

SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General Conditions and Division 01 Specification Sections, apply to this Section.
- B. Section 114001 "Custom Fabricated Food Service Equipment.

1.2 SUMMARY

- A. **This specification section is included in the Project Manual for coordination purposes, and to provide direction to the Owner's Food Service Equipment Contractor. The work of this Section is not included in the Contract, however, coordination of the work of the FSEC with trades whose work is included in the Contract shall be the responsibility of the General Contractor.**
- B. All food service equipment specified herein is to be furnished and installed by the Owner's Food Service Equipment Contractor (FSEC), including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- C. Electrical Work:
 - 1. FSEC shall provide interwiring of food service equipment between components within equipment, such as heating elements, switches, thermostats, motors, etc., complete with junction box as is applicable, ready for final connection to building lines by Electrical Contractor.
 - 2.
- D. Plumbing Work:
 - 1. FSEC shall furnish all equipment with faucets and trim, sink waste assemblies, indirect waste lines at all equipment other than sink compartments, and quick disconnect piping as specified in this section.
 - 2. ~~FSEC shall furnish floor troughs as recommended by equipment manufacturers for cooking line equipment.~~
 - 3. FSEC shall furnish and install gas pressure regulators as required to serve the gas-fired kitchen equipment. Paragraph added, 5/22/20.
- E. Mechanical Work:
 - 1. FSEC shall provide and install stainless steel exposed ducts to ceiling for dishmachine.
- F. Existing Equipment:

1. Relocate those items of existing equipment noted as existing to be relocated to new positions shown on plan drawings.
2. All cords, piping, traps, etc. for reset equipment shall be new.

1.3 RELATED WORK SPECIFIED ELSEWHERE

A. Plumbing: Refer to Division 22, including:

1. Rough-in piping for gas and water supply and waste lines.
2. Traps, grease traps, line strainers, tail pieces, valves, stops, shut-offs and miscellaneous fittings required for complete installation.
3. Final connections.
4. Indirect drains for sink compartments.
5. Floor drains and floor sinks, ~~other than floor troughs~~ and floor troughs. *Paragraph revised, 5/22/20.*

B. Mechanical: Refer to Division 23.

1. Roof mounted fans and connecting ductwork not shown as part of the kitchen equipment.
2. Commercial kitchen hoods and utility distribution systems.
3. Final connections, including approved welded duct connections to hoods.

C. Electrical: Refer to Division 26, including:

1. Rough-in conduit, wiring, line and disconnect switches, safety cut-offs and fittings, control panels, fuses, boxes and fittings required for complete installation.
2. Final connections, including mounting and wiring of switches furnished as part of the food service equipment (unless otherwise indicated on the drawings).

1.4 REFERENCE STANDARDS

- A. NSF 2 - Food Equipment; NSF International; current edition.
- B. NSF 3 – Commercial Warewashing Equipment; NSF International; current edition
- C. NSF 4 - Commercial Cooking, Rethermalization and Powered hot Food Holding, and Transport Equipment; NSF International, current edition.
- D. NSF 7 - Commercial Refrigerators and Freezers; NSF International, current edition.
- E. NSF 8 - Commercial Powered Food Preparation Equipment; NSF International, current edition.
- F. NSF 12 - Automatic Icemaking Equipment; NSF International, current edition.
- G. SMACNA (KVS) - Kitchen Ventilation Systems and Food Service Equipment Fabrication & Installation Guidelines, current edition.
- H. NEMA MG 1 - Motors and Generators; National Electrical Manufacturers Association, current edition.

- I. NFPA 70 - National Electrical Code; National Fire Protection Association; Most Recent Edition Adopted by Authority Having Jurisdiction, Including All Applicable Amendments and Supplements.
- J. UL (EAUED) - Electrical Appliance and Utilization Equipment Directory; Underwriters Laboratories Inc.; current edition.

1.5 QUALITY ASSURANCE

- A. Manufacturer Qualifications: Company with five year record specializing in manufacture and distribution of standard products of the type specified.
- B. Food Service Equipment Supplier: Company with five year record of successful in service performance with installation of products of the type specified. Provide resume of successfully completed projects of similar size and scope.

1.6 SUBMITTALS

- A. Qualification Data: Indicating compliance with Quality Assurance Article.
- B. Product Data, Shop Drawings, General: Coordinate with requirements of Section 11 4001 to provide single complete set of product data and shop drawings.
- C. Product Data: Provide data on all new equipment and appliances scheduled. Include complete illustrations indicating sizes and configurations, specifications, materials, finishes, utility service connection locations, service characteristics, and wiring diagrams. Include information on available accessories, and all specified equipment and accessories.
 1. Product data shall be submitted in binder format, arranged in numerical sequence corresponding to the item numbers in the specifications and drawings.
 2. Omission of data does not reduce obligation to provide items as specified.
- D. Specimen Warranties.
- E. Coordination Drawings: Provide fully coordinated rough-in drawings for use of all trades, 1/4" scale, CAD drafted, consisting of a separate drawing for each discipline.
 1. Show equipment at actual size.
 2. Key all equipment with item numbers and descriptions indicated in the construction documents.
 3. Include all required mechanical, electrical, plumbing, services for equipment and dimensioned rough-in location for same. Rough-in locations shown shall make allowances for required traps, switches, clearances, etc., thereby not requiring interpretation or adjustment on the part of other Contractors.
 4. Indicate dimensions for floor depressions, wall openings, etc., for equipment.
 5. Include all required services which relate to equipment but which may not directly connect thereto, such as convenience outlets at walls, hose stations, ~~floor drains~~, etc. Include existing floor sinks, floor troughs. *Paragraph revised, 5/22/20.*

