

SECTION 114000
FOOD SERVICE EQUIPMENT

ARTICLE 1-GENERAL

1. GENERAL

1.1 General Conditions

The General Conditions of the Contract and Division 1 General Requirements apply to work specified in this section.

1.2 Description of Work

A. General: This section includes all FOOD SERVICE EQUIPMENT indicated on the construction drawings and described in these specifications. Provide all materials, labor, transportation, tools, services and equipment necessary to complete the installation. Installation shall mean: Provide all items as specified, delivering , storing, uncrating, assembly, setting into place, anchoring, sealing, protecting, repairing and damage, making items ready for plumbing, electrical and mechanical connections, testing, cleaning and demonstrating all equipment to Owner’s personnel. Coordinate all work with the General Contractor and other Sub Contractors as required. Pay all required Fees and licenses and obtain all required permits.

B. Fittings: Furnish all electrical and mechanical fittings, valves, switches, controls and devices that come as standard items or that are specified with each item. Deliver all loose items to proper trade for installation.

C. Service Lines: Provide only that wiring and piping provided as standard on commercially manufactured equipment and as specified for Custom Fabricated Equipment and terminate all such lines at a accessible point, ready for final connection by the proper trades.

1.3 Work By Other Sections

A. All utility rough-ins, Utility lines and final connections between rough-ins and equipment including all material not furnished under this section and all interconnections between factory supplied items, that were shipped loose requiring field installation.

B. Electrical: All Conduit, Boxes, fittings, wiring, receptacles and face plates, Circuit Breakers, final disconnects, magnetic starters for exhaust fans, electrical receptacles in building structures and final connections or interconnections to all items of equipment as furnished under this section.

C. Mechanical - Plumbing: All Floor Drains, Floor Sinks, Drain lines to floor sinks, P-Traps and tail pieces, Condensate drains, insulation and heat tape in Freezers, shut-off valves, grease traps or interceptors. Furnish faucet supply tubes and shut-off valves and mounting of Faucets and Lever waste or other items furnished loose from Manufacturers as provided by Kitchen Equipment Contractor under this section.

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- D. Mechanical - Venting: All final connections to Hoods, all ductwork between Hoods and Exhaust Fans, Flue Pipes, Exhaust Fans and Roof Curbs, Room Ventilators, Air supply blowers are by Mechanical Contractor.
- E. Backing and Support Structures: Wood or metal blocking or backing in building structure to support equipment; structural channels or other members to support hanging equipment are by General Contractor.
- F. Fire Protection Systems: Mounting of remote gas solenoid valves, connection to building water systems shall be by the respective trades as required and not a part of this sections work. All interconnect wiring and shunt-trip breakers shall be by the Electrical Contractor.

1.3 Quality Assurance

- A. Civil Authorities: All work in this Section shall conform to ordinances, codes and regulations of civil authorities having jurisdiction at the work site.
- B. Quality Assurance: All equipment subject to NSF approval shall be constructed to and labeled in accordance with published NSF standards. All custom fabricated equipment shall bear the “NSF” Seal of Approval.
- C. Refrigeration Equipment: Confirm to all applicable ASHRAE standards and NSF (where required) and UL approved components.
- D. Steam Equipment: Confirm to all ASME requirements and furnish evidence of qualified test and inspection on all pressure vessels.
- E. Gas Fired Equipment: Provide equipment approved by AGA or submit a certified test report by an approved nationally recognized independent testing organization establishing proof of conformance to the standards of testing set by AGA. All gas appliances, and installation of same shall conform to ANSI standards.
- F. Electrical Equipment: All electrical equipment shall carry UL approval and comply with applicable standards of the National Electrical Code.
- G. Equipment Qualification: Commercially manufactured equipment is not acceptable unless evidence is furnished that similar equipment has been operating successfully in a minimum of three (3) installations for at least one year.
- H. Finishes: Provide all manufacturers standard finishes unless specified otherwise. Provide all valves, fittings, regulators, gauges, connectors, ect. with a plated finish.
- I. Finish Trim: Where fixtures abut each other such as in a battery of cooking equipment, Kitchen Contractor shall join, seal and fit with matching trim strips to eliminate all crevices. Where equipment penetrates walls, or set into alcoves, fit all wall edges with trim moldings, of matching material, to close and seal spaces between walls and fixtures or between fixtures and fixtures.

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J. Exhaust Ventilators: All stainless steel welded construction , 18 gauge (min.), type 304 stainless steel with #4 mill finish and all exposed welds ground and polished back to original finish. Ventilator shall be built to NFPA-96, Uniform Mechanical Code and be NSF and UL Listed. Ventilator shall have all lights pre-wired to a common junction box for field connection and provided with closure trim to ceilings, walls and other hoods as required for a complete installation.

K. Modular Equipment: In any single battery of equipment (i.e., cooking equipment) where the majority of pieces of matching units is by one manufacturer, provide all units by that manufacturer.

1.4 Contract Documents

A. Discrepancies: Where discrepancies exist regarding quality, assume the higher quality and the greater quantity for bidding purposes.

B. Drawings: Written dimensions have precedence over scaled measurements and details over general drawings.

C. Specifications: Itemized specifications have precedence over General specifications. General specifications shall set quality standards as a minimum standard of quality.

D. Measurements: Kitchen Equipment Contractor shall be responsible for taking and verify all field measurements and for coordinating all aspects of this work. If discrepancies exist which he cannot resolve, notice must then be given to the Architect in writing, stating what the problem is and referencing contract plans, details and specifications.

1.5 Submittals

A. General: Refer to Division 1 for general submittal requirements.

B. Plans-Rough-ins: Submit Kitchen Equipment plan and rough-in Plans (Electrical, Plumbing and Ventilation) at 1/4" = 1'-0" scale showing the actual equipment being provided. Give all Electrical, Plumbing and Mechanical requirements and show sufficient details to clearly identify and coordinate the work required by other trades. Include all critical dimensions for recessed pits, equipment curbs, wall backing, special openings, and any other special requirements.

