



275 Market Street, Suite 313
 Minneapolis, MN 55405-1624
 612.429.0103
 rml-architects.com

Addendum		Addendum No.:	BP2.0R1, ADD 6.0
		RML Project No.:	22.1010
Date of Addendum:	05/28/2026		
Project Name:	Parshall Hotel and Laundromat Parshall, ND		
Owner Name:	Three Affiliated Tribes of North Dakota MHA Nation 307 5 th Avenue, New Town, ND 58763		
<p>This Addendum forms part of the Contract Documents and modifies the Bid Package 2.0R1 “Bid Documents Issued for Rebid” dated 05/04/2026. Additions, omissions, clarifications, and corrections to the Contract Documents contained herein shall be included in the Work. Reference made to the Project Manual and Drawings shall be used as a guide only. Bidders shall determine the Work affected by the Addendum items described. Acknowledgement of receipt of this Addendum is required in the space provided on the Bid Form.</p>			

CHANGES TO THE PROJECT MANUAL

A. Section 11 4000 Foodservice Equipment (reissued)

1. Part 2.09 Itemized Equipment Specifications

a. Paragraph 7, Item #7

- 1) Revise description to read “Two-Door Reach-in Refrigerator” in lieu of “Two-Door Reach-in Freezer.”
- 2) Revise model number to read “STG2R-2S-HC” in lieu of “STG2F-2S-HC”.
- 3) Revise associated specifications for refrigerator.

End of Narrative for
 Addendum No. BP2.0R1, ADD6.0



SECTION 11 4000 - FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.01 SCOPE OF WORK

- A. Drawings and general provisions of the Contract, including Division 00 Procurement and Contracting Requirements, 01 General Requirements Specification and Division 02 Existing Conditions Sections, apply to this section.
- B. Work shall include all equipment, labor, materials needed to perform all operations and execution in connection with ordering, delivery and assembly of the kitchen equipment as outlined in section 11 40 00. And as represented in the drawings and specifications. All equipment is to be installed in accordance with manufacturer guidelines and to meet all applicable codes.
- C. Work under this section shall be under a separate sub-contract or a prime contract and shall report to the Construction Manager or Prime Contractor. Foodservice Contractor (FSC) Shall coordinate the Foodservice Installation with all other subcontractors that have related work.
- D. Receive, Store, and consolidate equipment. Deliver and receive on site to include unloading, uncrating, assembly, and installation of equipment. All items to be set in place, leveled and secured as required. This shall include all and any brackets and fittings needed to secure equipment to the building.
- E. Qualified Labor and workforce to perform the needed duties required under this section of work scope to complete delivery and installation of foodservice equipment. The equipment installer shall be experienced, trained, and have manufacturer authorization for installation of equipment outlined for the project. If factory supervision, certified installation and/or assembly is required, the Foodservice Contractor (FSC) shall be responsible for all costs related to the assembly and installation of the equipment.
- F. All permits, tests, licenses, and inspections required by Authorized Having Jurisdiction (AHJ) are related to the construction and installation of foodservice equipment.
- G. Foodservice Contractor (FSC) shall provide a project manager with not less than five years of experience and shall be the primary point of contact for the Construction Manager, Architect, Owner, and Foodservice Designer. During installation, the Foodservice Contractor (FSC) shall always provide a Foreman on site when workforce is on site during all stages of delivery and/or installation. The Foreman shall report to the Construction Manager (CM) of the daily workforce on site. The Foodservice Contractor (FSC) Shall provide the Construction Manager (CM) with a monthly report as to the status of work in section 11 40 00.
 - 1. Foodservice Contractor (FSC) and Installation sub-contractors shall provide a safety manual that outlines all safety training and standards, that they shall adhere while on providing labor and workforce on site.
 - 2. When required the Foodservice Contractor (FSC) and sub-contractor shall attend all safety, Foreman and coordination meetings as outlined by the Construction Manager (CM).

- H. Foodservice Contractor (FSC) shall provide equipment and installation in a timely manner in accordance with the project schedule with the approval of the Construction Manager or Prime Contractor.
- I. Foodservice Contractor (FSC) Shall have no less than Five years of experience and shall have operated for at least three years under current ownership.
- J. All equipment shall be installed according to the Manufacturers' written instructions and applicable codes.
- K. Foodservice Contractor (FSC) shall provide start-ups and commission kitchen equipment by authorized service providers. Shall provide factory representative training on proper use and care of the equipment.
- L. Foodservice Contractor (FSC) shall request in writing any clarifications where specifications and drawings contain any conflict. FSC shall provide the greater quantity of work and/or material.
- M. Foodservice Contractor (FSC) shall provide a one-year warranty labor and material on all equipment and a 5-year compressor warranty on all refrigeration items under this work scope.
- N. Foodservice Contractor (FSC) shall provide close out items as outlined in section 3. But not limited to the requirements of the Construction Manager and/or Owner.
- O. Foodservice Contractor (FSC) provides equipment plans, schedule, special conditions plan, plumbing rough-in, mechanical rough-in, electrical rough-in plans for the project as per section 11 40 00-1.05.

1.02 RELATED WORK

- A. Foodservice Contractor (FSC) General conditions as outlined in the drawings and specifications, addendums and/or instructions to bidders. Division 00 and 01 shall apply to the Foodservice Contractor (FSC).
 - 1. Foodservice Contractor (FSC) shall review and verify compliance with all project documents including specifications, drawings manufacturer requirements, site conditions, building type and construction. FSC to verify compliance with delivery and installation of the foodservice equipment. This includes but is not limited to verification of quantities, clearances, dimensions, building access, door openings, direction of operation, utilities and required methods needed to complete the work under this contract.
 - 2. Foodservice Contractor (FSC) shall coordinate rough-in with plumbing, mechanical and electrical contractors. Shall verify room dimensions at the time of framing and/or wall construction. Coordinate floor recess, sleeves, wall openings, service line runs for refrigeration and/or any special services required to complete equipment installation. Coordinate and verify building openings temporary or permanent to allow for delivery equipment.
 - 3. Foodservice Contractor (FSC) to coordinate and provide opening(s) and/or access for the equipment required for Division #22 and Division #26 to complete service connections or inter connections.
 - 4. The Foodservice Contractor (FSC) shall verify the operation of any existing foodservice equipment to be relocated. Note and inform the Construction Manager (CM) of any

- operational issues or service issues prior to removing the unit. The FSC shall remove, store and/or protect the existing equipment during construction until the time to re-install.
5. Roof top equipment: Foodservice Contractor (FSC) to provide support roof rails, curbs, or support rack to support outdoor refrigeration equipment. Provide roof vault when roof services are required.
 6. Delivery, unloading, assembly and installation of equipment outlined in the project shall be provided by the Foodservice Contractor (FSC).
- B. Division #22 - Plumbing: Refer to Division 22 specifications for requirements for material and labor required for the plumbing and mechanical contractors and services needed to complete the service connections to the foodservice equipment to include but not limited to.
1. The Plumbing Contractor (PC) shall provide all pipes, fittings, valves, backflow prevention, pressure reducing devices, line traps, indirect drain, vents, airgaps, arrestors, floor drains, floor sinks, grease traps, as required by documents and code.
 2. The Plumbing Contractor (PC) shall provide all gas piping, extensions, manifolds, regulators, and valves required to provide proper operation of water column pressure for equipment. All final connections as required by the documents and code.
 3. The Plumbing Contractor (PC) shall provide softened hot and/or cold water for equipment when called for and as specified.
 4. The Plumbing Contractor (PC) shall provide material and labor install all faucets, drains, disposers, dishwashers, gas disconnects, appliance regulators, fire system gas valves, water filters and steam assemblies provided by Foodservice Contractor (FSC) in accordance with the manufacturer guidelines.
 5. Final connections to be extended from building rough-in and inter connection were called for on foodservice rough-in plans or manufacturer shop drawings.
 6. The Plumbing Contractor (PC) shall include all permits and inspection fees required to complete installation of services related to the foodservice equipment.
 7. The Plumbing Contractor (PC) shall extend all indirect waste from the connection point on the equipment to the floor sink or floor drain. If a pump drain is required, Plumbing Contractor (PC) provides drain connection per manufacturer approved outline and as per code.
 8. The Foodservice Contractor (FSC) shall provide and install all condensate drain lines on walk-in cooler and walk-in freezer coils, including heat tape to protect drain lines from freezing.
 9. Where the existing equipment is to be relocated: The Plumbing Contractor (PC) shall disconnect all plumbing services to the item being reused. Plumbing contractor to retain and keep all parts necessary for reconnection when item has been re-installed.
 10. Existing Equipment to be disposed of: The Plumbing Contractor (PC) is responsible for disconnecting existing plumbing services from the equipment which is to be removed by the demolition contractor.
- C. Division #23 - Mechanical: Refer to Division 23 specifications for requirements for material and labor required for the ventilation mechanical services needed to complete the equipment installation to include but not limited to the following.
1. Provide kitchen Type I grease cooking exhaust hood (s) and type II condensate hood (s). Provide all st. stl. trim and enclosures. Hoods are to be of the proper size to cover and exhaust per the equipment being provided and installed by the FSC.
 2. Provide and install st. stl. wall panels below hoods per required code and to meet NFPA requirements. Unless noted otherwise on room finish schedule.

