



CITY OF MOBILE ARENA
CITY OF MOBILE PROJECT NO. CC-034A-22

ADDENDUM NUMBER 02

ISSUE DATE 1/22/25

PROJECT: MOBILE ARENA
OWNER: CITY OF MOBILE

GMC PROJECT NO. AMOB230117

AD1-1 CLARIFICATIONS / RFI RESPONSES / SUBSTITUTIONS / ETC.:

- A. Bidders shall acknowledge receipt of this Addendum via email response.
- B. Any requests for information or clarifications specific to this Addendum shall be forwarded to the following:
- Keith Parker – Project Manager, GMC keith.parker@gmcnetwork.com ;
Sam Matheny – Program Manager, Volkert sam.matheny@volkert.com .
- C. Signed Bid Substitution forms reviewed to-date are attached for reference.
- D. RFI Responses to-date are attached for reference.

AD1-2 ISSUED SPECIFICATIONS:

- A. The following revised specification sections are as follows and included herein:
- Section 114000 Foodservice Equipment
 - Section 237313 Central Station Air Handling Units

AD1-3 ISSUED DRAWINGS:

- A. The following revised drawing sheets are as follows and included herein noted as Addendum#2 on the each title block and clouded with Revision #2 at each instance for reference:

Sheet Number	Sheet Name
A0-5	MOCKUP DETAILS
A3-2-3	ENLARGED PLANS - MAIN CONCOURSE - MARKETS



A4-1D	EVENT LEVEL RCP - QUAD D
A4-1E	ENLARGED RCP - EVENT LEVEL
A4-3B	SUITE LEVEL RCP - QUAD B
A4-3E	ENLARGED RCP - SUITE LEVEL
A4-3F	ENLARGED RCP - SUITE LEVEL
A4-3G	ENLARGED RCP - SUITE LEVEL
A5-3-1	EXTERIOR ELEVATIONS ENLARGED - DETAIL
A6-3-3	INTERIOR ELEVATIONS - SUITE LEVEL
A6-3-4	INTERIOR ELEVATIONS - SUITE LEVEL
A8-2-2	EXTERIOR DETAILS
A8-4-5	CEILING DETAILS
A9-1-1	DOOR SCHEDULES
A9-2-1	FINISH LEGEND
A9-2-2	ROOM SCHEDULE
A10-2C	MAIN CONCOURSE LEVEL FINISH PLAN - QUAD C
QF1-1	FOODSERVICE EQUIPMENT PLAN - EVENT LEVEL
QF1-2	FOODSERVICE EQUIPMENT PLAN - EVENT LEVEL
QF1-4	FOODSERVICE EQUIPMENT PLAN - EVENT LEVEL
QF1-9	FOODSERVICE EQUIPMENT PLAN - CONCOURSE LEVEL
QF1-10	FOODSERVICE EQUIPMENT PLAN - CONCOURSE LEVEL
QF1-12	FOODSERVICE EQUIPMENT PLAN - CONCOURSE LEVEL
QF1-19	FOODSERVICE EQUIPMENT PLAN - SUITE LEVEL
M2-01A	HVAC - 01 - EVENT LEVEL PLAN - QUAD A
M2-01B	HVAC - 01 - EVENT LEVEL PLAN - QUAD B
M2-01C	HVAC - 01 - EVENT LEVEL PLAN - QUAD C
M2-01D	HVAC - 01 - EVENT LEVEL PLAN - QUAD D
M2-02B	HVAC - 02 - MAIN CONCOURSE PLAN - QUAD B
M2-02C	HVAC - 02 - MAIN CONCOURSE PLAN - QUAD C
M2-02D	HVAC - 02 - MAIN CONCOURSE PLAN - QUAD D
M2-03A	HVAC - 03 - SUITE LEVEL PLAN - QUAD A
M2-03B	HVAC - 03 - SUITE LEVEL PLAN - QUAD B
M2-03C	HVAC - 03 - SUITE LEVEL PLAN - QUAD C
M2-03D	HVAC - 03 - SUITE LEVEL PLAN - QUAD D
M2-11A	PIPING - 01 - EVENT LEVEL PLAN - QUAD A
M2-11B	PIPING - 01 - EVENT LEVEL PLAN - QUAD B



M2-11C	PIPING - 01 - EVENT LEVEL PLAN - QUAD C
M2-11D	PIPING - 01 - EVENT LEVEL PLAN - QUAD D
M2-13A	PIPING - 03 - SUITE LEVEL PLAN - QUAD A
M2-13B	PIPING - 03 - SUITE LEVEL PLAN - QUAD B
M2-13C	PIPING - 03 - SUITE LEVEL PLAN - QUAD C
M2-13D	PIPING - 03 - SUITE LEVEL PLAN - QUAD D
M7-03	MECHANICAL SCHEDULES
P2-00A	PLUMBING - 00 - UNDERGROUND PLAN - QUAD A
P2-00B	PLUMBING - 00 - UNDERGROUND PLAN - QUAD B
P2-00C	PLUMBING - 00 - UNDERGROUND PLAN - QUAD C
P2-11A	PLUMBING WASTE & VENT - 01 - EVENT LEVEL PLAN - QUAD A
P2-11B	PLUMBING WASTE & VENT - 01 - EVENT LEVEL PLAN - QUAD B
P2-11C	PLUMBING WASTE & VENT - 01 - EVENT LEVEL PLAN - QUAD C
P2-11D	PLUMBING WASTE & VENT - 01 - EVENT LEVEL PLAN - QUAD D
P2-12A	PLUMBING WASTE & VENT - 02 - MAIN CONCOURSE PLAN - QUAD A
P2-12B	PLUMBING WASTE & VENT - 02 - MAIN CONCOURSE PLAN - QUAD B
P2-12C	PLUMBING WASTE & VENT - 02 - MAIN CONCOURSE PLAN - QUAD C
P2-12D	PLUMBING WASTE & VENT - 02 - MAIN CONCOURSE PLAN - QUAD D
P2-21A	PLUMBING WATER & GAS - 01 - EVENT LEVEL PLAN - QUAD A
P2-21B	PLUMBING WATER & GAS - 01 - EVENT LEVEL PLAN - QUAD B
P2-21C	PLUMBING WATER & GAS - 01 - EVENT LEVEL PLAN - QUAD C
P2-21D	PLUMBING WATER & GAS - 01 - EVENT LEVEL PLAN - QUAD D
P2-22A	PLUMBING WATER & GAS - 02 - MAIN CONCOURSE PLAN - QUAD A
P2-22B	PLUMBING WATER & GAS - 02 - MAIN CONCOURSE PLAN - QUAD B
P2-22C	PLUMBING WATER & GAS - 02 - MAIN CONCOURSE PLAN - QUAD C
P2-22D	PLUMBING WATER & GAS - 02 - MAIN CONCOURSE PLAN - QUAD D
P2-23A	PLUMBING WATER & GAS - 03 - SUITE LEVEL PLAN - QUAD A
P2-23B	PLUMBING WATER & GAS - 03 - SUITE LEVEL PLAN - QUAD B
P2-23C	PLUMBING WATER & GAS - 03 - SUITE LEVEL PLAN - QUAD C
P2-23D	PLUMBING WATER & GAS - 03 - SUITE LEVEL PLAN - QUAD D
P4-00	PLUMBING ENLARGED PLANS
P4-01	PLUMBING ENLARGED PLANS
P4-03	PLUMBING ENLARGED PLANS
P4-05	PLUMBING ENLARGED PLANS
P4-06	PLUMBING ENLARGED PLANS
P4-07	PLUMBING ENLARGED PLANS



P4-08	PLUMBING ENLARGED PLANS
P4-09	PLUMBING ENLARGED PLANS
P4-10	PLUMBING ENLARGED PLANS
P4-11	PLUMBING ENLARGED PLANS
P4-12	PLUMBING ENLARGED PLANS
P4-15	PLUMBING ENLARGED PLANS
P4-16	PLUMBING ENLARGED PLANS
P4-17	PLUMBING ENLARGED PLANS
P4-18	PLUMBING ENLARGED PLANS
P4-21	PLUMBING ENLARGED PLANS
P4-22	PLUMBING ENLARGED PLANS
P7-01	PLUMBING SCHEDULES
P7-02	PLUMBING SCHEDULES
F2-01C	FIRE PROTECTION - 01 - EVENT LEVEL RCP - QUAD C
E0-2	ELECTRICAL SITE PLAN
E0-3	LIGHTING SITE PLAN
E0-4	LIGHTING SITE ENLARGED PLAN
E2-01A	POWER - 01 - EVENT LEVEL PLAN - QUAD A
E2-01B	POWER - 01 - EVENT LEVEL PLAN - QUAD B
E2-01C	POWER - 01 - EVENT LEVEL PLAN - QUAD C
E2-01D	POWER - 01 - EVENT LEVEL PLAN - QUAD D
E2-02A	POWER - 02 - MAIN CONCOURSE PLAN - QUAD A
E2-02D	POWER - 02 - MAIN CONCOURSE PLAN - QUAD D
E2-03A	POWER - 03 - SUITE LEVEL PLAN - QUAD A
E2-03B	POWER - 03 - SUITE LEVEL PLAN - QUAD B
E2-03C	POWER - 03 - SUITE LEVEL PLAN - QUAD C
E2-03D	POWER - 03 - SUITE LEVEL PLAN - QUAD D
E2-04B	POWER - 04 - CATWALK LEVEL PLAN - QUAD B
E2-04C	POWER - 04 - CATWALK LEVEL PLAN - QUAD C
E2-04D	POWER - 04 - CATWALK LEVEL PLAN - QUAD D
E2-21B	LIGHTING - 01 - EVENT LEVEL PLAN - QUAD B
E2-21C	LIGHTING - 01 - EVENT LEVEL PLAN - QUAD C
E4-02	ENLARGED ELECTRICAL PLANS
E4-04	ENLARGED ELECTRICAL PLANS
E4-08	ENLARGED ELECTRICAL PLANS



E5-02	ELECTRICAL ONE-LINE DIAGRAMS
E5-03	ELECTRICAL ONE-LINE DIAGRAMS
E5-04	ELECTRICAL ONE-LINE DIAGRAMS
E5-05	ELECTRICAL ONE-LINE DIAGRAMS
E5-06	ELECTRICAL ONE-LINE DIAGRAMS
E6-02	ELECTRICAL SCHEDULES
E6-03	ELECTRICAL SCHEDULES
E6-04	ELECTRICAL SCHEDULES
E6-05	ELECTRICAL SCHEDULES
E6-08	ELECTRICAL SCHEDULES
E6-10	ELECTRICAL SCHEDULES
E6-13	ELECTRICAL SCHEDULES
E6-15	ELECTRICAL SCHEDULES
E6-16	ELECTRICAL SCHEDULES
E6-17	ELECTRICAL SCHEDULES
E6-20	ELECTRICAL SCHEDULES
E6-21	ELECTRICAL SCHEDULES
E6-22	ELECTRICAL SCHEDULES
E6-23	ELECTRICAL SCHEDULES
E7-01	ELECTRICAL DETAILS
E8-09	LIGHTING CONTROLS AND SCHEDULES
E8-12	LIGHTING CONTROLS AND SCHEDULES
S1-1A	REFERENCE FOUNDATION LOAD PLAN - EVENT LEVEL
S1-2R	MAIN CONCOURSE - REINFORCING PLAN
S2-1A	EVENT LEVEL FOUNDATION & FLOOR PLAN - QUAD A
S2-1B	EVENT LEVEL FOUNDATION & FLOOR PLAN - QUAD B
S2-1C	EVENT LEVEL FOUNDATION & FLOOR PLAN - QUAD C
S2-1D	EVENT LEVEL FOUNDATION & FLOOR PLAN - QUAD D
S2-2A	MAIN CONCOURSE LEVEL - QUAD A
S2-2B	MAIN CONCOURSE LEVEL - QUAD B
S2-2C	MAIN CONCOURSE LEVEL - QUAD C
S2-2D	MAIN CONCOURSE LEVEL - QUAD D
S4-4-01	STEEL DETAILS
S4-4-03	STEEL DETAILS
S6-3-01	EXTERIOR WALL SECTIONS
S6-3-02	EXTERIOR WALL SECTIONS



S8-1-01

STEEL COLUMN SCHEDULE

S8-1-02

STEEL COLUMN SCHEDULE

AD1-4 ATTACHMENTS:

A. Mechanical: Appendix A - Major Equipment List

END OF ADDENDUM

Issued by:

Keith Parker
Sr. Architect / Project Manager
Goodwyn Mills Cawood



SUBSTITUTION REQUEST FORM

To Project Engineer: _____ Request# {GC Determined}: _____

Project Name: Mobile ArenaProject No/Phase: AMOB230117 Date: 1-22-2025Specification Title: High Density Fiber CementSection Number: 07 46 46 Page: 1-3 Article Paragraph: _____Proposed Substitution: Cemfort High Density Fiber CementManufacturer: CemfortModel No.: Unlimited Colors

Address: 1915 Rue Alfred-Nobel Salaberry-de-Valleyfield QC J6T 0E3 Canada

Phone: 450-373-0455History: ☐ New product ☐ 1-4 years old ☐ 5-10 years old☒ More than 10 years old

Differences between proposed substitution and specified Work: _____

☒ Point-by-point comparative data attached- REQUIRED BY ENGINEER

Comparative data may include but not be limited to performance, certifications, weight, size, durability, visual effect, sustainable design characteristics, warranties, and specific features and requirements. Include all information necessary for an evaluation.

Supporting Data Attached: ☐ Drawings
☒ Tests☒ Product Data
☒ Reports☒ Samples
☐ Other: _____

ww

Reason for not providing specified item: Product cost saving, installation labor time savings.

Equitone is the BOD.

- 1) Cemfort has a 20-year warranty vs. 10 for Equitone.
- 2) Cemfort utilizes a hardened Polyurethane paint system, more durable than an Acrylic water based paint.
- 3) Cemfort has 20 standard panel sizes vs. 2.
- 4) All edges are painted vs bare
- 5) Cemfort offers four installation systems, one vendor for panels and installation accessories. Equitone does not.
- 6) Cemfort lead time is 4-6 weeks, approximately half of Equitone.
- 7) Cemfort manufactured entirely in North America vs Europe
- 8) Cemfort offers unlimited colors at same price.

9) Cemfort panel thickness is 10mm vs. 8mm

Similar Installation:

Project: _____

Architect: _____

Address: _____

Owner: _____

Date Installed: _____

Proposed substitution affects other parts of Work.

☒ No ☐ Yes; explain: _____

Substitution Certification Statement:

Unless stated otherwise in writing to the Engineer by the Contractor. Contractor warrants to the Engineer, Architect, and Owner that the:

- A. Proposed substitution has been fully investigated and determined to meet or exceed the specified Work in all respects.
- H. Proposed substitution is consistent with the Contract Documents and will produce indicated results.
- C. Proposed substitution does not affect dimensions and functional clearances_
- D. Proposed substitution has received necessary approvals of authorities having jurisdiction.
- E. Same warranty will be furnished for proposed substitution as for specified Work
- F. Same maintenance service and source of replacement parts, as applicable, is available.
- G. Proposed substitution will not adversely affect other trades or delay construction schedule.
- H. Coordination, installation, and changes in the Work as necessary for accepted substitution will be complete in all respects.

_____ Submitting Contractor	_____ Date	_____ Company
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Manufacturer's Certification of Equal Quality:

I, Bill McDonald represent the manufacturer of the Proposed Substitution item and hereby certify and warrant to Architect, Engineer, and Owner that the function and quality of the Proposed Substitution meets or exceeds the Specified Item.

<i>William McDonald</i>	<i>1-22-2025</i>	<i>Cemfort/South Coast</i>
_____ Manufacturer's Representative	_____ Date	_____ Company

Engineer Review and Recommendation Section

Recommend Acceptance ☐ Yes ☒ No

Additional Comments: ☐ Attached ☐ None

Color options matching approved ARB cementitious tiles do not appear to be available.

Acceptance Section:

_____ Contractor Acceptance Signature	_____ Date	_____ Company
_____ Owner Acceptance Signature	_____ Date	_____ Company
_____ Architect Acceptance Signature	_____ Date	_____ Company
_____ Engineer Acceptance Signature	_____ Date	_____ Company

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 074213-01
Mobile, Alabama From: John W. McDougall Co
To: Goodwyn Mills Cawood, LLC Date: 1/16/2025
11 North Water Street, Suite 19290, Mobile, AL A/E Project Number: AMOB230117
Re: _____ Contract For: New Construction

Specification Title: INSULATED METAL WALL PANELS Description: BASIS OF DESIGN
Section: PART 2 Page: 4 Article/Paragraph: 2.2 / B-1

Proposed Substitution: KINGSPAN Address: 720 Marion Road Columbus, OH 43207
Manufacturer: KINGSPAN Address: _____ Phone: 888-332-5862
Product Name: Designwall 4000 - Vertical System Model No.: _____

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: John W. McDougall Co., Inc.
Signed by: Christopher Banks
Firm: _____
Address: 3731 Amy Lynn Drive, Nashville, TN, 37218
3731 Amy Lynn Drive, Nashville, TN, 37218
Telephone: 629-867-7766

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: 

Date: **1/22/25**

Supporting Data Attached: ☒ Drawings ☒ Product Data ☐ Samples ☐ Tests ☐ Reports _____

SUBSTITUTION REQUEST
(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 074646-01
Mobile, Alabama From: John W. McDougall Co
To: Goodwyn Mills Cawood, LLC Date: _____
11 North Water Street, Suite 19290, Mobile, AL A/E Project Number: AMOB230117
Re: _____ Contract For: New Construction

Specification Title: 074646 - FIBER CEMENT SIDING Description: Products
Section: Part 2 Page: 2 of 3 Article/Paragraph: 2.2 / A-1

Proposed Substitution: KINGSPAN Address: 720 Marion Road Columbus, OH 43207
Manufacturer: KINGSPAN Address: _____ Phone: 888-332-5862
Product Name: KarrierPanel Model No.: _____

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

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- Same warranty will be furnished for proposed substitution as for specified product.
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- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: John W. McDougall Co., Inc.
Signed by: Christopher Banks
Firm: _____
Address: 3731 Amy Lynn Drive, Nashville, TN, 37218
3731 Amy Lynn Drive, Nashville, TN, 37218
Telephone: 629-867-7766

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: 

Date: **1/22/25**

Supporting Data Attached: ☒ Drawings ☒ Product Data ☐ Samples ☐ Tests ☐ Reports _____

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 1
Mobile, Alabama From: The Cabinet Shop LLC
To: Jesco, Inc. Date: 1/22/2025
Ben Williams A/E Project Number: AMOB230117
Re: Casework/Millwork Prequalification Contract For: New Construction

Specification Title: Architectural Woodwork Description: Cabinets/Countertops
Section: 06 40 00 Page: 2 of 12 Article/Paragraph: 2.1 C

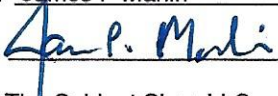
Proposed Substitution: The Cabinet Shop LLC
Manufacturer: _____ Address: 2835 Harmon Williams Rd Phone: 251.607.0571
Product Name: Cabinets/Countertops Model No.: _____

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: James P Marlin
Signed by: 
Firm: The Cabinet Shop LLC
Address: 2835 Harmon Williams Rd., Mobile, AL 36608
2835 Harmon Williams Rd., Mobile, AL 36608
Telephone: 251.607.0571

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: 

Date: **1/22/2025**

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports _____

SUBSTITUTION REQUEST
(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 1
Mobile, Alabama
To: GMC Architects From: Longhorn Lockers
Date: 1/13/25
Re: product substitution A/E Project Number: AMOB230117
Contract For: New Construction
Specification Title: Phenolic lockers Description: Athletic lockers
Section: 10 51 19 Page: 4 Article/Paragraph: 2.2

Proposed Substitution: Longhorn Locker Custom Superhero
Manufacturer: Longhorn Address: 503 W County Road 109 Venus, TX Phone: 977-223-7023
Product Name: Phenolic Superhero Model No.: Superhero

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Zackary Herring
Signed by: Zackary Herring
Firm: Longhorn Locker Company
Address: 503 W County Road 109
Venus, Texas 76084
Telephone: 972-223-7023

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: 

Date: **1/22/25**

Supporting Data Attached: ☒ Drawings ☒ Product Data ☐ Samples ☐ Tests ☐ Reports ☒ Photos

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22)

Substitution Request Number: _____

Mobile, Alabama

From: _____

To: _____

Date: _____

Re: _____

A/E Project Number: AMOB230117

Contract For: New Construction

Specification Title: 111319

Description: Recessed Loading Dock Levelers

Section: 2.2. Page: 3

Article/Paragraph: A. 1.

Proposed Substitution: IWS - Nordock

Manufacturer: Nordock Address: Burleson, TX

Phone: 1-866-885-4276

Product Name: Super Duty Series - 80k Capacity

Model No.: SD 68-80

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

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- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Philip Parker

Signed by: Philip Parker

Firm: G.C. Specialties

Address: 2735 Mauvilla Dr Mobile, AL 36606

2735 Mauvilla Dr Mobile, AL 36606

Telephone: 251-402-1140

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: _____

Philip Parker, G.C.

Date: 12.25

Supporting Data Attached: ☐ Drawings

☐ Product Data

☐ Samples

☐ Tests

☐ Reports

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: _____
Mobile, Alabama From: _____
To: _____ Date: _____
_____ A/E Project Number: AMOB230117
Re: _____ Contract For: New Construction

Specification Title: 111319 Description: Truck Restraints
Section: 2.3 Page: 5 Article/Paragraph: A 1.

Proposed Substitution: IWS - Nordock
Manufacturer: Nordock Address: Burleson, TX Phone: 1-866-885-4276
Product Name: Smart Hook Model No.: AR-10K

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

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The Undersigned certifies:

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- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Philip Parker
Signed by: Philip Parker
Firm: G.C. Specialties
Address: 2735 Mauvilla Dr. Mobile, AL 36606
2735 Mauvilla Dr. Mobile, AL 36606
Telephone: 251-402-1140

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by:  Date: 1.22.25

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports _____

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 3
Mobile, Alabama From: KONE, Inc
To: BL Harbert Date: 1/22/25
Re: Passenger Elevator Interiors A/E Project Number: AMOB230117
Contract For: New Construction

Specification Title: MACHINE ROOM LESS ELEVATORS Description: Machine Room Less Elevators
Section: 14 21 00 Page: 24 Article/Paragraph: 2.12.A.7.B

Proposed Substitution: KONE Raised Wall Material Selections in lieu of Forms & Surfaces on PE1-4 Elevators
Manufacturer: KONE Address: Moline, IL Phone: 251-250-6156
Product Name: KONE Wall Materials Model No.: Variety

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Madelin Barnett

Signed by: Madelin Barnett

Firm: KONE, Inc

Address: 30604 Sgt. I.E. Boots Thomas Drive Spanish Fort, AL 36527

30604 Sgt. I.E. Boots Thomas Drive Spanish Fort, AL 36527

Telephone: 251-250-6156

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: KEITH RAY, GNC Date: 1,22,25

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 2
Mobile, Alabama
To: Jake Elrod From: Katom
BL Harbert Date: 1/22/2025
Re: Refrigeration A/E Project Number: AMOB230117
Contract For: New Construction

Specification Title: Hatco Cold Shelves Description: _____
Section: 11-4000 Page: _____ Article/Paragraph: _____

Proposed Substitution: R-513A Refrigerant
Manufacturer: Anv Address: _____ Phone: _____
Product Name: _____ Model No.: _____

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Larry Slover

Signed by: Larry Slover

Firm: Katom Restaurant Supply

Address: Kodak TN 37764

Kodak TN 37764

Telephone: 865-225-1545

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: [Signature]

Date: 1.22.25

Supporting Data Attached: ☐ Drawings ☒ Product Data ☐ Samples ☐ Tests ☐ Reports _____

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: _____
Mobile, Alabama From: _____
To: _____ Date: 1/17/2025
_____ A/E Project Number: AMOB230117
Re: _____ Contract For: New Construction

Specification Title: 11 31 00 Description: Residential Appliances
Section: 2.3 Page: 3 Article/Paragraph: B

Proposed Substitution: Sharp Microwave Drawer
Manufacturer: Sharp Address: 100 Paraqon Dr Montvale, NJ 0 Phone: (800) 237-4277
Product Name: Sharp 30 Inch Microwave Drawer Model No.: SMD3070ASY

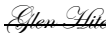
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- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Glen Hite

Signed by: 

Firm: Mobile Appliance Company

Address: 3110 Old Shell Rd.Mobile, AL 36607

3110 Old Shell Rd.Mobile, AL 36607

Telephone: 251-633-3188

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution
Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: 

Date: **1/21/25**

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports _____

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MICROWAVE DRAWER™

SMD3070AS

1.2
CU.FT.

950
WATTS

Easy Touch automatic drawer system smoothly opens and enables hands-free close

Convenient kitchen placement allows for easier cooking, saves prep and clean up time

Concealed control panel opens to an easy-to-read and operate 45° angle

Cooking space large enough for a 4 qt casserole dish or a 20 oz beverage

Cooking performance from one of the most trusted brands in microwaves



DESIGNED FOR YOUR DREAM KITCHEN

It's your kitchen, your design and your lifestyle. Sharp's Microwave Drawer™ Oven allows you to focus on the design elements you prefer by removing the microwave from sight-lines and enabling more design versatility than typical built-in, over-the-range or countertop microwaves. The Microwave Drawer™ offers flexible placement options below an island, peninsula, or standard cabinetry, and can also be installed adjacent to your wall oven. The Microwave Drawer™ allows you to showcase your design savvy and create a kitchen that flows with your lifestyle.

The Sharp Microwave Drawer™ Oven boasts an easy-to-read display that disappears until you need it. The concealed control panel opens at a 45-degree angle, so it's easy to read and operate. Sharp's exclusive Easy Touch Automatic Drawer system eases open with the touch of a button. Give the drawer a small nudge and it smoothly shuts for you. The even, gliding action and solid construction helps prevent liquids from spilling during opening and closing.



1.2 cu. capacity large enough for a 4-qt casserole dish and tall enough for a large, 20 oz. beverage cup. (Installed in a kitchen island)



Cooking and cleaning is made easier by putting the microwave at an accessible height. (Installed under a counter)



Designed to complement the widest range of kitchen styles and appliances, including our SuperSteam+. (Paired with a built-in wall oven)

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MICROWAVE DRAWER™

SMD3070AS

1.2
CU.FT.

950
WATTS

SPECIFICATIONS

FEATURES

Finish	Stainless Steel
Drawer Opening	Easy Touch Automatic
Capacity*	1.2 cu. ft. (holds 9" x 13" dish)
Output Power	950 watts
Sensor Cook, Reheat and Popcorn	Yes, 12 settings
Reheat Auto Settings	2 settings
Defrost Auto Settings	6 settings
Microwave Keep Warm Setting	Yes, up to 30 minutes
Clock	Yes
Minute Plus™	Yes
Interior Oven Light	Yes
Kitchen Timer	Yes
Control Lock	Yes
Demonstration Mode	Yes
Built-In Ready for Easy Installation	Yes

CONTROL PANEL

Control Panel Location	Center/Top
Control Panel Type	Touchpad, Drop-Down 45° Angle
Display Type	LCD
Display Color	White on Black Background

OPTIONAL ACCESSORY

30" Flush Mount Deflector Vent	SKMD30F0AS
Flush Mount Deflector Vent Kit	(1) PREF-B020MRPO (2) LX-CZB055MRE0

ADDITIONAL SPECIFICATIONS

Power Connection:	3-Prong Grounding Plug (included)
Power Ratings:	120V, 60Hz / 1.67kW, 14.5 Amps
Safety Compliance:	FCC, DHHS, UL listed

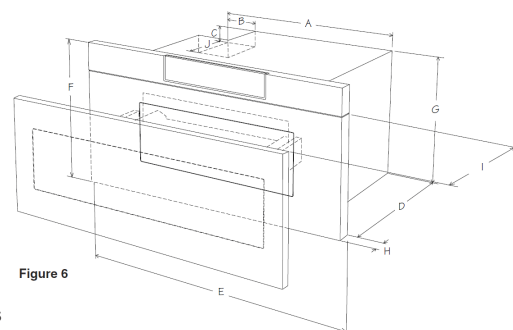
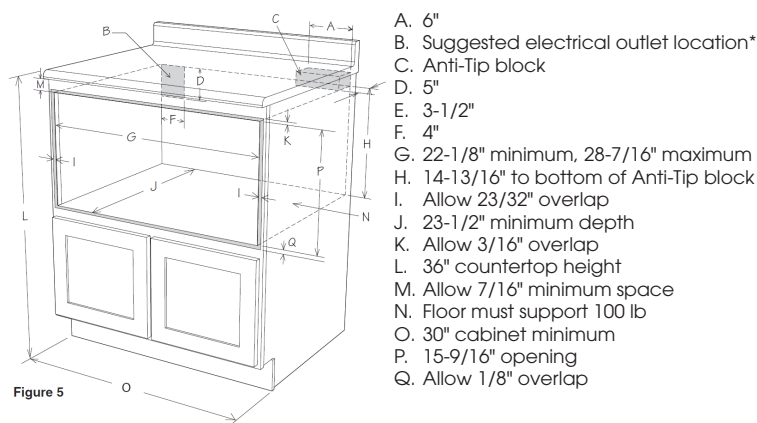
DIMENSIONS & WEIGHT (in./lbs.) (w x h x d)

Cutout Dimensions:	28 7/16" x 15 9/16" x 23 1/2"
Dimensions:	30" x 15 7/8" x 23 1/64"
Shipping Weight:	91
Product Weight:	79

WARRANTY/UPC

Parts	1 year
Labor	1 year
Magnetron Tube	5 years total (part only)
UPC	074000619579

CLICK TO DOWNLOAD INSTALLATION GUIDE



Internal capacity calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.

Product specifications and design are subject to change without notice.

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QUESTIONS?

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SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: _____
Mobile, Alabama From: Siplast
To: Goodwyn Mills and Cawood Date: 1/16/2025
_____ A/E Project Number: AMOB230117
Re: Mobile Civic Center Contract For: New Construction

Specification Title: 07-54 19 PVC Membrane Description: PVC Membrane
Section: 07 54 19 Page: _____ Article/Paragraph: Part 2- Products

Proposed Substitution: PVC 60 MIL
Manufacturer: Siplast Address: 14911 Quorum Dr, Dallas, TX Phone: 800-922-8800
Product Name: Siplast Parasolo PVC 60 MIL Model No.: _____

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: ARS/ Siplast
Signed by: Bo Trantum
Firm: American Roofing Sales, Inc
Address: Birmingham, AL 35216
Birmingham, AL 35216
Telephone: 205-533-2996

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution
Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by:



Date: **1/22/25**

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports _____

PARASOLO® PVC MINIMUM SMOOTH-SURFACE SHEETS: 50-60-80 MIL

Commercial Product Data Sheet



Parasolo® PVC is a single-ply membrane utilizing a PVC blend manufactured at a minimum thickness.. Parasolo PVC is heat weldable and has excellent fire and chemical resistance properties.

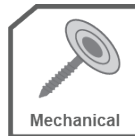
Contact Siplast for information on approved product uses.

USES:
FIELD SHEET
FLASHING SHEET

PRODUCT INFORMATION

Application

Refer to the applicable Siplast Technical Guide and applicable Siplast details for information on the application of Parasolo PVC membranes.



Storage and Handling

All Siplast roll roofing products should be stored on end on a clean, flat surface. All roofing products should be stored in a dry place out of direct exposure to the elements and should not be double stacked. Material should be handled so that it remains dry prior to and during installation.

Packaging

Pallet: 41 in x 48 in (104 cm x 122 cm) wooden pallet
Rolls Per Pallet: 7 (50 mil); 10 (60 & 80 mil)

Listings, Approvals, & Certifications



Classified by UL in accordance with ANSI/UL 790. Refer to UL Product iQ for specific assemblies.
FM Approved: Refer to RoofNav.com for specific assemblies.

Standards	ASTM D4434 Standard Specification for Poly Vinyl Chloride Sheet Roofing (Type III)	
Roll Sizes	Full-Sheet 50-60 mil: 10 ft x 100 ft (3.05 m x 30.5 m)	
	80 mil: 10 ft x 80 ft (3.05 m x 24.38 m)	
	Half-Sheet 50-60 mil: 5 ft x 100 ft (1.52 m x 30.5 m)	
	80 mil: 5 ft x 80 ft (1.52 m x 24.38 m)	
Roll Weights (nom.)	50 mils	Full-Sheet 347 lb (157 kg) Half-Sheet 183 lb (83 kg)
	60 mils	Full-Sheet 415 lb (188 kg) Half-Sheet 209 lb (95 kg)
	80 mils	Full-Sheet 437 lb (198 kg) Half-Sheet 224 lb (102 kg)

LEED Data

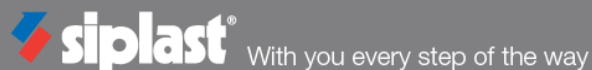
Manufacturing Location	Cedar City, UT
SRI (Initial)	110
SRI (Aged*)	85

*Calculated based upon CRRC Rapid Ratings (www.coolroofs.org)

Current copies of all Siplast Commercial Product Data Sheets & Safety Data Sheets are posted on our website at www.siplast.com
Rev Date 05/2023

PARASOLO® PVC SMOOTH-SURFACE

Physical and Mechanical Properties



Property (as Manufactured)	Test Method	Test Method (min. value)	Typical Values		
			50 mils	60 mils	80 mils
Thickness (nom.)	ASTM D751	0.046" (1.14 mm)	50 mil (1.27 mm)	60 mil (1.52 mm)	80 mil (2.03 mm)
Thickness over Scrim (nom.)	ASTM D7635	0.016" (0.4 mm)	21 mil (0.53 mm)	27 mil (0.69 mm)	40 mil (1.02 mm)
Weight (lb/sf) (kg/m ²) (nom.)	N/A	N/A	0.333 lb/ft ² (1.63 kg/m ²)	0.401 lb/ft ² (1.96 kg/m ²)	0.529 lb/ft ² (2.59 kg/m ²)
Breaking Strength	ASTM D751	200 lbf (890 N) (MD & MCD)	>270 lbf (1201 N)	>270 lbf (1201 N)	>325 lbf (1446 N)
Breaking Strength (after heat aging)	ASTM D3045	90%	Pass	Pass	Pass
Elongation at Break	ASTM D751	15% (MD & CMD)	25%	25%	25%
Elongation at Break (after heat aging)	ASTM D3045	90%	Pass	Pass	Pass
Seam Strength	ASTM D751	75% (% of tensile or breaking strength)	Pass	Pass	Pass
Tearing-Strength	ASTM D751	45 lbf (200 N) (MD & MCD)	Pass	Pass	Pass
Low Temperature Bend	ASTM D2136	-40°C	Pass	Pass	Pass
Accelerated Weathering (Siplast Values*)	ASTM G154*	Pass	>38,361 KJ/m ²	>38,363 KJ/m ²	>38,365 KJ/m ²
Dimensional Stability	ASTM D1204	≤0.5%	≤0.3%	≤0.3%	≤0.3%
Change in Weight after Water Immersion	ASTM D570	± 3%	Pass	Pass	Pass
Static Puncture Resistance	ASTM D5602	Pass	Pass	Pass	Pass
Dynamic Puncture Resistance	ASTM D5635	Pass	Pass	Pass	Pass
Initial Solar Reflectance (CRRC)	ASTM C1549	N/A	0.87		
Solar Reflectance (CRRC) (3-year aged)	ASTM C1549	N/A	0.70		
Initial Thermal Emittance (CRRC)	ASTM C1371	N/A	0.87		
Thermal Emittance (CRRC) (3-year aged)	ASTM C1371	N/A	0.88		
Solar Reflectance Index (SRI) (initial)	ASTM E1980	N/A	110		
Solar Reflectance Index (SRI) (3-year aged)	ASTM E1980	N/A	85		

*At an irradiance level of 1.55 W/m² at 340 nm.

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: 1
Mobile, Alabama From: Aubrev Mitchell
To: James Walker/George Parker Date: 1/20/2025
Re: Polvvinyl Chloride Roofing A/E Project Number: AMOB230117
Contract For: New Construction

Specification Title: Polvvinyl-Chloride Roofing Description: Membrane Roofing
Section: 075419 Page: 1-8 Article/Paragraph: 2.1

Proposed Substitution: Carlisle Sure Flex PVC
Manufacturer: Carlisle Svntec Address: PO Box7000 Carlisle.PA17013 Phone: 717-245-7000
Product Name: Sure Flex PVC FleeceBack 115mil Model No.: 323491

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Aubrev Mitchell
Signed by: Aubrev Mitchell
Firm: Roofers Mart Southeast
Address: 429 Industrial Dr. Birmingham. AL 35211
429 Industrial Dr. Birmingham. AL 35211
Telephone: 205-942-9538

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: Keith Parker

Date: 1/21/25

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports

SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: Mobile Arena (Project #CC-034A-22) Substitution Request Number: _____
Mobile, Alabama
To: Comfort Svstems USA SE From: Aeromechanical LLC
Date: 1/15/2025
A/E Project Number: AMOB230117
Re: Metal Duct Manufacturer Prior Approval Contract For: New Construction
Specification Title: Metal Ducts Description: Spiral Ductwork
Section: 233113 Page: 13 of 19 Article/Paragraph: 2.4.D

Proposed Substitution: Factory spiral ductwork (no deviation whatsoever from specified gauges, material, and construction)
Manufacturer: EasternSheetMetal Address: 8959 BlueAshRd CincinnatiOH Phone: 513-793-3440
Product Name: Spiral Ductwork Round Model No.: Spiral Ductwork Round

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

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- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Aeromechanical LLC

Signed by: Brian D Carstens

Firm: Aeromechnaical LLC

Address: Gulf Breeze, FL 32563

Gulf Breeze, FL 32563

Telephone: 850-932-2011

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution
☐ Procedures. Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by: Keith Parker



Date: 1/21/25

Supporting Data Attached: ☐ Drawings ☒ Product Data ☐ Samples ☐ Tests ☐ Reports

REQUEST FOR INFORMATION RESPONSES THROUGH 01/22/25

PROJECT: **MOBILE ARENA**

DESIGN PHASE:

BID DOCUMENTS

CONTRACTOR QUESTION / REQUEST					ARCHITECT CLARIFICATION / RESPONSE	
RFI	QUESTION / REQUEST	Dwg. Ref.	Spec. Ref.	Date	CLARIFICATION / RESPONSE	ADDENDUM
1	Please clarify what utilities are existing and what utilities are new? The plans don't really call out the difference.			1/8/2025	Civil plans show existing conditions and demolition to clarify site utilities that are existing and which are to be removed. subsequent civil sheets indicate new utilities being added...see utility plan sheets in civil sheets for proposed utilities. Differences between ex and pr utilities will be clarified on sheets provided in Addendum No 2	2
2	Reference Sheets A4-1A, A4-1B & A4-1D - Event Level RCP calls for CL1 @ 21'3 around the perimeter which is exterior. Is this correct? Please clarify.	A4-1A, A4-1B & A4-1D		1/16/2025	Ref A7-3-1/G1 for accurate ceiling material	2
3	Reference Sheet - A9-2-1 - Ceiling Type CL-7 - Please verify if this is a lay-in or torsion spring panel.	A9-2-1		1/16/2025	Torsion Spring Panel	2
4	Reference Section 26 33 53 Static Uninterruptible Power Supplies - 2.7.A Battery: Description: Lithium-ion - For the 20kW UPSs, lithium battery cabinets will far exceed the required runtime. We are asking if we can provide valve regulated lead acid (VRLA) batteries to meet the runtime requirement of 5 minutes more closely. This will significantly lower the price of these UPS units if VRLA batteries can be utilized. A substitution request can be provided if this option is acceptable		Section 26 33 53	1/16/2025	VRLA batteries are acceptable.	3
5	Reference Structural Foundation Design - Please provide the actual individual column loads/reactions (compression, tension, and lateral)? This would allow deep foundation contractors to evaluate the most efficient pile and cap design. If the loading info is not available, at the very least we need a lateral design load per pile.	General		12/20/2024	Issued in Addendum 2 per sheet S1-1A.	2
6	There is conflicting information in the plans and specification regarding PVC Roof Membrane R-value. Spec section 07 54 19 - 2.2.B.4 states a minimum R-25 thermal insulation value. However, the plans states, in the Exterior Systems Legend on A0-4 and A5-1-1, that the RS-1 Roof system is to meet an R-35 minimum. Please confirm what the thermal insulation R-Value of the RS-1 roof system is intended to be	07 54 19		1/7/2025	Roof R-value to meet R-35 value listed for RS-1.	2
7	Please consider moving the bid time to allow 2 hours to put together the extensive list of alternates being asked for. I suggest making the base bid go at 2:00 and Alternates at 4:00. We would also like the completed City of Mobile Subcontract & Major Suppliers form be due at 4.			1/7/2025	See revised Invitation to Bid. Base Bids will be due at 1:30 PM on 2/7/25. Alternate Bids will be due at 2:30 PM on 2/7/25. Neither Base bid nor Alternate Bid envelopes will be opened until 3:00 PM on 2/7/25. Revised Instructions to be included with ADD1	2
8	Ref Sheet S4-1-02 Pile Cap PC3 is shown as 9'x9' in the Typical Pile Cap Schedule but shown as 6'-9"x9'-0" in the Pile Cap Schedule. Please confirm correct size for PC3. (The plan has them sized as 9'x9')	Sheet S4-1-02		1/13/2025	9'x9' is correct. Has been revised in addendum 2.	2
9	Ref Sheet S4.2.01 Detail 11 Escalator Pit Detail notes "See Manuf. Dwg's for Cast-in Embeds for Connection". Since these drawings are not available during the bid period, please provide embed requirements, if any, for bidding purposes. (This detail on architectural does not indicate any embeds either.)	S4-2-01		1/13/2025	The embeds are shown on VT07, detail 3.	2

REQUEST FOR INFORMATION RESPONSES THROUGH 01/22/25

PROJECT: **MOBILE ARENA**

DESIGN PHASE:

BID DOCUMENTS

CONTRACTOR QUESTION / REQUEST					ARCHITECT CLARIFICATION / RESPONSE	
10	Reference Spec Section 32 13 13 2.1 D, 1 & 2 - Please provide areas to receive integral color or stamping. Drawings appear to not indicate this.		32 13 13	1/13/2025	Integral color concrete is indicated on Sheets L1-01 - L1-04. See Ref Note P-101C and P-102C. Color concrete is shown in red.	2
11	Reference Sheet C6.2 - Utilities Plan Zone 2 - Are the pipes labeled 6W and 16W that run north from the southeast parcel existing?	Sheet C6.2		1/13/2025	If the linetype indicating pipe sizes of 6" and 16" water are what is being referred to on this sheet only - then yes these are existing utilities. On this sheet the only proposed water lines are stubbing out from the building on the West side. On subsequent addendum we will make this clearer.	2
12	Reference Specification section 13 17 00 Hydrotherapy Equipment. The specification calls for a Hydroworx Rejuvenate unit. The specification calls for the unit to be recessed as indicated on the drawings. The structural drawings do not indicate a recess for the units. Is the intent for these units to be recessed or installed at grade?		13 17 00	1/13/2025	Installed at grade	2
13	Reference General Structural - Can a field bolted splice be introduced on the transfer trusses?			1/13/2025	As long as it doesn't conflict with the slab, precast or other	2
14	On the column schedule on S8-1-01, multiple locations are denoted twice - please confirm these locations are correct. a. For instance, there is (2) C-1, C-2, C-3 denoted with difference sizes. b. Another example - 14/S5-2-04 denotes a column at C-31 and C-32, but only C-32 is shown on the columns schedule	S8-1-01		1/13/2025	Updated sheet to be attached in Addendum	2
15	Reference S2-2B - Is the note to "assume 520 PLF at each transfer truss" still applicable or is the information on S7-1-04 to supersede that note? This note is along column line 9.	S2-2B		1/13/2025	No, the members sizes shown on the drawings supercedes that note. The note will be removed in Addendum.	2
16	Refer to 07 54 19 page 6 of 8, 3.4 Sound Absorbing Insulation at Acoustical Roof Deck; Plans do not appear to show this condition. None of the architectural details that reference metal decking shows acoustical decking. The specifications read that ALL the metal roof deck is acoustical. Please confirm.		07 54 19 page 6 of 8, 3.4	1/14/2025	We will not be using Acoustic Deck in this project. Tectum is called out in the RCPs in areas that need higher Ratings. GMC to adjust Spec	2
17	Reference Section 102239 - 2.5 -B,C,D,E,F,G, 102239 - 2.8-D, Sheet A9.2.1 - Every finish is listed in the specifications including porcelain marker boards. The drawings indicate L1 plastic laminate finish but the finish schedule only states L3 plastic laminate. What is the correct finish?	A9.21	10 22 39	1/14/2025	There are 5 different plastic laminate finishes per page A9-2-1 Finish Legend, not just "L1". Please clarify question.	2
18	Reference Sheet QF1-1 - Food Preservation CKA-2.3 - Unit not shown on floor plan. Is this a remote operation?	Drawing #QF1-1		1/14/2025	Food Preservation tag is missing. Have added tag to drawing. The unit is not a remote application. See Sheet QF4-1 for electrical.	2
19	Reference Sheet QF1-2 - Exhaust Hood CKB-11 - This item is designed to be manufactured in (3) sections of hoods that are hung end to end to create one hood system. Each section will have to be wired together or piggy backed together to the hood control panel so the lights in each section are controlled by one switch. It is not clear in the specs who would be responsible for the electrical connections between each hood section. Please verify is this is to be in the FEC scope or electrical scope	Drawing #QF1-2		1/14/2025	Exhaust Hood inter-connection of lights to switch between the 3 sections of hoods is the responsibility of the Electrical Contractor and is NOT the responsibility of the FEC.	2
20	Reference Sheet QF1-2 - Cleveland Tilt Skillet CKB-20 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	Drawing #QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2

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CONTRACTOR QUESTION / REQUEST					ARCHITECT CLARIFICATION / RESPONSE	
21	Reference Sheet QF1-2 - ACF Oyster Shucking Table CKB-48 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	Drawing #QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
22	Reference Sheet QF1-2 - Food Preservation CKA-50.3 - Unit not shown on floor plan. Is this a remote operation?	Drawing #QF1-2		1/14/2025	Food Preservation tag is missing. Have added tag to drawing. The unit is not a remote application. See Sheet QF4-1 for electrical.	2
23	Reference Sheet QF1-2 - Food Preservation CKA-51.3 - Unit not shown on floor plan. Is this a remote operation?	Drawing #QF1-2		1/14/2025	Food Preservation tag is missing. Have added tag to drawing. The unit is not a remote application. See Sheet QF4-1 for electrical.	2
24	Reference Sheet QF1-2 - Delfield R/I Heated Cabinet CKB-53 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	Drawing #QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
25	Reference Sheet QF1-2 - Hobart Vertical Cutter Mixer CKB-67 - Model number discrepancy between specs and ES. MCM450-3 on ES; HCM450-3 on specs. What unit are we to provide?	Drawing #QF1-2		1/14/2025	Provide Model No. HCM450-3 as indicated in specifications.	2
26	Reference Sheet QF1-2 - Alfa Portion Scale CKB-77 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	Drawing #QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
27	Reference Sheet QF1-2 - Hobart Mixer CKB-79 - Model number discrepancy between specs and ES. HL600-2STD on ES; HL600C-2STD on specs. What unit are we to provide?	Drawing #QF1-2		1/14/2025	Provide model number HL600-2STD as indicated on drawings.	2
28	Reference Sheet QF1-2 - Ice Cart CKB-88.3 - Model number on ES SMARTCART-75; Model on spec 00112771. Qty on ES is 4; Qty on specs is 2; Qty on FP is 4 (2 are not flagged with item number). Are we to provide 2 carts or 4?	Drawing #QF1-2		1/14/2025	Provide (2) "extra" carts as indicated by item number shown on drawings. The (2) carts not labeled are the carts that are provided with the purchase of the ice bin as noted.	2
29	Reference Sheet QF1-4 - ACF Wall shelf CRK-2.1 - Qty 1 on ES; 1 on FP; 2 listed on specs. How many are we to provide?	Drawing #QF1-4		1/14/2025	Provide (1) shelf as indicated on drawings.	2
30	Reference Sheet QF1-4 - Metro Dry Storage Shelving CRK-10 - ES indicates 5-tier units; Specs indicate 4-tier; Qty on specs is 12 shelves total. Are we to provide 4 or 5 tier units?	Drawing #QF1-4		1/14/2025	Provide a quantity of (3) shelving units with 4 shelves each as indicated in specifications. Change post height to 74".	2
31	Reference Sheet QF1-4 - Perlick Ice Well GHB-5 - Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	Drawing #QF1-4		1/14/2025	Provide Model No. TS24IC10 as indicated in specifications.	2
32	Reference Sheet QF1-8 - Structural Ref. Display - CM1-2 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	Drawing #QF1-8		1/14/2025	Quantity of (2) as shown on drawings.	2
33	Reference Sheet QF1-9 - Carbonator by PS CSC-10.1 - Qty 1 on ES; 1 on FP; 2 listed on specs. (Not provided by FSEC; Just FYI).	Drawing #QF1-9		1/14/2025	Quantity of (1) to be provided by Product Supplier - Located in Sideline Club Bar (SCS) as indicated on drawings and in specifications.	2
34	Reference Sheet QF1-9 - Carbonator by PS CSC-10.2 - Not shown on FP (Not provided by FSEC; Just FYI).	Drawing #QF1-9		1/14/2025	Quantity of (1) to be provided by Product Supplier - Located in Concourse Bar 2 (CB2) as indicated on drawings and in specifications.	2
35	Reference Sheet QF1-9 - Perlick Ice Well - CSC-40 - Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	Drawing #QF1-9		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
36	Reference Sheet QF1-9 - Perlick Trash Bin - CSC-45.1 - Item number not listed in specs; Item is listed on ES and is shown on FP. Is FSEC to provide?	Drawing #QF1-9		1/14/2025	Update Item No. to 45 with a quantity of (2) and accessories listed in specifications.	2

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CONTRACTOR QUESTION / REQUEST					ARCHITECT CLARIFICATION / RESPONSE	
37	Reference Sheet QF1-9 - Perlick Ice Well - CSC-47 - Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	Drawing #QF1-9		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
38	Reference Sheet QF1-9 - Perlick Ice Well - CSC-50 - Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	Drawing #QF1-9		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
39	Reference Sheet QF1-10 - CSC-10.2 - Item is on FP tagged but is not listed in specs or on ES.	Drawing #QF1-10		1/14/2025	Carbonator is located in the bar area (CB2) but the route for the bag-in-box lines is shown from the Concourse Sideline Club (CSC) to Concourse Bar 2. See sheet QF8-3 for clarification.	2
40	Reference Sheet QF1-10 - Perlick Ice Well - CB3-5 - Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	Drawing #QF1-10		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
41	Reference Sheet QF1-12 - Perlick Ice Well - CB4-4 - Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	Drawing #QF1-12		1/14/2025	Provide Model No. TS24IC10 as indicated in specifications.	2
42	Reference Sheet QF1-12 - Structural Ref. Display - CM6-34 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	Drawing #QF1-12		1/14/2025	Quantity of (2) as shown on drawings.	2
43	Reference Sheet QF1-17 - Shelving - SP1-9 - Qty 2 on ES; 2 on FP; 3 listed on specs. How many units are we to provide?	Drawing #QF1-17		1/14/2025	Quantity of (2) as shown on drawings.	2
44	Reference Sheet QF1-19 - Hatco Heat Lamps - SLB2-2 - Model number discrepancy; Model on spec DLH-725; Model on ES DL-750-CR. Model DL-750-CR does not appear to be available. What model number are we to provide?	Drawing #QF1-19		1/14/2025	Provide Model No. DLH-725 as indicated in specifications.	2
45	Reference Sheet QF1-19 - Hatco Heat Lamps - SBB1-7 - Model number discrepancy; Model on spec DLH-725; Model on ES DL-750-CR. Model DL-750-CR does not appear to be available. What model number are we to provide?	Drawing #QF1-19		1/14/2025	Provide Model No. DLH-725 as indicated in specifications.	2
46	Reference Sheet QF1-19 - Perlick Soda Gun - SLBE-4 - Model number discrepancy. Model on ES is TSF4SGB; Model on specs is TS4SGB. Which unit are we to provide?	Drawing #QF1-19		1/14/2025	Provide Model No. TSF4SGB as indicated in equipment schedule.	2
47	Reference Sheet S8-1-01 - Column Schedule - Column X05.5-Y14 is not sized on the column schedule. Please provide sizes.	Sheet S8-1-01		1/14/2025	Updated column schedule will be attached in Addendum	2
48	Reference Sheet E0-2 - Note that indicates "Refer to food service documents for Plaza Portalbe Power requirements". These requirements can't be located. Please clarify.	Sheet E0-2		1/14/2025	Note will be removed. Use indicate power for bidding purposes.	2
49	Reference Sheet E2-21B - There is a note that indicates "Base Bid to include white box finish with Lighting as shown. Fit out of space is add alternate. Refere to bid form for further information". Is this correct? Alt. 3 is a deductive alternate for the Home Hockey Team Locker Room. Please clarify.	Sheet E2-21B		1/14/2025	Refer to updated specification Section 01 23 00 - Alternates for revised alternate list issued in Addendum #2, see Alternate #7. Base Bid to Home Hockey Locker Area to be 'white box'.	2
50	Reference Sheet E2-21D - There is a note in the Team Store that indicates "Fit out of space is add alternate. Refere to supplemental narrative for more information". Alternate 13 for the Team Store is a deductive Alternate. Please clarify	Sheet E2-21D		1/14/2025	Refer to updated specification Section 01 23 00 - Alternates for revised alternate list issued in Addendum #2, see Alternate #8. Base bid to Team Store Area to be 'white box'.	2
51	Reference Sheets E2-24 A, B, C, D Note EL10 indicates "Alternate Provide Alternate Pricing for Arena Bowl RGB Lighting for Owner Review". Is this alternate 17? Please clarify.	Sheets E2-24 A, B, C, D		1/14/2025	Refer to updated specification Section 01 23 00 - Alternates for revised alternate list issued in Addendum #2, see Alternate #9.	2