C. Equipment Brochures: Provide Manufacturer's data sheets on each individual item of equipment. Provide a "lead" sheet in front of each data sheet showing item number, quantity, manufacturer, model number, description of the item, all optional accessories being provided and all Utility requirements.

D. Shop Drawings: Provide detailed "shop drawings" for all custom fabricated items, walk-in boxes, refrigeration systems, Exhaust Hoods, dishwashers, ect. at 3/4" = 1'-0" scale for plan and elevation drawings and at 1-1/2" = 1'-0" for sectional details.

E. Submit only Contractor prepared plans. Photocopies of the construction documents and plans will not be accepted and will be a cause for all submittals to be rejected.

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Contractor must insure plan accuracy.

1.6 Warranty

A. Guarantee: Equipment furnished under this section shall be guaranteed against defective material and workmanship for one (1) year from the date of substantial completion or from the date that the equipment is put into use. Any warranties offered by the Manufacturers that extend beyond the one year period shall be passed along to the Owners. This warranty shall not cover defects due to misuse, negligence or improper or inadequate maintenance by Other parties.

B. Refrigeration: All refrigeration equipment shall be provided with the one (1) year guarantee as in 1.6.A above and provide an additional four (4) year warranty on refrigeration components and compressors.

2.0 PRODUCTS

2.1 Buy Out Equipment

A. All items of manufactured equipment shall be provided as "standard" under the given model number with all optional accessories as listed under item specifications.

B. In the case of a change in model numbers, provide the "newest" or "latest" model and any new additional "standard" features that apply to the new model number. If some feature described in the specifications has been deleted, the Kitchen Equipment Contractor shall still be responsible for the cost of providing the feature specified or for issuing a credit for the inability to comply.

2.2 Custom Fabrication -- Stainless Steel

2.2.1 General

A. All items of equipment shall be specially fabricated in similar construction, details and materials whether fabricated in the same shop or another shop.

B. All exposed surfaces to be free of bolts and screw heads. Where they must be used for attachment, bolt heads/screw heads shall be ground, filled and grained to match surrounding material surface. Stud heads shall be covered with "acorn" type caps.

C. All welding shall be by heliarc or electric arc method using welding rod of the same composition. All welds shall be ground smooth and polished to match the surfaces adjacent.

D. All galvanized surfaces shall be cleaned with phosphoric acid, primed and given two coats of "hammertone" enamel paint.

E. All horizontal and vertical intersections shall be coved with a minimum radius of 5/8".

2.2.2 Materials

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A. All materials shall be new and first grade. Stainless steel shall be U.S. Standard gauge, 18-8 type 302, with a #4 mill finish, unless specified otherwise.

B. Sound deadening shall be applied under all sheet metal tops and shall be a sprayable non-combustible cellulose fiber material with a density of 2.5 lbs/cu. ft.

C. Sealant shall be non-hardening, non-toxic silicone rubber capable of maintaining elasticity between minus 65 degrees and plus 250 degrees. Sealant colors shall match surrounding area so as to blend in with surrounding surfaces.

D. Hardwood tops shall be northern sugar maple glued under pressure with resin adhesives and steel bolted. Fill all bolt holes with wood plugs.

E. Plywood panel shall be exterior type, hardwood plywood with smooth grained surfaces suitable for veneers. Thickness: 3/4".

F. Plastic laminate veneers shall be high-pressure thermoset, laminated plastic surfacing material 1/16" thick except for backing sheets which shall be 0.02" thick. Bond to metal or wood with adhesive recommended by the manufacturer. The laminate, color and pattern shall be as selected by the Architect.

G. Cutting Boards shall be a light-weight non staining, non warping, non absorbent white thermoplastic material of thickness as specified.

H. Glass shall be 1/4" thick tempered glass with polished edges, unless specified otherwise.

I. Plastic shall be as specified for breath guards, panels, ect. and shall be 1/4" thick, colorless transparent sheet.

J. Insulation

A. Urethane insulation for fabricated cold pans, ice bins or Freezers shall be 2" thick urethane, rigid board or foam board/foamed in place, except for vertical surfaces where 1" thick insulation may be used. Bond all insulation and joints to prevent condensation on exterior of unit.

B. Styrofoam insulation for refrigerators shall be 2" thick. Bond all insulation and joints to prevent condensation on exterior of unit.

C. Rock Wool insulation for all heated-type applications with a minimum of 1" thickness.

2.2.3 Manufactured Components

A. Locks shall be cylinder type, with a master key and keyed differently. Component Hardware model P-30 or approved equal.

B. Door Pulls shall be recessed, stainless steel flush type, equal to Component Hardware model P62.

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- C. Drawer Pulls shall be recessed, stainless steel flush type, equal to Component Hardware model P63.
- D. Drawer Slides shall be a heavy duty type with stainless steel slides, wheels, full extension and a minimum 100 lb. capacity per slide.
- E. Drawer Pans shall be stainless steel and 15" x 20" x 5" deep unless specified otherwise.
- F. Pot Rack Hooks shall be double sided, sliding type constructed of stainless steel. Allow one hook per every 6" in length.
- G. Electrical outlets shall be equal to Component Hardware model R58 surface box and model R73 recessed box. Provide stainless steel face plates and receptacle in voltage and ampere rating as specified. Pre-wire receptacles to junction box as shown on Electrical Rough-in Plan.
- H. Lever Waste shall be equal to Fisher rotary type with or without overflow outlets as specified.
- I. Legs and cross rails shall be 1-5/8" O.D., 16 gauge type 304 Stainless Steel tubing. Continuous weld cross rails to legs and grind smooth. Stainless Steel Leg Gussets shall be equal to Component Hardware model A20-0206. Fully weld Gussets to support structures. Provide adjustable Stainless Steel Foot insert equal to Component Hardware model A10-0851.
- J. Counter Legs shall be equal to Component Hardware model A77-5048.