3. Provide all materials and labor to provide final connections to Type I and Type II exhaust hoods including but not limited to: Duct insulation and fire wrap required by code. All back draft dampers in condensate duct connections.
 4. Where existing hoods are to be relocated: The HVAC contractor shall disconnect all ducts. HVAC to retain and keep all the parts necessary for reconnection when item has been re-installed.
 5. Existing Hoods to be disposed of: The HVAC contractor is responsible for disconnecting existing services from the equipment which is to be removed by the demolition contractor.
- D. Division #26 - Electrical: Refer to Division 26 specifications for requirements for material and labor required for the electrical services needed to complete the equipment installation and service connections to the food service equipment to include but not limited to the following.
1. Provide all labor and materials such as but not limited to service panels, conduits, wiring, disconnects, switches, outlets, controls, to provide electrical services as outlined in the project documents and code to service the foodservice equipment.
 2. Provide interconnections and final connections for equipment to include electrical service connections, low-voltage, alarm, data service connections for controls and/or Building Management System.
 3. Where the existing equipment is to be relocated: The Electrical Contractor (EC) shall disconnect all electrical services to the item being reused. Electrical Contractor to retain and keep all the parts necessary for reconnection when item has been re-installed.
 4. Existing Equipment to be disposed of: The Electrical Contractor (EC) is responsible for disconnecting existing electrical services from the equipment which is to be removed by the demolition contractor.

1.03 DEFINITIONS / ABBREVIATIONS

- A. Foodservice Contractor (FSC). The company contracted to provide and install the foodservice equipment for section 11 40 00.
- B. Furnish: To provide ordering, shipping, and delivery of goods to the site. Includes the material only.
- C. Provide: To order, deliver to site, unload remove packaging, assemble, set-in place, level and/or secure equipment to make ready for service connections. Coordination of services with trades. Re-set and anchor, seal and/or trim. Include accessories, adjust for operation. Test after all services have been completed and demonstrate to Owner.
- D. Buy-Out: Standard catalog item that has a specific model type. Manufacturers can provide specification sheets to identify features, accessories, options, and finishes.
- E. Fabricated Item: Nonstandard equipment which requires a shop drawing. Item is built to project size and specifications.
- F. Exposed: Visible side, surface or edge of item that can be seen at any angle.
- G. Per Code: All work and materials shall comply with the latest Health Department area codes along with all federal, state, and local laws, ordinances, and codes. Shall include the following but not limited to as the local building codes and AHJ shall have jurisdiction.

- H. Safe Draining Water: Shall be lead free faucets and fixtures as per applicable codes and requirements.
- I. Materials and work shall comply with the most current public health service local laws and ordinances, federal and local building codes, regulations, and interpretations of the local AHJ.
 - 1. AHJ Authorities Having Jurisdiction
 - 2. ADA Americans with Disabilities Act
 - 3. AGA American Gas Association
 - 4. ARI Air Condition and Refrigeration Institute
 - 5. ANSI American National Standard Institute
 - 6. ASME American Society of Mechanical Engineers
 - 7. ASHRAE American Society of Heating, Refrigeration & Air Conditioning Engineers
 - 8. ASTM American Society for Testing and Materials
 - 9. AWS American Welding Society
 - 10. CSA Canadian Standards Association
 - 11. DOE Department of Energy
 - 12. EISA Energy Independence and Security Act of 2007
 - 13. ETL Environmental Testing Laboratories
 - 14. NEC National Electrical Code
 - 15. NFPA National Fire Protection Association
 - 16. NSF National Sanitation Foundation
 - 17. SMACNA Sheet Metal and Air Conditioning Contractors National Association's
 - 18. SNAP Significant New Alternative Policy
 - 19. UL Underwriters Laboratories
 - 20. OSHA Occupational Safety and Health Administration
 - 21. PC Plumbing Contractor
 - 22. UL Underwriters Laboratories

1.04 QUALITY ASSURANCE

- A. Installer Qualifications: Engage an experienced installer to perform work of this Section who specializes in installing foodservice equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in-service performance.
- B. When the Construction Documents call for higher standards or larger sizes than the regulations, the Construction Documents shall govern. When the regulations require higher standards or larger sizes than the Construction Documents, the regulations shall govern. Rulings and interpretations of the enforcing agencies shall be considered part of the regulations. No additional amounts shall be paid for compliance.
- C. When the requirements of the drawings exceed the written specifications, the drawings shall govern and vice versa.
- D. Model number changes and manufacturer sales or bankruptcies: If an item becomes no longer available due to the manufacturer discontinuing it or due to bankruptcies the Foodservice Designer and Owner reserves the right to accept or reject the vendor replacement item. The FSC shall provide replacement items at no additional cost to the Owner.

- E. If because of jurisdictional trade agreements or other conditions, any work specified in the Construction Documents must be completed by others, sublet such work only to those who are qualified to do such work or make other arrangements at the expense of the Foodservice Contractor (FSC), subject to approval by the Architect.

1.05 SUBMITTALS

- A. Submit foodservice equipment plan, rough-in plans, shop drawings and specification brochure booklet within 30 days of award of contract or as required by Architect. Submit one set photocopy print and one electronic PDF set to Food Service Consultant for review and approval. Corrected electronic documents will be returned to Foodservice Contractor (FSC) for revision if necessary. Provide an area on each sheet for three review and approval stamps to include CM/GC, Architect and Foodservice Designer.
- B. When drawings are approved, Foodservice Contractor (FSC) shall submit assembled sets of plans as required by Architect.
- C. When specification brochure booklets are approved submit assembled copies in quantity required by Architect. Each item shall have a cover page is to be numbered and sequenced corresponding to the itemized specifications. Brochures are to include accessories and components used with each item.
- D. Provide fully dimensioned rough-in plans at $\frac{1}{4}'' = 1'-0''$ scale showing all required services including electrical, plumbing, mechanical and any related special conditions. Drawings sheet size to conform to the architectural sheet size used for the bid documents.
 - 1. Plans are to indicate location, elevation, size and type of water supplies, drains, gas lines, floor drains, site drains, electrical supplies, outlets, switches, duct's locations, exhaust and supply CFM and static pressure, etc. Include on each page a legend of commonly used symbols and abbreviations.
 - 2. Special conditions shall include, but not be limited to, curbs, bases, recesses, sleeves, refrigeration lines, concealed wall backing, pass through openings, trenches, etc.
 - 3. Foodservice Contractor (FSC) may not use rough-in plans prepared by the Foodservice Consultant for submittal with the required Construction Documents without permission from the Foodservice Consultant. When such plans are re-used for Construction Documents it shall be the responsibility of Foodservice Contractor (FSC) to verify all dimensions as well as electrical, plumbing, and mechanical rough-ins and prevailing codes as they relate to the project.
- E. Submit shop drawings showing plans, elevations and details for all fabricated items drawn at minimum $\frac{3}{4}''$ scale. Provide equipment information to include unit weight, point load locations, service locations and sizes, clearance requirements required for service. And any other critical information related to the item and/or project. Manufacturers shall review project scope and advise if there are any conflicts in the design and note them on the shop drawing submittal prior to the review process.
- F. After all drawings and buy out brochures have been approved and received by the Owner and Architect, fabrication may begin. Approval shall not relieve Foodservice Contractor (FSC) of responsibility for conformance with the construction documents unless written approval is obtained from the Owner and Architect. Also, approvals shall not relieve Foodservice Contractor (FSC) from conformance to state and local health code requirements.

- G. Foodservice Contractor (FSC) shall provide color samples when Are called out for special finish, laminate or wood finish are called for.
- H. Substitutions: Request in writing at least ten days prior to the bid date and time to the Construction Manager and/or Project Architect. Submittal shall include description of proposed substitution, drawings, equipment specification sheet, performance data and any other information required for a proper evaluation.
 - 1. Approval or rejection of submitted substitution shall be up to the Foodservice Consultant with Owner vested interest. The determination may or may not be expressed for the final decision. If approved, it shall be released by Addendum during the bidding of the project. If the request is after the bid award a Proposal Request (PR) shall be issued.

