

SPECIFICATIONS

TITLE AND LOCATION OF WORK

Food Service Equipment for Judge Mario E. Ramírez, Jr. Juvenile Justice Center
Edinburg, Texas

NAME AND ADDRESS OF OWNER

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**ARCHITECT'S SEAL IS LIMITED TO DIVISIONS 1 & 11 OF
THE SPECIFICATIONS AND TO DRAWINGS A-70, A-71
AND A-72.**

FOOD SERVICE EQUIPMENT SPECIFICATIONS:**Item No. 1/2 - Walk-In Cooler/Freezer Combination: One Lot**

Manufacturer/Model: American Panel

To be size and shape per plans, built in accordance with general specifications and include the following:

1. Two Compartment Cooler/Freezer, size and shape per plan. Construction shall be as approved by the National Sanitation Foundation, standard number 7. Provide exterior ramps with non-slip abrasive tape.
2. Panel finish interior to be white stucco embossed aluminum on ceiling, interior walls to be stucco aluminum, exterior to be vertically beaded stainless steel where exposed and stucco embossed aluminum where unexposed. Installing contractor is to supply trim strips to finish all area between walls and ceiling.
3. Panels are to be CFC free, 4" Urethane, UL listed class 1 panels with foam perimeter tongue and groove design with a flexible vinyl gasket for airtight seal. The gasket is NSF and impervious to grease, oil, stains and mildew. The AR= factor shall be 8.33 per square inch thickness. Insulation shall be 97% closed cell to prevent moisture absorption and a comprehensive strength at yield point of 35 lbs. per square inch. Provide temperature gauges mounted visible to kitchen area for both cooler and freezer. Each compartment is to have one (1) fluorescent light fixture pre-wired to common j-box with weatherproof switch cover.
4. Panel height to be 8'8" above finished floor with 9' overall assembly height. Both Cooler and Freezer are to be provide with 4" integral foamed in place aluminum Diamond tread plate floor.
5. Doors to be 34" X 77" Self Closing Type Door, finish to match wall in which it is located, flush mounted in-fitting type, with positive closing and sealing to be assisted by a hydraulic closure devise. Door to include heated 14" x 14" view window, and aluminum Diamond tread kick panels 36" high on inside and outside of door. Pull handle assembly shall incorporate a keyed cylinder lock and an inside safety release handle to prevent personnel entrapment. Doorframes are to be 4" foamed in-place Urethane insulation equipped with heated jamb and threshold plate.
6. Flames spread rating 25 or less and smoke density of 450, according to ASTM E-84.
7. Ten-year panel warranty. Not permitted are wood perimeter panels, polystyrene panels, high-density rails or board stock urethane.
8. Cooler to be medium temperature 35°F pre-assembled remote condensing unit. Condensing unit to include thermostatic expansion valve, liquid eye, filter dryer, solenoid valve, thermostat control, pressure control, contactor, vibration eliminator, compressor mounting stand, pre-wired electrical control box, disconnect, and shall include a five-year compressor warranty. Evaporator to be NSF and UL listed with Heavy-gauge rust free housing, angled drain fitting, staggered copper tubes corrugated into aluminum fins, separate defrost termination thermostat and fan delay thermostat, heater safety controls to prevent over-heating of coil, and screw type terminal blocks for easy wiring. Contractor to provide Copper drain lines from evaporator to be trapped outside the walk-in. All plumbing to be in accordance with local codes and regulations. Warrant refrigeration system compressors for 5 years. Furnish one-year warranty on refrigeration system, including parts and labor for one-year from date of substantial completion.