2.2.4 Construction Standards

- A. Work tops shall be 14 gauge stainless steel. Turn edges down 2" with a 1/2" return in. Cove up to form a 1" thick or 2-1/4" thick splash as shown.
- B. Reinforcing shall be 16 gauge steel channels or hat channels or 1"x 2" s/s tubing, full perimeter with cross members at 36" centers.
- C. Aprons shall be 18 gauge stainless steel welded to top with bottom edge turned back 1/2".
- D. Open bases shall be constructed of 1-5/8" O.D., 16 gauge stainless steel tubing fitted to top with stainless steel gussets and with s/s adjustable "bullet" feet. Pin to floor as required. Connect all legs with cross stretchers of the same tubing, fully weld, grind and polish all welds. Where under shelves are shown or specified, construct under shelf of 16 gauge stainless steel and notch for legs and fully weld all corners and polish. Reinforce underside of shelf.
- E. Closed bases shall be constructed of 18 gauge stainless steel with interior partitions of the same material. Mullions shall be 2-1/2" wide and shall be enclosed on the rear. Shelves shall be notched for mullions and shall be constructed of 16 gauge stainless steel. Cabinet backs may be of 18 gauge galvanized steel where they occur against a wall or they are not

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exposed to view. Hinged and sliding doors shall be of double pan construction, 1/2" thick, with 18 gauge stainless steel front and rear panels and filled with a non-combustible acoustical material. Provide stainless steel locks, recessed stainless pulls, heavy duty hinges, and magnetic catches. Sliding doors shall have top mounted tracks and stainless steel roller bearing wheels. Lower track shall be provided with two open spaces for proper cleaning.

F. Access Panels shall be 18 Ga. stainless steel, single pan construction, lift-out type. If ventilation is required, use stainless steel expanded metal set into a stainless steel angle frame. If continual access to controls is required, panel shall be hinged instead of lift-out. Where compressors are located within the body, eliminate lower shelf and place compressor on two channels for greater air circulation.

G. Drawer Assembly shall be as specified under "manufactured components" and drawer fronts shall be double pan type construction. Weld front to 18 gauge stainless steel channels cradle, sized for drawer pan. Drawers shall be self closing through the slide mechanism.

H. Drain tables shall be constructed of 14 gauge stainless steel, pitched 1/4" per foot up to 1" maximum with low point at 34" above floor. Continuously weld all joints and disposer cone to top, grind and polish to match original finish. Reinforce top as described under "B. Reinforcing." Standing 3" high rolled edge with 1-1/2" radius and outside corners with 2" radius.

I. Sinks shall be constructed of 14 gauge stainless steel, fully coved corners, continuously welded. Pitch sink bottom to drain. Continuously weld sink bowl into fixture top. Include faucets and drains as specified and provide 14 gauge stainless steel support brackets for all lever handled waste. Space sink bowls 1" apart with 1/2" diameter rod spacers at rear and 18 gauge stainless steel apron at front to fully enclose sink partitions.

J. Shelves shall be constructed of 16 gauge stainless steel with a 2" coved turn up at rear and ends and a 1-1/2" turn down at the front with a 1/2" return in. Wall support brackets shall be constructed of 14 gauge stainless steel and mounted at 32" centers maximum. Table mounted shelves shall be supported with 1" dia. stainless steel tubing.

K. Doors shall be double pan construction. Exterior pan shall be 18 gauge Stainless Steel with corners welded, ground and polished to a No. 4 finish. Interior pan shall be 20 gauge Stainless Steel fitted tightly to exterior pan with a Styrofoam core for sound deadening material. Tack weld pans together and seal all joints with a aluminum color silicone sealant.

3.0 EXECUTION

3.1 Delivery

A. Deliver all equipment to the job site in the original shipping cartons, properly store and protect from damage. Damaged items shall be properly repaired or replaced.

B. At the commencement of the Project inform the General Contractor and Architect of any special building requirements or building openings needed for delivery and installation of the equipment. Failure to do so and resulting in additional cost by Others, shall be paid by the Kitchen Equipment Contractor.

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C. Provide any equipment such as fork lifts, hoists, carts, dollies, ect. required for the delivery and installation of the equipment.

3.2 Installation

A. Provide a skilled and competent supervisor to coordinate all aspects of the installation. This person to have three (3) years minimum experience in field installation work.

B. Comply with all codes, regulations and authorities governing the building site. Do all setting, drilling, cutting and patching in proper sequence as to expedite the work with all the various trades.

C. Set all equipment level and true, attach to walls with "z-clips" and silicone seal to walls, ceilings and floors. Match Silicone color to items being sealed.

D. Inform General Contractor of work performed by other trades that interferes with the proper installation of the equipment.

3.3 Cleaning

A. Remove all packaging materials from job site. Clean and remove all protective wrappings from equipment so that it is ready for use without further cleaning. Brooms sweep the floor of all debris created by this Contractor or his subcontractors.

3.4 Testing

A. Following the completion of the hook-up of each item of equipment, check for proper installation and note the conditions of mechanical connections. Notify the General Contractor of any corrections required.

B. Calibrate and adjust all equipment so that it operates as specified by the Manufacturers. Correct any deficiencies found and re-test as required.

3.5 Demonstration

A. Schedule demonstration time with the Owners personnel at least 10 days in advance.

B. Provide experienced personnel for demonstrating to the Owners personnel, how to fully operate and maintain all items of Kitchen Equipment. Explain and show proper methods of daily start-up, shut-down, operating, daily cleaning and maintenance required by the Owner to conform with Manufacturers Warranty requirements.

3.6 Operation and Maintenance Manuals

A. Provide two (3) operation and maintenance instructions for each item of Kitchen Equipment. Each manual shall include: "lead" sheet in front of each item that shall include the item name and number, the manufacturer's name and model number, accessories, mechanical/electrical characteristics and the serial number. Provide the Manufacturers

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printed Operation and Maintenance Manuals. Provide the Manufacturers authorized service agencies and their phone numbers. There must be one service agency for each Manufacturer.

