unit and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator, and seal to walls.

Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.

Accessories - Provide unit with four UL Listed light fixtures with screw-in type halogen bulbs, factory prewired and left ready for final connection by the Electrical Contractor. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces on three sides. Provide with structural front panel, balancing dampers, and one filter removal tool.

Item 93

VENTILATOR CONTROL SYSTEM

Make - CaptiveAire DCV-3111 or equal by or equal by Gaylord or Halton

Power - 20 amps circuit - 120/60/1 to logic controller

Scope - Furnish and install complete exhaust control system for the exhaust canopy in accordance with the plans and Manufacturers shop drawings. The system shall include programmable logic controller (PLC), variable frequency drives (VFD), stainless steel control enclosure, exhaust duct temperature sensors, room temperature sensor, LCD screen interface with cable, BACnet IP, all specified accessories, and those components required to provide complete and satisfactory systems in accordance with accepted HVAC practice. System shall control Items 74, 92, 97 and 159. Mount LCD screen control, recessed and flush to wall per plan 60" above floor.

Important: The installation work shall be performed by a fully qualified contractor employing a certified mechanic fully trained in the installation of the DCV hood system. Submittal shall list the installing company and the qualified system installer. Provide wiring diagrams and guidance to related trades to achieve correct operation of the system.

Item 94

FIRE SUPPRESSION SYSTEM

Make - Ansul R-102

Design - System shall provide protection at hoods 92 and 97. Provide an automatic liquid fire suppressant system sized to meet all local codes, UL 300 and NFPA Codes. System shall provide surface protection for cooking equipment, hood and the exhaust duct work, if required. Tanks shall be mounted in the hood manufacturer provided utility cabinet and piping shall run hidden wherever possible. All pipes and fittings used to convey the chemical shall be scale free steel, 40 weight. Exposed piping located within the ventilator shall be stainless steel or chrome and limited to vertical drops only. Horizontal piping shall be run over the ventilator's top. Nozzles shall be swivel type with metal caps. Detection shall be fusible links rated per codes, and system shall rely on no outside source of power. The system shall be provided with a control box with indicator to indicate system status. Control head shall also include integral micro switch offering "normally open" and "normally closed" terminals for use by the Electrical Contractor for the shut-down of equipment and the sounding of alarms, etc. Suppressant tanks shall be stainless steel. Provide a properly sized mechanically operated gas shut-off valve (up to 3" diameter) for mounting by the Plumber at a point in the gas supply that will shut off fuel to all gas fired equipment. Provide and install a remote pull station per codes, complete with cables, conduit and pulleys. Coordinate installation of remote pull station with General Contractor to provide a recessed junction box mounted for installing the pull box with cable conduit concealed within walls. Provide system with class-K extinguisher as required.

Workmanship - Exposed stainless steel fittings and piping shall be assembled with special care to avoid marring or damaging the surfaces. Any pieces showing marks shall be removed and replaced with new materials. Chrome sleeves are not acceptable.

Test - Perform a puff test on the completed system and obtain the written approval of the local Fire Inspector.

Accessories - Provide metal caps on the nozzles. Provide two sets of double micro switches, one for use with the DCV system.

Item 95

Spare number

Item 96

Spare number

Item 97

EXHAUST VENTILATOR

Make - AquaMatic AM-ND-2-PSP-F or equal by Gaylord or Halton

Size - 6'-6" x 10'-0" x 30" high plus 4" high collars, consisting of two 60" deep canopies joined back-to-back, mounted up 6'-8" above finished floor; flat bottom; two make-up air plenums 6'-6" x 18" x 6" high plus 2-3/4" collars; perforated bottom of plenums mounted flush with the ceiling grid.

Power - 0.4 KW - 120/60/1 to lights from DCV system

- Exhaust front - 1,495 CFM exhaust through a 14" x 10" collar at 0.570" static pressure.
- Exhaust back - 2,275 CFM exhaust through a 21" x 10" collar at 0.911" static pressure. Blower and ductwork provided and installed by Ventilation Contractor.
- Make-up air front - 1,508 total CFM supply through two 24" x 12" collars at 0.248" static pressure.
- Make-up air back - 1,508 total CFM supply through two 24" x 12" collars at 0.248" static pressure. Make-up air unit and ductwork provided and installed by Ventilation Contractor.
- Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.
- Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.
- Accessories - Provide unit with four UL Listed light fixtures with screw-in type halogen bulbs, factory prewired and left ready for final connection by the Electrical Contractor. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces on four sides. Provide with structural front panels, and balancing dampers.

Item 98

UTILITY CHASE

- Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts
- Size - 51" x 10" x 42" high
- Construction - Utility chase shall be constructed of a 14 gauge stainless steel top over angle frame on a stainless steel cabinet base of box type construction, mounted on a stainless steel channel base frame, and provided with stainless steel removable access panels, and removable recessed panels with neatly punched holes at service locations per details.
- Accessories - Provide mounted electric outlet complete with work box, GFI receptacle and stainless steel cover plate.

Item 99

GRIDDLE WITH STAND

- Make - Garland GTGG48-GT48M
- Size - 59-1/16" x 32" x 13" high to work surface on legs; 16-1/3" high overall; 59" x 23" grilling surface
- Power - 1 amps - 120/60/1 - cord and plug
- Rating - 3/4" gas inlet at 112,000 BTU/Hour
- Description - Griddle shall be all standard construction with 1" thick polished steel griddle plate with continuously welded splash on three sides and grease trough, stainless steel grease drawer, stainless steel sides and rear, and stainless steel front panel with controls, and mounted on

stainless steel adjustable legs. Four individual burners shall be provided with thermostatic controls. Provide unit with a gas regulator and adjustable stainless steel legs.

Accessories - Provide with electronic spark ignition and a 36" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr-Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the oven, and the hose assembly with disconnect device connected to the building supply line. Provide with mobile stainless steel stand with solid top and holding shelves.

Item 100

CHAR BROILER

Make - MagiKitch'n FM-RMB-48

Size - 48" x 27-3/4" plus 6" deep shelf x 35" high to cooking surface; 43" high overall

Rating - 3/4" gas inlet at 150,000 BTU per hour

Description - Broiler shall be all standard construction with stainless steel exterior front, sides and splash, and mounted on a matching stand. Unit shall have ten individually controlled burners with metal radiants, three minute preheat time, adjustable angled top grid, and insulated panels. Mount unit on 5" diameter polyurethane tired swivel casters.

Accessories - Provide unit with a water tub accessory. Provide assembly with a 36" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr-Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the broiler and the hose assembly with disconnect device connected to the building supply line.

Item 101

SERVING COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 13'-8" x 44" x 34" high

Power -

- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet and apron mounted control for heated surface, Item 104;
- (1) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for convenience;
- (2) 20 amps circuit - 120/60/1 to each of two body mounted GFI outlets and apron mounted control for soup wells, Items 103;
- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet for cold pan, Item 105;
- (1) 800 watts - 208/60/1 to apron mounted control for heat lamp at Item 102;
- (1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 102

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide raw openings for the soup wells, and flanged openings for the refrigerated pan and heated surface with all edges flanged down 1" and corners filled and welded. Provide plate cabinets per section details and Plate Shelf Plan Detail (5/FS1.3), and finished end panels where the ends of the counter are exposed. Breath guards shall be mounted using hardware that mounts below the counter top surface.

Mount on eight 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear

legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Plate cabinets shall be provided with PL-1 laminated panel interior back and ends per finish schedule on Drawing FS3.3 and a stainless steel shelf with turn down front edge per details. Cabinet panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 102

BREATH GUARD ASSEMBLY WITH HEAT LAMP AND LIGHTS

Make - Versa-Gard VG2

Size - 97-1/2" end support centerline length x 18" high

Power - 800 watts - 208/60/1 to heat lamp; 120/60/1 to lights

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelf, adjustable front panels, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting in counter apron. Provide with a Hatco GRNH-36 mounted over the heated surface with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 103

SOUP WELLS

Quantity - 2

Make - Wells SS-10TDUCI-120

Power - 825 watts each - 120/60/1 - cord and plug

Description - Wells shall be all standard construction, fully insulated, built-in circular type with Wellslok and sealing gasket, one-piece, coved corner stainless steel interior, galvanized steel element outer wrap, and provided with a cord and plug, drain outlet, thermostatic controls with off position, power "on" indicator light, and mounting hardware. Mount the controls in an accessible location below the counter top. Manifold pairs of wells into a single 3/4" copper drain line fitted with quarter turn ball type drain valve, clean-out, and leave ready for connection by Plumber.

Accessories - Provide with inserts and hinged lids.

Item 104

HEATED SURFACE

Make - Hatco HBGB-3618

Size - 36" x 18" plus perimeter flange

Power - 5.3 amps - 630 watts - 120/60/1 - cord and plug

Description - Black ceramic glass aluminum surface with thermostatic controlled heated base with 100° to 200°F. range, stainless steel flanged edge for drop-in installation, and remote control box.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 105

REFRIGERATED PAN

Make - Atlas RM-3 or equal by Hatco

Size - 45-3/4" x 26-1/2" with 39-3/8" x 19-7/8" x 9" deep pan

Power - 6 amps - 1/4 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 106

Spare number

Item 107

Spare number

Item 108

Spare number

Item 109
Spare number

Item 110
BREATH GUARD ASSEMBLY WITH HEAT LAMPS AND LIGHTS
Make - Versa-Gard VG15/VG15-SK Custom
Size - 75-1/2" VG15-SK section end support centerline length, plus approximately 12" fixed front VG15 section, plus approximately 58" adjustable front VG15 section; 14" deep top shelf on VG15-SK section
Power - 800 watts - 208/60/1 to heat lamp; 120/60/1 to lights
Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelves, fixed and adjustable front panels, and one end panel on VG15-SK section. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.
Accessories - Provide VG15-SK section with LED lighting with remote control for mounting in counter apron. Provide with a Hatco GRNH-36 mounted over the heated surface with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 111
BREAD DISPLAY
No work in this Section. Item to be provided by Owner.

Item 112 (Supplemental Bid No. 1)
UNDERCOUNTER REFRIGERATORS
Quantity - 2
Make - Beverage-Air UCR34Y or equal by True or Randell
Size - 34" x 19-1/2" x 31" high on legs
Power - 4 amps - 1/5 HP - 120/60/1 - cord and plug
Description - Refrigerator shall be all standard construction with stainless steel front and ends, polyurethane insulation, hinged doors with heavy duty self-closing hinges, anodized aluminum interior, bottom mounted lift-out air cooled refrigeration system with thermostatic controls and condensate evaporator, four wire shelves, and top designed for undercounter mounting. Mount on adjustable stainless steel legs.
Accessories - Provide unit with five year compressor warranty.

Item 113
GRILL SERVING COUNTER
Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts
Size - "U"-shaped per plan, 18'-4" x 12'-0" overall; 44" deep front section, 30" deep at extended ends x 34" high
Power -
(2) 20 amps circuit - 120/60/1 to body mounted GFI outlets and apron mounted controls for heated surfaces, Item 115;
(5) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for convenience;

- (2) 20 amps circuit - 120/60/1 to body mounted GFI outlet and apron mounted switch for cold pans, Item 116;
- (2) 20 amps circuit - 120/60/1 to body mounted GFI outlet for undercounter refrigerators, Item 112;
- (2) 800 watts - 208/60/1 to apron mounted control for heat lamp at Items 110 and 114;
- (2) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Items 110 and 114

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide flanged openings for the refrigerated pan and heated surface with all edges flanged down 1" and corners filled and welded. Provide plate cabinets per section details and Plate Shelf Plan Detail (5/FS1.3), and finished end panels where the ends of the counter are exposed. Breath guards shall be mounted using hardware that mounts below the counter top surface.

