

SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 GENERAL REQUIREMENTS

- A. Work of this Section shall conform to the requirements of the Contract Documents including drawings and general provisions of the Contract, General and Supplementary Conditions and Division 01 Specification Sections.

1.2 BIDS

- A. Unless otherwise noted, Kitchen Equipment Contractor (KEC) is a sub-contractor to the General Contractor (GC) and is to provide and install all items listed in this section and as detailed on food service drawings.
- B. Any denotation to specific trade responsibility (ie: Kitchen Equipment Contractor (KEC), Electrical Contractor (EC), Plumbing Contractor (PC), etc.) mentioned shall fall under the scope of the General Contractor (GC). The GC is responsible to hire all necessary sub-contractors.
- C. Raymond/ Raymond Associates is herein identified as the Food Service Consultant.
- D. Bids must be based on equipment of manufacturers specified; no substitution will be accepted after award of Contract.
- E. Substitutions: When a product or material is specified by name and or model number, as noted in these specifications, such specifications establishes the standard type and quality considered most satisfactory for the particular purpose in the building. The bid proposal therefore should be based thereon, so that all bidders bid under the same conditions. Another product or material of the same type that meets the requirements may be submitted for consideration as a substitute only under the following conditions:
 - 1. Requests for substitution must be submitted in writing at least ten (10) days before the date set for the receipt of bids for review and approval by the design professional. If the substitution is found to be equivalent, all bidders will be notified prior to the receipt of bids.
 - 2. In providing substitution requests, the bidder must prove equivalence of the substitution and furnish detailed specifications and catalog cuts or drawings. Failure to identify exceptions or deviations from equipment specified must be interpreted to indicate that the product offered complies with the specification in every respect.
- F. Owner, Architect and Food Service Consultant reserves right to waive any informality, or reject any or all bids and any parts thereof, or to accept that bid as a whole or part that in his judgment is for the best interest of Owner. All bids to have on Contractor's letterhead itemized cost of each item of equipment, otherwise bid will be rejected.

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- G. Custom fabrication, millwork, equipment, etc. must be built by a company continually in business for at least a 5-year period.
- H. Contract documents convey a method of construction for custom fabrication; however this may or may not be the appropriate method based on selected fabricators industry knowledge and standards. It will be the responsibility of the selected fabricator to interpret and apply appropriate methods of construction for full functionality of custom fabrication.

1.3 WORK INCLUDED

- A. KEC shall coordinate with other trades or sub-contractors in order that whole installation may result in the highest grade possible.
- B. KEC shall provide and install only such valves, traps, faucets, shut-offs, reducing pressure valves, relief valves and other specialty items required within equipment and as hereinafter specified.
- C. KEC shall make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or plumbing piping, etc.
- D. KEC shall stack and remove rubbish waste material, crating, etc., resulting from work and keep the premises clean at all times. Upon completion of the installation, thoroughly and finally clean all equipment ready for use.

1.4 POWER AVAILABLE

- A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph.
- B. Water Pressure: Typical Food Service Equipment range 25 to 90 PSI, if required, pressure reducing valves provided by Plumbing Contractor.
- C. Water Temperature(s):
 - 1. 110°-120° Fahrenheit max at hand washing sinks, work sinks and preparation sinks.
 - 2. 120°-140° Fahrenheit max at 3-compartment pot sink, dishwashers and hose reel assembly.
 - 3. 110°-120° Fahrenheit max at cooking equipment with faucet assembly.
- D. Gas Pressure: Typical Food Service Equipment range 5" W.C. to 10" W.C., if required, a gas pressure reducing valve at main feed, prior to equipment connection, to be provided by Plumbing Contractor.

1.5 GENERAL CHARACTERISTICS OF EQUIPMENT

- A. Electrically Operated
 - 1. Electrically operated equipment to be listed by Underwriters Labs., Inc.