6. Include all required services for equipment which is designated on equipment schedule, even though such equipment may not be included in this contract.
 7. FSEC shall be responsible for any required relocations of rough-ins due to errors or inaccuracies on those rough-in plans which he prepares. FSEC is not responsible for the locations of floor sinks and floor troughs, existing. *Paragraph revised, 5/22/20.*
 8. Approval of shop drawings does not relieve Food Service Equipment Contractor from responsibility for errors, omissions, or deviations from contract requirements.
- F. **Approved Submittals:** After approval, FSEC shall furnish to Architect electronic files of shop drawings and brochures, corrected as required by virtue of review comments, for distribution to various interested trades on project. All costs of reproduction and submission shall be part of contract.
- G. **Manufacturer's Installation Instructions:** Indicate special procedures, perimeter conditions requiring special attention.
- H. **Operation Data:** Provide looseleaf binders containing operating data for all mechanically operated equipment furnished under this contract.
1. Product schedule for each item of equipment, including item number and description listed in the Contract Documents.
 2. Contact information, with names, addresses and telephone numbers of local servicing agencies authorized to make necessary repairs and/or adjustments of equipment furnished under this contract.
 3. Recommended schedules for lubrication and periodic maintenance.
 4. Descriptions of routine maintenance procedures, possible breakdowns, repairs, and troubleshooting guides.
- I. **Warranty:** Submit manufacturer warranties and ensure forms have been completed in Owner's name and registered with manufacturer.
- 1.7 **SUBSTITUTIONS - STANDARDS**
- A. Refer to Instructions to Bidders and Division 01 for requirements.
 - B. All unspecified substitutions after bid must be submitted to Owner for written approval prior to acceptance.
- 1.8 **REGULATORY REQUIREMENTS**
- A. Work and materials shall be in compliance with requirements of applicable codes, ordinances and regulations, including but not limited to those of Occupational Safety and Health Act (OSHA), National Fire Protection Association, State Fire Marshal, State Accident Commission, U.S. Public Health Service, State Board of Health, local health codes, etc.
 - B. Electric operated and/or heated equipment, fabricated or otherwise, shall conform to latest standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc., and shall bear the U.L. label.

- C. Items of food service equipment shall meet minimum construction standards as noted in the referenced NSF documents, and shall bear the N.S.F. seal.
- D. Food service equipment shall be installed in accord with N.S.F. standards.
- E. No extra charge will be paid for furnishing items required by regulations, even though such may not be shown on drawings or called for in these specifications.
- F. Rulings and interpretations of enforcing agencies shall be considered part of regulations.

1.9 ADMINISTRATIVE REQUIREMENTS

- A. Furnish and install all food service equipment as specified herein, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- B. Drawings which constitute part of contract documents indicate general arrangement of piping and location of equipment. Should it be necessary to deviate from arrangement indicated in order to meet structural conditions, make such deviations without expense to Owner.
- C. Electrical voltages shall be as indicated on contract drawings. Any differences in electrical characteristics at job site from those shown on contract documents must be submitted to Architect for consideration prior to ordering equipment.
- D. Coordinate locations and requirements of service-utility connections to food service equipment.
- E. Equals: Any equipment offered for approval as "equal" to equipment specified must conform to space limitations of layout and existing plumbing rough-ins. The cost of any deviation from kind or location of electrical, plumbing or mechanical services provided in layout due to furnishing of an approved equal will be the responsibility of the Food Service Equipment Subcontractor and all such costs associated with the substitution shall be borne by the Food Service Equipment Subcontractor. *Paragraph revised, 5/22/20.*
- F. Final Connections: Food Service Equipment Contractor shall have a qualified person on the job site while plumbing, electrical and mechanical trades are making final connections between rough-ins and equipment.

1.10 FIELD CONDITIONS

- A. Verify dimensions of food service equipment installation areas by field measurements, and indicate measurements on Shop Drawings and Coordination Drawings. No extra compensation will be allowed for any difference between actual measurements secured at job site and dimensions indicated on contract drawings. Field measurements or conditions which vary from the construction documents and which affect the planned installation of equipment shall be submitted to Architect for consideration before procuring equipment.
- B. Food Service Equipment Contractor shall visit site to verify all rough-in and sleeve locations prior to installation of finished floors, and shall cooperate with other Contractors involved in

proper location of same. Food Service Equipment Contractor shall be responsible for any required relocations of rough-in due to errors or inaccuracies on those rough-in plans which he prepares

1.11 DELIVERY, STORAGE AND HANDLING

- A. Coordinate size of access and route to place of installation.
- B. Do not deliver fixed equipment until after completion of finish ceilings, floor and walls, painting and lighting.

1.12 WARRANTY

- A. Special Project Warranty: Provide written warranty, signed by manufacturer, agreeing to replace/repair, within warranty period, with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required, provided manufacturer's instructions for handling, installing, protecting, and maintaining units have been adhered to during warranty period. This warranty shall be in addition to, and not limitation of, the rights the Owner may have against the Contractor under the Contract Documents. Warranty period commences on date of Final Acceptance of the work or Beneficial Occupancy.
 - 1. Warranty Period: 1 year, all new equipment furnished, unless otherwise noted. Manufacturer's warranty shall prevail when the period is longer than one year.
 - 2. Provide five year manufacturer warranty for replacement or repair of refrigerant and compressors, including disconnection and removal of defective unit, and connection of replacement unit.

PART 2 - PRODUCTS

2.1 MANUFACTURED EQUIPMENT

- A. All like types of equipment such as all refrigerated and heated cabinets, all ovens, and all mixers shall be by the same manufacturer.
- B. Except as may be specified otherwise under individual item specifications in "Equipment Schedule", all items of standard manufactured equipment shall be complete in accord with manufacturer's standard specification for specific unit or model called for, including finishes, components, attachments, appurtenances, etc., except as follows:
 - 1. All items of standard equipment shall be that manufacturer's latest model at time of delivery.
- C. Substitutions for manufactured equipment specified will be accorded consideration under terms set forth in "Substitutions - Standards".

2.2 ACCESSORIES

- A. Installation Accessories: Provide all rough-in hardware, supports and connections, attachment devices, closure trim, and accessories required for complete installation.
- B. Casters: NSF-certified, stainless steel swivel-stem casters with 5 inch wheel diameter unless otherwise noted. Polyurethane tires with 1 inch tread width. Provide brakes on two casters per unit.
- C. Feet for Legs: Fully enclosed, bullet shaped stainless steel; screwed into tubular legs with concealed screw threads; minimum 1 inch vertical adjustment without any threads showing.
- D. Counter-Mounted Equipment: All counter-mounted equipment weighing over 25 pounds shall be mounted on 4" stainless steel adjustable legs.
- E. Finish Hardware: Manufacturer's standard, NSF certified. Stainless steel shall be U.S. standard gauges as called for, 18-8, Type 302, or 304 type, No. 4 finish.
- F. Service Outlet Covers and Escutcheons: Stainless Steel.
- G. Catches: For hinged doors, provide permanent magnetic catch of sufficient strength to hold door shut