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52	Unit CKA-2.3 not shown on floor plan. Is this a remote operation?	QF1-1		1/14/2025	Food Preservation tag is missing. Have added tag to drawing. The unit is not a remote application. See Sheet QF4-1 for electrical.	2
53	Item CKB-11 Exhaust Hood is designed to be manufactured in (3) sections of hoods that are hung end to end to create one hood system. Each section will have to be wired together or piggy backed together to the hood control panel so the lights in each section are controlled by one switch. It is not clear in the specs who would be responsible for the electrical connections between each hood section. Please verify this is to be in the FEC scope, or electrical scope.	QF1-2		1/14/2025	Exhaust Hood inter-connection of lights to switch between the 3 sections of hoods is the responsibility of the Electrical Contractor and is NOT the responsibility of the FEC.	2
54	Item CKB-20 Cleveland Tilt Skillet - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
55	Item CKB-48 ACF Oyster Shucking Table Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
56	Item CKA-50.3 is not shown on floor plan. Is this a remote operation?	QF1-2		1/14/2025	Food Preservation tag is missing. Have added tag to drawing. The unit is not a remote application. See Sheet QF4-1 for electrical.	2
57	Item CKA-51.3 is not shown on floor plan. Is this a remote operation?	QF1-2		1/14/2025	Food Preservation tag is missing. Have added tag to drawing. The unit is not a remote application. See Sheet QF4-1 for electrical.	2
58	Item CKB-53 - Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
59	Item I CKB-67 Moel number discrepancy between specs and ES. MCM450-3 on ES; HCM450-3 on specs. What unit are we to provide?	QF1-2		1/14/2025	Provide Model No. HCM450-3 as indicated in specifications.	2
60	Item CKB -77 Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	QF1-2		1/14/2025	Quantity of (2) as shown on drawings.	2
61	Item CKB-79 Model number discrepancy between specs and ES. HL600-2STD on ES; HL600C-2STD on specs. What unit are we to provide?	QF1-2		1/14/2025	Provide model number HL600-2STD as indicated on drawings.	2
62	Item CKB-88.3 Model number on ES SMARTCART-75; Model on spec 00112771. Qty on ES is 4; Qty on specs is 2; Qty on FP is 4 (2 are not flagged with item number). Are we to provide 2 carts or 4?	QF1-2		1/14/2025	Provide (2) "extra" carts as indicated by item number shown on drawings. The (2) carts not labeled are the carts that are provided with the purchase of the ice bin as noted.	2
63	Item CRK-2.1 Qty 1 on ES; 1 on FP; 2 listed on specs. How many are we to provide?	QF1-4		1/14/2025	Provide (1) shelf as indicated on drawings.	2
64	Item CRK-10 ES indicates 5-tier units; Specs indicate 4-tier; Qty on specs is 12 shelves total. Are we to provide 4 or 5 tier units?	QF1-4		1/14/2025	Provide a quantity of (3) shelving units with 4 shelves each as indicated in specifications. Change post height to 74".	2
65	Item GHB-5 Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	QF1-4		1/14/2025	Provide Model No. TS24IC10 as indicated in specifications.	2
66	Item CMI-2 Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	QF1-8		1/14/2025	Quantity of (2) as shown on drawings.	2
67	Item CSC10.1 Qty 1 on ES; 1 on FP; 2 listed on specs. (Not provided by FSEC; Just FYI).	QF1-9		1/14/2025	Quantity of (1) to be provided by Product Supplier - Located in Sideline Club Bar (SCS) as indicated on drawings and in specifications.	2

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CONTRACTOR QUESTION / REQUEST					ARCHITECT CLARIFICATION / RESPONSE	
68	Item CSC10.2 Not shown on FP (Not provided by FSEC; Just FYI).	QF1-9		1/14/2025	Quantity of (1) to be provided by Product Supplier - Located in Concourse Bar 2 (CB2) as indicated on drawings and in specifications.	2
69	Item CSC-40 Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	QF1-9		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
70	Item CSC-45.1 Item number not listed in specs; Item is listed on ES and is shown on FP. Is FSEC to provide?	QF1-9		1/14/2025	Update Item No. to 45 with a quantity of (2) and accessories listed in specifications.	2
71	Item CSC-47 Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	QF1-9		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
72	Item CSC-50 Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	QF1-9		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
73	Item CSC-10.2 Item is on FP tagged but is not listed in specs or on ES.	QF1-12		1/14/2025	Carbonator is located in the bar area (CB2) but the route for the bag-in-box lines is shown from the Concourse Sideline Club (CSC) to Concourse Bar 2. See sheet QF8-3 for clarification.	2
74	Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	QF1-12		1/14/2025	Provide Model No. TS36IC10 as indicated in specifications. The Model No. TS24IC10 given by FSC is not accurate to the drawings or specifications.	2
75	Item B4-4 Model number discrepancy. Model on ES is TS24IC; Model on specs is TS24IC10. Which unit are we to provide?	QF1-12		1/14/2025	Provide Model No. TS24IC10 as indicated in specifications.	2
76	Item CM6-34 Qty 2 on ES; 2 on FP; 1 listed on specs. How many are we to provide?	QF1-12		1/14/2025	Quantity of (2) as shown on drawings.	2
77	Item SP1-9 Qty 2 on ES; 2 on FP; 3 listed on specs. How many units are we to provide?	QF1-17		1/14/2025	Quantity of (2) as shown on drawings.	2
78	Item SLB2-2 Model number discrepancy; Model on spec DLH-725; Model on ES DL-750-CR. Model DL-750-CR does not appear to be available. What model number are we to provide?	QF1-19		1/14/2025	Provide Model No. DLH-725 as indicated in specifications.	2
79	Item SBB1-7 Model number discrepancy; Model on spec DLH-725; Model on ES DL-750-CR. Model DL-750-CR does not appear to be available. What model number are we to provide?	QF1-19		1/14/2025	Provide Model No. DLH-725 as indicated in specifications.	2
80	Item SLBE-4 Model number discrepancy. Model on ES is TSF4SGB; Model on specs is TS4SGB. Which unit are we to provide?	QF1-19		1/14/2025	Provide Model No. TSF4SGB as indicated in equipment schedule.	2
81	On S2-24A electrical plan note EL10-6 says "alternate: provide alternate pricing for arena bowl RGB lighting for owner review" what alternate is this supposed to be tied to? Can we not get dedicated sheets that differentiate in between base bid and alternates?	E2-24A		1/16/2025	Please note that the sheet reference should be E2-24A, I believe-WPM	2
82	On Sheet A2-1D, two trash compactors are indicated. The specifications referenced under Section 11 82 26, Part 2 – Products, state to "refer to drawings." Could you please specify the sheet or schedule where these specifications are detailed?	A2-1D		1/16/2025	Trash Compactors to be chosen and provided by Owner. Henderson to provide electrical requirements.	2
83	Reference Sheet A3-1-3, Detail 6 - There is an elevation tag labeled A6-1-10/2 in Room 01.13.02-Home Locker Room. This sheet is not in the current set of drawings. Please provide.	Sheet A3-1-3		1/16/2025	Sheet placed on hold as add alternative	2

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CONTRACTOR QUESTION / REQUEST					ARCHITECT CLARIFICATION / RESPONSE	
84	7. Reference A9-1-1(Door Schedule) & (A2-1A)-Openings 01.03.03 & 01.03.04 are listed on the door schedule as a non-fire-rated opening. However, on the floor plan, (A2-1A) these both have the tag 1MP/G, which is the 1 hour rated opening per the partition type on A0-1. Please confirm if these two should be fire rated or not.	A9-1-1 & A2-1A		1/16/2025	Openings 01.03.03 and 01.03.04 are not hosted to the 1MP/G wall type, but are hosted to the OG2 wall type. Therefore the doors are not rated. Ref LS1-1	2
85	Ref. 2/A0-4 – In this typical Exterior System – 3B, there appears to be two (2) horizontal flashings/reveals of a 3” depth and then at the bottom one (1) of maybe a 1” depth. Is this pattern intentional, or is the shorter depth one at the bottom a mistake?	A0-4		1/20/2025	All aluminum powder-coated continuous horizontal flashing/reveals to be 3" deep.	2
86	Ref. D9/A8-2-1 – Can another horizontal support be added to the face of the insulated panel? The vertical fiber cement extrusions cannot “seesaw” on a single horizontal attachment.	A8-2-1		1/20/2025	A second horizontal support can be added. Verify with fiber cement manufacturer on support span requirements.	2
87	Ref. A9/A8-2-1 – Can another horizontal support be added to the face of the insulated panel at the top of the panel? The vertical fiber cement extrusions will need an attachment point at the top.	A8-2-1		1/20/2025	Horizontal supports should be included to comply with fiber cement manufacturers requirements.	2
88	Please provide a mockup drawings for both interior and exterior conditions that are required.			1/20/2025	Exterior Mockups have been added to Addendum #2 (Sheet A0-5)	2
89	In this typical Exterior System – 3B, there appears to be two (2) horizontal flashings/reveals of a 3” depth and then at the bottom one (1) of maybe a 1” depth. Is this pattern intentional, or is the shorter depth one at the bottom a mistake?	2/A0-4		1/20/2025	All aluminum powder-coated continuous horizontal flashing/reveals to be 3" deep.	2

SECTION 11 40 00 - FOOD SERVICE EQUIPMENT**PART 1 - GENERAL****1.1 DEFINITIONS**

- A. The following definitions are intended to clarify the relationships involved in this document and are used as a definition throughout this food service specification.
- B. Food Service Equipment Contractor (FEC) - The FEC is the party responsible for supplying, delivering (including freight, staging, and local warehousing as required), assembling, setting in place, installing, cleaning, sanitizing, and polishing any foodservice item(s) included in this contract, but not limited to all required materials and labor, pursuant to the guidelines and timelines scheduled and rescheduled by the Owner, Architect and Camacho, Incorporated.
- C. Sub-Contractors - The FEC may contract Sub-Contractors to perform any portion of the contract, but the final responsibility for the proper performance of the contract rests solely with the FEC.
- D. General Contractor (G.C.) - The G.C. / Construction Manager (C.M.) has the responsibility for overall installation, scheduling, deliveries, coordination of various trades, rough-in and connection of utilities, including but not limited to all labor and materials for said rough-ins and connections for all equipment in this contract unless otherwise specified, by item, within the equipment data specification sections of this contract. The FEC must coordinate its activities and needs with the G.C. / C.M. in a timely manner so as not to delay the project.
- E. Food Service Designer / Consultant – Camacho Foodservice Design and Consulting (Camacho) is the food service designer/consultant for this project.
- F. The FEC is the party responsible for all taxes, tariffs, duties, and/or customs fees and permits where applicable, as may be required. The FEC is contracted by the Owner.
- G. N.I.F.C. - Whenever the abbreviation N.I.F.C. is used in this contract, it shall mean the item or items are not part of the Food Service Equipment Contract.
- H. The assignments and responsibilities as outlined in this section are subject to change at the Owner/Architect's discretion.

1.2 RELATED DOCUMENTS

- A. All drawings, general, special, and/or supplementary conditions, Division 01000, specifications, and related documents apply to this specification. The Foodservice Consultant for this project is Camacho. The consultant is responsible to the Project Architect and the Owner to ascertain that the FEC complies with all the requirements of this section.
- B. All work included under this section is subject to Architect's provisions covering Invitation to Bid, Proposal Form, Instructions to Bidders, General Conditions, and all other Supplementary General Conditions as may be added.

1.3 INTERPRETATIONS**A. PLANS AND SPECIFICATIONS**

- B. The extent of the Food Service Equipment is on the drawings, Equipment Schedule, and Specifications of this Section of Performance Criteria. Each model number includes the code *C013 and *C014 as a suffix. This code is known as the Specifier Identification System. It is not

to be removed by the bidders. Its purpose is to identify the specifier to the vendors providing the equipment when it is necessary to communicate questions, clarifications, and comments from before the bid award through the final purchase. It is to be used on all correspondence, including fax and e-mail, when communicating with manufacturer representatives and factories.

- C. The plans indicate the location of the equipment. Slight changes due to the varying dimensions of equipment and wall construction shall be permitted with approval by the Architect.
- D. Conflict in Plans and Specifications where changes, alterations, additions, or deductions are necessary, or where exceptions are concerning sizes, locations, and other details shown on plans, shall be reported in writing for a decision by the Architect.
- E. The Contractor shall be responsible for seeing that the equipment can be entered through openings before the doors and walls are finished.
- F. Should it appear that the work intended to be described or any of the matters relative thereto are not sufficiently detailed or explained on the drawings or in the specifications, the Contractors shall apply to Camacho / Architect for such drawings or explanations as may be necessary and shall conform to them as far as they shall be consistent with original drawings.
- G. If any question arises regarding the true meaning of the drawings, specifications, and/or typographical errors, reference shall be made to Camacho / Architect, whose decision shall be conclusive.
- H. In no instance shall a bid be submitted, or any work started with any uncertainty.
- I. Before doing any work or ordering any materials, the Contractors shall verify all measurements of any work and shall be responsible for their correctness. Any differences which may be found shall be submitted to Camacho / Architect for consideration before proceeding with the work.
- J. Extra compensation will not be allowed because of differences between actual dimensions and measurements indicated on the working drawings.
- K. Where a conflict occurs between or within standards, specifications, codes, ordinances, and working drawings, the more stringent or higher quality requirements shall apply.

1.4 APPLICABLE DOCUMENTS

- A. Bidding Documents, Contract Forms, and related materials issued by Camacho, the Project Architect, G.C. / C.M., and the Owner before awarding a contract apply to this section.
- B. Architectural, Mechanical, Electrical, and Structural Plans and other Specifications, including all supplements issued thereto and other pertinent documents issued by Camacho, the Project Architect, C.M., and/or the Owner, are a part of these Specifications and the accompanying food service equipment plans and shall be complete within every respect. All the above included herewith will be issued separately by C.M. or is on file at Camacho / Project Architect's office and shall not relieve the Contractors of responsibility or be used as a basis for additional compensation due to omission(s) of Architectural, Structural, Mechanical, Plumbing or Electrical details from food service equipment documents.

1.5 BASE BIDS AND SUBSTITUTIONS

- A. Substitution of Materials and Equipment:
 - 1. Where equipment is specified by the name of the manufacturer and model number, it is intended that the designated name and number represent a standard of quality and is not intended to restrict competition in any way. The Architect reserves the right to accept or reject each proposed substitution, and such decision shall be final and binding upon all parties. All proposed equipment substitutions shall be submitted at least ten (10) days

- prior to the date of the bid to the Architect, and all substitutions must acquire pre-bid approval. It is, furthermore, the intention of these specifications to produce a set of Foodservice Equipment to meet the needs of the Owner. Among the primary requirements are sanitation, ready accessibility for cleaning, low-cost maintenance and operation, strength, and ruggedness. Any construction detail or evasion of any of the specification requirements shall be cause for rejection. Plans and specifications are based on the products or systems of the first-named manufacturer. Any modifications and substitutions other than the first name that require changes in plumbing, mechanical, or electrical shall be coordinated and paid for by the FEC, as noted in this section.
2. Acceptance of proposed substitution is entirely at the discretion of the Owner or their Representative and subject to the following qualifications:
 - a. Equal in quality of material used in structural strength and details of construction.
 - b. Equal in performance, mechanically, and productivity.
 - c. Equal in the finish or in characteristics permitting specified finish to be applied.
 - d. Availability of replacement parts and maintenance service.
 3. The bid price for each proposed substitute shall include all money required to incorporate the substitute into the project. Later requests for additional monies for substitutes will not be considered.
- B. Bidders recommending substitutions are cautioned to examine the plumbing, mechanical, and electrical plans, and conditions at the building site to determine if such substitution will require changes in plumbing, mechanical and electrical connections already planned or installed. If the proposed substitutions require such changes, the bidder shall include the cost of the same in their bid and call it to the attention of the Architect by including a descriptive notation in the request for approval.
 - C. Engage a firm experienced in manufacturing food service equipment similar to that indicated for this project and with a record of successful in-service performance. It is required that all "Fabricated Special" items of equipment such as food service units, tables, sinks, countertops, etc., described in the following specifications other than by name and catalog numbers, be manufactured by a Foodservice Equipment Fabricator who has the manufacturing plant, personnel, and engineering facility to properly design, detail and manufacture high-quality foodservice equipment, NSF and UL approved. The manufacturer shall be subject to the approval of the Architect and Owner. All work in the above category shall be manufactured by one manufacturer and shall be of standard unit assembly and of uniform design and finish.
 - D. The manufacturer of this equipment must be able to show that they have, for the past seven years, been engaged in the manufacture of and distribution of equipment as required by the Contractor as their principal product.
 - E. All submittals for proposed substitutions must be submitted with an equipment data sheet for each item. The data sheet shall consist of the project name, the Project Architect, the Foodservice Consultant, the firm submitting, the item number, the manufacturer, the manufacturer's model number, a complete written description of what is to be provided, and accessories and options list of what is to be provided, finishes, dimensions, utility requirements as provided (i.e., GAS: NAT or LP, electrical: voltage/phase and amps, plumbing/mechanical: water/sewer, etc.) as well as the type of connection.
 - F. The data sheet shall have a blank space (3-1/2"w x 5"h) in the lower right corner of the sheet for stamping, etc. This information must be submitted not less than ten (10) days from the bid due date to be considered as an alternate.
 - G. Where substitutions are made by the FEC with the written approval of Camacho / Project Architect, the FEC shall be responsible for and pay all costs of any consequential modifications which may result from the substitution.

- H. If the FEC decides to submit an alternate manufacturer and receives a written response from Camacho / Project Architect accepting this change, then all resulting expenses incurred in the changes or additions to the food service equipment work as well as other contractor's work, shall be the sole responsibility of the FEC and shall be considered as part of the base bid with no additional compensation permitted.
- I. Accepted substitutions will be noted in an addendum issued by the PA/E. No other substitutions and deviations from the primary manufacturer will be permitted subsequent to the date of the Bid Opening except by specific change order and only with sufficient cause. The approval of substitution does not approve, relieve or change the Contractors' responsibilities as outlined herein.
- J. Task/Responsibility
 - 1. Project Coordination: GC/CM*
 - 2. Permits (Health Department): ARCH/OWNER
 - 3. Construction Schedule: GC/CM/ARCH
 - 4. Coordination of Inspections (Foodservice): FEC
 - 5. Demolition of Kitchen Equipment (If required): FEC
 - 6. Wall Repairs (If required): GC/CM
 - 7. Rough-In Drawings: FEC
 - 8. Rough-Ins (Required Service to Utility Connections noted on FEC Rough-In Drawings): PC/EC/MC
 - 9. Tile Work: GC/CM
 - 10. Stainless Steel Wall Panels: FEC
 - 11. FRP (Wall Panels): GC/CM
 - 12. Furnish of Specified Equipment: FEC
 - 13. Liquor Dispensing System (If Required): FEC
 - 14. Beverage Raceway and Conduits (If Required): FEC
 - 15. Beer Systems (If Required): FEC
 - 16. Bulk CO2 System (If Required): FEC
 - 17. Indirect Wastes Extend from Equipment to Drains: PC
 - 18. Installation of Foodservice Equipment: FEC
 - 19. Final Utility Connection: PC/EC/MC
 - 20. Utility Interconnections: PC/EC/MC
 - 21. Trim and Seal Foodservice Equipment: FEC
 - 22. Clean-Up of Foodservice Areas: FEC
 - 23. Walk-In Refrigeration Floor Insulation: FEC
 - 24. Walk-In Refrigeration Sub-Floor and Finished Floor: GC/CM
 - 25. Walk-In Refrigeration Lighting: FEC Furnished, EC Installed
 - 26. Ceilings: GC/CM
 - 27. Floor Troughs: FEC Furnished, PC Installed
 - 28. Floor Sinks, Floor Drains, Funnel Floor Drains: PC
 - 29. Mop Sinks, Hand Sinks: PC (Unless otherwise specified)
 - 30. Bar Scupper Trough (Located by FEC): MWC
 - 31. Foodservice Sneeze Guards FEC (Unless otherwise Specified)
 - 32. Insulation of Piping: PC

*Or as specified in general specifications as prepared by the Architect.

1.6 INTENT

- A. It is the intent of the Contract Documents for each/every item and component to be complete with all required devices and standard features necessary for that item and component to function properly.

- B. It is the intent of the Contract Documents for each/every item and component to function and perform in a manner equal to the Primary Manufacturer's intent. FEC is required to notify Camacho / Project Architect in writing of any or all discrepancies or omissions of any components prior to submitting the bid.
- C. Failure of the FEC to report any discrepancies and/or omissions prior to submitting his bid shall not relieve the FEC of his responsibilities for providing complete, functioning, workable systems in full accordance with the intent of the Contract Documents.

1.7 RESPONSIBILITY MATRIX

- A. The following represents the basic contractor responsibilities for this project. The assignments and responsibilities as outlined in this section are subject to change at the Owner/Architect's discretion.
 - 1. Abbreviations:
 - a. CM - Construction Manager
 - b. GC - General Contractor
 - c. FEC - Food Service Equipment Contractor
 - d. PC- Plumbing Contractor
 - e. EC - Electrical Contractor
 - f. MC - Mechanical Contractor
 - g. MWC - Millwork Contractor

PART 2 - SCOPE OF WORK

2.1 WORK INCLUDED

- A. Work required under this section consists of providing all necessary services, tools, equipment, material, and labor required to provide the continuous installation (the term installation shall mean the complete installation including, but not limited to, the delivery of all food service equipment items and necessary components complete with transportation charges and taxes prepaid by the FEC to the job site's location) as designated on the food service equipment plan, uncrated, erected, set in place, leveled and made ready for final connection, by G.C., to plumbing, gas, electrical and steam utilities, as specified in Divisions 22000 and 26000 of Performance Criteria and properly anchored and trimmed as may be required.
- B. FEC is to deliver all parts and components, which are to be built into cast-in-place concrete and masonry, in ample time for inclusion in the concrete and masonry work. Furnish necessary setting plans and instructions, oversee the installation of all parts in the masonry and concrete, and be responsible for the correctness and accuracy of the location and installation.
- C. FEC to provide holes, ferrules, and stainless-steel chases on equipment for pipes, drains, electrical outlets, conduits, and similar items as may be required to coordinate and accommodate the installation of the food service equipment in connection with the work of other contractors.
- D. FEC to provide the necessary materials, labor, services, and incidentals necessary for the completion of these sections of work, including but not limited to adhesive, caulking, sealing, trim strips, chases, corner guards, corner trims, and closure panels.
- E. FEC to provide items and components hereinafter specified and shown on plans, completely assembled, or erected in locations indicated, ready for final connections to service by the respective trades. The labor and material(s) required for final connections are the responsibility of G.C. / C.M.

- F. FEC will provide and install where required fasteners, flashing, trim strips, filler panels, can't strips, and caulking and sealant required to complete the installation.
- G. All roof, wall, and floor assemblies, including finishes (as specified herein), penetrations, openings, curbs, platforms, and dunnage pursuant to the requirements of the food service ventilation and refrigeration items are to be provided and installed by the G.C. unless specified otherwise.
- H. All roof, wall, and floor assemblies, including finishes (as specified herein), penetrations, openings, curbs, platforms, and dunnage pursuant to the requirements of the food service ventilation and refrigeration items are to be provided and installed by the G.C. unless specified otherwise.
- I. Keep premises clean and remove from the site all crates, cartons, and other debris resulting from the work. Leave all areas "broom cleaned" and all equipment items and furnishings "construction clean." Final cleaning, sanitizing, and polishing of all equipment items and furnishings shall be done by the FEC. Further, it is the FEC's responsibility to provide protective coverings for all equipment items delivered to the job site during construction.

2.2 RELATED WORK OF OTHER CONTRACTORS

- A. Division 01 0000 - General Construction
 - 1. All floor assemblies, including finishes, openings, depressions, sleeves, curbs, and bases.
 - 2. All wall and partition assemblies, including finishes, openings, recesses, sleeves, furring, and backing.
 - 3. All ceiling assemblies include finishes, openings, soffits, access panels, fire separation, and sleeves.
 - 4. All roof assemblies, including finishes, openings, curbs, platforms, and dunnage.
 - 5. All structural supports or grounds for hanging or fastening food service equipment and assemblies as may be described in this section.
 - 6. G.C. to provide on-site storage trailer(s) and security for the Owner's existing and FEC-provided food service equipment to be used on this project, if applicable.
- B. Division 22 0000 - Mechanical
 - 1. Water, gas, and steam supply systems, as required.
 - 2. Sanitary and grease-laden drainage systems.
 - 3. Final plumbing connections include mounting drains, faucets, pre-rinses, hoses, and piping from the point of connection on equipment to building plumbing systems and interconnections between equipment components. Install all hoses from utility raceways to connection points on equipment.
 - 4. Grease traps.
 - 5. Indirect drain line runs from equipment items to the nearest floor drain or floor sink as required.
 - 6. Gas, water, steam pressure-reducing valves, and all other fittings as required. .
 - 7. Gas shut-off valve(s) as required for ventilator fire suppression system and gas regulators on individual pieces of gas-fired equipment in accordance with the manufacturer's recommendations are to be provided by the FEC and installed by the G.C.
 - 8. FEC to furnish faucets with nipples, elbows, supply lines, valve stops, drains, splash-mounted vacuum breakers, etc., for each equipment item as specified herein. Items to be installed by the G.C.
 - 9. All exposed plumbing related to or in connection with food service items is to be chrome plated.

10. Indirect wastes shall be chrome plated and are to drip over and into floor drains and floor sinks. Where drains and supply lines run under equipment, provide the proper support from the underside of the equipment to eliminate interference with cleaning and maintenance.
 11. When the Exhaust Hood Systems are to be furnished and installed by Division 22000 and are not to be included as part of the FEC work, Division 22000 shall provide and install the gas valve in the main supply line serving the cooking equipment to shut off gas service to the cooking equipment in the event of fire system actuation. This work must be coordinated with the FEC and in accordance with NFPA 17A and NEC. This work shall be further provided in accordance with this specification.
- C. Division 23 0000 - H.V.A.C. .
1. G.C. to provide and install all necessary components as may be required for the exhaust/make-up air system(s) and condensate exhaust air system, including but not limited to the fans (unless provided by the FEC), ducting, gas shut-off valve(s), curbs, penetrations, dampers, controls, and switches unless otherwise specified herein.
 2. G.C. to provide and install as required rated chase(s) as well as other separations as may be required.
 3. G.C. to provide and install all heating, ventilating, and air conditioning systems except as otherwise specified in this section.
- D. Division 26 0000 - Electrical
1. All electrical distribution, lighting, and power systems except otherwise specified in this section.
 2. Final electrical connections and interconnections, including labor and materials from point of connection on equipment to building electrical systems and required interconnections between equipment components.
 3. All electrical materials, including wire, conduit, over-current protection, main switches, safety cut-outs, shunt-trip breakers, disconnect switches, lighting control devices, surge protectors, uninterruptible power units, and controllers.
 4. Shunt-trip breakers and contactors and all conduits for shut down of electrically operated cooking equipment and ventilation equipment as required for the ventilator fire suppression system.
 5. Empty conduit systems for refrigeration system, as specified and shown on food service drawings.
 6. Empty conduit system for point-of-sale system, as specified and shown on food service drawings.
 7. Empty conduit system for fire suppression system, as specified and shown on food service drawings.
 8. FEC shall furnish all electrically operated portable and movable equipment items with factory-installed 3-wire or 4-wire heavy-duty insulated cords with a grounded plug with one leg of the cord grounded to a conductible portion of the item's frame.
 9. Furnish and install switches and disconnects within the equipment, contactors, and combination starters with fused disconnects, controls, and similar items necessary for the safe and proper operation of the equipment and for compliance with all N.E.C. and local AHJ requirements.
 10. All switches, disconnects, and control devices shall be safely accessible without reaching across or over any hot and hazardous equipment items.
 11. FEC to secure cords, to the underside of the equipment, on portable and movable equipment to allow ease of maintenance or as required by the owner.
 12. Install all electrical cord sets as provided by the FEC as part of the food service equipment and install all cord sets from utility raceways to connection points on equipment.

13. When the Exhaust Hood Systems are to be furnished and installed by Division 220000 and are not to be included as part of the FEC work, Division 260000 shall furnish and install automatic power disconnect devices (shunt trip breakers or definite purpose contactors) with interlock to fire system micro switch, to shut off all power below the hood (including control voltage) in the event of fire system actuation. This work must be coordinated with the FEC and in accordance with NFPA 17A and NEC.
- E. All Plumbing, Steam, Electrical, and Ventilation Work required in connection with this section shall be done by the other Contractor unless specifically called for in the itemized Equipment Specifications. Work of others shall include but not be limited to exhaust fans and ductwork associated with the ventilation of the hood, roughing-in to points indicated on the mechanical, plumbing, and electrical plans, and final connections from rough-in locations to various pieces of equipment requiring such connections and the supplying of all necessary materials and labor for this work except as specified or scheduled.
- F. Tile adhered to bases below the specified equipment is by others.
- G. Refrigeration Work to be performed under this Section, except for electrical and plumbing connection to compressors, blower coils controls, etc., provided by others, is as listed in the itemized specifications.
- H. All line and disconnect switches, safety cutouts, control panels, fuse boxes, or other electrical controls, fittings, and connections shall be furnished and installed by others. Starting switches shall be provided by Food Service Equipment Supplier as specified under General Specifications. Those starting switches furnished loose as standardized by Food Service Equipment Supplier manufacturers (other than fabricated items) shall be installed and connected by others.
- I. Any sleeves or conduit required for refrigeration and tubing lines shall be furnished and installed by others. Refrigeration alarm system connection by others.
- J. Plumbing and Steam Fitting Trades shall confirm that all lines are flushed free of foreign matter before connecting equipment.
- K. The electrical sub-contractor shall make all final connections to the equipment shown on Drawings or specified. It shall be the responsibility of the electrical subcontractor to check all equipment to determine where starters, contractors, switches, and other items are required.
- L. The plumbing-sub-contractor shall make all final connections to the equipment shown on Drawings or specified, and it shall be the responsibility of the plumbing sub-contractor to provide traps, tailpieces, fittings, water piping, floor drains, shut-off valves, and all other necessary fittings. The Food Equipment Supplier shall provide faucets and all lever waste drains, and hose reels with mixing valves to the plumbing subcontractor for connection and installation.
- M. The mechanical sub-contractor shall make final connections to the equipment shown on Drawings or specified, and it shall be the responsibility of the mechanical sub-contractor to provide and install necessary ventilation facilities of sufficient capacity to operate the equipment. Mechanical work to be done by the Food Service Equipment Supplier is listed in the itemized equipment specifications.
- N. The General Contractor shall provide openings and passageways of sufficient to sustain the weight of the Food Service Equipment Supplier, and he shall provide openings and passageways of sufficient size to permit the delivery and erection of the equipment to their respective locations without dismantling. Coordination of these openings is critical for the equipment installation. The General Contractor shall provide a depressed floor for drains grates and a walk-in cooler/freezer when noted.

2.3 RELATED WORK BY OWNERS

- A. Install Owner furnished equipment in accordance with the installation section of this document unless otherwise specified herein.

2.4 REFERENCES

- A. The Drawings indicate the desired basic arrangement and dimensions of the equipment. Minor deviations may be substituted for approval provided basic requirements are met and no significant rearrangement of service to the equipment is required to affect the proposed alteration. These deviations shall be made without expense to the Owner.
- B. Operational and functional tests of the installed equipment are required. Defects or deficiencies shall be corrected to the satisfaction of the Architect or Owners at the expense of the Contractor. Consult the Mechanical and Electrical Connections Drawings and their accompanying Specifications to determine additional requirements of the work and shall cooperate with all trades to ensure a satisfactory installation.
- C. The electrical wiring of motors, motor starters, switches, and thermostats of the equipment shall be an integral part of the unit, which shall contain a junction box for the connection of electrical service. All motor-driven equipment shall have thermal overload and underload protection.
- D. Furnish each motor-driven appliance or electrically heated unit; a suitably mounted control switch or starter of proper type per UL or ETL Codes. All controls mounted on vertical surfaces of fixtures shall be set into recessed die-stamped stainless-steel cups or otherwise indented to prevent damage to the control switch.

PART 3 - QUALITY ASSURANCE

3.1 FOOD SERVICE CONSULTANT

- A. The Owner has employed Camacho, Incorporated as the Food Service Consultant. The "chain of command" shall be the Food Service Equipment Contractor, to the General Contractor / Construction Manager, to the Project Architect (PA / E), to the Food Service Consultant, and vice versa in all matters concerning the food service equipment.

3.2 EQUIPMENT

- A. Equipment, except for "buy-out" or standard catalog items, shall be fabricated in a plant bearing the name of a recognized food service equipment fabricator. This fabricating firm shall have been in business for at least five years, with a suitable organization to design, engineer, manufacture, deliver and install the equipment. Said installation shall be in accordance with local union conditions when applicable. Such firms shall be able to refer to other successful installations of similar operating conditions. Further, the fabricator shall be able to UL classify and list the items that they fabricated.
 - 1. Under no circumstances shall the FEC sublet any portion of the fabricated equipment to any subcontractor without Camacho's written approval. All fabricated food service equipment with inter-wiring and pre-wired equipment and refrigeration shall be manufactured by a fabricator that can UL list (or other applicable AHJ listing) and classifies their own work.

3.3 LABOR

- A. All labor shall be performed by experienced mechanics in this type of work. All work on the premises shall be done at such time as to promote the proper conduct of the project. Provide a

competent on-site superintendent to supervise the work and to provide other trades with the information necessary to maintain proper conduct and timely completion of the work.

3.4 FOOD SERVICE EQUIPMENT CONTRACTORS

- A. Pre-approved Food Service Equipment Contractors include:
1. Thompson and Little Foodservice Equipment & Supplies: 910-484-1128
 2. Trimark Foodservice Equipment Supplies & Design 708-496-1700
 3. Edward Don & Company: 1-800-777-4366
 4. Manning Brothers Food Equipment Co.: 1-800-554-3004
 5. Boelter Foodservice Design, Equipment & Supply: 800-263-5837
 6. Birmingham Restaurant Supply, Inc. (Bresco) 205.252.0076 / 800.344.2455
 7. Mobile Fixture 251.342.0455 / 800.345.6458
 8. H & R Restaurant Supply 205.409.0097 / 888.364.4080

PART 4 - CODES, LAWS, AND STANDARDS

4.1 GENERAL REQUIREMENTS

- A. The equipment furnished under this section is to be supplied by one Food Service Equipment Contractor.
- B. Permits and Certificates:
1. All laws, codes, ordinances, and regulations bearing on the conduct of the work as drawn up and specified shall be complied with and given all notices required. For any work upon which an inspection certificate by local authorities or any governing body is required, such Inspection Certificate or Certificates shall be obtained and paid.
- C. Certificates of acceptance or completion as required and issued by the State, Municipal, or other authorities shall be procured and delivered to the Owners. The Owners may withhold payments that are due, or that may become due until the necessary Certificates are obtained and delivered to the Owners.
- D. All safety devices and all accessories required to comply with regulations and governing codes shall be provided, regardless of whether specified or called for in the following technical divisions of the equipment list portion of this Section of Specifications.
- E. Applicable Manufacturing Standards:
1. Special fabrication items shall be manufactured in compliance with Standard No. 2 of the National Sanitation Foundation Testing Laboratory and shall bear the NSF Seal of Approval.
- F. Equipment pieces shall be manufactured in compliance with Standards No. 3, 4, 5, 6, 7, 8, 12, 13, 18, 20, 21, 25, 29, 35, 37, 51, 59, and 61, where applicable, of NSF Testing Laboratories and bear the Seal of Approval. This shall include any pending standards, which shall become applicable at the time the equipment is delivered.
- G. Except as modified by governing codes and by the Contract Documents, comply with the applicable provisions and recommendations of the following:
1. National Fire Protection Association (NFPA)
 2. NFPA 96-Installation of equipment for removal of smoke and grease-laden vapors from commercial cooking equipment, current edition
 3. NFPA 13 - Installation of Sprinkler Systems, current edition
 4. NFPA 17 - Dry chemical extinguishing systems, current edition.
 5. NFPA 17A - Wet chemical extinguishing systems, current edition

6. NFPA 70 - National Electric Code.
 7. NFPA 96 - Ventilation Control and Fire Protection
 8. National Sanitation Foundation (NSF)
 9. Underwriter's Laboratories, Inc. (UL), including but not limited to UL-300
 10. National Electric Manufacturers Association (NEMA)
 11. American Gas Association (AGA)
 12. American Society for Mechanical Engineers for Steam Equipment
 13. National Fuel Gas Code (NFGC)
 14. State Board of Health Regulations (10-D-13)
- H. All electrically operated and heated equipment, fabricated or otherwise, shall conform to the latest standards of the National Electric Manufacturer's Association (NEMA) and the Underwriter's Laboratories, Inc. (UL or ETL), where applicable standards have been set up by that agency, or otherwise, such as to be acceptable to authorities having jurisdiction. This shall include any pending standards, which shall become applicable at the time the equipment is delivered.
- I. Electrically heated and motor-driven fixtures shall be for the current shown in the Mechanical and Electrical plans. These items of equipment shall have mounted motor starters, switches, and controls. All shall be required for each fixture or complete section of a fixture or as specified.
- J. Gas burning equipment to be designed for operation with the type of gas furnished and approved by the American Gas Association. The label or listing of the American Gas Association shall be accepted as conforming to this requirement. Installation of equipment shall conform to the standards as set forth by the American Gas Association and the National Plumbing Code. Where required, all gas equipment shall be furnished with a safety pilot, one hundred percent safety cut-off, and automatic pilot ignition.
- K. NFPA Codes 13, 17, 17A, and 96 standards shall be complied with for the exhaust system. Provide all safety devices on all accessories required to comply with regulations and governing codes.
- L. Miscellaneous Requirements:
1. Plumbing:
 - a. Provide chrome-plated faucets specified and certified to NSF standard 61, Section 9. All backsplash-mounted faucets shall be provided with double male nipples having locknuts for rigidly securing the faucet to the backsplash. Nipple-locknut assembly shall be provided under this Section as part of the faucet.
 - b. Provide all wastes incorporated in the custom-built fabricated Food Service Equipment. Provide all waste with a chrome-plated tailpiece.
 2. Electrical:
 - a. Interwiring of Food Service Equipment between heating elements, switches, starters, thermostats, outlets, motors, and solenoids shall be complete to the junction box, terminal box, or disconnect switch (should Specifications call for disconnect switch to be provided in this section).
 - b. Provide grounded receptacles specified under Item No. of detail Specifications or as shown on the Contract Drawings. All receptacles are to be as specified and furnished with stainless steel faceplates.
 - c. All electrically operated equipment to be per the codes, regulations, and laws of the State in which the project is located.
- M. Safety:

1. All Food Service Equipment provided under this Contract shall be manufactured and installed in conformance with the Williams-Steiger Occupational Safety Health Act of 1970.
- N. Coordination:
 1. Coordinate with the project's plumbers and electricians to assist in cutting or knocking out holes in the stainless-steel tables, counters, and cabinet bases to allow for efficient utility connections to equipment.
- O. The Contractor shall be held responsible and liable for all changes or variances in Performance Criteria without written authorization from the Architect for said changes or variations.

PART 5 - SUBMITTALS

5.1 GENERAL REQUIREMENTS

- A. FEC shall verify all field measurements on the job site to ensure proper fitting of all equipment. Within four (4) weeks after the G.C. / C.M. has been awarded a contract by the Owner, the FEC is to electronically submit PDF format to the Architect for tentative approval, all dimensioned rough-in drawings, equipment submittal brochures, fabrication, and manufacturer's shop drawings in one package. Partial submittals will not be accepted and will be stamped Revise / Resubmit. The reproduction of original contract documents is not acceptable for use as a submittal.
- B. After the initial review of submittal data, revise and resubmit only the datasheet, coversheets, or rough-in and shop drawings that have been modified or changed. The entire submittal is not required for a resubmission. After two resubmissions, the FEC may be charged a fee for Camacho's continuous re-evaluation. This will be billed as an additional service.
- C. Field measurements required to size and place Food Service Equipment are to be verified with on-site field dimensions. Do not rely on or measure drawings for actual on-site dimensions. Dimensions shall be taken from the actual structure, giving due consideration to any architectural, structural, or mechanical discrepancies that may occur during the construction of the building. Field dimensions shall be taken at the earliest opportunity so as not to delay deliveries. Notify the Foodservice Consultant of the earliest date and time. FEC shall be responsible for the proper fit of all equipment furnished under this Section of the Contract. Gaps over 1/4" wide are not acceptable.

5.2 SAMPLES

- A. Provide all samples of materials requested by Camacho / Architect for test purposes or comparisons.
- B. Samples used for testing shall not be used on the work without the written approval of Camacho / Architect.
- C. Samples may be retained by Camacho, the Project Architect, or the Owner as a matter of record without any additional compensation to the Contractors.
- D. Owner to provide all samples as required to FEC to ensure proper sizing of dispensing equipment hereinafter specified (cups, glasses, dishware, etc.).

5.3 BROCHURES

- A. Prepare and submit equipment cut sheets showing all manufacturer's data sheets describing equipment as specified. Include items listed as "Future, Existing-Relocate, or Owner

Furnished." The item numbers shown on the submittal shall be the same as those shown on the contract documents. The equipment cut sheets are to be provided using Auto Quotes format or similar, including coversheets for each item. Where a piece of equipment is used and specified with multiple item numbers assigned, the first item is to be provided with a cover sheet and datasheet. For additional identical items, provide cover sheets only.

- B. Provide the following information on the coversheets:
 - 1. Project name.
 - 2. FEC name.
 - 3. Foodservice Consultant name.
 - 4. Item Number.
 - 5. Equipment description.
 - 6. Quantity.
 - 7. Written specification/description of equipment provided.
 - 8. Accessories.
 - 9. Utilities.
- C. Record copy brochures, which shall be delivered at the demonstration and start-up, are to be bound in booklet form in three-ring binders.

5.4 ROUGH-IN AND MECHANICAL CONNECTION DRAWINGS

- A. FEC is to prepare and submit rough-in drawings showing all utility rough-ins for kitchen equipment items, including items listed as "Future, Existing-Relocate, or Owner Furnished" (min. scale of $\frac{1}{4}" = 1'-0"$). Drawings to indicate the size and location of all utilities, floor depressions, raised bases, and wall openings for equipment. The item numbers shown on the rough-in drawings shall be the same as those shown on contract documents. Drawings shall be dimensioned to the stub up or stub out, not to the connection on the equipment. The FEC shall be responsible for conforming to these conditions with equipment and connections thereto. In the event rough-in has been completed before the award of the Contract, the FEC shall thoroughly investigate, and field verify the provided rough-in locations and provide equipment to suit building conditions. FEC to provide an equipment floor plan with itemized equipment, to include all utility loads.
- B. Electrical rough-in plans are to be dimensioned to indicate the above-finished floor (AFF) height. 90o plug heads where available. Verify all NEMA plug types, lengths of cords, and equipment connection lengths. Lengths are to be of adequate distance for outlets available and to allow equipment to be placed as shown on contract documents. Show convivence receptacle location.
- C. Plumbing rough-in plans are to be dimensioned to indicate the above-finished floor (AFF) height.
- D. Ventilation rough-in plans are to be dimensioned and indicate the above-finished floor (AFF) height.
- E. Special conditions plan indicating dimensions and locations of:
 - 1. Raised pads.
 - 2. Wall openings for pass-through equipment.
 - 3. Floor drains.
 - 4. Wall backing.
 - 5. Recessed or wall-mounted control panels.
- F. Provide a refrigeration system schematic piping plan indicating line size, elevation, trap locations, and all specified components required for the refrigeration system installation. The plan is to include equipment and parts provided by the Refrigeration Equipment Manufacturer. Verify that refrigeration sizing is proper for line lengths determined by actual field conditions.

5.5 SHOP DRAWINGS

- A. Custom stainless-steel equipment, walk-in cooler/freezer and refrigeration, exhaust hoods, dishwashers, scullery equipment, and other shop drawings shall be provided on similar size drawing sheets as contract documents. All shop drawings shall be detailed and fully dimensioned to a minimum scale of $3/4" = 1' - 0"$. Elevations and sections are to be detailed to a minimum scale of $1-1/2" = 1' - 0"$. Show all materials, gauges, and methods of construction, including relation to adjoining and related work when cutting or close-fitting is required. Show all reinforcements, wall plates, backing, anchorage, needed other work needed for a complete installation of fixtures. Drawings to show the item number and quantity required for each detail. Omissions and discrepancies on approved drawings shall not relieve the FEC of providing items as specified and shown on contract drawings.
1. Show adjacent walls and columns and identify countertop equipment showing item numbers and descriptions.
 2. Show all components that are included in fabricated equipment.
 3. For equipment with load centers (panels), indicate total electrical calculations, including circuits. Provide an electrical diagram for on-site electricians.
 4. Provide color, pattern, or finishes for laminated, fiberglass, paint, or stain for approval by the Architect/Owner.
- B. Shop drawings showing the plan and elevations shall be $3/4" = 1' - 0"$ scale, and sections shall be $1-1/2" = 1' - 0"$ scale covering all fabricated items. Drawings are to show the location of equipment to be coordinated with each item, such as boosters mounted to the underside of the dish table and garbage disposers under sink compartments. The verbiage 'By Others' is not acceptable and should be defined by trade.
- C. Fabrication details must identify all metal gauges, hardware, trim, electrical parts, special fitting, and other components by manufacturer's name and model number.
- D. Foodservice Submittal Documents are to be signed by the FEC to indicate they have been reviewed and coordinated with submittals by electrical, plumbing, mechanical, millwork, or other trades, and meet all contract requirements. Foodservice Submittal Documents, which are not stamped and approved by the FEC, will be returned as "NOT REVIEWED." The FEC will be required to resubmit after review, as stated above.
- E. Verify size and weight information of the service ware (glasses, plates, trays, cups, etc.) for self-level dispensing, ware washing, and mobile equipment with the Owner. Verify that carts, racks, and dollies can fit into fixed equipment (roll-in refrigeration, combi ovens, walk-ins, counters, etc.).

5.6 CHECKING

- A. Checking of rough-in drawings, shop drawings, details, and equipment by Camacho is for design concept only and does not relieve the FEC or G.C. / C.M. of responsibility for compliance with design drawings, details, and specifications, verification of utilities with equipment requirements for conformity and location and verification of all dimensions of the equipment, building conditions or reasonable adjustments due to deviations. Drawings shall be prepared on the Food Service Equipment Contractor's sheets and by his employees. Drawings of any part thereof created by photograph, paste-up, or other methods using Camacho and Architect drawing(s) and details are a violation of federal copyright laws and will be returned for re-submittal. FEC will assume responsibility for the proper locations and sizing of sleeves, conduits, and depressions for the various equipment requirements.
- B. FEC is responsible for making multiple field inspections to verify the rough-in locations prior to the pouring of concrete, the closing of walls, etc. FEC shall compensate other trades for any relocation of rough-ins.

5.7 HANDLING AND STORAGE

- A. Protect metal and millwork product finishes from damage during shipping, storage, handling, installation, and construction of other work in the same spaces. Wrap and crate each item of equipment as needed for protection from damage.
- B. Cover exposed stainless-steel surfaces and millwork surfaces with a self-adhesive protective paper of a type recommended by the metal and millwork manufacturer, and do not remove until work is installed and ready for cleaning and start-up

5.8 SCHEDULING

- A. Schedules and Reports:
 - 1. Establish the earliest and latest job site delivery dates for FEC-provided equipment.
- B. Delivery of Owner furnished equipment for installation shall take place at a time to be determined by Owners, but not necessarily during regular working hours.
- C. Workmanship and Guarantees:
 - 1. Equipment shall be delivered in an undamaged condition upon completion. All workmanship and labor shall be of the best in their respective fields and skilled mechanics of the trades involved.
- D. All equipment, as specified in this section, shall be guaranteed for one year from the time of substantial completion. If, at any time within this warranty period of one year, any equipment is found to be faulty due to poor workmanship, or inferior or defective materials, replace said pieces or correct each defective part at no cost to the Owner.
 - 1. Refrigerated items shall have an additional four-year warranty on the compressor unit. On an extended compressor warranty, only labor charges after the first year shall be paid.
- E. At the end of the first year, assign extended warranties to Owners on equipment having more than one year warranty from the manufacturer.

5.9 WORKMANSHIP AND GUARENTEES

- A. Equipment shall be delivered in an undamaged condition upon completion. All workmanship and labor shall be of the best in their respective fields and skilled mechanics of the trades involved.
- B. All equipment specified in this section shall be guaranteed for one year from substantial completion. If, at any time within this warranty period of one year, any equipment is found to be faulty due to poor workmanship or inferior or defective materials, replace said pieces or correct each defective part at no cost to the Owner.
- C. Refrigerated items shall have an additional four-year warranty on the compressor unit. Only labor charges after the first year shall be paid on an extended compressor warranty.
- D. At the end of the first year, assign extended warranties to owners on equipment that have more than one year's warranty from the manufacturer.

PART 6 - PRODUCTS**6.1 PREFABRICATED EQUIPMENT**

- A. Where reference is made to a manufacturer's model number and manufacturer specifications, it is intended that the specification of that primary manufacturer is utilized as a basis of design and specification standards and has become a part of these Specifications and Documents.
- B. Items and component parts of any item referred to by manufacturer's name and model number shall be furnished complete with all standard equipment of the manufacturer used as a basis of design and specification standards plus all extras and modifications hereinafter specified and required.
- C. Similar type items and similar type components shall be product by the same manufacturer to facilitate maintenance and convenience and reduce the Owner's spare parts inventory.
- D. Modifications to the standard equipment specified shall be made by the original manufacturer when required.

6.2 PRODUCT OR MANUFACTURER APPROVAL

- A. The product of the primary manufacturer named, where more than one manufacturer is listed, was used for the basis of design and specification standards and sets the standard of quality, appearance, performance, aspect, capacities, and function for that item.
- B. Only products of listed primary manufacturers will be accepted unless requests for substitutions and submittals of alternate manufacturers are submitted to Camacho in accordance with stated conditions. Alternate manufacturers are approved as a manufacturer; however, each item for an alternate manufacturer must be submitted to Camacho for approval/rejection. Refer to Section 1.5, BASE BIDS AND SUBSTITUTIONS.
- C. Other manufacturers must modify their products if necessary to comply with the quality, physical and functional characteristics of the primary manufacturer and must be approved by Camacho.
- D. All manufacturers listed may not be able to supply an equipment item, pursuant to the specifications, as standardized by the primary manufacturer whose name and model number were utilized herein as the basis of the design standard for this project, in which case, the listed alternate manufacturers may elect to modify an item to meet the specifications.

6.3 CONSTRUCTION

- A. GENERAL
 - 1. The materials, components, and techniques describe the construction of items of the Food Service Equipment.
- B. Deviation and extra refinements peculiar to any one item will be described and indicated.
 - 1. It is required that all custom/fabricated items in these plans and specifications, other than by manufacturer name and model number, shall meet the requirements of the American Iron and Steel Institute Designations and be constructed of Type 304 stainless steel, and be manufactured by a fabricator that can UL list and/or classify their own products. Type 430 Stainless steel (straight chrome - no nickel) shall not be acceptable for custom-built fabricated equipment.
 - 2. All sheets shall have a natural mill finish of not less than commercial No. 4 on the exposed side and not less than No. 2 on the unexposed side. All stainless steel shall be stretcher leveled, with a thickness of:
 - a. 14 Gauge - Not less than 0.075 Inch.
 - b. 16 Gauge - Not less than 0.063 Inch.
 - c. 18 Gauge - Not less than 0.050 Inch.
 - d. 20 Gauge - Not less than 0.038 Inch.