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2. Motors: Up to and including 3/4 horsepower, shall be 120/60/1.
3. Motors: Over 3/4 horsepower, 208/60/3, unless otherwise indicated.
4. Ranges, food warmers, etc., over 2.0 kW, 208/60/1 or 208/60/3, unless otherwise indicated.
5. Electrically heated equipment, etc., 2.0 kW and under, 120/60/1.
6. 1 ph. electrical plug-in units with 3 wire cords; 3 wire cap.
7. 3 ph. electrical plug-in units with 4 wire cords; 4 wire cap.
8. Motor driven equipment: equipped with starting switch.
9. Motors: equipped with overload protection.
10. Wiring on fixtures, including operating switches and pilots, furnished by Kitchen Equipment Contractor.

- B. Submit in writing to Architect and Food Service Consultant for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.
- C. Punch holes for, and install hood and walk-in cooler/freezer lights and concealed conduits. The interconnection of same, including control switch, wiring, inter-wiring between sections, etc., by Electrical Contractor.

1.6 WORK EXCLUDED FROM THIS DIVISION

- A. The following work is to be performed by other trades or sub-contractors and is not the responsibility of the Kitchen Equipment Contractor. The GC is responsible to hire all necessary sub-contractors.

1. Electrical Contractor

- a. Make connections to all food service equipment as shown.
- b. Furnish disconnect switches.
- c. Interconnecting of all exhaust hood lights, switches, control packages, interfaces, etc. including inter-wiring between sections of exhaust hoods.
- d. Interconnecting of control switches as required on equipment shown, and all other components which come as part of any equipment shown on plan.
- e. Interconnecting of any equipment, including, but not limited to, walk-in coolers/freezers monitoring, exhaust hood monitoring and/ or fire protection monitoring with building management systems.
- f. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished.

2. Plumbing Contractor

- a. Make hot and cold water, waste and gas connections to all kitchen equipment shown, furnishing all necessary shut-offs, traps, backflow preventers, vacuum breakers, grease traps, drain line runs, etc.
- b. Install all faucets, pot fillers, filters and pressure regulators as furnished by Kitchen Equipment Contractor.
- c. Interconnecting of any and all other components that come as part of any other equipment shown.

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- d. Provide floor drains and floor sinks where shown and indirect piping to floor drains and floor sinks as indicated on drawings.
 - e. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished.
3. Ventilation Contractor
- a. Furnish size, shape and location of vent collars for exhaust hood and make connections to these collars.
4. General Contractor
- a. Provide and/or coordinate all work to the floors, walls and ceilings of the space.
 - b. Provide wall blocking where required and as indicated on food service drawings.

1.7 SUB-CONTRACTORS TO KITCHEN EQUIPMENT CONTRACTOR

- A. Fire Protection Contractor for the wet chemical protection system within exhaust hood systems only and Refrigeration Contractor for the remote refrigeration packages for walk-in coolers/ freezers, rack systems, etc. are typical sub-contractors to the Kitchen Equipment Contractor.
- B. KEC to provide the name and addresses of all sub-contractors furnished to Architect/Owner and Food Service Consultant at time of submitting shop drawings. Selection of sub-contractors must be approved by them; and if in their judgment any fail to prosecute work in strict accordance with drawings and contract, after due notice from Owner or his agent, shall discharge same, but this in no way releases Kitchen Equipment Contractor from his obligations and responsibility under the contract.
- C. Every sub-contractor bound by terms and provisions of the contract so far as applicable to his work. Nothing contained herein shall create any contractual relations between any sub-contractor and Owner.
- D. Kitchen Equipment Contractor fully responsible to Owner for acts and omissions of his/ her sub-contractors.