B. Fill out and forward all required warranty cards.

- K-1 1 ea Convection Oven
Model #SG44D as manufactured by Vulcan.
Double convection oven. Provide with casters
Provide with 2 ea 1675KITCF-36 Deluxe Gas Connector Kits
Utilities: 115/1, (2)9.0 amps
3/4" gas 120,000 total btu's
Installation Notes; Set & Level as per plan
- K-2 1 ea Range- 6 open burners
Model #IHR-6 as manufactured by Imperial.
Provide with 1675KITCF-36 Deluxe Gas Connector Kit
Utilities: 3/4" gas (rear gas connection), 250,000 btu's
Installation Notes: Set-in-place as shown on plan and level.
- K-3 1 ea Back Bar Cooler
Model #TBB-24-48 as manufactured by True
Back Bar Cooler, Two-section, 24" deep, 35-7/8" high, (82) 6-pack or (2) keg cap.,
condensing unit on left, s/s top, galv. int'r w/300 series s/s floor, black vinyl ext'r, (2)
doors, fluorescent int'r lights,

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Utilities: 1/3 HP, 115/60/1

Installation Notes: Set-in-place as shown on plan and level.

- K-4 1 ea Steamer, Convection Electric
Model #21CET16 as manufactured by Cleveland
Steamcraft® Ultra 5 Convection Steamer, Elec., Countertop, 1 comp't, (5) 12 x 20 x 2-1/2" pans/comp't capacity, automatic controls & automatic boiler blowdown, s/s construction,
Utilities: 45.9 amps 208/ 3, ¼ c.w., 1 ¼ indirect waste
Installation Notes: Set-in-place as shown on plan and level.
- K-5 1 ea Cabinet, Proofing
Model #C175-P4N as manufactured by Crescent Metal
Proofing Cabinet, mobile, full height, non-insulated w/removable heater assembly, with wire rack w/3" slide spacing, capacity 17 - 18" x 26" pans, all aluminum w/clear polycarbonate door
Utilities: 12.0 amps 115/60/1
Installation Notes: Set-in-place as shown on plan and level.
- K-6 1 ea Refrigerator, Reach-In
Model # T-49 as manufactured by True
Refrigerator, Reach-in, Two-Section, 49 cu. ft., (6) shelves, ext'r: 300 series s/s front, alum. ends, int'r: white alum. w/300 series s/s floor, (2) s/s hinged doors w/locks, dial thermo., 4" castors, 1/2 HP, 115/60/1
Utilities: 9.1 amps 115/60/1
Installation Notes: Set-in-place as shown on plan and level.
- K-7 1 ea Food Mixer
Model # D-300 as manufactured by Hobart
Mixer, Planetary, Floor, 30-qt. capacity, three fixed speed, gear-driven transmission, 15 min. timer, #12 taper attachment hub, manual bowl lift, s/s bowl, aluminum "B" beater & s/s "D" wire whip, s/s bowl guard,
Utilities: 10.2 amps 115/60/1
Installation Notes: Set-in-place as shown on plan and level.
- K-8 1 ea Refrigerator, Sandwich/Salad Prep.
Model # TSSU-72-18 as manufactured by True
Sandwich/Salad Unit, 19.0 cu.ft., (18) 1/6 size (4"D) poly pans, s/s insul. cover, 11-3/4"D cut'g board, s/s top/front/sides, alum. back, (3) doors, (6) shelves, white alum. int'r w/300 ss floor, 5" castors, NSF-7
Utilities: 10.5 amps 115/60/1
Installation Notes: Set-in-place as shown on plan and level.
- K-9 1 ea Hot Food Well w/Sneeze Guards
Model HFW-4D as Manufactured by APW/Wyott. Four Well, Modular Drop-in Hot Food Wells. Single insulated wrapper, stainless steel 20ga 304 die-stamped food wells,

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may be used wet, each well furnished with welded in drain and 1600 watt heating elements, individual infinite controls and Manifold parts.

Provide custom display sneeze guard, similar to Kevry Deco 253 design (self serve or operator serve) as noted, constructed using 1 1/2" round stainless steel tubing. Uprights fully welded to stainless steel frame. Top shelf shall be 14 wide, constructed of Stainless steel.

Utilities: 208/3 17.7 amps. 1" indirect waste

Installation Notes: Mount in counter as shown

- K-10 1 ea Can Rack
Model #478 as manufactured by Lakeside
Can Storage & Dispensing Rack, stationary, s/s top, capacity (144) #10 or (192) #5 cans, gravity feed system, stainless steel construction, adjustable feet
Utilities: None
Installation Notes: Assemble
- K-11 1 ea Dishwasher
Model # AM15-1 as manufactured by Hobart
Dishwasher, Door Type, hot water/chemical sanitizing, 58-65 racks/hr, straight-thru or corner, solid-state controls w/digital status, w/o booster heater, electric tank heat, auto-fill, s/s tank, frame, doors & feet, 208-240/60/3
Utilities: 208/3, 24.6 amps,
3/4" hot water (180 degree) from booster heater.
2" indirect waste.
Installation Notes: Set & level as per plan.
- K-12 1 ea Refrigerator, Sandwich/Salad
Model #TSSU-60-15M-B as manufactured by True
Mega Top Sand/Salad Unit, 15.5 cu.ft., (15) 1/6 size (4"D) poly pans, s/s insul. cover, 8-7/8"D cut'g board, s/s top/front/sides, alum. back, (2) doors, (4) shelves, white alum. int'r w/300 ss floor, 5" castors, NSF-7
Utilities: 7.8 amps 115/60/1
Installation Notes: Set-in-place as shown on plan and level.
- K-13 1 ea Work Table
Model #SS-308 as manufactured by Advance.
14 gauge stainless steel-8'0" x 2'6" w/ back splash
Stainless steel legs and undershelf.
Provide with 2 ea SS2020 drawer.
Utilities: 115/1, 15.0 amps
Installation Notes: Uncrate, set-in place, level as per plan.
- K-14 1 ea Slicer
Model #2612-1 as manufactured by Hobart
Slicer, manual, angle feed, 12" s/s CleanCut knife, MICROBAN® antimicrobial Poly-V-Belt drive, permanent ring guard, tilting removable s/s carriage &

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knife cover, top mounted sharpener, aluminum base w/tilt
Utilities: 115/1, 6.0 amps
Installation Notes: Set-in-place as per plan

- K-15 1 ea Mixer 20 qt.
Model HL-200 as manufactured by Hobart Mfg. 20 Quart Bench type
timer, Gear Driven, #12 Drive Hub with following Accessories:
(1) 20 Quart Stainless Steel Bowl
(1) 20 Quart B Beater
(1) 20 Quart D-Whip
(1) 20 Quart Bowl Scraper

Utilities: 115/60/1, 8.2 amps, cord & plug provided
Installation Notes: Set & Level as per plan.