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9. Freezer to be minus 10°F pre-assembled remote condensing unit. Condensing unit to include thermostatic expansion valve, liquid eye, filter dryer, defrost timer, 12' drain line heater, solenoid valve, thermostat control, pressure control, contactor, vibration eliminator, compressor mounting stand, pre-wired electrical control box, disconnect, and shall include a five-year compressor warranty. Evaporator to be NSF and UL listed with Heavy-gauge rust free housing, angled drain fitting, staggered copper tubes corrugated into aluminum fins, separate defrost termination thermostat and fan delay thermostat, heater safety controls to prevent over-heating of coil, and screw type terminal blocks for easy wiring. Contractor to provide Copper drain lines from evaporator to be trapped outside the walk-in. Freezer drains shall be heated and insulated to prevent freezing. Warrant refrigeration system compressors for 5 years. Furnish one-year warranty on refrigeration system, including parts and labor for one-year from date of substantial completion.
10. The electrical contractor is to provide all electrical lines and connections for the compressor, evaporator and lighting. Electrical contractor is to provide proper wiring and make all electrical and control connections as shown on specifications and drawings. Penetrations are to be made by the Walk-In manufacturer and are to be NSF approved PVC or EMT conduit as required for pull-wire and refrigeration piping to remote food service equipment or refrigeration systems.
11. Kitchen Equipment Contractor is to supply, erect and assemble Walk-In panels and refrigeration system complete with all refrigerant, oil, dials, dehydrators, gages, controls as required for proper operation of system. Check equipment provided and adjust to proper operating temperature.
12. Refrigeration System Installation to include Type "L" hard copper tubing, dried, charged with inert gas and plugged, suitable for working pressure of 450 p.s.i.g. Refrigerate fittings to be wrought copper or brass designed for use with high temperature solder and suitable for working pressure of 450 p.s.i.g. Piping joints made with silver solder (Sil-Foz) under an internally inert atmosphere of dry nitrogen. Properly suspend piping from and anchor to structure with adjustable hangers maximum 6 ft. O.C. Size suction lines to have maximum pressure drop 3 lbs. from receiver to evaporator. Grade all refrigerant lines to prevent trapping of oil. Install ArmaFlex foam plastic insulation not less than 1/2" thick on all suction lines which is to be taped and glued at joints. No slit insulation will be accepted. Pressure test refrigerant piping before any covering is applied using carbon dioxide or dry nitrogen and freon under pressure in accordance with manufacturer's recommended procedures. Pressure testing: high side, 300 p.s.i.g; low side, 150 p.s.i.g.

Item No. 3 - Freezer/Cooler Shelving:

One Lot

Manufacturer/Model: New Age Industrial "Adjust-A-Shelf"

Furnish and set in place per plans, elevations and manufacturer's specifications

1. Provide New Age "Adjust-A-Shelf" T-Bar series shelving to include T-Bar shelves and 72" uprights. 1500 pound weight capacity per shelf. Lifetime warranty against rust and corrosion – NSF certified.
2. Walk-in Freezer
 1. Six (6) 24" x 48" Four shelf units
 2. One (1) 18" x 42" Four shelf unit.
 3. Twenty-eight (28) 72" posts.
3. Walk-in Cooler
 1. Nine (9) 24" x 48" Four shelf units.
 2. One (1) 18" x 42" Four shelf unit.
 3. Forty (40) 72" posts.

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Item No. 4 - Storage Shelving:

One Lot

Manufacturer/Model: New Age Industrial "Adjust-A-Shelf"

Furnish and set in place per plans, elevations and manufacturer's specifications

- A. Provide New Age "Adjust-A-Shelf" Solid Brute series shelving to include Solid Brute shelves and 72" uprights. 800 pound weight capacity per shelf. Lifetime warranty against rust and corrosion – NSF certified.
1. Storage Area
 - a. Seven (7) 24" x 48" Four shelf units.
 - b. Twenty-eight (28) 72" posts.

Item No. 5 - Dry Storage Shelving:

One Lot

Manufacturer/Model: New Age Industrial "Adjust-A-Shelf"

Furnish and set in place per plans, elevations and manufacturer's specifications

- A. Provide New Age "Adjust-A-Shelf" T-Bar Series 1500 pound capacity shelves, and 72" uprights. Lifetime warranty against rust and corrosion – NSF certified.
1. Dry Storage Area
 - a. Thirteen (13) 24" x 48" Three T-Bar series shelf units.
 - b. Seventy-two (72) 72" posts.