Mount on twenty 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Plate cabinets shall be provided with PL-1 laminated panel interior back and ends per finish schedule on Drawing FS3.3 and a stainless steel shelf with turn down front edge per details. Cabinet panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 114

BREATH GUARD ASSEMBLY WITH HEAT LAMPS AND LIGHTS

Make - Versa-Gard VG15/VG15-SK Custom

Size - 75-1/2" VG15-SK section end support centerline length, plus approximately 12" fixed front VG15 section, plus approximately 88" adjustable front VG15 section; 14" deep top shelf on VG15-SK section

Power - 800 watts - 208/60/1 to heat lamp; 120/60/1 to lights

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelves, fixed and adjustable front panels, and one end panel on VG15-SK section. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide VG15-SK section with LED lighting with remote control for mounting in counter apron. Provide with a Hatco GRNH-36 mounted over the heated surface with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 115

HEATED SURFACES

Quantity - 2

Make - Hatco HBGB-3618

Size - 36" x 18" plus perimeter flange

Power - 5.3 amps - 630 watts - 120/60/1 - cord and plug

Description - Black ceramic glass aluminum surface with thermostatic controlled heated base with 100° to 200°F. range, stainless steel flanged edge for drop-in installation, and remote control box.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 116

REFRIGERATED PANS

Quantity - 2

Make - Atlas RM-1 or equal by Hatco

Size - 18-1/4" x 26-1/2" with 11-7/8" x 19-7/8" x 9" deep pan

Power - 3 amps - 1/5 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 117

Spare number

Item 118
Spare number

Item 119
CLASSICS SERVING COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 11'-0" x 44" x 34" high

Power -

- (2) 20 amps circuit - 120/60/1 to body mounted GFI outlets and apron mounted controls for heated surface, Item 123;
- (2) 20 amps circuit - 120/60/1 to each of two body mounted GFI outlets for undercounter heated cabinets, Items 122;
- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet for carving station, Item 121;
- (2) 800 watts - 208/60/1 to apron mounted control for heat lamp at Item 120;
- (1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 120

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide flanged openings for the heated surfaces with all edges flanged down 1" and corners filled and welded. Breath guards shall be mounted using hardware that mounts below the counter top surface.

Mount on eight 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 120

BREATH GUARD ASSEMBLY WITH HEAT LAMPS AND LIGHTS

Make - Versa-Gard VG2

Size - 87-1/2" end support centerline length x 18" high

Power - (2) 800 watts - 208/60/1 to heat lamp; 120/60/1 to lights

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelf, adjustable front panels, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting in counter apron. Provide with two Hatco GRNH-36 mounted over the heated surfaces with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 121

CARVING STATION

No work in this Section. Item to be provided and installed by Owner's Vendor.

Item 122 (Supplemental Bid No. 1)

UNDERCOUNTER HEATED CABINETS

Quantity - 2

Make - Alto-Shaam 300-S or equal by FWE

Size - 17-1/2" x 25-7/8" x 18-3/8" high

Power - 6.7 amps - 800 watts - 120/60/1 - cord and plug

Description - Unit shall be all standard construction with 20 gauge stainless steel exterior, stainless steel interior, stainless steel side racks with five positions, two chrome plated wire shelves, hinged door with magnetic latch, insulated on all sides, two carrying handles on each side, and provided with wraparound heating system with adjustable thermostat.

Accessories - Provide with carving holder, drip pan, and chrome wire shelf.

Item 123

HEATED SURFACES

Quantity - 2

Make - Hatco HBGB-3618

Size - 36" x 18" plus perimeter flange

Power - 5.3 amps - 630 watts - 120/60/1 - cord and plug

Description - Black ceramic glass aluminum surface with thermostatic controlled heated base with 100° to 200°F. range, stainless steel flanged edge for drop-in installation, and remote control box.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 124

Spare number

Item 125

STIR-FRY SERVING COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - Shape per plan; 15'-8" x 44" x 34" high; 4'-5" x 32" notch for Item 129

Power -

- (1) 2.0 KW - 208/60/1 to apron mounted disconnect for two hot food wells, Item 128;
- (1) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for convenience;
- (2) 20 amps circuit - 120/60/1 to each of two apron mounted GFI outlets for rice cookers, Items 130;
- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet for cold pan, Item 127;
- (1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 126

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide raw openings for the hot food wells, and a flanged opening for the refrigerated pan with all edges flanged down 1" and corners filled and welded. Breath guards shall be mounted using hardware that mounts below the counter top surface.

Mount on ten 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 126

BREATH GUARD ASSEMBLY

Make - Versa-Gard VG2

Size - 72-1/2" end support centerline length x 18" high

Power - 120/60/1 to lights

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelf, adjustable front panels, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting in counter apron.

Item 127

REFRIGERATED PAN

Make - Atlas RM-2 or equal by Hatco

Size - 32" x 26-1/2" with 25-5/8" x 19-7/8" x 9" deep pan

Power - 6 amps - 1/4 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 128

HOT FOOD WELLS

Quantity - 2

Make - Piper CCF-D-A-I-L-20-10 or equal by Hatco

Power - 1.0 KW - 208/60/1 each

Description - Hot food wells to be all standard construction, top mount type with one-piece, coved corner stainless steel interior, galvanized steel outer wrap, insulated on five sides, lead wires encased in Fabricator provided flexible armored conduit, drain outlet, infinite heat switch controls with off position, and mounting hardware. Wells shall be Fabricator wired to a single point with disconnect switch in accordance with UL Requirements.

Accessories - Mount in group of two and provide a quarter turn ball type shut-off valve and Fabricator installed 3/4" copper manifold connecting the wells, complete with cleanout, left ready for extending to the floor drain by the Plumbing Contractor.

Item 129 (Supplemental Bid No. 1)

INDUCTION COOKING STATION

Make - Electrolux Libero Point 3 600064 (ELP3UX)

Size - 51-1/2" x 30-1/2" x 47-1/2" high

Power - 34 amps - 208/60/3 - cord and plug (NEMA 15-50P)

Description - Cooking station shall be all standard stainless steel construction with integral variable speed radial fan ventilation system, mechanical filter, metallic mesh filter, carbon activated

filter, glass side splash and front with metal serving shelf, side supports with two each stainless steel 1/9 size 2.5" deep containers, and mounted on swivel casters with brakes.

Accessories - Provide with three 603736 (DZL2U) induction cooktops.

Item 130 (Supplemental Bid No. 1)

RICE COOKERS

Quantity - 2

Make - Panasonic SR-42HZP

Size - 17" x 15" x 12" high

Power - 12.9 amps - 120/60/1 - cord and plug

Description - Rice cooker shall be all standard construction with stainless steel lid, aluminum alloy removable pan liner, integral thermal safety fuse, and automatic shut-off, and 23 cup uncooked rice capacity.

Item 131

Spare number

Item 132

Spare number

Item 133

PIZZA SERVING COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 12'-0" x 44" x 34" high

Power -

- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet and apron mounted control for heated surface, Item 137;
- (1) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for convenience;
- (1) 2.0 KW - 208/60/1 to apron mounted disconnect for two hot food wells, Item 136;
- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet for cold pan, Item 135;
- (1) 1.4 KW - 208/60/1 to apron mounted control for heat lamp at Item 134;
- (1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 134

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide raw openings for the hot food wells, and flanged openings for the refrigerated pan and heated surface with all edges flanged down 1" and corners filled and welded. Provide plate cabinets per section details and Plate Shelf Plan Detail (5/FS1.3), and finished end panels where the ends of the counter are exposed. Breath guards shall be mounted using hardware that mounts below the counter top surface.

Mount on eight 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Plate cabinets shall be provided with PL-1 laminated panel interior back and ends per finish schedule on Drawing FS3.3 and a stainless steel shelf with turn down front edge per details. Cabinet panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 134

BREATH GUARD ASSEMBLY WITH HEAT LAMP AND LIGHTS

Make - Versa-Gard VG2

Size - 11'-5-1/2" end support centerline length x 18" high

Power - 1.4 KW - 208/60/1 to heat lamp; 120/60/1 to lights

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelf, adjustable front panels, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting in counter apron. Provide with Hatco GRNH-60 mounted over the heated surfaces with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 135

REFRIGERATED PAN

Make - Atlas RM-2

Size - 32" x 26-1/2" with 25-5/8" x 19-7/8" x 9" deep pan

Power - 6 amps - 1/4 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet,

and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.
Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 136

HOT FOOD WELLS

Quantity - 2

Make - Piper CCF-D-A-I-L-20-10 or equal by APW/Wyott or Wells

Power - 1.0 KW - 208/60/1 each

Description - Hot food wells to be all standard construction, top mount type with one-piece, coved corner stainless steel interior, galvanized steel outer wrap, insulated on five sides, lead wires encased in Fabricator provided flexible armored conduit, drain outlet, infinite heat switch controls with off position, and mounting hardware. Wells shall be Fabricator wired to a single point with disconnect switch in accordance with UL Requirements.

Accessories - Mount in group of two and provide a quarter turn ball type shut-off valve and Fabricator installed 3/4" copper manifold connecting the wells, complete with cleanout, left ready for extending to the floor drain by the Plumbing Contractor.

Item 137

HEATED SURFACE

Make - Hatco HBGB-6018

Size - 60" x 18" plus perimeter flange

Power - 8.8 amps - 1,050 watts - 120/60/1 - cord and plug

Description - Black ceramic glass aluminum surface with thermostatic controlled heated base with 100° to 200°F. range, stainless steel flanged edge for drop-in installation, and remote control box.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 138

Spare number

Item 139

DELI SERVING COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - "U"-shaped per plan, 16'-4" x 13'-0" overall; 44" deep at ends, 16" deep in front of prep top refrigerators x 34" high

Power -

(2) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for convenience;

(2) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for toaster, Item 143;

(2) 20 amps circuit - 120/60/1 to body mounted NEMA 6-20R receptacles for Items 141;

(2) 20 amps circuit - 120/60/1 to body mounted GFI outlet for undercounter refrigerators, Item 142;

(2) 20 amps circuit - 120/60/1 to body mounted GFI outlet for prep refrigerators, Item 144;

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide flanged openings for the refrigerated pan and heated surface with

all edges flanged down 1" and corners filled and welded. Provide plate cabinets per section details and Plate Shelf Plan Detail (5/FS1.3), and finished end panels where the ends of the counter are exposed. Breath guards shall be mounted using hardware that mounts below the counter top surface.

Mount on eighteen 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Plate cabinet shall be provided with PL-1 laminated panel interior back and ends per finish schedule on Drawing FS3.3 and a stainless steel shelf with turn down front edge per details. Cabinet panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 140

BREATH GUARD ASSEMBLY

Make - Versa-Gard VG16/VP1 Custom

Size - length and shape per plan x 18" high; 6" top shelf on adjustable sections; 11" top glass on fixed sections

Description - Partially convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelf, fixed and adjustable front panels, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Coordinate access for mounting flanges with counter fabricator.

Item 141 (Supplemental Bid No. 1)

PANINI GRILLS

Quantity - 2

Make - Equipex Sodir "Panini"

Power - 12 amps - 3.0 KW - 208/60/1 - cord and plug

Description - Grill shall be all standard construction with stainless steel base, grooved cast iron top and bottom plates, thermostatic controls to 580°F with separate on-off switches and pilot lights, adjustable spring counterbalanced top and drip tray with scraper.