2.3 ELECTRICAL EQUIPMENT

- A. Supply control switch on each motor driven appliance or electrically powered unit, in accordance with UL requirements.
- B. Where electric heating or thermostat control is specified, it shall be complete, and of the materials, size and rating specified by the manufacturer. All such equipment shall be designed to be easily cleanable, or removable for cleaning.
- C. Provide internal wiring for equipment, including electrical devices, wiring controls, with all items complete to junction box for final connection by the Electrical Contractor.
- D. Wiring Terminations: Provide terminal lugs to match branch circuit conductor quantities, sizes, and materials indicated. Enclose terminal lugs in terminal box sized to NFPA 70.
- E. Provide equipment with connection terminals, so that connections for services can be made.
- F. Provide suitable length of three wire cord with plugs to match grounded building receptacles.
- G. Lighting Fixtures: Provide lamps for lighting fixtures in equipment

2.4 PLUMBED EQUIPMENT

- A. Indirect Waste Piping: Copper with silver paint unless specified otherwise. Drain lines in public areas to be chrome plated where exposed to view.

- B. Flexible Water Hose Supply Lines: Provide where specified. NSF listed, designed for attachment of water fed appliances to water supply lines. Hose shall be flexible polyurethane or braided steel with smooth plastic exterior coating, permanently attached brass male adaptor fittings.

2.5 GAS FIRED EQUIPMENT

- A. Gas Equipment: Certified by Canadian Standards Association or Underwriters Laboratories. Equipment to be suitable for use with gas available at site. Furnish pressure regulators designed to work with incoming pressure.
- B. Gas Quick Disconnects: ~~Provide where specified. Gas quick disconnects shall be furnished complete with gas valve, gas connector hose, quick disconnect fitting elbows, and restraining cable, all CSA or UL approved. Gas hose shall be flexible, braided or corrugated stainless steel with smooth plastic exterior coating or sleeve of heat shrink tubing. Provided by Plumbing Contractor at all gas fired equipment.~~ Paragraph revised, 5/22/20.

2.6 LOCKS

- A. Fit all doors for reach-in refrigerated compartments with locking type latches. Provide master keys.

2.7 FABRICATION

- A. Install rubber button feet on bearing surface of any item positioned on a finished surface.
- B. Isolate rotating or reciprocating machinery to prevent noise and vibration.
- C. Provide indirect drain piping from equipment to terminate over nearest waste receptor.
- D. Accommodate site installation of other services or equipment.
- E. Shop finish all components.

PART 3 - EXECUTION

3.1 EXAMINATION

- A. Do not begin installation until substrates have been properly prepared.
- B. Verify locations of all floor drains, rough-ins and sleeve locations prior to installation of finished floors.
- C. Verify correct locations of utility connections, ventilation connections, and supports.
- D. Verify that gas & water pressure, electrical loads and water quality meet the requirements of equipment manufacturers and all applicable codes. Any variation from those requirements shall

be brought to the attention of the appropriate contractor and confirmed in writing to the architect prior to the installation of equipment.

3.2 INSTALLATION

- A. Coordinate delivery of equipment into building.
- B. Install equipment in accordance with manufacturer's instructions and recommendations, level and plumb. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved.
- C. Set equipment in its final location, permitting Trades to make necessary arrangements for connection of service lines. Where necessary, Food Service Equipment Supplier shall move equipment to allow final connections to be made, then relocate equipment to its final position.
- D. Install 4 inch adjustable legs on all countertop equipment weighing over 25 pounds.
- E. Securely anchor and attach non-mobile or non-adjustable-leg equipment to walls, floors, or bases. Use anchoring devices appropriate for equipment and expected usage.
- F. Follow SMACNA seismic restraint recommendations for project location.
- G. Extend all indirect waste lines to nearest floor receptor. All such drain lines to be properly sized. Drain shall terminate with proper air gap above flood rim of floor receptor. Drain lines to be copper with silver paint unless specified otherwise. Drain lines in public areas to be chrome plated where exposed to view.
- H. Treat enclosed spaces, inaccessible after equipment installation, for vermin protection in accordance with industry practice. Close ends of all hollow sections.
- I. Provide sealant to achieve clean sanitary joint with adjacent building finishes and between abutting components. Where required to prevent shifting of equipment and breaking wall seals, anchor equipment to floor or wall.
- J. Provide protective coverings for duration of construction activities.

3.3 EXISTING EQUIPMENT

- A. Field verify utility requirements for all existing equipment to be relocated. Include this information in the coordination drawing.
- B. Clean existing equipment to be reused.

3.4 ADJUSTING

- A. Adjust new and existing equipment and apparatus to ensure proper working order and conditions.
- B. Remove and replace equipment creating excessive noise or vibration.

3.5 CLEANING AND PROTECTION

- A. Remove masking or protective covering from stainless steel and other finished surfaces.
- B. Clean equipment to condition suitable for food preparation use.
- C. Polish glass, plastic, hardware, accessories, fixtures, and fittings.
- D. Protect finished work from damage.
- E. Touch-up, repair or replace damaged products.

3.6 CLOSEOUT ACTIVITIES

- A. All equipment using water, gas, and electricity shall be performance inspected and tested by factory certified service agent. FSEC shall document that these inspections have been performed prior to scheduling demonstrations and owner acceptance of equipment.
- B. FSEC shall remove immediately any work or equipment rejected by Architect, Owner, and/or Owner's Agent, replacing same with work conforming with contract requirements, and shall reimburse mechanical and/or other contractors involved for extra work made necessary by such replacement.
- C. At completion of work, provide qualified and trained personnel to demonstrate operation of each item of equipment and instruct Owner in operating procedures and maintenance.
- D. Demonstration and instruction shall be held on dates designated by Owner.
- E. Individual Performing Demonstration: Fully knowledgeable of all operating and service aspects of equipment.
- F. Assemble and submit three sets of operating and maintenance manuals, including executed warranties.

PART 4 – FOOD SERVICE EQUIPMENT SCHEDULE

GENERAL: Refer to the Kitchen Equipment Schedule at Sheet AK-101 for equipment to be provided or reused, and installed by the FSEC.

PLUMBING, MECHANICAL, ELECTRICAL CHARACTERISTICS: For bidding purposes, service characteristics for all equipment shall be as scheduled on the drawings.