Item No. 6 - Not Used:

Item No. 7 – Overhead Shelf:

One (1)

Manufacturer/Model: Duke Manufacturing 1156-54

Furnish and install per plans, elevations and manufacturer's specifications

- Provide one (1) Duke Manufacturing 1156-54, 14-gauge stainless steel wall mounted shelf, 12" deep with back and ends flanged up and front flanged down 1", 54" long mounted on 14-gauge stainless steel brackets. Mounting height as per owner approval.

Item No. 8 - Overhead Shelf:

Three (3)

Manufacturer/Model: Duke Manufacturing 1156-72

Furnish and install per plans, elevations and manufacturer's specifications

- Provide Three (3) Duke Manufacturing 1156-72, 14-gauge stainless steel wall mounted shelf, 12" deep with back and ends flanged up and front flanged down 1", 72" long mounted on 14-gauge stainless steel brackets. Mounting height as per owner approval.

Item No. 9 - Mobile Food Handling Rack:

Two (2)

Manufacturer/Model: New Age Industrial 1306

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide two (2) New Age 1306 Full height, end loading mobile pan racks, 20-3/4"W x 69"H x 26-3/8"D, open sides with slides for 18" x 26" and 12" x 20" pans on 3" centers.
- Units to be all welded aluminum construction with (4) 5" platform type casters.
- Lifetime warranty against rust and corrosion - NSF certified.

Item No. 10 – Mobile Pot and Pan Rack:

One (1)

Manufacturer/Model: New Age Industrial PM2460

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide one (1) New Age PM2460 Mobil Pot & Pan Rack, 24"D x 74"H x 60"L, with four T-Bar series shelves.
- Unit to be Heavy-duty aluminum construction with (4) 5" stem type casters.
- Lifetime warranty against rust and corrosion - NSF certified.

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Item No. 11 – Disposer:

One (1)

Manufacturer/Model: In-Sink-Erator SS-300-18B-CC202

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) In-Sink-Erator SS-300-18B-CC202 Disposer, Stainless steel grinding chamber, stainless steel exterior, air-cooled motor, auto-reversing controller with magnetic starter, siphon breaker, solenoid valve, flow control valve.
- Unit to have 18" bowl with two nozzles, factory welded onto soiled dishtable, to include stainless steel sleeve guard and removable safety baffle.
- Omit standard vacuum breaker and provide Fisher 3990 vacuum breaker.
- Provide unit with de-jamming wrench.
- 208/60/3 phase
- To be mounted on Soiled dish table.

Item No. 12 – Ranging Clean Up Spray Unit:

One (1)

Manufacturer/Model: Fisher 13315

Furnish and install per plans, elevations and manufacturer's specifications

- Provide one (1) Fisher 13315 Backsplash mounted "Ultra-Flex" Pre-Rinse unit, 8" c/c backsplash control valve with wall bracket.
- Unit to include (2) each #2200-0000 nipple kit assemblies and (2) #2400-2103 elbows.
- To be mounted on Soiled dish table.

Item No. 13 – Soiled Dish Table: Locate #12

One (1)

Manufacturer/Model: Duke Manufacturing Custom

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide one (1) Duke Custom Soiled Dish Table, size and shape per plans.
- 14 gauge Stainless steel marine edge top with custom 11" high splash and 1 ½" 45° return at walls.
- KEC to provide roll down closure door for pass through window, pass through approximately 48" wide. KEC to verify dimensions.
- Stainless steel adjustable legs and cross rails, pass through window as shown on plans with stainless steel window frame and roll down door with lock.
- Stainless steel switch bracket for disposer to be welded onto table with breaker holes punched.
- Provide table with factory welded 18" sink bowl and welded stainless steel scrap trough, 24" long to connect to sink bowl, located as per plans.
- Provide 6" diameter scrap hole cutout located as per plans.