PART 2 - PRODUCTS

2.01 GENERAL

- A. Except as may be specified otherwise under individual item specification in “Equipment List” or “Equipment Schedule”, all items of standard manufactured equipment furnished shall be complete in accordance with manufacturer’s standard specifications for specific unit or model called for, including finishes, components, attachments, appurtenances, etc.
- B. Qualified Custom Stainless Fabricators include:
 - 1. Infinity Metal Fabrication
446 South Birch Street
Royalton, MN 56373
Ph. (952) 943-8288

2.02 FABRICATION OF METALWORK

- A. Sanitation Standards
 - 1. All equipment shall be produced in accordance with the National Sanitation Foundation (NSF) Standard 2 and bear the NSF seal.
- B. Materials and Workmanship
 - 1. All material shall be new, of prime quality and without flaws. The completed products shall be delivered to the owner in undamaged condition.
 - 2. Stainless Steel shall conform to American Society for Testing and Materials (ASTM) specification, Type 304, hardest workable temper, polished to a #4 satin finish on exterior and rolled finish on interior. Working surfaces, including welds, shall be smooth, free of warps, buckles, cracks, pits, and scratches.
 - 3. Steel other than stainless steel, where specified to body enclosures shall be prime grade, with steel sheet bonderized and zinc coated.
 - 4. Grain shall run in the same direction on all horizontal and all vertical surfaces; where table or sink tops join at right angles, terminate the finish in a mitered edge; polish grain consistent in direction throughout the length of the backsplash and sink compartment.
 - 5. Sound Deadening - underside of all stainless-steel top for tables, counters, sinks, dish tables with angle or channel framework shall be coated with 1/8” thick waterproof mastic material, non-asphalt base and NSF approved.

6. Reinforce metal at locations of hardware, anchorages, and accessory attachments; wherever metal is less than 14-gauge or requires mortised application. Conceal reinforcements to the greatest extent possible. Weld in place on concealed faces.
 7. Welding and Soldering
 - a. Materials 18-gauge or heavier shall be welded.
 - b. Seams and joints shall be welded and soldered in the field unless otherwise indicated in item specifications.
 - c. Welds must be ground smooth and polished to match the original finish.
 - d. Where galvanizing has been burned off, the weld shall be cleaned and touched up with high-grade aluminum paint.
 8. Provide removable panels for access to mechanical and electrical service connections, which are concealed behind or within foodservice equipment, but only where access is not possible.
 9. Provide closures where ends of fixtures, back splashes, shelves, etc. are open. Fill by forming the metal or welding sections if necessary to close off entire opening flush to walls or adjoining fixtures.
 10. Reinforce work surfaces 30 inches on center (vertical and horizontal), with galvanizing or stainless steel concealed structural members. Reinforce members which are not self-reinforced, by formed edges.
 11. Metal tops shall be one-piece welded construction, including field joints. Secure to a full perimeter channel frame and fasten top with stud bolts or tack welds.
 12. Field Joints Dry Use Areas: Any field joints required because of size of fixture; butt joint, reinforce on underside with angles of same material, bolt together with non-corrosive bolts and nuts, field weld, grind, and polish.
 13. Field Joint Wet Use Areas: Where it is possible make field joint on 90-degree edges of sink or other part of the assembly. All field joints are to be fully welded and polished to match countertop finish and grain.
- C. Metal and Gauges
1. Fabricate the following components in stainless steel from the gauge of metal as indicated:

a. Table and counter tops	14-gauge
b. Sinks and drainboards	14-gauge
c. Shelves	16-gauge
d. Front drawer and door panels	18-gauge (double pan type)
e. Single pan doors and drawer fronts	16-gauge
f. Enclosed base cabinets	18-gauge
g. Enclosed wall cabinets	18-gauge
h. Pan-type inserts and trays	16-gauge
i. Removable covers and panels	18-gauge
j. Skirts and enclosure panels	18-gauge
k. Closure and trim strips over 4" wide	18-gauge
l. Hardware reinforcement	12-gauge
m. Gusset plates	10-gauge
- D. Pipe Bases
1. Construct pipe bases of 1-5/8" diameter, 16-gauge stainless steel tubing. Fit legs with polished stainless steel adjustable bullet feet to provide adjustment of approximately 1-1/2", without exposed threads.

2. Space legs provide ample support for tops, precluding any possibility of deflection or sagging and in no case more than 5'-0" centers.
- E. Legs and Crossrails per detail FD-20
1. Legs and crossrails shall be 1-5/8" diameter stainless steel tubing. All intersections of rails and legs shall be welded and finished smoothly. Bolts, screws, or tack welds shall not be acceptable.
 2. Where a removable undershelf is called out, a horizontal crossrail at the front and back is required to support shelf. Shelf is to be notched to set on cross rails.
 3. Leg sockets shall be 2" outside diameter (OD) stainless steel with set screw to secure the leg to the socket. They shall be welded to 14-gauge transverse top support channels.
 4. Adjustable st. stl. feet shall be Component Hardware A10-0881-C and wall flanges shall be A10-0884-C.
- F. Shelves
1. Construct solid shelves under pipe base tables of 16-gauge stainless steel, with 1 1/2" turned down and under edges on exposed sides, and 2" turn up against walls or equipment. Fully welded to legs.
 2. In fixtures with enclosed bases, turn up shelves on back and sides with 1/4" minimum radius and feather slightly to ensure a tight fit to enclosure panels.
 3. When called out for removable shelves. No shelf shall be wider than 24" and shall be supported by 1-5/8" horizontal tube cross stretcher at the front and back of leg assembly.
- G. Sinks and Drainboards
1. All sinks and drainboards shall be constructed of 14-gauge stainless steel, unless otherwise specified, with all joints welded, ground and polished so no evidence of welding appears.
 2. All vertical and horizontal corners shall be rounded to meet NSF approved radius requirements with intersections meeting in spherical sections. Multiple compartment sinks shall be divided with double wall partitions having fully rounded corners. All corners of drainboards shall be rounded on inside to NSF approved radius. All back and end splashes shall be rounded on inside to meet NSF approved radius. The front corners of rolled rim shall be fully rounded on the outside roll and be concentric with inside of roll.
 3. The front face of multiple sinks shall be one continuous piece with no overlapping joints or open spaces between compartments.
 4. Drainboards shall be pitched 1/8" per 12" toward sink compartments. Sinks and drainboards shall have back splashes (see a and b below) and end splashes where appropriate. Back splashes shall be level and continuous and not follow pitch of drainboards.
 - a. 6" high back splashes at preparation, worktable, and island table configurations. See detail FD-2.
 - b. 3" high back splashes at dishtables, pot and pan sinks table configurations. See detail FD-2.
 - c. Raw splash as required at hand sink locations within table. See detail FD-2.
 5. Bottom of each compartment shall pitch to drain and be fitted with a cast brass 2" lever operated waste outlet, provided with a stainless-steel strainer plate. Set lever waste into stamped recess in sink bottom to facilitate drainage.

6. All sinks will be in range of 5" deep to 14" deep unless otherwise specified on drawings or in item specifications.
 7. All sinks that call for lever drain, provide lever drain support bracket.
- H. Sinks set into Worktable or Work Counter
1. Sinks shall be constructed of 14-gauge stainless steel, unless otherwise specified, with all joints welded, ground and polished so no evidence of welding appears.
 2. Bottom of sink compartment shall have vertical and horizontal corners rounded to $\frac{3}{4}$ " radius and pitch to drain with size and type as indicated on plan and item specifications.
- I. Dishtables
1. Top reinforcement and support shall consist of 14-gauge stainless steel transverse leg support channels and 14-gauge stainless steel longitudinal reinforcing channel. Also refer to 2.2 Section B for reinforcement detail.
 2. When tables enter dish machines or pot washing machines provide turn down into machine as recommended by manufacturer and a flange at both the front and back splash forming a watertight joint across bottom and up both sides to top edge of dishtable.
 3. Provide sound deadening as directed in 2.2 Section B for underside of dishtables.
 4. Follow construction details as directed in 2.2 Section G.
- J. Worktables
1. Top reinforcement and support shall consist of 14-gauge galvanized transverse leg support channels and 14-gauge galvanized longitudinal reinforcing channel. Also refer to 2.2 Section B for reinforcement detail.
 2. Where stainless steel tops are specified furnish 14-gauge polished stainless steel, finished in a #4 satin finish with all exposed edges rounded with no burrs. Tops shall be turned down $1\frac{1}{2}$ " and under $\frac{1}{2}$ " in channel shape on all exposed sides unless otherwise specified.
 3. Where tables are located at building walls, they shall have minimum 6" high by 1" returned at 90 degrees to wall and turned down 1" at 90 degrees with all exposed ends closed ground and polished smooth. Provide heavy-duty "Z" clips for securing building walls.
 4. Provide sound deadening as directed in 2.2 Section B for underside of worktables
- K. Wood Tabletops
1. When wood tabletops are specified, top shall be $1\frac{3}{4}$ " thick, sectional, hard rock, kiln dried maple construction. Top shall have 5" by 1" thick coved maple riser on back and ends unless otherwise indicated on plan or item specifications. Top shall be fully approved by NSF.
 2. The tabletop shall be mounted on 14-gauge channels as indicated in 2.2 Section J.
- L. Cabinet Base Construction per detail FD-21
1. All cabinet type bases shall be of 16-gauge stainless steel, single wall, pan type, one piece welded construction with no visible joints or screw attachments showing. Entire unit to be braced with 14-gauge channels as indicated in 2.2 Section J.
- M. Hinged Doors per detail FD-26
1. Hinged doors for cabinet base counters shall be 1" thick urethane sound dampening insulation to be constructed of 18-gauge stainless steel front with 18-gauge stainless steel pan shaped backs, with all corners welded, ground and polished.
 2. Unless otherwise specified shall have a continuous door pull with $\frac{3}{4}$ " pull with 1" recess.