- C. Welding shall be of electric arc or oxy-acetylene gas. Welding shall be done with a rod of the same material and full penetration the entire length of the joint. Welds to be flat without buckles, voids, or imperfections. All welds shall be ground flush with adjacent surfaces, conditioned to eliminate slippery surfaces. All shear cuts or bends that tend to open the surface of the metal shall be rewelded, ground, and polished. All edges are to be ground and filed to eliminate sharp or rough edges.
- D. When stainless steel sheets have the grain running in different directions, the sheets shall be so jointed, and welds run and finished in such a manner as to make the sheets appear as one continuous product.
- E. Gauges:
 - 1. All Gauges of metals, where specified, shall be manufactured to the standards set forth by the US. Standard for Sheet Metal.
 - 2. Unless specified, no material shall be finished lighter than 20 gauge for custom-built fabricated equipment.
- F. All exposed surfaces of equipment shall be free of bolts, screws, and rivets. Wherever these fasteners are used they shall be an approved type constructed of stainless steel.
- G. All tops, sink bowls, drain boards, and troughs are to be sound-deadened. Sound-deadening to be no less than 1/8 inch thick and allowed to dry thoroughly before being finished with two coats of paint. Component Hardware, Model Q75-1366 NSF approved gray latex sound deadener for brush or spray application, Model Tacky Tape for worktop application between top and hat channel reinforcing.

6.4 TABLE AND COUNTERTOPS

- A. All tops are to be fabricated with 14-gauge, Type 304 stainless steel one-piece construction with all seams, butt joints, and corners welded, ground, and polished smooth, resulting in a one-piece top without joints and crevices. All intersections of three (3) or planes shall be coved. Tops to be free of all deflection, reinforced with 1" x 5" x 1" inverted 14-gauge stainless steel channels with 1" flanges, stud welded to the underside of tops in a vermin-proof manner. Two (2) channels running lengthwise under tops up to 30" wide (tops over 30" wide, channels spaced maximum of 30" on center). One (1) channel running from front to rear at legs and/or not more than 6'-0" on center. All intersections of channel reinforcing shall be fully welded and sealed.
- B. Tops with open edges shall have 1-3/4" on the bull-nose edge, or 2-inch rolled down the edge with all exposed corners rounded on a 2-1/2-inch radius or bull-nose corner. Where the table borders on or is adjacent to the wall, there is to be a 4" high backsplash with a 1-inch turn back to the wall with welded enclosed ends, unless otherwise specified. See Drawings for typical.
 - 1. Sleeves: Where legs, standards, pipes, or pipe chases come through a work area or tabletop, they shall pass through 3" high stainless-steel sleeves, with the periphery fully welded and polished to match adjacent surfaces.
- C. Where the tops are adjacent to walls, columns, equipment, enclosures, etc., they shall have a splash. The standard splash shall be in accordance with specifications.
- D. Where holes are punched through the top to accommodate equipment, said holes shall be ferruled and provided with a rubber grommet.
- E. Ends adjacent to similar equipment shall have a common end post.
- F. Bases shall be open-type construction, 1-5/8" O.D. stainless steel tubular legs spaced 60" on center, fitted with stainless steel bullet type, adjustable feet, and enclosed conical gussets unless otherwise specified. Cross bracing shall be 1-5/8" O.D. stainless steel tubular members fully welded to legs as required. Where undershelves are provided, they shall be constructed of

16-gauge stainless steel, fully welded to tubular legs, ground smooth, 10" above the finished floor. The braces shall be constructed to form rectangular, or "H" frames, and there shall be at least one brace welded to each leg.

1. Gussets shall be stainless steel NSF-approved, cylindrical type with a setscrew. Leg gussets are to be welded to the underside of tables, reinforcing channels, and underside of sinks. Gussets shall be Model No. A20-0206 manufactured by Component Hardware Group Inc. or comparable stainless-steel gussets manufactured by Standard- Keil Hardware Manufacturing Company, United Showcase, Component Hardware, and Kason Food Service.
2. Feet shall be stainless steel adjustable bullet shape, fully enclosed, tightly fitting the leg. Provide 1-inch up and down adjustment from the central position, at no time exposing any threads. Adjustments are to be easily made by hand without the use of tools. For counters and cabinet bases, the feet shall be the same as for above. Feet having comparable quality to Component Hardware Group, Inc. and Kason Food Service are approved. Legs for the cabinet base shall be 8 inches high, including feet. Freestanding sinks shall be supported on legs and feet as specified, with bracing from front to rear only.
3. When legs are furnished with stainless steel flanged feet, they shall be sealed and secured to the finished floor with stainless steel threaded anchor bolts. Anchor bolts are to be set 3" into the finished slab and extended to a minimum height above the finished floor as required for securing equipment. Equipment to be fastened down with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished floor. Providing a bead of sealant after securing feet is not acceptable.

G. Casters:

1. Plate Type: Provide stainless steel swivel plate casters. Provide 5-inch Ply-Loc gray wheels with 1-1/4" tread, Zerk grease fittings, and seals and a 250-pound capacity. Front casters to have brakes manufactured by Component Hardware Model No. CMPI- 5RPB or equal manufactured by Jarvis Casters or Colson Caster.
2. Stem Type: Plate Type: Provide stainless steel swivel plate casters. Provide 5-inch Ply-Loc gray wheels with 1-1/4" "tread, Zerk grease fittings, and seals and a 250-pound capacity. Front casters to have brakes manufactured by Component Hardware Model No. CM54-5RPB or equal manufactured by Jarvis Casters or Colson Caster.

- H. When cross bracing is furnished with stainless steel flanged feet, they shall be sealed and secured to the finished wall and/or stainless-steel cabinet bases with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished wall and/or equipment. Providing a bead of sealant after securing feet is not acceptable.
- I. All ends and edges that are rough or sharp shall be filed and ground to a safe, smooth finish before delivery to the job site.

6.5 TABLE WITH BAKER TOP

- A. The top is to be constructed of 3" thick maple hardwood with a 4" x 1" stainless steel channel subframe connected to the base.
- B. Table base, cross bracings, undershelves, splashes. etc. shall be provided as hereinbefore noted under Section 6.3.2 Table and Counter Tops, and hereinafter specified.

6.6 TABLE WITH POLY TOP

- A. The top is to be constructed of a 1-1/2" thick white anti-bacterial cutting surface with a 1" X 5" x 1" stainless steel channel subframe connected to the base. Top to be removable for cleaning.
- B. Table base, cross bracings, undershelves, splashes. etc. shall be provided as hereinbefore noted under Section 6.3.2 Table and Counter Tops, and hereinafter specified.

6.7 ENCLOSED BASES

- A. Closed base fixtures shall have rigid welded frames enclosed on all sides except where shelves and/or doors are required. The cabinet body shall be constructed of 16-gauge stainless steel.
- B. Tops shall be cross-braced with 1-1/2" X 1-1/2" X 1/8" galvanized angles spaced at 2'-0" O.C. maximum, reinforced with 14-gauge stainless steel 1" X 5" X 1" channels wherever necessary for rigidity.
- C. Leg channels shall be 1" X 5" X 1" 14-gauge stainless steel channels spaced 4'-0" O.C. maximum, on the bottom, to receive legs.
- D. Closed base fixtures shall be mounted on casters, or stainless-steel adjustable counter legs, as indicated on plans and/or item specifications.
- E. Shelf supports shall be continuous 1-1/2" X 1-1/2" X 1/8" galvanized angles welded to the frame. There shall be no exposed galvanized steel channels or supports.
- F. Utility chases shall be 18-gauge stainless steel with removable access or service panels.
- G. Partitions shall be 18-gauge stainless steel.
- H. Exterior panels shall be FRP plastic laminate as a part of millwork, or stainless steel with vertical grain as specified in item specifications.
- I. Non-exposed panels adjacent to walls or closed base fixtures shall be 18-gauge stainless steel.
- J. Interior shelf units shall be 16-gauge stainless steel, edges turned up 2" at sides and rear, down 1-1/2" at the front, and where shelves butt together, corners to be welded. The shelf is to be fixed and constructed in accordance with details (removable 2'-0" max. sections to be provided when specified for ease of removal and cleaning).
- K. Compressor compartments shall have removable louvered panels with 2" X 3/4" X 18-gauge stainless steel double channel perimeter frames, 1/2" X No. 16 Niles flat stainless steel expanded metal guards, 14-gauge galvanized steel compressor mounting channels, and enclosure panels.
- L. Recessed areas shall be lined with 18-gauge stainless steel.
- M. Plastic laminated panels shall have a 3/4" thick exterior plywood base veneered on all exposed sides and edges with Wilsonart, Formica, or Westinghouse Micarta plastic applied or laminated in strict accordance with the manufacturer's recommendations. Plastic laminated panels shall be without joints, and grain and pattern material, color, pattern, and/or texture shall be as approved by Project Architect.
- N. The trim shall be 18-gauge stainless steel with vertical grain.
- O. Stainless steel and brass trim shall have flush welded joints.
- P. Control panel recesses, valve handle recesses, and individual control knob recesses shall be 18-gauge stainless steel. Depth must be sufficient to prevent the control from protruding past the face of the body panel.
- Q. Legs shall be provided as specified. Weld to framing members of the counter. Provide 3-1/2" square 12-gauge galvanized steel top plate welded on legs that are bolted onto equipment. Secure with four (4) 1/4-20 stainless steel bolts.

- R. Cashier's stations shall have 18-gauge stainless steel liners, cash drawer liners, and 14-gauge stainless steel 30 degrees sloping footrests with 10" wide level tops.

6.8 COLD PANS

- A. The interior shall be 16-gauge stainless steel one (1) piece construction with all corners coved on a 3/4" radius pitched to a 1" stainless steel drain fitting welded to the shell. Pipe drain line to the bottom of the cabinet.
- B. Exposed exteriors shall be 18-gauge stainless steel, and concealed exteriors shall be 18-gauge stainless steel.
- C. The entire pan shall be insulated with 2" thick urethane foam. Provide a non-toxic high-impact plastic breaker strip around the entire opening to prevent condensation.
- D. Refrigerated cold pan coils shall be 1/2" O.D., type K copper tube with wrought copper fittings and silver soldered joints. Space runs of the coil at 1-1/2" O.C. parallel to the long axis of the cold pan bottom and sides and solder in place. Runs equally spaced at 4" O.C. securing the coils to the pan. After the coils are secured to the pan, cover the entire bottom and sides with thermal mastic and apply a waterproof covering.

6.9 UNDER COUNTER REFRIGERATORS / FREEZERS

- A. Refrigerators/freezers shall be all metal construction with no wood. The outer shell is to be constructed with 18-gauge stainless steel and be fully welded to form a vapor-proof seal. The inner shell is to be no less than 20-gauge stainless steel with coved corners pitched to a 1" stainless steel drain fitting welded to the shell. The drain should be located as close as possible to the blower coil.
- B. The entire compartment shall be insulated with 2" thick approved urethane insulation on all sides, top and bottom. Provide a non-toxic, high-impact plastic breaker strip around the entire cabinet opening perimeter. Provide the same heaters in freezer doors. A vinyl magnetic gasket shall be installed around the full perimeter of the cabinet opening for a positive seal. Flush mount a 2-1/2" diameter dial thermometer in the face of the cabinet.
- C. Interior shelving to be stainless steel wire shelves mounted on adjustable clips providing four-point support. Shelves shall be removable for cleaning. Provide one (1) bottom shelf and one (1) intermediate shelf unless otherwise specified.
- D. Doors shall be fabricated 1-1/2" thick with approved foam urethane insulation. Doors shall be 18-gauge stainless steel double pan type construction with flat sides for edge-mounted hardware secured to internal tapping strips in the door body. Provide each door with self-closing cam lift hinges. Door(s) to actuate an incandescent shatter-proof light. Light to be mounted so as not to interfere with storage space.
- E. Drawers, if specified, shall be mounted on stainless steel self-closing roller-bearing tracks with positive stops. A vinyl magnetic gasket is to be provided around the entire perimeter of the drawer front for a positive seal. Drawer fronts to be 18-gauge stainless steel double pan construction with urethane insulation. Provide condensate-proof heating wires in the cabinet mullion and the entire perimeter of the drawer opening.
- F. The refrigeration system shall be properly sized to maintain refrigerated food products at 38 degrees to 40 degrees Fahrenheit and frozen food at 0 degrees Fahrenheit.
- G. Where under-counter refrigerators are specified, and the top is to have an opening to receive stainless steel pans, the openings shall be die stamped. The top shall be provided with an 18-gauge stainless steel double pan removable cover with urethane insulation. Cover to be

furnished with gasket, stainless steel lift handle, and lid cover bracket assembly, as manufactured by Component Hardware, Keil, Grant, or Knape.

6.10 UNDER COUNTER REFRIGERATION SYSTEMS

- A. Evaporator coils for fabricated under-counter refrigerators/freezers shall be blower-type coils and installed for accessibility and replacement.
- B. All temperature controls, expansion valves, sight glass, and solenoid valves are to be installed at the time of manufacturing and mounted for easy adjustment and service.
- C. Refrigeration circuits shall have automatic expansion valves, dual high-low pressure switches, high-pressure line sight glass, and line vibration eliminators.
- D. Evaporator coils shall have the condensate drain line routed to and furnished with a condensate evaporator, as manufactured by Component Hardware, Keil, Grant, or Knape. Provide wall mounting brackets if required.
- E. Each condensing unit shall have a separate control switch with a pilot light and an engraved phenolic plastic identification sign.
- F. Refrigeration lines are to be Type ACR copper with cast fittings assembled by silver soldering joints. Silver soldering or silver brazing shall be done in the presence of nitrogen (oil pumped) in tubing to prevent oxidation and scale formation. The refrigeration system shall be evacuated three (3) times to a pressure of 500 microns maximum and flushed between each evacuation with refrigerant. Refrigeration lines shall be insulated with Armstrong Armaflex insulation.
- G. Refrigeration systems shall operate on Freon R-22 in high and medium temperatures and Type 448A in low-temperature applications.
- H. On remote refrigeration systems, all refrigeration piping is to be pre-piped at the time of manufacturing and routed to one (1) central location ready for a one (1) point hook-up by the Refrigeration Contractor.

6.11 REFRIGERATION

- A. All refrigeration systems (piping, hangers, compressors, evaporators, installation, etc.) shall comply with Division 22000 and be factory installed by a properly licensed heating and air conditioning contractor. The Contractor must have three (3) years of experience with projects of this size. Upon completion of testing, the manufacturer shall provide the Architect with a written certificate of acceptance, showing that all quality standards have been met and the complete system is operating properly.
- B. Provide start-up and one-year service and maintenance contracts in addition to a regular one-year guarantee for self-contained refrigeration systems.
- C. The refrigeration system shall be pre-packaged, pre-engineered, factory assembled, air-cooled, remote refrigeration system. Verify the location of the system. Provide weather-proof housing.
- D. System to be complete with all refrigeration equipment and accessories required to make a complete refrigeration system that will maintain temperatures indicated. The system is to be provided with low ambient controls consisting of all required condenser fan controls, thermostat time clocks, and crankcase heaters. Refrigerator and freezer condensing units and coils shall be as called for in the itemized specifications and as shown on the plan.
- E. Refrigeration units shall be provided with single-stage compressors with air-cooled condensers operating at such speed within the recommended range of suction and discharge pressures for walk-in coolers and freezers and with required BTU specifications. Each compressor unit shall

be equipped with a compressor, large pump down the capacity receiver with two shut-off valves, liquid line drier, sight glass, suction and discharge vibration eliminator, high-low pressure control, crankcase heater, and flood back head pressure control for low ambient - all factory assembled. Provide all new units of the same manufacturer, factory assembled, to operate with Refrigerant R-448 for the cooler and R-448 for the freezer, 100 degrees F., ambient air, capacities selected on 16 hours running time basis.

- F. Hook-up: Room thermostat and liquid line solenoid valves (for pump down cycle operation) and refrigerant lines (insulated as required) to be provided by FEC All electrical interconnection and control wiring between blowers and compressors is to be provided by the Electrical Contractor. FEC to provide manufacturer's literature and data to electrical contractors in coordinating this work.
- G. System to be pressure tested (both high and low side) with dry nitrogen at 300 psi. After evacuating the system and charging it with refrigerant, test piping with a halide torch and prove tight under actual operating conditions.
- H. Refrigerant Piping and Accessories: FEC to extend refrigerant lines from condensing units to evaporators until completely hooked up and made ready for operation. The system shall be complete and sized to conform to current ACRMA standards. Refrigerant, drain, and condensate water piping shall be Type "L" hard-drawn copper ACR refrigerant tubing with long radius wrought copper solder joint fittings.
 - 1. Provide wall sleeves, hangers, and escutcheons as specified for typical piping. Make-up joints with high-temperature silver-solder (SIL-FOR or equal) suitable for 300 psi working pressure. Pass dry nitrogen gas through the pipe while joints are soldered.
 - 2. All refrigerant suction lines shall be insulated with UL fire, and smoke-rated nominal 3/4" thick flexible foamed plastic, closed-cell pipe insulation equal to Rubatex R-180-FS. Insulation shall have a "k" factor of not more than 0.26 at 70 degrees F mean temperature and a water vapor transmission rate of 0.1 per-inch or less. Slip onto the pipe prior to erection and seal butt joints with #373 adhesive. Insulate sweat fittings with miter-cut pieces of insulation the same size as on adjacent piping. Insulate screwed fittings with sleeved fitting covers fabricated from miter-cut pieces of insulation according to the manufacturer's sleeving size recommendations, overlap, and seal to the adjacent pipe insulation.
 - 3. Paint all insulation with two coats of Rubatex 374 white finish. Condensate drain lines are the same as refrigerant suction lines except for 3/4" thickness.
- I. Sleeves: FEC to provide drawings showing locations and sizes of all necessary sleeves for refrigeration lines, drain lines, etc. Actual penetration through building walls and floors is to be provided by the General Contractor.
- J. Freezer drain lines are to be wrapped in electric heater cable to prevent freezing of condensate in drain lines. All drain lines to exit compartments, as shown on the plan. Secure approval of drain line routing from the Architect prior to installation. The freezer is equipped with an electric defrost unit complete with a timer and built-in thermostat to return systems to the freezing cycle and delay the start of the circulating fan until the heat in the coil has been removed. Timer to stop the defrost cycle in case of thermostat failure. Extend drains from coils in copper tubing through walls to drip over and into a floor drain.
- K. Control Panel: The package shall have factory mounted and pre-wired control panel complete with interlocked main fused disconnect, compressor circuit breakers, contractors, and time clocks wired for single-point electrical connection. The electrical Contractor shall provide and install main power lines to the panel and use wire harness wiring for control and defrost heater between the defrost clock and the refrigeration fixtures, all in accordance with the wiring diagram and local codes. The temperature for each unit shall be controlled by means of a thermostat wired to actuate a solenoid valve in the liquid line, with the compressor operation

controlled by the low-pressure cutout switch. The thermostat and low-pressure controls shall be adjusted to maintain the room temperatures as specified.

- L. Service Contract to Cover Guarantees: Emergency refrigeration service shall be placed with a reliable local refrigeration company maintaining 24-hour service for the life of guarantees and warranties.
- M. Pipe Rack: Compressors shall be furnished with the manufacturer's standard factory-assembled rack unless otherwise specified. Rigidly mount compressor unit motors on the unit or cast base to effect quiet operation.
- N. Provide an electrical phase protector.

6.12 DISH TABLES AND SINK SECTION TOPS

- A. Tops, troughs, sinks, and back and end splashes shall be 14-gauge stainless steel, integral all welded construction. Tops shall be reinforced with 1"x5"x1" inverted 14-gauge stainless steel channels. Edges shall be constructed per details, 3" high. Back and end splashes at walls, per details, 8" high, 3" return on 45 degrees, 1" turn down at the wall. Top shall slope to dish machine, sinks, troughs, cones, and drainers a minimum of 1/4" per foot with backsplashes and table edges remaining level. When the tabletop attaches to the dish machine, turn it down into the machine and anchor securely, using only stainless-steel fasteners. The front edge and rear splash at the dish machine are to be watertight and welded closed. All sinks, disposer cones, sumps, troughs, or chutes shall be integrally welded with a top to give a one-piece appearance.
- B. Bases shall be open-type construction, 1-5/8" O.D. stainless steel tubular legs, fitted with stainless steel bullet type, adjustable feet, and enclosed conical gussets. Cross-bracing shall be 1-5/8" O.D. stainless steel tubular members welded to legs as required.
- C. When legs are furnished with stainless steel flanged feet, they shall be sealed and secured to the finished floor with stainless steel threaded anchor bolts. Anchor bolts are to be set 3" into the finished slab and extended to a minimum height above the finished floor as required for securing equipment. Equipment to be fastened down with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished floor. Providing a bead of sealant after securing feet is not acceptable.
- D. When cross bracing is furnished with stainless steel flanged feet, they shall be sealed and secured to the finished wall and/or stainless-steel cabinet bases with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished wall and/or equipment. Providing a bead of sealant after securing feet is not acceptable.

6.13 DOORS AND REMOVABLE PANELS

- A. Metal doors shall have 18-gauge stainless steel exteriors and interiors. Form 1-1/2" X 90-degree edges on all sides and welded corners. Rear panels must slip inside front panels and form a double pan assembly with tight joints. Doors and panels are to be easily removable without tools and constructed per details. All doors are to be provided with locking hardware with stainless steel face No. P20-0490 Component Hardware, Keil, Grant, or Knappe.
- B. The insulation between panels shall be 1-1/2" rigid fiberglass. Secure to both panels where hardware and other screw fastenings are required.
- C. Metal doors shall have 12-gauge steel tap-in plates welded to the inside of panels where hardware or other screw fastenings are required.
- D. Sliding door tracks shall be No. 1357 Series Keil, Component Hardware, Grant, or Knappe. Secure with 1/4"-stainless steel bolts. Sliding door roller assemblies shall be No. 1358-1212-

1000 Keil, Component Hardware, Grant or Knappe, and Vogt. Sliding and hinged door pulls to be full grip, stainless steel No. P46-1012 Component Hardware, Keil, Grant, or Knappe.

- E. Hinged doors to be hung on two (2) stainless steel lift-off type hinges No. R74-800RH and R74-8000LH Component Hardware. Doors are to be fitted with fabricated integral full-grip horizontal stainless steel pulls. Doors to be furnished with flush mounted, concealed type, magnetic catch No. M35-1000 or M35-2000 Component Hardware. For doors measuring more than 24" wide, furnish additional catch at the bottom of doors. For all hardware, Keil, Grant, or Knappe are acceptable.
- F. Louvered doors shall be constructed the same as the door except the center section shall be provided with 18-gauge stainless steel fabricated louvers tack welded flush with the door surface.
- G. Removable panels shall be constructed the same as the door and in accordance with details.

6.14 SINKS

- A. Construct sinks of 14-gauge stainless steel forming corners with a 3/4" radius, both horizontal and vertical. Sink sizes established on the drawings by Camacho shall be inside measurements.
- B. Provide double-wall partitions between sink compartments with 3/4" radius corners, 3/4" radius top edge, integrally welded in place, ground smooth and polished. Fronts, bottoms, and backs of multiple sinks shall be one piece with no overlapping joints and/or open crevices. The bottom of each sink shall be creased to the center and fitted with a lever-operated rotary waste drain with a strainer plate, chrome-plated tailpiece, and overflow pipe.
- C. The rotary waste drains shall be set into a 1/2" deep recess assuring complete draining. Overflows shall be fitted in the back of the sink to maintain a constant water level 1" below the sink's top edge.
- D. Where sinks occur in tables, sinks are to be integrally welded and polished as above.
- E. Provide all required holes for faucets, vacuum breakers, chemical supply lines, etc.

6.15 SINKS (DROP-IN TYPE)

- A. Construct sinks of 14-gauge stainless steel forming corners with a 3/4" radius, both horizontal and vertical, and a 1-1/2" wide perimeter flange. Sink sizes established on the drawings by Camacho shall be inside measurements. The bottom of each sink shall be creased to the center and fitted with a lever-operated rotary waste drain with a strainer plate, chrome-plated tailpiece, and overflow pipe. The rotary waste drains shall be set into a 1/2" deep recess assuring complete draining. Overflows shall be fitted in the back of the sink to maintain a constant water level 1" below the sink's top edge.

6.16 DRAWERS

- A. Drawer shall be constructed per detail. Drawer liners shall be 18-gauge stainless steel; 20"x20"x5" deep removable insert pan No. S81-2020 for tool drawers; 20"x20"x10" deep No. S83-2020 for bread drawers, as manufactured by Component Hardware. Pans to be easily removable without removing the frame or un-tracking the drawer.
- B. Supporting drawer frame shall be 14-gauge stainless steel welded channel. Drawer faces are to be 18-gauge stainless steel double wall construction fully welded with insulation between. Face to be welded to drawer supporting frame. Drawers furnished to be fitted with fabricated integral horizontal full grip, stainless steel pulls per details.

- C. All drawers shall be provided with adjustable replaceable rubber stops.
- D. Drawers are to be enclosed in 16-gauge stainless steel housing under open base tables to make them vermin-proof.
- E. Drawer slides shall be Component Hardware No. S52 Series, 14-gauge stainless steel slides mounted on 14-gauge stainless steel supporting channel frame fitted with stainless steel ball-bearing wheels. Slides to be of a self-closing type of sufficient length to allow drawer liner to be removed without removing slides. The drawer shall support a minimum of 150 pounds capacity in a fully opened position.
- F. The drawer shall have keyed, locking hardware, stainless steel faced No. P30-4700 Series as manufactured by Component Hardware.
- G. Anti-Bacteria, NSF approved cutting board to be Chef's Edge with Microban 18"x24" with 4"x1" handle slot as manufactured by C&K Manufacturing or approved equal. Cutting board to be mounted on 14-gauge stainless steel channels.

6.17 DRAINER PANS

- A. Drainer pans shall be constructed of 14-gauge stainless steel welded integral with tops. Drainer pans shall be a recessed integral part of the top with cove corner bodies that slope to drains per details.
 - 1. Drainer with the disposer.
 - 2. Drainer with removable strainer for pot and pan sinks without disposer.
 - 3. Drainer with removable strainer for countertops.
 - 4. Drop-in drainer with removable strainer for countertops.
 - 5. Drainer with removable strainer secured with tamper-proof fasteners.
- B. Drainer pans recess fitted with strainers located below each glass filler, urn faucet, beverage dispenser, ice dispenser, or draft beer spigot.
- C. Drip pan strainers shall be No. 1580 Series Keil heavy-duty stainless steel drip plates with three (3) 3/4" wide louvers X 90% total strainer length, two (2) No. 1586-1010-1318 Keil finishing rings in each section, 1" X 90-degree angle edges, and welded corners. Component Hardware is an approved equal.
- D. Drip pan strainer shall be constructed in equal length, removable sections.

6.18 ELECTRICAL

- A. Electrical conductors shall be run in rigid conduit to a junction box on the exterior the of fixture and have a minimum 12" pigtail.
- B. Flexible conduit shall not be used except for motor connections.
- C. Motors shall have a flexible conduit vibration section, at least 12" long and not over 24" long, with a ground wire running through the conduit.
- D. Wiring in prefabricated and/or manufactured equipment shall be U.L. approved construction by the equipment manufacturer.
- E. Wiring in custom-built equipment, areas, locations, or compartments where the temperature may exceed 150 degrees F. shall be of Type A1 moisture-proof range and appliance lead wire with nickel conductors, with an approved insulation and braided cover.
- F. Wiring in custom-built equipment, areas, locations, or compartments that will be exposed to moisture or high humidity shall be Type THW-75C machine wool wire with copper conductors

and thermoplastic insulation. All internal wiring in custom-built equipment shall be terminated in one (1) junction box that is accessible for connection and service.

- G. All wiring shall be permanently marked by color coding. A permanent wiring diagram shall be attached to each piece of equipment. Conductors connected to terminals shall have T & B Sta-Kon rings.
- H. Conductors connected together shall have Buchanan Crimp connectors including splash caps and insulators.
- I. Conductors of multi-wire branch circuits shall have two (2) wire circuits with one (1) black and one (1) white; three (3) wire circuits with one (1) black, one (1) white, and one (1) blue.
- J. Neutral conductors shall be white.
- K. Grounding conductors shall be green.
- L. Electrically operated portable equipment shall have a cord and plug.
- M. Service cords shall be Type SJO with grounding conductor securely fastened to the body or frame of equipment.
- N. Plugs shall be grounding type with service cord grounding conductor connected to grounding blade.
- O. Receptacle grounding contacts must be clearly labeled with instructions for the electrician to connect this terminal or contact the branch circuit grounding conductor.
- P. Electric motors shall have control switches for starters.
- Q. Electric motors and electrically heated equipment directly connected to the building electric system shall have a positive disconnect that will open all conductors and meet NEMA standard KS-1-1957 for Type H.D. switches.
- R. Combination starters and disconnects installed in a single NEMA enclosure shall have the same type of components as individual starter switches, fused switches, and breakers.
- S. Starters, transformers, and disconnects shall have NEMA enclosures in dry areas and watertight NEMA 4 or 5 cast enclosures in wet areas.
- T. Each light fixture or group of light fixtures in the same system shall have No. 1251-1 Hubbell or equivalent Arrow-Hart or Pass and Seymour double pole press switch.
- U. All equipment specified or detailed where light fixtures are specified shall LED. All LED lighting fixtures furnished as part of the food service equipment contract shall have a CRI value greater than 90 each, dimmable when specified. LED fixtures are to be provided and installed by the FEC.
- V. Recessed receptacles and switches with pilot lights shall be stainless steel finish, Model R73-1210 and R-73-1212 by Component Hardware, or approved equal, specified with stainless steel faceplates.
- W. Two (2) or more receptacles of the same voltage in the same equipment shall be pre-wired to a common junction box for one (1) final connection, providing the total load does not exceed 30 amps. All pre-wiring shall be done in rigid conduit with all wires color-coded and tagged.
- X. When counters are specified to be pre-wired to circuit breaker panel(s),
 - 1. FEC shall provide 'Square D' breaker panel(s), or approved equal, sized as required to meet the equipment loads as well as local and state codes. Each panel shall be mounted within the counter cabinet body behind the hinged stainless-steel door as located and shown on the plan.

2. Panel(s) to have individual breakers as required and main breaker; all utilities to be on separate breakers. All wires shall be tagged, numbered, color-coded, run through an approved conduit, and located in cabinet utility chase. All breakers shall be labeled, and the unit shall be supplied with wiring schematics.
3. For counters requiring delivery in sections for re-assembly in the field, each section the of counter shall be pre-wired and wire ends supplied with snap-lock type connectors ready for reconnection in the field.
4. Providing rolls of wiring with a counter is unacceptable. The counter shall be complete, and ready for one (1) final connection to each circuit breaker panel by Division 16.

6.19 HANGER ASSEMBLIES

- A. Framing members for hoods, hoists, or other equipment with a live load of 500 pounds or weighing over 500 pounds shall be 2" X 2" X 1/4" steel angles spaced at 36" O.C. maximum.
- B. Hangers for piping, refrigerant lines, and beverage dispenser conduit shall be Power-Strut metal framing with Series PS-300 channels, Series PS-10 spring clamping nuts, 1/2" diameter hanger rods, brackets, beam clamps, conduit clamps for each pipe or line and fasteners.
- C. The horizontal runs of two or more pipes or lines shall have Power-Strut trapeze hanger and/or surface mounting assemblies spaced at 60" O.C. for lines smaller than 3/4" O.D., 72" O.C. for lines 3/4" to 1-1/2" O.D. for lines 1-5/8" O.D. or larger.
- D. Horizontal and vertical runs adjacent to building walls shall have surface-mounted assemblies with the same spacing and trapeze assembly.

6.20 ELEVATED SHELVES

- A. Shelves shall be constructed of 14-gauge stainless steel, as applicable.
- B. Shelves shall be level and plumb, underbraced same as top hereinbefore specified when exceeding 48" in length.

6.21 OVERSHELVES

- A. Over shelves shall be fabricated of 16-gauge stainless steel with edges rolled down or up and supported as specified.
- B. Over shelves mounted on tabletops shall be supported by 16-gauge stainless steel tubular legs. Legs are to be securely fastened to the tabletop with fasteners similar to Model No. 1655000272, manufactured by Kason Food Service or an approved Manufacturer.

6.22 WALL SHELVES

- A. Wall Shelves shall be fabricated of 16-gauge stainless steel and the same construction as "Over shelves." Secure brackets to the wall with stainless steel screws with expansion shields. Brackets shall be spaced on a maximum of 4 feet on center.
- B. Wall shelves shall be supported on the table's extended rear legs with cantilevered supports of 14-gauge stainless steel flag brackets.

6.23 TROUGH / DISPOSER INSTALLATION

- A. Fit end(s) of the trough with one (1) chrome-plated water inlet, Component Hardware No. K36-6000, with gate valve control. Minimum connection to unit 1/2". Additional water inlets shall be provided as shown in the drawings and as specified in the itemized specifications.

- B. Each sump, cone, or sink with a disposer mounted in the bottom shall be fitted with a water inlet as specified above, located to direct waste into the disposer with a minimum splash.
- C. All connections shall be made in accordance with the manufacturer's recommendations (FEC shall show schematics on rough-in drawings).
- D. Entire trough/sump combination shall be integral with top to give a one-piece appearance; designed to transfer waste into disposer without accumulation or restriction. Trough/sump to be provided with integral stainless-steel silver saver adjacent to disposer entrance. Silver-saver to be furnished with drain, per Detail DET-37.02
- E. Furnish 14-gauge stainless steel, flush, removable disposer cover with perimeter edge turned down 1/2" at sump/cone.

6.24 STAINLESS STEEL CHANNEL BASE FRAMES.

- A. Constructed of 12-gauge stainless steel channels.
- B. Stainless steel channel base to be constructed of u-shaped 2" x6"x2" 12-gauge Type 304 stainless steel fully welded, to be secured to equipment cabinet base and finished floor with 3/8" stud bolt at each corner and 4'-0"o.c. with expansion anchor in the concrete slab. Provide cross bracing and notch to suit floor drains and mobile equipment as required. Channel base to be sized to meet equipment requirements to ensure proper clearances, toe kicks, and utility access relative to equipment specified and provided, disassembled, and reassembled in the field, set in place prior to setting equipment in place. Channel base to be epoxy coated and/or finished as specified by the project architect or interior designer or as required by the authority having jurisdiction, secured, and sealed to the floor.
- C. Channel base to be filled with concrete by General Contractor with a sealed top (as required) and cove base. PSI rating of concrete is to be verified by General Contractor with the project architect and/or structural engineer.
- D. Upon installation of equipment, FEC to secure and silicone equipment base to channel frame.

6.25 PASS-THRU TRIM

- A. Where pass-thru refrigerators, freezers, and/or hot food cabinets are installed through the wall, FEC shall trim both sides of the opening, full perimeter, with trim matching the finish of the units installed. Trim to have a continuous appearance, secured with concealed type fasteners. When units are furnished with 6" high stainless-steel legs, FEC shall provide a removable kick plate (toe base) to match the finish of units, unless otherwise specified. The trim shall be fully sealed to the wall. Exposed fasteners are not acceptable.

6.26 BOOSTER HEATERS

- A. Booster heaters to be furnished complete with water pressure/temperature relief valve, water pressure regulating valve, low water protection, shock absorber, water treatment system, adjustable thermostat set to provide required supply of 185-degree hot water at dish machine spray nozzles, and two (2) temperature/pressure indicating thermometers (one located on the incoming water line to the booster and one on the outgoing line to the dish machine).
 - 1. FEC shall verify all the above items have been installed and are in a location to provide ease of access to all controls, valves, stops, etc., without moving the heater and/or other equipment.

6.27 DISPOSERS

- A. The disposer is to be furnished complete with line strainers, chrome plated vacuum breaker, and flow control valves (15GPM of water flow into the base of disposer; 10 GPM water flow into the end of the trough). Provide 14-gauge stainless steel cover plates for trough at cone or sink, and 14-gauge stainless steel control panel mounting bracket. Unit shall be located so that the body and/or legs are positioned a minimum of 2" back from the front edge of the table.

6.28 FIRE PROTECTION SYSTEMS

- A. Provide as shown and described on contract documents.

6.29 SODA/JUICE SYSTEM

- A. Soda/ice juice dispensers are to be furnished by Owner's vendor or as described in contract documents.

6.30 BEER DISPENSING TOWER SYSTEM

- A. Draft Beer System sized as per manufacturer's requirements to include all necessary components, accessories and fittings required for a complete and operating system.

6.31 LIQUOR SYSTEM

- A. Liquor System sized as per manufacturer's requirements to include all necessary components for a complete system.

6.32 BEVERAGE CONDUIT AND RACEWAY

- A. Acceptable manufacturer: Conduit – Kelly Bevway, HP Products, or equal.
- B. Raceway – Evolution Stainless Products, or equal.
- C. All beverage raceways are to be sized to accept multiple beverage runs for soda, beer and liquor.
- D. Raceway to be constructed of #14 and #16 gauge stainless steel with removable cover.
- E. Size and routing as per design drawings. FEC is to verify all routing and coordinate with all trades as the routing of the raceway and/or conduit.
- F. All conduits are to be minimum of 6" O.D. tubing. See drawing for size and material.
- G. FEC is to provide shop drawings indicating all starting and ending points with access and pull points indicated on the drawings and a note as to the content of the raceway or conduit shown unless specified otherwise.

6.33 MISCELLANEOUS ACCESSORIES

- A. Water Filters:
 - 1. Provide water filters for all ice-making, hot and cold beverage equipment, and all steam boilers. All filter units are to be provided with shut-off valves and quick-change filters.
 - 2. FEC to ensure water supply is comprehensively tested, and that the water filter specified effectively treats water within the manufacturer's water standards.
- B. Stainless Steel Enclosures:
 - 1. Provide 20-gauge stainless steel trim to fill in wall openings at Pass-Thru Cabinets. Trim will overlap the wall by approximately 2 inches and be within 1/2 inch of cabinets on the side. Provide for a 3-inch opening between the top of the cabinet and wall.

- C. Stainless Steel Ceiling Panels:
 - 1. Provide 20-gauge stainless steel ceiling panels around the perimeter of the Exhaust Hood. Panels shall extend a minimum of 18 inches away from Exhaust Hood. Verify actual panel sizes from Architect's reflective ceiling plan.

6.34 OWNER VENDOR SUPPLIED ITEMS

- A. FEC to fully coordinate all Owner furnished items, verify utility requirements, and indicate on shop drawings and utility rough ins, as required.

PART 7 - PROCEDURES

7.1 WORKMANSHIP

- A. Entire procedure, including materials, workmanship, details, fabrication, and fastening methods shall comply with applicable standards.
- B. Workmanship and finishes shall be in accordance with the best practices of the trade. Only skilled workers shall be employed in the fabrication and erection of the work of this section.
- C. Work shall be provided complete in every detail and the finished work shall be strong, rigid, neat in appearance, and free from defects as may be determined by the Owner / Project Architect and/or Camacho.

7.2 WELDING

- A. Joints in stainless steel shall be electrically welded using stainless steel electrodes. All welds shall be free of pits and flaws. Acetylene welding or silver soldering will not be acceptable.
- B. Joints in galvanized material shall be electrically welded using electrodes designed to weld galvanized metal. All welds shall be free of pits and flaws.
- C. Acetylene welding will not be acceptable. Materials spot welded together shall have welds equally spaced in straight parallel or perpendicular lines. Spot welding procedure or technique is to be in strict accordance with the recommendations of the material and/or welding machine manufacturer.

7.3 FINISHING

- A. Joints in stainless steel that have been welded shall be ground smooth and polished to a No. 4 finish. The grain shall be blended into the grain of surrounding surfaces.
- B. Joints in galvanized material that have been welded shall be thoroughly cleaned and finished with one coat of zinc-rich paint (70% minimum). Galvanized steel shall be washed with mineral spirits, primed with Pratt and Lambert Effecto Primer or approved substitute, then spray painted with two (2) coats of Pratt and Lambert Effecto Enamel, or approved substitute of color selected by Camacho / Project Architect. Allow eight hours minimum drying time between the coat of paint and primer.
- C. Powder-coated items shall have a fifteen-year warranty against chipping, cracking, fading, scratching and/or damage due to temperature. Colors to be selected by Project Architect. Finish and materials to be approved for food service use by all governing agencies.

7.4 LUBRICATION – OIL AND GREASE

- A. Each moving part in the entire food facilities installation shall be provided with suitable bearings with provision for greasing, or with grease gun connections suited to a high-pressure gun for distributing heavy oil or light grease. Points of lubrication shall be readily accessible.

PART 8 - MATERIALS

8.1 HARDWARE

- A. Hardware used in the construction of custom-built equipment shall be standard products of an approved hardware manufacturer and/or as approved by Camacho / Project Architect. Hardware shall be heavy-duty chrome plated brass (walk-in door hardware shall be Kason or approved equal) or stainless steel where specified, by Component Hardware, Keil, Grant, or Knappe. All locks specified on equipment shall be of the same manufacturer, keyed alike unless otherwise requested by the Owner.

8.2 STAINLESS STEEL COMPONENTS

- A. Flat sheets shall be type 304 with no.3 finish, in accordance with ASTM-A-167-70 standard. Materials shall be new, of prime quality, and of full gauge thickness. Stainless steel shall be type 304, 18-8 series, with a content of from 17% to 19% chrome, 7% to 10% nickel and a maximum carbon content of 0.09. The exposed surface shall be interpreted to include all inside surfaces exposed to view when the item is open.
- B. Structural shapes shall be type 304 with no.3 finish on all exposed surfaces.
- C. Hardware and fittings shall be the standard product of the manufacturer named as a standard.
- D. Tubes shall be type 304, ornamental grade, with no. 4 finish, 16 gauge minimum, seamless drawn.

8.3 GALVANIZED STEEL COMPONENTS

- A. Flat sheets shall be type 1, class D, in accordance with FF-QQ-S-775D standard.
- B. Structural shapes shall be galvanized by the hot dip process in accordance with ASTM- A-123-69 standards.
- C. Tubes shall be welded steel, structural grade, with a hot dipped galvanized finish applied after fabrication.
- D. Pipes shall be type S, grade B, schedule 40, in accordance with ASTM-A-53-69 standard.

8.4 BRASS COMPONENTS

- A. Flat sheets shall be 70% copper and 30% zinc alloy in accordance with ASTM B19, B36, alloy 260 half-hard finish.
- B. Brass tops are to be B & S gauge as specified.
- C. Structural sheets are to be B & S 18 gauge and seamless.
- D. Brass flat surfaces and structural shapes are to have a mirror finish.
- E. Welds are to be restored to a mirror finish and shall blend into the surface of the surrounding surfaces.

8.5 COPPER COMPONENTS

- A. Flat sheets shall be hard copper ASTM B152, type ETP. 48 ounces per square foot.

8.6 STRUCTURAL STEEL SHAPES

- A. Angles, channels, rods, and bars used as framing members shall be extruded shapes that are uniform in cross-section, ductile in quality, and free from hard spots, runs, checks, or other defects.
- B. Structural shapes shall conform to ASTM-A-36-70 standards.
- C. Bent or formed sheet metal will not be accepted as a substitute for structural materials unless prior approval in writing is obtained from Camacho / Project Architect.
- D. Where brakes are specified, they shall be adjustable, cam acting, side lever with positive brake shoe on the wheel tread.

8.7 INSULATION

- A. Fiberglass batts shall be Johns-Manville, Owens-Corning, or W.R. Grace Zonolite blanket insulation.
- B. Plastic foam board insulation shall be Dupont urethane or an approved substitute.
- C. Insulation thickness indicated shall be foamed in place or constructed from multiple layers of board insulation of batts with staggered joints and perpendicular seams.

8.8 WOOD

- A. Lumber shall be free from knots, pitchy seams, or other imperfections, thoroughly air-seasoned and Kiln dried. Cover all exposed surfaces with two coats of odorless waterproof coating.
- B. Plywood shall be marine grade or exterior APA grade with closed grain and thickness specified.
- C. Exposed wood surfaces to be Birch, interiors to be Cypress, Spuce, or Northern White Pine. Frame casing and jambs to be clear Douglas Fir.

8.9 FIBERGLASS (FRP)

- A. Fiberglass Reinforced Polyester (FRP) shall be molded with permanent color, minimum thickness, 1/8", glass content 33% minimum, Barcol hardness at least 55, a flexural strength of 30,000 PSI minimum, tensile strength 25,000 PSI. All FRP parts shall be by manufacturer and color as selected by the Project Architect and/or Owner.
- B. Where finished FRP parts are used in conjunction with casters or other metallic parts which impart concentrated stress at specific points, these points shall be reinforced with stainless steel battens, bars, or other required shapes.
- C. Fire ratings shall be as specified by the Project Architect.

8.10 PLASTIC LAMINATING

- A. Plastic laminated panels shall be constructed of 3/4" thick marine grade plywood veneered on all exposed surfaces with a plastic laminate of pattern and color as selected by Architect / Interior Designer, Seal all unexposed sides with 1/8" Masonite.
- B. Plastic and Masonite shall be pressure laminated to plywood with mastic recommended by the plastic manufacturer.

- C. No joints shall be permitted when standard sheet size will permit panels to be constructed without joints.
- D. Grain on upright surfaces shall run vertically. All inside corners are to be sealed with an approved sealer as per above.

8.11 CASTERS

- A. Casters on prefabricated equipment shall be the equipment manufacturer's standard product as specified under the itemized equipment list.
- B. Casters on custom-built equipment shall be Jarvis N.S.F. non-marking polyurethane or approved substitute or as specified under itemized specifications.
- C. Casters shall have wheel sizes indicated.
- D. Standard duty (S.D.) casters shall be No. 5-25-111 swivel plate casters or No. 5-30-113.
- E. Heavy duty (H.D.) casters shall be No. 5-30-113 plate casters.
- F. Secure plate casters with four (4) 1/4-20 stainless steel bolts, stainless steel lock washers, and stainless-steel nuts.

8.12 FAUCETS, SPRAY UNITS, AND ACCESSORIES

- A. All faucets, spray units, and accessories shall be chrome-plated, heavy-duty brass, equipped with removable seats and aerators, manufactured by T&S Brass. Approved manufacturer Fisher. Each faucet shall be furnished with 4" wrist action handles unless otherwise noted in the itemized specifications. One (1) faucet shall be provided for each sink bowl unless otherwise shown on drawings and noted in the itemized specifications.
 - 1. Backsplash mounted faucet No. B-0231-CR with 12" swing faucet and 1/2" inlet.
 - 2. Backsplash mounted faucet No. B-0290 with 12" swing spout and 3/4" inlet.
 - 3. Backsplash mounted pre-rinse/faucet assembly No. B-0133-12A-CBJST with 12" swing spout and 1/2" inlet (vegetable prep and pot wash sinks).
 - 4. Backsplash mounted pre-rinse/faucet No. B-0287 with 12" swing spout and 3/4" inlet
 - 5. Backsplash mounted pre-rinse assembly No. B-0133-CR with 1/2" inlet (ware wash sink).
 - 6. Top or deck-mounted faucet No. B-0300-CR with 12" swing spout and 1/2" inlet.
 - 7. Top or deck-mounted faucet No. B-0325-CR with 1/2" inlet (hand sinks only).
 - 8. Top or deck-mounted faucet No. B-1142-04-CR with 1/2" inlet (servery sinks only).
 - 9. Top or deck-mounted electronic faucet No. EC-3100-HG with 1/2" inlet (servery sinks only).
 - 10. Service sink faucet No. B-0665-BSTP-CR
- B. All units to be complete with check valves.
 - 1. Vertical No. B-CW1-2 with 1/2" inlet.
 - 2. Horizontal No. B-CVH1-2 with 1/2" inlet.
 - 3. Vertical No. B-CW3-4 with 3/4" inlet.
 - 4. Horizontal No. B-CVH3-4 with 3/4" inlet.
- C. Pot fill faucet assembly (wall mounted) No. B-2312 as manufactured by T&S Brass.
- D. Fill faucet assembly (serving counter) No. B-101-A modified with No. 013E-84 flexible stainless-steel hose, No. B-KF built-in flange and No. B-0512 mixing valve complete with check valves.
- E. Cart washer spray unit (wall mounted) No. MV-0771-12R complete with check valves.

- F. Hose reel assembly, closed, No. B-7132-U01-WS8T-C with 50'-0" hose (unless otherwise specified), stainless steel surface mount control box.
- G. Hose reel assembly, open, No. B-7142-02 with 50'-0" hose (unless otherwise specified).
- H. Small undermount hose reel assembly No. B-7161-C with No. B-0512 mixing valve.
- I. Vacuum breakers shall be mounted neatly above the tabletop or backsplash as required. Provide No B-0455-04 (for a flat surface) and B-0455-M3991 (for a 45-degree surface) with 1/2".

8.13 SINK DRAINS

- A. Sink drains shall be a minimum of 2" IPS, or as specified, complete with a rear-connected overflow for each sink bowl and 4" long chrome plated tailpiece. Interconnect multiple same-size drains with chrome-plated continuous waste assembly, where two (2) or more drains are mounted immediately adjacent to each other.
- B. All sinks drain units shall be quick opening type No. B-3950 and No. B-3950-01 stainless steel rotary drain with stainless steel twist handle assembly (unless otherwise specified) and overflow assembly. Furnish overflow assembly in accordance with sink depth as required.
- C. Where specified furnish Component Hardware No. D34-Y011 stainless steel box pattern waste with stainless steel basket and cover for floor troughs.
- D. Sink Bowls containing 180-190 degrees hot water shall be provided with an 8"x10" red plastic warning sign on the wall above the sink compartment. The sign shall have white incised letters and shall read as follows:
 - 1. "WARNING: THIS SINK BOWL (and or faucet) CONTAINS VERY HOT 190 DEGREE WATER – USE EXTREME CARE".

8.14 QUICK DISCONNECT ASSEMBLIES

- A. Each of the following gas hose kits shall consist of a stainless-steel braided hose with extruded coating, quick disconnect fitting, two (2) full-flow swivel link connectors, one (1) 90-degree street elbow (when required), one (1) AGA certified gas ball valve, one (1) Sure link restraining cable and all necessary hardware as manufactured by T&S Brass or Dormont.
 - 1. No. HG-4C-*SK with 1/2" gas inlet.
 - 2. No. HG-4D-*SK with 3/4" gas inlet.
 - 3. No. HG-4E-*SK with 1" gas inlet.
 - 4. No. HG-4F-*SK with 1-1/4" gas inlet.
- B. Each of the following water hose kits shall consist of a stainless-steel braided hose with extruded coating, quick disconnect fitting, two (2) full-flow swivel link connectors, one (1) 90-degree street elbow (when required), one (1) Sure link restraining cable and all necessary hardware as manufactured by T&S Brass or Dormont.
 - 1. No. HW-4B-*SK with 3/8" water inlet.
 - 2. No. HW-4C-*SK with 1/2" water inlet.
 - 3. No. HW-4D-*SK with 3/4" water inlet.
- C. Each of the following flexible coiled water hose kits are for use with coffee and tea makers and similar applications requiring smaller diameter hoses for cold water connections only not to exceed 70 degrees, as manufactured by T&S Brass or Dormont.
 - 1. No. CW-2A-60 or CW-4A-60 with No. AW-5A-SS stainless steel quick disconnect; 1/4" inlet.

2. No. CW-2B-60 or CW-4B-60 with No. AW-5B-SS stainless steel quick disconnect; 3/8" outlet.
- D. FEC to field verify the hose length required for each application to ensure the hose does not rest on the floor and equipment can be moved for cleaning.

PART 9 - INSTALLATION

9.1 UTILITIES, DELIVERY, STORAGE, AND SPECIAL HANDLING

- A. GC/CM shall provide and pay for the temporary power and light, openings, and storage space to permit the scheduled delivery of equipment. See section 015000 for further clarification.
- B. The FEC shall verify door openings, passages, and conditions at the building. All special handling equipment charges shall be paid by the FEC.
- C. Foodservice equipment to be delivered in factory-fabricated containers designed to protect equipment and finish until final installation.
- D. Make arrangements to receive equipment at the project site, or to hold equipment in a secure warehouse until delivery can be made to the job site. Coordinate all site deliveries with GC/CM.
- E. Store food service equipment in original containers, and in a location to provide adequate protection to equipment while not interfering with other construction operations.
- F. Handle food service equipment carefully to avoid damage to component enclosures and finish. Do not install damaged food service equipment; return damaged components to the equipment manufacturer and replace them as required.
- G. Make arrangements for receiving equipment and make delivery into the building. Do not consign any equipment to the Owners or any other Contractor unless written acceptance from them and satisfactory arrangements have been made for the payment of freight and all handling charges.

9.2 CONDITIONS AND PREPARATION

- A. Verify all pertinent field dimensions of the building and examine conditions affecting the proper execution of this section, giving due consideration to any Architectural, Mechanical, or Structural discrepancies which may occur during the construction of the building. No extra compensation shall be allowed for any difference between the actual dimensions secured at the job site and the measurements indicated on the Contract Drawings. Any differences that may be found during field measurements shall be submitted to the Architect for consideration before proceeding with the fabrication or supplying of any equipment.
- B. Evaluate access to various areas for moving in of equipment and coordinate with GC/CM.
- C. Verify water pressure requirements and coordinate the required reducing valve with Plumbing Contractor.
- D. Inspect flooring and raised concrete bases, and wall finishes; verify the existence of required mechanical and electrical rough-ins; check painting, ceiling installation, and all kitchen equipment.
- E. Coordinate with the project superintendent for the proper sequence for installation of equipment and wall finish.
- F. Sweep and clean all floor areas and tops of raised concrete bases before setting equipment in place; remove any spillage or foreign matter.
- G. Dispose of all packaging and debris per Construction Waste Management Plan.