Item No. 14 – Three-Compartment Pot Wash Sink:

One (1)

Manufacturer/Model: Hobart Turbowash II

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide one (1) Hobart Turbowash II wash system, 122.5"L x 34"D, left to right operation consisting of left end hemmed edge with, 36" wash sink, 30" rinse sink, 30" sanitizer sink, 24" clean-end drainboard and 1-1/2" right end rolled edge.
- Unit construction to be 304 stainless steel with 14 gauge stainless tanks and drainboard. Backsplash to be 11" high with 2-1/2" turnback. Unit to have removable, welded H frame leg sets and adjustable bullet feet with detachable and adjustable height cross rails.
- Centrifugal pump to have 4" diameter intake and 3" diameter outlet with 2 H.P. totally enclosed wash pump motor with permanently sealed bearings. Pump motor to have low water protection with inherent motor overload protection and manual reset.
- Voltage to be 208/60/3 phase.
- Unit to have wash sink heater with high temperature and low water protection, high volume wash sink sump (12" x 12" x 3-1/2" deep) with removable strainer, auto fill, and utensil basket.
- Unit to include three (3) 2" IPS sink drains w/overflow, three (3) ¾" mixing faucets.
- Listed by UL and classified by UL in accordance with NSF Standard No. 2. Certified to CSA standard.

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Item No. 15 – Not Used:

Item No. 16 – Wall Mounted Shelf and Utensil Rack

One (1)

Manufacturer/Model: New Age Industrial Custom Wall Shelf/Pot Rack
Furnish and install per plans, elevations and manufacturer's specifications

- Provide one (1) New Age Custom T-Bar wall mounted shelf with pot rack. Unit to be 20"D x 72"L with ten (10) adjustable pot rack hooks.
- Unit to be aluminum with a lifetime warranty against rust and corrosion.

Item No. 17 – Not Used:

Item No. 18 – Serving Counter:

Two (2)

Manufacturer/Model: Duke Manufacturing "Thurmaduke"
Furnish and set in place per plans, elevations and manufacturer's specifications

- Utility Tray Counter:
 - Provide two (2) Duke TST-32SS Solid Top Units with 14-gauge 32" deep, 300 series stainless steel modular tops.
 - Body to be stainless steel with operators side open to bottom and intermediate shelf. Adjustable legs are to be 6" high stainless steel.
 - Provide solid tray slides, one piece construction to span length of serving line, of 16-gauge stainless steel channeled front and back for rigidity, two die formed raised ridges shall be provided for as tray runners. Tray slide is to be 12 ¼" wide set at a height of 30" from floor with fixed brackets.
- 2. Hot Food Counter:
 - Provide two (2) Duke TEHF-74SS, 5-well hot food deluxe warmers, hot food wells to be thermostatically controlled with drains. Drains are to be manifolded together to a common globe valve and directed to a common drain point. Modular top to be 14-gauge 32" deep, 300 series stainless steel with plate shelf located below worktop.
 - Body to be stainless steel with bottom and intermediate shelf where available. Adjustable legs are to be 6" high stainless steel. Unit to be 208/60/1phase.
 - Provide solid tray slides, one piece construction to span length of serving line, of 14-gauge stainless steel channeled front and back for rigidity, two die formed raised ridges shall be provided for as tray runners. Tray slide is to be 12 ¼" wide set at a height of 30" from floor with fixed brackets.
 - Sneeze guard model TS540- 74 with 10 ½" stainless steel top shelf and black powdercoat painted stanchions are to be provided over hot area with service\self-service style food guard.
- 3. Solid Top Counter:
 - Provide two (2) Duke TST-32SS Solid top utility sections. Modular tops to be 14-gauge 32" deep, 300 series stainless steel.
 - Body to be stainless steel with bottom and intermediate shelf where available. Adjustable legs are to be 6" high stainless steel.
 - Provide solid tray slides, one piece construction to span length of serving line, of 16-gauge stainless steel channeled front and back for rigidity, two die formed raised ridges shall be provided for as tray runners. Tray slide to be 12 ¼" wide set at a height of 30" from floor with fixed brackets
- 4. Frost Top Counter:
 - Provide two (2) Duke TFT-60SS Frost-Top Surface Serving units, elevated 1" above countertop, self-contained with control switch for top and an electric condensate evaporator. Modular top to be one-piece 14-gauge 32" deep, 300 series stainless steel.
 - Body to be stainless steel with stainless steel bottom and intermediate shelf where available. Adjustable legs are to be 6" high stainless steel. Unit to be 120/60/1phase.