- K-16 1 ea Sink, Corner
Model #94-K4-24D as manufactured to Advance
Korner Sink, three compartment, (3) 24"x24"x12" bowls, w/24" left & right-hand
drainboards, with 8" high splash, s/s open frame base, side crossrails, adj. metal bullet
feet, 16/304 stainless steel, 79"x79" overall
Include 1 ea. T & S Brass #B230 faucets.
Provide with Model B-133 pre-rinse as manufactured by T&S Brass.
Provide with B-109-1 Wall bracket. Provide with lever drains and overflows.
Utilities: 1/2" hot and cold water.
1 1/2" indirect waste.
Installation Notes:
Set , Level & Seal to wall as Per Plan

- K-17 1 ea Icemaker
Model #CME656AS-32H as manufactured by Scotsman
CM3® Ice Maker, Cube Style, air-cooled, self-contained condenser, approximately
705-lb production/24 hrs, stainless steel finish, contour cube style
Accessories:
1 ea 3 year parts & labor warranties
1 ea 5 year parts & labor warranties on Evaporator
1 ea 5 year parts on compressor and condenser
1 ea Limited lifetime rust free Parts warranty on food zone
1 ea Ice Bin, top-hinged front-opening door, approx. 535-lb ice storage
capacity, for top-mounted ice maker, plastic rotationally molded
construction, includes 6" legs
Provide with Cuno Model #1A1-1 filter system.
Utilities: 208/60/3 16.6 amps
1/2" cold water to ice machine
5/8" indirect drain from ice machine
3/4" indirect drain from bin
Installation Notes:
Set & level as per plan
Mount filter system on wall

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- K-18 1 ea Sink with drainboard
Model #9-1-24-24L as manufactured by Advance
Regaline Sink, one compartment, w/left-hand drainboard, 20" front-to-back x 16" W compartment, 12" deep, with 8" high splash, s/s open frame base, side crossrails, 24" drainboard, 18/304 stainless steel
Include 1 ea. T & S Brass #B230 faucets.
Provide with lever drains and overflows.

Utilities: 1/2" hot and cold water.
1 1/2" indirect waste.
Installation Notes:
Set , Level & Seal to wall as Per Plan
- K-19 1 ea Undercounter Dishwasher
Model #LXIGH as manufactured by Hobart
Undercounter Glasswasher, Hot Water Sanitation, 30 Racks/Hour, Fresh Water Rinse, Delime Notification, Service Diagnostics, Detergent & Rinse Aid Pumps
Utilities: 29.5 amps 208/3, 3/4 hot water, 3/4 indirect waste
Installation Notes: Set-in-place as shown on plan and level.
- K-20 1 ea Range-
Model #IR-2-G24 as manufactured by Imperial.
Restaurant Range, 36", Gas, 24" Fry Top on left, 2 (28,000 BTU) Open Burners, one 26-1/2" standard oven, stainless front, landing ledge, sides, backguard, and high shelf,
Provide with 1675KITCF-36 Deluxe Gas Connector Kit
Utilities: 3/4" gas (rear gas connection), 131,000 btu's
Installation Notes: Set-in-place as shown on plan and level.
- K-21 1 ea Microwave Oven
Model #NE-1064 as manufactured by Panasonic
Microwave Oven, 1000 Watts, single shelf, 10 programmable memory pads, w/dbl Quantity pad and Braille key pad, 6 power levels, s/s cabinet & cavity, digital display, cavity: 13"Wx13"Dx8-1/16"H, UL, NSF
Provide with stainless shelf similar to Advance #MS-24-24
Utilities: 14.6 amps 115/1
Installation Notes: Set-in-place as shown on plan and level.
- K-22 1 ea Tray Rack
Model #)UR-1818-3 as manufactured by Eagle
Panco® Rack, Mobile Utility, full height, open sides, with slides for 18"x26" trays, slides

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on 3" centers, bolted square tubular aluminum construction, front loading, narrow opening, KD
Utilities: None
Installation Notes: Assemble

K-23 2 ea Stand, Mixer

Model #MX-SS-302 as manufactured by Advance
Provide with casters and utensil rack.
Utilities: None
Installation Notes: Unpack as set as per plan

K-24 1 ea Exhaust Hood

Model # 5424-ND-2-PSP-F as manufactured by Aquamatic.
Provide with perforated supply plenum.
Furnish as shown on plans and in accordance with the following specifications. Each ventilator shall be a high efficiency, dry extractor, recognized or listed by UL, ICBO and NSF, and built in accordance with the NFPA-96. The hood shall be a minimum 18 gauge, 304 stainless steel with NO. 4 finish on all exposed surfaces. High velocity, reduced throat restriction full length inlet slot grease extractor type with easily removable multiple extractors. Concealed grease trough with collection drawer at one end, to be easily accessible and removable. The hood shall be equipped with hanging brackets for suspending overhead. Dome light fixtures shall be factory prewired to a single point on hood battery. Stainless steel matching closure panels from top of hood to finished ceiling, as required, by KEC.
Provide stainless steel wall flashing on wall under hood. Panels to be constructed of 20 gauge type 304 stainless steel with a No.4 finish. provide s/s end channels on wall.
Utilities: 115/60/1, 600 watts for lights
Installation Notes: Mount from ceiling as per plan 6'-6' above floor.
Gen. contractor to provide support from structure above as required to mount hood.
Interconnect at exhaust duct, collars with exhaust system, provided by mech. section.
Gen. contractor to provide wall behind equipment to meet NFPA 96. Requirement for Non-Combustible walls.