ITEM K2: SPRAY ASSEMBLY

- A. Basis of Design: T&S B-0133-B.
- B. Splash mounted pre-rinse unit, complete with riser wall support bracket, having the following features:
 - 1. Chrome-plated brass body, riser and spray valve body
 - 2. 44 inch flexible stainless steel body hose with overhead spring.
 - 3. Self-closing straight-body spray nozzle, 1.42 GPM, EPAAct 2005 compliant, with heat-resistant handle, hold-down ring.
 - 4. Mixing valve, 8" centers, 1/2 inch hot and cold water inlets.
 - 5. Compression cartridges with solid brass integral spring check valves.
 - 6. Color coded lever handles.
 - 7. Adjustable position finger hook pre-installed onto riser.

ITEM K3: GARBAGE DISPOSAL

- A. Basis of Design: In-SinkErator SS-300. *Paragraph revised, 5/22/20*
- B. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 - 1. In-SinkErator.
 - 2. Salvajor.
- C. Description: Provide undersink disposal unit having the following features:
 - 1. 3 HP continuous duty rated motor with thermal overload protector, permanently lubricated bearings.
 - 2. Stainless steel and chrome plated upper, lower, grind and discharge housings. Fixed direction water inlet.
 - 3. Motor unit securely bolted to grind chamber, removable for servicing. Face-type motor shaft seal with secondary flinger and drain tube.
 - 4. Abrasion resistant stationary shredder ring with grinding teeth, cast nickel chrome alloy. Dual directional grinding.
 - 5. Tapped for connection to standard drain trap.
 - 6. Provide nominal 7 inch diameter collar adapter for sink, splash baffle and stopper, vacuum breaker, flow control valve, piping and accessories as required for connection to shut-off valve by Plumbing Contractor. Provide pressure reducing valve as required.
 - 7. Fully enclosed control unit, magnetic contactors, push button start and stop, automatic reversing, solenoid valve. Control unit to be mounted out of splash zone, under table, on stainless steel mounting bracket.

8. Suspended mounting, underside of soiled dishtable.
9. Coordinate installation with [Item K1 Soiled Dishtable](#) (refer to specifications Section 11 4001).

ITEM K4: DISHMACHINE

- A. Basis of Design: Champion 44 DR.
- B. Available Products: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Champion
 2. Moyer Diebel
 3. Meiko
- C. Description: Provide semi automatic electric-operated high temperature dual rinse rack conveyor type dishmachine, having the following features.
 1. High temperature wash with hot water sanitizing rinse.
 2. Capacity: Minimum 208 racks per hour.
 3. Water Consumption: 0.54 gallons per rack, maximum.
 4. Vertical clearance through machine 20 inches.
 5. Stainless steel tanks, chamber, frame, control box and doors. Stainless steel exterior panels. Stainless steel adjustable legs.
 6. Insulated, hinged double inspection doors at machine front for access to wash arms, rinse arms, strainer, strainer basket, with door interlock device, door actuated drain closure.
 7. Arrange for right to left operation.
 8. Wash pump motor: Not less than 2 HP.
 9. Rinse pump motor: Not less than 1/10 HP.
 10. Conveyor motor: Not less than 1/6 HP.
 11. Self-draining, stainless steel pump and impeller. Idle pump shut-off feature.
 12. Stainless steel wash arms with debossed anti-clogging nozzles. All piping from pump to wash arms shall be stainless steel.
 13. Rack tracks, conveyor structure and drive units of stainless steel. Anti-jam drive system to prevent damage to machine or racks if motion is obstructed.
 14. Scrap screen with deep, easily removable scrap basket.
 15. Electric tank heat with thermostatic control.
 16. All components pre-wired to stainless steel integral control panel ready for final single point connection to electrical service, with voltage characteristics as scheduled and with control step-down transformer when required for control voltage.
 17. Microprocessor control module with built-in service diagnostics.
 18. Automatic tank fill with manual by-pass.
 19. Coordinate ductwork by others for connection of pant leg ductwork to vent cowls.
 20. Provide strainer, solenoid valve, vacuum breaker and temperature gauge; coordinate plumbing connections.
 21. Drainwater tempering kit.
 22. Table limit switch, coordinate with [Item K6 Clean Dishtable](#) (refer to specifications Section 11 4001).

23. Coordinate with Item [K5 Booster Heater](#).

ITEM K5: BOOSTER HEATER

- A. Basis of Design: Hatco, Model C-12.
- B. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to, the following:
 - 1. Hatco Corporation.
 - 2. A.O. Smith
 - 3. Approved equal
- C. Description: Provide compact booster heater having the following features:
 - 1. Castone, glass lined, or silicone bronze tank, 6 gallon capacity.
 - 2. Sized to supply 180° F final rinse water for Item K4 Dishmachine.
 - 3. Standard finish body and base.
 - 4. Complete with all internal plumbing, including pipe and fittings for inlet and outlet.
 - 5. Prewired for final connection to disconnect switch by Electrical Contractor.
 - 6. High temperature limit switch, low-water cut-off, temperature/pressure relief valve, high temperature pressure reducing valve with bypass, temperature/pressure gauge.
 - 7. Calibrated immersion thermostat, dial thermometers mounted in a stainless steel enclosure.
 - 8. Provide shock absorber and slide brackets for undercounter mounting.

ITEM K8: SINK HEATER

- A. Basis of Design: Hatco, 3CS-9B.
- B. Available Products: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 - 1. Hatco Corporation.
 - 2. A.O. Smith.
- C. Description: Provide compact, under-sink sanitizing sink heater with the following characteristics:
 - 1. Stainless steel body and base.
 - 2. Dual reservoir stainless steel tanks, one with permanently submerged heating element, second with drain for removal of solids.
 - 3. Overtemp cut-off, temperature indicator light, on-off reset switch.
 - 4. Unit complete with all internal plumbing and wiring ready for installation to the bottom of the sink.
 - 5. Coordinate with Item [K7 Pot Sink](#) (refer to specifications, Section 11 4001).

ITEM K9: POT SINK SPRAY ASSEMBLY

- A. Basis of Design: T&S B-0133-ADF14-B.
- B. Spray Assembly: Splash mounted pre-rinse unit with add-on faucet, complete with riser wall support bracket, having the following features. Provide one unit, centered over wash/rinse sink partition.
 - 1. Chrome-plated brass body, riser and spray valve body.