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- Provide solid tray, one piece construction to span length of serving line, of 16-gauge stainless steel channeled front and back for rigidity, two die formed raised ridges shall be provided for as tray runners. Tray slide is to be 12 ¼" wide set at a height of 30" from floor with fixed brackets.
- Sneeze guard model TS550-60 with glass overshef, stainless steel frame, and black powdercoat painted stanchions are to be provided over cold area with service/self-service style food guard.
- Provide electrical breaker box in frost top unit for single point electrical connection with all units wired back to this panel. Each unit to have electrical chase with all wires marked and pre-wired for ease of connection upon installation. Provide duplex outlet under counter for milk box connection.

Item No. 19 – Milk Cooler:

One (1)

Manufacturer/Model: Mod-U-Serve MCT-DM2

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Mod-U-Serve MCT-DM2 Double Drop Front Milk Cooler with stainless steel interior and exterior, 12 case capacity.
- Unit to have external thermometer, cylinder lock, bottom drain and be mounted on swivel casters two locking.
- One-year parts and service warranty, 115volt, 60/1 phase.

Item No. 20 – Work/Utility Table:

One (1)

Manufacturer/Model: Duke Manufacturing 314S-2442 Custom

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Duke 314S-2442 Custom Work/Utility table, 24" wide flat top, constructed of 14-gauge stainless steel with stainless steel adjustable legs and under shelf.
- Provide one (1) deluxe drawer model #177 located per plans.

Item No. 21 – Work Table w/Pass Through Window:

One (1)

Manufacturer/Model: Duke Manufacturing 314S-30120-6R Custom

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Duke 314S-30120-6R Custom Work Table, 30" wide marine-edge top, constructed of 14-gauge stainless steel with 6" back splash and 2" turn back at 45° angle return at walls, provide Z-bar for attachment to wall. Stainless steel under shelf and posts under drawers on left with open base on right side for ingredient bins. Provide unit on stainless steel adjustable legs.
- Provide one (1) deluxe drawer model #177 and one (1) deluxe tier of three drawers #731 with s/s front and s/s liner, on ball-bearing roller slides as shown on plans.
- Provide pass through window as shown on plans with stainless steel window frame.

Item No. 22 – Mobile Ingredient Bins:

Three (3)

Manufacturer/Model: Rubbermaid 3602

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide Six (6) Rubbermaid 3602 mobile ingredient bins with sliding lids.

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Item No. 23 – Pass Through Heated Cabinet:

Two (2)

Manufacturer/Model: Traulsen RHF132WP-HHS

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide two (2) Traulsen RHF132WP Single Section Pass Through Heated Cabinets with half doors on server side and full door on kitchen side, hinged as per plan with controls to face on kitchen side.
- Unit to have metal door liners and guaranteed for life stainless steel breaker caps, door handles, and cam lift hinges.
- Provide door locking hardware and (13) sets of universal tray slides and omit standard shelves.
- Mount on 6" high adjustable stainless steel legs.
- Junction box to be top located for electrical connection. Unit to be 208/120/60/1 phase.
- One-year parts and labor, Five-year compressor warranty.

Item No. 24 – Pass Through Refrigerator:

Two (2)

Manufacturer/Model: Traulsen RHT132WPUT-HHS

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide two (2) Traulsen RHT132WPUT Single Section Pass Through Refrigerators with half doors on server side and full door on kitchen side, hinged as per plan with controls to face on kitchen side.
- Provide door locking hardware and (13) sets of universal tray slides and omit standard shelves.
- Mount on 6" high adjustable stainless steel legs.
- Junction box to be top located for electrical connection. Unit to be 120/60/1phase.
- One-year parts and labor warranty, Five-year compressor warranty.

Item No. 25 – Slicer with Mobil Stand:

One (1)

Manufacturer/Model: Hobart 2612

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Hobart 2612 Slicer to be constructed of contoured cast stainless steel, stay sharp knife with top mounted borazon stone sharpener
- To be tilting with removable carriage system with Hobart poly V-Belt drive system
- Base to be a burnished aluminum
- 115/60/1 phase.
- Provide one (1) New Age 24ESS29-US-999 mobile equipment stand with removable stainless steel top supported by heavy-duty framing. Lifetime warranty against rust and corrosion –NSF certified.