3. All doors to be furnished with chrome plated heavy duty type Component M75-1002 pin type hinges.
 4. Door shall be held in closed position with magnet door catch Component Hardware M30-5920
- N. Drawer Assemblies per detail FD-25
1. Drawer assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing.
 2. Slide assembly shall consist of one pair of 200-pound stainless steel roller bearing extension slides, with side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless front.
 3. Drawer bodies for general storage shall be 18-gauge stainless steel shall be 18-gauge st. stl. Enclosure per detail FD-25
 4. Type Drawer to be 12" x 20" x 4" with 17" x 7-1/2" drawer front. Equal with
 5. Type B drawer to be 15" x 20" x 5" with a 20" x 7-1/2" drawer front. Equal by Component Hardware S90-0015N-N drawer assembly when lock is called for a S90-0015-C-N.
 6. Type C drawer to be 20" x 20" x 5" with 25" x 7-1/2" drawer face. Equal by Component Hardware S90-0020-N drawer assembly when lock is called for a S90-0020C-N.
- O. Wall Shelves per detail FD-31 and Over Shelves per FD-3
1. Shelves shall be constructed of 16-gauge stainless steel with working sides turned down 1-1/2" and 1/2" under in channel shape with resulting corners welded, ground and polished.
 2. Back of Wall Shelves shall be turned up 1-1/2" and coved. When 1-1/2" turn up is specified at Back and Ends, Front edge of End splash shall be rounded and finished smooth.
 3. Slant rack shelves used for dish racks shall have rolled front edge and 6" turn up at rear. (per detail FD-33)
 4. Brackets shall be 14-gauge stainless steel and be spaced to support the shelf with its intended contents.
- P. Wall Cabinets per detail FD-34
1. Wall cabinets shall be of length and depth as shown on plans or indicated in item specifications. Cabinets to be 30" high, unless otherwise specified with sloped, dust proof tops. Exterior bottoms shall be of flush type construction.
 2. The cabinet shall be constructed of 18-gauge stainless steel, all welded construction. Cabinet interiors shall be fabricated with fixed bottom and intermediate shelf unless otherwise specified.
 3. Where specified doors shall be double wall construction with chrome plated pulls as per detail FD-26 and 11 40 00-2.2-M.
 4. Adjustable shelves to be fabricated of 16-gauge st. stl. Supported by T21-0024 standards and clips.
- Q. Electrical: Prewire all internal services per Underwriters Laboratories (UL) listed and to comply with National Electrical Code (NEC). The Fabricator shall provide all plugs, receptacles as outlined in the documents to service counter and associated equipment. Services to be pre-wired to j-box and electrical distribution panel as allowed by UL and NEC.
1. Load Centers when called for are to be pre-wired all electrical components built into the counter panel. Conceal all conduit, center and wiring to be UL listed and meet NEC requirements. Size each breaker for 125% of the connected load to include two each, 120/1 20.0-amp spare circuits. Balance service loads on each phase. Panel to be 3-phase where possible.

2. Built-in Equipment: Install and interconnect each item with controls, switches, fans and/or all accessories and options outlined.
3. Conduit shall be UL listed assemblies and shall be concealed.
4. Cover Plates shall be stainless steel.

2.03 FABRICATION OF MILLWORK AND CASE WORK – NOT USED

2.04 REFRIGERATION REQUIREMENTS – NOT USED

2.05 WALK-IN BOX CONSTRUCTION –EVERIDGE- NOT USED

2.06 PLUMBING FIXTURES

- A. Foodservice Contractor (FSC) Shall furnish drain for all sinks and other fixtures specified with each item. T&S Brass Company.
 1. (Type 1) Three Compartment Sink: Shall have 2” twist handle drain T&S Brass Company Model B-3952-01 with overflow. Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with overflow assembly.
 2. (Type 2) Prep sink and General use sinks shall have 2” twist handle drain T&S Brass Company Model B-3952. Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet.
 3. (Type 3) Sinks with shallow front to back depth shall have 2” twist handle drain T&S Brass Company Model B-3952-XS. Waste Drain Valve, 3-1/2" sink hole, short twist handle, 1-1/2" NPT female outlet, 2" NPT male outlet.
 4. (Type 4) Scupper drains shall have a basket drain by FMP (Franklin Mechanic Products) 102-1130. Drain and Basket, 1-7/8" sink opening, 1-1/2" NPS, 2-13/16"D top, stainless steel.
- B. Foodservice Contractor (FSC) Shall furnish faucets for all sinks and other fixtures specified with each item. T&S Brass Company to meet ANSI/NSF Standard 61, Section 9 for drinking water.
 1. (Type 1) General Sink: T&S Brass Company Model B-0331-VF22-EL Faucet, wall mount, 8" adjustable centers, 6" swivel gooseneck (with lock washer for rigid application), quarter-turn Eterna compression cartridges with spring checks, lever handles with color coded indexes, 0.35 GPM vandal resistant non-aerated spray device, polished chrome-plated brass faucet body, includes B-0230-K installation kit, 1/2" NPT female inlets, cCSAus, ADA Compliant.
 2. (Type 2) Prep Sink: T&S Brass Company Model B-0231-V22-CREK Mixing Faucet, wall mount, 8" adjustable centers, quarter-turn Cerama cartridges with check valves, lever handles with color-coded indexes, 12" swing nozzle with vandal resistant 2.2 GPM aerator, includes lock washer for rigid application, polished chrome-plated brass body, 1/2" female inlets, 1/2" male supply elbows, low lead compliant, ADA Compliant, cCSAu, includes B-0230-K installation kit, 1/2" NPT female inlets,
 3. (Type 3) Prep Sink with Rinse: T&S Brass Company Model B-0231-U12-CR UltraRinse 8” wall mount mixing faucet with polished chrome plated brass body, 12” swing nozzle with stream regulator outlet, 10 3/8" 1.5 GPM multiple tip sprayer arm, cerama cartridges with spring checks, lever handles, and 1/2” NPT female inlets. Certified to ASME