2. 44 inch flexible stainless steel body hose with overhead spring.
3. Self-closing straight-body spray nozzle, 1.15 GPM, EPA Act 2005 compliant, with heat-resistant handle, hold-down ring.
4. 14 inch add-on swing faucet with stream regulator outlet.
5. Mixing valve, 8 inch centers, 1/2 inch hot and cold water inlets.
6. Compression cartridges with solid brass integral spring check valves.
7. Color coded lever handles.
8. Adjustable position finger hook pre-installed onto riser.
9. Coordinate with [Item K7 Pot Sink](#) (refer to specifications, Section 11 4001).

ITEM K10: POT SINK FAUCET

- A. Basis of Design: T&S, B-0290-14 with B-TEE-EZK Swivel Tee.
- B. Faucet: Splash mount mixing faucet, having the following features. Provide one unit, centered over rinse/sanitizing sink partition.
 1. Chrome-plated brass body.
 2. 14 inch swing nozzle with **plain end** outlet:
 3. Mixing valve, 8 inch centers, 3/4 inch hot and cold water inlets.
 4. Compression cartridges with solid brass integral spring check valves.
 5. Color coded lever handles.
 6. Riser mounted swivel tee connector with 3/8" NPT pipe plug for connection to chemical dispenser by Owner.
 7. Coordinate with [Item K7 Pot Sink](#) (refer to specifications, Section 11 4001).

ITEM K15: AIR CURTAIN MERCHANDISER

- A. Basis of Design: Turbo Air, TOM-40W(B) N.
- B. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Master-Bilt.
 2. True Food Service Equipment, Inc.
 3. Turbo Air.
- C. Description: Provide vertical open refrigerated display merchandiser, having the following features:
 1. Size: Nominal 40" wide, 28-30" deep, 78" tall.
 2. Stainless steel or non-peel, rust resistant black exterior; glass or solid sides.
 3. High density foamed-in-place insulation in cabinet walls.
 4. Stainless steel or white aluminum interior. Stainless steel floor and deck pans.
 5. Self contained, air-cooled, bottom-mounted condensing unit, oversized, factory balanced. Holds food to 35-40°F. Self-cleaning condensing fan. CFC-free refrigerant.
 6. 3-year compressor warranty.
 7. Interior clean-out drain.
 8. LED interior lighting, safety shielded.
 9. Cord and plug.

10. Insulated, lockable security cover/night curtain.
11. Four adjustable heavy duty shelves, stainless steel, PVC coated or epoxy coated.
12. Adjustable legs or leveling devices.

ITEM K20: PASS-THRU HOT CABINET, EXISTING

- A. Existing, service characteristics as shown in the drawings. To be relocated and installed in location indicated on the drawings.

ITEM K20: PASS-THRU HOT CABINET, NEW

- A. Basis of Design: Traulsen G-24314P. Items K20 and K21 shall be by the same manufacturer, in the same series.
- B. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Delfield.
 2. Traulsen.
 3. True Food Service Equipment, Inc.
- C. Description: Provide enclosed insulated pass-thru hot cabinet with adjustable heat, having the following features:
 1. Full height, nominal 52 x 36 x 84 inches.
 2. Stainless steel front; galvanized steel sides, top and back.
 3. Anodized aluminum interior compartment with interior coved corners.
 4. Fully insulated sides, doors, base and top.
 5. Self-closing, solid full-height doors at both sides, cylinder locks, positive latch, removable perimeter gaskets.
 6. UL listed heater assembly. Heats to 180° F.
 7. 3 sets plated shelves per section.
 8. Interior lights.
 9. Exterior digital temperature display.
 10. Cord and plug.
 11. Heavy duty casters, lockable.

ITEM K21: PASS-THRU REFRIGERATOR

- A. Basis of Design: Traulsen G20054-0032. Items K21 and K22 shall be by the same manufacturer, in the same series.
- B. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Delfield.
 2. Traulsen.
 3. True Food Service Equipment, Inc.
- C. Description: Provide enclosed pass-thru, solid swing door refrigerator, having the following features:
 1. Full height cabinet, nominal 52 x 36 x 84 inches.
 2. Stainless steel front; galvanized steel sides, top and back.

3. Anodized aluminum interior compartment with interior coved corners.
4. Fully insulated sides, doors, base and top.
5. Self-closing, solid full-height doors at both sides, cylinder locks, positive latch, door locks, removable perimeter gaskets.
6. 3 sets epoxy coated wire shelves per section.
7. Self-contained, air-cooled refrigeration system, top-mounted, CFC free refrigerant. Refrigerator holds 34-38°F.
8. Integral condensate evaporator.
9. 5-year compressor warranty.
10. Exterior digital temperature control/thermometer.
11. Cord and plug.
12. Heavy duty casters, lockable.

ITEM K22: ICE MACHINE & BIN

- A. Existing, service characteristics as shown in the drawings. To be relocated and installed in location indicated on the drawings.

ITEM K23: PIZZA CONVEYOR OVEN

- A. Basis of Design: TurboChef High h Conveyor 2620.
- B. Description: Provide electric powered commercial countertop conveyor oven having the following features:
 1. Stainless steel front, top, sides, back.
 2. Stainless steel interior, 3.6 sf baking area.
 3. Electric operation, variable thermostat with temperature control range to 550° F, digital timers.
 4. Variable-speed blower motors with thermal overload protection.
 5. 26 inch wide single conveyor belt. Field reversible left to right or right to left operation
 6. Variable speed conveyor motor, adjustable from 30 seconds to 15 minutes.
 7. UL listed for ventless operation.
 8. Cord and plug.
 9. Provide stainless steel equipment stand, sized to oven.

ITEM K24: INDUCTION RANGE WITH STAND

- A. Basis of Design: Vollrath HIMC.
- B. Description: Provide heavy countertop electric induction range having the following features:
 1. Two hob unit, ceramic-top induction cooking hobs.
 2. Nominal 12 inch wide, 30 inches deep.
 3. Stainless steel cabinet.
 4. Manual control, adjustable from 1% to 100% power.
 5. Equipped with empty-pan shut-off, pan auto-detection, small article detection and over-heat protection.

6. Adjustable stainless steel legs.
7. Cord and plug.
8. Provide stainless steel equipment stand, sized to range, with lockable casters.