Item No. 26 – Work Table w/Pass Through Window:

One (1)

Manufacturer/Model: Duke Manufacturing 314S-3096-6R

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Duke 314S-3096-6R Work Table, 30" wide marine-edge top, constructed of 14-gauge stainless steel with 6" back splash and 2" turn back at 45° angle return at walls, provide Z-bar for attachment to wall. Stainless steel under shelf and posts. Provide unit on stainless steel adjustable legs.
- Provide Three (3) deluxe drawers model #177 with s/s front and s/s liner, on ball-bearing roller slides as shown on plans.
- Provide pass through window as shown on plans with stainless steel window frame.

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Item No. 27 – Wall Mounted Utility Sprayer: One (1)

Manufacturer/Model: Fisher 2260

Furnish and install per plans, elevations and manufacturer's specifications.

Provide one (1) Fisher 2260 Wall Mounted Utility Sprayer to be mounted at VCM. Unit to have 8" adjustable wall control valve, vacuum breaker, and wall hook.

Item No. 28 – Item No. - 60 Quart Mixer: One (1)

Manufacturer/Model: Hobart HL600STDDEL

Furnish and set in place per plans, elevations and manufacturer's specifications.

Complete with 60-qt stainless steel bowl, stainless steel "B" beater, "E" dough hook, "D" whip and bowl scraper, ingredient chute and bowl truck. Controls: Magnetic contactor with thermal overload protection. Internally sealed "Start-Stop" and Power Bowl Lift push buttons. A 50-minute SmartTimer™ shall be standard. The timer shall have increments of one-second. The SmartTimer™ shall also include Automatic Time Recall, which remembers the last time set for each speed. Unit shall also have Shift-on-the-Fly™ capabilities so the operator can change speeds while the mixer is running.

Transmission: A rated 5.4 hp poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts. Speeds: Unit shall have four (4) fixed speeds plus a Stir Speed. The Stir Speed will allow for ingredient incorporation without product splash-out.

Mixer to be equipped with No. 12 taper attachment hub mounted on the front of the unit.

Unit to be provided with bowl guard as standard equipment

Provide one-year warranty on parts, labor and mileage against manufacturer's defects.

Mixer shall be listed by Underwriters Laboratories, Inc. and by National Sanitation Foundation.

Certified by the Baking Industry Sanitation Standard Committee.

Verify voltage 208 volt 60/3 phase.

Item No. 29 - Vegetable Prep Sink: One (1)

Manufacture/Model: Duke Manufacturing 162S-118R

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Duke 162S-118R Vegetable prep sink, 53" in length, 14-gauge stainless steel sink with 18" single drainboard on right.
- Unit to have two (2) 16"x 21", 11-1/2" deep sink compartments with left hand sink to have factory welded mounting collar for disposer.
- Provide sink with 10" backsplash with turn back from work surface and z-brackets for wall attachment, vacuum breaker holes and mounting bracket for disposer. Provide lever drain support brackets.
- Unit to have one (1) Fisher #22349 DrainKing waste valve with locking basket strainer and one Fisher #13242 8" c/c backsplash mount faucet with 8" swing spout.

Item No. 30 - Disposer: One (1)

Manufacturer/Model: In-Sink-Erator SS-150-7-CC202

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) In-Sink-Erator SS-150-7-CC202 Disposer, Stainless steel grinding chamber, stainless steel exterior, air-cooled motor, auto-reversing controller with magnetic starter, siphon breaker, solenoid valve, flow control valve. Collar to be factory welded onto vegetable prep sink.
- Omit standard vacuum breaker and provide Fisher 3990 vacuum breaker.
- Provide unit with de-jamming wrench.
- 208/60/3 phase

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- To be mounted on Vegetable prep sink.