9.3 PLACEMENT

- A. Do all fitting and fastening necessary to install fixed items or sub-items in a permanent position as shown on plans.
- B. Place all portable items or sub-items which do not require plumbing or electrical services as shown on plans or as directed by Camacho / Project Architect.

9.4 ERECTION

- A. Work shall be erected plumb, square, and unwrapped by experienced personnel.
- B. Protect all metal surfaces in contact with masonry, concrete and/or dissimilar metals with an acceptable nonabsorbent tape and/or gasket material.
- C. Work shall be erected in correct horizontal and vertical alignment at the locations shown on the drawings.
- D. Frames shall be anchored in place with sufficient anchorage to withstand live load with no apparent movement or tendency to fail.
- E. Installation screws and fasteners shall be installed carefully to avoid scratching and/or damaging adjacent surfaces and/or fastener heads and shall be stainless steel.
- F. At the completion of erection work, finished surfaces shall be free of hammer and tool marks, scratches, blemishes, rust, and stains.
- G. Equipment shall be suitably protected by FEC during installation to prevent damage by other trades.
- H. Provide general &/or seismic restraining devices in areas requiring such, as per local codes.

9.5 CLEARANCE

- A. Edges of splashes on open base fixtures that are adjacent to walls shall have a 3" cleaning clearance or be sealed, seal bead not to exceed 3/8", against a wall.
- B. Edges of splashes on closed base fixtures that are adjacent to a wall or other solid fixtures higher than the splash shall form tight hairline joints. Seal joints with transparent Geoprene, General Electric, or Dow silicone sealant. All excess sealant is to be cleaned out to a smooth radius fillet.

9.6 FIELD JOINTS

- A. Field joints in stainless steel and/or brass tops shall be welded, ground, polished and finished as specified herein.
- B. Body joints shall be drawn type with hairline joints. Provide angle bracing on each side of the body joint, 3/8" stainless steel diameter draw bolts, a lock washer and lock nuts.

9.7 UTILITY SERVICE CONNECTIONS

- A. Plumbing, electrical and mechanical furnished by the FEC shall be limited to that which is built-in or is an integral part of the equipment itself.
- B. Final utility installation and connections shall be by related trades and is to be included in the G.C. / C.M. contracts.
- C. Provide restraining devices with mobile cooking equipment as required.

9.8 CONTRACTOR COOPERATION

- A. Cooperate with and render all necessary assistance to other Contractors concerned with roughing-in and final connection of utility services for this contract.
- B. After final utility connections are made, thoroughly clean, sanitize, polish, and inspect the proper function of all items.
- C. Report malfunctioning, incomplete, or missing items, Owner furnished equipment or components to CAMACHO / Project Architect.

9.9 COORDINATION

- A. It shall be the responsibility of FEC to keep up to date with progress made in the field and installation of all necessary utility rough-ins required to accommodate all equipment specified, as shown on drawings, and to make as many visits to the job site as is necessary to check and assure all rough-ins are being properly installed to accommodate this equipment.
- B. FEC to cooperate with all trades so that the end results of this work will be a professional, complete, approved, and accepted installation. Written reports of each visit shall be sent promptly to the Project Architect and Camacho.
- C. Progress of construction is of paramount importance in the execution of this project.
- D. FEC is to carry out its work so that no delay in the completion of this project is incurred.
- E. FEC is to procure all specified equipment and coordinate installation as required by the project schedule.

9.10 NOT USED**9.11 RESERVATIONS AND CONDITIONS**

- A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation.
- B. The FEC shall carefully examine the plans and the specifications for building construction contracts and determine therefrom the extent of its operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish the intent are hereby included in this contract.
- C. The FEC shall make all arrangements for receiving equipment and make delivery into the building.
- D. TheFEC shall not consign any equipment to the Owner or any other Contractor unless written acceptance from them and satisfactory arrangements have been made for the payment of freight and all handling charges.
- E. The FEC shall attend the first job meeting and subsequent job meetings, as required, for the purpose of coordinating his work with other trades.
- F. All equipment shall be delivered into the building fully protected, uncrated, assembled, level, and fully protected. It will be the responsibility of the FEC to protect the equipment until completely installed and accepted.
- G. The FEC to set equipment temporarily in its final locations, permitting the mechanical and electrical trades to take the necessary measures for the connection of the service lines; then move the equipment sufficiently to allow the installation of such service lines. After which realign the equipment level and plumb, making the final erection as shown on the Contract Drawings. All equipment shall be installed to eliminate objectionable vibration.

- H. The FEC shall do all things and furnish all material necessary to carry out the full intent and meaning of these specifications.
- I. The FEC is to be proactive in their involvement with the project and shall have a competent Food Service Equipment foreman on the premises to assist in furnishing information and supervising the installation of Food Service Equipment under this Section.
 - 1. This foreman shall verify the correct locations for Rough-Ins, shall monitor work in progress, and coordinate their work as required to meet all scheduled dates.

9.12 ACCEPTANCE

- A. Camacho will inspect the completed work connected with this section for compliance with the Contract Documents, upon notification by the Owner, Project Architect, or FEC whichever occurs first.
- B. Prior to acceptance of the work of this Section, FEC shall clean, sanitize, polish, and treat all stainless steel, cast iron, enamel porcelain, and other type surfaces in accordance with the manufacturer's recommendations and/or procedures.
- C. Prior to acceptance of this Section, FEC shall clean and retouch all painted surfaces, powder-coated surfaces that have been damaged must be re-finished by an established powder-coating firm.
- D. NOTE: In addition to the stipulated retainage of payment as required, the Owner shall retain an additional (10%) ten percent of the line item applicable to "Food Service Equipment" as listed in the Contractor's Schedule of Values. This additional retainage will be released only after the requirements of this section of these specifications are met and approved in their entirety to the complete satisfaction of the Consultant and Owner's Project Manager.

9.13 TESTING, DEMONSTRATING, AND INSTRUCTING

- A. FEC shall at the completion of this work remove all debris, crating, packaging materials, and implements associated with this work leaving the area broom clean.
- B. FEC shall provide and maintain protective covering for finished surfaces and other parts of equipment and/or cooler/freezer assemblies subject to damage during and after installation.
- C. Clean, test, adjust, and calibrate by factory-authorized service agency all food service equipment and fixtures to make them ready for operation when the facility is turned over to the Owner.
- D. After the above is complete, FEC shall devote one (1) full working day to monitoring all items furnished under this Contract are operational and thoroughly tested to ensure proper safe operation. The Owner, the Food Service Consultant, the G.C. and/or C.M. shall be notified of this testing and is to be provided with a copy of the service agencies' report.
- E. When the food service equipment has been cleaned and tested and is operating properly, the FEC shall arrange and coordinate to have equipment furnished under this section of the contract demonstrated, pursuant to the availability of the Owner and its representatives, by authorized representatives who are to instruct the Owner's designated personnel in the use, care, and maintenance of the equipment. NOTE: Attendance at the demonstration meeting is required of all manufacturers' designated representatives providing equipment under this Contract and is to occur at one meeting.
- F. Coordinate start-up of equipment with testing and balancing of the HVAC system. Ensure that the HVAC will be operating correctly, even during maximum equipment use.

- G. The FEC shall be responsible for scheduling the demonstration meeting. Each manufacturer's representative shall be present at this meeting:
1. Demonstrate to and instruct the Owner's designated personnel as to the operation, use, care, cleaning, and maintenance of all items of equipment supplied and respond to all questions and concerns by written response. Supply the Architect with an affidavit signed by the Owners or Food Service Manager/Director that this service was rendered and performed.
 2. Provide the Owner's designated representative with the name, address, and telephone number of a designee of each manufacturer and state which designee shall be responsible for quickly responding to warranty work 24 hours a day, 365 days a year. This is to be direct contact.
 3. The Owner may contact such warranty representative's designee directly, and such designee may respond without voiding any responsibility or warranties of the manufacturer, the FEC, the G.C. and/or the C.M. Service charges for this warranty representative, no matter what the resolution of the problem may be, shall be the responsibility of the manufacturer, the FEC, the G.C. and/or the C.M.
 4. In any event, the FEC shall be responsible to immediately pay upon invoice, charges by the warranty representative in order to keep the warranty representative responsive. Whether the plumbing, electrical, food service equipment, or other sub-contractors (or even the Owner) should be back charged will be resolved later.
 5. Provide the Owner's representative with two (2) booklets for each item of equipment furnished under this contract. This set shall be neatly bound in a three-ring binder, by FEC with the delivery of this booklet receipted at the time of delivery. The booklets shall contain:
 - a. Operation Maintenance Manuals.
 - b. Instructions.
 - c. Warranties.
 - d. Part lists of all bought-out items provided under this section.
 - e. List of names, addresses, telephone numbers, and emails of local authorized service agencies.
 - f. Where available, provided videos to show and detail the proper care and maintenance of equipment.
 6. Attendance at the one demonstration meeting is required of all manufacturers' representatives providing equipment under this contract. If for any reason an additional meeting must be scheduled the FEC will be responsible for all additional fees and costs incurred.
- H. After all connections to equipment have been completed, conduct the final test or tests of equipment in the presence of the Architect or authorized representative for a period of one.
- I. (1) hour minimum. Adjust and lubricate as required. Each piece of equipment with a heating device shall be tested for temperature control and/or thermostat functions; thermostats shall be re-calibrated as needed.
- J. Provide a training program by a Serve Safe certified culinary chef to consist of one (1) day within ten days of a start-up, showing all equipment and how it works with demonstrations.
1. The trainer shall monitor employees and demonstrate how to properly use equipment with live cooking.
 2. The service provided shall include abbreviated classes in Serve Safe and HACCP and the proper method for receiving and storing product.
 3. Training consists of a total of four (4) hours.

- K. The Contractor shall issue a letter, signed by all sub-contractors involved, and co-signed by the Owner's representative, stating the Owner or the Food Service Manager/Director and/or staff have been satisfactorily instructed in the use, operation, and minor maintenance of the equipment.

PART 10 - CORRECTION OF DEFECTS, SERVICES, GUARANTEES, AND RESPONSIBILITIES

10.1 GENERAL

- A. All equipment shall be delivered in an undamaged condition upon completion. FEC shall replace, at the Owner's, CAMACHO's and/or the Project Architect's discretion, or make satisfactory repairs to any item of equipment that fails to conform to the requirements of the Contract at the time and shall remedy any defects due to faulty materials or workmanship which appear within a period of one (1) year from start-up and demonstration of equipment.
- B. Items shall be tested and adjusted by skilled mechanics and this Contractor shall guarantee the material and workmanship of the equipment furnished by him under these specifications, for a period of one (1) year after acceptance by the Owner.
- C. All equipment, refrigeration systems, and ice makers shall have start-up and a two (2) year extended service warranty for parts and labor and a five (5) year extended warranty on compressors which will start on the date of Owner's acceptance. All additional warranties as noted in the itemized specification shall be factory-purchased warranties for each item; proof of warranties shall be provided. The cost of all warranties shall be included in the bid proposal and contract sum and shall serve as a prepaid service contract.
- D. Contractors who do not normally maintain local refrigeration service personnel shall be required to provide the Owner with a refrigeration service policy in writing from a local refrigeration service company that maintains a twenty-four (24) hour call service and that is acceptable to the Owner for a period of one (1) year at no additional expense to the Owner.
- E. Provide the Owner a listing of factory-authorized service agencies and copies of written service and warranty agreements on all items of equipment provided under this contract, excluding Owner furnished and/or existing items.
- F. Service contracts on refrigeration systems must be contracted by the FEC with authorized local service organizations capable of providing prompt and efficient service. Submit six copies of all service contracts, as specified herein, upon completion of the installation of the equipment to the Owner.

10.2 EXAMINATION OF PLANS AND SPECIFICATIONS

- A. Plans and specifications are furnished for the use of the FEC in preparing an itemized cost estimate and indicating the design intent of Camacho.
- B. It is the responsibility of the FEC to examine all documents, which include the contract drawings and specifications, to ensure there are no typographical errors, discrepancies in quantities, drafting errors, utility information, manufacturer and model numbers, options, etc. which would affect the outcome of a complete and professional bid. Should a model number no longer be available and/or has been replaced, the latest model shall be provided. All discrepancies and verification requests shall be brought to the attention of Camacho / Project Architect (PA) prior to the submittal of the bid and are to be addressed in the form of a written RFI to Camacho with a copy to the PA for interpretation. In the case these discrepancies and verifications are not brought to the attention of Camacho / Project Architect prior to the submittal of the bid, the FEC will be fully responsible to furnish and provide the equipment as represented by Camacho, within reason, at no additional cost to the Owner.

PART 11 - MISCELLANEOUS REQUIREMENTS**11.1 UNIFORM QUALITY**

- A. Custom-built items must be constructed by the same fabricator to ensure uniform quality and appearance.
- B. Similar type items of manufacture and/or prefabricated equipment must be the product of the same manufacturer.

11.2 IDENTIFICATION PLATES

- A. Each piece of equipment must have a suitable nameplate supplied by the manufacturer that is to include the name of the manufacturer and the electrical and/or utility demands.
- B. Each switch and/or control device shall have an approved nameplate indicating its function or purpose such as display shelf lights, frost plate compressor, and plate warmer.
- C. Indicator dials and other standard components of prefabricated equipment will be considered acceptable identification of their physical location clearly indicating the warmers and/or other equipment items that they control.
- D. All nameplates must be non-corrosive metal with engraved letters or have acid etched, phenolic and/or painted letters.

PART 12 - FOODSERVICE EQUIPMENT NOTES

- A. In each item of equipment hereinafter specified under the 'Itemized Specifications', these specifications shall identify each respective item by name, model number, accessories, required utilities, brochure data sheets, as well as list various component parts and warranty requirements provided for same.
- B. These items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance with that described in the General Specifications for these items and integrally constructed where applicable. It shall be intended that where buy-out (prefabricated) items are specified, the same shall be furnished with all the accessories as normally furnished by the manufacturer for these items.
 - 1. Also, in strict accordance with the current manufacturer's engineering data sheet for each respective item.
- C. It is the responsibility of the FEC to ensure that any products by manufacturers listed as being acceptable to the original specification meet the design and performance specifications of the prime specification in every way.
- D. The intent of the prime specification is to set forth the level of quality and features/options that are desired by the Owner. All features and options of the prime specification must be included with, and product substituted from the list of approved manufacturers.
- E. All cooking equipment shall have stainless steel exterior (unless otherwise specified).
- F. All gas fired equipment to have rear gas connects where applicable and automatic ignition.
- G. Provide POSI-SET devices at all rear casters of mobile cooking line equipment located below exhaust hoods.
- H. Reference Kitchen Floor Plan for the location of equipment. Obtain equipment of like families through the same manufacturer.

PART 13 - ITEMIZED SPECIFICATIONS**B1 – EVENT LEVEL BALLROOM 1****ITEM # B1-1 UNDER-COUNTER BUFFET WARMER****Quantity: Ten (10)****Manufacturer: CookTek****Model: 660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # B1-2 COLD SHELF, UNDERMOUNT**Quantity: Four (4)****Manufacturer: Hatco****Model: CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P, standard

ITEM # B1-3 BACK BAR COOLER, 4 DOOR**Quantity: One (1)****Manufacturer: Perlick Corporation****Model: BBS108**

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Stainless steel top - no tapping holes
- d. Condensing unit location: Left
- e. Condensing unit cover finish: Black vinyl coated
- f. End finish: Stainless steel, unfinished, both sides, standard
- g. Door type, first: solid, black vinyl/field laminated
- h. Door hinge location, first: Left
- i. Door handle, first: full length stainless steel handle, 24"
- j. Shelving style, first: (3) flat shelves
- k. Door type, second: solid, black vinyl/field laminated
- l. Door hinge location, second: Left
- m. Door handle, second: full length stainless steel handle, 24"
- n. Shelving style, second: (3) flat shelves
- o. Door type, third: solid, black vinyl/field laminated
- p. Door hinge location, third: Right
- q. Door handle, third: full length stainless steel handle, 24"
- r. Shelving style, third: (3) flat shelves
- s. Door type, fourth: solid, black vinyl/field laminated
- t. Door hinge location, fourth: Right
- u. Door handle, fourth: full length stainless steel handle, 24"

- v. Shelving style, fourth: (3) flat shelves
- w. Crisp White LED
- x. Model 57787 Casters (3-3/4"), set of (6)

ITEM # B1-4 **PORTABLE BAR**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **MOBS-66TE-S**

- a. Model MOBS-66TE-S Signature Series Mobile Bar, with hand sink, 66" total bartending width, 30" ice chest, 12" insulated bottle well, (1) 12" drainboard, 42" curved speed rail, 12" hand sink, LED bartender task lighting, 1.5 gallon water heater, water pump, fresh water tank, grey water tank, ice melt drain tank, 5" stainless steel casters (locking), 120v/60/1-ph, 13.3 amps, NEMA 5-15P, NSF
- b. Exterior color to be selected by arch / interiors.
- c. Bar top material & color to be selected by arch / interiors.

ITEM # B1-5 **POINT OF SALE**
Quantity: **Three (3)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # B1-6 **BACK BAR COOLER, 3 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS84**

- a. Model BBS84 Refrigerated Back Bar Cabinet, three-section, 84"W, self-contained refrigeration, 24.8 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Stainless steel top - no tapping holes
- d. Condensing unit location: Right
- e. Condensing unit cover finish: Black vinyl coated
- f. End finish: Stainless steel, unfinished, both sides, standard
- g. Door type, first: solid, black vinyl/field laminated
- h. Door hinge location, first: Left
- i. Door handle, first: full length stainless steel handle, 24"
- j. Shelving style, first: (3) flat shelves
- k. Door type, second: solid, black vinyl/field laminated
- l. Door hinge location, second: Right
- m. Door handle, second: full length stainless steel handle, 24"
- n. Shelving style, second: (3) flat shelves
- o. Door type, third: solid, black vinyl/field laminated
- p. Door hinge location, third: Right
- q. Door handle, third: full length stainless steel handle, 24"
- r. Shelving style, third: (3) flat shelves
- s. Crisp White LED
- t. Model 57787 Casters (3-3/4"), set of (6)

ITEM # B1-7 **BACK BAR COOLER, 2 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS60**

- a. Model BBS60 Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, 16 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/5 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 2.5 amps, NEMA 5-15P
- c. Stainless steel top - no tapping holes
- d. Condensing unit location: Right
- e. Condensing unit cover finish: Black vinyl coated
- f. End finish: Stainless steel, unfinished, both sides, standard
- g. Door type, first: solid, black vinyl/field laminated
- h. Door hinge location, first: Left
- i. Door handle, first: full length stainless steel handle, 24"
- j. Shelving style, first: (3) flat shelves
- k. Door type, second: solid, black vinyl/field laminated
- l. Door hinge location, second: Right
- m. Door handle, second: full length stainless steel handle, 24"
- n. Shelving style, second: (3) flat shelves
- o. Crisp White LED
- p. Model 57786 Casters, 3-3/4", set of (4)

ITEM # B1-8 **CLASSIC TABLE WITH HIDDEN RANGES**
Quantity: **Four (4)**
Manufacturer: **Spring USA**
Model: **CLASSIC TABLE**

- a. Model CLASSIC TABLE 84"L x 30"W x 34"H CLASSIC TABLE
SMARTSTONE TOP WITH WOOD EDGE
CHOICE IN COLOR AND FINISH OF SMARTSTONE
WILSONART 7954-12 NATURAL RIFT LAMINATE
(3) SM-651SS HIDDEN WARMERS - 5.4 AMPS EACH
20 AMP DEDICATED CIRCUIT REQUIRED
(1) POWERSTRIP
HIDDEN CONTROLS
GROMMET HOLE IN BOTTOM OF TABLE FOR CORDS
CASTERS

BC – EVENT LEVEL BUNKER CLUB

ITEM # BC-1 **UNDERBAR HANDSINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12HS**

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.

- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # BC-2 **UNDERBAR SINK UNITS**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS48M3-DBL**

- a. Model TS48M3-DBL TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 48"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on the left, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes 1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet (replaces TS43R)
- b. 6" backsplash
- c. (2) Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # BC-3 **POINT OF SALE**
Quantity: **Two (2)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Two (2) Model POS PROVIDED BY OPERATIONS

ITEM # BC-4 **UNDERBAR STORAGE CABINET**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF24SC**

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF Listed (replaces SC24)
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model DR24SC Field reversible door and lock set for 24"W storage cabinets
- f. Model SC-ES-L End Splash, left, for storage cabinets
- g. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # BC-4.1 **UNDERBAR STORAGE CABINET**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF18DB**

- a. Model TSF18DB TSF Series Underbar Drainboard, 18"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet (replaces TSF18 TSD18)
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032573-18 TSF Series 18"W Flat Top Drainboard Insert, no perforations, stainless steel construction.

ITEM # BC-5 **UNDERBAR BLENDER STATION W/SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BS**

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet (replaces TS12BLW)
- b. 6" Backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # BC-6 **UNDERBAR ICEWELL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS36IC**

- a. Model TS36IC TS Series Underbar Ice Bin/Cocktail Unit, modular, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash
- c. Model ICC36 Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel.

ITEM # BC-6.1 **SPEED RAIL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **SR-D36A**

- a. Model SR-D36A Speed Rail, double, 36" W, stainless steel construction, factory installed.

ITEM # BC-7 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS108**

- b. BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- c. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # BC-8 **EXPRESSO MACHINE**
Quantity: **One (1)**
Manufacturer: **By Owner**

- a. PROVIDED BY OWNER

ITEM # BC-9 **DROP-IN ICE WELL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **DI24IC**

- a. Model DI24IC Ice Chest, drop-in, 26"W x 19-1/4"D, 50 lb. ice capacity, includes 2-piece stainless steel sliding cover, 1/2" drain, stainless steel top & interior, galvanized exterior, NSF.

ITEM # BC-10 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Five (5)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # BC-11 **COLD SHELF**
Quantity: **Four (4)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P, standard

CKA – EVENT LEVEL COMMISSARY KITCHEN - AREA A

ITEM # CKA-1 **WALK-IN BULK FREEZER**
Quantity: **One (1)**
Manufacturer: **Thermo-Kool**
Model: **WIF**

- a. Model WIF THERMO-KOOL Walk-in Cooler/Freezer
25' 1" x 36' 6" x 9' 6" High
Insulation: 4" DURATHANE, all-urethane foamed-in-place (Class 1)
Exterior: Stucco Aluminum
Interior Walls: Stucco Aluminum
Interior Ceilings: White Stucco Aluminum
Interior Floors: Galvanized Steel
Cooler, Freezer with Floor - recessed by 8" for tile & grout
(1) 36" x 80" Flush Mounted Entrance Door(s), with hardware, Pilot light & switch assembly, vapor proof light & dial thermometer. NSF LISTED
(1) 5' 0" x 6' 8"H " Framed Opening
(2) Kason # 1806 LED light fixture at door(s)
(1) dial thermometer
(2) Center light above door
(2) Thermo-Kool TK4700 walk-in monitor system with TK4 panic switch, motion detector, battery backups, dry contacts and thermostatically controlled heater wires
(1) Stainless Steel to Interior & Exterior of Door & Frame
(1) Door(s) with (3) Hinges per door
(1) 14" x 14" peep window w/ heated frame & glass
(1) 48"H 1/8" Aluminum Treadplate kickplates and jamb guards int & ext
(1) Foot treadle(s)
(1) Curtron Polar Pro model PP-C-080-3680-IP vinyl swing door(s) w/ impact plates
(2) Pressure relief vent(s)
(6) Kason 48" LED light fixture(s)
(1) 8' x 100' Roll(s) of 6 mil polyethylene sheeting
Angle Walls
(1) Bluezone 2400
Ceiling & floor Splice
Ceiling suspension
Enclosure panels w/ removable access panel

Trim

1/8" Treadplate wainscot on exp. exterior 48" high (shipped loose for field installation)

(1) Curtron PP-C-080-6080- vinyl swing door w/ impact plates

ITEM # CKA-1.1 FREEZER EVAPORATOR COIL

Quantity: **Two (2)**

Manufacturer: **Thermo-Kool**

Model: **RL6E090DDA**

- a. (2) Model RL6E090DDA RL6E090DDA 208-230/60/1 coil (1.0 fan amps, 9.8 heater amps) with Dual Speed EC motor.

Accessories:

KE2 Evaporator Defrost Control w/ LLSV.

ITEM # CKA-1.2 FREEZER CONDENSING UNIT

Quantity: **Two (2)**

Manufacturer: **Thermo-Kool**

Model: **RW0650L4SEA**

- a. (2) Model RW0650L4SEA 3 1/2 HP, Remote Pre-Assembled Refrig. System Model RW0350L4SEA 208-230/60/3
Low Temperature, base, Scroll, Water-cooled, R448A, Std. Defrost Kit (10.9 Compressor RLA) each with 1 RL6E090DDA 208-230/60/1 coil (1.0 fan amps, 9.8 heater amps) with Dual.

Accessories:

- Heat Exchanger
- Suction line components
- Sealed Filter
- Water-regulating valve

ITEM # CKA-2 WALK-IN BULK COOLER

Quantity: **One (1)**

Manufacturer: **Thermo-Kool**

Model: **WIC**

- a. Model WIC SEE ITEM CKA-1

ITEM # CKA-2.1 COOLER EVAPORATOR COIL

Quantity: **Two (2)**

Manufacturer: **Thermo-Kool**

Model: **RL6A141ADA**

- a. (2) Model RL6A141ADA RL6A141ADA 115/60/1 coil (2.4 amps) with Dual Speed EC motor.

Accessories:

(2) KE2 Evaporator Defrost Control w/ LLSV

ITEM # CKA-2.2 COOLER CONDENSING UNIT

Quantity: **One (1)**

Manufacturer: **Thermo-Kool**

Model: **RW0400E4SEA**

- a. Model RW0400E4SEA 4 HP, Remote Pre Assembled Refrig. System Model RW0400E4SEA 208-230/60/3

Medium Temperature, base, Scroll, Water-cooled, R448A, Air Defrost Timer (18.4 Compressor RLA).

Accessories:

- Heat Exchanger
- Suction line components
- Sealed Filter
- Water-regulating valve

ITEM # CKA-2.3 FOOD PRESERVATION UNIT
Quantity: One (1)
Manufacturer: Evo America, LLC
Model: 10-BZ-2400FP

- a. Model 10-BZ-2400FP Bluezone Food Preservation for Walk-in Coolers, treats up to 15,000 cu. ft. of air per unit, (4) ozone generating UV bulbs, digital display screen, control panel, mounting rails/feet, 250 watts, 120v/60/1-ph, 3 amps, cETLus, ETL-Sanitation

ITEM # CKA-3 SPARE NO.

ITEM # CKA-4 DUNNAGE RACK
Quantity: Seven (7)
Manufacturer: Channel Manufacturing
Model: ES2048

- a. Model ES2048 Dunnage Rack, Tubular Dunnage Rack, Stainless Series, 48"W x 20"D x 12"H, Stainless Steel Construction, (4,000) lb. distributed weight capacity per shelf, Made in USA, NSF

ITEM # CKA-5 COLD STORAGE SHELVING
Quantity: Sixty (60) – (15 COMPLETE UNITS 4 SHELVES EACH)
Manufacturer: Metro
Model: 2160NK3

- a. Model 2160NK3 Quick Ship - Super Erecta® Shelf, wire, 60"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (60) Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKA-5.1 COLD STORAGE SHELVING
Quantity: Thirty-Two (32) – (8 COMPLETE UNITS 4 SHELVES EACH)
Manufacturer: Metro
Model: 2148NK3

- a. Model 2148NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (32) Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKA-5.2 **COLD STORAGE SHELVING**
Quantity: **Four (4) – (1 COMPLETE UNIT 4 SHELVES)**
Manufacturer: **Metro**
Model: **2142NK3**

- a. Model 2142NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (4) Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKA-5.3 **COLD STORAGE SHELVING**
Quantity: **Four (4) – (1 COMPLETE UNIT 4 SHELVES)**
Manufacturer: **Metro**
Model: **2136NK3**

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (4) Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKA-6 **PALLET STORAGE**
Quantity: **Two (2)**
Manufacturer: **By Owner**

- a. PROVIDED BY OWNER

ITEM # CKA-7 **CAN RACK**
Quantity: **Three (3)**
Manufacturer: **Channel Manufacturing**
Model: **CSR-156M**

- a. Model CSR-156M Can Rack, First In / First Out - Mobile, Heavy-Duty Series, 25.5"W x 42.25"D x 79"H, Aluminum Construction, (156) #10 Cans, Heavy-Duty 5"x2" Plate Casters (front are swivel : rear are rigid) model # CPS25U, Made in USA, NSF, 185lbs.
- b. Model /022 Accessories, Corner Bumper (Set of 2).
- c. Model /5B Accessories, Caster Brakes, Heavy-Duty (Set of 2).

ITEM # CKA-8 **DRY STORAGE SHELVING**
Quantity: **Fourty (40) – (8 COMPLETE UNITS 5 SHELVES EACH)**
Manufacturer: **Metro**
Model: **2160NK3**

- a. Model 2160NK3 Quick Ship - Super Erecta® Shelf, wire, 60"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (32) Model 86PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double

grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKA-9 SPARE NO.

ITEM # CKA-10 SPARE NO.

ITEM # CKA-90 STORAGE SHELVING
Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2148NK3

- a. Model 2148NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

CKB – EVENT LEVEL COMMISSARY KITCHEN – AREA B

ITEM # CKB-11 EXHAUST HOOD W/FIRE SYSTEM
Quantity: One (1)
Manufacturer: Accurex
Model: XBEW-474.00-S

- a. Model XBEW-474.00-S
 - A. Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18-gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of single wall construction. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant stainless steel including, but not limited to ducts, plenum, and brackets.
 - B. The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 in WC. Vapor proof, U.L.

- C. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.
- D. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.
- E. Continuous Capture - UL listed connection to join multiple sections.
- F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.
- G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.
- H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor
- I. 304 Stainless Steel inside and out. No galvanized metal.
- J. Provide fire cabinet on right end of hood.
- K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood where applicable.
- L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling.

ITEM # CKB-12 **ISLAND WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **IWT**

- a. Model IWT Island work table, all stainless steel construction, 3'-0" long X 2'-6" wide X 36" high. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges. Table to be fully welded construction with all welds ground and polished to a uniform finish. Table to be provided with stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet.
 - b. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
 - c. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-13 **FRENCH FRY WARMER**
Quantity: **One (1)**
Manufacturer: **Merco**
Model: **MCG2727NNN**

- a. Model MCG2727NNN CrispyMax™ Crisp & Ready Serving Station, countertop, triple lane, low profile, heated Therma-Lock™ convective airflow, on/off switch, LED indicator, removable food tray & crumb tray, includes (2) dividers, stainless steel construction, cULus, UL EPH Classified, Made in USA

ITEM # CKB-14 GAS FRYER, BATTERY
Quantity: Two (2)
Manufacturer: Henny Penny
Model: OFG322.0

- a. Model OFG322.0 OFG-322 Open Fryer, gas, 2 wells, 65 pound fat and 15 pound food capacity per well, stainless steel construction and rectangular fry pot, built-in filter system, basket supports, (4) casters (2 locking), cULus, UL EPH, CE, ENERGY STAR®
- b. Natural gas
- c. Station 1 control: C1 C1000 Computron = Computron® 1000 control with melt mode, idle mode, two 4-character LED displays per control
- d. Station 2 control: C1 C1000 Computron = Computron® 1000
- e. Without direct connect shortening disposal system plumbing
- f. Station 1: Full Basket, per well
- g. Station 2: Full Basket, per well
- h. Model 03629 Fryer Pot Cover, 32x full pot
- i. Model 03622 Crumb Catcher, for (2) and (3) well drain pans
- j. T&S Brass Model HG-2D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow & installation kit (includes restraining cable & ball valve), Posi-Set, 215,000 BTU/ hr minium flow capacity

ITEM # CKB-15 REFRIGERATED EQUIPMENT STAND
Quantity: One (1)
Manufacturer: Delfield
Model: F2996CP

- a. Model F2996CP Refrigerated Low-Profile Equipment Stand, 96-1/4"W x 31-47/50"D x 24"H, three-section, (6) drawers (pans not included), marine edge stainless steel top & drawer fronts, front non-spill edge, ABS interior sides, 4" casters, side-mounted refrigeration system with electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/4 hp, cUL, UL, NSF

ITEM # CKB-16 GRIDDLE
Quantity: One (1)
Manufacturer: Vulcan
Model: VCCG48-AR

- a. Model VCCG48-AR Heavy Duty Griddle, countertop, gas, 48" W x 24" D cooking surface, 1" thick chrome plate, (4) burners, solid state thermostat every 12", atmospheric type "U" shaped aluminized steel burners, electronic spark ignition & pilot protection, wire knob guards, (1) drawer, includes: palmetto brush, scraper & blade, stainless steel front, sides, front top ledge, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 120,000 BTU, CSA, ENERGY STAR®, NSF
- b. Natural gas
- c. 120v/50/60/1-ph, 2 amp, NEMA 5-15P
- d. T&S Brass Model HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow,

ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity

- e. T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

ITEM # CKB-17 **CHARBROILER**
Quantity: **One (1)**
Manufacturer: **Vulcan**
Model: **VACB47**

- a. Model VACB47 Achiever Charbroiler, countertop, 46-7/8", (8) 17,000 BTU cast iron burners, infinite heat control valves, fully welded chassis, (2) drip trays, stainless steel front, sides & top trim, backsplash & grease trough, 4" adjustable legs, 136,000 BTU, CSA, NSF
- b. Natural gas
- c. T&S Brass Model HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity
- d. T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

ITEM # CKB-18 **HD RANGE, 36", 6 OPEN BURNERS**
Quantity: **Two (2)**
Manufacturer: **Vulcan**
Model: **V6B36C**

- a. Model V6B36C V Series Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, cast iron grates, convection oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 242,000 BTU, CSA, NSF
- b. Natural gas (specify elevation if over 2,000 ft.)
- c. Model PRESREG-NA11/4 1-1/4" NPT pressure regulator (Natural gas)
- d. 1-1/4" rear gas connection, standard
- e. Rear gas connection: cap & cover, both ends
- f. 115v/60/1-ph, 4.0 amp, fan motor voltage, cord & plug, standard
- g. Model V36RR Reinforced Riser, for standard or convection ovens.
- h. Model CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks)
- i. T&S Brass Model HG-2F-48SK Safe-T-Link Gas Connector Kit, 1-1/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 818,000 BTU/ hr minium flow capacity
- j. T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

ITEM # CKB-19 **SALAMANDER BROILER, GAS**
Quantity: **Two (2)**
Manufacturer: **Vulcan**
Model: **36IRB-N**

- a. Model 36IRB-N Salamander Broiler, natural gas, 36" wide, 30,000 BTU heavy duty infrared burner, dual control, (6) grid positions, removable pan, stainless steel front, top & sides, 3/4" gas connection & pressure regulator
- b. Range mount
- c. Model V36RR Reinforced Riser, for standard or convection ovens
- d. Model PLUMBIN-KIT Inter-plumbing gas connection kit (requires rear gas connection on range), for connecting 36RB/36IRB to heavy duty V-Series ranges
- e. Model BOTTOM-SLMNDR Stainless bottom panel (required with wall bracket)
- f. Model BACK-SLMNDR Stainless back panel
- g. T&S Brass Model HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity.

ITEM # CKB-20**Quantity:****Manufacturer:****Model:****TILTING SKILLET BRAISING PAN, ELECTRIC****Two (2)****Cleveland Range****SEL40T1**

- a. Model SEL40T1 PowerPan™ Tilting Skillet, electric, 40-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, with easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, stainless steel construction with open leg frame, 208v/60/3-ph, UL, CE, NSF
- b. 480v/60/3-ph, 18kW, 21.7 amp
- c. Standard controls, temperature control dial, LED ON indicator light, main power switch, standard
- d. Model TD2SK 2" tangent draw-off valve, front mounted left side
- e. Model PCS Pan Carrier, for floor models
- f. Model DKFS Double Pantry Skillet Filler, with 60" hose+
- g. Model FBST1 Faucet Bracket for T1 series floor model skillets
- h. Model FSSK Food Strainer, 30 & 40 gallon, for braising pans

ITEM # CKB-21**Quantity:****Manufacturer:****Model:****FLOOR TROUGH****One (1)****Atlanta Custom Fabricators****FT**

- a. Model FT Stainless steel floor trough, 9'-0" long x 2'-0" wide, 5" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., stainless steel subway grating of 3/16" X 1" bar anti-splash drain pan with built-in pitch toward drain. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-22**Quantity:****Manufacturer:****Model:****MULTI-COOK OVEN****Two (2)****Alto-Shaam****VMC-F3E**

- a. Model VMC-F3E Vector® F Series Multi-Cook Oven, electric, (3) individually controlled cooking chambers, holds (6) half-size sheet pans (3) full sized sheet pans, programmable touch screen controls with Structured Air Technology®, double pane glass door, interior

LED cavity lighting, includes: (1) wire rack & (2) jet plates per cooking chamber, USB port, stainless steel construction, 4" adjustable legs, cULus, UL EPH Classified, Made in USA

- b. 208-240v/60/3-ph, 11.1-14.4 kW, 31-35 amps, No cord & plug
- c. Simple controls, standard
- d. Model 5031521 Stacking Bracket, for F-Series
- e. Stacking with legs, standard

ITEM # CKB-22.1 MULTI-COOK OVEN

Quantity: **Two (2)**

Manufacturer: **Alto-Shaam**

Model: **VMC-F4E**

- a. Model VMC-F4E Vector® F Series Multi-Cook Oven, electric, (4) individually controlled cooking chambers, holds (8) half-size sheet pans (4) full sized sheet pans, programmable touch screen controls with Structured Air Technology®, double pane glass door, interior LED cavity lighting, includes: (1) wire rack & (2) jet plates per cooking chamber, USB port, stainless steel construction, 4" adjustable legs, cULus, UL EPH Classified
- b. 208-240v/60/3-ph, 14.8-19.2 kW, 41-46 amps, No cord & plug
- c. Simple controls, standard
- d. Model 5031521 Stacking Bracket, for F-Series
- e. Model 5025815 Mobile Base, 6"H (15cm), stainless steel, with casters, for all models

ITEM # CKB-23 SPARE NO.

ITEM # CKB-24 SPARE NO.

ITEM # CKB-25 SPARE NO.

ITEM # CKB-26 1 COMPARTMENT SINK PREP TABLE

Quantity: **One (1)**

Manufacturer: **Atlanta Custom Fabricators**

Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 8'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 18" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Stainless steel sink cover. Provide stainless steel skirt to cover sink bowl.
- c. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-26.1 FAUCET
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231-CR

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CKB-27 ISLAND WORK TABLE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: IWT

- a. Model IWT Island work table, all stainless steel construction, 6'-0" long X 2'-6" wide X 36" high. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges. Table to be fully welded construction with all welds ground and polished to a uniform finish. Table to be provided with stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet.
- b. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-28 REFRIGERATED PREP TABLE
Quantity: Two (2)
Manufacturer: Delfield
Model: 18672PDLP

- a. Model 18672PDLP LiquiTec® Refrigerated Pizza Table, two-section, 72" W, (6) 12" x 20" pan capacity, (2) doors, (2) 1/1 GN shelves, stainless steel removable hinged covers, 17" polyurethane cutting board, flush mount LiquiTec® raised rails, on/off switch, 18 gauge stainless steel top, stainless steel construction, 4" casters, self-contained side-mounted refrigeration system, R290 refrigerant, 1/5 & 1/3 HP, cUL, UL, NSF
- b. 115v/60/1-ph, 12.7 amps, NEMA 5-20P, standard
- c. Model 505B-72 Stainless steel back, for 72" table

ITEM # CKB-29 REACH-IN FREEZER
Quantity: One (1)
Manufacturer: Delfield
Model: GAF2P-S

- a. Model GAF2P-S Specification Line® Freezer, Reach-In, two-section, 46.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), (6) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.68 HP, 115v/60/1-ph, 10.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Model AS000-AXC-003P Stainless steel back (2 section)
- d. Set of (4) 5" locking casters, standard

ITEM # CKB-30 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 4'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 4" left end splash with 1" return on 45 degree angle, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-31 **1 COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 7'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowl.
- c. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-31.1 **FAUCET**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-0231-CR**

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CKB-32 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**

Model: WMO

- a. Model WMO Wall mounted over shelf, 7'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-32.1 WALL MOUNTED OVER SHELF**Quantity: One (1)****Manufacturer: Atlanta Custom Fabricators****Model: WMO**

- a. Model WMO Wall mounted over shelf, 7'-0" long X 14"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-33 REFRIGERATED PREP TABLE**Quantity: One (1)****Manufacturer: Delfield****Model: 18672PDLP**

- a. Model 18672PDLP LiquiTec® Refrigerated Pizza Table, two-section, 72" W, (6) 12" x 20" pan capacity, (2) doors, (2) 1/1 GN shelves, stainless steel removable hinged covers, 17" polyurethane cutting board, flush mount LiquiTec® raised rails, on/off switch, 18 gauge stainless steel top, stainless steel construction, 4" casters, self-contained side-mounted refrigeration system, R290 refrigerant, 1/5 & 1/3 HP, cUL, UL, NSF.

ITEM # CKB-34 WALL MOUNTED OVER SHELF**Quantity: One (1)****Manufacturer: Fabricated****Model: WMO**

- a. Model WMO Wall mounted over shelf, 6'-0" long X 14"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.
- c.

ITEM # CKB-35 REACH-IN REFRIGERATOR**Quantity: One (1)****Manufacturer: Delfield****Model: GAR2P-S**

- a. Model GAR2P-S Specification Line® Refrigerator, Reach-In, two-section, 46.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), (6) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon

refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®

- b. Left door hinged on left, right door hinged on right, standard
- c. Set of (4) 5" locking casters, standard

ITEM # CKB-36 **HAND SINK**
Quantity: **Three (3)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CKB-37 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 7'-6" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash and left end splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-38 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 7'-6" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-38.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 7'-6" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2",

supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

- b. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-39 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 6'-8" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash and left end splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. (1) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-40 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 6'-8" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-40.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 6'-8" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-41 **SPARE NO.**

ITEM # CKB-42 **SPARE NO.**

ITEM # CKB-43 **WALL MOUNTED OVER SHELF**
Quantity: **Two (2)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 4'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-44 **HOSE REEL**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-7242-10**

- a. Model B-7242-10 Hose Reel System, open, 3/8" x 50' hose with extended spray wand, with ratcheting system & adjustable hose bumper, epoxy coated steel
- b. Model B-1433-LR Hose Reel Supply System, 8" wall mount mixing faucet, adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color coded indexes, EasyInstall 16" and rigid 40" risers, continuous pressure vacuum breaker, 3/8"NPT x 36" flexible water hose connector with stainless steel quick disconnect, (2) 2-3/8" wall brackets, 1/2" NPT

ITEM # CKB-45 **FLOOR TROUGH**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **FT**

- a. Model FT Stainless steel floor trough, 4'-0" long X 1'-6" wide, 2" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., removable washable 1" X 1/4" fiber grate. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-46 **ICE MACHINE FLAKER**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **F-1501MWJ**

- a. Model F-1501MWJ Ice Maker, Flake-Style, 30"W, water-cooled, self-contained condenser, production capacity up to 1624 lb/24 hours at 70°/50° (1410 lb AHRI certified at 90°/70°), stainless steel finish, Advanced CleanCycle24™, R-404A refrigerant, 208-230v/60/1-ph, 15.4 amps, NSF, UL
- b. Model B-1500SS ITEM 46.1 - Ice Bin, 60"W, hinged bottom door & top view windows, 1500-lb ice storage capacity, for top-mounted ice maker, stainless steel construction, universal top included, stainless steel legs, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation
- c. Model HS-2111 Stainless Cover/Separator, 11.3" x 26.2"
- d. Model LP-6 LEG Leg Package, (4) x 6" stainless steel legs
- e. Model HS-5607 Scoop Holder Kit

- f. Model H9320-51 ITEM 46.2 - Water Filtration System, single configuration

ITEM # CKB-47 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CKB-48 **OYSTER SHUCKING WORK TABLE**
Quantity: **Two (2)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **OSWT**

- a. Model OSWT Oyster shucking work table, all stainless steel construction, 8'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash and left end splash 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flange feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Table to be provided with insulated oyster shucking iced pan, 3'-2" long X 2'-0" wide X 12" deep, NSF7 approved. Unit to be constructed of 16 gauge type 304 stainless steel interior and exterior with 2" thick insulation, 1" drain fitting and 16 gauge stainless steel removable perforated false bottom (18" long sections max). Unit top to be fully welded to and integral with stainless steel counter top provided with 1-1/2" stainless steel perimeter flange. Interior to be provided with (2) 16 gauge stainless steel removable dividers with hemmed edges to be set in stainless steel fixed channels set in iced pan.
- c. Table to be provided with insulated oyster sink, 20" long X 18" wide X 14" deep, all type 304 stainless steel construction, double pan with 1-1/2" insulation, integrally welded to top. Interior to be 14 gauge stainless steel, exterior to be 16 gauge stainless steel. Tank to be provided with a removable stainless steel scrap basket set in a recessed stainless steel housing with a T&S Brass #B-3950-01 waste valve twist handle and overflow assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide sink with stainless steel removable perforated false bottom (18" long sections max.).
- d. Table to be provided with cutting board, size per plan X 1" thick anti-bacteria white composite. Cutting board to be non-porous, high density material for food processing applications designed with scratch resistance, to not absorb moisture, bacteria or odors. Material to be NSF, FDA and USDA compliant. Cutting board to be provided with 4"X1" cut-out, 1" from edge and centered.
- e. To store cutting board under counter, provide 2 sets of 16 gauge type 304 stainless steel 1" U-shaped channels welded to legs at location shown on drawings. Channels to be length of cutting board with closed end to act as stop.
- f. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- g. Provide 8" x 8" cut out in undershelf for plumbing drain at oyster sink.
- h. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.**

ITEM # CKB-48.1 **PRE-RINSE W/ FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**
Model: **B-0133-12ACBJST**

- a. Model B-0133-12ACBJST Pre-Rinse Unit, with add-on faucet, splash/wall mount, 8" OC, 44" flexible stainless steel hose with B-0107-J-SMV spray valve, 18" riser, add-on faucet with 12" swing spout (includes 2.2 gpm VR aerator), lever handles, Cerama cartridges with check valves, 6" wall bracket, accessory fitting tee & pre-rinse swivel, low lead

ITEM # CKB-49 **UNIVERSAL ROLL-IN RACK**
Quantity: **Twenty-Three (23)**
Manufacturer: **Cres Cor**
Model: **207UA12AC**

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # CKB-50 **WALK-IN COOLER (SEAFOOD)**
Quantity: **One (1)**
Manufacturer: **Thermo-Kool**
Model: **WIC**

- a. Model WIC 9' 6" x 21' 0" x 9' 6" High
Insulation: 4" DURATHANE, all-urethane foamed-in-place (Class 1)
Exterior: Stucco Aluminum
Interior Walls: Stucco Aluminum
Interior Ceilings: White Stucco Aluminum
Interior Floors: Galvanized Steel
Coolers with Floor - recessed by 8" for tile & grout
(3) 36" x 80" Flush Mounted Entrance Door(s), with hardware, Pilot light & switch assembly, vapor proof light & dial thermometer. NSF LISTED
(3) Stainless Steel to Interior & Exterior of Door, Stainless Steel to Interior & Exterior of Frame
(3) Door(s) with (3) Hinges per door
(3) Kason # 1806 LED light fixture at door(s)
(3) Thermo-Kool TK4700 walk-in monitor system with TK4 panic switch, motion detector, battery backups, dry contacts and thermostatically controlled heater wires
(3) 14" x 14" peep window w/ heated frame & glass
(3) 48"H 1/8" Aluminum Treadplate kickplates and jamb guards int & ext
(3) Foot treadle(s)
(3) Curtron Polar Pro model PP-C-080-3680-IP vinyl swing door(s) w/ impact plates
(3) Center light above door
(3) 48" LED light fixture(s) w/ bulbs
(1) 8' x 100' Roll(s) of 6 mil polyethylene sheeting
(2) Bluezone 2400
Enclosure panels w/ removable access panel
Trim
1/8" Treadplate wainscot on exp. exterior 48" high (shipped loose for field installation)

ITEM # CKB-50.1 COOLER EVAPORATOR COIL
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RL6A094ADA

- a. Model RL6A094ADA RL6A094ADA 115/60/1 coil (1.6 amps) with Dual Speed EC motor.
Accessories:
KE2 Evaporator Defrost Control w/ LLSV

ITEM # CKB-50.2 COOLER CONDENSING UNIT
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RWO151E4SEA

- a. Model RWO151E4SEA 1 1/2 HP, Remote Pre-Assembled Refrig. System Model RWO150E4SEA 208-230/60/3
Medium Temperature, base, Scroll, Water-cooled, R448A, Air Defrost Timer (9.3 Compressor RLA).
Accessories:
- Heat Exchanger.
- Water-regulating valve
- Suction line components
- Sealed Filter

ITEM # CKB-50.3 FOOD PRESERVATION UNIT
Quantity: One (1)
Manufacturer: Evo America, LLC
Model: 10-BZ-2400FP

- a. Model 10-BZ-2400FP Bluezone Food Preservation for Walk-in Coolers, treats up to 15,000 cu. ft. of air per unit, (4) ozone generating UV bulbs, digital display screen, control panel, mounting rails/feet, 250 watts, 120v/60/1-ph, 3 amps, cETLus, ETL-Sanitation

ITEM # CKB-51 WALK-IN COOLER (DAILY USE)
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: WIC

- a. Model WIC SEE ITEM 50

ITEM # CKB-51.1 COOLER EVAPORATOR COIL
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RL6A094ADA

- a. Model RL6A094ADA RL6A094ADA 115/60/1 coil (1.6 amps) with Dual Speed EC motor.
Accessories:
KE2 Evaporator Defrost Control w/ LLSV

ITEM # CKB-51.2 COOLER CONDENSING UNIT
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RWO151E4SEA

- a. Model RWO151E4SEA 1 1/2 HP, Remote Pre Assembled Refrig. System Model RWO150E4SEA 208-230/60/3
Medium Temperature, base, Scroll, Water-cooled, R448A, Air Defrost Timer (9.3 Compressor RLA).
Accessories:
- Heat Exchanger.
- Water-regulating valve
- Suction line components
- Sealed Filter

ITEM # CKB-51.3 FOOD PRESERVATION UNIT
Quantity: One (1)
Manufacturer: Evo America, LLC
Model: 10-BZ-2400FP

- a. Model 10-BZ-2400FP Bluezone Food Preservation for Walk-in Coolers, treats up to 15,000 cu. ft. of air per unit, (4) ozone generating UV bulbs, digital display screen, control panel, mounting rails/feet, 250 watts, 120v/60/1-ph, 3 amps, cETLus, ETL-Sanitation

ITEM # CKB-52 COLD STORAGE SHELVING
Quantity: Sixteen (16) (4 COMPLETE UNITS 4 SHELVES EACH)
Manufacturer: Metro
Model: 2148NK3

- a. Model 2148NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
b. (16) Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKB-52.1 COLD STORAGE SHELVING
Quantity: Four (4) (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2136NK3

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
b. (4) Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CKB-53 ROLL-IN HEATED CABINET
Quantity: Two (2)
Manufacturer: Delfield
Model: GAHRI2-S

- a. Model GAHRI2-S Specification Line® Heated Cabinet, Roll-In, two-section, 76.5 cubic feet capacity, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, 1" tall

- stainless steel ramp, stainless steel exterior front, sides & interior, 208-240v/60/1-ph, 10.5 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
 - c. Full height solid doors, standard
 - d. Model AS269-AFJ-0043 Raised Ramp, for roll in/roll thru, standard

ITEM # CKB-54 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 7'-6" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-55 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 7'-6" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-55.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 7'-6" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-56 **1 COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 8'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowl.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-56.1 FAUCET
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231-CR

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CKB-57 ELECTRIC FOOD CUTTER
Quantity: One (1)
Manufacturer: Hobart
Model: 84186-1

- a. Model 84186-1 Food Cutter with #12 attachment hub, 18" diameter stainless steel bowl 20 RPM, double stainless steel knives 1725 RPM, bowl cover with safety interlock, push/pull on/off switch, one-piece burnished aluminum housing, 3" legs, 115v/60/1-ph, 1 HP, 6' cord with plug

ITEM # CKB-58 HAND SINK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CKB-59 SPARE NO.

ITEM # CKB-60 SPARE NO.