K-24.1 1 ea Fire Control System

"Piranha" as manufactured by Ansul.
All exposed pipe and fittings shall be chrome plated or stainless steel.
Six-month and twelve -month inspections, servicing, and replacement of components as per N.F.P.A.-96 latest edition.
All components and labor necessary for completely installed system in accordance with N.F.P.A.-96 latest edition, O.S.H.A., and all prevailing rules and codes.
Utilities: 115/60/1, 20 amps, 1" cold water
1" Water line connected to sprinkling system.
Electrician to provide shunt trip switch to shut off electrical equip. under hood when system trips.
Ansul to provide gas solenoid valve installed by plumber to shut off

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gas equip. under hood when system trips.

Installation Notes:

Mount in Hood, Item K-24 Plumber to tie into building sprinkler system.

- K-25 1 ea Condensate Hood
Model #4824VHB-G as manufactured by Aquamatic (Captive Aire)
Utilities: (see mech. for fan.)
Installation Notes: Mount from ceiling as per plan. Gen. contractor to provide support from structure above as required to mount hood. Interconnect at exhaust duct, collars with exhaust system provided by mech. Section
- K-26 1 ea Exhaust Hood
Model # 4824-ND-2-PSP-F as manufactured by Aquamatic.
Provide with perforated supply plenum.
Furnish as shown on plans and in accordance with the following specifications. Each ventilator shall be a high efficiency, dry extractor, recognized or listed by UL, ICBO and NSF, and built in accordance with the NFPA-96. The hood shall be a minimum 18 gauge, 304 stainless steel with NO. 4 finish on all exposed surfaces. High velocity, reduced throat restriction full length inlet slot grease extractor type with easily removable multiple extractors. Concealed grease trough with collection drawer at one end, to be easily accessible and removable. The hood shall be equipped with hanging brackets for suspending overhead. Dome light fixtures shall be factory prewired to a single point on hood battery. Stainless steel matching closure panels from top of hood to finished ceiling, as required, by KEC.
Provide stainless steel wall flashing on wall under hood. Panels to be constructed of 20 gauge type 304 stainless steel with a No.4 finish. provide s/s end channels on wall.

Utilities: 115/60/1, 600 watts for lights
Installation Notes: Mount from ceiling as per plan 6'-6' above floor.
Gen. contractor to provide support from structure above as required to mount hood.
Interconnect at exhaust duct, collars with exhaust system, provided by mech. section.
Gen. contractor to provide wall behind equipment to meet NFPA 96. Requirement for Non-Combustible walls.
- K-26.1 1 ea Fire Control System
"Piranha" as manufactured by Ansul.
All exposed pipe and fittings shall be chrome plated or stainless steel.
Six-month and twelve -month inspections, servicing, and replacement of components as per N.F.P.A.-96 latest edition.
All components and labor necessary for completely installed system in accordance with N.F.P.A.-96 latest edition, O.S.H.A., and all prevailing rules and codes.

Utilities: 115/60/1, 20 amps, 1" cold water
1" Water line connected to sprinkling system.
Electrician to provide shunt trip switch to shut off electrical equip.

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under hood when system trips.

Ansul to provide gas solenoid valve installed by plumber to shut off gas equip. under hood when system trips.

Installation Notes:

Mount in Hood, Item K-26 Plumber to tie into building sprinkler system.

- K-27 1 ea Bakers Table
Model #TBS-304 as manufactured by Advance
Bakers Top Work Table, 1-3/4" thick wood top, 30" wide top, with splash at rear and both sides, 60" long, s/s open base, with side and rear rails only, w/ 4" risers
Provide with wall shelf #WS-10-48 for spices
Provide with 3 ea Cambro IB27 Ingredient bins
Utilities: None
Installation Notes: Set, Level as per plan. Mount shelf to wall. G.C. To provide proper backing for shelf.
- K-28 1 lot Shelving
Chrome Plated Erecta Shelving as manufactured by InterMetro Industries Corp.
Provide Super Adjustable
5ea A2448NC 24" x 48" shelves
4 ea. 74P 74"posts
Utilities: None
Installation Notes: Assemble, set and level as per plan as required.
- K-29 1 ea Heated Cabinet, Mobile
Model #C569-NDS-U as manufactured by Intermetro
C5™ 6 Series Heated Holding Cabinet, mobile, full height, insulated, solid dutch doors, top mount controls & analog thermometer, ducted heating system, thermostat 70° to 200°F temp, universal wire slides, (17) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 3" O.C. (adj. on 1-1/2" increments), 5" casters, aluminum,
UL, CUL, NSF, Energy Star
Utilities: 1950W, 115/1
Installation Notes: Set-in-place as shown on plan and level.
- K-30 1 lot Shelving
Chrome Plated Erecta Shelving as manufactured by InterMetro Industries Corp.
Provide Super Adjustable
5ea A2460NC 24" x 60" shelves
4 ea. 74P 74"posts
Utilities: None
Installation Notes: Assemble, set and level as per plan as required.
- K-31 1 ea Service Cart
Model #BC3321KD as manufactured by Cambro
Service Cart, open design, three shelves, shelf size approx. 15" x 24", polyethylene

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exterior, 4" casters (4 swivel, no brake), 300 lb. load capacity, KD
Utilities: None
Installation Notes: Assemble, set as required.