1.8 SHOP DRAWINGS, ETC.

- A. Immediately upon award of Contract and within 4 weeks, submit to Architect/Owner and Food Service Consultant, drawings for approval. Submit 1/4" scale rough-in drawings showing locations of plumbing and electrical connections with all requirements indicated at point of connection; use of a legend or numbered connection plan will be cause for drawing rejection. Prior to fabrication, submit to Architect for approval 1/2" scale shop drawings showing plan, elevations and isometric views covering all items of work. Drawings to show dimensions and details of construction, installation and relations to adjoining and related work where same requires cutting or close fitting. Show reinforcement, anchorage, etc., required for complete installation. After correction and approval of above, submit sets for record, then afterwards as many additional copies as required by client.

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- B. Submit in same manner as above, drawings showing masonry bases, depressed floors, positions of walls, requirements for ceiling hangers, wall blocking, and any other special conditions necessary for complete and correct correlation of various trades for satisfactory installation of all equipment shown on drawings.
- C. Manufacturer's names, cuts, descriptive data, analysis of tests, rated capacities and other information necessary for approval of standard manufactured articles and equipment furnished to Architect/Owner and Food Service Consultant for approval before ordering or purchasing. This submission made in same manner as above. All cuts marked with item number, mechanical characteristics, accessories furnished and bound in folders.

1.9 GENERAL

- A. No machine or equipment acceptable from any manufacturer not having had equipment of approximately the same type and design as that specified operating successfully for at least 5 years. Machines installed for test purposes shall not come within the category of successful commercial operation.
- B. Architect/Owner and/or Food Service Consultant privileged to inspect material and fabrication at Kitchen Equipment Contractor's or its sub-contractors factory at any time.
- C. Before proceeding with shop work, Kitchen Equipment Contractor to verify all measurements at premises. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, Kitchen Equipment Contractor shall consider work requirements of other trades and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining work.
- D. Kitchen Equipment Contractor responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by Architect/Owner.
- E. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field measurements.
- F. Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, drainboards, etc., to be constructed of a single sheet of metal. Where size of equipment requires more than 1 sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.
- G. Appliances of rigid construction free from objectionable vibration and quiet in operation.
- H. Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.

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- I. Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity.
- J. Motors drip-proof, splash-proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.
- K. It is the responsibility of the Kitchen Equipment Contractor to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide stainless steel cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated.

1.10 STAINLESS STEEL (S.S.)

- A. Where S.S. is specified, it shall be Type 304, nickel bearing iron alloy, containing approximately 17.0% to 19% chromium, 8% to 10% nickel, not more than 0.2% carbon, and not more than 2.0% of other alloying elements; designed being austenitic (non-magnetic).
- B. S.S. free from scale with all surfaces polished to a high commercial finish. All welding and exposed welds hereinafter specified, must be ground down and polished smooth to a #4 finish so that no evidence of welding will appear. Unexposed welds on underside of counter or tables ground smooth and treated with an acid solution to remove weld discoloration and oxidization and to arrest corrosion.
- C. Undersides of all counters, work tables, sinks, drain boards, etc., after fabrication, to have one (1) heavy coat of sound deadening material applied as allowed by local codes.
- D. Gauges for sheet iron and sheet metal, U.S. Standard.
- E. Rivets, welds, bolts, screws, nuts and washers to be steel except where brass or S.S. is fastened, in which case they shall be brass or S.S., respectively. Where dissimilar metals are fastened, welds, bolts, rivets, screws, nuts and washers, highest grade metal. Spacing and extent of welds, rivets, bolts and screws such as to insure suitable fastening and prevent bulging of metals fastened.

1.11 SANITATION

- A. All custom built equipment constructed in accordance with standard No. 2, 4 & 7 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by N.S.F. and carry their stamp of approval. Kitchen Equipment Contractor must have "Registered" numbered seal of N.S.F. approval.

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1.12 OPERATING INSTRUCTIONS

- A. Kitchen Equipment Contractor shall leave all items of equipment in good, operating condition and furnish the services of a "qualified" competent manufacturer's representative to instruct Owner's employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.
- B. Kitchen Equipment Contractor shall be responsible for scheduling of equipment demonstrations and/or training and shall provide a detailed list of expected dates, times and manufacturer's representative to be present (in attendance) for each piece of equipment.
- C. Kitchen Equipment Contractor or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period.