Item 142 (Supplemental Bid No. 1)

UNDERCOUNTER REFRIGERATORS

Quantity - 2

Make - Beverage-Air UCR48A or equal by True or Randell

Size - 48" x 27" plus door thickness x 34" high

Power - 3.3 amps - 1/5 HP - 120/60/1 - cord and plug

Doors - Center opening

Description - Refrigerator shall be all standard construction with stainless steel front and ends, 2" thick polyurethane insulation, hinged door with heavy duty self-closing hinges, anodized aluminum interior, lift-out air cooled refrigeration system with thermostatic controls and condensate evaporator, four wire shelves, and top designed for undercounter mounting. Mount on adjustable stainless steel legs.

Accessories - Provide unit with five year compressor warranty.

Item 143 (Supplemental Bid No. 1)

SLOT TOASTERS

Quantity - 2

Make - Waring WCT810 or equal by Wells

Power - 16.9 amps - 120/60/1 - cord and plug

Description - Toaster shall be all standard brushed stainless steel housing, four slots, lift control lever, rotary dial toasting control, and pull out crumb tray.

Item 144 (Supplemental Bid No. 1)

PREP TOP REFRIGERATORS

Quantity - 2

Make - Randell 51347PO (modified)

Size - 47" x 33" x 34" high to work surface; remove standard 7-3/4" high splash and finish with matching stainless steel

Power - 9 amps - 1/3 HP - 120/60/1 - cord and plug

Description - Refrigerator shall be all standard construction with 16 gauge stainless steel top, 18 gauge stainless steel front, ends and back panel, one 27" wide door, coved stainless steel interior rear and bottom, and vacuum formed thermoplastic ends, jams and door liners. Top opening shall be complete with anti-freezing pan assist, perforated bottom and modified to be capable of holding twelve 1/6 size pans. Unit shall be insulated with foamed in place polyurethane and provided with air cooled refrigeration system, mounted on the left end, with expansion valve, thermostatic controls and hot gas condensate evaporator, forced air coil and independent pan control, full width x 10" deep removable composition cutting board, and interior thermometer. Mount on low profile casters. Top shall be fitted with two removable stainless steel covers.

Accessories - Provide optional five year compressor warranty, exterior reading dial thermometer, adapter bars and a full complement of 6" deep stainless steel 1/6 size pans.

Item 145 (Supplemental Bid No. 1)

RAPID COOK OVENS

Quantity - 2

Make - Turbochef Encore

Size - 21-1/2" x 30" x 19" high plus legs

Power - 30 amps circuit - 208/60/1 - cord and plug (NEMA 6-30P)

Description - Oven shall be all standard construction with powder coated steel exterior, powder coated aluminum front and door panel, and 201 stainless steel interior. The interior cooking compartment shall be 15-1/2" x 14-1/2" deep x 6" high, variable speed top and/or bottom recirculating impingement airflow and side launch microwave cooking system, catalytic converter for ventless operation, digital controls with up to 256 programmable recipes, 4" high adjustable legs. Provided with aluminum paddle, cleaning detergents, non-stick baskets, oven rack and baking stone.

Accessories - Provide with stacking kit

Item 146

COUNTER WITH SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 6'-0" x 34" x 34" high plus 6" high splash at wall; mitered corners per plan; 15" x 18" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top, basin and splash over angle frame and mounted on a stainless steel cabinet base of box type construction with partial bottom shelf, and mounted on 6" high adjustable legs. Provide neatly punched hole in undershelf for passage of drainline. Front and ends of top shall be formed in a turndown; rear in a short splash. Secure to wall and seal. Provide with finished back, base opening for undercounter refrigerator (Item 148), and double-pan hinged stainless steel door at sink.

Accessories - B-0321 deck mount faucet modified with wrist blade handles, and 2" lever waste outlet. Provide with interior cabinet mounted outlet for Item 148 and front mounted recessed outlet, both complete with work boxes, GFI receptacles and stainless steel cover plate.

Item 147 (Supplemental Bid No. 1)

MANUAL SLICER

Make - Hobart HS8 or equal by Bizerba

Power - 5 amps - 1/2 HP - 120/60/1 - cord and plug

Description - Slicer shall be all standard construction, manual type with anodized cast aluminum housing and base, 13" diameter stainless steel knife with permanent ring guards, totally enclosed, permanently lubricated ball bearing motor, 430 RPM blade with Poly-V belt drive, capable of 7-1/2" diameter product and provided with thermoplastic coated steel feed grip, cast aluminum gauge plate with ribbed stainless steel face, water protected double pole toggle type switch with push rod, neon indicator light, top mounted and removable knife sharpener with two Borazon stones, adjustable gauge plate from "0" to 1", and rubber feet. Unit to be provided with mechanical and electrical interlocks to include home position start, locked gauge plate when carriage is removed, and no-volt release.

Accessories - Provide unit with automatic shut-off to stop unit if not used for thirty seconds.

Item 148 (Supplemental Bid No. 1)

UNDERCOUNTER REFRIGERATOR

Make - Beverage-Air UCR27A or equal by Randell or True

Size - 27" x 27" body x 31-1/2" high

Power - 4 amps - 1/6 HP - 120/60/1 - cord and plug

Door - Hinged on right

Description - Refrigerator shall be all standard construction with stainless steel front and ends, 2" thick polyurethane insulation, hinged door with heavy duty self-closing hinges, anodized aluminum interior, lift-out air cooled refrigeration system with thermostatic controls, non-CFC refrigerant and condensate evaporator, two wire shelves, and top designed for undercounter mounting.

Accessories - Provide unit with five year compressor warranty. Mount on 3" high casters.

Item 149 (Supplemental Bid No. 1)

MOBILE OVEN STAND

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 27" x 30" x 24" high

Construction - 14 gauge stainless steel top over channel frame, edges formed in turn down, legs with gussets, undershelf, and 5" diameter casters, two with brakes.

Item 150

SALAD BAR COUNTERS

Quantity - 2

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 11'-0" x 48" x 34" high

Power -

(1) 20 amps circuit - 120/60/1 to body mounted GFI outlet for cold pan, Item 152;

(2) 20 amps circuit - 120/60/1 to body mounted GFI outlets and mounted controls for soup wells, Items 153;

(1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 156

Construction - 14 gauge stainless steel top with all edges turned down 2" per details and corners welded. Provide raw openings for the soup wells, and a flanged opening for the refrigerated pan with all edges flanged down 1" and corners filled and welded. Breath guards shall be mounted using hardware that mounts below the counter top surface. Counter top shall secure to a millwork cabinet base constructed per details with plate cabinets and hinged doors. Plate cabinets shall have laminated panel back and ends and stainless steel shelf with front edge turned down per details. Doors shall have concealed hinges and shall be provided with stainless steel pulls per details. Provide ends of counter with stainless steel louvered panels to allow adequate air flow to cold pan refrigeration system. Provide stainless steel brackets below the top in accessible locations behind doors for mounting soup well and breath guard light controls. Provide finished opening in cabinet base for access to floor sink below. Opening must be properly located and large enough to remove floor sink grate for cleaning. Cabinet shall be mounted on stainless steel adjustable counter legs welded to channel supports. Stainless steel angles shall be mounted to the bottom perimeter under the base with 12" wide openings at all legs for leveling access. Angle shall be used for attaching the stainless steel

perimeter toe kick per details. Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated. Exterior shall be constructed of PL-2 laminated panels per finish schedule on Drawing FS3.3

Conditioning - See Item 193

Item 151

BREATH GUARD ASSEMBLY WITH LIGHTS

Quantity - 2

Make - Versa-Gard VG13C-DS

Size - 7'-10" x 39-3/4" x 18-1/2" high

Power - 120/60/1 to lights

Description - Self service breath guard shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass curved top, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting below the counter.

Item 152

REFRIGERATED PAN

Quantity - 2

Make - Atlas RM-6 or equal by Hatco

Size - 87" x 26-1/2" with 80-5/8" x 19-7/8" x 9" deep pan

Power - 10.7 amps - 1/2 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting below the counter in an accessible location, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 153

SOUP WELLS

Quantity - 4

Make - Wells SS-10TDUCI-120

Power - 825 watts each - 120/60/1 - cord and plug

Description - Wells shall be all standard construction, fully insulated, built-in circular type with Wellslok and sealing gasket, one-piece, coved corner stainless steel interior, galvanized steel element outer wrap, and provided with a cord and plug, drain outlet, thermostatic controls with off position, power "on" indicator light, and mounting hardware. Mount the controls in an accessible location below the counter top. Manifold pairs of wells into a single 3/4" copper drain line fitted with quarter turn ball type drain valve, clean-out, and leave ready for connection by Plumber.

Accessories - Provide with inserts and hinged lids.

Item 154

VERTICAL GLASS GUARD

Make - Versa-Gard VP24

Size - Length and shape per plan x 18" end panel x 26-1/4" high

Description - Full service vertical glass guard shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass front panels, and one end panel. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Coordinate access for mounting flanges with counter fabricator. Unit to share common end post with Item 156

Item 155

ASIAN GRILL / BREAKFAST SERVING COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - Shape per plan; approximately 27'-0" long x 44" x 34" high

Power -

- (2) 20 amps circuit - 120/60/1 to body mounted GFI outlet and apron mounted control for heated surfaces, Items 157;
- (3) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for convenience;
- (2) 20 amps circuit - 120/60/1 to apron mounted GFI outlet for waffle irons, Items 169;
- (1) 2.8 KW - 208/60/1 to apron mounted receptacle for toaster, Item 172;
- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet and apron mounted switch for cold pan, Item 170;
- (1) 20 amps circuit - 120/60/1 to body mounted GFI outlet for grill, Item 158;
- (2) 20 amps circuit - 120/60/1 to body mounted GFI outlet for heated drawers, Items 175;
- (2) 800 watts - 208/60/1 to apron mounted control for heat lamps at Item 156;
- (1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 156

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" per details and corners welded. Provide a flanged notch in top at Evo grill with edges flanged down 2" and corners filled and welded. Provide flanged openings for the refrigerated pan and heated surfaces with all edges flanged down 1" and corners filled and welded. Provide plate cabinets per section details and Plate Shelf Plan Detail (5/FS1.3), and finished end panels where the ends of the counter are exposed. Breath guards shall be mounted using hardware that mounts below the counter top surface. Provide openings in front panels and brackets below counter for mounting heated drawers in the counter front per plan.

Mount on eighteen 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor. Provide similar reinforcement between rear legs where an undershelf does not exist. Provide a stainless steel angle to be mounted between legs at the bottom front edge and exposed ends under the base for attaching the stainless steel toe kick per details.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to

legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and ends of counter shall be provided with PL-1 laminated panels per finish schedule on Drawing FS3.3. Panels shall be mounted per the details and all joints to be hairline type. Joint between a front and end panel shall appear on the end panel face. Panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face. Provide stainless steel corner guards.