ITEM # CKB-61 DISPOSER
Quantity: One (1)
Manufacturer: Salvajor
Model: 200-SA-6-WSP

- a. Model 200-SA-6-WSP Water Saving Package with Operator Sensor, Disposer, Sink Assembly, 6-1/2" sink collar, 2 Hp motor, start/stop push button, drain/flush/time delay, automatic reversing & water saving with safety line disconnect ARSS-LD control, includes fixed nozzle, chrome plated vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, CE
- b. 208v/60/3-ph, 6.6 amps
- c. Model 980105 Mounting bracket for ARSS-2, ARSS, ARSS-LD & WSP
- d. Model DP Stainless steel dejamming prong

ITEM # CKB-62 **SALAD / VEGETABLE DRYER**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **SALD-1**

- a. Model SALD-1 Shellematic® Salad Dryer, capacity (20) gallons, stainless steel exterior & lid, polyurethane interior, unit completely enclosed, watertight motor, 1-1/2" drain, adjustable on/off timer with cycles up to 5 minutes, cord & plug included, 4" locking stem casters, 1/6 HP, 115v/60/1-ph, 2.7 amp, NEMA 5-15P, cUL, UL, NSF

ITEM # CKB-63 **FOOD PROCESSOR, BENCHTOP / COUNTERTOP**
Quantity: **Two (2)**
Manufacturer: **Robot Coupe**
Model: **R2N**

- a. Model R2N Commercial Food Processor, 3 liter gray polycarbonate bowl with handle, vegetable prep attachment with external ejection, kidney-shaped opening, includes: (1) "S" blade (27055), (1) 2mm grating disc (27577), (1) 4mm slicing disc (27566), continuous feed, bowl attachment designed for vertical cutting & mixing, on/off & pulse switch, single speed, 1725 RPM, 120v/60/1-ph, 7.0 amps, 1 HP, NEMA 5-15P, cETLus, ETL-Sanitation

ITEM # CKB-64 **2-COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **2CSPT**

- a. Model 2CSPT Prep table with 2-Compartment Sink, 10'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sinks to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. Disposer option:
Right sink to be 10" deep with modified drain opening to accept disposer and mounting hardware, Item #CKB-61, as shown on plan and hereinafter specified. Lever handle waste and rear connect overflow to be deleted from sink.
- d. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree

angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

- e. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-64.1 PRE-RINSE W/ FAUCET

Quantity: **One (1)**

Manufacturer: **T&S Brass**

Model: **B-0133-12ACBJST**

- a. Model B-0133-12ACBJST Pre-Rinse Unit, with add-on faucet, splash/wall mount, 8" OC, 44" flexible stainless steel hose with B-0107-J-SMV spray valve, 18" riser, add-on faucet with 12" swing spout (includes 2.2 gpm VR aerator), lever handles, Cerama cartridges with check valves, 6" wall bracket, accessory fitting tee & pre-rinse swivel, low lead

ITEM # CKB-65 WALL MOUNTED OVER SHELF

Quantity: **One (1)**

Manufacturer: **Atlanta Custom Fabricators**

Model: **WMO**

- a. Model WMO Wall mounted over shelf, 3'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

- b. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-65.1 WALL MOUNTED OVER SHELF

Quantity: **Two (2)**

Manufacturer: **Atlanta Custom Fabricators**

Model: **WMO**

- a. Model WMO Wall mounted over shelf, 3'-0" long X 14"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

- b. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-66 POT FILLER

Quantity: **One (1)**

Manufacturer: **T&S Brass**

Model: **B-0605-CR**

- a. Model B-0605-CR Pot & Kettle Filler Faucet, wall mount, single hole, 4-arm handle, ceramic cartridge, vacuum breaker, 68" stainless steel hose, self closing hook, low lead, 1/2" NPT, NSF

ITEM # CKB-67 VERTICAL CUTTER/MIXER

Quantity: **One (1)**

Manufacturer: **Hobart**

Model: **HCM450-3**

- a. Model HCM450-3 460/60/3 (requires 20 amp service, 11 amps drawn); Cutter Mixer; includes Cut-Mix attachment, Knead-Mix attachment, Strainer Basket, & Mixing Baffle arm.

ITEM # CKB-68 **FLOOR TROUGH**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **FT**

- a. Model FT Stainless steel floor trough, 3'-0" long x 1'-0" wide, 5" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., stainless steel subway grating of 3/16" X 1" bar anti-splash drain pan with built-in pitch toward drain. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-69 **SLICER TABLE**
Quantity: **One (1)**
Manufacturer: **Bizerba**
Model: **SLICER-TABLE-315**

- a. Model SLICER-TABLE-315 Equipment Stand, mobile, 27.9"W x 32.25"D x 31.75"H, 600 lb. capacity, coved-upward edge on all four sides of table-top, 14-gauge stainless steel top, (4) predrilled mounting holes, combination handle/remote sharpener holder, (6) 18" x 26" pan capacity, 2.375" tray slide spacing, side lift arm for mobility or lock in place, (1) fixed stainless steel bottom shelf with 3" center drain, stainless steel welded construction, (4) high friction pad feet with retractable casters, NSF, Made in USA.

ITEM # CKB-70 **MEAT SLICER**
Quantity: **One (1)**
Manufacturer: **Bizerba**
Model: **GSP HD I 150-GCB**

- a. Model GSP HD I 150-GCB Automatic Heavy Duty Illuminated Safety Slicer, 13" Grooved Cheese Blade, product fence, 3-speeds, 3-strokes, servo assist, 8-safety interlocks, seamless anodized aluminum construction, high carriage 25° incline towards operator, 40° gravity feed, thumb guard 5.8" W, remote sharpener with spring-loaded dial, slice thickness 0-0.94", VFD-motor, 120v/60/1-ph, 2.6 amps, 0.24kW, cord with NEMA 5-15P, ETL-Sanitation, UL-157 gaskets & seals, cETLus, DGUV safety tested

ITEM # CKB-71 **2-COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **2CSPT**

- a. Model 2CSPT Prep table with 2-Compartment Sink, 10'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.

- b. Sinks to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. (2) Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-71.1 FAUCET
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231-CR

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CKB-72 WALL MOUNTED OVER SHELF
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: WMO

- a. Model WMO Wall mounted over shelf, 10'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-72.1 WALL MOUNTED OVER SHELF
Quantity: Two (2)
Manufacturer: Atlanta Custom Fabricators
Model: WMO

- a. Model WMO Wall mounted over shelf, 10'-0" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-73 SPARE NO.

ITEM # CKB-74 SPARE NO.

ITEM # CKB-75 MOBILE WORK TABLE
Quantity: Four (4)
Manufacturer: Atlanta Custom Fabricators
Model: MWT

- a. Model MWT Mobile work table, all stainless steel construction, 6'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edge. Stainless steel cross bracing, stainless steel legs and (4) 5" diameter non-marking polyurethane swivel casters, (2) with brakes.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-76 **CAN OPENER**
Quantity: **One (1)**
Manufacturer: **Edlund**
Model: **1**

- a. Model 1 Can Opener, manual, #1™ with plated base (for cans up to 11" tall) "Old Reliable"™

ITEM # CKB-77 **PORTION SCALE**
Quantity: **Two (2)**
Manufacturer: **Alfa International**
Model: **APW-10**

- a. Model APW-10 CAS Portion Control Scale, compact, portable, 10 lb. x 0.005 lb., 9.4" x 8.9" stainless steel platter, LCD display, AC adapter 1.5v or (6) "C" battery operated (not included), ABS plastic & metal housing, replaces OEM PWII-10

ITEM # CKB-78 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CKB-79 **60 QT MIXER**
Quantity: **One (1)**
Manufacturer: **Hobart**
Model: **HL600-2STD**

- a. Model HL600C-2STD 380-460/50/60/3 Mixer; with bowl, beater, "D" whip, & spiral dough arm; US Correctional Facility configuration - Legacy Correctional Planetary Mixer, 3.0 HP, 60 quart, (4) fixed speeds plus stir speed, gear-driven transmission, 20-Minute SmartTimer™, power bowl lift, stainless steel bowl, "B" beater, "D" wire whip, "ED" dough hook, stainless steel bowl guard
- b. Model TRUCK-HL1486 Legacy® Mixer Bowl Truck.

ITEM # CKB-80 **EQUIPMENT STAND**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**

Model: MT-MS-300

- a. Model MT-MS-300 Mixer Table, mobile, 30"W x 30"D x 28H" 14/304 stainless steel top, stainless steel base, aluminum pan rack with 2" spacing, pan rack accommodates (6) 18" x 26" pans, (4) 5" swivel casters (2 braked), NSF

ITEM # CKB-81 20 QT MIXER**Quantity: One (1)****Manufacturer: Hobart****Model: HL200-1STD**

- a. Model HL200-1STD 100-120/50/60/1; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug.

ITEM # CKB-82 BAKER'S WORK TABLE**Quantity: One (1)****Manufacturer: Atlanta Custom Fabricators****Model: BWT**

- a. Model BWT Work table, all stainless steel construction, 8'-0" long X 3'-0" deep X 36" high. Top to be 14 gauge type 304 stainless steel with an 8" back and end splashes with 2" return on 45 degree angle, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet (stainless steel flange feet as required). Front edge to be provided with 14 gauge type 304 stainless steel reverse 3" deep X 1-1/2" rolled rim flour catch running the full length of table. All exposed back and end splashes to be enclosed, fully welded, ground and polished. Table to be fully welded construction with all welds ground and polished to a uniform finish.
- b. Model TMOS Stainless steel table mounted over shelf, 8'-0" long X 1'-0" wide. Shelf to be 14 gauge type 304 stainless steel, supported by stainless steel tubular uprights fully welded to shelves, to pass through backsplash and secured to table framework using stainless steel fasteners and sealed to backsplash, with flanges fully welded to table top, ground and polished.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-83 INGREDIENT BIN**Quantity: Four (4)****Manufacturer: Cambro****Model: IBS20148**

- a. Model IBS20148 Ingredient Bin, mobile, 21 gallon capacity, molded polyethylene with sliding cover, scoop holder included (scoop sold separately), (4) 3" heavy duty casters (2 front swivel, 2 fixed), with bin securely attached to base plate, white with clear cover, NSF
- b. Model SCP12CW135 Camwear® Scoop, 12 oz., polycarbonate, clear, NSF

ITEM # CKB-84 EXHAUST HOOD W/ FIRE SYSTEM**Quantity: One (1)****Manufacturer: Accurex****Model: XXEW-174**

- a. Model XXEW-174

A. Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front. Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided.

B. The hood(s) exterior shall be constructed of a minimum of 18 gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3-inch air space is provided to meet NFPA® clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

C. The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Accurex, in sufficient number and size to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

D. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.

E. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.

G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.

H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor

I. 304 Stainless Steel inside and out. No galvanized metal.

J. Provide fire cabinet on left end of hood.

K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood where applicable.

L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling.

ITEM # CKB-85 **SMOKER OVEN**
Quantity: **One (1)**
Manufacturer: **Cookshack**
Model: **FEC750SS**

- a. Model FEC750SS Fast Eddy's™ Rotisserie Smoker, wood pellets, 750 lbs. per load capacity, IQ5 digital controller with (8) programs, alarm cycle & USB, auto-start, (2) convection fan, (15) stainless steel rotisserie grills/racks, 80 lbs. hopper, stainless steel construction, includes: (5) grill rack baskets, (4) casters, 160 lbs. pellets, foot pedal & Cookshack Spice Kit, 1800 watts, 15.0 amps, 120v, 108,000 BTU pellet burner, power cord, NSF, cULus. UNIT IS FULLY ELECTRIC.

ITEM # CKB-86 **ROLL-IN COMBI OVEN**
Quantity: **One (1)**
Manufacturer: **RATIONAL**
Model: **ICP 20-FULL E 480V 3 PH (LM100GE)**

- a. Model ICP 20-FULL E 480V 3 PH (LM100GE) (CG1ERRA.0000228) iCombi Pro® 20-Full Size Combi Oven, electric, (20) 18" x 26" sheet pan or (40) 12" x 20" steam pan or (20) 2/1 GN pan capacity, mobile oven rack & (10) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 480v/60Hz/3-ph, 81.7 amps, 67.9 kW, IPX5, UL, cULus, NSF, ENERGY STAR-®
- b. Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
- c. Model 9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip).
- d. Model 9999.2202 RCI RATIONAL Certified Installation, new certified installation for each electric floor iCombi, 100 miles (200 round-trip) included.
- e. Model 8720.1563US Installation Kit, for electric iCombi/SCC/CMP 62 (208/60Hz/3ph & 240/60Hz/3ph); electric iCombi/SCC/CMP 202 (480/60Hz/3ph)
- f. Model 1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CLX filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
- g. Model 9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit
- h. Model 42.00.162 RATIONAL USB Data Memory Stick, for transferring of cooking programs and HACCP data between units & computers.
- i. Model 60.22.490 (Mobile Oven Rack, type 20-full size Pro/Classic, (20) 24" x 20" pan capacity, 2-1/2" spacing.
- j. Model 60.22.392 Sheet Pan Adapter, top, for 20-full size mobile racks with (20) racks, allows use of full size sheet pans without stainless steel grid
Model 60.22.393 Sheet Pan Adapter, below, for 20-full size mobile racks with (20) racks, allows use of full size sheet pans without stainless steel grid.

ITEM # CKB-87 **ROLL-IN BLAST CHILLER**
Quantity: **One (1)**

Manufacturer: Alto-Shaam
Model: QC3-100

- a. Model QC3-100 Quickchiller™ Blast Chiller, roll-in, self-contained with dual refrigeration systems, (40) 12" x 20" pan capacity, touch control with (20) preset menu options, (3) product temperature probes, quick freeze soft-chill hard-chill and holding modes, automatic defrost cycle, HACCP, stainless steel interior and exterior, (4) adjustable legs (NOT installed at factory), includes: One (1) Roll-in pan cart, (20) non-tilt pan support rails, 22-13/16" (678mm) horizontal width & 2-9/16" (65mm) vertical spacing between rails, (10) stainless steel shelves, (1) removable drip tray & (1) cart handle, cULus, NSF
- b. 115/208-230v/60/3-ph, 16.0 amps, 3.68 kW, 5 wire direct connection, no cord or plug
- c. Left-hand door swing
- d. Model 5026385 Roll-In Pan Cart, (20) shelf pan trolley (shelves/pans sold separately), 2-9/16" vertical spacing, fits 20-20E, 20-20G, 20-20MW and QC3-100, stainless steel construction, (4) casters (2 locking)

ITEM # CKB-88 ICE MACHINE, CUBE
Quantity: Two (2)
Manufacturer: Hoshizaki
Model: KM-1301SWJ

- a. Model KM-1301SWJ Ice Maker, Cube-Style, 48"W, water-cooled, self-contained condenser, production capacity up to 1247 lb/24 hours at 70°/50° (1230 lb AHRI certified at 90°/70°), crescent cube style, stainless steel exterior, R-404A refrigerant, 208-230v/60/1-ph, 8.2 amps, NSF, UL

ITEM # CKB-88.1 ICE BIN, W/CART
Quantity: Two (2)
Manufacturer: Follett Products, LLC (Middleby)
Model: DEV1475SG-60-75

- a. Model DEV1475SG-60-75 Ice-DevIce™ with SmartCART™ 75, 1490 lb. bin storage capacity, with front chute, poly liner, SmartGATE ice shield, poly door with PowerHinge™ door hinge, full stainless steel exterior and base, ABS/poly top custom cut for ice machine, includes 82 oz plastic ice scoop, paddle and rake set, and (1) polyethylene cart with hinged lid and (3) polyethylene Totes ice carriers, each carrier holds 25 lb/75 lb total per cart, for cube or Chewblet ice only, NSF
- b. Model ABICEPADDL46 Ice Paddle, high density poly, 46-1/2" long, for slope front bin, single door upright bin, and single door Ice DevIce ice storage and dispensing system

ITEM # CKB-88.2 WATER FILTER
Quantity: Two (2)
Manufacturer: Hoshizaki
Model: H9320-53

- a. Model H9320-53 Water Filtration System, triple configuration

ITEM # CKB-88.3 ICE CART
Quantity: Two (2)
Manufacturer: Follett Products, LLC
Model: 00112771

- a. Model 00112771 SmartCART™ 75, mobile, polyethylene, includes 3 totes, 75-lb capacity, NSF

ITEM # CKB-89 **FLOOR TROUGH**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **FT**

- a. Model FT Stainless steel floor trough, 9'-0" long X 2'-6" wide, 2" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., removable washable 1" X 1/4" fiber grate. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
 - b. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-90 **STORAGE SHELVING**
Quantity: **Eight (8) – (2 COMPLETE UNITS 4 SHELVES EACH)**
Manufacturer: **Metro**
Model: **2148NK3**

- a. Model 2148NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (4) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (4) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CKB-91 **MOBILE HEATED CABINET**
Quantity: **Fourteen (14)**
Manufacturer: **FWE**
Model: **ETC-UA-12HD**

- a. Model ETC-UA-12HD Heated Transport Cabinet, full height, (12) removable & adjustable universal tray slides 4-1/2" OC, capacity (12) 18" x 26" or (24) 12" x 20" pans, (1) insulated door, stainless steel interior & exterior, recessed hand grip, cULus, UL EPH Classified, IPX4, CE
- b. 120v/60/1-ph, 13 amps, 1565 watts, cord with NEMA 5-15P (USA)
- c. Manual Control, standard
- d. Standard door(s)
- e. Cord Winding Bracket

ITEM # CKB-92 **DOLLY TRUCK**
Quantity: **Two (2)**
Manufacturer: **New Age**
Model: **50112**

- a. Model 50112 Bulk Sheet Pan Dolly, 140 pan capacity, 27-3/4"W x 73"H x 28-1/2"D, (4) 8" x 2" plate swivel casters (C526), Made in USA.

ITEM # CKB-93 **HOSE REEL**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-7242-10**

- a. Model B-7242-10 Hose Reel System, open, 3/8" x 50' hose with extended spray wand, with ratcheting system & adjustable hose bumper, epoxy coated steel
- b. Model B-1433-LR Hose Reel Supply System, 8" wall mount mixing faucet, adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color coded indexes, EasyInstall 16" and rigid 40" risers, continuous pressure vacuum breaker, 3/8"NPT x 36" flexible water hose connector with stainless steel quick disconnect, (2) 2-3/8" wall brackets, 1/2" NPT.

ITEM # CKB-94 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CKB-95 **SPARE NO.**

ITEM # CKB-96 **SPARE NO.**

ITEM # CKB-97 **3-COMPARTMENT SINK SCULLERY TABLE**
Quantity: **One (1)**
Manufacturer: **Fabricated**
Model: **3CSST**

- a. Model 3CSST Scullery table with 3-Compartment Sink, 9'-0" long X 2'-10" wide X 36" high, all 14 gauge type 304 stainless steel construction, size and shape per plan. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, 3" high X 1-3/4" rolled edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Each sink to be 28" long X 20" wide X 14" deep, provided with T&S Brass #B-3950-01 Waste Valve, twist handle and overflow assembly for 3-1/2" sink opening, 2" drain outlet and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowls. Crease bottom of sink bowl to pitch to the drain.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-97.1 **FAUCET**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-0290**

- a. Model B-0290 Sink Mixing Faucet, wall mount, 8" adjustable centers, 12" Big-Flo swing nozzle with plain end outlet, 4-arm kitchen handles with color coded indexes, 00LL street elbows with 3/4" female NPT inlets, ADA Compliant

ITEM # CKB-97.2 **PRE-RINSE W/ FAUCET**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-0287-427-B**

- a. Model B-0287-427-B Big-Flo Pre-Rinse Unit, 8" wall mount mixing faucet, adjustable centers, spring action gooseneck, check valves, 4-arm handles with color coded indexes, 18" riser, 44" flexible stainless steel hose, Big-Flo compression spindles, 1.15 GPM spray valve, 6" adjustable wall bracket, 3/4" NPT, low lead, NSF, cCSAus

ITEM # CKB-98 **POT RACK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **SW-96**

- a. Model SW-96 Pot Rack, wall-mounted, double bar design, 96"W x 12"D, constructed of 1/4" x 2" stainless steel, includes: (18) plated double pot hooks, NSF

ITEM # CKB-99 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CKB-100 **WALL MOUNTED SLANTED RACK SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMSRS**

- a. Model WMSRS Wall mounted slanted rack shelf, all stainless steel construction, 7'-8" long X 1'-8" wide. Shelf to be fully welded construction with all welds ground and polished to a uniform finish. Shelf to be constructed of 14 gauge type 304 stainless steel, supported by 14 gauge stainless steel cantilever brackets, mounted using stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-100.1 **WALL MOUNTED SLANTED RACK SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMSRS**

- a. Model WMSRS Wall mounted slanted rack shelf, all stainless steel construction, 4'-0" long X 1'-8" wide. Shelf to be fully welded construction with all welds ground and polished to a uniform finish. Shelf to be constructed of 14 gauge type 304 stainless steel, supported by 14 gauge stainless steel cantilever brackets, mounted using stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-101 U-SHAPED SOILED DISH TABLE WITH LEDGE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: USDTL

- a. Model USDTL U-Shaped Soiled dish table with ledge, all stainless steel construction, 4'-6" x 10'-7" x 15'-2" long X 2'-6" wide X 34" high. Ledge to be 7'-2" long X 12" wide and fully welded continuously with table. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, 3" high X 1-3/4" rolled edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Scrapping Sink, 14 gauge type 304 stainless steel construction, 21"long X 21"wide X 6"D, integrally welded to top. Crease bottom of sink bowl to pitch to the drain. Sink to be provided with 14 gauge stainless steel removable rack guide to rest flush with table top.
- c. Disposer:
Sink to have a modified drain opening to accept disposer and mounting hardware, Item #102, as shown on plan and hereinafter specified.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-101.1 PRE-RINSE
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0133

- a. Model B-0133 EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color-coded indexes, 18" EasyInstall riser, 44" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.15 GPM spray valve (B-0107), finger hook, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA

ITEM # CKB-102 DISPOSER
Quantity: One (1)
Manufacturer: Salvajor
Model: 200-SA-6-WSP

- a. Model 200-SA-6-WSP Water Saving Package with Operator Sensor, Disposer, Sink Assembly, 6-1/2" sink collar, 2 Hp motor, start/stop push button, drain/flush/time delay, automatic reversing & water saving with safety line disconnect ARSS-LD control, includes fixed nozzle, chrome plated vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, CE
- b. 208v/60/3-ph, 6.6 amps
- c. Model 980105 Mounting bracket for ARSS-2, ARSS, ARSS-LD & WSP
- d. Model DP Stainless steel dejamming prong

ITEM # CKB-103 CONVEYOR DISH MACHINE
Quantity: One (1)
Manufacturer: Hobart
Model: CL66-BAS ELECTRIC - RL

- a. Model CL66-BAS ELECTRIC - RL Conveyor Dishwasher, single tank with power scrapper; (202) racks/hour, .45 gallon/rack, Complete Delime with Booster Guard, Touch

Screen Controls with diagnostics, troubleshooting, and SmartConnect App, capless wash arms, NSF Pot & Pan mode, pumped rinse, insulated hinged doors, cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.

- b. Maintenance Inspection
- c. Model CL66BAS-HTE15K Electric tank heat 15kW
- d. Model CL66BAS-ELE0CD 480v/60/3-ph Single point connection standard
- e. Model CL66BAS-HGTHS Higher than Standard 24"H x22"W opening, fits large oval trays, tall drink dispensers
- f. Model CL66BAS-ERH18K With 18 kW Booster
- g. Model CL66BAS-DIR0RL Right to left operation
- h. Model DWT-CL Drain water tempering kit for CL models
- i. Installation of DWT kit
- j. Model VNTSTK-EXTND 21" Adjustable vent stack extension, field installed
- k. Model TBLLIM-CL Table limit switch for CL & CLEN series
- l. (3) Model FLGFT-CLE*3 Flanged Feet, all CLeN Models require quantity of 3 sets (6 feet)

ITEM # CKB-104 **EXHAUST DUCT RISER**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **EDR**

- a. Model EDR Exhaust duct riser, constructed of 16 gauge type 304 stainless steel, fully welded and polished with stainless steel ceiling collar, size and shape per plan to fit dish machine. Unit to be constructed and installed per plan. All labor and materials included but not limited to ducting and access panels by a factory authorized licensed mechanical contractor. Installation shall conform but is not limited to section 15600.
- b. NOTE:
 - 1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, fans, and curbs as provided by the FEC, access panels, roof penetrations and comply with all governing agencies.
 - 2. GC to provided continuous welded stainless steel ducting from pantleg to exhaust fan.
 - 3. GC is also to interconnect fan w/ contact in dish machine controls.
- c. Unit to be further constructed in accordance with shop drawings.
 APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-104.1 **EXHAUST DUCT RISER**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **EDR**

- a. Model EDR Exhaust duct riser, constructed of 16 gauge type 304 stainless steel, fully welded and polished with stainless steel ceiling collar, size and shape per plan to fit dish machine. Unit to be constructed and installed per plan. All labor and materials included but not limited to ducting and access panels by a factory authorized licensed mechanical contractor. Installation shall conform but is not limited to section 15600.
- b. NOTE:
 - 1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, fans, and curbs as provided by the FEC, access panels, roof penetrations and comply with all governing agencies.

2. GC to provide continuous welded stainless steel ducting from pantleg to exhaust fan.
 3. GC is also to interconnect fan w/ contact in dish machine controls.
 - c. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-105 **CLEAN DISH TABLE**
Quantity: **One (1)**
Manufacturer: **Fabricated**
Model: **CDT**

- a. Model CDT Clean dish table, all stainless steel construction, 10'-0" long X 2'-6" wide X 34" high. Top to be 14 gauge type 304 stainless steel with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel z-clips, 3" high X 1-3/4" rolled edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. Provide accommodations for table limit switch. Table to be fully welded construction with all welds ground and polished to a uniform finish. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
 - b. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-106 **WALL MOUNTED SLANTED RACK SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMSRS**

- a. WMSRS Wall mounted slanted rack shelf, all stainless steel construction, 7'-0" long X 1'-8" wide. Shelf to be fully welded construction with all welds ground and polished to a uniform finish. Shelf to be constructed of 14 gauge type 304 stainless steel, supported by 14 gauge stainless steel cantilever brackets, mounted using stainless steel fasteners.
 - b. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-107 **POT STORAGE SHELVING**
Quantity: **Eight (8) – (2 COMPLETE UNITS 4 SHELVES EACH)**
Manufacturer: **Metro**
Model: **2142NK3**

- a. Model 2142NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (4) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (4) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CKB-108 **FLOOR TROUGH**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **FT**

- a. Model FT Stainless steel floor trough, 10'-0" long x 1'-0" wide, 5" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., stainless steel subway grating of 3/16" X 1" bar anti-splash drain pan with built-in pitch toward drain. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CKB-109 SPARE NO.

ITEM # CKB-110 SPARE NO.

ITEM # CKB-111 SPARE NO.

ITEM # CKB-112 DISH CART / DOLLY
Quantity: **Eight (8)**
Manufacturer: **Metro**
Model: **PCD11A**

- a. Model PCD11A Quick Ship - Poker Chip Dish Dolly, 26-5/8"W x 26-5/8"D x 31-15/16"H, adjustable, dish size 4-1/4" to 11-3/4", removable dividers & towers, two-handed access, recessed handles, 5"Dia. swivel casters with neoprene wheels (2 with brakes), chip-resistant polymer shell with Microban® antimicrobial protection, aesthetic blue, vinyl dust/water splash cover, NSF

ITEM # CKB-113 RACK DOLLY
Quantity: **Eight (8)**
Manufacturer: **Metro**
Model: **D2121C**

- a. Model D2121C Dolly, for Cup/Glass Rack, platform design, single stack, designed for 20" x 20" racks, all aluminum construction, without bumpers & handle

ITEM # CKB-114 MOP SINK CABINET
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **9-OPC-84DL**

- a. Model 9-OPC-84DL Cabinet with Mop Sink, 50-3/8"W x 22-3/4"D x 84"H O.A., double hinged doors, left side mop sink 20"W x 16"D front to back x 12" deep (drain included), storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series sink bowl apron, 18/430 series stainless steel cabinet, NSF
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

CRK – EVENT LEVEL CREW KITCHEN

ITEM # CRK-1 **1 COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 8'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CRK-1.1 **FAUCET**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-0231-CR**

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CRK-2 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 8'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CRK-2.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 8'-0" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CRK-3 **HAND SINK**
Quantity: **Two (2)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CRK-4 **REACH-IN FREEZER**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAF1P-SH**

- a. Model GAF1P-SH Specification Line® Freezer, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) half-height hinged solid doors (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.55 HP, 115v/60/1-ph, 7.2 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Door hinged on right standard
- c. Set of (4) 5" locking casters, standard

ITEM # CRK-5 **VENTLESS FRYER**
Quantity: **One (1)**
Manufacturer: **Perfect Fry Company**
Model: **PFA500**

- a. Model PFA500 Ventless Automatic Deep Fryer, countertop, 2.9 gallon oil capacity, 3lb product load, front loading and dispensing, oil drainage kit, Built in Fire Suppression, interactive touchscreen control, WiFi enabled, USB port for recipe sharing and data transfer, RapidFry technology, cETLus, ETL -Sanitation, NSF
- b. Model MDD-1001 Open Kitchen bundle, includes - 1 x ConnectWare module, 1 x Secure Access Point (SAP), 3 year subscription for Open Kitchen
- c. 208v/60/3ph, 5.0 KW, 14 amps NEMA 15-30P

ITEM # CRK-6 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Fabricated**
Model: **WT**

- a. WT Work table, all stainless steel construction, 5'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 4" back splash with 1" return on 45 degree angle, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CRK-7 **ELECTRIC GRIDDLE**
Quantity: **One (1)**
Manufacturer: **Evo America, LLC**
Model: **10-0148-EVT**

- a. Model 10-0148-EVT Evo® EVent® 48E Full Metal Surround Cooking Station, electric, 48"W x 24"D rectangular steel cooktop surrounded with black granite, self-contained ventilation, multi-stage filtration system, integrated fire suppression system, 100° F to 550° F (38° C to 288° C) temperature range, touch panel display, includes: cleaning kit, (2) stainless steel spatulas, (1) stainless steel scraper, UL, UL EPH Classified, Made in USA
- b. 208v/60/1-ph, 32.0 amps, 6.7 kW, 8-foot cord, NEMA 6-50P
- c. Model 10-0150-EVT-FMS Customization for 10-0148-EVT: Metal surround, stainless steel enclosure
- d. Model 10-0150-EVT-36 Caster Kit, for 36" working height, standard

ITEM # CRK-8 **REACH-IN HEATED CABINET**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAH1-S**

- a. One (1) Model GAH1-S Specification Line® Heated Cabinet, Reach-In, one-section, 21.0 cubic feet capacity, (1) full-height hinged solid door (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, 208-240v/60/1-ph, 6.0 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Model 0460003CN 3 year parts & labor warranty, standard
- c. Door hinged on left
- d. Full height solid door, standard
- e. Set of (4) 5" locking casters, standard

ITEM # CRK-9 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 7'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CRK-10 **DRY STORAGE SHELVING**
Quantity: **Twelve (12) (3 COMPLETE UNITS 4 SHELVES EACH)**
Manufacturer: **Metro**

Model: 1848NK3

- a. Model 1848NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 18"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CRK-11 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR1P-S**

- a. Model GAR1P-S Specification Line® Refrigerator, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.22 HP, 115v/60/1-ph, 4.2 amps, NEMA 5-15P, NSF, cULus
- b. Door hinged on right standard
- c. Model AS359-CT7-0035 Stainless steel back
- d. Set of (4) 5" locking casters, standard

ITEM # CRK-12 **MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **D4448NP-12M**

- a. Model D4448NP-12M Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (4) drawers, stainless steel top with polyethylene cutting board & (12) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-contained refrigeration, standard

ITEM # CRK-13 **CHEF'S COUNTER**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **CC**

- a. Model CC Chef's counter, all stainless steel and cabinet base construction 9'-10" long x 4'-0" wide X 36" high. Top to be 14 gauge type 304 stainless steel. Counter to be fully welded construction with all welds ground and polished to a uniform finish. All exposed back and end panels to be enclosed, fully welded, ground and polished.
- b. Provide cut-out in counter for roll-in equipment as indicated on plan.
(Item 12)
- c. Undermount work sink to be constructed of 14 gauge type 304 stainless steel. Unit to be 20" long X 20" wide X 12" deep with 1-1/2" wide stainless steel perimeter flange. Sink to be provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain.

- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CRK-13.1 DECK MOUNT FAUCET
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0325-CC-CR

- a. Model B-0325-CC-CR Mixing Faucet, deck mount, 4" adjustable centers, 5-3/4" swivel gooseneck spout with Series 1 stream regulator outlet (includes lock washer to convert to rigid), lever handles with color coded indexes, quarter-turn Cerama cartridges with check valves, polished chrome plated brass body, 1/2" NPT male inlets, low lead, cCSAus, ADA Compliant

ITEM # CRK-14 SPARE NO.

ITEM # CRK-15 SPARE NO.

ITEM # CRK-16 WALK-IN COOLER
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: WIC

- a. Model WIC 12' 0" x 8' 8" x 9' 6" High
 Insulation: 4" DURATHANE, all-urethane foamed-in-place (Class 1)
 Exterior: Stucco Aluminum
 Interior Walls: Stucco Aluminum
 Interior Ceilings: White Stucco Aluminum
 Interior Floors: Galvanized Steel
 Cooler, Freezer with Floor - recessed by 8" for tile & grout
 (2) 36" x 80" Flush Mounted Entrance Door(s), with hardware, Pilot light & switch assembly, vapor proof light & dial thermometer. NSF LISTED
 (2) Stainless Steel to Interior & Exterior of Door & Frame
 (2) Door(s) with (3) Hinges per door
 (2) Kason # 1806 LED light fixture at door(s)
 (2) Thermo-Kool TK4700 walk-in monitor system with TK4 panic switch, motion detector, battery backups, dry contacts and thermostatically controlled heater wires
 (2) 14" x 14" peep window w/ heated frame & glass
 (2) 48"H 1/8" Aluminum Treadplate kickplates and jamb guards int & ext
 (2) Foot treadle(s)
 (2) Curtron Polar Pro model PP-C-080-3680-IP vinyl swing door(s) w/ impact plates
 (2) Center light above door
 (2) Pressure relief vent(s)
 (2) Kason 48" LED light fixture(s)
 (1) 8' x 100' Roll(s) of 6 mil polyethylene sheeting
 (1) Bluezone 2400
 Enclosure panels w/ removable access panel
 Trim
 1/8" Treadplate wainscot on exp. exterior 48" high (shipped loose for field installation)

ITEM # CRK-16.1 COOLER EVAPORATOR
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RL6A094ADA

- a. Model RL6A094ADA RL6A073ADA 115/60/1 coil (1.6 amps) with Dual Speed EC motor.
Accessories:
KE2 Evaporator Defrost Control w/ LLSV.

ITEM # CRK-16.2 COOLER CONDENSING UNIT
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RW0130E4SEA

- a. Model RW0130E4SEA 1 1/3 HP, Remote Pre-Assembled Refrig. System Model RWO130E4SEA 208-230/60/3
Medium Temperature, base, Scroll, Water-cooled, R448A, Air Defrost Timer (7.2 Compressor RLA).
Accessories:
- Heat Exchanger
- Suction line components
- Sealed Filter
- Water-regulating valve

ITEM # CRK-16.3 FOOD PRESERVATION UNIT
Quantity: One (1)
Manufacturer: Evo America, LLC
Model: 10-BZ-2400FP

- a. Model 10-BZ-2400FP Bluezone Food Preservation for Walk-in Coolers, treats up to 15,000 cu. ft. of air per unit, (4) ozone generating UV bulbs, digital display screen, control panel, mounting rails/feet, 250 watts, 120v/60/1-ph, 3 amps, cETLus, ETL-Sanitation

ITEM # CRK-17 WALK-IN FREEZER
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: WIF

- a. Model WIF SEE ITEM CRK-16

ITEM # CRK-17.1 FREEZER EVAPORATOR
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: ASLE35070DDA

- a. Model ASLE35070DDA ASLE35070DDA 208-230/60/1 coil (0.9 fan amps, 8 heater amps) with EC motor.

ITEM # CRK-17.2 FREEZER CONDENSING UNIT
Quantity: One (1)
Manufacturer: Thermo-Kool
Model: RW0250L4SEA

- a. Model RW0250L4SEA 2 1/2 HP, Remote Pre-Assembled Refrig. System Model RWO250L4SEA 208-230/60/3
Low Temperature, base, Scroll, Water-cooled, R448A, Std. Defrost Kit (8.7 Compressor RLA).
Accessories:

- Heat Exchanger
- Water-regulating valve
- Suction line components
- Sealed Filter.

ITEM # CRK-18 **COLD STORAGE SHELVING**
Quantity: **Sixteen (16) – (4 COMPLETE UNITS 4 SHELVES EACH)**
Manufacturer: **Metro**
Model: **1842NK3**

- a. Model 1842NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 18"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CRK-18.1 **COLD STORAGE SHELVING**
Quantity: **Four (4) – (1 COMPLETE UNIT 4 SHELVES)**
Manufacturer: **Metro**
Model: **1848NK3**

- a. Model 1848NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 18"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CRK-18.2 **COLD STORAGE SHELVING**
Quantity: **Eight (8) – (2 COMPLETE UNITS 4 SHELVES EACH)**
Manufacturer: **Metro**
Model: **1836NK3**

- a. Model 1836NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 18"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # CRK-19 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge

304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET

- b. (2) Model K-472 Faucet hole revision
- c. Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # CRK-19.1 WALL / SPLASH MOUNT FAUCET

Quantity: Two (2)
Manufacturer: T&S Brass
Model: 5F-8WLX10

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CRK-20 WALL SHELF W/ POT RACK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: PS-12-72

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CRK-21 STORAGE SHELVING

Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2136NK3

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CRK-22 MOP SINK CABINET

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 9-OPC-84

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF.
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

GR – EVENT LEVEL GREEN ROOM/FAMILY LOUNGE

ITEM # GR-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # GR-2 COLD SHELF
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P, standard.

ITEM # OMR-1 CLASSIC TABLE WITH HIDDEN RANGES
Quantity: One (1)
Manufacturer: Spring USA
Model: CLASSIC TABLE

- a. Model CLASSIC TABLE 84" L x 30"W x 34"H CLASSIC TABLE
SMARTSTONE TOP WITH WOOD EDGE
CHOICE IN COLOR AND FINISH OF SMARTSTONE
WILSONART 7954-12 NATURAL RIFT LAMINATE
(3) SM-651SS HIDDEN WARMERS - 5.4 AMPS EACH
20 AMP DEDICATED CIRCUIT REQUIRED
(1) POWERSTRIP
HIDDEN CONTROLS
GROMMET HOLE IN BOTTOM OF TABLE FOR CORDS
CASTERS

M1 – EVENT LEVEL MARKET ONE

ITEM # M1-1 POS, SELF-CHECKOUT
Quantity: Two (2)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

ITEM # M1-2 REFRIGERATED MERCHANDISER
Quantity: One (1)
Manufacturer: True
Model: GDM-49-HC~TSL01

- a. Model GDM-49-HC~TSL01 Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
- b. Exterior: Black powder coated steel, standard
- c. Interior: White aluminum, with white shelving, standard
- d. Left door hinged left, right door hinged right standard
- e. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # M1-3 **COLD FOOD WELL**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **N8156BP**

- a. Model N8156BP Drop-In Mechanically Cooled Pan, 56-1/4" W x 26" D, 4-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refrigeration, R290 Hydrocarbon refrigerant, 2/7 hp, (55-1/4" x 25" cutout required), cUL, UL, NSF
- b. 115v/60/1-ph, 3.1 amps, NEMA 5-15P, standard

ITEM # M1-4 **DISPLAY MERCHANDISER, HEATED, FOR MULTI-PRODUCT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **GR3SDS-39DCT**

- a. Model GR3SDS-39DCT Glo-Ray® Designer Slant Display Warmer, with curved canopy top, (14) rods, countertop, dual shelf, adjustable thermostat, hardcoated heated base, heated glass shelves, tempered glass side panels, LED display lights, built-in front sign holder (sign not included), 2-1/2" legs, cULus, UL EPH Classified, Made in USA, CE
- b. 120/208-240v/60/1-ph, 2130 watts, 12.8 amps, NEMA L14-20P
- c. Model STANDARD Black designer color, standard
- d. Model 4"LEGS 4-inch adjustable legs, set of 4

ITEM # M1-5 **HOT FOOD CABINET**
Quantity: **Two (2)**
Manufacturer: **Cambro**
Model: **PCU800HH615**

- a. Model PCU800HH615 Pro Cart Ultra™ Hot Food Pan Carrier, electric, touch screen, front loading, (2) active hot compartment, Nylon paddle-style latches, spring loaded magnetic door catch, 21.9"W x 34"D x 59"H, (4) 6"heavy duty casters (2 total locking, 2 no lock pin), (8) 4" deep GN 1/1 food pans, 115V/50/60/1-ph, 507 watts, 4.43 amps, cETLus, NSF

ITEM # M1-6 **COLD FOOD CABINET**
Quantity: **One (1)**
Manufacturer: **Cambro**
Model: **PCU800CC615**

- a. Model PCU800CC615 Pro Cart Ultra™ Cold Food Pan Carrier, electric, touch screen, front loading, 2 cold compartments, Nylon paddle-style latches, spring loaded magnetic door catch, 21.9"W x 34"D x 59"H, (4) 6"heavy duty casters (2 total locking, 2 no lock pin), (8) 4" deep GN 1/1 food pans, 115V/50/60/1-ph, 507 watts, 4.43 amps, cETLus

ITEM # M1-7 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-95**

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
- b. Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

GHB – EVENT LEVEL GRAND HALL BAR

ITEM # GHB-1 **UNDERBAR HANDSINK**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12HS**

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # GHB-2 **BRIDGE TRASH MODULE**
Quantity: **Four (4)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BTB**

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # GHB-3 **UNDERBAR DRAIN BOARD**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12DB**

- a. Model TSF12DB TSF Series Underbar Drainboard, 12"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.

- b. 6" backsplash
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Two (2) Model 1032968-12 TSF Series 12"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # GHB-4 **POS**
Quantity: **Four (4)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # GHB-5 **UNDERBAR ICE WELL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TS24IC10**

- a. Model TS24IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 24"W x 18-9/16"D, approximately 50-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC24 Ice Chest Covers, 2-piece sliding assembly, 24"W, front & back, stainless steel.

ITEM # GHB-5.1 **SPEED RAIL / RACK**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **SR-D24A**

- a. Model SR-D24A Speed Rail, double, 24" W, stainless steel construction, factory installed

ITEM # GHB-6 **SODA GUN FILLER SECTION**
Quantity: **Four (4)**
Manufacturer: **Perlick Corporation**
Model: **TSF4SGB**

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # GHB-7 **UNDERBAR BLENDER STATION W/ SINK**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BS**

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # GHB-8 **UNDERBAR ICE WELL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TS30IC10**

- a. Model TS30IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC30 Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel.

ITEM # GHB-8.1 **SPEED RAIL / RACK**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **SR-D30A**

- a. Model SR-D30A Speed Rail, double, 30" W, stainless steel construction, factory installed

ITEM # GHB-9 **UNDERBAR STORAGE CABINET**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF24SC**

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF.
- b. 6" backsplash
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model SC-ES-L End Splash, left, for storage cabinets
- f. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # GHB-10 UNDERBAR 3 COMPARTMENT SINK
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS60M3-DB

- a. Model TS60M3-DB TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 60"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on left & right, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes 1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. (2) Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # GHB-11 BACK BAR CABINET, REFRIGERATED
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: BBS108

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # GHB-11.1 BACK BAR CABINET, REFRIGERATED
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: BBS108

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # GHB-12 FROZEN DRINK MACHINE
Quantity: Four (4)
Manufacturer: Taylor Company
Model: 432

- a. Model 432 Two flavor frozen beverage freezer, counter model, gravity fed, air-cooled, self-contained, (2) 12 QT hopper, (2) 4 QT freezing cylinders, indicator lights, automatic consistency control, lighted display, stainless steel finish, R449A, (2) 1/4 HP beater motor, NSF, cULus listed.
- b. Air-cooled
- c. (1) 208-230V/60/1-ph, Air-Cooled, (1) 14 amp

ITEM # GHB-13 BAG-IN-BOX RACK
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # GHB-13.1 CARBONATOR
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # GHB-14 ICE MACHINE
Quantity: One (1)
Manufacturer: Hoshizaki
Model: KM-660MWJ

- a. Model KM-660MWJ Ice Maker, Cube-Style, 22"W, water-cooled, self-contained condenser, production capacity up to 647 lb/24 hours at 70°/50° (630 lb AHRI certified at 90°/70°), stainless steel finish, crescent cube style, R-404A refrigerant, 115v/60/1-ph, 12.35 amps, NSF, UL

ITEM # GHB-14.1 ICE BIN
Quantity: One (1)
Manufacturer: Hoshizaki
Model: B-500SF

- a. Model B-500SF Ice Bin, 30"W, top-hinged front-opening door, 500-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation
b. Model HS-2033 Top Kit, 8", ABS
c. Model LP-6 LEG Leg Package, (4) x 6" stainless steel legs
d. Model HS-5607 Scoop Holder Kit

ITEM # GHB-14.2 WATER FILTER
Quantity: One (1)
Manufacturer: Hoshizaki
Model: H9320-51

- a. Model H9320-51 Water Filtration System, single configuration, 18.4" H

ITEM # GHB-15 FLOOR TROUGH
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: FT

- a. Model FT Stainless steel floor trough, 2'-6" long X 1'-0" wide, 2" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., removable washable 1" X 1/4" fiber grate. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # GHB-16 MOP SINK CABINET
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 9-OPC-84DL

- a. Model 9-OPC-84DL Cabinet with Mop Sink, 50-3/8"W x 22-3/4"D x 84"H O.A., double hinged doors, left side mop sink 20"W x 16"D front to back x 12" deep (drain included), storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series sink bowl apron, 18/430 series stainless steel cabinet, NSF
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

CB1 – CONCOURSE LEVEL BAR 1

ITEM # CB1-1 UNDERBAR BLENDER STATION W/ SINK
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF12BS

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB1-2 BRIDGE TRASH MODULE
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF12BTB

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # CB1-3 UNDERBAR ICE WELL
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS24IC

- a. Model TS24IC TS Series Underbar Ice Bin/Cocktail Unit, modular, 24"W x 18-9/16"D, approximately 50-lb. ice capacity, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard

- c. Model ICC24 Ice Chest Covers, 2-piece sliding assembly, 24"W, front & back, stainless steel.

ITEM # CB1-3.1 **SPEED RAIL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **SR-D24A**

- a. Model SR-D24A Speed Rail, double, 24" W, stainless steel construction, factory installed

ITEM # CB1-4 **UNDERBAR DRAINBOARD**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12DB**

- a. Model TSF12DB TSF Series Underbar Drainboard, 12"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-12 TSF Series 12"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB1-5 **POS**
Quantity: **One (1)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CB1-6 **UNDERBAR 3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS48M3-DBL**

- a. Model TS48M3-DBL TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 48"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on the left, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes 1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. (2) Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # CB1-7 **UNDERBAR HANDSINK**
Quantity: **One (1)**

Manufacturer: Perlick Corporation
Model: TSF12HS

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB1-8 **BACK BAR COOLER, 4 DOOR**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: BBS108

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB1-9 **FROZEN DRINK MACHINE**
Quantity: One (1)

Manufacturer: Taylor Company
Model: 432

- a. Model 432 Two flavor frozen beverage freezer, counter model, gravity fed, air-cooled, self-contained, (2) 12 QT hopper, (2) 4 QT freezing cylinders, indicator lights, automatic consistency control, lighted display, stainless steel finish, R449A, (2) 1/4 HP beater motor, NSF, cULus listed.
- b. Air-cooled
- c. 208-230v/60/1-ph, 14.0 amps

CB2 – CONCOURSE LEVEL BAR 2

ITEM # CB2-1 **UNDERBAR HANDSINK**
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: TSF12HS

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6", for TS or TSF series
- f. Model 7054L End Splash, left, 6", for TS or TSF series

ITEM # CB2-2 **BRIDGE TRASH MODULE**
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: TSF12BTB

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # CB2-3 **SODA GUN STATION**
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: TSF4SGB

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows

concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # CB2-4 **UNDERBAR ICE WELL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TS30IC10**

- a. Model TS30IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC30 Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel.

ITEM # CB2-4.1 **SPEED RAIL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **SR-D30A**

- a. Model SR-D30A Speed Rail, double, 30" W, stainless steel construction, factory installed

ITEM # CB2-5 **UNDERBAR DRAINBOARD**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12DB**

- a. Model TSF12DB TSF Series Underbar Drainboard, 12"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet (replaces TSF12 TSD12)
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-12 TSF Series 12"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB2-6 **UNDERBAR STORAGE CABINET**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF24SC**

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF.
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs

- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model DR24SC Field reversible door and lock set for 24"W storage cabinets, Factory Installed
- f. Model SC-ES-L End Splash, left, for storage cabinets
- g. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # CB2-7 **POS**
Quantity: **Two (2)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CB2-8 **UNDERBAR BLENDER STATION**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BS**

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6", for TS or TSF series
- f. Model 7054L End Splash, left, 6", for TS or TSF series

ITEM # CB2-9 **UNDERBAR 3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS48M3-DBL**

- a. Model TS48M3-DBL TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 48"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on the left, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes 1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # CB2-10 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**

Manufacturer: Perlick Corporation
Model: BBS108

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB2-11 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS108**

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"

- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB2-12 FROZEN DRINK MACHINE
Quantity: Two (2)
Manufacturer: Taylor Company
Model: 432

- a. Model 432 Two flavor frozen beverage freezer, counter model, gravity fed, air-cooled, self-contained, (2) 12 QT hopper, (2) 4 QT freezing cylinders, indicator lights, automatic consistency control, lighted display, stainless steel finish, R449A, (2) 1/4 HP beater motor, NSF, cULus listed.
- b. Air-cooled
- c. 208-230v/60/1-ph, 14.0 amps

CB3 – CONCOURSE LEVEL BAR 3

ITEM # CB3-1 UNDERBAR HANDSINK
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: TSF12HS

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6", for TS or TSF series
- f. Model 7054L End Splash, left, 6", for TS or TSF series

ITEM # CB3-2 BRIDGE TRASH MODULE
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF12BTB

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8"

opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)

- b. 6" Backsplash standard

ITEM # CB3-3 UNDERBAR BLENDER STATION W/ SINK
Quantity: Four (4)
Manufacturer: Perlick Corporation
Model: TSF12BS

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (8) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB3-4 SODA GUN STATION
Quantity: Four (4)
Manufacturer: Perlick Corporation
Model: TSF4SGB

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # CB3-5 UNDERBAR ICE WELL
Quantity: Four (4)
Manufacturer: Perlick Corporation
Model: TS36IC10

- a. Model TS36IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC36 Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel.

ITEM # CB3-5.1 SPEED RAIL
Quantity: Four (4)

Manufacturer: Perlick Corporation
Model: SR-D36A

- a. Model SR-D36A Speed Rail, double, 36" W, stainless steel construction, factory installed

ITEM # CB3-6 **UNDERBAR STORAGE CABINET**
Quantity: **Four (4)**
Manufacturer: **Perlick Corporation**
Model: **TSF24SC**

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF.
- b. 6" backsplash
- c. (8) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model DR24SC Field reversable door and lock set for 24"W storage cabinets
- f. Model SC-ES-L End Splash, left, for storage cabinets
- g. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # CB3-7 **POS**
Quantity: **Four (4)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CB3-8 **UNDERBAR DRAINBOARD**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12DB**

- a. Model TSF12DB TSF Series Underbar Drainboard, 12"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-12 TSF Series 12"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction.

ITEM # CB3-9 **UNDERBAR 3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS60M3-DB**

- a. Model TS60M3-DB TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 60"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on left & right, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes

1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.

- b. 6" backsplash
- c. Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # CB3-10 BACK BAR COOLER, 3 DOOR

Quantity: Two (2)

Manufacturer: Perlick Corporation

Model: BBS84

- a. Model BBS84 Refrigerated Back Bar Cabinet, three-section, 84"W, self-contained refrigeration, 24.8 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Right
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Crisp White LED
- u. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB3-11 BACK BAR COOLER, 2 DOOR

Quantity: One (1)

Manufacturer: Perlick Corporation

Model: BBS60

- a. Model BBS60 Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, 16 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/5 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 2.5 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right

- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Right
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Crisp White LED
- q. Model 57786 Casters, 3-3/4", set of (4)

ITEM # CB3-12 BACK BAR COOLER, 3 DOOR
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: BBS84

- a. Model BBS84 Refrigerated Back Bar Cabinet, three-section, 84"W, self-contained refrigeration, 24.8 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Crisp White LED
- u. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB3-13 UNDERCOUNTER SODA SYSTEM SYRUP RACK
Quantity: Two (2)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CB3-13.1 CARBONATOR
Quantity: Two (2)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CB3-14 **FROZEN DRINK MACHINE**
Quantity: **Four (4)**
Manufacturer: **Taylor Company**
Model: **432**

- a. Model 432 Two flavor frozen beverage freezer, counter model, gravity fed, air-cooled, self-contained, (2) 12 QT hopper, (2) 4 QT freezing cylinders, indicator lights, automatic consistency control, lighted display, stainless steel finish, R449A, (2) 1/4 HP beater motor, NSF, cULus listed.
- b. Air-cooled
- c. 208-230v/60/1-ph, 14.0 amps

CB4 – CONCOURSE LEVEL BAR 4

ITEM # CB4-1 **UNDERBAR HANDSINK**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12HS**

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB4-2 **BRIDGE TRASH MODULE**
Quantity: **Three (3)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BTB**

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # CB4-3 **SODA GUN STATION**
Quantity: **Three (3)**
Manufacturer: **Perlick Corporation**
Model: **TSF4SGB**

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™

8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # CB4-4 **UNDERBAR ICE WELL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS24IC10**

- a. Model TS24IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 24"W x 18-9/16"D, approximately 50-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC24 Ice Chest Covers, 2-piece sliding assembly, 24"W, front & back, stainless steel.