ITEM K25: POT FILLER

- A. Basis of Design: T&S B-0167.
- B. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Chicago Faucet.
 2. Fisher.
 3. T&S Brass and Bronze Works.
- C. Description: Wall mounted mixing faucet, 1/2 inch NPT hot and cold water inlets, having the following features:
 1. Chrome-plated brass body and spray valve body.
 2. 68 inch flexible stainless steel hose.
 3. Self-closing high-flow angled body spray nozzle, heat resistant handle, hold-down ring, 4 gpm at 60 psi.
 4. Mixing valve with vacuum breaker, integral check valves, color-coded lever handles, 8 inch centers.
 5. Finger hook pre-installed onto riser.
 6. Coordinate mounting at Utility Distribution System, by others.

ITEM K26: TILTING SKILLET

- A. Basis of Design: Cleveland SGL-40-T1.
- B. Available Products: Subject to compliance with requirements, products that may be incorporated into the Work include, but are not limited to, the following:
 1. Cleveland
 2. Groen
 3. Southbend
- C. Description: Provide freestanding 40 gallon gas-fired braising pan with open base having the following features:
 1. Stainless steel construction with stainless steel cooking surface, anti-splash pouring lip, gallon markings.
 2. Spring-assist cover with adjustable vent and full-width handle.
 3. Food pan support device, front mounted.
 4. Power-tilt front-hinged tilt mechanism with hand-tilt override.
 5. Tangent drawoff valve with strainer.
 6. Electronic spark ignition.
 7. Electronic controls adjustable from 100 to 425° F.
 8. High-efficiency heating system heats full capacity cold to boiling in 60 minutes.
 9. Splash-proof controls and water-tight electrical connections.
 10. Suitable for use with natural gas.
 11. Provide gas quick disconnect line.

12. Cord and plug.
13. Stainless steel adjustable legs.
14. Provide floor trough with drain plate, sized to equipment.

ITEM K27: DOUBLE CONVECTION OVEN

- A. Basis of Design: Blodgett DFG-200, Double.
- B. Available Products: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Blodgett.
 2. Garland.
 3. Vulcan.
- C. Description: Provide stacked double compartment convection oven having the following features:
 1. Gas fired oven with rear manifold connection, pressure regulator.
 2. Fully insulated, stainless steel front, top and sides.
 3. Oven cavities porcelainized or stainless steel, coved corners, nominal 29W x 28D x 20H inches.
 4. Stainless steel double door with dual pane thermal glass window in each door, simultaneous door operation at each compartment.
 5. Capacity: Five 18 x 26 standard baking pans in left to right or front to back arrangement. Provide five removable, adjustable racks per compartment.
 6. Two speed fans, 1/2 HP blower motors with thermal overload protection.
 7. Electronic spark ignition, removable burners.
 8. Infinite thermostat with temperature control range 200 to 500° F, digital timers.
 9. Interior lamps.
 10. Suitable for use with natural gas.
 11. Provide gas quick disconnect lines.
 12. Cord and plug.
 13. Adjustable stainless steel legs.

ITEM K28: DOUBLE COMBI OVEN

- A. Basis of Design: Rational Combi-Duo 62 and 102.
- B. Available Manufacturers: Subject to compliance with requirements, manufacturers include, but are not limited to:
 1. Blodgett.
 2. Rational.
 3. Approved Equal
- C. Description: Provide two gas-fired single compartment cooking units, stacked, designed for hot air and pressureless steam cooking, sequentially or in combination, with the following features:
 1. Fully insulated stainless steel cabinets with seamless stainless steel cooking compartments with coved corners, integral drain, halogen light.
 2. Sized to contain ten 18" x 26" or twenty 12" x 20" food pans at bottom compartment,

- six 18" x 26" or twelve 12" x 20" food pans at top compartment.
3. Stainless steel doors with tempered glass viewing window, door interlock switch, drip collector and door drip pan with continuous discharge to unit drain.
 4. Cooking Functions: Steaming, baking, roasting, poaching, proofing, defrost, and cool down. Temperature range from 85 to 450° F. Humidity range 0-100%.
 5. High performance self-contained, self-flushing fresh steam generator with overtemp protection.
 6. Integral fan impeller brake.
 7. Microprocessor or knob controls at cabinet front, with self-diagnostics, timer
 8. Provide and install manufacturer's recommended best-quality deliming, descaling water filter.
 9. Suitable for use with natural gas.
 10. Separate solenoid valves for filtered and unfiltered water intake.
 11. Factory installed water pressure regulator and vented drain assembly.
 12. 5 year steam generator warranty.
 13. Provide gas and water quick disconnect lines.
 14. Provide single cartridge water filtration system recommended by manufacturer for use with each unit, rated NSF Class1, STD 42.
 15. Provide mobile stand.
 16. Cord and plug.

ITEM K29: FRYER BATTERY WITH FILTER

- A. Basis of Design: Frymaster FPPH255.
- B. Available Manufacturers: Subject to compliance with requirements, manufacturers include, but are not limited to:
 1. Frymaster H55 Series.
 2. Pitco, Solstice Supreme Series.
 3. Vulcan-Hart, PowerFry5 Series.
- C. Description: Provide heavy-duty high-efficiency gas-fired open-pot deep-fat fryer battery having the following features:
 1. Battery of two full frypots, one filtration system, EnergyStar rated. Nominal 62 inch wide, 30 inches deep. Basket lift not required.
 2. 45 pound oil capacity per frypot.
 3. Provide one lid, one frypot cover, one heavy-gauge twin fry basket and one heavy-gauge full fry basket, with insulated handles per each frypot.
 4. Gas fired unit with rear gas manifold connections, internal pressure regulator.
 5. Minimum 70,000 Btu/hr. input, infrared burners, electronic ignition.
 6. Programmable digital controls, boil-out temperature control, melt cycle.
 7. Stainless steel front and sides, hinged doors at cabinet front, stainless steel backguard.
 8. Filter with oil capacity equal to frypot capacity, 1/3 HP pump motor. Filter pan mounted on rails inside cabinet housing below frypots. 5-minute filter cycle, sequential filtering of frypots while other frypots remain fully operable. Provide stainless steel mesh filter screen.

9. Drain valve interlock switch.
10. Heavy-duty swivel casters, lockable.
11. Suitable for use with natural gas.
12. Cord and plug.
13. Provide gas quick disconnect line.