- A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372. Meets ADA ANSI/ICC A117.1 requirements. includes B-0230-K installation kit, 1/2" NPT female inlets.
4. (Type 4) Three Compartment Sink Faucet: T&S Brass Company Model B-0290-0427 Pot 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, B-0427 supply nipple kits, ADA Compliant.
 5. (Type 5) Three Compartment Sink Spray Rinse: T&S Brass Company Model B-0287-427-BC Big-Flow Pre-Rinse Unit, wall mount, 8" centers, 12" add-on swing nozzle, 4-arm handles, .65 GPM spray valve, 3/4" NPT, EPA2005 compliant (B-0107-C). 00LL street elbows with 3/4" female NPT inlets, B-0427 supply nipple kits, ADA Compliant.
 6. (Type 6) Scraping Area Spray Rinse: T&S Brass Company Model B-0133-CR-B08SK EasyInstall Pre-Rinse Unit, 8" wall mount, quarter-turn cerama cartridges with check valves, lever handles, EasyInstall 18" riser, 44" flexible stainless-steel hose, 1.07 GPM JeTSpray valve with swivel (B-0108), 6" wall bracket, 1/2" NPT male inlets, installation kit (B-0230-K), low lead, NSF.
 7. (Type 7) Hand Sink Electronic Operation: T&S Brass Company Model EC-3105-VF12 / TMV ChekPoint™ Electronic Faucet, wall mount, 4" centers, rigid gooseneck spout, 1.2 GPM vandal resistant non-aerated spray device, AC/DC control module with internal flow control, temperature control mixing valve with integral check valves, chrome-plated brass, flexible stainless steel supply hoses, ADA Compliant. With TMV Equip Thermostatic Temperature Mixing Valve, integral check valves, hot and cold inlets with filter screens, brass, 1/2" male NPSM, low lead.
 8. (Type 8) Hand Sink Manual Operation: T&S Brass Company Model B-1115-132XAW4K. Workboard Faucet, wall mount, 4" centers, 2-11/16" swivel gooseneck nozzle with 2.2 GPM VR aerator, quarter-turn Eterna cartridges with spring checks, 4" wrist action handles with color coded indexes, 1/2" NPT male inlet elbows, low lead, cCSAus, ADA Compliant, NSF. Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses
- C. Gas Quick Disconnects: T&S Brass Company HG-4 series gas hose assembly: Safe-T-Link Gas Connector Kit, 1/2", 3/4", 1" and 1-1/4" connection, 60" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow and installation kit (includes restraining cable and ball valve), Posi-Set. When appliance is on casters provide Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) and screw anchors, heat and impact resistant plastic. (See Item for Specific Model)
- D. Water Quick Disconnect: T&S Brass Company HW-4 series Safe-T-Link Water Connector Hose, 3/8" 1/2", 3/4", 1" dia., 36 to 72" long, stainless steel braided hose with extruded blue coating, NPT male fittings and reverse quick disconnect, low lead content, NSF, cCSAus. (See Item for Specific Model).
- 2.07 HOODS – NOT USED
- 2.08 FIRE SYSTEM- NOT USED

2.09 ITEMIZED EQUIPMENT SPECIFICATIONS

- 1) Item #1 Mop Sink Cabinet
 1. Quantity: One (1)
 2. Manufacturer: John Boos
 3. Model: Sample, PBJC-224884-R-X Janitor Cabinet, 48"W x 22-1/2"D x 84"H overall size, enclosed cabinet with open back for plumbing, (2) lockable louvered swing doors, right side includes: 20" x 16" x 12" deep mop sink with 3-1/2" drain, (1) over head shelf, (2) side mounted mop/broom holder with locking cam and panel-less back, left side includes: (3) shelves and bottom storage area, includes (1) service faucet with vacuum breaker and 120" hose, 18/300 stainless steel, NSF.
 4. Services:
 - a. 2" Direct Waste
 - b. 1/2" Hot & Cold Water

- 2) Item #2 Work Table
 1. Quantity: One (1)
 2. Manufacturer: Infinity
 3. Model: Stainless Steel fabricated worktable as per plans and elevations 2/FS300. And as specifications 11 40 00 – 2.2-B. Provide with the following:
 - a. One (1) Table edge front and sides to be A/FD-1
 - b. One (1) 6" high wall splash per A/FD-2
 - c. Two (2) St. Stl. Legs per FD-12
 - d. One (1) Removable undershelf

- 3) Item #3 Wall Shelf
 1. Quantity: Two (2)
 2. Manufacturer: Infinity
 3. Model: Stainless Steel fabricated wall shelf to be 12" deep for general use as per plans and elevations 2/FS300 and detail FD-30 and as specifications 11 40 00 – 2.2-B. Provide with the following:
 - a. Install shelf 18" above working surface unless otherwise noted on elevations.

- 4) Item #4 Track Shelving
 1. Quantity: One (1)
 2. Manufacturer: Metro

3. Model: TT12-E2160M2160P Top-Track® EZ Order Model, nominal 12 ft. system length x 5 ft. width, consists of (1) 7-1/2 ft. track set, (8) 86" posts, (1) 221" tie bar end kit, (12) 74" Top-Track® mobile posts, (3) 21" mobile kits (stainless steel casters, bumpers, rollers), (12) 21"D x 60"W shelves, (8) 21"D x 60"W shelves, Super Erecta Pro polymer/wire shelving, NSF.

5) Item #5 Spare Number

6) Item #6 Two Door Reach-in Freezer

1. Quantity: One (1)
2. Manufacturer: True
3. Model: STG2F-2S-HC SPEC SERIES® Freezer, reach-in, two-section, -10°F, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (6) gray shelves, LED interior lights, stainless steel front, aluminum sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1-1/4 HP, 115v/60/1-ph, 9.4 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR.
 - a. One (1) 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
 - b. One (1) Left door hinged left, right door hinged right standard
 - c. One (1) (3) vinyl shelves & shelf supports standard per section
 - d. One (1) 5" castors (set of 4), standard
4. Services:
 - a. 120 Volt, 1-Phase

7) **Item #7 Two Door Reach-in Refrigerator**

1. **Quantity: One (1)**
2. **Manufacturer: True**
3. **Model: STG2R-2S-HC SPEC SERIES® Refrigerator, reach-in, two-section, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (6) gray shelves, LED interior lights, stainless steel front, aluminum sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR.**
 - a. **One (1) 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.**
 - b. **One (1) Left door hinged left, right door hinged right standard**
 - c. **One (1) (3) vinyl shelves & shelf supports standard per section**
 - d. **One (1) 5" castors (set of 4), standard**

for drain lines to floor sinks and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack.

- j. One (1) Model 60.76.177 UltraVent® Plus Ventless Recirculating Condensation Hood, with HEPA filter for smoke capture, for single or Combi-Duo, for 6- and 10-half size (electric), 120v/50/60Hz/1-ph, 170 watts, 6' cord, NEMA 5-15P.
- k. One (1) Model 87.01.432 Safety Door Lock, retrofit kit recommended with all 1. UltraVents with Certified Installation, prevents rapid door opening, requires 2-step pressing of the door handle (factory option not needed).
- m. One (1) Model 60.75.210P UltraVent Plus HEPA Filter, for iCombi, (2 pack service agent required).
- n. One (1) Model 20.02.550P Door Gasket, for iCombi 6-half size Classic/Pro & SelfCookingCenter/CombiMaster Plus 61
- o. One (1) Model 40.05.424P Air Inlet Filter, for iCombi 6-half, 6-full, 10-half, or 10-full size Classic/Pro.

6. Services:

- a. 2" Ind Waste
- b. ¾" Cold Water
- c. 208 Volt, 3 Phase
- d. 120 Volt, 1 Phase

9) Item #9 Prep Table w/Sink

- 1. Quantity: One (1)
- 2. Manufacturer: Infinity
- 3. Model: Stainless Steel fabricated prep sink assembly with sinks. Fabricate per plans and elevations 1/FS300 and section 11 40 00-2.2 and per fabrication details. Provide with the following:
 - a. One (1) Table edge a to be type A/FD-1
 - b. One (1) 6" high wall back and right end splash per A/FD-2
 - c. One (1) 20" wide x 20" deep x 10" depth sink per FD-12.
 - d. One (1) Lever drain without overflow per 11 40 00 -2.6-A-2.
 - e. One (1) Prep sink faucet per 11 40 00 -2.6-B-3.
 - f. Two (2) St. Stl. Legs per FD-12
 - g. One (1)) Removable undershelf
 - h. One (1) Cabinet base with tier of 3 each, Type B drawers per FD-25

4. Services:

- a. 2" Indirect Waste

b. ½” Hot & Cold Water

- 10) Item #10 Spare Number
- 11) Item #11 Microwave Wall Shelf
1. Quantity: Two (2)
 2. Manufacturer: Infinity
 3. Model: Stainless Steel fabricated 16-gauge wall microwave shelf with an open inverted back to be 24” wide x 21” deep per plans and elevations 2/FS300 and detail FD-30 and as specifications 11 40 00 – 2.2-B. Provide with the following.
Provide with the following:
 - a. Install shelf 18” above working surface unless otherwise noted on elevations
- 12) Item #12 Microwave Oven
1. Quantity: One (1)
 2. Manufacturer: Menumaster
 3. Model: MCS10TS Menumaster® Commercial Microwave Oven, 1000 watts, 1.2 cu. ft. capacity, stackable, medium volume, stainless steel exterior wrap & interior, 4-stage cooking, (5) power levels, (100) memory settings, ADA compliant braille touch pads, sealed in ceramic shelf, side hinged door with glass window, stationary air filter, power consumption 120v/60/1-ph, 1550 total watts, 13.0 amps, cord, NEMA 5-15P, cETLus, ETL.
 - a. One (1) 3-year limited warranty (1 year full)
 4. Services:
 - a. 120 Volt, 1-Phase
- 13) Item #13 Wall Shelf
1. Quantity: Two (2)
 2. Manufacturer: Infinity
 3. Model: Stainless Steel fabricated wall shelf to be 12” deep for general use as per plans and elevations 1/FS300 and detail FD-30 and as specifications 11 40 00 – 2.2-B. Provide with the following:
 - a. Install shelf 18” above working surface unless otherwise noted on elevations
- 14) Item #14 Shelving Unit
1. Quantity: One (1)
 2. Manufacturer: Metro