- K-32 1 lot Shelving Dry Storage
Chrome Plated Erecta Shelving as manufactured by InterMetro Industries Corp.
Provide Super Adjustable
30ea A1848NC 18" x 48" shelves
10ea A1836NC 18" x 36" shelves
10ea A1872NC 18" x 72" shelves
40 ea. 74P 74"posts
Utilities: None
Installation Notes: Assemble, set and level as per plan
as required. If necessary, adjust after field measurements
- K-33 1 ea Soiled Dishtable
Custom dishtable, size and shape per plan Construction to be in accordance with NSF standard No. 2 Top to be fabricated to 14 gauge, type 304, stainless steel with a No.4 polished finish. Cove all corners on 5/8" radius. Front edge to have 3" high rolled rim. Edges adjacent to walls to have 10" high backsplash with 2" return at 45 degrees to wall an flanged down 3/4". Top to be reinforced with 1 1/2"x1 1/2"x1/2" hot rolled steel angle studded to underside. Underbracing not to exceed 30" centers. Angle reinforcement to be sound deadened with hard drying, petroleum base mastic. Undercoating painted with two coats of aluminum colored enamel. Tables to be supported on 1 5/8" O.D. stainless steel tubular legs fitted with NSF approved adjustable bullet feet of like material. Legs to fit in sanitary, die-stamped, reinforced stainless steel gussets, welded to 12 gauge stainless steel triangle gusset plates. Gusset Plates to be heliarc welded to top. Cross rails of 1 5/8" O.D., 16 gauge stainless steel tubing to be heliarc welded in place 10" above floor with welds ground smooth. Leg sections not to exceed 65" centers. To have integral pass-shelf. Front edge to have 1/2" high, die formed, marine edge turned up 2" thru wall opening. Shelf to be fully welded to table top, ground smooth and polished to a No. 4 finish. Pass-thru opening to be cased and framed in stainless steel 18 gauge, type 304 channels as required. Includes head and two jambs. Provide with pre-rinse sink 14 gauge, type 304, stainless steel covered corner construction with perforated stainless steel lift out basket with integral rack slides and 1/1/2" IPS stainless steel crumb cup basket drain. Provide with 14 gauge stainless steel quick drain 4" wide x 2" deep trough integrally welded to table top with stainless steel removable perforated strainer basket. Provide with 5" removable rubber scrapping ring mounted in die stamped raised opening in table top as shown.

Utilities: 1" indirect waste
Installation Notes: Set and Level as per plan. Anchor and seal to wall.
- K-34 1 ea Clean Dishtable
Custom dishtable, size and shape per plan Construction to be in accordance with NSF standard No. 2 Top to be fabricated to 14 gauge, type 304, stainless steel with a No.4 polished finish. Cove all corners on 5/8" radius. Front edge to have 3" high rolled rim. Edges adjacent to walls to have 10" high backsplash with 2" return at 45 degrees to wall an flanged down 3/4". Top to be reinforced with 1 1/2"x1 1/2"x1/2" hot rolled steel

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angle studded to underside. Underbracing not to exceed 30" centers. Angle reinforcement to be sound deadened with hard drying, petroleum base mastic. Undercoating painted with two coats of aluminum colored enamel. Tables to be supported on 1 5/8" O.D. stainless steel tubular legs fitted with NSF approved adjustable bullet feet of like material. Legs to fit in sanitary, die-stamped, reinforced stainless steel gussets, welded to 12 gauge stainless steel triangle gusset plates. Gusset Plates to be heliarc welded to top. Cross rails of 1 5/8" O.D., 16 gauge stainless steel tubing to be heliarc welded in place 10" above floor with welds ground smooth. Leg sections not to exceed 65" centers. Provide with 16 ga. stainless steel undershelf. Provide with 4'-0" slanted overshelf.

Utilities: None

Installation Notes: Set and Level as per plan. Anchor and seal to wall.

K-35 Extra Number

K-36 1 ea Booster Heater

Model #C-12 as manufactured by Hatco

Compact Booster Heater, Electric, 6-gallon storage capacity, electric operation, 12-KW, stainless steel front, Castone tank

Utilities: 33.0 amps 208/3, 3/4" hot water, 3/4" relief valve to floor sink

Installation Notes: Set-in-place as shown on plan and level.

K-37 1 ea Walk-In Cooler/Freezer Combo

6'-9 1/2" wide x 16'-4 1/2" long x 7'-9" High as manufactured by Kolpak.

Shall be prefabricated of modular design and construction. They shall be signed to allow convenient and accurate field assemble.(No wood permitted)

Panels shall consist of foamed-in-place "tongue and groove" with cam locks locking assemblies foamed-in-place at time of fabrication.

Contractor to provide insulated sub-floor for all sections.

Each panel shall be filled with 100% rigid "foamed-in-place" urethane having a thermal conductivity (K-factor) not to exceed 0.135 BTU/HR. Overall coefficient of heat transfer (U factor) of not more than 0.030, "R" factor shall be 33.3. Insulation shall have a 97% closed cell structure, average in-place density of 2.2 5lbs. per cubic foot, and a compression strength at yield point of 19 lbs. per square inch. Overall thickness shall be 4". Fire hazard classification according to ASTM E-84 (UL 723) has a flame spread of 25" or less and certified with UL label, box shall have a FM-25 rating.

Provide. 2 ea vapor-proof light plus entrance door light for each section..

Exterior ceiling shall be galvalume. Interior and exterior wall shall be galvalume steel.

Stainless Steel on all exposed exterior panels and doors.

Doors shall be flush mount, and shall be of similar construction and finish as wall panels. A heavy duty 14 gauge steel "C" channel of Addison Power H Brace style construction shall be "foamed in place" around entire door opening to secure hardware and prevent racking and warping. An isolated, low wattage heater wire covered by magnetically attracting stainless steel shall be fitted onto this jamb (freezer only). This shall provide perfect sealing of magnetic gasket and prevent frost and condensation build-up.

A digital thermometer shall be included with each door section to indicate inside temperature. All walk-ins shall be fabricated to comply with National Sanitation Foundation Standard #7. The NSF label shall be affixed to the interior door pan. Interior

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corners and floor shall be coved to meet NSF specifications.

Provide enclosure panels from top of walk-in to ceiling of same material as exterior of walk-in. Also, provide enclosure panels between walk-in sides and walls.

Provide with foot door opener & strip curtain.

Utilities: 115/60/1, 6.9 amps.

Installation Notes: Assemble and set-in-place as per plans to screeds attached to redwood members(by General Contractor) on sub floor.

Verify size and location prior to fabrication.

General Contractor to provide insulated floor and redwood sleepers in pits and pour finished floor over insulation.

General Contractor to provide tile interior to freezer box with cove tile base.

Door height to compensate for tile system dimension.