Item No. 31 – Electric Range and Spreader:

One (1)

Manufacturer/Model: Vulcan model VEX1/EVSP12

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Vulcan VEX1/EVSP12 Electric Thrift plate and spreader. Unit to have stainless steel front, 5" high-vented back guard and legs with painted sides.
- Thrift Plate unit to have manual controls with two heat zones per plate, 12"W x 38-1/4"D.
- 208/60/3 phase.
- Provide 12" spreader plate with stainless steel front, 5" high back guard, and legs with painted sides. Mount to left side of Range.
- One-year parts and labor warranty.

Item No. 32 – Vertical Cutter Mixer:

One (1)

Manufacturer/Model: Hobart HCM-450

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Hobart HCM-450, 45 quart Cutter Mixer to have stainless steel bowl with built in pouring lip. Cover to be clear plastic to observe product during operation. Unit is to be counter balanced to tilt easily and have a lever to hold in position. Accessory attachments shall be removable without tools.
- Unit to have magnetically operated start/stop selectors and shall be sealed and water resistant. Five minute electric timer shuts machine down automatically. Job selector shall permit unit to be operated intermittently.
- Motor is to be 5 H.P. totally enclosed with solid-state thermal overload protection.
- 200/60/3 phase.
- Unit standard with cut/mix attachment, knead/mix attachment, strainer basket, mixing baffle and cover scraper.
- UL, NSF, and USDA listed
- One-year parts and labor warranty.

Item No. 33 – Tilting Braising Pan:

Two (2)

Manufacturer/Model: Vulcan VE40

Furnish and set in place per plans, elevations and manufacturer's specifications.

Braising Pan Electric 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, water tight solid state controls, 12" stainless steel legs with adjustable flanged feet.

Faucet bracket to be supplied (adds 3" to top width) with DBL12R12NZL double pantry deck mount faucet, w/12" riser & 12" swivel.

208/60/3 phase, at 12KW, 39 amps.

Classified by UL to NSF standard #4.

One Year parts and labor warranty.

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Item No. 34 – Double Deck Convection Oven:

Three (3)

Manufacturer/Model: Vulcan VC44ED

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide three (3) Vulcan VC44ED, Electric Double Deck Convection ovens, stainless steel front, sides, and doors with adjustable stainless steel legs and feet. Doors to be independently operated stainless steel with viewing windows.
- Oven interior to measure 29 wide x 22 1/8" deep x 20" high, oven interior to be porcelain enamel on steel.
- Each oven interior to be furnished with 11 position nickel-plated rack guides and 5 nickel plated racks.
- Solid-state temperature control adjustable from 150 to 500 degrees Fahrenheit; a 60 minute electric timer with continuous sounding time expired buzzer; and a cool switch for rapid cool down with doors open. Top of control panel shall have a vent knob to release excess moisture from the interior cavity when required.
- Units to be equipped with a two speed 1/2 horsepower permanently lubricated oven blower motor per deck. Each oven shall have two easily accessible interior lights, which can be easily removed without tools to replace light bulbs.
- 208/60/3 phase.
- UL and NSF listed.
- One-year parts and labor warranty.

Item No. 35 – NOT USED

Item No. 36 – NOT USED

Item No. 37 – Mobile Work Table:

Two (2)

Manufacturer/Model: Duke Manufacturing 314S-3030

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide two (2) Duke 314S-3030 mobile work table, 30" wide flat top, constructed of 14-gauge stainless steel with stainless steel legs and under shelf.
- Provide four 5" swivel casters, two with brakes.

Item No. 38 – Mobile Can Rack:

One (1)

Manufacturer/Model: New Age Industrial 1250CK

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) New Age 1250CK Mobile Can Rack, 25"W x 77-1/4"H x 35"D, aluminum all welded construction, to hold 162 #10 cans and 216 #5 cans. Unit provide on 6" plate casters, two swivel w/ brake and two rigid.
- Lifetime warranty against rust and corrosion – NSF certified.

Item No. 39 – Air Curtain:

One (1)

Manufacturer/Model: Mars

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Mars #48C, 48" Unheated Air Curtain.
- Unit to include micro switch for automatic on/off operation. When door is opened, air curtain will start automatically and stop when closed. Unit housing construction to be of high-impact plastic.
- Motor to be 1/2 HP, 115V/60/1phase.