3. Model: 5A537K3 Super Adjustable Super Erecta® Starter Shelving Unit, 36"W x 24"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF

- 15) Item #15 Spare Number

- 16) Item #16 Four Compartment Sink
 1. Quantity: One (1)
 2. Manufacturer: Infinity
 3. Model: Stainless Steel four compartment sink per plans and elevation 2/FS300. Fabricate per section 11 40 00-2.2 and per fabrication details. Provide with the following:
 - a. One (1) Table edge and drain board area around sink with a type D/FD-1. With drop edge at front of sink components.
 - b. One (1) 10" high wall splash per A/FD-2
 - c. Three (3) 20" wide x 26-1/2" deep x 14" depth sink per FD-14
 - d. Three (3) Lever Drain with overflow per 11 40 00 -2.6-A-1.
 - e. One (1) 20" wide x 26-1/2" deep x 7" depth sink per FD-4 with welded in collar for disposer item #15 with removable rack slide.
 - f. Two (2) High flow sink faucet per 11 40 00 -2.6-B-4.
 - g. Three (3) St. Stl. Sink banding.
 - h. Disposer control mounting chase per FD-4
 - i. Four (4) Sets St. Stl. Legs per FD-20
 4. Services:
 - a. Three (3) 2" Direct Waste
 - b. Two (2) 3/4" Hot and Cold Water

- 17) Item #17 Pre-Rinse with Add-on Faucet
 1. Quantity: One (1)
 2. Manufacturer: T&S
 3. Model: TYPE 5 (B-0287-427-BC) See Section 11 40 000 -2.06-B; Big-Flow Pre-Rinse Unit, wall mount, 8" centers, 12" add-on swing nozzle, 4-arm handles, .65 GPM spray valve, 3/4" NPT, EPAAct2005 compliant (B-0107-C)
 4. Services:
 - a. ¾" Hot & Cold Water

- 18) Item #18 Disposer
 1. Quantity: One (1)

2. Manufacturer: In-Sink-Erator
3. Model: SS-100-5-MRS-16 Complete Disposer Package, sink mount system, with #5 adaptor for 3.5" to 4" sink opening, 1 HP motor, stainless steel construction, includes syphon breaker, solenoid valve, flow control valve, manual reverse switch.
 - a. One (1) (1) year parts & labor warranty from date of installation (standard)
 - b. One (1) 208v/60/3-ph, 2.0 amps
 - c. One (1) Model SYPHON 45DEG Syphon breaker upgrade, chrome, 45° fittings (replace with 13412)

4. Services:
 - a. 2" Direct Waste
 - b. 3/4" Cold Water
 - c. 208 Volt, 3-Phase

- 19) Item #19 Dishwasher
 1. Quantity: One (1)
 2. Manufacturer: In-Sink-Erator
 3. Model: LXNR-2 Advansys™ Dishwasher, undercounter with 17" door opening height, 120/208-240(3W)/60/1, accommodates optional two-level racking accessory, high temperature sanitizing, Steam elimination and Energy Recovery, 30, 24, 13 Racks/Hour, (48 racks / hour with second level rack), Fresh Water Rinse, .62 gal/rack, Complete Delime™ with Delime Notification, Auto Dispensing, and Booster Guard™, 3 selectable cycles - light, normal, heavy (Pot & Pan cycle on heavy cycle), smart touchscreen controls with SmartConnect™ app, Service Diagnostics, Chemical Pumps with Auto Prime, 23-15/16"W x 26-13/16"D x 33-1/4"H, cULus, NSF, ENERGY STAR®
 - a. Standard warranty - 1-Year parts, labor & travel time during normal working hours
 - b. One (1) Model CORD-PWRKIT-H3LX Power Cord Kit - LXE, 120/208-240(3w)/60/1, NEMA 14-50P, plug included
 - c. One (1) Model TWOLEVELKIT-LX Two Level Racking Kit - Rack support, (1) 2nd level wire rack, (2) silverware baskets (only compatible with LXNR, LXNH, LXNC, LXER -H & -C models built after July 1, 2022)
 - d. One (1) Model WTRHAM-ARREST Water Hammer Arrestor Kit - Includes 3/4" brass pressure regulator valve
 - e. One (1) Model PRESREG-3/40BR 3/4" brass pressure regulator
 - f. One (1) Model DOORLOCK-LXN Automated door lock prevents opening of door before cycle is complete for LXnR models
 - g. One (1) Model ACC-INSTALL-HOB Accessory Installation - 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 locations in Alaska, Hawaii or New York City or those not accessible by public roadway will be quoted by Service. Includes installation of this item only, final electrical or plumbing connections by others. Recommendation: coordinate accessory installation with machine assembly/ installation (NET)

h. One (1) Model PUMPDRN-AIRGAP Pumped Drain Air Gap Kit

4. Services:

- a. 5/8 Direct Waste with Air Gap
- b. 1/2" Cold Water
- c. 208 Volt, 1-Phase

20) Item #20 Hand Sink

1. Quantity: One (1)

2. Manufacturer: John Boos / T & S

3. Model: PBHS-W-1410-SSLR-X Pro-Bowl Hand Sink, wall mount, 14"W x 10" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 1-7/8" drain opening with basket drain, with left & right side splashes, includes mounting bracket, all stainless-steel construction, NSF, CSA-Sanitation. Provide this item with the following options:

- a. One (1) T&S Brass Model TYPE 8 (B-1115-132XAW4K) See Section 11 40 000 -2.06-B; Workboard Faucet, wall mount, 4" centers, 2-11/16" swivel gooseneck nozzle with 2.2 GPM VR aerator, quarter-turn Eterna cartridges with spring checks, 4" wrist action handles with color coded indexes, 1/2" NPT male inlet elbows, low lead, cCSAus, ADA Compliant, NSF One (1) T&S Brass 1 year limited warranty, standard
- b. One (1) T&S Brass Model B-0230-KIT Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses
- c. One (1) Advance Tabco Model K-170 Eye Wash Attachment, attaches to standard pout, adjustable aerated outlet heads, float-off dust covers, pull knob activation, removable aerator on bottom, chrome plated forged brass body (Not to be used with foot or knee operated units or electronic faucets)

4. Services:

- a. 1-1/2" Direct Waste
- b. 1/2" Hot & Cold Water
- c. 120 Volt, 1-Phase

21) Item #21 Glass door refrigerator

1. Quantity: One (1)

2. Manufacturer: True
 3. Model: FLM-27~TSL01 Full Length Refrigerated Merchandiser, one-section, True standard look version 01, (4) shelves, (1) double pane thermal insulated glass swing door, LED interior lights, powder coated exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA.
 - a. One (1) 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
 - b. One (1) Exterior: Black powder coated steel, standard
 - c. One (1) Interior: White aluminum, with white shelving, standard
 - d. One (1) Left door hinged left, right door hinged right standard
 - e. One (1) Barrel lock factory installed, one door model
 - f. One (1) (4) Solid cantilever shelves, standard
 - g. One (1) Sign, (Blank)" silver graphic in lieu of standard
 4. Services:
 - a. 20 Volt, 1-Phase
- 22) Item #22 Induction Top Range Warmer
1. Quantity: Two (2)
 2. Manufacturer: Hatco
 3. Model: IRNG-BXC1-14-QS (QUICK SHIP MODEL) Boxer® Induction Range, countertop, single burner, manual dial controls, digital time & temperature display, black glass ceramic top, automatic shut-off, stainless steel housing, 1440 watts, 120v/60/1-ph, NEMA 5-15P, Ecoization, cULus, UL EPH Classified:
 - a. Two (2) American Metalcraft, Evolution™ Chafer, 7 qt., 20-1/2"L x 20"W x 12"H, round, induction ready, slow-release glass lid, built-in spoon rest, stainless steel (For use on induction units greater than 1800).
4. Services
- a. 120 Volt, 1-Phase
- 23) Item #23 Heated Display Case
1. Quantity: One (1)
 2. Manufacturer: Hatco
 3. Model: Glo-Ray™ Curved Merchandising Warmer, 26" wide, deck & shelf, mirrored glass back panel, humidified bottom shelf with (5) cup reservoir, individual thermostatic controls with rocker off/on switch, Xenon light, specify finish, cULus, UL EPH Classified, Made in USA.