ITEM # CB4-4.1 **SPEED RAIL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **SR-D24A**

- a. Model SR-D24A Speed Rail, double, 24" W, stainless steel construction, factory installed

ITEM # CB4-5 **UNDERBAR STORAGE CABINET**
Quantity: **Three (3)**
Manufacturer: **Perlick Corporation**
Model: **TSF24SC**

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF Listed (replaces SC24)
- b. 6" backsplash
- c. (6) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model DR24SC Field reversable door and lock set for 24"W storage cabinets.
- f. Model SC-ES-L End Splash, left, for storage cabinets
- g. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # CB4-6 **POS**
Quantity: **Three (3)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CB4-7 **UNDERBAR BLENDER STATION W/ SINK**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BS**

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CB4-8 **UNDERBAR ICE WELL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TS30IC10**

- a. Model TS30IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC30 Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel.

ITEM # CB4-8.1 **SPEED RAIL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **SR-D30A**

- a. Model SR-D30A Speed Rail, double, 30" W, stainless steel construction, factory installed

ITEM # CB4-9 **UNDERBAR 3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS48M3-DBL**

- a. Model TS48M3-DBL TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 48"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on the left, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes 1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash

- c. Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # CB4-10 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS108**

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB4-11 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS108**

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left

- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # CB4-12 UNDERCOUNTER SODA SYSTEM SYRUP RACK
Quantity: One (1)
Manufacturer: By Product Supplier

- a. One (1) PROVIDED BY PRODUCT SUPPLIER

ITEM # CB4-12.1 CARBONATOR
Quantity: One (1)
Manufacturer: By Product Supplier

- a. One (1) PROVIDED BY PRODUCT SUPPLIER

ITEM # CB4-13 FROZEN DRINK MACHINE
Quantity: Three (3)
Manufacturer: Taylor Company
Model: 432

- a. Model 432 Two flavor frozen beverage freezer, counter model, gravity fed, air-cooled, self-contained, (2) 12 QT hopper, (2) 4 QT freezing cylinders, indicator lights, automatic consistency control, lighted display, stainless steel finish, R449A, (2) 1/4 HP beater motor, NSF, cULus listed.
- b. Air-cooled
- c. 208-230v/60/1-ph, 14.0 amps

CCM – CONCOURSE CORNER MARKET

ITEM # CCM-1 REFRIGERATED MERCHANDISER
Quantity: Two (2)
Manufacturer: True
Model: GDM-49-HC~TSL01

- a. Model GDM-49-HC~TSL01 Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED

interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinged left, right door hinged right standard
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CCM-2 **REFRIGERATED DISPLAY**
Quantity: **One (1)**
Manufacturer: **Structural Concepts**
Model: **B57R**

- a. Model B57R Oasis® Refrigerated Self-Service Case, 59-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- c. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking.
- j. Rear Doors: None (solid back panel), standard
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Heat Treated Crating: None, standard
- s. Vinyl Graphics: None, standard

ITEM # CCM-3 **HEATED MERCHANDISER, OPEN DISPLAY**
Quantity: **One (1)**
Manufacturer: **Structural Concepts**
Model: **B3632H**

- a. Model B3632H Oasis® Self-Service Heated Merchandiser, 36-3/4"W, high profile, flat upper front panel & header, open front, (4) lighted stainless steel shelves, top light, stainless steel interior, full end panels with mirror, casters, 6 ft cord, cETLus, ETL-Sanitation
- b. Exterior Color: Laminate standard color 909-58 Black
- c. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
- Front Panels (Upper Header and Lower Panels): Horizontal grain direction

- End Panels: Vertical grain direction
- Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- d. Rear Doors: None (solid back panel), standard
- e. Rear Exterior Color: Black, standard
- f. Shelving: Individually controlled solid heated shelves
- g. Lower Front Panel Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- h. End Panel Left: Full with stainless steel mirror interior, standard
- i. End Panel Right: Full with stainless steel mirror interior, standard

ITEM # CCM-4 **AMBIENT MERCHANDISER, OPEN DISPLAY**
Quantity: **One (1)**
Manufacturer: **Structural Concepts**
Model: **B37D**

- a. Model B37D Oasis® Self-Service Case, non-refrigerated, 35-5/8"W x 34-1/4"D x 82-1/4"H, LED top light, (4) metal shelves, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- c. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking.
- j. Rear Doors: None (solid back panel), standard
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Extended Warranty: None, standard
- o. Heat Treated Crating: None, standard
- p. Vinyl Graphics: None, standard

ITEM # CCM-5 **POS, SELF-CHECKOUT**
Quantity: **Two (2)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

CM1 – CONCOURSE LEVEL MARKET 1

ITEM # CM1-1 **HEATED MERCHANDISER, OPEN DISPLAY**
Quantity: **Two (2)**
Manufacturer: **Structural Concepts**
Model: **B3632H**

- a. Model B3632H Oasis® Self-Service Heated Merchandiser, 36-3/4"W, high profile, flat upper front panel & header, open front, (4) lighted stainless steel shelves, top light, stainless steel interior, full end panels with mirror, casters, 6 ft cord, cETLus, ETL-Sanitation

- b. Exterior Color: Laminate standard color 909-58 Black
- c. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
 - Front Panels (Upper Header and Lower Panels): Horizontal grain direction
 - End Panels: Vertical grain direction
 - Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- d. Rear Doors: None (solid back panel), standard
- e. Rear Exterior Color: Black, standard
- f. Shelving: Individually controlled solid heated shelves
- g. Lower Front Panel Color: Powder coated SCC Standard Silversan Black standard
- h. End Panel Left: Full with stainless steel mirror interior, standard
- i. End Panel Right: Full with stainless steel mirror interior, standard

ITEM # CM1-2**REFRIGERATED DISPLAY****Quantity:****One (1)****Manufacturer:****Structural Concepts****Model:****B57R**

- a. Model B57R Oasis® Refrigerated Self-Service Case, 59-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- c. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking.
- j. Rear Doors: None (solid back panel), standard
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Vinyl Graphics: None, standard

ITEM # CM1-3**REFRIGERATED SELF-SERVE ISLAND****Quantity:****One (1)****Manufacturer:****Structural Concepts****Model:****FSI660R**

- a. Model FSI660R Oasis® Refrigerated Self-Service Island, 60"H, open air screen, (3) non-lit non-adjustable metal shelves, top light, black interior, includes price tag moulding (matches interior color), laminated exterior, levelers, Breeze-E (Type II) with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation
- b. Refrigeration: Breeze self-contained refrigeration, standard

- c. Electrical Connection: 6' NEMA 6-30P, 208-240v/60/1-ph straight blade power cord, standard
- d. Base Support: Casters with levelers (self-cont.), standard
- e. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Exterior Color: Laminate standard color 909-58 Black
- g. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
 - Front Panels (Upper Header and Lower Panels): Horizontal grain direction
 - End Panels: Vertical grain direction
 - Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- h. Thermometer: Digital fahrenheit thermometer, standard
- i. Shelving: (3) LED Lighted non-adjustable metal shelves

ITEM # CM1-4 **ICE MAKER**
Quantity: **Two (2)**
Manufacturer: **Ice-O-Matic**
Model: **CIM0836FA**

- a. Model CIM0836FA Elevation Series™ Modular Cube Ice Maker, air-cooled, self-contained condenser, dual exhaust top/side air discharge, 30" W, approximately 896 lb production/24 hours at 70°/50° (711 lb at 90°/70°), full-size cubes, PURE ICE® built-in antimicrobial protection, LED status display, one touch sanitize/descaling controls, dishwasher safe food zone components, cULus, NSF, CE, BPA Free
- b. 208-230v/60/1-ph, 13.4 amps, standard

ITEM # CM1-4.1 **SODA DISPENSER**
Quantity: **Two (2)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM1-4.2 **WATER FILTER**
Quantity: **Two (2)**
Manufacturer: **Ice-O-Matic**
Model: **IFQ2**

- a. Model IFQ2 Water Filter Manifold, dual filter designed for ice makers producing between 1050 & 1400 lbs. (476.3 to 635 Kg.) of ice per day, 3.0 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction.

ITEM # CM1-5 **UNDERCOUNTER SODA SYSTEM SYRUP RACK**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM1-5.1 **CARBONATOR**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. One (1) PROVIDED BY PRODUCT SUPPLIER

ITEM # CM1-6 **CONDIMENT CADDY**
Quantity: **Two (2)**
Manufacturer: **Dispense-Rite**

Model: NLO-STK-1BT

- a. Model NLO-STK-1BT Lid, Straw & Condiment Organizer, 7-1/8" H x 8" W x 19-1/8" D, narrow, removable section dividers, polystyrene, black

ITEM # CM1-7 POS, SELF-CHECKOUT
Quantity: Four (4)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CM1-8 ROLL-IN REFRIGERATOR
Quantity: One (1)
Manufacturer: Delfield
Model: GARRI1P-S

- a. Model GARRI1P-S Specification Line® Refrigerator, Roll-In, one-section, 37.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Full height solid door, standard
- c. Door hinged on left

ITEM # CM1-9 ROLL-IN HEATED CABINET
Quantity: One (1)
Manufacturer: Delfield
Model: GAHRI2-S

- a. Model GAHRI2-S Specification Line® Heated Cabinet, Roll-In, two-section, 76.5 cubic feet capacity, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, 208-240v/60/1-ph, 10.5 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Full height solid doors, standard
- d. Model AS269-AFJ-0043 Raised Ramp, for roll in/roll thru, standard

ITEM # CM1-10 UNIVERSAL ROLL-IN RACK
Quantity: Three (3)
Manufacturer: Cres Cor
Model: 207UA12AC

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # CM1-11 HAND SINK
Quantity: One (1)
Manufacturer: Advance Tabco

Model: 7-PS-66

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CM1-12 STORAGE SHELVEING
Quantity: Five (5) – (1 COMPLETE UNIT 5 SHELVES)
Manufacturer: Metro
Model: 2142NK3

- a. Model 2142NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (4) Model 86PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

CM2 – CONCOURSE LEVEL MARKET 2

ITEM # CM2-1 HEATED SELF-SERVE DISPLAY CASE
Quantity: Two (2)
Manufacturer: Structural Concepts
Model: GHSS856HLB

- a. Model GHSS856HLB Fusion® Heated Self-Service Case, 97-1/2"W x 30-1/8"D x 55-3/8"H, Heated deck and shelving, LED top & shelf lights, stainless steel rear exterior, (3) solid heated shelves, cETLus, ETL-Sanitation
- b. Exterior Color: Laminate standard color 909-58 Black
- c. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
 - Front Panels (Upper Header and Lower Panels): Horizontal grain direction
 - End Panels: Vertical grain direction
 - Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- d. Interior Color: Stainless steel, standard
- e. Lower Front Panel Color: Powder coated SCC Standard Silversan Black
- f. Base Support: Rail system for shims, standard
- g. Bumper Front: 1" Boston bumper (specify color), standard
- h. Bumper note: Standard Boston colors Black, Silver Gray & Cool Gray
- i. Bumper Left End: None, standard
- j. Bumper Right End: None, standard
- k. End panel left: Full with stainless steel mirror interior, standard
- l. End Panel Right: Full with stainless steel mirror interior, standard
- m. Rear Doors: None (solid back panel), standard
- n. Shelving: Solid heated shelves, 3 levels, standard
- o. Lights: LED 3500K with frost lens, standard
- p. Electrical Connection: Electrical leads (remote)

ITEM # CM2-2 FREEZER MERCHANDISER
Quantity: One (1)
Manufacturer: True
Model: GDM-72F-HC~TSL01

- a. Model GDM-72F-HC~TSL01 Freezer Merchandiser, three-section, True standard look version 01, -10°F, (12) shelves, (3) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, All Units Manufactured Before April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/208-230/60Hz single phase, NEMA 14-20R dedicated outlet. All Units Manufactured After April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/60Hz single phase, NEMA 5-20R dedicated outlet cULus, UL EPH Classified, Made in USA
- b. Self-contained refrigeration standard
- c. Exterior: White powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinged left, center & right doors hinged right, standard
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM2-3 REFRIGERATED MERCHANDISER
Quantity: Three (3)
Manufacturer: True
Model: GDM-49-HC~TSL01

- a. Model GDM-49-HC~TSL01 Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinged left, right door hinged right standard
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM2-4 POS, SELF-CHECKOUT
Quantity: Four (4)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

CM3 – CONCOURSE LEVEL MARKET 3

ITEM # CM3-1 HAND SINK
Quantity: Two (2)
Manufacturer: Advance Tabco
Model: 7-PS-95

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
- b. Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM # CM3-2 WORK TABLE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators

Model: WT

- a. Model WT Work table, all stainless steel construction, 5'-6" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 4" back splash and left end splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM3-2.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 5'-6" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM3-3 **HOT FOOD HOLDING CABINET**
Quantity: **One (1)**
Manufacturer: **Alto-Shaam**
Model: **750-CTUS**

- a. Model 750-CTUS Halo Heat® Hot Food Storage Unit, 1-compartment, capacity (6) 12" x 20" full-size pans, French doors with (2) positive latch door handles, ON/OFF adjustable thermostat, indicator light, exterior temperature gauge, thermostat for 60° F - 200° F, stainless steel exterior & interior, EcoSmart®, cULus, NSF
- b. 120v/50/60/1-ph, 18.8 amps, 2.25kW, NEMA L5-30P
- c. Model 14227 Casters, 3" (76mm), set of (4)

ITEM # CM3-4 **EXHAUST HOOD**
Quantity: **One (1)**
Manufacturer: **Accurex**
Model: **XBEW-104-S**

- a. Model XBEW-104-S
 A. Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18-gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of single wall construction. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be

constructed of a minimum 18-gauge corrosion resistant stainless steel including, but not limited to ducts, plenum, and brackets.

B. The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 in WC. Vapor proof, U.L.

C. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.

D. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

E. Continuous Capture - UL listed connection to join multiple sections.

F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.

G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.

H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor

I. 304 Stainless Steel inside and out. No galvanized metal.

J. Provide wall mounted fire cabinet.

K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood we applicable.

L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling

ITEM # CM3-4.1	FIRE SYSTEM
Quantity:	One (1)
Manufacturer:	Accurex
Model:	ANSUL

a. Model ANSUL WALL MOUNT - INCLUDED WITH HOOD

ITEM # CM3-5	HIGH VOLUME GRIDDLE
Quantity:	One (1)
Manufacturer:	Southbend
Model:	HDG-48V

- a. Model HDG-48V High Volume Griddle, countertop, gas, 48", 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides, towel bar & integrated stand, 120,000 BTU, CSA, NSF
- b. Natural Gas
- c. T&S Brass Model HG-2D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow & installation kit (includes restraining cable & ball valve), Posi-Set, 215,000 BTU/ hr minium flow capacity

ITEM # CM3-6**FRYER****Quantity:****Two (2)****Manufacturer:****Henny Penny****Model:****OFE321.0**

- a. Model OFE321.0 OFE-321 Open Fryer, floor model, electric, 1 well, stainless steel construction, rectangular fry pot, includes filter drain pan, stainless steel Max oil filtration system, 2 PHT filter envelopes, 4" swiveling casters (2 locking), basket support included in each vat, BUILT-TO-ORDER CONFIGURATION, ENERGY STAR®
- b. F Full well configuration, standard
- c. 480v/60/3-ph, 14.4 kW, 17.0 amps, 3+G wires
- d. C1 Computron® 1000 control with melt mode, idle mode, two 4-character LED displays per control
- e. Without direct connect shortening disposal system plumbing
- f. Full Size Basket
- g. Model 180156 Crumb Catcher, for single well drain pans
- h. Model 03629 Fryer Pot Cover, 32x full pot

ITEM # CM3-7**REACH-IN FREEZER****Quantity:****One (1)****Manufacturer:****Delfield****Model:****GAF1P-SH**

- a. Model GAF1P-SH Specification Line® Freezer, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) half-height hinged solid doors (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.55 HP, 115v/60/1-ph, 7.2 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Door hinged on left
- c. Set of (4) 5" locking casters, standard

ITEM # CM3-8**REFRIGERATED PREP TABLE****Quantity:****One (1)****Manufacturer:****Delfield****Model:****4448NP-12**

- a. Model 4448NP-12 Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, stainless steel top with polyethylene cutting board & (12) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-contained refrigeration, standard

- d. Door(s) standard
- e. Telescoping lid, standard
- f. MUST confirm the quantity of lids required per cutout

ITEM # CM3-9 SPARE NO.

ITEM # CM3-10 STORAGE SHELVING
Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2136NK3

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CM3-11 3 COMPARTMENT SINK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: K7-CS-29

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # CM3-11.1 FAUCET
Quantity: Two (2)
Manufacturer: T&S Brass
Model: 5F-8WLX10

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CM3-12 WALL SHELF W/ POT RACK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: PS-12-72

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CM3-13 **1 COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 5'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM3-13.1 **FAUCET**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-0231-CR**

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CM3-14 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 5'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM3-15 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR2P-S**

- a. Model GAR2P-S Specification Line® Refrigerator, Reach-In, two-section, 46.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), (6) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel

exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®

- b. Left door hinged on left, right door hinged on right, standard
- c. Set of (4) 5" locking casters, standard

ITEM # CM3-16 SPARE NO.

ITEM # CM3-17 SPARE NO.

ITEM # CM3-18 FREEZER MERCHANDISER
Quantity: One (1)
Manufacturer: True
Model: GDM-26F-HC~TSL01

- a. Model GDM-26F-HC~TSL01 Freezer Merchandiser, one-section, True standard look version 01, -10°F, (4) shelves, (1) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1-ph, 9.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA
- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinging
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM3-19 REFRIGERATED MERCHANDISER
Quantity: One (1)
Manufacturer: True
Model: GDM-49-HC~TSL01

- a. Model GDM-49-HC~TSL01 Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinged left, right door hinged right standard
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM3-20 DECORATIVE HEAT LAMP
Quantity: Three (3)
Manufacturer: Hatco
Model: DLH-725

- a. DLH-725 Decorative Heat Lamp, High Wattage, (1) bulb type (not included), 8-1/2"H x 9-1/2" diameter shade, 375 watt max, CE, cULus, UL EPH Classified, Made in USA
- b. 120v/60/1-ph, 375 watt, standard
- c. Model WHITE-CTD-120H Lamp Bulb, 375 Watt clear, coated
- d. Model SPECIFY Finish to be selected by arch / interiors.
- e. Model SPECIFYN/C Finish to be selected by arch / interiors.

- f. Model RCT Mounting Style - Retractable mount to track adapter (specify cord & track color) - retractable Straight cord mount, 8-1/2" Shade adjusts from 27" to 77" & 10-1/2" Shade adjusts from 29" to 77"
- g. Model R Switch Location - Remote
- h. Model DL-CORD-BK Black Cord, standard,
- i. (1) Model DL-TRACK-4B Track Mount Bar, 4', black
- j. Model DL-ADAPT-BK Black Track Adapter

ITEM # CM3-21 HEATED SHELF FOOD WARMER
Quantity: One (1)
Manufacturer: Hatco
Model: GRSB-60-O

- a. Model GRSB-60-O Glo-Ray® Drop In Heated Shelf with Recessed Top, 61-1/2" x 31-1/2", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, NSF, CE, cUL, UL, UL EPH Classified, CSA
- b. 120v/60/1-ph, 1750 watts, 14.6 amps, NEMA 5-20P (domestic voltage), standard
- c. Thermostat control with lighted rocker switch.

ITEM # CM3-22 DISPLAY MERCHANDISER, HEATED, FOR MULTI-PRODUCT
Quantity: Two (2)
Manufacturer: Hatco
Model: GR3SDS-39DCT

- a. Model GR3SDS-39DCT Glo-Ray® Designer Slant Display Warmer, with curved canopy top, (14) rods, countertop, dual shelf, adjustable thermostat, hardcoated heated base, heated glass shelves, tempered glass side panels, LED display lights, built-in front sign holder (sign not included), 2-1/2" legs, cULus, UL EPH Classified, Made in USA, CE
- b. 120/208-240v/60/1-ph, 2130 watts, 12.8 amps, NEMA L14-20P
- c. Model STANDARD Black designer color, standard
- d. Model 4"LEGS 4-inch adjustable legs, set of 4

ITEM # CM3-23 POS, SELF-CHECKOUT
Quantity: Four (4)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CM3-24 LANDING TABLE
Quantity: One (1)
Manufacturer: Advance Tabco
Model: TFMS-123

- a. Model TFMS-123 Equipment Filler Table, 12"W x 36"D, 16 gauge 304 stainless steel top with 1-1/2"H rear up-turn, stainless steel legs & adjustable bullet feet, NSF.

ITEM # CM3-25 MOP SINK CABINET
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 9-OPC-84

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate

- shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF.
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
 - c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only.

CM4 – CONCOURSE LEVEL MARKET 4

ITEM # CM4-1 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR1P-S**

- a. Model GAR1P-S Specification Line® Refrigerator, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.22 HP, 115v/60/1-ph, 4.2 amps, NEMA 5-15P, NSF, cULus
- b. Door hinged on left
- c. Set of (4) 5" locking casters, standard

ITEM # CM4-2 **EXHAUST HOOD W/FIRE SYSTEM**
Quantity: **One (1)**
Manufacturer: **Accurex**
Model: **XBEW-56.00-S**

- a. Model XBEW-56.00-S
 - A. Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18-gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of single wall construction. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant stainless steel including, but not limited to ducts, plenum, and brackets.
 - B. The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 in WC. Vapor proof, U.L.
 - C. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.
 - D. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the

necessary data that confirms compliance with the code authorities listed above.

E. Continuous Capture - UL listed connection to join multiple sections.

F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.

G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.

H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor

I. 304 Stainless Steel inside and out. No galvanized metal.

J. Provide fire cabinet on right end of hood.

K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood we applicable.

L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling.

ITEM # CM4-3 **PRESSURE FRYER**
Quantity: **One (1)**
Manufacturer: **Henny Penny**
Model: **PFE561.0**

- a. Model PFE561.0 PFE-561 Pressure Fryer, Electric, 69 pound oil capacity, 18 pound food capacity, 12 psi o.p., safety valve @ 14.5 psi, stainless steel construction, stainless steel rectangular frypot, aluminum lid, stainless steel Max oil filter system with 2 PHT envelopes
- b. 480v/60/3-ph
- c. COMPUTRON 1000 Control, with melt mode, idle mode, time and 4-character LED display
- d. Short frame with (4) casters (2-locking)
- e. Without rinse hose attachment
- f. Standard basket, full-size basket and basket handle

ITEM # CM4-4 **FRYER**
Quantity: **One (1)**
Manufacturer: **Henny Penny**
Model: **OFE321.0**

- a. Model OFE321.0 OFE-321 Open Fryer, floor model, electric, 1 well, stainless steel construction, rectangular fry pot, includes filter drain pan, stainless steel Max oil filtration system, 2 PHT filter envelopes, 4" swiveling casters (2 locking), basket support included in each vat, BUILT-TO-ORDER CONFIGURATION, ENERGY STAR®
- b. F Full well configuration, standard
- c. 480v/60/3-ph, 14.4 kW, 17.0 amps, 3+G wires

- d. C1 Computron® 1000 control with melt mode, idle mode, two 4-character LED displays per control
- e. Without direct connect shortening disposal system plumbing
- f. Full Size Basket
- g. Model 180156 Crumb Catcher, for single well drain pans
- h. Model 03629 Fryer Pot Cover, 32x full pot

ITEM # CM4-4.1 LANDING TABLE
Quantity: One (1)
Manufacturer: Advance Tabco
Model: TFMS-153

- a. Model TFMS-153 Equipment Filler Table, 15"W x 36"D, 16 gauge 304 stainless steel top with 1-1/2"H rear up-turn, stainless steel legs & adjustable bullet feet, NSF.

ITEM # CM4-5 REACH-IN FREEZER
Quantity: One (1)
Manufacturer: Delfield
Model: GAF1P-SH

- a. Model GAF1P-SH Specification Line® Freezer, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) half-height hinged solid doors (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.55 HP, 115v/60/1-ph, 7.2 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Door hinged on right standard
- c. Set of (4) 5" locking casters, standard

ITEM # CM4-6 STORAGE SHELVING
Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2136NK3

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CM4-7 3 COMPARTMENT SINK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: K7-CS-29

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain
- d. Model K-454 Side splash, integral (welded), for NSF sinks & dish tables, height matches backsplash height - LEFT SIDE

ITEM # CM4-7.1 FAUCET
Quantity: Two (2)
Manufacturer: T&S Brass
Model: 5F-8WLX10

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CM4-8 WALL SHELF W/ POT RACK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: PS-12-72

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CM4-9 HAND SINK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CM4-10 SPARE NO.

ITEM # CM4-11 CONVEYOR TOASTER
Quantity: One (1)
Manufacturer: Antunes
Model: GST-2H-9210962

- a. Model GST-2H-9210962 Gold Standard Toaster, horizontal, (2) lanes, dual-belt, moving conveyor, electronic temperature controller, programmable temperature & motor speed, 6 ft. grounded power cord, 2000 watts, 208v/50/60/1-ph, NEMA 6-20P, cETLus, ETL-Sanitation, CE

ITEM # CM4-12 WORK TABLE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: WT

- a. Model WT Work table, all stainless steel construction, 6'-5" long X 2'-0" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished. Omit back splash at pass through window and coordinate height for a smooth transition. Provide trim strip and / or seal transition edge at pass through as required.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM4-13 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 7'-0" long X 2'-0" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM4-14 **DECORATIVE HEAT LAMP**
Quantity: **Five (5)**
Manufacturer: **Hatco**
Model: **DLH-725**

- a. Model DLH-725 Decorative Heat Lamp, High Wattage, (1) bulb type (not included), 8-1/2"H x 9-1/2" diameter shade, 375 watt max, CE, cULus, UL EPH Classified, Made in USA
- b. 120v/60/1-ph, 375 watt, standard
- c. Model WHITE-CTD-120H Lamp Bulb, 375 Watt clear, coated
- d. Model SPECIFY Finish to be selected by arch / interiors.
- e. Model SPECIFYN/C Finish to be selected by arch / interiors.
- f. Model RCT Mounting Style - Retractable mount to track adapter (specify cord & track color) - retractable Straight cord mount, 8-1/2" Shade adjusts from 27" to 77" & 10-1/2" Shade adjusts from 29" to 77"
- g. Model R Switch Location - Remote
- h. Model DL-CORD-BK Black Cord, standard,
- i. (1) Model DL-TRACK-8B Two 4' Track Mount Bars with Coupler, Black
- j. Model DL-ADAPT-BK Black Track Adapter

ITEM # CM4-15 SPARE NO.

ITEM # CM4-16 SPARE NO.

ITEM # CM4-17 SPARE NO.

ITEM # CM4-18 REFRIGERATED DISPLAY

Quantity: Two (2)

Manufacturer: Structural Concepts

Model: B47R

- a. Model B47R Oasis® Refrigerated Self-Service Case, 47-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black
- c. Interior Color: Powder coated SCC Standard Silversan Black
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking (Requires two end panels (full or cutaway) per case) (One cover/curtain type per model)
- j. Rear Doors: Rear loading hinged doors, locking
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Vinyl Graphics: None, standard

ITEM # CM4-19 HEATED MERCHANDISER

Quantity: Three (3)

Manufacturer: Hatco

Model: GR3SDS-39DCT

- a. Model GR3SDS-39DCT Glo-Ray® Designer Slant Display Warmer, with curved canopy top, (14) rods, countertop, dual shelf, adjustable thermostat, hardcoated heated base, heated glass shelves, tempered glass side panels, LED display lights, built-in front sign holder (sign not included), 2-1/2" legs, cULus, UL EPH Classified, Made in USA, CE
- b. 120/208-240v/60/1-ph, 2130 watts, 12.8 amps, NEMA L14-20P
- c. Model STANDARD Black designer color, standard
- d. Model 4"LEGS 4-inch adjustable legs, set of 4

ITEM # CM4-20 REFRIGERATED SELF-SERVICE ISLAND

Quantity: One (1)

Manufacturer: Structural Concepts

Model: FSI660R

- a. Model FSI660R Oasis® Refrigerated Self-Service Island, 60"H, open air screen, (3) non-lit non-adjustable metal shelves, top light, black interior, includes price tag moulding (matches interior color), laminated exterior, levelers, Breeze-E (Type II) with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation
- b. Refrigeration: Breeze self-contained refrigeration, standard
- c. Electrical Connection: 6' NEMA 6-30P, 208-240v/60/1-ph straight blade power cord, standard
- d. Base Support: Casters with levelers (self-cont.), standard
- e. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Exterior Color: Laminate standard color 909-58 Black
- g. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
 - Front Panels (Upper Header and Lower Panels): Horizontal grain direction
 - End Panels: Vertical grain direction
 - Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- h. Thermometer: Digital fahrenheit thermometer, standard
- i. Shelving: (3) LED Lighted non-adjustable metal shelves
- j. Vinyl Graphics: None, standard

ITEM # CM4-21 **ICE MAKER**
Quantity: **Two (2)**
Manufacturer: **Ice-O-Matic**
Model: **CIM0836FA**

- a. CIM0836FA Elevation Series™ Modular Cube Ice Maker, air-cooled, self-contained condenser, dual exhaust top/side air discharge, 30" W, approximately 896 lb production/24 hours at 70°/50° (711 lb at 90°/70°), full-size cubes, PURE ICE® built-in antimicrobial protection, LED status display, one touch sanitize/descaling controls, dishwasher safe food zone components, cULus, NSF, CE, BPA Free
- b. 208-230v/60/1-ph, 13.4 amps, standard

ITEM # CM4-21.1 **SODA DISPENSER**
Quantity: **Two (2)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM4-21.2 **WATER FILTER**
Quantity: **Two (2)**
Manufacturer: **Ice-O-Matic**
Model: **IFQ2**

- a. Model IFQ2 Water Filter Manifold, dual filter designed for ice makers producing between 1050 & 1400 lbs. (476.3 to 635 Kg.) of ice per day, 3.0 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction.

ITEM # CM4-22 **UNDERCOUNTER SODA SYSTEM SYRUP RACK**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM4-22.1 **CARBONATOR**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM4-23 **CONDIMENT CADDY**
Quantity: **Two (2)**
Manufacturer: **Dispense-Rite**
Model: **NLO-STK-1BT**

- a. Model NLO-STK-1BT Lid, Straw & Condiment Organizer, 7-1/8" H x 8" W x 19-1/8" D, narrow, removable section dividers, polystyrene, black

ITEM # CM4-24 **POS, SELF-CHECKOUT**
Quantity: **Four (4)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

CM5 – CONCOURSE LEVEL MARKET 5

ITEM # CM5-1 **PIZZA PREP TABLE**
Quantity: **Two (2)**
Manufacturer: **Delfield**
Model: **18672PDLP**

- a. Model 18672PDLP LiquiTec® Refrigerated Pizza Table, two-section, 72" W, (6) 12" x 20" pan capacity, (2) doors, (2) 1/1 GN shelves, stainless steel removable hinged covers, 17" polyurethane cutting board, flush mount LiquiTec® raised rails, on/off switch, 18 gauge stainless steel top, stainless steel construction, 4" casters, self-contained side-mounted refrigeration system, R290 refrigerant, 1/5 & 1/3 HP, cUL, UL, NSF
- b. 115v/60/1-ph, 12.7 amps, NEMA 5-20P, standard

ITEM # CM5-2 **PIZZA PAN RACK**
Quantity: **Four (4)**
Manufacturer: **Admiral Craft Equipment Corp.**
Model: **PZ-19029**

- a. Model PZ-19029 Pizza Rack, 27" high, 15 slots, holds pans 9" to 18" diameter, 1-3/8" spacing, chrome plated steel rods.
 TO BE WALL MOUNTED

ITEM # CM5-3 **PIZZA DECK OVEN**
Quantity: **Two (2)**
Manufacturer: **PizzaMaster**
Model: **PM 823ED**

- a. Model PM 823ED PizzaMaster® 800 Series Pizza Oven, deck-type, electric, (3) decks, 32.3" W x 32.3" D internal dimensions per deck, (4) 16" pizza capacity per deck, digital display with electronic controls, 932°F max operating temperature, (2) 16"W stones per deck, timer, halogen lighting, Turbo-Start, oven door with heat-reflecting glass, retractable front loading shelf, stainless steel front, legs with locking casters, 9.0kW (per deck), UL,UL EPH Classified
- b. 480v/60/3-ph+N, 10.9 amps, per deck, custom order
- c. Stainless steel front, standard

- d. Model 80072 High temperature control, 500°C/932°F, per deck
- e. Model 80054-01 Extra retractable frontal unloading shelf PM 820

ITEM # CM5-4 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-95**

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
- b. Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM # CM5-5 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision.
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # CM5-5.1 **FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**
Model: **5F-8WLX10**

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CM5-6 **WALL SHELF W/ POT RACK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **PS-12-72**

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CM5-7 **STORAGE SHELVEING**
Quantity: **Four (4) – (1 COMPLETE UNIT 4 SHELVES)**
Manufacturer: **Metro**
Model: **2136NK3**

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CM5-8 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR1P-S**

- a. Model GAR1P-S Specification Line® Refrigerator, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.22 HP, 115v/60/1-ph, 4.2 amps, NEMA 5-15P, NSF, cULus
- b. Door hinged on left
- c. Set of (4) 5" locking casters, standard

ITEM # CM5-9 **MOP SINK CABINET**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **9-OPC-84**

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF.
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

ITEM # CM5-10 **SPARE NO.**

ITEM # CM5-11 **SPARE NO.**

ITEM # CM5-12 **HEATED SHELF WARMER**
Quantity: **Two (2)**
Manufacturer: **Hatco**
Model: **GR2S-72**

- a. Model GR2S-72 Heated Shelf, Designer, free-standing, (5) 12" x 20" pan capacity, hardcoat aluminum top & blanket type foil element, designer exterior panels & corner caps, 4" legs, CE, cULus, UL EPH Classified, Made in USA
- b. 120v/60/1-ph, 1100 watts, 9.2 amps, NEMA 5-15P, standard
- c. Model STANDARD Clear Anodized Aluminum housing, finish, standard
- d. Model STANDARDBLACK Black, designer inset panel color, standard
- e. Model BLACK Black, designer corner cap color

ITEM # CM5-13 **HEATED MERCHANDISER**
Quantity: **Three (3)**
Manufacturer: **Hatco**
Model: **GR3SDS-39DCT**

- a. Model GR3SDS-39DCT Glo-Ray® Designer Slant Display Warmer, with curved canopy top, (14) rods, countertop, dual shelf, adjustable thermostat, hardcoated heated base, heated glass shelves, tempered glass side panels, LED display lights, built-in front sign holder (sign not included), 2-1/2" legs, cULus, UL EPH Classified, Made in USA, CE
- b. 120/208-240v/60/1-ph, 2130 watts, 12.8 amps, NEMA L14-20P
- c. Model STANDARD Black designer color, standard
- d. Model 4"LEGS 4-inch adjustable legs, set of 4

ITEM # CM5-14 **REFRIGERATED DISPLAY**
Quantity: **Two (2)**
Manufacturer: **Structural Concepts**
Model: **B57R**

- a. Model B57R Oasis® Refrigerated Self-Service Case, 59-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- c. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking (Requires two end panels (full or cutaway) per case) (One cover/curtain type per model)
- j. Rear Doors: None (solid back panel), standard
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Vinyl Graphics: None, standard

ITEM # CM5-15 **REFRIGERATED MERCHANDISER**
Quantity: **Two (2)**
Manufacturer: **True**
Model: **GDM-49-HC~TSL01**

- a. Model GDM-49-HC~TSL01 Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290

Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH
Classified, Made in USA, ENERGY STAR®

- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinged left, right door hinged right standard
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM5-16 **FREEZER MERCHANDISER**
Quantity: **One (1)**
Manufacturer: **True**
Model: **GDM-23F-HC~TSL01**

- a. Model GDM-23F-HC~TSL01 Freezer Merchandiser, one-section, True standard look version 01, -10°F, (4) shelves, (1) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1-ph, 9.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA
- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinging
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM5-17 **AMBIENT SELF SERVICE CASE**
Quantity: **Four (4)**
Manufacturer: **Structural Concepts**
Model: **NR3647DSSV**

- a. Model NR3647DSSV Reveal® Self-Service Non-Refrigerated Case, freestanding, 35-3/4"W, 47-1/8"H, (2) removable & adjustable clear glass shelving, LED top & shelf lights, full end panels, solid rear panel, one piece formed ABS plastic tub, black exterior & interior, adjustable locking casters, cETLus, ETL-Sanitation
- b. Electrical: 110-120v/60/1-ph, 0.70 amps, 11.0 watts, standard
- c. Electrical Connection: 6' Straight blade power cord with NEMA 5-15P, standard
- d. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- e. Frame Exterior: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Panel Exterior Color: Laminate standard color 909-58 Black
- g. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
 - Front Panels (Upper Header and Lower Panels): Horizontal grain direction
 - End Panels: Vertical grain direction
 - Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- h. End Panel Left: Full end panel
- i. End Panel Right: Full end panel
- j. Lower Front Panel Color: Powder coated SCC Standard Silversan Black
- k. Lower Rear Panel Color: Powder coated SCC Standard Silversan Black
- l. Rear Doors: None (solid back panel), standard
- m. Lights: LED 3500K with frost lens, standard
- n. Removable clear acrylic security cover, locking
- o. Base Support: Adjustable, locking casters (self-cont.), standard
- p. Base Support: Adjustable, locking casters, standard

ITEM # CM5-18 **ICE MAKER**
Quantity: **Two (2)**
Manufacturer: **Ice-O-Matic**
Model: **CIM0836FA**

- a. Model CIM0836FA Elevation Series™ Modular Cube Ice Maker, air-cooled, self-contained condenser, dual exhaust top/side air discharge, 30" W, approximately 896 lb production/24 hours at 70°/50° (711 lb at 90°/70°), full-size cubes, PURE ICE® built-in antimicrobial protection, LED status display, one touch sanitize/descaling controls, dishwasher safe food zone components, cULus, NSF, CE, BPA Free
- b. 208-230v/60/1-ph, 13.4 amps, standard

ITEM # CM5-18.1 **SODA DISPENSER**
Quantity: **Two (2)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM5-18.2 **WATER FILTER**
Quantity: **Two (2)**
Manufacturer: **Ice-O-Matic**
Model: **IFQ2**

- a. Model IFQ2 Water Filter Manifold, dual filter designed for ice makers producing between 1050 & 1400 lbs. (476.3 to 635 Kg.) of ice per day, 3.0 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction

ITEM # CM5-19 **CONDIMENT CADDY**
Quantity: **Two (2)**
Manufacturer: **Dispense-Rite**
Model: **NLO-STK-1BT**

- a. Model NLO-STK-1BT Lid, Straw & Condiment Organizer, 7-1/8" H x 8" W x 19-1/8" D, narrow, removable section dividers, polystyrene, black

ITEM # CM5-20 **UNDERCOUNTER SODA SYSTEM SYRUP RACK**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM5-20.1 **CARBONATOR**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM5-21 **POS, SELF-CHECKOUT**
Quantity: **Three (3)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CM5-21.1 **POS, SELF-CHECKOUT**
Quantity: **Two (2)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

CM6 – CONCOURSE LEVEL MARKET 6

ITEM # CM6-1 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 5'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-2 **COUNTER TOP HEATED WELL**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CHW-43**

- a. Model CHW-43 Food Warmer/Cooker, electric, countertop, (4) 1/3 pan capacity, wet/dry operation, thermostatic controls, stainless steel construction, 1800 watts, 15.0 amps, CE, cULus, UL EPH Classified
- b. 120v/60/1-ph, 1800 watts, 15.0 amps, NEMA 5-15P, standard

ITEM # CM6-3 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 5'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-3.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 5'-0" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-4 **1 COMPARTMENT SINK PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 8'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash and left end splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-4.1 **FAUCET**
Quantity: **One (1)**
Manufacturer: **T&S Brass**
Model: **B-0231-CR**

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CM6-5 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 8'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-5.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**

Manufacturer: Atlanta Custom Fabricators
Model: WMO

- a. Model WMO Wall mounted over shelf, 8'-0" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-6 **ROLL-IN HEATED CABINET**
Quantity: One (1)
Manufacturer: Delfield
Model: GAHRI2-S

- a. Model GAHRI2-S Specification Line® Heated Cabinet, Roll-In, two-section, 76.5 cubic feet capacity, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, 208-240v/60/1-ph, 10.5 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Full height solid doors, standard
- d. Model AS269-AFJ-0043 Raised Ramp, for roll in/roll thru, standard

ITEM # CM6-7 **UNIVERSAL ROLL-IN RACK**
Quantity: Three (3)
Manufacturer: Cres Cor
Model: 207UA12AC

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # CM6-8 **HAND SINK**
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CM6-9 **REACH-IN REFRIGERATOR**
Quantity: One (1)
Manufacturer: Delfield
Model: GAR1P-S

- a. Model GAR1P-S Specification Line® Refrigerator, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front,

- sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.22 HP, 115v/60/1-ph, 4.2 amps, NEMA 5-15P, NSF, cULus
- b. Door hinged on left
- c. Set of (4) 5" locking casters, standard

ITEM # CM6-10 **MOP SINK CABINET**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **9-OPC-84**

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF.
- b. Model CAB-R Change door to right-side hinge
- c. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose
- d. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

ITEM # CM6-11 **SPARE NO.**

ITEM # CM6-12 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-95**

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
- b. Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM # CM6-13 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 7'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-14 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 7'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-15 **REFRIGERATED PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **4448NP-18M**

- a. Model 4448NP-18M Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-Contained refrigeration, standard
- d. Door(s) standard
- e. Model 44CLEARLID Clear plexi lid (per opening)
- f. MUST confirm the quantity of lids required per cutout

ITEM # CM6-16 **SPARE NO.**

ITEM # CM6-17 **SPARE NO.**

ITEM # CM6-18 **REACH-IN FREEZER**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAF1P-SH**

- a. Model GAF1P-SH Specification Line® Freezer, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) half-height hinged solid doors (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.55 HP, 115v/60/1-ph, 7.2 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Door hinged on right standard
- c. Set of (4) 5" locking casters, standard

ITEM # CM6-19 **EXHAUST HOOD**
Quantity: **One (1)**
Manufacturer: **Accurex**
Model: **XBEW-104.00-S**

- a. Model XBEW-104.00-S

- A. Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18-gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of single wall construction. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant stainless steel including, but not limited to ducts, plenum, and brackets.
- B. The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 in WC. Vapor proof, U.L.
- C. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.
- D. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.
- E. Continuous Capture - UL listed connection to join multiple sections.
- F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.
- G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.
- H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor
- I. 304 Stainless Steel inside and out. No galvanized metal.
- J. Provide wall mounted fire cabinet.
- K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood we applicable.
- L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling.

ITEM # CM6-19.1 FIRE SYSTEM
Quantity: One (1)

Manufacturer: Accurex
Model: ANSUL

- a. Model ANSUL WALL MOUNTED - INCLUDED WITH HOOD

ITEM # CM6-20 **FRYER**
Quantity: **Two (2)**
Manufacturer: **Henny Penny**
Model: **OFE321.0**

- a. Model OFE321.0 OFE-321 Open Fryer, floor model, electric, 1 well, stainless steel construction, rectangular fry pot, includes filter drain pan, stainless steel Max oil filtration system, 2 PHT filter envelopes, 4" swiveling casters (2 locking), basket support included in each vat, BUILT-TO-ORDER CONFIGURATION, ENERGY STAR®
- b. F Full well configuration, standard
- c. 480v/60/3-ph, 14.4 kW, 17.0 amps, 3+G wires
- d. TC1 Computron® 1000 control with melt mode, idle mode, two 4-character LED displays per control
- e. Without direct connect shortening disposal system plumbing
- f. Full Size Basket
- g. Model 180156 Crumb Catcher, for single well drain pans
- h. Model 03629 Fryer Pot Cover, 32x full pot

ITEM # CM6-21 **GRIDDLE, HIGH VOLUME**
Quantity: **One (1)**
Manufacturer: **Southbend**
Model: **HDG-48V**

- a. Model HDG-48V High Volume Griddle, countertop, gas, 48", 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides, towel bar & integrated stand, 120,000 BTU, CSA, NSF
- b. T&S Brass Model HG-2D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow & installation kit (includes restraining cable & ball valve), Posi-Set, 215,000 BTU/ hr minium flow capacity

ITEM # CM6-22 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR1P-S**

- a. Model GAR1P-S Specification Line® Refrigerator, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.22 HP, 115v/60/1-ph, 4.2 amps, NEMA 5-15P, NSF, cULus
- b. Door hinged on left
- c. Set of (4) 5" locking casters, standard

ITEM # CM6-23 **REFRIGERATED PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **4448NP-18M**

- a. Model 4448NP-18M Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-contained refrigeration, standard
- d. Model AS000-B4V-003E Stainless steel back panel
- e. Model 4400EXTHERM Exterior Digital thermometer
- f. Door(s) standard
- g. Model 44CLEARLID Clear plexi lid (per opening)
- h. MUST confirm the quantity of lids required per cutout
- i. Model AS000-AQS-0032 Overshelf, Single Tier, 48Lx16Wx20H

ITEM # CM6-24 HOT FOOD HOLDING CABINET
Quantity: Three (3)
Manufacturer: Alto-Shaam
Model: 750-CTUS

- a. Model 750-CTUS Halo Heat® Hot Food Storage Unit, 1-compartment, capacity (6) 12" x 20" full-size pans, French doors with (2) positive latch door handles, ON/OFF adjustable thermostat, indicator light, exterior temperature gauge, thermostat for 60° F - 200° F, stainless steel exterior & interior, EcoSmart®, cULus, NSF
- b. 120v/50/60/1-ph, 18.8 amps, 2.25kW, NEMA L5-30P
- c. Model 14227 Casters, 3" (76mm), set of (4)

ITEM # CM6-25 DROP-IN SINK W/ FAUCET
Quantity: One (1)
Manufacturer: Advance Tabco
Model: DI-1-10

- a. Model DI-1-10 Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF
- b. Model K-614B Removable 3-sided splash for counter-mount drop in sink, 8" tall, includes posts to be installed in countertop.

ITEM # CM6-26 SPARE NO.

ITEM # CM6-27 1 COMPARTMENT SINK PREP TABLE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: 1CSPT

- a. Model 1CSPT Prep table with 1-Compartment Sink, 7'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high left end splash splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter

and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.

- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM6-27.1 FAUCET
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231-CR

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CM6-28 STORAGE SHELVING
Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2136NK3

- a. Model 2136NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CM6-29 3 COMPARTMENT SINK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: K7-CS-29

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # CM6-29.1 FAUCET
Quantity: Two (2)
Manufacturer: T&S Brass
Model: 5F-8WLX10

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CM6-30 **WALL SHELF W/ POT RACK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **PS-12-72**

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CM6-31 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CM6-32 **ROLL-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GARRI1P-S**

- a. Model GARRI1P-S Specification Line® Refrigerator, Roll-In, one-section, 37.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Full height solid door, standard
- c. Door hinged on left

ITEM # CM6-33 **SPARE NO.**

ITEM # CM6-34 **REFRIGERATED DISPLAY**
Quantity: **Two (2)**
Manufacturer: **Structural Concepts**
Model: **B57R**

- a. Model B57R Oasis® Refrigerated Self-Service Case, 59-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- c. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard

- i. Cover/Curtain: Roll-down security cover, locking (Requires two end panels (full or cutaway) per case) (One cover/curtain type per model)
- j. Rear Doors: Rear loading hinged doors, locking
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Vinyl Graphics: None, standard

ITEM # CM6-35 HEATED MERCHANDISER
Quantity: Three (3)
Manufacturer: Hatco
Model: GR3SDS-39DCT

- a. Model GR3SDS-39DCT Glo-Ray® Designer Slant Display Warmer, with curved canopy top, (14) rods, countertop, dual shelf, adjustable thermostat, hardcoated heated base, heated glass shelves, tempered glass side panels, LED display lights, built-in front sign holder (sign not included), 2-1/2" legs, cULus, UL EPH Classified, Made in USA, CE
- b. 120/208-240v/60/1-ph, 2130 watts, 12.8 amps, NEMA L14-20P
- c. Model STANDARD Black designer color, standard
- d. Model 4"LEGS 4-inch adjustable legs, set of 4

ITEM # CM6-36 REFRIGERATED MERCHANDISER
Quantity: Two (2)
Manufacturer: True
Model: GDM-49-HC~TSL01

- a. Model GDM-49-HC~TSL01 Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
- b. Exterior: Black powder coated steel, standard
- c. Interior: White aluminum, with white shelving, standard
- d. Left door hinged left, right door hinged right standard
- e. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM6-37 FREEZER MERCHANDISER
Quantity: One (1)
Manufacturer: True
Model: GDM-49F-HC~TSL01

- a. Model GDM-49F-HC~TSL01 Freezer Merchandiser, two-section, True standard look version 01, -10°F, (8) shelves, (2) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, All Units Manufactured Before April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/208-230/60Hz single phase, NEMA 14-20R dedicated outlet. All Units Manufactured After April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/60Hz single phase, NEMA 5-20R dedicated outlet. ***Please contact the factory to verify your unit's electrical specifications***, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

- b. Self-contained refrigeration standard
- c. Exterior: Black powder coated steel, standard
- d. Interior: White aluminum, with white shelving, standard
- e. Left door hinged left, right door hinged right standard
- f. Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ITEM # CM6-38 **POS, SELF-CHECKOUT**
Quantity: **Four (4)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. Model POS PROVIDED BY OPERATIONS

CM7 – CONCOURSE LEVEL MARKET 7

ITEM # CM7-1 **MOBILE HEATED CABINET**
Quantity: **One (1)**
Manufacturer: **Winston Foodservice**
Model: **HOV5-14SP**

- a. Model HOV5-14SP CVap® Holding Cabinet, mobile, full-size, insulated, convection holding, accommodates (14) 18" x 26" sheet pans or (28) 13" x 18" sheet pans or (14) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid dutch doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, USB & audio ports, manual water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation
- b. 120v/60/1-ph, 2292 watts, 19.1 amps, NEMA 5-20P
- c. Left hand
- d. Window in both upper & lower front doors
- e. 5" Plate casters (2) with locking, standard
- f. Full-perimeter bumpers with 5" casters (2 locking, 2 non-locking)
- g. Allows cord to be wrapped on rear of cabinet

ITEM # CM7-2 **1 COMPARTMENT SINK PREP TABLE**
Quantity: **Two (2)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 8'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

- d. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM7-2.1 **FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**
Model: **B-0231-CR**

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CM7-3 **WALL MOUNTED OVER SHELF**
Quantity: **Two (2)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 8'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM7-4 **MOBILE HEATED CABINET**
Quantity: **Two (2)**
Manufacturer: **Winston Foodservice**
Model: **HOV5-14SP**

- a. Model HOV5-14SP CVap® Holding Cabinet, mobile, full-size, insulated, convection holding, accommodates (14) 18" x 26" sheet pans or (28) 13" x 18" sheet pans or (14) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid dutch doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, USB & audio ports, manual water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation
- b. 120v/60/1-ph, 2292 watts, 19.1 amps, NEMA 5-20P
- c. Right hand
- d. Window in both upper & lower front doors
- e. 5" Plate casters (2) with locking, standard
- f. Full-perimeter bumpers with 5" casters (2 locking, 2 non-locking)
- g. Allows cord to be wrapped on rear of cabinet

ITEM # CM7-5 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR2P-S**

- a. Model GAR2P-S Specification Line® Refrigerator, Reach-In, two-section, 46.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), (6) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard

- c. Set of (4) 5" locking casters, standard

ITEM # CM7-6 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-95**

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
 Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM # CM7-7 **EXHAUST HOOD W/ FIRE SYSTEM**
Quantity: **One (1)**
Manufacturer: **Accurex**
Model: **XBEW-155.00-S**

- a. Model XBEW-155.00-S
 A. Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18-gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of single wall construction. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant stainless steel including, but not limited to ducts, plenum, and brackets.
 B. The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 in WC. Vapor proof, U.L.
 C. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.
 D. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.
 E. Continuous Capture - UL listed connection to join multiple sections.
 F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen

space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.

G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.

H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor

I. 304 Stainless Steel inside and out. No galvanized metal.

J. Provide fire cabinet on right end of hood.

K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood we applicable.

L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling.