Plate cabinet shall be provided with PL-1 laminated panel interior back and ends per finish schedule on Drawing FS3.3 and a stainless steel shelf with turn down front edge per details. Cabinet panels shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 156

BREATH GUARD ASSEMBLY WITH HEAT LAMPS AND LIGHTS

Make - Versa-Gard VG2

Size - 87-1/2" end support centerline length x 18" high

Power - (2) 800 watts - 208/60/1 to heat lamp; 120/60/1 to lights

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass top shelf, adjustable front panels, one end panel. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator. Unit to share common front end post with Item 154

Accessories - Provide with LED lighting with remote control for mounting in counter apron. Provide with two Hatco GRNH-36 mounted over the heated surfaces with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 157

HEATED SURFACES

Quantity - 2

Make - Hatco HBGB-3618

Size - 36" x 18" plus perimeter flange

Power - 5.3 amps - 630 watts - 120/60/1 - cord and plug

Description - Black ceramic glass aluminum surface with thermostatic controlled heated base with 100° to 200°F. range, stainless steel flanged edge for drop-in installation, and remote control box.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 158

EVO GRILL

Make - Evo Affinity 30Ge

Size - 36-1/2" wide x 11-1/2" high; 30" diameter cooking surface

Power - 15 amps- 120/60/1 - cord and plug

Rating - 1/2" gas inlet at 45,000 BTU/Hour

Description - Grill shall be all standard construction with stainless steel exterior, 30" circular seasoned steel cooking surface, two temperature zones between inner and outer surface, electronically monitored dual independent gas burners, variable temperatures 225°F to 700°F, inner burner 13,000 BTUs, outer burner 24,000 BTUs, separate analog control knobs for inner and outer burners, digital temperature display for inner and outer zones, and stainless steel drip pans and collection trays. Mount in counter top opening at Item 155.

Item 159

EXHAUST VENTILATOR

Make - AquaMatic AM-NIRH or equal by Gaylord or Halton

Size - 72" diameter x 30" high plus 4" high collar, mounted up 6'-8" above finished floor; flat bottom

Power - 0.2 KW - 120/60/1 to lights from DCV system

Exhaust - 3,300 CFM exhaust through a 22" x 14" collar at 0.876" static pressure. Blower and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.

Accessories - Provide unit with two UL Listed light fixtures with screw-in type halogen bulbs, factory prewired and left ready for final connection by the Electrical Contractor. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces.

Item 160

Spare number

Item 161

FIRE SUPPRESSION SYSTEM

Make - Ansul R-102

Design - System shall provide protection at hood 159. Provide an automatic liquid fire suppressant system sized to meet all local codes, UL 300 and NFPA Codes. System shall provide surface protection for cooking equipment, hood and the exhaust duct work, if required. Tanks shall be mounted on wall per plan, 78" high to bottom and within a 16-1/2" x 23-1/2" x 7-1/2" high stainless steel cabinet and piping shall run hidden wherever possible. All pipes and fittings used to convey the chemical shall be scale free steel, 40 weight. Exposed piping located within the ventilator shall be stainless steel or chrome and limited to vertical drops only. Horizontal piping shall be run over the ventilator's top. Nozzles shall be swivel type with

metal caps. Detection shall be fusible links rated per codes, and system shall rely on no outside source of power. The system shall be provided with a control box with indicator to indicate system status. Control head shall also include integral micro switch offering "normally open" and "normally closed" terminals for use by the Electrical Contractor for the shut-down of equipment and the sounding of alarms, etc. Suppressant tanks shall be stainless steel. Provide a properly sized mechanically operated gas shut-off valve (up to 3" diameter) for mounting by the Plumber at a point in the gas supply that will shut off fuel to all gas fired equipment. Provide and install a remote pull station per codes, complete with cables, conduit and pulleys. Coordinate installation of remote pull station with General Contractor to provide a recessed junction box mounted for installing the pull box with cable conduit concealed within walls. Provide system with class-K extinguisher as required.

Workmanship - Exposed stainless steel fittings and piping shall be assembled with special care to avoid marring or damaging the surfaces. Any pieces showing marks shall be removed and replaced with new materials. Chrome sleeves are not acceptable.

Test - Perform a puff test on the completed system and obtain the written approval of the local Fire Inspector.

Accessories - Provide metal caps on the nozzles. Provide two sets of double micro switches, one for use with the DCV system.

Item 162 (Supplemental Bid No. 1)

PREP TOP REFRIGERATOR

Make - True TPP-60 or equal by Beverage Air or Randell

Size - 60-1/4" x 32-1/4" x 36-1/2" high to work surface; 42" high over rail

Power - 7.9 amps - 1/3 HP - 120/60/1 - cord and plug

Description - Refrigerator shall be all standard construction with stainless steel top, front and ends, aluminum finished back, polyurethane insulation, hinged doors, aluminum interior with stainless steel floor with coved corners, air cooled refrigeration system with thermostatic controls and condensate evaporator, "air flow" system, plastic coated evaporator, two coated wire shelves, and top fitted with a 19-1/2" deep white plastic cutting board, a full width pan opening complete with adapter bars and stainless steel pans, and removable insulated lift-up pan cover. Mount on 5" diameter swivel casters; two with brakes.

Accessories - Provide unit with five year compressor warranty.

Item 163 (Supplemental Bid No. 1)

WALL SHELF

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 4'-3" x 10" mounted 1" off face of wall up 54" above finished floor

Item 164

WORK COUNTER WITH SINK

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 4'-3" x 30" x 36" high plus 6" high splash at wall and left; 15" x 18" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top, basin and splash over angle frame and mounted on a stainless steel cabinet base of box type construction with bottom shelf, partial intermediate shelf, and mounted on 6" high adjustable counter legs. Provide neatly punched hole in

undershelf for passage of drainline. Front and right end of top shall be formed in a turndown; rear and left in a short splash with finished exterior end. Secure to wall and seal. Provide hinged double-pan stainless steel doors at front.

Accessories - Deck mount faucet set and 2" lever waste outlet.

Item 165 (Supplemental Bid No. 1)

REACH-IN REFRIGERATOR

Make - Traulsen AHT 1-32 WUT - HHS or equal by True Spec Series

Power - 7 amps - 1/3 HP - 120/60/1 - cord and plug

Capacity - 24.2 cubic feet

Door - Half height, hinged on left

Certification - Unit shall be Energy Star compliant

Description - Refrigerator shall be all standard construction with stainless steel exterior front and ends and louver rails, anodized aluminum interior and aluminized steel top, back and bottom. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature, plasticized fin coil, stainless steel breaker strips. Mount on 6" high stainless steel adjustable legs. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a. Unit shall be Energy Star compliant.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, one adjustable chrome plated steel wire shelf in the bottom half and nine pair of #1 stainless steel angle type pan slides spaced 3" on center in the top half.

Item 166 to 168

Spare number

Item 169 (Supplemental Bid No. 1)

WAFFLE MAKERS

Quantity - 2

Make - Waring WW180

Power - 10 amps - 1.2 KW - 120/60/1 - cord and plug

Description - Waffle iron shall be all standard construction with die-cast housing, embedded heating elements, nonstick plates, drip pan, and front mount temperature control and on/off switch with "Power" and "Ready" lights.

Item 170

REFRIGERATED PAN

Make - Atlas RM-1 or equal by Hatco

Size - 18-1/4" x 26-1/2" with 11-7/8" x 19-7/8" x 9" deep pan

Power - 3 amps - 1/5 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 171

HEATED WELLS

Quantity - 2

Make - Wells SS-8TDUCI-120

Power - 825 watts each - 120/60/1 - cord and plug

Description - Wells shall be all standard construction, fully insulated, built-in circular type with Wellslok and sealing gasket, one-piece, coved corner stainless steel interior, galvanized steel element outer wrap, and provided with a cord and plug, drain outlet, thermostatic controls with off position, power "on" indicator light, and mounting hardware. Mount the controls in an accessible location below the counter top. Manifold pairs of wells into a single 3/4" copper drain line fitted with quarter turn ball type drain valve, clean-out, and leave ready for connection by Plumber.

Accessories - Provide with inserts and hinged lids.

Item 172 (Supplemental Bid No. 1)

CONVEYOR TOASTER

Make - Hatco TQ-400 or equal by Belleco

Size - 17-3/4" x 14-1/2" x 13-3/4" high

Power - 10.7 amps 2.23 KW - 208/60/1 - cord and plug NEMA 6-15P

Description - Toaster shall be all standard construction with stainless steel exterior, variable speed control, manual advance knob, automatic thermostat, one or two side selector switch, and heated stainless steel delivery tray.

Item 173

PASTRY DISPLAY CASE

No work in this Section. Item to be provided by Owner.

Item 174

CEREAL DISPENSERS

No work in this Section. Item to be provided by Owner.

Item 175

DRAWER WARMERS

Quantity - 2

Make - Alto-Shaam 500-1D or equal by Wells

Size - 24-5/8" x 25-7/8" x 11-5/8" high

Power - 5.3 amps - 120/60/1 - cord and plug

Description - Unit shall be all standard construction with 20 gauge stainless steel interior and exterior and 16 gauge drawer rail supports. Unit is controlled by an on/off switch, up/down arrow keys with temperature rating of 60° - 200° F degrees, heat indicator light and digital display.

Accessories - Provide with built-in trim kit.

Item 176

BREATH GUARD

Make - Versa-Gard VG5EC

Size - 24" x 24" x 22" high

Power - 120/60/1 to lights

Description - Self service breath guard shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass curved top, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting below the counter.

Item 177

Spare number

Item 178

Spare number

Item 179

ALLERGY FREE SERVERY COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 13'-4" x 38" x 34" high, plus 4" high splash at walls

Power -

(1) 1.1 KW - 208/60/1 to mounted control for heat lamp at Item 180;

(1) 100 watts - 120/60/1 to body mounted ballast and apron mounted switch for lights at Item 180

Construction - 14 gauge stainless steel top with front and left end turned down 2" per details and corners welded, and rear and right formed in short splash. Provide flanged openings for the refrigerated pan and heated surface with all edges flanged down 1" and corners filled and welded. Breath guard shall be mounted using hardware that mounts below the counter top surface. Counter top shall secure to a millwork cabinet base constructed per details with plate cabinets and hinged doors. Plate cabinets shall have laminated panel back and ends and stainless steel shelf with front edge turned down per details. Doors shall have concealed hinges and shall be provided with stainless steel pulls per details. Provide doors and exposed end of counter with stainless steel louvered panels to allow adequate air flow to cold pan refrigeration system. Coordinate neat openings in back of cabinet at all utility locations. Provide stainless steel brackets below the top in accessible locations behind doors for mounting cold pan and breath guard light controls. Provide finished opening in cabinet base for access to floor sink below. Opening must be properly located and large enough to remove floor sink grate for cleaning. Cabinet shall be mounted on stainless steel adjustable counter legs welded to channel supports. Secure to wall and seal. Stainless steel angles shall be mounted to the bottom perimeter under the base with 12" wide openings at all legs for leveling access. Angle shall be used for attaching the stainless steel perimeter toe kick per details. Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated. Exterior shall be constructed of PL-2 laminated panels per finish schedule on Drawing FS3.3

Conditioning - See Item 193

Item 180

BREATH GUARD ASSEMBLY WITH HEAT LAMP AND LIGHTS

Make - Versa-Gard VG5EC

Size - 12'-9" x 24" x 22" high

Power - 1.1 KW - 208/60/1 to heat lamp; 120/60/1 to lights

Description - Self service breath guard shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass curved top, and one end panel. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Heat lamp and lights to be wired through uprights from below the counter. Coordinate access for mounting flanges with counter fabricator.

Accessories - Provide with LED lighting with remote control for mounting in counter apron. Provide with a Hatco GRNH-48 mounted over the heated surface with remote control enclosure with infinite switch and indicator light for mounting in counter apron.