- a. One (1) One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
 - b. 120v/60/1-ph, 1660 watts, 13.8 amps, NEMA 5-15P (domestic voltage), standard
 - c. One (1) Model BLACK Black, designer color
4. Services
- a. 120 Volt, 1-Phase
- 24) Item #24 Hot Water Dispenser
1. Quantity: One (1)
 2. Manufacturer: Bunn
 3. Model: 02500.0001 02500.0001 HW2 Hot Water Dispenser, 2-gallon capacity, 4.2 gallon/hr capacity, 200° setting, includes drip tray, stainless steel exterior, plumbed, 120v/60/1-ph, 1800w, 15amps, NEMA 5-15P, UL, NSF
 - a. One (1) Model 56000.0034 56000.0034 System, WEQ-35(3).2L
4. Services:
- a. 120 Volt, 1-Phase
 - b. ¼" Cold Water
- 25) Item #25 Spare Number
- 26) Item #26 Rethermalizer
1. Quantity: One (1)
 2. Manufacturer: Vollrath
 3. Model: 74110110 Mirage® Induction Soup Rethermalizer, 11 quart, dry use, temperature control in °F or °C, (4) soup presets, stir indicator LED, solid state controls with locking function, includes: induction ready inset & inset cover, natural & black finish, 800W, 6.7 amps, cord with NEMA 5-15P, 120v/50/60/1-ph, cULus, NSF, FCC, Provide with the following:
 - a. One (1) Requires use of included Vollrath induction-ready inset - failure to use these insets may damage the unit & will void the warranty
 - b. One (1) Model 88204 Inset, 11-quart, induction ready, for Mirage induction
 - c. rethermalizer, NSF (Refer to vollrathfoodservice.com for full warranty policy)
 - d. One (1) Model 47490 Kool-Touch Hinged Cover, stainless with black phenolic knob, fits 78204 Inset & 77110 Double Boiler, imported (Refer to vollrath-foodservice.com for full warranty policy)
 - e. One (1) Model 4980422 Ergo Grip® Ladle, 4 oz., 3-1/8" bowl dia., 13-1/8"L OAL, equipped with all-natural antimicrobial, 3 oz., stainless steel, 13-1/8"

OA length, Kool-Touch™ one-piece black construction offset handle, safe up to 225°F (107.2°C), fully functional to 350°F (176.6°C), integrated handle stopper, Jacob's Pride® Collection, Limited Lifetime Warranty, NSF (Refer to vollrathfoodservice.com for full warranty policy)

4. Services:
 - a. 120 Volt, 1-Phase

- 27) Item #27 Conveyor Toaster
 1. Quantity: One (1)
 2. Manufacturer: Hatco
 3. Model: TQ-10 Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 5 slices/min capacity, painted steel top & aluminized steel construction, 4" legs, 1.8kW, CE, cULus, UL EPH Classified, Made in USA
 - a. One year on-site parts & labor warranty, plus one additional year parts only warranty on all Toast-Qwik metal sheathed elements
 - b. One (1) 120v/60/1-ph, 1800 watts, 15.0 amps, NEMA 5-15P (domestic voltage), standard

4. Services:
 - a. 120 Volt, 1-Phase

- 28) Item #28 Spare Number

- 29) Item #29 Cereal Dispenser
 1. Quantity: One (1)
 2. Manufacturer: Cal-Mil
 3. Model: 1499-15 Eco Modern Cereal Dispenser, 18-1/4"W x 13-1/4"D x 24-1/2"H, (3) 2.7L capacity bins, clear acrylic, white wood accents, silver wire frame, BPA Free

- 30) Item #30 Spare Number

- 31) Item #31 Display Case
 1. Quantity: One (1)
 2. Manufacturer: Cal-Mil
 3. Model: 22414-110 Aspen Display Case, 15-1/4" x 20-3/4"H x 22"H, ambient, (3) tier, gray-washed pine wood.

- a. One (1) Model 22400-13 Merchandising Display Light Bar, 7-1/2" x 1-1/2" x 5"H, LED, rechargeable, with magnetic strip, for illuminating bakery cases & shelving unit displays.
4. Services:
 - a. 120 Volt, 1-Phase
- 32) Item #31 Drop-in Cold Well Unit
1. Quantity: One (1)
 2. Manufacturer: Hatco
 3. Model: CWBP2290-QS Drop-In Refrigerated Well, (2) pan size, top mount, electronic temperature control, condenser unit (cannot be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, stainless steel bezel, R-290, 1/5 HP, cULus, Made in USA
4. Services:
 - a. 120 Volt, 1-Phase
- 33) Item #33 Breath Guard
1. Quantity: One (1)
 2. Manufacturer: Premier Metal & Glass
 3. Model: CHOICE™ Adjustable Dual-Service Sneeze Guard, single guard with top shelf, tempered glass with polished edges, adjustable end panels, front mount, 1" OD round stainless support posts with 644/1 narrow above counter surface mount, NSF & cULs listed.
 - a. One (1) (Contact Premier Sales Department for Pricing)
 - b. One (1) Flat black (049/80350) (Contact Premier Sales Department for Pricing), NSF
 - c. One (1) 3/8" Glass, max 60" span (Contact Premier Sales Department for Pricing)
 - d. One (1) Both end panels, standard (Contact Premier Sales Department for Pricing)
 - e. One (1) Coordinate width of guard with Item 32
- 34) Item #34 Spare Number
- 35) Item #35 Spare Number
- 36) Item #36 Waffle Maker
1. Quantity: Two (2)

2. Manufacturer: Hatco
 3. Model FWM1B.515 (Quick Ship) Hatco/Suntec Flip Waffle Maker, 7" round Belgian plate, LED display, on/off, timer/temperature toggle, heavy-duty stainless-steel construction with Teflon® coated aluminum plates, 120v/60/1-ph, 1350 watts, 11.3 amps, NEMA 5-15P.
 4. Services:
 - a. 120 Volt, 1-Phase
-
- 37) Item #37 Hot Food Dispenser (Syrup Dispenser)
 1. Quantity: One (1)
 2. Manufacturer: Server Products
 3. Model: 85480 SY 1.5, SYRUP WARMER & SERVER, 1-1/2-gallon, spigot faucet, thermostat senses food temperature and turns heating element on or off as needed, with thermostat lock, stainless steel, 350 watts, 120V/60/1-ph, 2.9 amps, cord, NEMA 5-15P, NSF, cULus.
 4. Services:
 - a. 120 Volt, 1-Phase
-
- 38) Item #38 Batter Dispenser
 1. Quantity: One (1)
 2. Manufacturer: Warning
 3. Model WBD2GBatter Dispenser, 2-gallon capacity, with base, dishwasher safe, removable stainless steel drip saucer, Tomlison® Spigot, non-skid feet, 304 stainless steel.
-
- 39) Item #39 Automatic Pancake Unit (By Vendor, NIC)
 1. Quantity: One (1)
 2. Manufacturer: Verify
 3. Model: Countertop automatic pancake unit, to be provided by vendor
 4. Services:
 - a. 120 Volt, 1-Phase
-
- 40) Item #40 Spare Number
-
- 41) Item #41 Coffee maker)
 1. Quantity: One (1)
 2. Manufacturer: Bunn

3. Model 38700.0013 38700.0013 AXIOM® Twin APS Airpot Coffee Brewer, brews 15 gallon per hour capacity, twin brew head system, LCD display, hot water faucet, digital temperature control, electronic diagnostics, stainless steel funnel, brews into 1.9 to 3 liter airpots (sold separately), energy-saver mode, 120/240v/60/1-ph, 6100w, 26 amps, UL, NSF.
 - a. Eight (8) Model 32130.0000 32130.0000 Airpot, 3.0 liter (102 oz.), lever-action, stainless steel liner, ETL
 - b. One (1) Model 35728.0005 35728.0005 UNIV-6 APR Universal Airpot Rack, (3) lower & upper racks, displays (6) push-button or lever-action airpots (not included), sponge-lined tray, carbon-steel wire construction
 - c. One (1) Model 20115.0000 20115.0000 Paper Filters, 9-3/4" x 4-1/4", regular, white (for 12-cup decanter brewers) (1000 each per case, price based on 1-229 lbs total weight - call for price on greater quantities).