ITEM # CM7-8 CONVECTION STEAMER W/ KETTLE
Quantity: One (1)
Manufacturer: Crown
Model: ECX-10-10

- a. Model ECX-10-10 Convection Steamer/Kettle, electric, (2) compartment, (1) 10 gallon kettle, (5) 12" x 20" x 2-1/2" pan capacity per compartment, 48" cabinet base, automatic blowdown, 60 minute timer per compartment, deck mount faucet valve, swing nozzle & integral sink, CSD-1 code package, includes water filter system, 316 stainless steel interior, 304 stainless steel exterior, 6" legs with adjustable flanged feet, cCSAus, NSF
- b. Model EBVS-2 480V-3PH - 57.7 AMPS
- c. Drain tempering valve, for 140 degree temperature requirement. Requires 1/2" cold water connection.
- d. Model C-10 Cover, lift off, for 10 gallon kettle

ITEM # CM7-8.1 FILTER SYSTEM
Quantity: One (1)
Manufacturer: Crown
Model: 71528211

- a. Model 71528211 TruH2O Water Treatment System (multi-stage pack), neutralizes scale, up to 99% chlorine reduction, 5 micron filtration, quick disconnect, easy cartridge change out

ITEM # CM7-9 FRYER BANK
Quantity: Two (2)
Manufacturer: Henny Penny
Model: OFE342.0

- a. Model OFE342.0 OFE-342 Open Fryer, electric, 2 wells, 80 pound fat and 18 pound food capacity per well, stainless steel construction and rectangular fry pot, built-in filter, (2) basket supports, (4) casters (2 locking)
- b. 480v/60/3-ph, 22 kW, 26.5 amps, 3-wire + ground connections (USA option) (left)
- c. 480v/60/3-ph, 22 kW, 26.5 amps, 3-wire + ground connections (USA option) (right)
- d. C1 Computron® 1000 control with melt mode, idle mode, two 4-character LED displays per control, standard

- e. Without direct connect system, standard
- f. Station 1: Full Size Basket
- g. Station 2: (2) Half Baskets
- h. Filter drain pan, two well capacity
- i. Model 03552 Filter Pan Dolly, for open fryers, compatible with two well capacity filter pan of OGA/OEA/OFG/OFE-342 open fryer
- j. Model 03638 Fryer Pot Cover, 34x full pot

ITEM # CM7-10 **REACH-IN FREEZER**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAF1P-SH**

- a. Model GAF1P-SH Specification Line® Freezer, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) half-height hinged solid doors (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.55 HP, 115v/60/1-ph, 7.2 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Door hinged on right standard
- c. Set of (4) 5" locking casters, standard

ITEM # CM7-11 **SPARE NO.**

ITEM # CM7-12 **SPARE NO.**

ITEM # CM7-13 **REACH-IN FREEZER**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **6151XL-SH**

- a. Model 6151XL-SH Freezer, Reach-In, two-section, 41.5 cubic feet capacity, top-mounted self-contained refrigeration system, (4) half-height hinged solid door (locking), (6) adjustable chrome wire shelves, digital thermometer with visual high/low temp alarms, LED interior lighting, stainless steel front shroud & sides, Seamless, Delrite® ABS interior liner 30 molded shelf supports spaced 3" (76mm) apart, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.68 HP, 115v/60/1-ph, 12.0 amps, NEMA 5-15P, NSF, cULus, UL, ENERGY STAR®

ITEM # CM7-14 **REACH-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GAR2P-S**

- a. Model GAR2P-S Specification Line® Refrigerator, Reach-In, two-section, 46.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), (6) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Set of (4) 5" locking casters, standard

ITEM # CM7-15 **STORAGE SHELVING**
Quantity: **Four (4) – (1 COMPLETE UNIT 4 SHELVES)**
Manufacturer: **Metro**
Model: **2148NK3**

- a. Model 2148NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CM7-16 **ICE MACHINE, FLAKER**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **F-1002MWJ**

- a. Model F-1002MWJ Ice Maker, Flake-Style, 22"W, water-cooled, self-contained condenser, production capacity up to 955 lb/24 hours at 70°/50° (833 lb AHRI certified at 90°/70°), stainless steel finish, Advanced CleanCycle24™, infrared bin sensor, R-404A refrigerant, 115v/60/1-ph, 13.7 amps, NSF, UL

ITEM # CM7-16.1 **ICE BIN**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **B-800SF**

- a. Model B-800SF Ice Bin, 48"W, top-hinged front-opening door, 800-lb ice storage capacity, for top-mounted ice makers, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation
- b. Model HS-2035 Top Kit, 22", ABS
- c. Model HS-2032 Top Kit, 4", ABS
- d. Model LP-6 LEG Leg Package, (4) x 6" stainless steel legs
- e. Model HS-5607 Scoop Holder Kit

ITEM # CM7-16.2 **WATER FILTER**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **H9320-51**

- a. Model H9320-51 Water Filtration System, single configuration.

ITEM # CM7-17 **FLOOR TROUGH**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **FT**

- a. Model FT Stainless steel floor trough, 4'-0" long X 1'-0" wide, 2" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., removable washable 1" X 1/4" fiber grate. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM7-18 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CM7-19 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision.
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # CM7-19.1 **WALL / SPLASH MOUNT FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**
Model: **5F-8WLX10**

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CM7-20 **WALL SHELF W/ POT RACK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **PS-12-72**

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CM7-21 **ROLL-IN REFRIGERATOR**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **GARRI2P-S**

- a. Model GARRI2P-S Specification Line® Refrigerator, Roll-In, two-section, 76.5 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid

doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.38 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®

- b. Full height solid door, standard
- c. Door hinged on left standard
- d. Door hinged on right standard

ITEM # CM7-22 UNIVERSAL ROLL-IN RACK
Quantity: Two (2)
Manufacturer: Cres Cor
Model: 207UA12AC

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # CM7-23 1 COMPARTMENT SINK PREP TABLE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: 1CSPT

- a. Model 1CSPT Prep table with 1-Compartment Sink, 7'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished. Cut out top to accommodate drop-in ice well, item 23.2.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM7-23.1 FAUCET
Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231-CR

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CM7-23.2 DROP-IN ICE WELLS
Quantity: One (1)

Manufacturer: Hatco
Model: IWB-2

- a. Model IWB-2 Drop-In Cold Food Unit, iced cold pan, 32"L x 27"D, (2) pan size (pans not included), insulated, bezel design, 1" brass drain with screen, stainless steel construction, Made in USA

ITEM # CM7-24 **WALL MOUNTED OVER SHELF**
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: WMO

- a. Model WMO Wall mounted over shelf, 7'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CM7-25 **HAND SINK**
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-95

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
- b. Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM # CM7-26 **SPARE NO.**

ITEM # CM7-27 **SPARE NO.**

ITEM # CM7-28 **SPARE NO.**

ITEM # CM7-29 **DROP-IN ICE WELL**
Quantity: Two (2)
Manufacturer: Hatco
Model: IWB-6

- a. Model IWB-6 Drop-In Cold Food Unit, iced cold pan, 84"L x 27"D, (6) pan size (pans not included), insulated, bezel design, 1" brass drain with screen, stainless steel construction, Made in USA
- b. Model 6FB8 False Bottom, (3) 3-pan inserts, allows 8" ice depth, attaches to pan bottom, for IWB-6
- c. Model IWB-6SLANT Slant option, for IWB-6
- d. Model BEZELGASKET-6 Rubber Gasket, for (6) pan size drop-in food wells, factory installed, eliminates the need for silicone or other sealants

ITEM # CM7-30 **DROP-IN ICE WELL**
Quantity: One (1)
Manufacturer: Hatco

Model: IWB-3

- a. Model IWB-3 Drop-In Cold Food Unit, iced cold pan, 45"L x 27"D, (3) pan size (pans not included), insulated, bezel design, 1" brass drain with screen, stainless steel construction, Made in USA
- b. Model 3FB8 False Bottom, (1) 1-pan insert & (1) 2-pan insert, allows 8" ice depth, attaches to pan bottom, for IWB-3
- c. Model IWB-3SLANT Slant option, for IWB-3
- d. Model BEZELGASKET-3 Rubber Gasket, for (3) pan size drop-in food wells, factory installed, eliminates the need for silicone or other sealants

ITEM # CM7-31 REFRIGERATED DISPLAY**Quantity: Two (2)****Manufacturer: Structural Concepts****Model: B57R**

- a. Model B57R Oasis® Refrigerated Self-Service Case, 59-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black (FDA compliant)
- c. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black
- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking (Requires two end panels (full or cutaway) per case) (One cover/curtain type per model)
- j. Rear Doors: Rear loading hinged doors, locking
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Vinyl Graphics: None, standard

ITEM # CM7-32 REFRIGERATED DISPLAY**Quantity: One (1)****Manufacturer: Structural Concepts****Model: B47R**

- a. Model B47R Oasis® Refrigerated Self-Service Case, 47-5/8"W x 34-1/4"D x 82-1/4"H, Warmest average product temperature of 40°F or less, LED top light, (4) metal shelves, Breeze with self-contained refrigeration, condensate pan, magnetic air filter, non-locking casters with levelers, end panels with mirrored stainless interior, black exterior, R290 Hydrocarbon refrigerant, cETLus, ETL-Sanitation
- b. Exterior Color: Powder coated SCC Standard Silversan Black
- c. Interior Color: Powder coated SCC Standard Silversan Black
- d. Lower Front Panel Color: Powder coated SCC Standard Silversan Black
- e. Rear Exterior Color: Powder coated SCC Standard Silversan Black standard

- f. Base support: Casters (non-locking) w/ levelers
- g. End Panel Left: Full with stainless steel mirror interior, standard
- h. End Panel Right: Full with stainless steel mirror interior, standard
- i. Cover/Curtain: Roll-down security cover, locking.
- j. Rear Doors: Rear loading hinged doors, locking
- k. Shelving: Metal shelves (4), lighted (LED 4000K)
- l. Top Light: LED 4000K, standard
- m. Electrical Connection: 6' Straight blade power cord, standard
- n. Clean Sweep: None, standard
- o. Refrigeration: Breeze-E (Type II) self-contained refrigeration, standard
- p. Refrigerant: Hydrocarbon refrigerant (R290)
- q. Thermometer: Spirit filled thermometer, standard
- r. Vinyl Graphics: None, standard

ITEM # CM7-33 HEATED MERCHANDISER
Quantity: Five (5)
Manufacturer: Hatco
Model: GR3SDS-39DCT

- a. Model GR3SDS-39DCT Glo-Ray® Designer Slant Display Warmer, with curved canopy top, (14) rods, countertop, dual shelf, adjustable thermostat, hardcoated heated base, heated glass shelves, tempered glass side panels, LED display lights, built-in front sign holder (sign not included), 2-1/2" legs, cULus, UL EPH Classified, Made in USA, CE
- b. 120/208-240v/60/1-ph, 2130 watts, 12.8 amps, NEMA L14-20P
- c. Model STANDARD Black designer color, standard
- d. Model 4"LEGS 4-inch adjustable legs, set of 4

ITEM # CM7-34 REFRIGERATED SELF-SERVE ISLAND
Quantity: One (1)
Manufacturer: Structural Concepts
Model: FSI660R

- a. Model FSI660R Oasis® Refrigerated Self-Service Island, 60"H, open air screen, (3) non-lit non-adjustable metal shelves, top light, black interior, includes price tag moulding (matches interior color), laminated exterior, levelers, Breeze-E (Type II) with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation
- b. Refrigeration: Breeze self-contained refrigeration, standard
- c. Electrical Connection: 6' NEMA 6-30P, 208-240v/60/1-ph straight blade power cord, standard
- d. Base Support: Casters with levelers (self-cont.), standard
- e. Interior Color: Powder coated SCC Standard Silversan Black (FDA compliant), standard
- f. Exterior Color: Laminate standard color 909-58 Black
- g. Model GRAIN DIRECTION Standard laminate grain directions (when applicable):
 - Front Panels (Upper Header and Lower Panels): Horizontal grain direction
 - End Panels: Vertical grain direction
 - Blend & Reveal Cases Only: Horizontal grain direction on front and end panels
- h. Thermometer: Digital fahrenheit thermometer, standard
- i. Shelving: (3) LED Lighted non-adjustable metal shelves

ITEM # CM7-35 ICE MAKER
Quantity: Two (2)
Manufacturer: Ice-O-Matic
Model: CIM0836FA

- a. Model CIM0836FA Elevation Series™ Modular Cube Ice Maker, air-cooled, self-contained condenser, dual exhaust top/side air discharge, 30" W, approximately 896 lb production/24 hours at 70°/50° (711 lb at 90°/70°), full-size cubes, PURE ICE® built-in antimicrobial protection, LED status display, one touch sanitize/descaling controls, dishwasher safe food zone components, cULus, NSF, CE, BPA Free
- b. 208-230v/60/1-ph, 13.4 amps, standard

ITEM # CM7-35.1 SODA DISPENSER
Quantity: Two (2)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM7-35.2 WATER FILTER
Quantity: Two (2)
Manufacturer: Ice-O-Matic
Model: IFQ2

- a. Model IFQ2 Water Filter Manifold, dual filter designed for ice makers producing between 1050 & 1400 lbs. (476.3 to 635 Kg.) of ice per day, 3.0 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction.

ITEM # CM7-36 UNDERCOUNTER SODA SYSTEM SYRUP RACK
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM7-36.1 CARBONATOR
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CM7-37 CONDIMENT CADDY
Quantity: Two (2)
Manufacturer: Dispense-Rite
Model: NLO-STK-1BT

- a. Model NLO-STK-1BT Lid, Straw & Condiment Organizer, 7-1/8" H x 8" W x 19-1/8" D, narrow, removable section dividers, polystyrene, black

ITEM # CM7-38 POS, SELF-CHECKOUT
Quantity: Six (6)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

ITEM # CM7-39 MOP SINK CABINET
Quantity: One (1)
Manufacturer: Advance Tabco

Model: 9-OPC-84

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF.
- b. Model CAB-R Change door to right-side hinge
- c. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- d. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

CSC – CONCOURSE LEVEL SIDELINE CLUB**ITEM # CSC-1 1 COMPARTMENT SINK PREP TABLE****Quantity: One (1)****Manufacturer: Atlanta Custom Fabricators****Model: 1CSPT**

- a. Model 1CSPT Prep table with 1-Compartment Sink, 7'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Sink to be 20" long X 20" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Crease bottom of sink bowl to pitch to the drain. Provide stainless steel skirt to cover sink bowl.
- c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- d. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-1.1 FAUCET**Quantity: One (1)****Manufacturer: T&S Brass****Model: B-0231-CR**

- a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM # CSC-2 WALL MOUNTED OVER SHELF**Quantity: One (1)****Manufacturer: Atlanta Custom Fabricators****Model: WMO**

- a. Model WMO Wall mounted over shelf, 7'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2",

supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

- b. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-2.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 7'-0" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-3 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # CSC-4 **WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WT**

- a. Model WT Work table, all stainless steel construction, 5'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.
- c. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-5 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 5'-0" long X 12" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2",

supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

- b. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-5.1 **WALL MOUNTED OVER SHELF**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **WMO**

- a. Model WMO Wall mounted over shelf, 5'-0" long X 14" deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.
- b. Unit to be further constructed in accordance with shop drawings.
- APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-6 **ICE MACHINE**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **KM-660MWJ**

- a. Model KM-660MWJ Ice Maker, Cube-Style, 22"W, water-cooled, self-contained condenser, production capacity up to 647 lb/24 hours at 70°/50° (630 lb AHRI certified at 90°/70°), stainless steel finish, crescent cube style, R-404A refrigerant, 115v/60/1-ph, 12.35 amps, NSF, UL

ITEM # CSC-6.1 **ICE BIN**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **B-500SF**

- a. Model B-500SF Ice Bin, 30"W, top-hinged front-opening door, 500-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation
- b. Model HS-2033 Top Kit, 8", ABS
- c. Model LP-6 LEG Leg Package, (4) x 6" stainless steel legs
- d. Model HS-5607 Scoop Holder Kit

ITEM # CSC-6.2 **WATER FILTER**
Quantity: **One (1)**
Manufacturer: **Hoshizaki**
Model: **H9320-51**

- a. Model H9320-51 Water Filtration System, single configuration.

ITEM # CSC-7 **FLOOR TROUGH**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **FT**

- a. Model FT Stainless steel floor trough, 2'-6" long X 1'-0" wide, 2" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., removable washable 1" X 1/4" fiber grate. Grating flat bars to be

parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel scrap basket.

- b. Unit to be further constructed in accordance with shop drawings.

APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-8 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
 OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain
- d. Model K-454 Side splash, integral (welded), for NSF sinks & dish tables, height matches backsplash height.
 RIGHT SIDE

ITEM # CSC-8.1 **FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**
Model: **5F-8WLX10**

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # CSC-9 **WALL SHELF W/ POT RACK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **PS-12-72**

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # CSC-10 **BAG-IN-BOX RACK**
Quantity: **Two (2)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # CSC-10.1 **CARBONATOR**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. PROVIDED BY PRODUCT SUPPLIER
 CARBONATOR IS LOCATED IN (CSC) CONCOURSE LEVEL - SIDLE LINE CLUB BAR

ITEM # CSC-10.2 **CARBONATOR**
Quantity: **One (1)**
Manufacturer: **By Product Supplier**

- a. **PROVIDED BY PRODUCT SUPPLIER**
CARBONATOR IS LOCATED IN (CB2) CONCOURSE LEVEL - BAR 2

ITEM # CSC-11 STORAGE SHELVING
Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 1830NK3

- a. Model 1830NK3 Quick Ship - Super Erecta® Shelf, wire, 30"W x 18"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # CSC-12 MOP SINK CABINET
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 9-OPC-84

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF (right hinged door available on request)
- b. Model CAB-R Change door to right-side hinge
- c. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- d. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

ITEM # CSC-13 SPARE NO.

ITEM # CSC-14 SPARE NO.

ITEM # CSC-15 REACH-IN REFRIGERATOR
Quantity: One (1)
Manufacturer: Delfield
Model: GAR2P-S

- a. Model GAR2P-S Specification Line® Refrigerator, Reach-In, two-section, 46.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), (6) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®

- b. Left door hinged on left, right door hinged on right, standard
- c. Set of (4) 5" locking casters, standard

ITEM # CSC-16 ROLL-IN REFRIGERATOR**Quantity: One (1)****Manufacturer: Delfield****Model: GARRI1P-S**

- a. Model GARRI1P-S Specification Line® Refrigerator, Roll-In, one-section, 37.0 cubic feet capacity, top-mounted self-contained refrigeration system, (1) full-height hinged solid door (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.35 HP, 115v/60/1-ph, 6.0 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Full height solid door, standard
- c. Door hinged on right standard

ITEM # CSC-17 UNIVERSAL ROLL-IN RACK**Quantity: Two (2)****Manufacturer: Cres Cor****Model: 207UA12AC**

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # CSC-18 HAND SINK**Quantity: One (1)****Manufacturer: Advance Tabco****Model: 7-PS-95**

- a. Model 7-PS-95 Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, basket drain, wall bracket, NSF, cCSAus
- b. Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM # CSC-19 REACH-IN FREEZER**Quantity: One (1)****Manufacturer: Delfield****Model: GAF1P-SH**

- a. Model GAF1P-SH Specification Line® Freezer, Reach-In, one-section, 21.0 cubic feet capacity, top-mounted self-contained refrigeration system, (2) half-height hinged solid doors (locking), (3) adjustable chrome wire shelves, 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, pilaster with shelf clips, stainless steel exterior front, sides & interior, (4) 5" locking casters, GreenGenius™ R290 Hydrocarbon refrigerant, 0.55 HP, 115v/60/1-ph, 7.2 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. ODoor hinged on right standard
- c. Set of (4) 5" locking casters, standard

ITEM # CSC-20 **EXHAUST HOOD W/ FIRE SYSTEM**
Quantity: **One (1)**
Manufacturer: **Accurex**
Model: **XBEW-108.00-S**

a. Model XBEW-108.00-S

A. Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for medium, heavy, or extra-heavy duty rated cooking appliances. Make-up air shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18-gauge 300 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of single wall construction. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3-inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant stainless steel including, but not limited to ducts, plenum, and brackets.

B. The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 in WC. Vapor proof, U.L.

C. LED light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. The wiring shall conform to the requirements of the NFPA® 70.

D. The canopy hood(s) shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

E. Continuous Capture - UL listed connection to join multiple sections.

F. Provide Accurex Controls: XKC-CV-S Controls system shall be a UL listed outlet center which shall standardly consist of a NEMA-1 Stainless Steel Enclosure within a Stainless-Steel Enclosure Panel, Printed Circuit Board (PCB), with Full Color Touchscreen, audible alarm, sensor (s) and motor starters. The constant volume Accurex Controls shall utilize resistive type temperature sensors that are mounted in the capture tank of the hood to monitor exhaust air temperatures, and an optional room temperature sensor, shipped loose, to be installed to detect ambient air temperatures in the kitchen space. Temperature sensors shall be made of stainless steel and shall be installed in a UL approved coupling.

G. Fire System – Provide factory pre-piped for Ansul R-102 fire protection system located in an integral utility cabinet on the right end of the hood. The system shall provide surface, duct, and plenum protection for items of cooking equipment located beneath the hood in accordance with all applicable codes and provisions of NFPA 17A and 96. All system piping shall be concealed where possible with exposed portions of either chrome fittings or stainless-steel sleeving. The system shall be wired with shunt trip breaker and electric/gas shut-off valve serving items of cooking equipment beneath the hood to provide power and fuel shut-off in the event of system actuation.

H. Exhaust fan(s) and supply fan(s) to be supplied by Mechanical Contractor

I. 304 Stainless Steel inside and out. No galvanized metal.

J. Provide fire cabinet on right end of hood.

- K. Provide stainless steel backsplash for entire length of hood with 18" to extend right and 18" to extend left of the hood we applicable.
- L. Provide stainless steel hood enclosure panel. Top of hood to have a minimum of 3" above the ceiling.

ITEM # CSC-21 **FRYER**
Quantity: **Two (2)**
Manufacturer: **Henny Penny**
Model: **OFE321.0**

- a. Model OFE321.0 OFE-321 Open Fryer, floor model, electric, 1 well, stainless steel construction, rectangular fry pot, includes filter drain pan, stainless steel Max oil filtration system, 2 PHT filter envelopes, 4" swiveling casters (2 locking), basket support included in each vat, BUILT-TO-ORDER CONFIGURATION, ENERGY STAR®
- b. F Full well configuration, standard
- c. 480v/60/3-ph, 14.4 kW, 17.0 amps, 3+G wires
- d. C1 Computron® 1000 control with melt mode, idle mode, two 4-character LED displays per control
- e. Without direct connect shortening disposal system plumbing
- f. Full Size Basket
- g. Model 180156 Crumb Catcher, for single well drain pans
- h. Model 03629 Fryer Pot Cover, 32x full pot

ITEM # CSC-22 **REFRIGERATED EQUIPMENT STAND**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **F2952CP**

- a. Model F2952CP Refrigerated Low-Profile Equipment Stand, 52-1/4"W x 31-47/50"D x 24"H, single-section, (2) drawers (pans not included), stainless steel top & drawer fronts, front non-spill edge, ABS interior sides, 4" casters, side-mounted refrigeration system with electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/5 hp, cUL, UL, NSF
- b. 115v/60/1-ph, 2.9 amps, NEMA 5-15P, standard
- c. Full perimeter marine edge, standard
- d. Compressor on right, standard

ITEM # CSC-23 **GRIDDLE, HEAVY DUTY**
Quantity: **One (1)**
Manufacturer: **Southbend**
Model: **HDG-48**

- a. Model HDG-48 Griddle, countertop, gas, 48" W x 24" D cooking surface, 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides & 4" adjustable legs, 120,000 BTU, CSA, NSF
- b. Natural Gas
- c. 4" legs, standard
- d. T&S Brass Model HG-2D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow & installation kit (includes restraining cable & ball valve), Posi-Set, 215,000 BTU/ hr minium flow capacity

ITEM # CSC-24 **UNDERCOUNTER REFRIGERATED WORK TOP**
Quantity: **One (1)**
Manufacturer: **Delfield**

Model: 4448NP

- a. Model 4448NP Refrigerated Worktop/Undercounter, two-section, 48"W, (2) doors
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-contained refrigeration, standard
- d. NN: 32" work height
- e. Door(s) standard

ITEM # CSC-25 HOT FOOD HOLDING CABINET

Quantity: Two (2)
Manufacturer: Alto-Shaam
Model: 750-CTUS

- a. Model 750-CTUS Halo Heat® Hot Food Storage Unit, 1-compartment, capacity (6) 12" x 20" full-size pans, French doors with (2) positive latch door handles, ON/OFF adjustable thermostat, indicator light, exterior temperature gauge, thermostat for 60° F - 200° F, stainless steel exterior & interior, EcoSmart®, cULus, NSF
- b. 120v/50/60/1-ph, 18.8 amps, 2.25kW, NEMA L5-30P
- c. Model 14227 Casters, 3" (76mm), set of (4).

ITEM # CSC-26 REFRIGERATED PREP TABLE

Quantity: One (1)
Manufacturer: Delfield
Model: 4448NP-18M

- a. Model 4448NP-18M Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-Contained refrigeration, standard
- d. Door(s) standard
- e. Model 44CLEARLID Clear plexi lid (per opening)
- f. MUST confirm the quantity of lids required per cutout

ITEM # CSC-27 WORK TABLE
Quantity: One (1)
Manufacturer: Atlanta Custom Fabricators
Model: WT

- a. Model WT Work table, all stainless steel construction, 6'-0" long X 2'-6" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash and left end splash, with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
- b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

- c. Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # CSC-28 **PANINI GRILL**
Quantity: **One (1)**
Manufacturer: **Equipex LLC**
Model: **DIABLO PREMIUM**

- a. Model DIABLO PREMIUM Roller Grill Panini Grill, cast iron grooved top & grooved bottom griddle plates, (2) 14"W x 9-1/2"D grill areas, (2) self- balancing adjustable top plates with heavy duty handles, front grease drawers & selector switches for panini press or bottom plate only operation, electronic timer, grills with stainless steel construction, 570°F thermostatic controls, 208/240v/60/1-ph, 24.0/27.0 amps, 6.5kW, NEMA 6-50P, cULus, cULus Classified
- b. Grooved top & grooved bottom plates, standard

ITEM # CSC-29 **CONVEYOR TOASTER**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **TQ3-400**

- a. Model TQ3-400 Toast-Qwik® Conveyor Toaster, countertop design, horizontal conveyor, touchscreen controls, (12) programmable recipes, all bread types toaster, approximately 6-7 slices/min capacity, USB, power save mode, 2" opening height, includes stainless steel toast tray insert, cULus, UL EPH Classified, CE
- b. 120v/50/60/1-ph, 1780 watts, 14.8 amps, NEMA 5-15P, standard
- c. Model STANDARD Black side panels, standard

ITEM # CSC-30 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-48-S**

- a. Model CSU-48-S Cold Shelf, undermount, 48"W x 24"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 5/8 HP, cULus, Made in USA
- b. 120v/60/1-ph, 800 watts, 5/8 HP, NEMA 5-15P (domestic voltage), standard

ITEM # CSC-31 **SLIM DROP-IN HEATED WELL**
Quantity: **Four (4)**
Manufacturer: **Hatco**
Model: **HWBI-S2**

- a. Model HWBI-S2 Drop-In Modular Slim Heated Well, (2) full size pan capacity, insulated, top mounted, remote thermostat with separate power switch, stainless steel & Aluminized construction (standard watt), CE, cULus, UL EPH Classified, Made in USA
- b. 208v/60/1, 2415w, 11.6 amps
- c. Single remote control configuration
- d. 15-5/8" bezel depth, standard

ITEM # CSC-32 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Five (5)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # CSC-33 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-SK**

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.
- b. LED LIGHTING

ITEM # CSC33.1 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-SK**

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.
- b. LED LIGHTING

ITEM # CSC-33.2 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-DS**

- a. Model VG3-DS Versa-Gard, double-sided, adjustable (7) position self-service food protector, top panel/ shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.
- b. LED LIGHTING

ITEM # CSC-33.3 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-DS**

- a. Model VG3-DS Versa-Gard, double-sided, adjustable (7) position self-service food protector, top panel/ shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI
- b. LED LIGHTING

ITEM # CSC-34 **UNDERBAR HANDSINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12HS**

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash

mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.

- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CSC-35 **BRIDGE TRASH MODULE**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BTB**

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # CSC-36 **UNDERBAR DRAINBOARD**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12DB**

- a. Model TSF12DB TSF Series Underbar Drainboard, 12"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet (replaces TSF12 TSD12)
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-12 TSF Series 12"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed

ITEM # CSC-37 **UNDERBAR DRAINBOARD**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TS90D-FI**

- a. Model TS90D-FI TS Series Underbar Corner Drainboard, 18-9/16"W x 18-9/16"D, drainboard top, glass rack inserts, 90° full inside front corner, clipped rear corner, backsplash, 1-1/2" drain, all stainless-steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.

ITEM # CSC-38 **UNDERBAR BLENDER STATION W/SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BS**

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CSC-39 **BRIDGE TRASH MODULE**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BTB**

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # CSC-40 **UNDERBAR ICE WELL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TS36IC10**

- a. Model TS36IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC36 Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel.

ITEM # CSC-40.1 **SPEED RAIL**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **SR-D36A**

- a. Model SR-D36A Speed Rail, double, 36" W, stainless steel construction, factory installed

ITEM # CSC-40.2 **SODA GUN STATION**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF4SGB**

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™

8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # CSC-41 **UNDERBAR DRAINBOARD**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12DB**

- a. Model TSF12DB TSF Series Underbar Drainboard, 12"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-12 TSF Series 12"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed

ITEM # CSC-42 **UNDERCOUNTER DISH MACHINE**
Quantity: **One (1)**
Manufacturer: **MEIKO**
Model: **UM**

- a. Model UM M-iClean Series Glasswasher, undercounter, 23-5/8"W x 23-5/8"D x 28-3/4"H, high temperature with built-in booster, fully automatic operation, (37) racks/hour capacity, 0.61 gallons/rack, illuminated door handle, glass touch-screen display, M-iClean active wash water filtration, Blue Touch component color coding for intuitive manual cleaning, Auto-Safe temperature control for guaranteed sanitization, Soft Start fine china & glassware protection, leak detection, pumped drain & rinse, standard liquid detergent & rinse aid pumps, double-wall stainless steel construction, (1) coated wire glass rack included, 3/4 HP wash pump, NSF, cETLus, ENERGY STAR®
- b. 208-230v/60/3-ph, 31.1/33.9 amps, standard
- c. NEMA 15-50P, installed by others, includes plug, receptacle & plate
- d. Drain water tempering kit, reduces drain water temperature to below 140°F, installed by others
- e. Standard adjustable hex feet
- f. Drain board top

ITEM # CSC-43 **BOTTLE COOLER**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BC36RT-3**

- a. Model BC36RT-3 Bottle Cooler, flat top, 36" W, self-contained refrigeration, (8.6) cu. ft. interior capacity, digital temperature control & display, 38°F factory temperature setting, (1) dent-resist and stainless steel door with lock & die-cast handles, automatic condensate evaporator, stainless steel top & interior, R290 Hydrocarbon refrigerant, 1/6 HP, 120v/60/1-ph, 1.9 amps, NEMA 5-15P, NSF, cULus
- b. Black cabinet finish
- c. (2) bin dividers with supporting brackets
- d. Model 67061 Casters, 2-7/8", set of (4)

ITEM # CSC-44 **UNDERBAR HANDSINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12HS**

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CSC-45 **BRIDGE TRASH MODULE**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BTB**

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard
- c. Model BTB-PL Leg Panel Kit, left
- d. Model BTB-PL Leg Panel Kit, right

ITEM # CSC-46 **UNDERBAR BLENDER STATION W/SINK**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **TSF12BS**

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CSC-47 **UNDERBAR ICE WELL**
Quantity: **One (1)**

Manufacturer: Perlick Corporation
Model: TS36IC10

- a. Model TS36IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC36 Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel.

ITEM # CSC-47.1 **SPEED RAIL**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: SR-D36A

- a. Model SR-D36A Speed Rail, double, 36" W, stainless steel construction, factory installed

ITEM # CSC-47.2 **SODA GUN STATION**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF4SGB

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # CSC-48 **UNDERBAR BLENDER STATION W/SINK**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF12BS

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # CSC-49 **BRIDGE TRASH MODULE**
Quantity: One (1)

Manufacturer: Perlick Corporation
Model: TSF12BTB

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # CSC-50 **UNDERBAR ICE WELL**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS36IC10

- a. Model TS36IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC36 Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel.

ITEM # CSC-50.1 **SPEED RAIL**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: SR-D36A

- a. Model SR-D36A Speed Rail, double, 36" W, stainless steel construction, factory installed

ITEM # CSC-50.2 **SODA GUN STATION**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF4SGB

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # CSC-51 **UNDERBAR DRAINBOARD**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF18DB

- a. Model TSF18DB TSF Series Underbar Drainboard, 18"W x 24"D, pitched drainboard top, all stainless steel construction, backsplash, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash

- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-18 TSF Series 18"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed

ITEM # CSC-52 UNDERBAR DRAINBOARD
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS90D-FI

- a. Model TS90D-FI TS Series Underbar Corner Drainboard, 18-9/16"W x 18-9/16"D, drainboard top, glass rack inserts, 90° full inside front corner, clipped rear corner, backsplash, 1-1/2" drain, all stainless-steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.

ITEM # CSC-53 BOTTLE COOLER
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: BC36RT-3

- a. Model BC36RT-3 Bottle Cooler, flat top, 36" W, self-contained refrigeration, (8.6) cu. ft. interior capacity, digital temperature control & display, 38°F factory temperature setting, (1) dent-resist and stainless steel door with lock & die-cast handles, automatic condensate evaporator, stainless steel top & interior, R290 Hydrocarbon refrigerant, 1/6 HP, 120v/60/1-ph, 1.9 amps, NEMA 5-15P, NSF, cULus
- b. Black cabinet finish
- c. (2) bin dividers with supporting brackets
- d. Model 67061 Casters, 2-7/8", set of (4)

ITEM # CSC-54 BACK BAR REFRIGERATOR, PASS THRU
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: SDPS60

- a. Model SDPS60 Pass-Thru Sliding Door Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained side mount refrigeration, 14.8 cu.ft. internal volume, (4) sliding glass doors with locks, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/5 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 2.5 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top
- e. Condensing unit cover finish, front: Black vinyl coated
- f. Condensing unit cover finish, rear: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Shelving style, first: (3) flat shelves
- i. Shelving style, second: (3) flat shelves
- j. Crisp White LED
- k. Black baseplates (all sides) & 4" legs (set of 4), for 60" back bar cabinets

SBB1 – CONCOURSE LEVEL SERVICE BAR / BUFFET 1

ITEM # SBB1-1 UNDERBAR HAND SINK
Quantity: One (1)

Manufacturer: Perlick Corporation
Model: TSF12HS

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # SBB1-2 **UNDERBAR ICE WELL**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS36IC

- a. Model TS36IC TS Series Underbar Ice Bin/Cocktail Unit, modular, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC36 Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel.

ITEM # SBB1-2.1 **SPEED RAIL**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: SR-D36A

- a. Model SR-D36A Speed Rail, double, 36" W, stainless steel construction, factory installed

ITEM # SBB1-3 **UNDERBAR BLENDER STATION W/SINK**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TSF12BS

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (2) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs

- d. One (1) Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # SBB1-4 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS108**

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # SBB1-5 **COLD SHELF, UNDERMOUNT**
Quantity: **Four (4)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P, standard

ITEM # SBB1-6 **ELECTRIC GRIDDLE**
Quantity: **One (1)**
Manufacturer: **Evo America, LLC**
Model: **10-0148-EVT**

- a. Model 10-0148-EVT Evo® EVent® 48E Full Metal Surround Cooking Station, electric, 48"W x 24"D rectangular steel cooktop surrounded with black granite, self-contained ventilation, multi-stage filtration system, integrated fire suppression system, 100° F to 550° F (38° C to 288° C) temperature range, touch panel display, includes: cleaning kit, (2) stainless steel spatulas, (1) stainless steel scraper, UL, UL EPH Classified, Made in USA
- b. 208v/60/1-ph, 32.0 amps, 6.7 kW, 8-foot cord, NEMA 6-50P
- c. Model 10-0150-EVT-FMS Customization for 10-0148-EVT: Metal surround, stainless steel enclosure
- d. Model 10-0150-EVT-36 Caster Kit, for 36" working height, standard

ITEM # SBB1-7 **DECORATIVE HEAT LAMP**
Quantity: **Four (4)**
Manufacturer: **Hatco**
Model: **DLH-725**

- a. Model DLH-725 Decorative Heat Lamp, High Wattage, (1) bulb type (not included), 8-1/2"H x 9-1/2" diameter shade, 375 watt max, CE, cULus, UL EPH Classified, Made in USA
- b. 120v/60/1-ph, 375 watt, standard
- c. Model WHITE-CTD-120H Lamp Bulb, 375 Watt clear, coated
- d. Model BCOPPER Bright Copper plated finish
- e. Model BCOPPER Bright Copper plated finish
- f. Model RCT Mounting Style - Retractable mount to track adapter (specify cord & track color) - retractable Straight cord mount, 8-1/2" Shade adjusts from 27" to 77" & 10-1/2" Shade adjusts from 29" to 77"
- g. Model R Switch Location - Remote
- h. Model DL-CORD-BK Black Cord, standard
- i. (2) Model DL-TRACK-4B Track Mount Bar, 4', black
- j. Model DL-ADAPT-BK Black Track Adapter

ITEM # SBB1-8 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Four (4)**
Manufacturer: **CookTek**
Model: **660801**

- a. Four (4) Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE, Made in China

ITEM # SBB1-9 **REFRIGERATED UNDERCOUNTER WORK TOP**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **4448NP**

- a. Model 4448NP Refrigerated Worktop/Undercounter, two-section, 48"W, (2) doors
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-contained refrigeration, standard
- d. NN: 32" work height
- e. Door(s) standard

ITEM # SBB1-10 **HOT FOOD HOLDING CABINET**
Quantity: **One (1)**
Manufacturer: **Alto-Shaam**
Model: **750-CTUS**

- a. Model 750-CTUS Halo Heat® Hot Food Storage Unit, 1-compartment, capacity (6) 12" x 20" full-size pans, French doors with (2) positive latch door handles, ON/OFF adjustable thermostat, indicator light, exterior temperature gauge, thermostat for 60° F - 200° F, stainless steel exterior & interior, EcoSmart®, cULus, NSF
- b. 120v/50/60/1-ph, 18.8 amps, 2.25kW, NEMA L5-30P
- c. Model 14227 Casters, 3" (76mm), set of (4)

ITEM # SBB1-11 **REFRIGERATED PREP TABLE**
Quantity: **One (1)**
Manufacturer: **Delfield**
Model: **4448NP-18M**

- a. Model 4448NP-18M Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-Contained refrigeration, standard
Door(s) standard

ITEM # SBB1-12 **DROP-IN SINK W/ FAUCET**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **DI-1-10**

- a. Model DI-1-10 Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF

ITEM # SBB1-13 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-SK**

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

ITEM # SBB1-13.1 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-SK**

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

ITEM # SBB1-14 **FOOD SHIELD**
Quantity: **One (1)**
Manufacturer: **Spring USA**
Model: **VG3-SK**

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

ITEM # SBB1-15 **MOP SINK CABINET**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **9-OPC-84**

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF (right hinged door available on request)
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

SBP – CONCOURSE LEVEL BUFFET PANTRY

ITEM # SBP-1 **HAND SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus
- b. Model 7-PS-31 Skirt for 17-1/4" wide hand sink with splash mounted faucet (10" x 14" bowl), stainless steel

ITEM # SBP-2 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
 OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # SBP-2.1 **FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**

Model: 5F-8WLX10

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # SBP-3 WALL SHELF W/ POT RACK**Quantity: One (1)****Manufacturer: Advance Tabco****Model: PS-12-72**

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # SBP-4 ROLL-IN REFRIGERATOR**Quantity: One (1)****Manufacturer: Delfield****Model: GARRI2P-S**

- a. Model GARRI2P-S Specification Line® Refrigerator, Roll-In, two-section, 76.5 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.38 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Full height solid doors, standard
- c. Door hinged on left standard
- d. Door hinged on right standard

ITEM # SBP-5 UNIVERSAL ROLL-IN RACK**Quantity: Four (4)****Manufacturer: Cres Cor****Model: 207UA12AC**

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # SBP-6 ROLL-IN HEATED CABINET**Quantity: One (1)****Manufacturer: Delfield****Model: GAHRI2-S**

- a. Model GAHRI2-S Specification Line® Heated Cabinet, Roll-In, two-section, 76.5 cubic feet capacity, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, 208-240v/60/1-ph, 10.5 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Full height solid doors, standard
- d. Model AS269-AFJ-0043 Raised Ramp, for roll in/roll thru, standard

ITEM # SBP-7 REACH-IN ICE FREEZER

Quantity: One (1)
Manufacturer: Beverage Air
Model: MMF49HC-1-B

- a. Model MMF49HC-1-B MarketMax™ Freezer Merchandiser, reach-in, two-section, (2) triple pane hinged glass doors, 46.2 cu. ft. capacity, electronic control, digital display, (10) epoxy coated steel shelves, LED interior lighting, lighted sign panel, self closing door with automatic hold-open feature, bottom-mounted refrigeration, black exterior, R290 Hydrocarbon refrigerant, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA
- b. 115v/60/1-ph, 11.0 amps, cord with NEMA 5-15P
- c. door hinged left, right door hinged right, standard
- d. Model 61C01-017D-01 Casters, 6" HB, MM & Slate Series models (set of 4)

ITEM # SBP-8 **MOBILE SECURITY UNIT**
Quantity: One (1)
Manufacturer: Eagle Group
Model: CSC2448

- a. Model CSC2448 Security Unit, mobile, 51-1/4"W x 27-1/4"D x 69"H, open wire construction with 2" x 2" mesh panels, (2) doors with hasps for padlock, chrome-plated finish, (2) swivel & (2) swivel/brake 5" stem casters with poly tread, KD, NSF
- b. Model 2448C-X Shelf, wire, 48"W x 24"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 800 lbs. capacity, chrome-plated finish, NSF

ITEM # SBP-9 **DISH DOLLY**
Quantity: Two (2)
Manufacturer: Metro
Model: PCD11A

- a. Model PCD11A Quick Ship - Poker Chip Dish Dolly, 26-5/8"W x 26-5/8"D x 31-15/16"H, adjustable, dish size 4-1/4" to 11-3/4", removable dividers & towers, two-handed access, recessed handles, 5"Dia. swivel casters with neoprene wheels (2 with brakes), chip-resistant polymer shell with Microban® antimicrobial protection, aesthetic blue, vinyl dust/water splash cover, NSF

ITEM # SBP-10 **BAG-N-BOX RACK**
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # SBP-10.1 **CARBONATOR**
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER
LOCATED IN (SLBE) SUITE LEVEL-LOGE BAR EAST

ITEM # SBP-11 **MOP SINK CABINET**
Quantity: One (1)
Manufacturer: Advance Tabco
Model: 9-OPC-84

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF
- b. Model CAB-R Change door to right-side hinge
- c. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- d. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

SL01 – SUITE LEVEL SUITE 01

ITEM # SL01-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL01-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL02 – SUITE LEVEL SUITE 00

ITEM # SL02-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL02-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA

- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL03 – SUITE LEVEL SUITE 03

ITEM # SL03-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL03-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL04 – SUITE LEVEL LARGE SUITE 04

ITEM # SL04-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL04-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL06 – SUITE LEVEL SUITE 06

ITEM # SL06-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek

Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL06-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL07 – SUITE LEVEL SUITE 07

ITEM # SL07-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL07-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL08 – SUITE LEVEL SUITE 08

ITEM # SL08-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL08-2 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL09 – SUITE LEVEL SUITE 09

ITEM # SL09-1 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Three (3)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL09-2 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL10 – SUITE LEVEL SUITE 10

ITEM # SL10-1 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Three (3)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL10-2 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA

- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL11 – SUITE LEVEL SUITE 11

ITEM # SL11-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL11-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL12 – SUITE LEVEL SUITE 12

ITEM # SL12-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL12-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL13 – SUITE LEVEL SUITE 13

ITEM # SL13-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek

Model: 660801

- a. Three (3) Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL13-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL14 – SUITE LEVEL LARGE SUITE 14

ITEM # SL14-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Three (3) Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL14-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL16 – SUITE LEVEL SUITE 16

ITEM # SL16-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL16-2 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL17 – SUITE LEVEL SUITE 17

ITEM # SL17-1 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Three (3)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL17-2 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SL18 – SUITE LEVEL SUITE 18

ITEM # SL18-1 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Three (3)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SL18-2 **COLD SHELF, UNDERMOUNT**
Quantity: **One (1)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA

- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SLB2 – SUITE LEVEL BUFFET 2

ITEM # SLB2-1 **COLD SHELF, UNDERMOUNT**
Quantity: **Four (4)**
Manufacturer: **Hatco**
Model: **CSU-24-I**

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
 b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

ITEM # SLB2-2 **DECORATIVE HEAT LAMP**
Quantity: **Four (4)**
Manufacturer: **Hatco**
Model: **DLH-725**

- a. Model DLH-725 Decorative Heat Lamp, High Wattage, (1) bulb type (not included), 8-1/2"H x 9-1/2" diameter shade, 375 watt max, CE, cULus, UL EPH Classified, Made in USA
 b. 120v/60/1-ph, 375 watt, standard
 c. Model WHITE-CTD-120H Lamp Bulb, 375 Watt clear, coated
 d. Model BCOPPER Bright Copper plated finish
 e. Model BCOPPER Bright Copper plated finish
 f. Model RCT Mounting Style - Retractable mount to track adapter (specify cord & track color) - retractable Straight cord mount, 8-1/2" Shade adjusts from 27" to 77" & 10-1/2" Shade adjusts from 29" to 77"
 g. Model R Switch Location - Remote
 h. Model DL-CORD-BK Black Cord, standard
 i. Model DL-TRACK-4B Track Mount Bar, 4', black
 j. Model DL-ADAPT-BK Black Track Adapter

ITEM # SLB2-3 **UNDER-COUNTER BUFFET WARMER**
Quantity: **Four (4)**
Manufacturer: **CookTek**
Model: **660801**

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SLB2-4 **HOT/COLD/FREEZE WELL, DROP-IN**
Quantity: **One (1)**
Manufacturer: **Low Temp Industries**
Model: **DI-QSP-DW-20-04**

- a. Model DI-QSP-DW-20-04 QuickSwitch™ Hot/Cold/Freeze Food Well, drop-in, 64-3/4"W x 26-3/4"D x 21-16/25"H, 14ga stainless steel top, accommodates (4) 12" x 20" pan size, wired remote, individual wired remote digital controls for hot or cold operation, manifold

drain, stainless steel top & wells, galvanized exterior, cUL, UL, UL EPH Classified
(ANSI/NSF 4, ANSI/NSF 7)

- b. 120/208v/60/1-ph, 14.4 amps, NEMA 14-20P

ITEM # SLB2-5 REFRIGERATED UNDERCOUNTER WORK TOP

Quantity: **One (1)**

Manufacturer: **Delfield**

Model: **4448NP**

- a. Model 4448NP Refrigerated Worktop/Undercounter, two-section, 48"W, (2) doors
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-contained refrigeration, standard
- d. NN: 32" work height
- e. Door(s) standard

ITEM # SLB2-6 PANINI GRILL

Quantity: **One (1)**

Manufacturer: **Equipex LLC**

Model: **DIABLO**

- a. Model DIABLO Roller Grill Panini Grill, cast iron grooved top & grooved bottom griddle plates, (2) 14"W x 9-1/2"D grill areas, (2) independent adjustable spring counterbalanced tops, front drip tray & scraper, grills with stainless steel construction, 570°F thermostatic controls, 208/240v/60/1-ph, 24.0/27.0 amps, 6.5kW, NEMA 6-50P, cULus, cULus Classified
- b. Grooved top & grooved bottom plates, standard

ITEM # SLB2-7 HOT FOOD HOLDING CABINET

Quantity: **One (1)**

Manufacturer: **Alto-Shaam**

Model: **750-CTUS**

- a. Model 750-CTUS Halo Heat® Hot Food Storage Unit, 1-compartment, capacity (6) 12" x 20" full-size pans, French doors with (2) positive latch door handles, ON/OFF adjustable thermostat, indicator light, exterior temperature gauge, thermostat for 60° F - 200° F, stainless steel exterior & interior, EcoSmart®, cULus, NSF
- b. 120v/50/60/1-ph, 18.8 amps, 2.25kW, NEMA L5-30P
- c. Model 14227 Casters, 3" (76mm), set of (4)

ITEM # SLB2-8 REFRIGERATED PREP TABLE

Quantity: **One (1)**

Manufacturer: **Delfield**

Model: **4448NP-18M**

- a. Model 4448NP-18M Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF
- b. 115v/60/1-ph, NEMA 5-15P, standard
- c. Self-Contained refrigeration, standard
- d. Door(s) standard

ITEM # SLB2-9 DROP-IN SINK W/ FAUCET

Quantity: One (1)
Manufacturer: Advance Tabco
Model: DI-1-10

- a. Model DI-1-10 Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF

ITEM # SLB2-10 **FOOD SHIELD**
Quantity: One (1)
Manufacturer: Spring USA
Model: VG3-SK

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

ITEM # SLB2-11 **FOOD SHIELD**
Quantity: One (1)
Manufacturer: Spring USA
Model: VG3-SK

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

ITEM # SLB2-11.1 **FOOD SHIELD**
Quantity: One (1)
Manufacturer: Spring USA
Model: VG3-SK

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

ITEM # SLB2-12 **FOOD SHIELD**
Quantity: One (1)
Manufacturer: Spring USA
Model: VG3-SK

- a. Model VG3-SK Versa-Gard, adjustable, (7) position self-service/ operator service food protector, glass top/shelf & end panels, 1/4" or 3/8" clear tempered glass, surface mount, NSF/ANSI.

SLBA – SUITE LEVEL LOGE BAR A

ITEM # SLBA-1 **UNDERBAR HAND SINK**
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF12HS

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold

- paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
 - c. (6) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
 - d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
 - e. Model 7054R End Splash, right, 6"
 - f. Model 7054L End Splash, left, 6"

ITEM # SLBA-2 UNDERBAR STORAGE CABINET
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF24SC

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF.
- b. 6" backsplash
- c. (6) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model DR24SC Field reversible door and lock set for 24"W storage cabinets
- f. Model SC-ES-L End Splash, left, for storage cabinets
- g. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # SLBA-3 POS
Quantity: Three (3)
Manufacturer: By Operations
Model: POS

- a. PROVIDED BY OPERATIONS

ITEM # SLBA-4 UNDERBAR ICE WELL
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TS30IC10

- a. Model TS30IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC30 Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel.