Item No. 40 – Stainless Steel Floor Trough:

Three (3)

Manufacturer/Model: IMC Teddy ASFT-12-36

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide three (3) IMC floor troughs to be constructed of 14-gauge 18-8 type #304 stainless steel with fully welded and coved-corners that have been smooth polished.
- Built-in pitch toward waste, and includes anchor straps for securing within floor.

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- Unit to be fitted with stainless steel waste cup with removable stainless steel basket for up to 3" waste pipe.
- Provide trough with SG "Subway" style grating.

Item No. 41 – Cooks Table with Pot Rack: One (1)

Manufacturer/Model: Duke Manufacturing 314S-3060

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide one (1) Duke 314S-3060 cooks table, 30" wide flat top, constructed of 14-gauge stainless steel with stainless steel legs and under shelf.
- Provide table with one (1) model 700SS pot rack to be mounted to table.
- Unit complete with 5" casters (swivel type, two with brakes).

Item No. 42 – Mobile Mixing Bowl and Stand: One (1)

Manufacturer/Model: Vollrath 79818

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide one (1) Vollrath 79818, mobile mixing bowl stand, stainless steel with one 80 qt. Mixing bowl. Unit measures 30-1/8" x 32-3/8" x 32-1/2" – NSF certified.

Item No. 43 – Reel Rinse Unit: One (1)

Manufacturer/Model: Fisher 2985

Furnish and install per plans, elevations and manufacturer's specifications

- Provide one Fisher 2985 Stainless steel covered Reel Rinse unit with spray valve and 30' hose assembly.
- Unit wall mounted in washout area – verify location.

Item No. 44 – Hand Wash System: Two (2)

Manufacturer/Model: Fisher 14222C

Furnish and install per plans, elevations and manufacturer's specifications.

- Provide one (1) Fisher 14222C Infrared Hand Wash System. Unit to be made of heavy gauge stainless steel with fabricated sink bowl 10" x 10" x 6", full skirting with paper towel and soap dispenser built-in. Unit to include grid drain and "P" trap.
- Faucet to utilize above deck electronics with motion detecting sensor. Water temperature adjusted at stops. Faucet operates for approximately two years on one 6V battery.
- Sink to meet ADA requirements, mounted 34" above finished floor, with sanitary hands free operation. Unit to be vandal resistant.
- One-year warranty.

Item No. 45 – Dunnage Racks: Six (6)

Manufacturer/Model: New Age Industrial 2013

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide six (6) New Age 2013, dunnage racks, aluminum all welded construction, feet to be permanently sealed with welded aluminum caps – no plastic.
- Units to measure 24"D x 12"H x 24"L.
- Lifetime warranty against rust and corrosion – NSF certified.

Item No. 46 - Mobile Bun Pan Rack: Four (4)

Manufacturer/Model: New Age Industrial 1331

Furnish and set in place per plans, elevations and manufacturer's specifications

- Provide four (4) New Age 1331 Full height, end loading mobile pan racks, open sides with slides for 18" x 26" pans on 3" centers.
- Units to be all welded aluminum construction with (4) 5" platform type casters.

EQUIPMENT

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- Lifetime warranty against rust and corrosion - NSF certified.

Item No. 47 – Mobile Vegetable Prep Table: One (1)

Manufacturer/Model: Duke Manufacturing 314S-3060

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide one (1) Duke 314S-3060 mobile vegetable prep table, 30" wide flat top, constructed of 14-gauge stainless steel with stainless steel legs and under shelf.
- Provide four 5" swivel casters, two with brakes.
- Unit complete with one (1) Edlund #1 can opener mounted on end of table.

Item No. 48 – Not Used:

Item No. 49 – Bakers Scale:r Two (2)

Manufacturer: Edlund BDS 16

Furnish and set in place per plans, elevations and manufacturer's specifications.

- Provide two (2) Edlund BDS 16 Bakers scales, 16 lb. x ¼ oz. capacity
- Unit to have stainless steel platters, poise, and beam and rubber footpads.
- Unit complete with over-sized footed plastic scoop, counterweight and full set of measuring weights.

..... **END OF SECTION 11400**
END OF DIVISION