4. Services:
 - a. 120/208 Volt, 1 Phase
 - b. 1/4" cold water

- 42) Item #42 Silverware Tower
 1. Quantity: One (1)
 2. Manufacturer: Cal-Mil
 3. Model 1016-3 Classic Cylinder Display, 5-1/2"W x 8"D x 20"H, 3-tier, vertical, single tower, accommodates (3) cylinders, ABS-plastic, black (cylinders sold separately).
 - a. Six (6) St. St. Silverware Cylinders

- 43) Item #43 Spare Number

- 44) Item #44 Condiment Organizer and Cup Holder
 1. Quantity: One (1)
 2. Manufacturer: Cal-Mil
 3. Model: SoHo Condiment Organizer, 15-3/4"W x 11-3/4"D x 12"H, (6) compartment, accommodates cups/lids up to 3.75" dia., acrylic insert for stir sticks and packets, black, BPA Free

- 45) Item #45 Spare Number

- 46) Item #46 Plate Rack
 1. Quantity: Two (2)
 2. Manufacturer: Cal-Mil

3. Model: 1236 Plate Holder, 9-1/2"W x 9-1/2"D x 6-1/2"H, accommodates plates up to 8" dia., black wire frame, iron, BPA Free

- 47) Item #46 Napkin Holder
 1. Quantity: One (1)
 2. Manufacturer: Cal-Mil
 3. Model: 1234 Napkin Display, 9-1/2"W x 4-3/4"D x 2"H, accommodates napkin size 4"W x 8"H, bamboo, BPA Free.

- 48) Item #48 Spare Number

- 49) Item #49 Ice Maker/Dispenser
 1. Quantity: Two (2)
 2. Manufacturer: Manitowoc
 3. Model IYT0620A Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 22"W x 24-1/2"D x 21-1/2"H, production capacity up to 575 lb/24 hours at 70°/50° (465 lb AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, half-dice size cubes, R410 refrigerant, NSF, cULus, CE, ENERGY STAR®.
 - a. Two (2) Model WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard
 - b. Two (2) (-161) 115v/60/1-ph, 12.2 amps
 - c. Two (2) Model AR-10000-P Arctic Pure® Plus Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, 15,000 gallon capacity, 0-600 lbs./ice per day
 - d. d. Two (2) Model WARRANTY-ARCPURE 3 year parts & labor warranty on cap, housing, hardware, & mounting assembly (does not refer to filter cartridge), standard
 - e. eTwo (2) Model SPA162 Vending Ice Dispenser, touchless lever, floor model, 22"W x 31-3/16"D x 54"H, AHRI certified 120-lb capacity, designed for dice or half-dice ice type, bucket filling, stainless steel exterior with vinyl trim, accepts 22" dice or half-dice machines, cULus, CE, NSF, ADA compliant
 - f. Two (2) Model WARRANTY-BIN/DISP 3 year parts & labor warranty, standard
 - g. Two (2) (-161) 115v/60/1-ph, 1.6 amps, NEMA 5-15P, standard.

4. Services:
- a. Four (2) ¾" Ind Waste
 - b. Two (2) ½" Cold Water
 - c. Four (2) 120 Volt, 1 Phase
- 50) Item #50 Spare Number
- 51) Item #51 Merchandiser Refrigerator
- 1. Quantity: One (1)
 - 2. Manufacturer: True
 - 3. Model: GDM-12-HC~TSL01 Refrigerated Merchandiser, one-section, True standard look version 01, (3) shelves, (1) Low-E thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.0 amps, NEMA 5-15P, (depth does not include 1" for rear bumpers), cULus, UL EPH Classified, Made in USA'
 - a. One (1) 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
 - b. One (1) Self-contained refrigeration standard
 - c. One (1) Exterior: Black powder coated steel, standard
 - d. One (1) Interior: White aluminum, with white shelving, standar
 - e. One (1) Left door hinging
 - f. One (1) Lock factory installed, one door model
 - g. One (1) Sign, "Self-Serve" blue graphic in lieu of standard
 - h. Four (4) TrueFlex bottle organizer
 - i. One (1) Castors, 2-1/2"
4. Services:
- a. 120 Volt, 1 Phase
- 52) Item #51 Merchandiser Refrigerator
- 1. Quantity: One (1)
 - 2. Manufacturer: True
 - 3. Model: GDM-12F-HC~TSL01 Freezer Merchandiser, one-section, True standard look version 01, -10°F, (3) shelves, (1) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 4.5 amps, NEMA 5-15P, (depth does not include 1" for rear bumpers), cULus, UL EPH Classified, Made in USA.

- a. One (1) 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
 - b. One (1) Self-contained refrigeration standard
 - c. One (1) Exterior: Black powder coated steel
 - d. One (1) Interior: White aluminum, with white shelving, standard
 - e. One (1) Door hinged left standard
 - f. One (1) Lock factory installed, one door model
 - g. One (1) Sign, "Frozen Food" silver graphic in lieu of standard
 - h. One (1) Castors, 2-1/2"
4. Services:
- a. 120 Volt, 1 Phase

PART 3 - EXECUTION

3.01 SUPERVISION

- A. Foodservice Contractor (FSC) shall always have a competent supervisor present during progress of the Contractors work.
- B. Verify the site conditions prior to installation and notify the Architect and/ or CM/ GC. in writing, of unsatisfactory conditions for proper installation of foodservice equipment.
- C. Verify wall, column, door, window and ceiling locations and dimensions prior to approval of shop drawings. Fabrication and setting in place of custom equipment should not proceed until the dimensions and conditions have been coordinated with fabrication details.
- D. Verify that wall backing has been provided and is correct for wall supported equipment. Coordinate location for wall backing with CM/ GC. as required prior to installation of equipment.
- E. Verify that ventilation ducts are of the correct characteristics and in the required locations as indicated on foodservice plans.
- F. Verify that all utilities are available, of the correct characteristics and in the proper locations for final connections of the equipment.

3.02 EXISTING EQUIPMENT – NOT USED

3.03 ASSEMBLY AND SETTING IN PLACE

- A. Coordinate sequential setting in place and assembly of all equipment to ensure all utility connections are achieved.

- B. Coordinate work and cooperate with other trades working at site toward the orderly progress of the project.
- C. Keep premises free from accumulation of waste material and rubbish daily. Provide and maintain coverings or other appropriate protection for finished surfaces and other parts of equipment subject to damage during installation.
- D. All foodservice equipment shall be assembled and set in place in accordance with the manufacturer's instructions.
- E. Set non mobile items securely in place, level and adjust to the correct height. Anchor to finished floor and/ or wall where indicated and where required for sustained operation and use without shifting or dislocation. Conceal anchorages wherever possible.
- F. Complete field assembly joints by welding, bolting and gasketing, or similar methods as specified. Grind welds smooth and polish.
- G. Provide closure plates and strips where required as per health code requirements. The trim shall match the finish of adjacent equipment and finishes.
- H. Provide access holes and/or ferrules on equipment for piping, drains, electrical outlets, conduits, etc., as required to coordinate installation of kitchen and Foodservice equipment work of the other contractors on project.
- I. Provide sealants, Dow Corning 732 RTV or equal white and grey silicone equipment to make joints airtight, waterproof, vermin proof and sanitary per health code requirements. Wipe excess out of joint to fillet radius.
- J. Repair of all damage to premises as result of this installation, and removal of all debris left by those engaged in installation.
- K. Protect equipment from damage during construction and installation. Take proper precautions to protect counter tops and finished items.
- L. Provide factory supervision and/or factory authorized supervision for installation of items such as conveyors, flight dish machines, pulpers, etc.

3.04 CLEANING

- A. Upon completion of installation in foodservice areas, remove protective coverings on equipment.
- B. Collect any warranty cards and operation and maintenance manuals attached to or inside of equipment and submit them to CM/ GC as described in Section III, 3.5.
- C. Have all Foodservice equipment fixtures broom cleaned and ready for operation when the building is turned over to Owner. All sanitizing of equipment shall be completed by the Owner unless otherwise indicated.

3.05 ADJUSTMENT, TESTING AND TRAINING

- A. Commission, Test, and adjust equipment, controls, and safety devices to ensure proper working order and conditions.
- B. Repair or replace equipment which is found to be defective.
- C. When cleaning, testing, and adjusting have been completed, arrange for demonstration times at Owner's convenience, but during normal working hours. Demonstrations shall be done by competent, trained personnel, thoroughly familiar with the operation, techniques of usage, capacities, and maintenance of the equipment.

3.06 OPERATION AND MAINTENANCE MANUALS

- A. Commission, Test, and adjust equipment, controls, and safety devices to ensure proper working order and conditions. Repair or replace equipment which is found to be defective. When cleaning, testing, and adjusting have been completed, arrange for demonstration times at Owner's convenience, but during normal working hours. Demonstrations shall be done by competent, trained personnel, thoroughly familiar with the operation, techniques of usage, capacities, and maintenance of the equipment.

3.07 WARRANTY

- A. Equipment, parts, and labor under this contract shall be warranted for a period of one (1) calendar year from the date of final completion.
- B. Condensing units shall be further warranted on a prorated basis for an additional four- (4) years, exclusive of labor. Refrigeration warranties shall include replacement of refrigerant caused by a fault or leak in the system.

END OF SECTION 11 4000