ITEM # SLBA-4.1 SPEED RAIL

Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: SR-D30A

- a. Model SR-D30A Speed Rail, double, 30" W, stainless steel construction, factory installed

ITEM # SLBA-5 **SODA GUN STATION**
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF4SGB

- a. Model TSF4SGB TSF Series Soda Gun Filler Section, 4"W x 24"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # SLBA-6 **UNDERBAR BLENDER STATION W/ SINK**
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF12BS

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (6) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6", for TS or TSF series
- f. Model 7054L End Splash, left, 6", for TS or TSF series

ITEM # SLBA-7 **BRIDGE TRASH MODULE**
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF12BTB

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # SLBA-8 **BACK BAR COOLER, 4 DOOR**
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: BBS108

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"
- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # SLBA-9 **BACK BAR COOLER, 2 DOOR**
Quantity: **Four (4)**
Manufacturer: **Perlick Corporation**
Model: **BBS60**

- a. Model BBS60 Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, 16 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/5 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 2.5 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Right
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Crisp White LED

- q. Model 57786 Casters, 3-3/4", set of (4)

ITEM # SLBA-10 UNDERBAR 3 COMPARTMENT SINK
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS60M3-DB

- a. Model TS60M3-DB TS Series Underbar Multi-tank Sink Unit, three 18 gauge stainless steel compartment, 60"W x 18-9/16"D, backsplash, 10" wide x 14" front-to-back x 9-1/4" deep compartments, 12" pitched drainboard top on left & right, 4" OC (TS) splash or (TSF) deck mount faucet holes, seamless 18 gauge stainless steel front apron, includes 1-1/2" drains & 8-1/2" removable overflow standpipes, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet.
- b. 6" backsplash
- c. Model ZZPERL1040635 TS Series, Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- d. Model 934-10LF Front Loading Faucet, wall/splash mount, lead free, 10" swing spout, faucet valves include built-in check valves to prevent back flow or cross flow, (2) 3/8" O.D. x 3/8" O.D. x 18" braided stainless steel supply lines included
- e. (3) Model 54965-1 Drain Screen, for 1-1/2" drain socket

ITEM # SLBA-11 BAG-N-BOX RACK
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

ITEM # SLBA-11.1 CARBONATOR
Quantity: One (1)
Manufacturer: By Product Supplier

- a. PROVIDED BY PRODUCT SUPPLIER

SLBE – SUITE LEVEL LOGE BAR EAST

ITEM # SLBE-1 UNDERBAR HAND SINK
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: TSF12HS

- a. Model TSF12HS TSF Series Underbar Hand Sink Unit, 12"W x 24"D, 10" wide x 14" front-to-back x 9-1/4" deep 18 gauge stainless steel sink, backsplash, 4" OC splash mount faucet holes, (16) oz. pump soap dispenser integrated into front apron, C-fold paper towel dispenser integrated into front apron, stainless steel hinged door with magnetic catches, 1-1/2" NPS male drain, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with 1" adjustable thermoplastic feet.
- b. 6" Backsplash standard
- c. (4) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"

- f. Model 7054L End Splash, left, 6"

ITEM # SLBE-2 UNDERBAR STORAGE CABINET
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF24SC

- a. Model TSF24SC Underbar Storage Cabinet 24"W x 24"D, 4" or 6"H backsplash with 1" return at top, pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb & 1/2" ID anti-microbial tubing, 1-1/2" NPS male drain center back of cabinet bottom, (1) adjustable intermediate shelf, stainless steel construction, Perlick Quick Clamp stainless steel legs & adjustable feet, NSF.
- b. 6" backsplash
- c. (6) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 1032968-24 TSF Series 24"W Perforated Drainboard Insert, 'Stadium' shaped perforations, stainless steel construction, factory installed
- e. Model DR24SC Field reversible door and lock set for 24"W storage cabinets, Factory Installed
- f. Model SC-ES-L End Splash, left, for storage cabinets
- g. Model SC-ES-R End Splash, right, for storage cabinets

ITEM # SLBE-3 POS
Quantity: Three (3)
Manufacturer: BY OPERATIONS
Model: POS

- a. POS PROVIDED BY OPERATIONS

ITEM # SLBE-4 SODA GUN STATION
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF4SGB

- a. Model TS4SGB TS Series Soda Gun Filler Section, 4"W x 18-9/16"D x 22"H, all stainless steel construction, universal design accepts either Wunder-Bar® & Schroeder America™ 8-14 product soda manifolds & drip cups (accepts only NON-FLOW CONTROL manifolds that don't exceed 3" in overall thickness), interior mounted manifold conceals soda lines, tool-less removal of top cover provides easy access, integrated drip cup mounting allows concealed routing of drip tube to waste drain, accessory speed rails can bypass or terminate on Soda Gun Filler, soda manifold, hose gun & drip cup NOT included, NSF

ITEM # SLBE-5 UNDERBAR ICE WELL
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: TS24IC10

- a. Model TS24IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 24"W x 18-9/16"D, approximately 50-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard

- c. Model ICC24 Ice Chest Covers, 2-piece sliding assembly, 24"W, front & back, stainless steel.

ITEM # SLBE-5.1 SPEED RAIL
Quantity: One (1)
Manufacturer: Perlick Corporation
Model: SR-D24A

- a. Model SR-D24A Speed Rail, double, 24" W, stainless steel construction, factory installed

ITEM # SLBE-6 UNDERBAR BLENDER STATION W/ SINK
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF12BS

- a. Model TSF12BS TSF Series Underbar Blender Station with 18 gauge stainless steel dump sink, 12"W, backsplash, 9-5/8" wide x 10-5/8" front-to-back x 6" deep sink, 4" OC splash mount faucet holes, recessed blender shelf with access hole & installed junction box, stainless steel construction, Perlick Quick Clamp tool less leg attachment, stainless steel legs with adjustable thermoplastic feet (replaces TS12BLW)
- b. 6" Backsplash standard
- c. (6) Model 1039805 Perlick Flex Mount Leg Relocation Kit, Includes: (1) Rails, (1) Bolts, and (1) Tightening Knobs
- d. Model 934GN-LF Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
- e. Model 7054R End Splash, right, 6"
- f. Model 7054L End Splash, left, 6"

ITEM # SLBE-7 BRIDGE TRASH MODULE
Quantity: Three (3)
Manufacturer: Perlick Corporation
Model: TSF12BTB

- a. Model TSF12BTB TSF Series Trash Receptacle Top Cover, 12"W x 24"D x 13-9/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, 8-3/8" x 6-3/8" opening for trash (requires support by adjacent underbar equipment or accessory end panel & leg kit)
- b. 6" Backsplash standard

ITEM # SLBE-8 UNDERBAR ICE WELL
Quantity: Two (2)
Manufacturer: Perlick Corporation
Model: TS30IC10

- a. Model TS30IC10 TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF
- b. 6" Backsplash standard
- c. Model ICC30 Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel.

ITEM # SLBE-8.1 **SPEED RAIL**
Quantity: **Two (2)**
Manufacturer: **Perlick Corporation**
Model: **SR-D30A**

- a. Model SR-D30A Speed Rail, double, 30" W, stainless steel construction, factory installed

ITEM # SLBE-9 **UNDERCOUNTER DISH MACHINE**
Quantity: **One (1)**
Manufacturer: **MEIKO**
Model: **UM**

- a. Model UM M-iClean Series Glasswasher, undercounter, 23-5/8"W x 23-5/8"D x 28-3/4"H, high temperature with built-in booster, fully automatic operation, (37) racks/hour capacity, 0.61 gallons/rack, illuminated door handle, glass touch-screen display, M-iClean active wash water filtration, Blue Touch component color coding for intuitive manual cleaning, Auto-Safe temperature control for guaranteed sanitization, Soft Start fine china & glassware protection, leak detection, pumped drain & rinse, standard liquid detergent & rinse aid pumps, double-wall stainless steel construction, (1) coated wire glass rack included, 3/4 HP wash pump, NSF, cETLus, ENERGY STAR®
- b. 208-230v/60/3-ph, 31.1/33.9 amps, standard
- c. NEMA 15-50P, installed by others, includes plug, receptacle & plate
- d. Drain water tempering kit, reduces drain water temperature to below 140°F, installed by others
- e. Standard adjustable hex feet
- f. Drain board top

ITEM # SLBE-10 **BACK BAR COOLER, 4 DOOR**
Quantity: **One (1)**
Manufacturer: **Perlick Corporation**
Model: **BBS108**

- a. Model BBS108 Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 4.2 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Right
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Left
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Door type, third: solid, black vinyl/field laminated
- q. Door hinge location, third: Right
- r. Door handle, third: full length stainless steel handle, 24"

- s. Shelving style, third: (3) flat shelves
- t. Door type, fourth: solid, black vinyl/field laminated
- u. Door hinge location, fourth: Right
- v. Door handle, fourth: full length stainless steel handle, 24"
- w. Shelving style, fourth: (3) flat shelves
- x. Crisp White LED
- y. Model 57787 Casters (3-3/4"), set of (6)

ITEM # SLBE-11 BACK BAR COOLER, 2 DOOR
Quantity: Four (4)
Manufacturer: Perlick Corporation
Model: BBS60

- a. Model BBS60 Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, 16 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/5 HP, R290 Hydrocarbon refrigerant, NSF, cULus
- b. 120v/60/1-ph, 2.5 amps, NEMA 5-15P
- c. Standard refrigerator
- d. Stainless steel top - no tapping holes
- e. Condensing unit location: Left
- f. Condensing unit cover finish: Black vinyl coated
- g. End finish: Stainless steel, unfinished, both sides, standard
- h. Door type, first: solid, black vinyl/field laminated
- i. Door hinge location, first: Left
- j. Door handle, first: full length stainless steel handle, 24"
- k. Shelving style, first: (3) flat shelves
- l. Door type, second: solid, black vinyl/field laminated
- m. Door hinge location, second: Right
- n. Door handle, second: full length stainless steel handle, 24"
- o. Shelving style, second: (3) flat shelves
- p. Crisp White LED
- q. Model 57786 Casters, 3-3/4", set of (4)

SLC – SUITE LEVEL LOUNGE C

ITEM # SLC-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

- a. Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SLC-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SLD – SUITE LEVEL LOUNGE D

ITEM # SLD-1 UNDER-COUNTER BUFFET WARMER
Quantity: Three (3)
Manufacturer: CookTek
Model: 660801

Three (3) Model 660801 (B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE.

ITEM # SLD-2 COLD SHELF, UNDERMOUNT
Quantity: One (1)
Manufacturer: Hatco
Model: CSU-24-I

- a. Model CSU-24-I Cold Shelf, undermount, 24"W x 19-1/2"D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, 1/5 HP, cULus, Made in USA
- b. 120v/60/1-ph, 300 watts, 1/5 HP, NEMA 5-15P standard

SP1 – SUITE LEVEL SERVICE PANTRY ONE

ITEM # SP1-1 REACH-IN ICE FREEZER
Quantity: Two (2)
Manufacturer: Beverage Air
Model: MMF49HC-1-B

- a. Model MMF49HC-1-B MarketMax™ Freezer Merchandiser, reach-in, two-section, (2) triple pane hinged glass doors, 46.2 cu. ft. capacity, electronic control, digital display, (10) epoxy coated steel shelves, LED interior lighting, lighted sign panel, self closing door with automatic hold-open feature, bottom-mounted refrigeration, black exterior, R290 Hydrocarbon refrigerant, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA
- b. 115v/60/1-ph, 11.0 amps, cord with NEMA 5-15P
- c. Left door hinged left, right door hinged right, standard
- d. Model 61C01-017D-01 Casters, 6" HB, MM & Slate Series models (set of 4)

ITEM # SP1-2 ROLL-IN REFRIGERATOR
Quantity: Three (3)
Manufacturer: Delfield
Model: GARRI2P-S

- a. Model GARRI2P-S Specification Line® Refrigerator, Roll-In, two-section, 76.5 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front,

sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.38 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®

- b. Full height solid door, standard
- c. Door hinged on left standard
- d. Full height solid door, standard
- e. Door hinged on right standard

ITEM # SP1-3 **UNIVERSAL ROLL-IN RACK**
Quantity: **Twelve (12)**
Manufacturer: **Cres Cor**
Model: **207UA12AC**

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # SP1-4 **HAND SINK**
Quantity: **Two (2)**
Manufacturer: **Advance Tabco**
Model: **7-PS-66**

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # SP1-5 **POS**
Quantity: **One (1)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. PROVIDED BY OPERATIONS

ITEM # SP1-5.1 **POS PRINTER**
Quantity: **One (1)**
Manufacturer: **BY OPERATIONS**
Model: **POS**

- a. PROVIDED BY OPERATIONS

ITEM # SP1-6 **ISLAND WORK TABLE**
Quantity: **Two (2)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **IWT**

- a. Model IWT Island work table, all stainless steel construction, 8'-0" long X 3'-0" wide X 36" high. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges. Table to be fully welded construction with all welds ground and polished to a uniform finish. Table to be provided with stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet.
- b. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # SP1-7 **DISH DOLLY**
Quantity: **Four (4)**
Manufacturer: **Metro**
Model: **PCD11A**

- a. Model PCD11A Quick Ship - Poker Chip Dish Dolly, 26-5/8"W x 26-5/8"D x 31-15/16"H, adjustable, dish size 4-1/4" to 11-3/4", removable dividers & towers, two-handed access, recessed handles, 5"Dia. swivel casters with neoprene wheels (2 with brakes), chip-resistant polymer shell with Microban® antimicrobial protection, aesthetic blue, vinyl dust/water splash cover, NSF

ITEM # SP1-8 **ROLL-IN HEATED CABINET**
Quantity: **Three (3)**
Manufacturer: **Delfield**
Model: **GAHRI2-S**

- a. Model GAHRI2-S Specification Line® Heated Cabinet, Roll-In, two-section, 76.5 cubic feet capacity, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, 208-240v/60/1-ph, 10.5 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Full height solid doors, standard
- d. Model AS269-AFJ-0043 Raised Ramp, for roll in/roll thru, standard

ITEM # SP1-9 **STORAGE SHELVING**
Quantity: **Eight (8) – (2 COMPLETE UNITS 4 SHELVES EACH)**
Manufacturer: **Metro**
Model: **2142NK3**

- a. Model 2142NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (4) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (4) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # SP1-10 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge 304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
 OMIT FAUCET
- b. (2) Model K-472 Faucet hole revision

- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # SP1-10.1 **FAUCET**
Quantity: **Two (2)**
Manufacturer: **T&S Brass**
Model: **5F-8WLX10**

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # SP1-11 **WALL SHELF W/ POT RACK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **PS-12-72**

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # SP1-12 **MOP SINK CABINET**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **9-OPC-84DL**

- a. Model 9-OPC-84DL Cabinet with Mop Sink, 50-3/8"W x 22-3/4"D x 84"H O.A., double hinged doors, left side mop sink 20"W x 16"D front to back x 12" deep (drain included), storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series sink bowl apron, 18/430 series stainless steel cabinet, NSF
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

ITEM # SP1-13 **SPARE NO.**

ITEM # SP1-14 **SPARE NO.**

ITEM # SP1-15 **DUNNAGE RACK**
Quantity: **Five (5)**
Manufacturer: **Channel Manufacturing**
Model: **ES2048**

- a. Model ES2048 Dunnage Rack, Tubular Dunnage Rack, Stainless Series, 48"W x 20"D x 12"H, Stainless Steel Construction, (4,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 20lbs. (ITEM WEIGHT ONLY), add /8 after model number for (8") height

ITEM # SP1-16 **DRY STORAGE SHELVING**
Quantity: **Ten (10) – (2 COMPLETE UNIT 5 SHELVES EACH)**
Manufacturer: **Metro**
Model: **2160NK3**

- a. Model 2160NK3 Quick Ship - Super Erecta® Shelf, wire, 60"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (8) Model 86PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # SP1-16.1 DRY STORAGE SHELVING
Quantity: Ten (10) – (2 COMPLETE UNIT 5 SHELVES EACH)
Manufacturer: Metro
Model: 2148NK3

- a. Model 2148NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (8) Model 86PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # SP1-16.2 DRY STORAGE SHELVING
Quantity: Ten (10) – (2 COMPLETE UNIT 5 SHELVES EACH)
Manufacturer: Metro
Model: 2142NK3

- a. Model 2142NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. (8) Model 86PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM # SP1-17 MOBILE SECURITY UNIT
Quantity: One (1)
Manufacturer: Eagle Group
Model: CSC2448

- a. Model CSC2448 Security Unit, mobile, 51-1/4"W x 27-1/4"D x 69"H, open wire construction with 2" x 2" mesh panels, (2) doors with hasps for padlock, chrome-plated finish, (2) swivel & (2) swivel/brake 5" stem casters with poly tread, KD, NSF
- b. (2) Model 2448C-X Shelf, wire, 48"W x 24"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 800 lbs. capacity, chrome-plated finish, NSF

SP2 – SUITE LEVEL SERVICE PANTRY TWO

ITEM # SP2-1 HAND SINK
Quantity: Two (2)
Manufacturer: Advance Tabco
Model: 7-PS-66

- a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM # SP2-2 **ROLL-IN REFRIGERATOR**
Quantity: **Two (2)**
Manufacturer: **Delfield**
Model: **GARRI2P-S**

- a. Model GARRI2P-S Specification Line® Refrigerator, Roll-In, two-section, 76.5 cubic feet capacity, top-mounted self-contained refrigeration system, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, LED interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, GreenGenius™ R290 Hydrocarbon refrigerant, 0.38 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, NSF, cULus, ENERGY STAR®
- b. Full height solid doors, standard
- c. Door hinged on left standard
- d. Door hinged on right standard

ITEM # SP2-3 **ROLL-IN HEATED CABINET**
Quantity: **Two (2)**
Manufacturer: **Delfield**
Model: **GAHRI2-S**

- a. Model GAHRI2-S Specification Line® Heated Cabinet, Roll-In, two-section, 76.5 cubic feet capacity, (2) full-height hinged solid doors (locking), 4.3" easyTouch® screen temperature display/control with remote monitoring, incandescent interior lighting, 1" tall stainless steel ramp, stainless steel exterior front, sides & interior, 208-240v/60/1-ph, 10.5 amps, NEMA 6-20P, NSF, cULus, ENERGY STAR®
- b. Left door hinged on left, right door hinged on right, standard
- c. Full height solid doors, standard
- d. Model AS269-AFJ-0043 Raised Ramp, for roll in/roll thru, standard

ITEM # SP2-4 **UNIVERSAL ROLL-IN RACK**
Quantity: **Eight (8)**
Manufacturer: **Cres Cor**
Model: **207UA12AC**

- a. Model 207UA12AC Rack, Roll-In Refrigerator, open frame design, (12) universal slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable at 1-1/2" intervals, welded extruded aluminum frame, NSF
- b. Model 1032 001 Pan Stop, mounted to rear, prevents accidental push through of pans
- c. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM # SP2-5 **ISLAND WORK TABLE**
Quantity: **One (1)**
Manufacturer: **Atlanta Custom Fabricators**
Model: **IWT**

- a. Model IWT Island work table, all stainless steel construction, 8'-0" long X 3'-0" wide X 36" high. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges. Table to be fully welded construction with all welds ground and polished to a uniform finish. Table to be provided with stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet.

- b. Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # SP2-6 **DISH DOLLY**
Quantity: **Two (2)**
Manufacturer: **Metro**
Model: **PCD11A**

- a. Model PCD11A Quick Ship - Poker Chip Dish Dolly, 26-5/8"W x 26-5/8"D x 31-15/16"H, adjustable, dish size 4-1/4" to 11-3/4", removable dividers & towers, two-handed access, recessed handles, 5"Dia. swivel casters with neoprene wheels (2 with brakes), chip-resistant polymer shell with Microban® antimicrobial protection, aesthetic blue, vinyl dust/water splash cover, NSF

ITEM # SP2-7 **SPARE NO.**

ITEM # SP2-8 **SPARE NO.**

ITEM # SP2-9 **SPARE NO.**

ITEM # SP2-10 **REACH-IN ICE FREEZER**
Quantity: **Two (2)**
Manufacturer: **Beverage Air**
Model: **MMF49HC-1-B**

- a. Model MMF49HC-1-B MarketMax™ Freezer Merchandiser, reach-in, two-section, (2) triple pane hinged glass doors, 46.2 cu. ft. capacity, electronic control, digital display, (10) epoxy coated steel shelves, LED interior lighting, lighted sign panel, self closing door with automatic hold-open feature, bottom-mounted refrigeration, black exterior, R290 Hydrocarbon refrigerant, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA
b. 115v/60/1-ph, 11.0 amps, cord with NEMA 5-15P
c. Left door hinged left, right door hinged right, standard
d. Model 61C01-017D-01 Casters, 6" HB, MM & Slate Series models (set of 4)

ITEM # SP2-11 **MOBILE SECURITY UNIT**
Quantity: **One (1)**
Manufacturer: **Eagle Group**
Model: **CSC2448**

- a. Model CSC2448 Security Unit, mobile, 51-1/4"W x 27-1/4"D x 69"H, open wire construction with 2" x 2" mesh panels, (2) doors with hasps for padlock, chrome-plated finish, (2) swivel & (2) swivel/brake 5" stem casters with poly tread, KD, NSF
b. (2) Model 2448C-X Shelf, wire, 48"W x 24"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 800 lbs. capacity, chrome-plated finish, NSF

ITEM # SP2-12 **3 COMPARTMENT SINK**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **K7-CS-29**

- a. Model K7-CS-29 Convenience Store Sink, 3-compartment, with left & right-hand drainboards, 16" front-to-back x 14" W compartment, 12" deep with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 18 gauge

304 stainless steel, 11-5/8" drainboards, overall 21-1/2" F/B x 70" L/R
OMIT FAUCET

- b. (2) Model K-472 Faucet hole revision
- c. (3) Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM # SP2-12.1 FAUCET
Quantity: Two (2)
Manufacturer: T&S Brass
Model: 5F-8WLX10

- a. Model 5F-8WLX10 Equip Faucet, 8" centers, wall mount, 10" swivel nozzle, lever handles, 2" flange, ceramic cartridges, low lead, ADA Compliant

ITEM # SP2-13 WALL SHELF W/ POT RACK
Quantity: One (1)
Manufacturer: Advance Tabco
Model: PS-12-72

- a. Model PS-12-72 Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM # SP2-14 POS
Quantity: One (1)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

ITEM # SP2-14.1 POS PRINTER
Quantity: One (1)
Manufacturer: BY OPERATIONS
Model: POS

- a. Model POS PROVIDED BY OPERATIONS

ITEM # SP2-15 STORAGE SHELVING
Quantity: Four (4) – (1 COMPLETE UNIT 4 SHELVES)
Manufacturer: Metro
Model: 2142NK3

- a. Model 2142NK3 Quick Ship - Super Erecta® Shelf, wire, 42"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF
- b. Model 74UPK3 Quick Ship - Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- c. (2) Model 5PC Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- d. (2) Model 5PCB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

ITEM # SP2-16 **MOP SINK CABINET**
Quantity: **One (1)**
Manufacturer: **Advance Tabco**
Model: **9-OPC-84**

- a. Model 9-OPC-84 Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/430 series stainless steel cabinet, NSF (right hinged door available on request)
- b. Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- c. Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

END OF SECTION 11 40 00

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ADD2**SECTION 23 73 13 - CENTRAL STATION AIR HANDLING UNITS****PART 1 - GENERAL****1.1 SECTION INCLUDES**

- A. Casing construction.
- B. Fan section.
- C. Coil section.
- D. Filter and air cleaner section.
- E. Damper section.
- F. Total energy recovery wheel section.
- G. Access section.
- H. Electrical.
- I. Roof mounting curb.

1.2 DEFINITIONS

- A. Low Pressure: Greater than 1 inch w.c. and less than or equal to 4 inches w.c. internal positive or negative pressure.
- B. Medium Pressure: Greater than 4 inches w.c. and less than 10 inches w.c. internal positive or negative pressure.
- C. High Pressure: Greater than or equal to 10 inches w.c. internal positive or negative pressure.

1.3 ADMINISTRATIVE REQUIREMENTS

- A. Coordination: Coordinate the installation with size, location and installation of service utilities.
- B. Coordinate the work with other trades for installation of roof mounted air handling units on roof curbs.
- C. Preinstallation Meeting: Conduct a preinstallation meeting one week prior to the start of the work of this section; require attendance by all affected installers.
- D. Sequencing: Ensure that utility connections are achieved in an orderly and expeditious manner.

1.4 SUBMITTALS

- A. Product Data:
 - 1. Published Literature: Indicate dimensions, weights, capacities, ratings, gages and finishes of materials, and electrical characteristics and connection requirements.
 - 2. Filters: Data for filter media, filter performance data, filter assembly, and filter frames.
 - 3. Fans: Performance and fan curves with specified operating point clearly plotted, power, RPM.
 - 4. Sound Power Level Data: Certified fan outlet, inlet, and casing radiation at rated capacity. For variable speed fans, provide sound ratings at 100, 80 and 60 percent of maximum rpm.
 - 5. Electrical Requirements: Power supply wiring including wiring diagrams for interlock and control wiring, clearly indicating factory-installed and field-installed wiring.
 - 6. Certified coil performance ratings with system operating conditions indicated.
 - 7. Motor ratings and electrical characteristics plus motor and fan accessories.

8. Provide short circuit current rating of units with factory mounted starter or variable frequency drive.
 9. Dampers, including housings, linkages, and operators.
 10. Total pressure drop for the unit with itemized pressure drop per module. At a minimum, provide line items for the following:
 - a. External static pressure loss.
 - b. Unit inlet and outlet opening losses.
 - c. Internal filter, coil, and casing losses.
 - d. Pressure drop per module.
- B. Sustainable Design Documentation: Submit manufacturer's product data on refrigerant used, showing compliance with specified requirements.
- C. Shop Drawings: Indicate assembly, unit dimensions, weight loading, required clearances, construction details, field connection details, and electrical characteristics and connection requirements.
- D. Specimen Warranty: Submit sample of manufacturer's warranty.
- E. Executed Warranty: Submit documentation of final executed warranty completed in Owner's name and registered with manufacturer.
- F. Manufacturer's Instructions: Include installation instructions.
- G. Maintenance Data: Include instructions for lubrication, filter replacement, motor and drive replacement, spare parts lists, and wiring diagrams.
- H. Maintenance Materials: Furnish the following for Owner's use in maintenance of project.
1. Extra Fan Belts: One set for each unit.
 2. Extra Filters: One set for each unit.
- I. Product certificates signed by manufacturers of central-station air-handling units certifying that their products comply with specified requirements.

1.5 QUALITY ASSURANCE

- A. Manufacturer Qualifications: Company specializing in manufacturing the type of products specified in this section, with minimum three years of documented experience.
- B. AHRI Certification: Comply with the following for the applicable components,
1. Factory test central-station air-handling units and their components in accordance with the applicable portions of AHRI 430 "Performance Rating of Central-Station Air-Handling Units". Units shall be listed and bear the label of the Air-Conditioning and Refrigeration Institute.
 2. AHRI 260 "Sound Rating of Ducted Air Moving and Conditioning Equipment".
 3. AHRI 410 "Standard for Forced-Circulation Air-Cooling and Air-Heating Coils".
 4. AHRI 640 (I-P) "Performance Rating Of Commercial and Industrial Humidifiers".
 5. AHRI 1060 I-P "Performance Rating of Air-to-Air Heat Exchangers for Energy Recovery Ventilation Equipment".
- C. AMCA Compliance: Comply with the following standards for rating and testing of the applicable components specified herein.
1. AMCA 210 "Laboratory Methods of Testing Fans for Certified Aerodynamic Performance Rating".
 2. AMCA 300 "Reverberant Room Method for Sound Testing of Fans".
 3. AMCA 301 "Methods for Calculating Fan Sound Ratings from Laboratory Test Data".
 4. AMCA 500-D "Laboratory Methods of Testing Dampers for Rating".
 5. AMCA 500-L "Laboratory Methods of Testing Louvers for Rating".
 6. AMCA 611 "Certified Ratings Program for Airflow Measurement Stations".

- D. NFPA Compliance: Central-station air-handling units and components shall be designed, fabricated, and installed in compliance with NFPA Standard 90A "Standard for the Installation of Air Conditioning and Ventilating Systems."
- E. UL Compliance: Electric coils, along with the complete central-station air-handling unit, shall be listed and labeled by Underwriters' Laboratories. Comply with the following for the applicable components.
 - 1. UL 508 "Industrial Control Equipment".
 - 2. UL 795 "Commercial-Industrial Gas Heating Equipment".
 - 3. UL 1598 "Luminaires".
 - 4. UL 1812 "Ducted Heat Recovery Ventilators".
 - 5. UL 1995 "Heating and Cooling Equipment".
- F. Nationally Recognized Tested Laboratory and NEMA Compliance (NRTL): Electric coils, along with the complete central-station air-handling unit shall be listed and labeled by a NRTL. The term "NRTL" shall be as defined in OSHA Regulation 1910.7.

1.6 DELIVERY, STORAGE, AND HANDLING

- A. Accept products on site in factory-fabricated protective containers, with factory-installed shipping skids and lifting lugs. Follow manufacturer's written instructions for rigging. Inspect for damage. Replace damaged units or components.
- B. Store in clean dry place off the ground and protect from weather, physical damage, and construction traffic. Handle carefully to avoid damage to components, enclosures, and finish. Replace any sections that experience internal water damage due to lack of protection.
- C. Do not operate units until ductwork is clean, filters are in place, bearings lubricated, and fan has been test run under observation.

1.7 SPARE PARTS

- A. General: Furnish to Owner, with receipt, the following spare parts for each air-handling unit.
 - 1. If HVAC equipment is used during the construction period, Contractor shall provide one set of filters (if system is designed to include pre-filters and after-filters, provide only pre-filters) when the unit is started and replace filters when needed, but not less than every month. On the day of substantial completion, the Contractor shall clean the unit and provide a new set of filters at each location in the unit.
 - 2. Furnish one additional complete set of belts for each central-station air-handling unit.
 - 3. Furnish one additional gasket for each sectional joint of each central-station air-handling unit.

PART 2 - PRODUCTS AND MATERIALS

2.1 MANUFACTURERS

- A. Aaon, Inc.
- B. Airtherm Mfg. Co.
- C. Air Zone Industries, Inc.
- D. Carrier Air Conditioning.
- E. Daikin Applied.
- F. Dunham-Bush, Inc.
- G. Johnson Controls Inc./ York International Corporation.

- H. VTS Group.

2.2 MANUFACTURED UNITS

- A. General Description: Factory assembled, consisting of fans, motor and drive assembly, coils, plenums, filters, and drip pans.
- B. Types: Central-station air-handling units included in this project are of the following types:
1. Draw-through.
- C. Motor: Refer to Division 23 Section "Common Motor Requirements for HVAC Equipment."
1. Motor Sizes: Minimum size as indicated. If not indicated, large enough so that the driven load will not require the motor to operate in the service factor range.
- D. Electrical Components: Refer to Division 26 Sections.

2.3 CASING CONSTRUCTION

- A. Full Perimeter Base Rail:
1. Construct of galvanized steel.
 2. Provide base rail of sufficient height to raise unit for external trapping of condensate drain pans.
- B. Casing:
1. Construct of one piece, insulated, double wall panels.
 2. Provide mid-span, no through metal, internal thermal break.
 3. Construct outer panels of galvanized steel and inner panels of galvanized steel.
 4. Casing Air Pressure Performance Requirements:
 - a. Able to withstand up to 4 inches w.g. positive or negative static pressure for low pressure systems and withstand up to 10 inches w.g. positive or negative static pressure for medium pressure systems.
 5. Medium and high-pressure units shall be constructed with additional bracing and supports. Units rated at 5.5 inches w.g. and higher shall be connected to accessories sections with double-thickness neoprene-coated flexible connection.
- C. Access Doors:
1. Construction, thermal and air pressure performance same as casing.
 2. Provide surface mounted handles on hinged, swing doors.
- D. Outdoor Unit Roof:
1. Factory install single layer outer roof above inner roof.
 2. Slope at a minimum of 0.125 inches per foot from one side of unit to the other side, or from center to sides of unit.
 3. Roof assembly to overhang each unit wall or base rail to overhang curb to facilitate water runoff and prevent water intrusion into roof curb to base connection.
- E. Outside Air and Exhaust Air Weather Hood:
1. Fabricate from same material as casing outer panel.
 2. Extend hood past perimeter of unit casing opening so as not to obstruct airflow path.
 3. Paint hoods with same finish as external surface of outdoor units.
 4. Provide inlet hood for each fresh air damper with a sine wave moisture eliminator to prevent entrainment of water into the unit from outside air.
 5. Provide exhaust hoods for each exhaust air opening.
 6. Size each hood for 100 percent of nominal fresh air damper capacities.
 7. Protect each hood with bird screen to prevent nesting at intake or exhaust air flow paths.
- F. Unit Flooring: Construct with sufficient strength to support expected people and equipment loads associated with maintenance activities.

- G. Casing Leakage: Seal joints and provide airtight access doors so that air leakage does not exceed one percent of design flow at the specified casing pressure.
- H. Insulation:
1. Insulation: Comply with NFPA Standard 90A "Standard for the Installation of Air Conditioning and Ventilating Systems," for insulation.
 - a. Type:
 - 1) Coated, glass-fiber insulation having a minimum density of 1-1/2 pcf.
 - 2) Foam injection.
 - b. Thickness: 2 inch.
 - c. Minimum R-Value: R-4.
 - d. Completely fill panel cavities in each direction to prevent voids and settling.
 - e. Location and Application: Factory applied with adhesive and mechanical fasteners to the internal surface of section panels downstream from and including the cooling coil section.
- I. Drain Pan Construction:
1. Single-Wall Drain Pans: Formed sections of stainless steel. Fabricate pans in sizes and shapes to collect condensate from cooling coils (including coil piping connections and return bends) when units are operating at the maximum cataloged face velocity across the cooling coil. Insulate bottom and sides of drain pans. Comply with ASHRAE Std 62.1 for indoor air quality and sufficiently size to collect all condensate.
 2. Slope in two planes to promote positive drainage and eliminate stagnate water conditions.
 3. Locate outlet of sufficient diameter at lowest point of pan to prevent overflow at normal operating conditions.
 4. Provide threaded drain connections constructed of drain pan material, extended sufficient distance beyond the base to accommodate field installed, condensate drain trapping.
 5. Drain connections: Both ends of the pan.
 6. Pan top surface coating: Elastomeric compound.
 7. Units with stacked coils shall have an intermediate drain pan or a drain trough to collect condensate from top coil.
- J. Bottom Duct Connections: Provide steel or aluminum walking grate on structural supports where connections are located in sections accessible by personnel for maintenance.
- K. Marine Lights:
1. Provide factory mounted, water and dust resistant LED fixture(s) where shown on the Drawings with the following characteristics:
 - a. Non-ferrous metal housing.
 - b. Glass or polycarbonate lens.
 - c. Factory wired to a single switch within factory provided service module.
 - d. Instant on white light with minimum 8000 hour service life.
- L. Service Module:
1. Provide factory installed service module including GFCI receptacle independent from load side; designed to receive power from field supplied 120 volt source.
- M. Finish:
1. Outdoor Units:
 - a. Coat external surface of unit casing with primer and minimum 1.5 mil, enamel paint finish.
 - b. Comply with salt spray test in accordance with ASTM B177/B177M.
 - c. Color: Manufacturer's standard color.
 2. Indoor Units:
 - a. Provide exterior, galvanized steel panels without paint.

2.4 FAN ARRAY SECTION

- A. Performance — Fans shall conform to AMCA test standards, 205 (fan efficiency grade), 210 (air performance) and 300 (sound performance) and shall bear the AMCA certified ratings seal for both sound and air, and fan efficiency grade (FEG). Sound certification shall apply to both inlet and outlet sound power levels.
- B. Construction — Fans shall be housed and incorporate a non-overloading type backward inclined airfoil blade wheel or centrifugal plenum wheel, heavy-gauge galvanized G90 steel frame, and front panel. The front panel shall have a removable inlet cone designed for smooth airflow transition into the wheel. The motor base shall be designed to ensure proper alignment of the fan wheel, motor and inlet cone. The design shall also ensure the structural integrity of the base to minimize vibration.
 - 1. The fan array shall consist of multiple fan and motor "cubes" or "cells", spaced in the air way tunnel cross section to provide a uniform air flow and velocity profile across the entire air way tunnel cross section and components contained therein.
 - 2. The fan cube dimensions must be variable, such that each fan rests in an identically sized cube or cell, and in a spacing such that the array dimensions fill a minimum of 90% of the cross sectional area of the AHU air way tunnel.
- C. Wheel — Wheels shall be constructed of non-overloading extruded airfoil shaped blades. Airfoil blades shall be continuously welded. The entire wheel shall be constructed of aluminum to reduce weight and vibration. Blades shall be extruded aluminum. Wheel hubs shall be machined aluminum. Aluminum fan wheels shall not require a finish coating. Wheels shall be attached to the motor shaft using taper lock bushings. The wheel and fan inlet shall be matched and have precise running tolerances for maximum performance and operating efficiency.
- D. Finish and Coating — Fans shall be constructed of corrosion resistant galvanized steel. Aluminum components shall be unpainted.
- E. Motors — Motors shall meet or exceed EISA 2007 (The Energy Independence and Security ACT of 2007) efficiencies. Motors shall be NEMA rated, 720, 900 1200, 1800 or 3600 RPM in 60 Hz, Open Drip Proof (ODP) or Totally Enclosed Fan Cooled (TEFC) with a 1.15 service factor. Motors shall include permanently sealed (L10-400,000 hr) bearings and shaft grounding rings to protect the motor bearings from electrical discharge machining due to stray shaft currents.
- F. Fan Balancing — All fans prior to shipment shall be run tested at the specified operating speed. Each fan shall be dynamically balanced as a complete unit in accordance with ANSI/AMCA 204-96 "Balance Quality and Vibration Levels for Fans" to a minimum Fan Application Category BV-3, Balance Quality Grade G6.3. Balance readings shall be taken electronically in the axial, vertical and horizontal directions. Records of each fan balance shall be maintained and a written copy shall be available upon request.
- G. Fan Isolation:
 - 1. Blank off Panels — Each Multiple Fan section to be provided with fan blank-off panels to enable manual isolation of fan for servicing. Quantity of panels shall equal number of fans on a single VFD.
- H. Fan airflow measurement:
 - 1. Piezometer Ring: Rings shall be factory installed in each fan inlet. The device shall have a measurement accuracy of $\pm 5\%$. Tubing shall be field installed along with corresponding air flow monitoring station by DDC controls contractor so that the measurement is representative of all fans in the array.
- I. Fan Array Motor Control (common VFD operation with Array split into two banks)
 - 1. All fan motors shall be factory-wired to individual manual motor protection (MMP) device which shall consist of a motor overload relay with adjustable current rating and an on-off

- disconnect switch (one per motor) for power isolation. Field wiring of MMPs to fan motors shall not be permitted.
2. MMPs shall be contained in a single control panel (MMP panel) and shall be mounted on the exterior wall panel of the fan array section.
 3. MMP panel shall have a single point of connection for input power wiring and shall feed power to individual MMP's through a common bus bar. Independent wiring of input power to individual MMP's shall not be permitted.
 4. All VFDs shall be operated together from a single control point so that all fan motors operate together. Independent control of VFDs and fan motors shall not be permitted.
 5. Contractor shall set VFD maximum speed if fan design maximum is above 60HZ.

2.5 COIL SECTION

- A. Testing Requirements: The following factory tests are required:
 1. Coil Performance Tests: Cooling and heating coils, except sprayed surface coils, shall be factory tested for rating in accordance with AHRI 410 - Standard for Forced-Circulation Air-Cooling and Air-Heating Coils.
- B. Coil Pressure Ratings:
 1. Water Coils: Design for 200 psi working pressure at 325 F, and pressure test at 300 psi under water.
- C. Coil Sections: Common or individually insulated, galvanized steel casings for heating and cooling coils. Coil section shall be designed and constructed to facilitate removal of coil for maintenance and replacement and to assure full air flow through coils.
 1. Multizone units shall have air deflectors and air baffles for balanced air flow across both heating and cooling coils.
 2. Medium and high-pressure units shall have double gaskets between sections and coil connection penetrations through casing sealed to minimize leakage.
- D. Casing: Provide access to both sides of coils. Enclose coils with headers and return bends exposed outside casing. Slide coils into casing through removable end panel with blank off sheets and sealing collars at connection penetrations.
- E. Drain Pans: 24 inch downstream of coil and down spouts for cooling coil banks more than one coil high.
- F. Eliminators: Three break of galvanized steel, mounted over drain pan.
- G. Air Coils:
 1. Certify capacities, pressure drops, and selection procedures in accordance with AHRI 410.
- H. Fabrication:
 1. Tubes: 5/8 inch OD seamless copper expanded into fins, brazed joints.
 2. Fins: Aluminum or copper, constructed from flat plate with belled collars for tubes. Fins shall be bonded to tubes by mechanically expanding copper tubes.
 - a. Thickness: Minimum 0.006 inches.
 - b. Spacing: Maximum 12 fins per inch.
 3. Casing: Die formed channel frame of galvanized steel.
 4. Water Coil Turbulators: Bronze, spring-type.
- I. Water Heating Coils:
 1. Headers: Cast iron, seamless copper tube, or prime coated steel pipe with brazed joints.
 2. Configuration: Drainable, with threaded plugs for drain and vent; serpentine type.
- J. Water Cooling Coils:
 1. Headers: Cast iron, seamless copper tube, or prime coated steel pipe with brazed joints.
 2. Configuration: Drainable, with threaded plugs for drain and vent; threaded plugs in return bends and in headers opposite each tube.
 - 3.

2.6 FILTER AND AIR CLEANER SECTION

- A. General:
 - 1. Provide filter sections with filter racks, minimum of one access door for filter removal, and filter block-offs to prevent air bypass.
 - 2. Filters shall comply with NFPA Standard 90A "Standard for the Installation of Air Conditioning and Ventilating Systems."
 - 3. Filter Section: Cabinet material and finish shall match the air-handling unit cabinet, with filter media holding frames arranged for flat or angular orientation. Section shall have access doors on both sides of the unit.
- B. Refer to Section "Particulate Air Filtration" for additional requirements for particulate air filters.
- C. Differential Pressure Gage:
 - 1. Provide factory installed dial type differential pressure gage, flush mounted with casing outer wall, and fully piped to both sides of each filter to indicate status.
 - 2. Maintain plus/minus 5 percent accuracy within operating limits of 20 degrees F to 120 degrees F.

2.7 DAMPER SECTION

- A. General: Dampers and their operators shall comply with performance requirements specified in Division 23 Section "Instrumentation and Control Devices for HVAC."
- B. Mixing Boxes: Parallel-blade dampers in a reinforced, galvanized steel cabinet. Damper blades shall be galvanized steel mechanically fastened to steel operating rod. Connect operating rods for each set of dampers together with a common linkage and interconnect linkages so dampers operated simultaneously and in the opposite direction (one opens when the other closes).
- C. Combination Filter/Mixing Box: Parallel-blade dampers in a reinforced, galvanized steel cabinet. Damper blades shall be galvanized steel mechanically fastened to steel operating rod. Connect operating rods for each set of dampers together with a common linkage and interconnect linkages so dampers operate simultaneously and in the opposite direction (one opens when the other closes). Cabinet shall have support members to hold 2-inch-thick, pleated, flat permanent or throwaway filters. Mixing boxes shall have hinged access panels or doors to allow removal of filters for both sides of unit.
- D. Damper Blades:
 - 1. Double-skin airfoil design with metal, compressible jamb seals and extruded-vinyl blade-edge seals on each blade.
 - 2. Self-lubricating stainless steel or synthetic sleeve bearings.
 - 3. Comply with ASHRAE Std 90.1 for rated maximum leakage rate.
 - 4. Provide leakage testing and pressure ratings in compliance with AMCA 500-D test methods.
 - 5. Arrange in parallel or opposed-blade configuration.

2.8 TOTAL ENERGY RECOVERY WHEEL SECTION

- A. Certified in accordance with AHRI 1060 I-P and UL 1812 for mechanical, electrical, and fire safety.
- B. Wheel Construction:
 - 1. Dessicant Properties:
 - a. Factory coated.
 - b. Washable using standard detergent or alkaline based coil cleaner.
 - c. Resistant to high levels of humidity.
 - 2. Construct housing of stainless steel, aluminum, or galvanized steel.
 - 3. Factory set adjustable diameter seals and self-adjusting perimeter seals.
 - 4. Permanently sealed and lubricated wheel bearings.
 - 5. Motor:

- a. Thermally protected.
 - b. Factory mounted.
- C. Maintenance and Access Features:
 - 1. Access doors upstream and downstream of the wheel cassette.
 - 2. Removable wheel segments to facilitate maintenance and cleaning.
 - 3. Adequate space for cleaning, service, and maintenance.
- D. Controls:
 - 1. Wheel Control: Damper control of recovery capacity to 40 percent of initial total recovery capacity.
 - 2. Frost Prevention Control: Provide outside air bypass, return air preheat, or variable speed.

2.9 ACCESS SECTION

- A. Provide where indicated on the Drawings to allow for inspection, cleaning, and maintenance of field installed components.
- B. Construct access doors same as previously specified within this Section.

2.10 ELECTRICAL

- A. Combination Starter-Disconnects:
 - 1. Provide combination starter-disconnect for each fan motor.
 - 2. Factory mount in full metal enclosure and wire to fan motor.
 - 3. Mount starter-disconnect on fan section externally in a NEMA enclosure rated for the installed location within a dedicated controls section or housed fan section.
 - a. Internal Enclosure Construction Characteristics:
 - 1) Integral part of unit casing to allow for thermal venting to casing interior.
 - 2) Accessible from unit exterior via access door.
 - 3) Construction of access doors same throughout unit.
 - 4. Include circuit breaker disconnect with through-the-door interlocking handle for externally mounted or beside-the-door interlocking handle for internally mounted starters,, spring loaded, and designed to rest only in the full and lockable ON or OFF state.
 - 5. Allow enclosure entry via a concealed defeater mechanism when the handle is in the ON position.
 - 6. Include the following items:
 - a. Hand-Off-Auto (H-O-A) switch.
 - b. Two normally open auxiliary contacts.
 - c. Overload heaters.
 - d. Manual reset overloads.
 - e. 120V control transformer with fusing and secondary grounding.
 - 7. Include power wiring from the starter control transformer to the secondary control system transformers, and start-stop wiring from the direct digital controller start-stop relay to the starter H-O-A switch.
- B. Combination VFD - Disconnects:
 - 1. Provide factory mounted, combination VFD - disconnect for each fan motor or fan array arrangement as scheduled on the drawings.
 - a. Provide in accordance with Division 23 Section "Variable Frequency Drives".
 - 2. Factory mount in full metal enclosure and wire to fan motor.
 - 3. Mount VFD-disconnect on fan section externally in a NEMA enclosure rated for the installed location within a dedicated controls section, housed fan section or maintenance vestibule wall.
 - a. Internal Enclosure Construction Characteristics:
 - 1) Integral part of unit casing to allow for thermal venting to casing interior.
 - 2) Accessible from unit exterior via access door.

- 3) Construction of access doors same throughout unit.
- b. Provide service clearance required by VFD manufacturer and to meet NEC.
4. Include circuit breaker disconnect with through-the-door interlocking handle for externally mounted or beside-the-door interlocking handle for internally mounted starters, spring loaded, and designed to rest only in the full and lockable ON or OFF state.
5. Allow enclosure entry via a concealed defeater mechanism when the handle is in the ON position.
6. Include control transformer with sufficient capacity to support the following items:
 - a. VFD and controls.
 - b. Binary output on-off wiring.
 - c. Analog output speed-signal wiring.
 - d. Wires that interface between VFD and direct digital controller.
7. Provide bypass relays and bypass circuitry with VFD-OFF-BYPASS selector switch where bypass is scheduled.

2.11 ROOF MOUNTING CURB

- A. Roof Curbs: Refer to Section "Hangers and Supports for HVAC" for pre-engineered roof equipment supports and Section "Vibration Isolation for HVAC Piping and Equipment" for vibration isolated equipment support bases.
- B. Include roof curb accessories for each roof mounted unit.

PART 3 - EXECUTION

3.1 EXAMINATION

- A. Examine areas and conditions under which air handling units are to be installed. Do not proceed with work until unsatisfactory conditions have been corrected in manner acceptable to Installer.

3.2 INSTALLATION

- A. Install products in accordance with manufacturer's instructions.
- B. Support floor-mounted units on concrete equipment bases using housed spring isolators. Secure units to anchor bolts installed in concrete equipment base.
- C. Suspended Units: Suspend units from structural steel support frame using threaded steel rods and vibration isolation springs.
- D. Secure roof-mounted units to roof equipment supports and grade-mounted units to curbs or base. Refer to the drawings for the type of support required for each air handling unit.
 1. Refer to Section "Hangers and Supports for HVAC Piping and Equipment" for standard roof curbs.
 2. Refer to Section "Vibration Isolation For HVAC" for vibration isolation curbs.
- E. Arrange installation of units to provide access space around air-handling units for service and maintenance.
- F. Bolt sections together with gaskets.
- G. Install assembled unit on vibration isolators. Install isolated fans with resilient mountings and flexible electrical leads. Install restraining snubbers as indicated. Refer to Section "Vibration Isolation for HVAC". Adjust snubbers to prevent tension in flexible connectors when fan is operating.
- H. Provide fixed sheaves required for final air balance.
- I. Make connections to coils with unions or flanges.

- J. Piping installation requirements are specified in other Division 23 sections. The Drawings indicate the general arrangement of piping, valves, fittings, and specialties. The following are specific connection requirements:
 - 1. Arrange piping installations adjacent to units to allow unit servicing and maintenance.
 - 2. Route unit condensate drain piping to location shown on the plan or, if not shown, to the nearest equipment or floor drain. Provide trap at connection to drain pan with depth as noted on the drawings and install cleanouts at changes in direction. Size condensate drain piping in accordance with local code and as shown on the drawings.
- K. Duct installations and connections are specified in other Division 23 sections. Make final duct connections with flexible connections. Ensure that metal bands of connectors are parallel with minimum one inch flex between ductwork and fan while running.
- L. Electrical Connections: The following requirements apply:
 - 1. Electrical power wiring is specified in Division 26.
 - 2. Temperature control wiring and interlock wiring is specified in Division 23 section "Direct-Digital Control for HVAC."
- M. Grounding: Connect unit components to ground in accordance with the National Electrical Code.
- N. Hydronic Coils:
 - 1. Connect water supply to leaving air side of coil (counterflow arrangement).
 - 2. Provide shut-off valve on supply line and lockshield balancing valve with memory stop on return line.
 - 3. Locate water supply at bottom of supply header and return water connection at top.
 - 4. Provide manual air vents at high points complete with stop valve.
 - 5. Ensure water coils are drainable and provide drain connection at low points.
- O. Insulate Coil Headers Located Outside Air Flow as Specified for Piping: Refer to Section "HVAC Insulation" for additional requirements.
- P. Field-wire each factory provided control for field installation.

3.3 EQUIPMENT BASES

- A. Construct concrete equipment pads in accordance with Section "Common Work Results for HVAC."

3.4 ADJUSTING, CLEANING, AND PROTECTING

- A. Adjust water coil flow, with control valves to full coil flow, to indicated gpm.
- B. Adjust damper linkages for proper damper operation.
- C. Clean the entire unit including cabinet interiors just prior to substantial completion to remove foreign material and construction dirt and dust. Vacuum clean fan wheel, fan cabinet, intake plenum cabinet, heat exchange surfaces, cooling/heating coil sections, filter sections, access sections, etc.

3.5 FIELD QUALITY CONTROL

- A. Vibration Analysis:
 - 1. Measure vibration levels with an FFT (Fast Fourier Transformation) analyzer.
 - 2. Characteristics:
 - a. Frequency Response Range: 5 Hz thru 10 KHz (300 thru 600,000 cpm).
 - b. Capability to use a Hanning window.
 - c. Capacity to perform ensemble averaging.
 - d. Auto-ranging frequency amplitude.

- e. Minimum amplitude accuracy over the selected frequency range of plus/minus 20 percent or plus/minus 1.5 dB.
- 3. Use accelerometer, stud-mounted to collect data.
- 4. Ensure the mass of the accelerometer and its mounting have minimal influence on the frequency response of the system over the selected measurement range.
- B. Final Acceptance Requirements:
 - 1. Use dial indicator gages to demonstrate fan and motor are aligned.
 - 2. Verify conformance to specifications using vibration analysis.
 - 3. Maximum Vibration Levels:
 - a. 0.075 inch per second at 1 times run speed and at fan/blade frequency.
 - b. 0.04 inch per second at other multiples of run speed.

3.6 SYSTEM STARTUP

- A. Final Checks Before Start-Up: Perform the following operations and checks before start-up:
 - 1. Remove shipping, blocking, and bracing.
 - 2. Verify unit is secure on mountings and supporting devices and that connections for piping, ductwork, and electrical are complete. Verify proper thermal overload protection is installed in motors, starters, and disconnects.
 - 3. Perform cleaning and adjusting specified in this Section.
 - 4. Disconnect fan drive from motor and verify proper motor rotation direction and verify fan wheel free rotation and smooth bearings operations. Reconnect fan drive system, align belts, and install belt guards.
 - 5. Lubricate bearings, pulleys, belts, and other moving parts with factory-recommended lubricants.
 - 6. Set zone dampers to full open for each zone.
 - 7. Set face-and-bypass dampers to full face flow.
 - 8. Set outside-air and return-air mixing dampers to minimum outside-air setting.
 - 9. Comb coil fins for parallel orientation.
 - 10. Install clean filters. Do not operate air handling unit without pre-filters installed.
 - 11. Verify manual and automatic volume control, and fire and smoke dampers in connected ductwork systems are in the full-open position.
 - 12. Disable automatic temperature control operators.
- B. Provide manufacturer's field representative to observe and approve systems startup.
- C. Prepare and start equipment and systems in accordance with manufacturers' instructions and recommendations.
- D. Adjust for proper operation within manufacturer's published tolerances.
- E. Energize motor, verify proper operation of motor, drive system, and fan wheel. Adjust fan to indicated RPM.
 - 1. Replace fan and motor pulleys as required to achieve design conditions.
 - 2. Measure and record motor electrical values for voltage and amperage.
 - 3. Shut unit down and reconnect automatic temperature control operators.
 - 4. Refer to Division 23 Section "Testing, Adjusting, and Balancing for HVAC" for procedures for air-handling-system testing, adjusting, and balancing.

3.7 TRAINING

- A. At a time mutually agreed upon between the Owner and Contractor, provide the services of a factory trained and authorized representative to train Owner's designated personnel on the operation and maintenance of the equipment provided under this section.
- B. Demonstration: Demonstrate operation of system to Owner's personnel.
 - 1. Use operation and maintenance data as reference during demonstration.

2. Conduct walking tour of project.
 3. Briefly describe function, operation, and maintenance of each component.
- C. Training: Train Owner's personnel on operation and maintenance of system.
1. Use operation and maintenance manual as training reference, supplemented with additional training materials as required.
 2. Provide minimum of eight hours of training.
 3. Instructor: Manufacturer's training personnel.
- D. Certification: Contractor shall submit to the Engineer a certification letter stating that the Owner's designated representative has been trained as specified herein. Letter shall include date, time, attendees and subject of training. The certification letter shall be signed by the Contractor and the Owner's representative indicating agreement that the training has been provided.
- E. Schedule: Schedule training with Owner with at least 7 days' advance notice.

END OF SECTION