Item 181

HEATED SURFACE

Make - Hatco HBGB-4818

Size - 48" x 18" plus perimeter flange

Power - 7.1 amps - 850 watts - 120/60/1 - cord and plug

Description - Black ceramic glass aluminum surface with thermostatic controlled heated base with 100° to 200°F. range, stainless steel flanged edge for drop-in installation, and remote control box.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 182

REFRIGERATED PAN

Make - Atlas RML-2 or equal by Hatco

Size - 48-1/8" x 18-1/8" with 41-3/4" x 11-7/8" x 9" deep pan

Power - 6 amps - 1/4 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in an accessible location below the counter top, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 183

Spare number

Item 184

BEVERAGE COUNTERS

Quantity - 2 (mirrored)

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 12'-6" x 34" x 34" high, plus 4" high splash at wall

Construction - 14 gauge stainless steel top with front and ends turned down 2" per details and corners welded, and rear and right formed in short splash. Coordinate grommeted hole in top below Item 185 for passage of drain line. Coordinate grommeted holes in top behind Items 185 and 188 for passage of water lines. Counter top shall secure to a millwork cabinet base constructed per details with hinged doors and opening for the undercounter refrigerator. Doors shall have concealed hinges and shall be provided with stainless steel pulls per details. Coordinate neat openings in back of cabinet at all utility locations. Provide finished opening in cabinet base for access to floor sink below. Opening must be properly located and large enough to remove floor sink grate for cleaning. Cabinet shall be mounted on stainless steel adjustable counter legs welded to channel supports. Secure to wall and seal. Stainless steel angles shall be mounted to the bottom perimeter under the base with 12" wide openings at all legs for leveling access. Angle shall be used for attaching the stainless steel perimeter toe kick per details. Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated. Exterior shall be constructed of PL-2 laminated panels per finish schedule on Drawing FS3.3

Conditioning - See Item 193

Item 185

FOUNTAIN SODA DISPENSERS

Quantity - 2

No work in this Section. Item to be provided and installed by Owner's Vendor.

Item 186

COFFEE DISPENSERS

Quantity - 4

No work in this Section. Item to be provided by Owner's Vendor.

Item 187

DIARY DISPENSERS

Quantity - 2

No work in this Section. Item to be provided and installed by Owner's Vendor.

Item 188

HOT BEVERAGE DISPENSERS

Quantity - 2

No work in this Section. Item to be provided and installed by Owner's Vendor.

Item 189

JUICE DISPENSERS

Quantity - 2

No work in this Section. Item to be provided and installed by Owner's Vendor.

Item 190 (Supplemental Bid No. 1)
UNDERCOUNTER REFRIGERATORS

Quantity - 2

Make - Beverage-Air UCR48A or equal by True or Randell

Size - 48" x 27" plus door thickness x 31-1/2" high

Power - 3.3 amps - 1/5 HP - 120/60/1 - cord and plug

Doors - Center opening

Description - Refrigerator shall be all standard construction with stainless steel front and ends, 2" thick polyurethane insulation, hinged door with heavy duty self-closing hinges, anodized aluminum interior, lift-out air cooled refrigeration system with thermostatic controls and condensate evaporator, four wire shelves, and top designed for undercounter mounting.

Accessories - Provide unit with five year compressor warranty. Mount on low profile casters for total height not to exceed 31-1/2"

Item 191

Spare number

Item 192

Spare number

Item 193

DESSERT COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 14'-8" x 33" x 34" high

Power - 1.0 KW - 208/60/1 to mounted control for hot food well, Item 197

Construction - 14 gauge stainless steel top with edge edges turned down 2" per details rear and ends formed in a short splash per details. Provide raw opening for the hot well, and a flanged opening for the refrigerated pan with all edges flanged down 1" and corners filled and welded. Breath guard shall be mounted using hardware that mounts below the counter top surface. Counter top shall secure to a millwork cabinet base constructed per details with and hinged doors. Doors shall have concealed hinges and shall be provided with stainless steel pulls per details. Provide doors with stainless steel louvered panels per elevations to allow adequate air flow to cold pan refrigeration system. Provide stainless steel brackets below the top in accessible locations behind doors for mounting hot well control. Provide finished opening in cabinet base for access to floor sink below. Opening must be properly located and large enough to remove floor sink grate for cleaning. Cabinet shall be mounted on a millwork base per details and clad with stainless steel where exposed. Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated. Exterior shall be constructed of PL-1 laminated panels per finish schedule on Drawing FS3.3

Conditioning - Woodwork Manufacturer and Installer shall advise Contractor of temperature and humidity requirements for woodwork installation and storage areas. Do not install woodwork until required temperature and relative humidity have been stabilized and will be maintained in installation areas.

Maintain temperature and humidity in installation area as required to maintain moisture content of installed woodwork within a 1.0 percent tolerance of optimum moisture content, from date

of installation through remainder of construction period. Require Woodwork Manufacturer to establish optimum moisture content and required temperature and humidity conditions. Install woodwork plumb, level, true and straight with no distortions. Shim as required using concealed shims. Install to a tolerance of 1/8" in 8'-0" for plumb and level (including tops); and with no variations in flushness of adjoining surfaces. Scribe and cut woodwork to fit adjoining work, and refinish cut surfaces or repair damaged finish at cuts. Anchor woodwork to anchors or blocking built-in or directly attached to substrates. Secure to grounds, stripping and blocking with countersunk, concealed fasteners and blind nailing as required for a complete installation. Except where pre-finished matching fasteners heads are required, use fine finishing nails for exposed nailing, countersunk and filled flush with woodwork, and matching final finish where transparent finish is indicated.

Item 194 (Supplemental Bid No. 1)

SOFT SERVE MACHINES

Quantity - 2

Make - Stoelting E131 or equal by SaniServe or Taylor

Size - 22" x 28-1/2" x 34-3/4"

Power - 12 amps - 208/60/1 - cord and plug (NEMA 6-20P)

Description - Soft serve dispensers shall be all standard construction with stainless steel exterior, countertop design, self-closing spigots, two-flavors with individual or combined twist feature, and digital controls.

Item 195

BREATH GUARD

Make - Versa-Gard VG5EC

Size - 58" x 24" x 22" high

Description - Self service breath guard shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass curved top, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Coordinate access for mounting flanges with counter fabricator.

Item 196

Spare number

Item 197

HOT FOOD WELL

Make - Piper CCF-D-A-I-L-20-10 or equal by Wells

Power - 1.0 KW - 208/60/1

Description - Hot food well to be all standard construction, top mount type with one-piece, coved corner stainless steel interior, galvanized steel outer wrap, insulated on five sides, lead wires encased in Fabricator provided flexible armored conduit, drain outlet, infinite heat switch controls with off position, and mounting hardware.

Accessories - Provide a quarter turn ball type shut-off valve and Fabricator installed 3/4" copper drain, complete with cleanout, left ready for extending to the floor drain by the Plumbing Contractor.

Item 198

REFRIGERATED PAN

Make - Atlas RM-1 or equal by Hatco

Size - 18-1/4" x 26-1/2" with 11-7/8" x 19-7/8" x 9" deep pan

Power - 3 amps - 1/5 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 199

CONDIMENT/DESSERT COUNTER PARTITION ASSEMBLY

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 15'-5" x 5'-10-1/2" x 4'-5" high

Power -

- (2) 20 amps circuit - 120/60/1 to above counter mounted GFI outlets for convenience;
- (2) 20 amps circuit - 120/60/1 to above counter mounted GFI outlets at microwaves, Item 205;
- (2) 12 amps - 208/60/1 to above counter mounted NEMA 6-20R outlets at soft serve machines, Item 194;
- (2) 20 amps circuit - 120/60/1 to below counter mounted GFI outlets at cold pans, Items 198 and 203;
- (1) 1.0 KW - 208/60/1 to apron mounted junction box for connection to hot food well control, Item 197;

Construction - Partition assembly shall be millwork construction per details with hardwood base and cap top and PL-1 laminated exterior panels per finish schedule on Drawing FS3.3 Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated.

Conditioning - See Item 193

Item 200

CONDIMENT COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 14'-8" x 33" x 34" high

Construction - 14 gauge stainless steel top with edge edges turned down 2" per details rear and ends formed in a short splash per details. Provide a flanged opening for the refrigerated pan with all edges flanged down 1" and corners filled and welded. Breath guard shall be mounted using hardware that mounts below the counter top surface. Counter top shall secure to a millwork cabinet base constructed per details with and hinged doors. Doors shall have concealed hinges and shall be provided with stainless steel pulls per details. Provide doors with stainless steel louvered panels per elevations to allow adequate air flow to cold pan refrigeration system. Provide finished opening in cabinet base for access to floor sink below. Opening must be properly located and large enough to remove floor sink grate for cleaning. Cabinet shall be mounted on a millwork base per details and clad with stainless steel where exposed. Millwork

shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated. Exterior shall be constructed of PL-1 laminated panels per finish schedule on Drawing FS3.3

Conditioning - See Item 193

Item 201

CONDIMENT COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 14'-8" x 33" x 34" high

Construction - Same as Item 200

Conditioning - See Item 193

Item 202

BREATH GUARDS

Quantity - 2

Make - Versa-Gard VG5EC

Size - 58" x 24" x 22" high

Description - Self service breath guard shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Surface flanges with concealed undercounter mounts. Clear tempered glass curved top, and end panels. All glass shall have beveled and polished exposed edges. All hardware shall be brushed finish stainless steel. Coordinate access for mounting flanges with counter fabricator.

Item 203

REFRIGERATED PANS

Quantity - 2

Make - Atlas RML-2 or equal by Hatco

Size - 48-1/8" x 18-1/8" with 41-3/4" x 11-7/8" x 9" deep pan

Power - 6 amps - 1/4 HP - 120/60/1 - cord and plug

Description - Mechanically refrigerated cold pan shall be all standard construction with 3" recessed stainless steel pan and mounting frame, full perimeter sealing gasket, 1" insulation on all sides, 1-1/2" insulation on bottom, all contained in 22 gauge galvanized steel wrapper, drain outlet, and self-contained thermostatically controlled refrigeration system with perimeter side and bottom refrigerant tubing mounted on an integral angle frame with removable closure panels.

Accessories - Provide with remote switch for mounting in counter apron, stainless steel perforated false bottom, and optional five year warranty on the compressor.

Item 204

CONDIMENT DISPENSERS

No work in this Section. Item to be provided by Owner.

Item 205 (Supplemental Bid No. 1)

MICROWAVE OVENS

Quantity - 4

Make - Amana RCS10DS or equal by Panasonic or Sharp

Size - 22" x 19" x 13-3/4" high

Power - 13 amp - 120/60/1 - cord and plug (NEMA 5-15P)

Description - Microwave oven shall be all standard construction with 1000 watt nominal cooking power, 1.2 cubic foot cavity, single power level, six minute dial timer, rotating antenna, stainless steel interior and exterior, see through door window with interior light, recessed and sealed ceramic cooking shelf, permanent air filter, and three year warranty.

Item 206

RECYCLE COUNTER

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 14'-8" x 25" x 34" high

Construction - 14 gauge stainless steel top with edge edges turned down 2" per details rear and ends formed in a short splash per details. Provide six 12" diameter openings top per plan and details with all edges flanged down 2". Counter top shall secure to a millwork cabinet base constructed per details with hinged doors. Doors shall have concealed hinges and shall be provided with stainless steel pulls per details. Bottom of doors shall be held up 1" above floor and clad with stainless steel at bottom per details. Cabinet shall be mounted on a millwork base per details and clad with stainless steel where exposed, interior and exterior front. Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated. Exterior shall be constructed of PL-1 laminated panels per finish schedule on Drawing FS3.3

Conditioning - See Item 193

Accessories - Provide with six Rubbermaid 3566 rigid liners.