ITEM K30: PAN RACK

- A. Basis of Design: Cres Cor, Model 207-UA-13A.
- B. Available Manufacturers: Subject to compliance with requirements, products that may be incorporated into the Work include, but are not limited to, the following:
 1. Cres Cor Company
 2. Metro.
 3. Servolift.
- C. Description: Provide all welded aluminum pan rack having the following features:
 1. Two-level guide supports suitable for use with 18"x26" pans or 12"x20" pans, adjustable on 1-1/2 inch centers.
 2. Capacity: 13 pans at 4 1/2 inches on center.
 3. Vertical corner bumpers.
 4. 5 inch diameter swivel casters, two with brakes.

ITEM K31: MIXER WITH STAND

- A. Existing, service characteristics as shown in the drawings. To be relocated and installed in location indicated on the drawings.

ITEM K32A: SPRAY ASSEMBLY FOR VEGETABLE PREP SINK TABLE

- A. Basis of Design: T&S B-0133-08.
- B. Splash mounted pre-rinse unit, complete with riser wall support bracket, having the following features:
 1. Chrome-plated brass body, riser and spray valve body
 2. 44 inch flexible stainless steel body hose with overhead spring.
 3. Self-closing straight-body spray nozzle, 1.07 GPM, EPAAct 2005 compliant, with heat-resistant handle, hold-down ring.
 4. Mixing valve, 8" centers, 1/2 inch hot and cold water inlets.
 5. Compression cartridges with solid brass integral spring check valves.
 6. Color coded lever handles.
 7. Adjustable position finger hook pre-installed onto riser.
 8. Coordinate with [Item K32 Vegetable Prep Sink Table](#) (refer to specifications, Section 11 4001).

ITEM K33A: FAUCET FOR MEAT PREP SINK TABLE

- A. Basis of Design: T&S, B-0231.
- B. Faucet: Splash mount mixing faucet, having the following features. Provide one unit, centered over rinse/sanitizing sink partition.

1. Chrome-plated brass body.
2. 12 inch swing nozzle with stream regulator outlet:
3. Mixing valve, 8 inch centers, 1/2 inch hot and cold water inlets.
4. Compression cartridges with solid brass integral spring check valves.
5. Color coded lever handles.
6. Coordinate with [Item K33 Meat Prep Sink Table](#) (refer to specifications, Section 11 4001).

ITEM K34: MEAT SLICER

- A. Basis of Design: Globe, Model SG13A. *Paragraph revised, 5/22/20*
- B. Available Manufacturers: Subject to compliance with requirements, manufacturers include, but are not limited to:
 1. Berkel.
 2. Globe.
- C. Description: Provide heavy duty automatic gravity feed slicer having the following features:
 1. Adjustable capacity: 11 inch wide or 8 inch diameter.
 2. Adjustable gauge plate up to 1-1/8 inch thickness.
 3. 1/2 H.P. continuous use motor with permanently lubricated ball bearings.
 4. Anodized aluminum product tray, gauge plate and top knife cover. Anodized aluminum one-piece seamless base and product tray support arm. High density thermoplastic removable meat grip. Microban protection of all external plastic components.
 5. Removable stainless steel knife, 13" diameter.
 6. Removable, warewasher-safe top-mounted single-action stone sharpener.
 7. Automatic carriage drive, 4-speed automatic drive. Slicer start enabled only in home-start position with knife cover in place. Tilting, removable carriage tray with carriage tilt interlock.
 8. Adjustable timer, automatic shut-off.
 9. Gauge plate interlock.
 10. Food fence.
 11. Cord and plug.

ITEM K35: FOOD PROCESSOR

- A. Basis of Design: Robot Coupe, Model R502.
- B. Description: Provide food processor having the following features:
 1. Stainless steel bowl with 4 quart bowl capacity, stainless steel 'S' blade.
 2. Continuous feed and cutter bowl attachments, discharge plate.
 3. Direct-drive, fan cooled, heavy-duty 2 H.P. motor, on-off, pulse and 2-speed selector switch.
 4. Cord and plug.
 5. Provide the following processing discs and plate cradles to hold all plates:
 - a) Slicing Plates: 3/16" and 1/4"

- b) Grating Plates: 1/8", 1/4" and 1 1/32"
- c) Julienne Plates: 5/64" x 1/4" and 5/16"
- d) Dicing Plates: 5/16" and 3/8"

ITEM K36: WASHDOWN/HOSE REEL

- A. Basis of Design: T&S B-1480.
- B. Description: Provide open type retractable hose reel with the following characteristics:
 - 1. Stainless steel construction.
 - 2. Wall mounted mixing faucet and flexible connecting hose, shut-off valve in riser, vacuum breaker.
 - 3. 50 feet of 1/2 inch diameter hose, hose bumper.
 - 4. Front-trigger spray gun.

ITEM K42: DRYING RACKS

- A. Available Products: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 - 1. Eagle Group, Lifestor.
 - 2. Metro, Metromax 4 Series.
- B. Description: Provide mobile four-tiered polymer shelving unit having the following features:
 - 1. Units 48 inches long, 24 inches wide, 74 inches high.
 - 2. Shelves adjustable at one inch intervals.
 - 3. Shelf connectors to be wedge lock type with stainless steel corner collar.
 - 4. Epoxy coated tubular steel frame with rigid frame perimeter shelf supports.
 - 5. Injection molded polymer open grid decks, removable, dishmachine safe.
 - 6. Integral anti-microbial protection all shelf, frame and post components.
 - 7. Tray Drying Racks: Provide one rack with 3 inch spacing, one rack with 1-1/2 inch spacing per shelving unit, designed for mounting over grid decks.
 - 8. 200 pound per shelf minimum capacity per tray rack.
 - 9. Heavy-duty casters, two with brakes.

ITEM K43: POT RACK

- A. Basis of Design: Metro, HD Super Solid Shelving Series.
- B. Description: Provide mobile four-tiered stainless shelving unit having the following features:
 - 1. Units 48 inches long, 24 inches wide, 74 inches high,
 - 2. Tubular steel frame with 1 5/8 inch diameter posts.
 - 3. 16 gauge stainless steel louvered shelves, adjustable at two inch intervals.
 - 4. Capacity: 1,000 pound per shelf, 1,000 pound total per mobile unit.
 - 5. Heavy-duty casters, two with brakes.