K-37.1 1 ea Walk-In Cooler Refrigeration System-Evaporator

Evaporator as manufactured by Kolpak

Utilities: 115/60/1, 4.2 amps,

Interconnect refrigeration lines with Condenser, Item K-3f.

5/8"Indirect drain to floor sink.

Installation Notes: Mount from ceiling of Walk-In box, Item K-37

Interconnect with Refrigeration Condenser, Item K-37.2

Electrical Contractor to interconnect refrigeration system as required.

K-37.2 1 ea Walk-In Cooler Refrigeration System-Condenser

Condenser as manufactured by Kolpak

Utilities: 208/60/3, 7.7 amps, 1.5 H.P.

Installation Notes: Set in place, level, and mount on roof.

Interconnect refrigeration lines with cooler evaporator K-37.1.

Electrical Contractor to interconnect refrigeration system as required.

K-37.3 1 ea Walk-In Freezer Refrigeration System-Evaporator

Condenser as manufactured by Kolpak

Utilities: Fan;208/60/1, 2.2 amps

Heater;208/60/1, 8.7 amps

5/8"Indirect drain to floor sink

Interconnect refrigeration lines from condenser, Item K-37.4

Installation Notes: Mount from walk-in ceiling

Interconnect with Freezer Condenser, Item K-37.4.

Run condensation line to floor sink, with heat tape.

Electrical Contractor to interconnect refrigeration system as required including defrost cycle.

K-37.4 1 ea Walk-In Freezer Refrigeration System-Condenser

Condenser as manufactured by Kolpak

Utilities: 208/60/3, 9.4 amps, 2 h.p.

Installation Notes: Set in place, level, and mount on roof.

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Interconnect refrigeration lines with K-37.3, freezer evaporator.
Electrical Contractor to interconnect refrigeration system as required,
including defrost system.

- K-38 1 lot Walk-In Shelving
Stainless steel shelving as manufactured by InterMetro Industries
Provide as super adjustable-stainless steel
15 ea A2436-NS2 24" X 36" shelves
25 ea A2448-NS2 24" X 48" shelves
40 ea A2460-NS2 24" X 60" shelves
64 ea 74P-K2 Posts
Provide each shelving section with casters-#5MPB
Utilities: None
Installation Notes: Assemble, set and level as per plan
Verify fit with actual field conditions and modify
as required.
- K-39 1 ea Waitress Stand-Top Only
To be constructed size and shape as shown on drawing.
Construction to be in accordance with NSF Standard No. 2. Top to be constructed of
14 gauge Type 304 stainless steel with a No. 4 polished finish. Top to overhang body
1 1/2" on front side. Provide with 6" back splash and side splashes where recessed in
wall.
Waitress stand casework to be under other section.
Utilities: 15.0 amps 115/1 convenience outlets.
Installation: Obtain field measurements and coordinate with casework contractor
Attach to casework and seal to wall.
- K-40 1 ea Cold Well w/Sneeze Guards
Model CW-4 as manufactured by APW/Wyott.
Mech cooled cold pan, S/S,
1 yr. labor Warr.
5 yr. Comp. Warr.
Provide custom two tier display sneeze guard, similar to Kevry Deco 420 design, as
noted, constructed using 1 1/2" round stainless steel tubing. Uprights fully welded to
stainless steel frame. Shelf shall be 14 wide, 1/4" clear tempered glass.

Utilities: 115/1, 4.0 amps, direct conn.
1" indirect drain to floor sink.
Installation Notes: Drop-in counter as shown.
- K-41 1 ea Service Counter
Custom. To be constructed size and shape as shown.
To be mounted up against a stub wall by General Contractor.
Construction to be in accordance with NSF Standard No. 2. Top to be constructed of 14
gauge Type 304 stainless steel with special vandalized finish as per sample. Top to

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overhang body 1 1/2" on back side. Top reinforced with 1 1/2" x 1 1/2" x 1/8" hot rolled steel angle iron frame studded to underside and welded to cabinet body. Underbracing not to exceed 30" centers. Angle reinforcement sound deadened with hard drying, petroleum base mastic undercoating and painted with two coats of aluminum colored enamel. Counter body to be constructed of 18 gauge, type 304, stainless steel. Counter to be 34" high with body enclosed on front and ends. Cabinet to be mounted on 6" high sanitary, stainless counter legs securely bolted to 12 gauge gusset plates. Gusset plates heliarc welded to body. Vertical mullion and leg spacing not to exceed 60" centers.

Provide with tray slide, inverted "V" type.

Tray slide to be mounted over top of stub wall so overhead door rests on tray slide when closed..

Frame pass window with 18 gauge, type 304, stainless steel channels fabricated to fit wall opening as required. This includes a header

Utilities: None

Installation Notes: Set-in-place as shown on plans.

K-42 2 ea

Work tops

To be constructed size and shape as shown on drawing.

Construction to be in accordance with NSF Standard No. 2. Top to be constructed of 14 gauge Type 304 stainless steel with a No. 4 polished finish. Top to overhang body 1 1/2" on front side. . Provide with 6" back splash and side splashes when against wall.. Brackets to support tops, provided under casework section (see detail in casework section).

Utilities: 15.0 amps 115/1 convenience outlets.

Installation: Obtain field measurements and coordinate with general contractor
Attach and seal to wall.

K-43 2 ea

Hand Sink

Model #7-PS-50 as manufactured by Advance.

Hand sink with lever drain w/overflow.

Utilities: 1/2" hot & cold water
1 1/2" direct drain.

Installation Notes:

K.E.C. to mount to wall.

K-44 1 ea

Pot Rack, Overhead

Model #SC-96 as manufactured by Advance.

All welded stainless steel bars 2" x 1/4".

Utilities: None

Installation Notes: K.E.C. to mount to ceiling General Contractor to provide sufficient support to mount hanging chains

K45 1 ea

Pot Rack-Wall mount

Model # SW-72 as manufactured by Advance

Pot Rack, wall-mounted, double bar design, 72" long, with plated double hooks, constructed of 1/4" x 2" stainless steel

Utilities: None

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Installation Notes: K.E.C. to mount to wall
Genr. Contr. to provide backing in wall