Item 207

CONDIMENT/RECYCLE COUNTER PARTITION ASSEMBLY

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 15'-5" x 5'-2-1/2" x 4'-5" high

Power -

(2) 20 amps circuit - 120/60/1 to above counter mounted GFI outlets at microwaves, Item 205;

(2) 20 amps circuit - 120/60/1 to below counter mounted GFI outlets at cold pan, Item 203

Construction - Partition assembly shall be millwork construction per details with hardwood base and cap top and PL-1 laminated exterior panels per finish schedule on Drawing FS3.3 Millwork shall comply with applicable requirements of "Architectural Woodwork Quality Standards" published by the Architectural Woodwork Institute (AWI), except as otherwise indicated.

Conditioning - See Item 193

Item 208

ROLL-DOWN SHUTTER

Make - Traycon (Dwg No. E-14121)

Specified as part of Item 210

Item 209

TRAY DROP WINDOW WITH TABLE

Make - Traycon (Dwg No. E-14121)

Specified as part of Item 210

Item 210

TRAY ACCUMULATOR

Make - Traycon OTC-14-3-L (Dwg# E-14121) or Equal by Bi Line

Power - 20 amps - 208/60/3

Description - Accumulator shall be all standard construction, size and shape per the Manufacturer drawing. Accumulator shall have a total capacity of (42) 20" x 15" bus tubs. Assembly shall be UL listed and NSF certified bearing labels indicating same, and shall include stainless steel pass window, sill, drip table, sight and sound barrier with light, and manual roll down stainless steel security door with cylinder lock at tray drop off area; L-shape stainless steel soiled dish table with integral trough welded in trough collector adapter plan, racking peninsula, removable sections of R101 gravity rollers, (2) pre-rinse units, and (1) one mobile soak sink; L-shape clean dish table with table mounted rack storage shelf and removable sections of R101 gravity rollers.

Accumulator construction - All framework is stainless steel angle not less than 11ga. (.120") thickness and welded construction. Framework is modular in design for simple bolt through installation. Unit supported on 1-5/8" diameter stainless steel tubular legs with 1-1/4" cross and longitudinal bracing. All frames to be enclosed with 16-ga. stainless steel #4 finish panels with no visible attaching hardware except at drive and tail for maintenance access.

Carriers - Constructed of 14ga stainless steel type 304 with #4 mill finish. Each carrier to be fitted with 2 load-bearing wheels with urethane molded treads to alleviate co-efficient of friction. Two bearings are mounted at lower end to maintain stability. Bearings inner and outer race constructed of stainless steel with nylon tread to eliminate noise. Carriers are (3) tiered.

Wire formed shelf - Each shelf tier is individually attached and constructed of 1/4" type 304 stainless steel wire electro-polished to a high gloss finish. Innovative attaching mechanism prevents accidental dislodging when bumped from underneath. All shelves are readily removable without the use of tools. Shelves can also be nested and run through any dishwasher for cleanliness.

Drive system - V-belt drive system for smooth quiet operation consists of motor, gear reducer, 1-1/4" shaft, heavy duty bearings and c-hubbed sprockets. Carrying chain provides maximum corrosion resistance and rides captivated in lubricated for life runners. Unit allows for 2-1/2" of take-up without use of any special links.

Electrical controls - Conveyor drive motor will be controlled by an across the line starter, and electronic programmable controller to provide full motor protection, brake action and soft current starting in order to extend the mechanical life of system. Electrical circuitry shall incorporate short circuit over-load and under-voltage protection and safe 24volts to all external control devices.

Main control panel provided with emergency disconnect switch with locking door panel. The main disconnect, motor starters, transformer, control relay and terminal strip shall be in one master control panel, NEMA-4X, 208 volt, three phase circuitry.

R101 Gravity Roller sections - Rollers shall be 1.9" diameter PVC with stainless steel bearings carried on stainless steel 7/16" hex shafts spaced 6" on center and mounted in #12 gauge stainless steel frames. Conveyor shall include 1 5/8" 16 ga. stainless steel tubular "H" frame supports.

Dish table construction - 14 gauge type 304 stainless steel properly under-braced with stainless steel channels and polished to a uniform #4 finish. Tables supported by 1 5/8" OD X 16ga stainless steel H-frame supports. Integral trough pitched to disposal system (Item 121).

Item 211

SOILED TRAY TABLE WITH TROUGH AND PRE-RINSE SPRAYERS

Make - Traycon (Dwg No. E-14121)

Specified as part of Item 210

Item 212

TROUGH SCRAPPER

Make - Salvajor S419

Power - 3.2 amps - 3/4 HP - 208/60/3

Description - Scraper shall be all standard construction with stainless steel tank, salvage trap, and molded plastic strainer basket. Water shall be recirculated by means of a 35 gallon per minute centrifugal pump with corrosion resistant impeller and housing. Unit shall be complete with an air gap water inlet, two solenoid valves, blending valve, flanged trough inlet, and an MSS-LD motor controller in a NEMA 4X watertight corrosion resistant enclosure with magnetic contactor, 24 volt control circuit transformer, line disconnect, run light and start stop buttons mounted in the cover.

Accessories - Provide unit with end-of-trough and two mid trough gusher water diffusers, pre-plumbed by the Fabricator in accordance with individual quarter-turn ball type throttling valves, union joints, cleanout at the diffuser end, and connected to the pump.

Item 213

MOBILE SOAK SINK

Make - Traycon (Dwg No. E-14121)

Specified as part of Item 210

Item 214

WAREWASHER

Make - Hobart CLPS86e L-R or equal by Champion

Size - 85-1/2" x 31-1/4" x 69-1/2" high

Power - 47.6 amps - 480/60/3 (includes motors, and controls)
20 amps - 480/60/3 (internal booster heater)

Capacity - 342 racks per hour

Description - Unit shall be standard construction, single tank with 22" power scrapper, fully automatic, rack conveyor type with 16 gauge stainless steel wash and rinse chambers, welded stainless steel frame and motor supports, stainless steel chambers, housing, insulated inspection doors and legs with adjustable feet. Conveyor structure, tracks, and drive unit to be all stainless steel with a conveyor speed of 6.8 feet per minute. Warewasher to be complete with top mounted stainless steel control module with "start/stop" button and digital display.

Accessories - Provide machine with 15 KW internal booster heater, single point connection for motors and tank heat, two vent hoods with 4" x 16" stainless steel stacks all welded water tight complete with locking dampers. Provide machine with higher than standard chamber to permit passage of racked 18" x 26" pans and trays, four plastic peg racks and two plastic flat racks.

Item 215

EXHAUST DUCTS

Quantity - 2

Make - Fabricate per General Construction this Section Allstate, Carbone, or Custom Metals of Massachusetts

Size - 4" x 16" with length as necessary to reach 3" above finished ceiling

Construction - 18 gauge stainless steel welded exhaust ducts, sized to suit the vent stacks. Ducts shall be provided with a one-piece perimeter angle collar at the ceiling, installed "leg up".

Item 216

CLEAN WARE TABLE

Make - Traycon (Dwg No. E-14121)

Specified as part of Item 210

Item 217

RACK SHELF

Make - Traycon (Dwg No. E-14121)

Specified as part of Item 210

Item 218

TRASH BARRELS

No work in this Section. Item to be provided by Owner.

Item 219 (Supplemental Bid No. 1)

DISH RACK DOLLIES

Quantity - 9

Make - Metro D2020N

Size - 21-1/2" x 21-1/2" x 6-1/8" high

Description - Unit shall be all standard construction one-piece solid pan fabricated from aluminum. Dolly shall include four 5" high non-marking swivel casters.

Item 220 (Supplemental Bid No. 1)

PLATE DOLLIES

Quantity - 3

Make - Metro PCD-11A

Construction - Carts shall be all standard construction with high density plastic shell, foamed polyurethane core, integrally molded bumpers, four adjustable dividers and center column, 5" diameter neoprene tired ball bearing swivel casters, two with brakes, bolted to external metal support plate, and a removable vinyl cover.

Item 221

Spare number

Item 222

Spare number

Item 223

WALK-IN COOLER

Make - American Panel, Bally, Thermalrite or Thermo-Kool

Size - 11'-2" x 8'-8" x 7'-10" high minimum inside dimensions

Power - 1.0 KW - 120/60/1 to light fixtures, temperature monitor/alarm, and door defrost heater strip

Installation, Construction, Materials and Accessories - See Item 224

Guarantee - See Item 224

Item 224

WALK-IN COOLER

Make - American Panel, Bally, Thermalrite or Thermo-Kool

Size - 8'-8" x 7'-2" x 7'-10" high minimum inside dimensions

Power - 1.0 KW - 120/60/1 to light fixtures, temperature monitor/alarm, and door defrost heater strip

Installation - The walk-in refrigerated room shall be installed in an 8" deep ID recess. Recess depth allows for two 2" thick layers of rigid urethane insulation provided and installed by this Contractor, and 4" of reinforced concrete wearing floor by the General Contractor. The finished floor coating, furnished and installed by the General Contractor, shall be carried in from the adjacent room and level to same. The bottom of the recess shall be lined with 4 mil. Visqueen vapor barrier, and the perimeter of the recess provided with 8" high x 1-1/2" thick Redwood thermal break per detail. Walk-in wall panels shall be installed on screeds secured and sealed to the floor with no exposed fasteners.

Construction - All standard construction per the manufacturer, modified to meet the specific following points:

- Walls to be 4" thick with CFC free urethane foam insulation, UL Class 1 rated and Factory Mutual listed meeting FM Approvals Standard 4880.
- Cam type locking devices
- 34" x 84" minimum hinged door clearance
- 48" x 84" minimum sliding door clearance
- Polished hardware (hinges and latch to match)
- Three hinges on doors (to include one Kason 1248 spring assist hinge per door)
- Leveraged pull handle (mechanical advantage type, Kason 1236 or equal)
- Quarter turn inside safety release lever handle mechanism (not screw type)
- Prewired door sections with heater wires and light fixtures and switches
- Kason 1806 LED light fixtures or Kason 1808 LED light fixtures
- Dial type thermometers at doors
- Model 200 (with dry contacts) or Modularm 75LC 200 (with dry contacts) temperature and HACCP monitoring system at doors Freezer alarm to interconnect with access control system for alert monitoring. Modularm to provide a pair of 22 gauge low voltage wires. Wires will need to be installed by the controls contractor. Wires shall run from the dry contacts to the access control panel. Kitchen Contractor to verify length prior to purchasing. To avoid false triggering, provide a shielded two conductor cable with the shield connected to the receiving equipment.
- NSF construction throughout with exception of buried floor panels
- Interior and exterior faces of doors and exposed exterior walls shall be provided with aluminum diamond tread plate protective material to a height of 48" above finished floor. Hold diamond plating up 6" from the finish floor to accommodate the coved base.
- 22 gauge stainless steel 6" high coved base with integral 3/8" radius at the base mounted inside and out of walk-in rooms.