ITEMS K44, K45: STORAGE SHELVING

- A. Available Products: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 - 1. Eagle Group, Lifestor.
 - 2. Metro, Metromax 4 Series.
- B. Description: Provide stationary four-tiered polymer shelving unit having the following features:
 - 1. Units 24 inches wide, 74 inches high, shelves numbered at one inch intervals.
 - 2. Shelf connectors to be wedge lock type with stainless steel corner collar.
 - 3. Epoxy coated tubular steel frame with rigid frame perimeter shelf supports, adjustable feet, foot plates.
 - 4. Injection molded polymer open grid decks, removable, dishmachine safe.
 - 5. Integral anti-microbial protection all shelf, frame and post components.
 - 6. Capacity: 2,000 pounds per unit, 800 pounds per shelf for 24 by 48 inch shelf.
 - 7. Provide post clamps for secure attachment of adjacent units.
 - 8. Sizes & Quantities: Plan indicates desired layout. Field verify clearances.
 - a) K44: 48 inches long.
 - b) K45: 42 inches long.

ITEMS K46: STORAGE SHELVING, EXISTING

- A. Existing rack system, to be relocated and installed in location indicated on the drawings.
- B. Shorten rack by removing one portion of track. Test and adjust for proper operation.

ITEM K47: DUNNAGE RACK

- A. Basis of Design: Metro HP55TFC. Rack may be custom fabricated at contractor's option.
- B. Description: Provide heavy duty stationary dunnage rack having the following features:
 - 1. Nominal 24 x 48 inch, 14 inches high.
 - 2. Open frame, 1 inch square tubular steel, with chrome finish. Open grid or wire mesh shelf is not acceptable.
 - 3. 1,300 lb. total capacity.
 - 4. Fully welded construction.
 - 5. Leveling bolts or adjustable feet.

ITEM K48: UTILITY CART

- A. Basis of Design: Lakeside, Models 953 **and** 954, Tough Transport Series. Cart may be custom fabricated at contractor's option.
- B. Description: Provide mobile utility cart with the following characteristics:
 - 1. Nominal 24 x 42 inch shelves, 38 inches high.
 - 2. **Provide one unit with two shelves, one unit with three shelves.**
 - 3. 1000 lb. total capacity.
 - 4. Fully welded stainless steel construction, minimum 16 gauge frame, ground and polished joint welds.

5. 14 gauge stainless steel shelves welded to frame, raised edge or ship's edge all sides.
6. Push handle, 18 gauge stainless steel tubing.
7. Non-marking bumpers front and back.
8. 5 inch diameter swivel casters.

ITEM K49: PIZZA MERCHANDISER

- A. Basis of Design: Hatco GRPWS-4824T.
- B. Description: Provide heated countertop display unit having the following features:
 1. Size: Nominal 48 by 24 inch shelves, 30 inches high.
 2. Three shelf unit with full-depth top, sloping shelves with front lip.
 3. Stainless steel frame, tempered glass side panels, aluminum or stainless steel shelves.
 4. Thermostatically controlled base heat with temperature control, on/off switch at each shelf.
 5. Incandescent lights.
 6. Cord and plug.
 7. Adjustable bullet feet.

ITEM K60: REACH-IN REFRIGERATOR

- A. One unit, to be installed at Family and Consumer Science classroom.
- B. Basis of Design: Traulsen G20010
- C. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 1. Delfield.
 2. Traulsen.
 3. True Food Service Equipment, Inc.
- D. Description: Provide reach-in, two section, solid swing full-height door refrigerator, having the following features:
 1. Full height cabinet, nominal 52 x 36 x 84 inches.
 2. Stainless steel front; galvanized steel sides, top and back.
 3. Anodized aluminum interior compartment with interior coved corners.
 4. Fully insulated sides, doors, base and top.
 5. Self-closing, solid full-height doors at both sides, cylinder locks, positive latch, door locks, removable perimeter gaskets.
 6. 3 sets epoxy coated wire shelves per section.
 7. Self-contained, air-cooled refrigeration system, top-mounted, CFC free refrigerant. Refrigerator holds 34-38°F.
 8. Integral condensate evaporator.
 9. 5-year compressor warranty.
 10. Exterior digital temperature control/thermometer.
 11. Cord and plug.
 12. Heavy duty casters, lockable.

ITEM K61: REACH-IN FREEZER

- A. One unit, to be installed at Family and Consumer Science classroom.
- B. Basis of Design: Traulsen G22010
- C. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 - 1. Delfield.
 - 2. Traulsen.
 - 3. True Food Service Equipment, Inc.
- D. Description: Provide reach-in, two section, solid swing full-height door freezer, having the following features:
 - 1. Full height cabinet, nominal 52 x 36 x 84 inches.
 - 2. Stainless steel front; galvanized steel sides, top and back.
 - 3. Anodized aluminum interior compartment with interior coved corners.
 - 4. Fully insulated sides, doors, base and top.
 - 5. Self-closing, solid full-height doors at both sides, cylinder locks, positive latch, door locks, removable perimeter gaskets.
 - 6. 3 sets epoxy coated wire shelves per section.
 - 7. Self-contained, air-cooled refrigeration system, top-mounted, CFC free refrigerant. reezer holds -10°F.
 - 8. Integral condensate evaporator.
 - 9. 5-year compressor warranty.
 - 10. Exterior digital temperature control/thermometer.
 - 11. Cord and plug.
 - 12. Heavy duty casters, lockable.

ITEM K62: ICE MACHINE

- A. One unit to be installed at Family and Consumer Science classroom, one unit at Main Gym Concessions, one unit at Training Room.
- B. Basis of Design: Manitowoc NEO 240.
- C. Available Manufacturers: Subject to compliance with requirements, available manufacturers include, but are not limited to:
 - 1. Hoshizaki.
 - 2. Manitowoc.
 - 3. Approved Equal.
- E. Description: Provide cube ice maker with integral storage bin with the following characteristics:
 - 1. Ice Maker capacity 160 lbs per 24 hours, based on 70° F incoming water and 90° F ambient temperature.
 - 2. Corrosion resistant Duratech or stainless steel cabinet exterior.
 - 3. Self-contained, air-cooled refrigeration system, CFC free refrigerant.
 - 4. Internal evaporator.
 - 5. 5-year compressor warranty.

6. Removable, cleanable air filters.
7. Arrange for dice or half dice ice, verify with Owner.
8. AHRI 2017 Bin capacity 90 pounds.
9. Adjustable stainless steel legs.
10. Provide scoop, internal scoop holder
11. Cord and plug.
12. Provide flexible water hose supply line.
13. Provide single cartridge water filtration system recommended by manufacturer for use with the ice machine, rated NSF Class1, STD 42.

END OF SECTION 114000