1.13 SAMPLES

- A. After Award of Contract, when requested, Kitchen Equipment Contractor shall supply Architect with samples of fabricated equipment, such as corner of table with a rolled or inverted "V" edge, corner of dish table, overshef, drawer assembly, table leg with foot and gusset, or as specifically requested.

1.14 GUARANTEE

- A. Kitchen Equipment Contractor shall guarantee, as part of the bid and/or contract, workmanship, material and equipment for a period of 1 year from date of equipment final install and project turnover to Owner, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period.
- B. Manufacturer's operation and maintenance manuals on equipment, etc., turned over to the Owner in duplicate, bound in a folder and marked accordingly.

1.15 EQUIPMENT CONSTRUCTION AND STANDARDS

- A. Where initials S.S. are used, they refer to "stainless steel;" C.P. refers to "chrome plated;" N.I.C. refers to "not in contract;" G.I. refers to "galvanized iron;" F.D. refers to "floor drain", and F.S. refers to "floor sink."

1.16 WASTES AND OVERFLOWS

- A. Sinks to have the following waste and overflow assemblies:
 - 1. For 1-1/2" NPT: Fisher model 74043 or approved alternate. Lever handle waste outlet with overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with flat strainer, 12 gpm max flow rate, stainless steel lever handle with ball, overflow head with stainless steel faceplate and chrome plated cast red brass drain body.

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2. For 2" NPT: Fisher model 74043 or approved alternate. Lever handle waste outlet with overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with flat strainer, 12 gpm max flow rate, stainless steel lever handle with ball, overflow head with stainless steel faceplate and chrome plated cast red brass drain body.

1.17 WATER INLET LOCATION

- A. Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same to prevent such siphoning.
- B. All faucets furnished by Kitchen Equipment Contractor as specified. Traps furnished by Plumbing Contractor.

1.18 PITCH AND DRAINAGE

- A. Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

1.19 SINKS

- A. #14 gauge S.S. interior corners rounded to 1" radius horizontally and vertically, forming a cove in bottom. All joints butt edged. Sink sizes given, inside measurements.
- B. Bottom of each compartment creased to center and fitted with a rotary drain as described in section 1.16, hereinbefore specified. Waste lever not to protrude beyond body of sink. Sinks to have overflows installed by Kitchen Equipment Contractor.
- C. Overflow to consist of 1-1/2" chrome plated brass strainer plate, fitted in back of each compartment at proper level directly connected to waste outlet with 1-1/2" chrome plated brass pipe.
- D. Back of sink extended integrally approximately 12" above working level, back 2-1/4" on 45° angle towards rear and then flanged down 1" and punched to accommodate faucets.
- E. Front and both ends, unless otherwise specified and shown, finished on top edge, 3" above working level, with 1-1/2" diameter, 180° welded integral roll. Exterior corners rounded to a 2-1/2" radius, all integrally welded.
- F. Sinks and drainboards finished on front and back edges only and left with straight edge on ends, so that drainboards may be welded thereto, forming integral units with top edge of rolled rim curbing formed on one horizontal plane across front to unit though surfaces of drainboards pitched to sinks.

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- G. Multiple compartment sinks divided with double wall #14 gauge S.S. partitions, all corners rounded same as corners in sinks, continuously welded in place.
- H. Back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments.

1.20 SINK BOWL BUILT INTO TABLE TOP

- A. Sink constructed integral with table top #14 gauge S.S. having all interior corners coved vertically and horizontally forming a cove in bottom. To have overflow, lever waste outlet, etc..., as hereinbefore specified for sinks in spec section 1.19.
- B. All joints butt edged and welded, ground and polished, so that no evidence of welding will appear. All sink sizes inside measurements. Table top where shown, punched to receive deck type combination faucets, provided by Kitchen Equipment Contractor.