- Panel reinforcement for mounting air curtain assemblies over doors.
Minimum materials - Interior and exterior wall surfaces shall be clad with .038" pebble finished aluminum. The ceiling shall be finished in white polyester over 24 gauge galvanized steel.
Accessories - Each door shall be provided with a heated vision panel, 14-1/2" x 23", constructed of three panels of tempered unbreakable glass, electrically heated, with sealed air spaces between. Manual sliding door opening shall be provided with interior/exterior frame. Provide matching trim strips and closure panels to adjoining surfaces, fabricated per details, made of largest pieces available to minimize number of joints, and installed in accordance with NSF Brochure 770202, Installation Manual for Walk-in Refrigerators and Freezers. Provide six total extra Kason 1806 LED OR Kason 1808 LED light fixtures for mounting in the rooms and deliver to Electrical Contractor for field installation.
Guarantee - The walk-in refrigerated room panels shall be guaranteed for a period of ten (10) years from the date of approved installation for defects in materials and workmanship when subjected to normal use and service; remainder of rooms for one year.

Item 225

AIR CURTAIN

Make - Mars LPN36-1UA-PW or equal by Berner

Power - 2.4 amps - 120/60/1 - cord and plug

Description - Unit shall be all standard construction and designed for mounting over the refrigerated room door with continuous direct drive, variable speed, double shaft motors with automatic thermal overload protection, rust proof dynamically balanced blower wheels for quiet operation, low profile, air directional vanes with 40 degree front to back sweep, adjustable speed control knob, mounting plate with keyhole slots, and housed in a powder coated, rustproof, fire retardant, one piece metal cabinet.

Accessories - Provide with J0023 magnetic reed switch with controller.

Item 226

AIR CURTAIN

Make - Mars LPN72-1UA-PW or equal by Berner

Power - 2.6 amps - 120/60/1 - cord and plug

Description - Unit shall be all standard construction and designed for mounting over the refrigerated room door with continuous direct drive, variable speed, double shaft motors with automatic thermal overload protection, rust proof dynamically balanced blower wheels for quiet operation, low profile, air directional vanes with 40 degree front to back sweep, adjustable speed control knob, mounting plate with keyhole slots, and housed in a powder coated, rustproof, fire retardant, one piece metal cabinet.

Accessories - Provide with J0032 walk-in installation kit with magnetic reed switch and controller.
Provide with wall brackets for mounting beyond sliding door hood, approximately 9-1/2"

Item 227

BAG-N-BOX SODA SYSTEM

No work in this Section. Item to be provided and installed by Owner's Vendor

PART 3 - EXECUTION

3.1 SUPPLEMENTAL BIDS

- A. Supplemental Bid No. 1: Provide procurement and delivery of Food Service Equipment identified in the Drawings as "Supplemental No. 1".
- B. Note that the Foodservice Equipment supplier is responsible in the base contract for installation and set in place of all equipment for the supplemental bid items, whether or not the supplemental bid is accepted or the equipment is furnished by CCSU.
- B. Note that the Related Trades are responsible in the base contract for final connections of all equipment for the supplemental bid items, whether or not the supplemental bid is accepted or the equipment is furnished by CCSU.

3.2 SANITATION REQUIREMENTS

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

3.3 EXAMINATION AND ACCEPTANCE

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

3.4 CLEANING UP

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

3.04 DEMONSTRATION AND OPERATING INSTRUCTIONS

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

3.05 PROTECTION OF WORK

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

3.06 EXISTING EQUIPMENT

- A. Foodservice equipment that is scheduled for reuse shall be removed and stored in a location provided by the General Contractor on site. This Contractor shall provide transportation of equipment.
- B. Verify and document the operating condition of all relocated equipment prior to its being disconnected. Document the condition of the equipment to note any dents, scratches, broken components or other damage prior to placing it in storage. Protect equipment during transport and storage, and assume responsibility for its re-installation in the condition viewed prior to removal. Transport and install the equipment in accordance with Item Specifications.
- C. This Contractor is not responsible for refurbishing equipment noted as "Existing" on plans or specifications unless work is specifically called for in the Item Specifications.
- D. Disconnecting and reconnecting of services to "Existing" equipment shall be performed by related trades.
- E. This Contractor shall restart all existing equipment following its reconnection to building services and verify its correct operation as viewed prior to removal.
- F. This Contractor shall not provide a warranty or guarantee on "Existing" equipment. In the case of a new component being provided by this Contractor for an "Existing" piece of equipment, the component shall be warranted or guaranteed as specified hereinbefore.
- G. Foodservice equipment that is scheduled for reuse must be verified for NSF certification.

END OF SECTION

PART 1 - GENERAL

1.1 DESCRIPTION OF WORK:

The Work of this Section includes, but is not limited to, furnishing all labor, materials and equipment required to provide all lawns and grass, in place, as shown on the Drawings, specified herein, and as necessary for a complete installation.

1.2 RELATED WORK:

All sections of Division I.

020100 Sitework
329000 Trees, Shrubs, Groundcovers and Perennials

1.3 QUALITY ASSURANCE:

A. Industry Reference Standards:

1. American Society for Testing and Materials (ASTM) publications: ASTM C 602, (1975) "Agricultural Liming Materials".
2. Federal Specifications (FS): FSO-F-241 C (I). Fertilizers: Mixed Commercial.
3. State of Connecticut: Department of Agriculture:
 - a. Connecticut Commercial Fertilizer Law: Chapter 427A (P.A.73-278) of Connecticut General Statutes, Revisions and Subsequent Amendments.
 - b. Connecticut Agriculture and Seed Law: Chapter 424 of Connecticut General Statutes Revised to 1979 as amended.

B. Installer's Qualifications: Engaged firm must be able to provide evidence to indicate five years documented experience in the installation of work specified herein.

C. Requirements of Regulatory Agencies:

1. Comply with the requirements of State Department of Environmental Protection. Hazardous Materials: Section 22A- 54 of the Connecticut General Statutes.
2. State Department of Agriculture
 - a. Commercial Fertilizer Law.
 - b. Agricultural and Vegetable Seed Law.

D. Source Quality Control: Producer's tests for purity and germination of seed dated within nine months of sowing.

1.4 SUBMITTALS:

- A. General: Refer to Division I for Submittal Requirements.
- B. Manufacturer's Product Data: Specifications and Instructions: Submit material specifications and installation instructions where applicable as required in Division I, attesting that the following materials meet the requirements specified:
1. Fertilizer
 2. Seed
 3. Lime
 4. Herbicides
 5. Pesticides
- C. Test Reports:
1. Certified Laboratory Test Reports: Submit certified copies of the reports of all tests listed below for the following materials. Certified test reports shall be submitted within 30 days after test. Tests indicating a modification of a material, such as topsoil, shall be submitted and accepted by the Owner's Representative prior to beginning the modification.
 - a. Topsoil: Test relative to fine lawn.
 - (1) Tests shall be done by a private soils testing laboratory.
 - (2) Report shall include recommended additives to correct deficiencies. Test for:
 - (a) Chemical Analysis
 - (b) pH
 - (c) Mechanical Analysis
 - (3) On-site topsoil: Provide tests as directed by the Owner's Representative up to six tests.
 - (4) Borrow topsoil: Provide one test for each stockpile used.
- D. Certificates:
1. The Owner's Representative shall be furnished with duplicate signed copies of a statement from the vendor certifying that each container of seed delivered is labelled in accordance with The Connecticut State Department of Agriculture Agricultural and Vegetable Seed Law.
- E. Usage Verification: The Owner's Representative shall be furnished with product labels and verification of the quantities of materials used in performance of the work specified herein. Materials would include:
1. Fertilizer
 2. Seed
 3. Lime

4. Pesticides
5. Herbicides

F. Unit Prices: Provide Unit Prices for the work of this Section pursuant to the requirements of Division I.

- a. Cost / s.f. – Fine Lawn (seeded)
- b. Cost / s.f. – Wild Meadow Mix (seeded)

1.5 JOB CONDITIONS:

- A. Coordination: Coordinate all work of this section with related work of other sections. Failure to coordinate properly will not reduce the obligation to meet the standards of acceptance of the various elements of work contained herein.
- B. Sequencing and Scheduling:
 1. No lawn shall be begun until acceptance of fine grading by the Owner's Representative.
 2. No seeding shall be done in the areas where construction operations may damage the work.
 3. All existing or new lawn areas damaged by construction operations or other causes shall be repaired to the Owner's Representative's satisfaction.
- C. Existing Conditions: All work that the work of this section is contingent upon shall be examined and any deficiencies shall be reported to the Owner's Representative. Commencement of work will be construed to mean complete acceptance of the preparatory work. No adjustment will be made for discrepancies brought to the attention of the Owner's Representative after work has begun.
- D. Extent of Work: All areas of the project site affected by construction operations and not covered by building, roads, parking lots, walks, planting beds or other permanent improvements are to be covered by lawn. Should the type of lawn to be placed in a given area be unclear on the drawings, the Owner's Representative shall provide the final determination.

1.6 SPECIAL CONDITIONS: The contractor shall be responsible to provide for temporary irrigation in areas to be seeded in lawn or wild meadow to allow for establishment until acceptable.

PART 2 - PRODUCTS

2.1 GENERAL MATERIALS REQUIREMENTS:

- A. Soil Conditioners: The following soil additives shall be used singly or in combination as required to meet the specified requirements for topsoil.
 1. Ground Limestone: Provide dolomitic agricultural limestone as defined in of ASTM C-51-81. The material must comply with the following gradation:

CENTRAL CONNECTICUT STATE UNIVERSITY
NEW DINING FACILITY
PROJECT NO. CF-RC-382

Square Mesh Sieves Percent Passing By Weight

Pass #10	100
Pass #20	90
Pass #100	40

The minimum total carbonate content shall be 85%.

2. Fertilizer: Percentage by weight of nitrogen and phosphoric acid and potash shall be determined by the soil analysis. Provide a commercial grade with a minimum of 50 percent of the nitrogen being derived from organic sources and meeting the requirements of the Connecticut Commercial Fertilizer Law.
- B. Water: Shall be potable or source approved by the Owner's Representative.
- C. Seed Mulch:
1. Mechanical Seeding: Provide clean, seed-free, salt hay or threshed straw of wheat, rye, oats or barley.
 2. Hydroseed: Provide a cellulose pulp fiber such as "Silva Fibre" as produced by Weyerhaeuser Company, Tacoma, Washington, or substitution accepted by the Owner's Representative.
- D. Erosion Preventative:
1. Mild Slopes: (3 feet horizontal to 1 foot vertical or less). Provide clean, seed free, salt hay or threshed straw of wheat, rye, oats or barley bound by Terra Tack AR as manufactured by Grass Growers, 424 Cottage Place, Plainfield, NJ 07060, (201- 755-0923) or substitution accepted by the Owner's Representative.
 2. Steep Slopes: (Slope over 3 feet horizontal to 1 foot vertical). Provide 5 ounce burlap, jute netting five feet wide, or any other open fabric capable of natural decomposition.
- E. Chemical Preventatives and Controls:
1. Immediately prior to the application of preventatives and controls, the Contractor shall determine whether each of the items is permitted in the State of Connecticut. Substitutions must be accepted by the Owner's Representative.
 2. The chemical preventatives and controls shall be commercial material for agricultural use accepted by the Owner's Representative.
- Provide crab grass, clover, broad leaf weeds, lawn pests and diseases and eradicator herbicide. Apply all controls as per manufacturer's recommendations.
- F. Fine Lawn Seed Requirements and Analysis:

1. Shall conform to the requirements of the Connecticut Agricultural and Vegetable Seeds Law where applicable.
2. The containers shall be delivered to the site unopened and with all labels attached.
3. Composition shall conform to the requirements in the following table unless topsoil analysis dictates otherwise. Any change must be accepted by the Owner's Representative.
4. Seed shall be current year's seed and be 100% free of noxious weeds, Poa annua and bent grasses. Mix shall be equal to the following or alternate accepted in writing by the Owner's Representative.

a. Permanent Vegetative Cover:

1) Common Name	Mix: % by Weight
Hard Fescue	30 %
Creeping Red Fescue	30%
Chewings Fescue	30%
Intermediate Rye	10%

b. Temporary Vegetative Cover: Annual Ryegrass - 100%.

G. The "Wild Meadow Mix" shall be equal to the following.

(Connecticut D.O.T. Type 8-15 (8-14A))

35% Windward Chewings Fescue
30% Spartan II Hard Fescue
20 Express II Perennial Ryegrass
10% Birdsfoot Trefoil
5% Highland Colonial Bluegrass

2.2 PRODUCT DELIVERY, STORAGE, AND HANDLING:

A. Delivery:

1. Submit material delivery schedule in advance of the delivery so that material may be inspected upon arrival at the job site. Remove rejected material from the site immediately.
2. During delivery protect all materials from damage from the elements and neglect or abuse.
3. Deliver all materials to the site in their original, unopened containers bearing the manufacturer's analysis, name, trade name, or trade mark, and indication of conformance to State and Federal laws as required.

- B. Storage: Provide dry storage for fertilizers, seed, herbicides and pesticides, and all other amendments in such a manner as to prevent damage or inclusion of foreign materials.
- C. Handling: Avoid damaging materials being moved from the storage area to the planting site. Do not drop or dump materials from vehicles. Damaged materials will be rejected and shall be removed from the site immediately.

PART 3 - EXECUTION

3.1 PRE-INSTALLATION REQUIREMENTS:

- A. Pre-installation Inspection: Site shall be inspected as specified in Part I; Job Conditions, prior to pre-installation job meeting.
- B. Pre-installation Job Meeting: Prior to installation of work, conduct job meeting at project site with installers of other work requiring coordination, (if any) and Owner's Representative for purpose of reviewing job conditions, project requirements and procedures to be followed in performing work. All work of this section performed prior to the pre-installation job meeting shall be subject to immediate rejection.

3.2 RATES OF APPLICATION:

- A. Chemical controls and preventatives and grass seed shall be applied at the following rates:

Material	Per 1,000 Sq. Feet
Initial Soil Amendments	Soil Test Recommendations
Grass Seed	5 pounds
Hay	2 inch depth
Hay Tackifier	2.75 pounds
Cellulose Pulp Fiber	30 pounds
Crabgrass Preventative	Manufacturer's Recommendations
Lawn Pest and Disease	Extension Service-State Entomologist's or State Experiment Station's Recommendations
Soil Insect Control	Extension Service-State Entomologist's Recommendations
Broad Leaf Weed Control	Manufacturer's Recommendations
Herbicide	Manufacturer's Recommendations for new lawn installations
Lawn Refertilizing	20 pounds.

3.3 INSTALLATION:

- A. Planting Seasons: Installation of new lawns/wild meadow areas shall be done between April 1st and June 1st for Spring planting and August 15th and November 15th for Fall planting.
- B. Soil Preparation:
 1. Soil Preparation of New Lawn/Wild Meadow Areas Disturbed By Grading Operations:

- a. Where lawns/wild meadows are to be planted in areas that have been altered or disturbed by excavating, grading, or stripping operations, prepare soil as follows:
 - (1) Limit soil preparation to areas to be planted within 7 days.
 - (2) Loosen topsoil within lawn areas to a minimum depth of 4 inches. Remove all stones over 1 1/2" in any dimension, sticks, weeds, clods, lumps, roots, rubbish and other extraneous matter.
- b. Protect existing lawn areas and create a smooth transition between them and new work. Repair any damage done to the satisfaction of the Owner's Representative.
- c. Fine grade as necessary to achieve a smooth even surface true to line and grade. Match grades smoothly with existing lawn areas to remain.
- d. Secure acceptance of fine grading by the Owner's Representative prior to the commencement of seeding operations.

2. Soil Preparation of New Lawn/Wild Meadow Areas Undisturbed By Grading Operations:

- a. Where lawns/wild meadows are to be planted in areas that have not been altered or disturbed by excavating, grading, or stripping operations, prepare soil as follows:
- b. Protect existing lawns to remain to prevent undue damage.
- c. Create a smooth transition between new work and existing lawns to remain.
- d. Apply Roundup (Glyphosate) to all existing areas which are to be seeded .
- e. Allow 7 days prior to disturbing the soil.
- f. Till soil to a depth of not less than 6 inches.
- g. Grade lawn areas to a smooth uniform surface. Fill in depressions and remove high areas.
- h. Remove all stones over 3/4" in any dimension, sticks, weeds, clods, lumps, roots, rubbish, and other extraneous matter.
- i. Fine grade as necessary to achieve a smooth even surface true to lines and grades shown on drawing.
- j. Secure acceptance of fine grading by Owner's Representative prior to beginning seeding operations.
- k. Moisten prepared lawn areas before planting if soil is dry. Water thoroughly and allow surface to dry off before planting of lawns. Do not create a muddy soil condition.
- l. Restore prepared areas to specified condition if eroded or otherwise disturbed after fine grading and prior to planting.

C. Seeding New Lawns:

1. Where fine lawns abut other newly planted or existing planted areas establish limits of fine lawn with lime. Secure approval by Owner's Representative of limed edge prior to beginning seeding operations.
2. Application of Soil Amendments:

- a. Apply fertilizer, lime, and other initial soil amendments evenly at rates determined by topsoil test results and thoroughly incorporate into the upper 2 inches of topsoil by disking, harrowing or other acceptable methods.
- b. Rake the finished surface smooth.

3. Mechanical Seeding of New Lawns/Wild Meadow:

- a. Do not use wet seed or seed which is moldy or has been damaged in transit or storage.
- b. Sow seed using a spreader or seeding machine. Do not seed when wind velocity exceeds 5 miles per hour or when the ground is in a frozen, wet, or otherwise nontillable condition.
- c. Sow no less than the quantity of seed specified.
- d. Cover seed with a thin layer of topsoil by raking or dragging.
- e. Immediately after the seeding operations have been completed, the entire area shall be compacted by use of a roller weighing 60 to 80 pounds per lineal foot. If the soil is of such a type that a smooth or corrugated roller cannot be operated satisfactorily, a pneumatic roller may be used if it has tires of sufficient size so that complete coverage of soil is obtained. When a cultipacker or similar equipment is used, the final rolling shall be at right angles to the prevailing winds to prevent wind erosion.
- f. Protect seeded areas against erosion either by spreading specified hay mulch or hydro-mulching immediately after completion of seeding operations. If hay mulch is used, spread uniformly to form a continuous blanket not less than 2" loose measurement over seeded areas. Spread by hand, blower or other suitable equipment.
- g. Anchor mulch by spraying with hay tackifier at the rate of 2.75 pounds per 1,000 sq. ft. Take precautions to prevent damage or staining of structures or other plantings adjacent to mulched areas. Immediately clean such areas where damage occurs.

4. Erosion Preventative: Slopes of one foot vertical to 3 feet horizontal or greater, or any areas which will receive concentrated run-off water, shall be covered with erosion preventative. If a material preventative is used, overlap no less than one foot, and the material shall be secured by pegs. Do not remove material after germination. Let it decompose.
5. Maintain a moist seed bed at all times. Water the seed bed so that the topsoil is wet to a depth of two inches.
6. Protect the seed bed with barricades, if necessary, to keep all traffic off the areas.
7. After grass has appeared, re-seed all areas which have failed to show a uniform stand of grass. For isolated points of erosion that are not able to be stabilized by re-seeding use sod.

D. Hydroseeding New Lawns/Wild Meadow:

1. Mix specified seed, fertilizer, pulverized mulch and pulverized mulch tackifier in water, using equipment specifically designed for hydroseed application. Continue mixing until uniformly blended into homogeneous slurry suitable for hydraulic application.
2. Apply slurry uniformly to all areas to be seeded. Rate of application as required to obtain specified seed sowing rate.
3. Erosion Preventative: Slopes of one foot vertical to 3 feet horizontal or greater, or any areas which will receive concentrated run-off water, shall be covered with erosion preventative. If a material preventative is used, overlap no less than one foot, and the material shall be secured by pegs. Do not remove material after germination. Let it decompose.
4. Maintain a moist seed bed at all times. Water the seed bed so that the topsoil is wet to a depth of two inches.
5. Protect the seed bed with barricades, if necessary, to keep all traffic off the areas.
6. After grass has appeared, re-seed all areas which have failed to show a uniform stand of grass/wild meadow.

3.4 PROTECTION:

Erect barricades and warning signs as required to protect newly seeded areas and existing lawn areas to remain from traffic. Maintain barricades until final acceptance.

3.5 MAINTENANCE:

- A. General: Final acceptance of all work under Section 02 931 will be at the end of the maintenance period herein specified.
- B. Maintenance Period: Begin maintenance of new lawns immediately after each area is planted and continue until final acceptance. Begin maintenance of all existing lawn areas within the contract limit line as required immediately after commencement of any disturbance and continue until final acceptance.
- C. Specific Operations:
 1. Maintenance shall consist of the following elements:
 2. Watering, fertilizing, weed control, disease control, insect control, mowing, trimming, and other operations such as rolling, regrading, replanting as required to establish a smooth, acceptable lawn, free of eroded or bare areas.
 3. Remulch with new mulch in areas where the mulch has been displaced by wind or maintenance operations. Anchor as required to prevent displacement.
 4. Replant bare areas using same materials specified for lawns.

5. Watering: If irrigation has not been installed, provide and maintain temporary piping, hoses and lawn watering equipment to convey water from sources and to keep lawn areas uniformly moist as required for proper growth. Lay out temporary lawn watering system and arrange watering scheduling to avoid walking over muddy or newly seeded areas. Use equipment and water in such a way as to prevent puddling, water erosion, and displacement of seed or mulch.
6. Initial lawn mowing shall occur when grass reaches a height of 4 inches. Time the subsequent mowings to maintain the grass at a 2" to 3" height. Do not mow lower than 2 inches. Do not delay mowing until grass blades bend over and become matted.
7. Apply fertilizer after first mowing and when the grass is dry. Use fertilizer which will provide not less than 1.0 lb. of actual nitrogen per 1,000 sq. ft. of lawn area.

3.6 FINAL ACCEPTANCE OF LAWNS/WILD MEADOWS:

A. General:

1. Seeded lawns/wild meadow will be acceptable provided requirements, including maintenance, have been complied with, and healthy, uniform close stand of the specified mix is established, free of other plants/ weeds, disease, insects, bare spots and surface irregularities.
2. No lawn seeded area will be accepted prior to 60 days from its installation and 6 mowings minimum. No wild meadow areas will be accepted prior to 60 days from installation.

B. Inspections:

1. Preliminary Inspection For Final Acceptance: Prior to granting final acceptance, a preliminary inspection for acceptance will be made by the Owner's Representative to determine that all lawns and all other required and related work is in place and that it has been installed in accordance to the drawings and specifications.
2. Inspection For Final Acceptance:
 - a. A final inspection for acceptance of all lawns/wild meadow areas will be held after all adjustments required by the preliminary inspection for acceptance have been made. The Contractor shall notify the Owner's Representative in writing requesting an inspection to grant final acceptance
 - b. At the discretion of the Owner, final acceptance may be granted to individual areas. Any such agreements shall be determined at the pre-installation meeting.
 - c. Following acceptance, the Owner shall assume responsibility for all lawn maintenance.

END OF SECTION 329219