1.21 FAUCET AND BASKET DRAIN ASSEMBLY

- A. Sinks to have the following faucet assemblies:
 - 1. 3-Compartment Sink, Potwash:
 - a. 1 ea. Fisher model 74306 or approved alternate. Pre-Rinse assembly with 1.3 gpm flow rate or less, splash/ wall mount, 8" centers, add-on faucet 12" stainless steel tubular swing spout with 4" wrist blade handles, 36" flexible gooseneck hose with spray head, stainless steel spring with wall bracket, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Deck mount assembly model 75485.
 - b. 1 ea. Fisher model 60798 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Deck mount assembly model 57665.
 - 2. 2-Compartment Sink, Preparation:
 - a. 1 ea. Fisher model 57665 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 60798.
 - 3. Work Sink (Built-in, Welded-In):
 - a. 1 ea. Fisher model 57665 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 60798.

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4. Hand Sink:

- a. 1 ea. Fisher model 58696 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 4" centers, 6" stainless steel swivel gooseneck spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 62650.
- B. All plumbing fixtures shall be certified CSA, ASME A112.18.1/CSA B125.1, AB1953/HSC 116875, Vermont Bill S152, NSF/ANSI 61 sec 9, annex F and G, NSF/ANSI 372 low lead content, ASTM F2324.

1.22 DRAINBOARDS

- A. #14 gauge S.S. full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180° roll, unless otherwise specified.
- B. Drainboards continuously welded to sinks.
- C. Drainboards 30" long or less shall have 1-1/2" #16 gauge S.S. tubular braces secured at underside near front and welded to S.S. gusset at leg anchor. All others to have legs and cross bracing with full length and width undershelf as specified for tables.

1.23 TABLES WITH S.S. TOPS

- A. Tops of #14 gauge S.S. 1 piece construction with all edges turned down into 2" integral 180° roll with all corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.
- B. Table tops thoroughly cross braced with 4" x 1" S.S. channel stiffeners #14 gauge welded to underside. All cross braces spaced not over 24" on center.
- C. Table tops adjoining walls or adjacent equipment carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coved to 1" radius. Where backsplash is exposed, it shall have finished S.S. back.
- D. It is the responsibility of the K.E.C. to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide S.S. cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated, if required.

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1.24 LEGS AND CROSSRAILS

- A. 1-5/8" O.D. #14 gauge S.S. tubular-type with S.S. bullet shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot.
- B. Tops of legs attached to enclosed conical gussets of heavy gauge S.S. Gussets welded to #14 gauge S.S. 4" x 1" channels to underside on which they appear. Crossrails 1-1/2" O.D. #14 gauge S.S. coped and welded to legs approximately 10" A.F.F. or as specified.

1.25 OVERSHELF - TABLE TYPE

- A. #16 gauge polished S.S. with all edges turned down and finished in a 1-1/2" diameter 180° roll - corners bullnosed, welded 1 piece construction.
- B. Shelves supported by 1" O.D. #14 gauge S.S. tubular uprights, tapered at top and flared at bottom, secured to table top with concealed inner tie rods, bolts and nuts. Uprights spaced approximately 42" on center not to interfere with table top proper. When uprights are located in other areas in addition to each end of table then they shall be cantilevered.

1.26 OVERSHELF - WALL TYPE

- A. #16 gauge polished S.S. with back edge turned up 2", remaining ends turned down in 1-1/2" diameter 180° roll with corners bullnosed welded, ground and polished.
- B. Shelves supported by #12 gauge S.S. cantilever brackets. Shelf spaced 1" from walls when in place and secured to same with C.P. toggle bolts. Undersides secured to brackets with concealed welded studs, nuts and washers. Brackets spaced approximately 42" on center.

1.27 UNDERSHELVES

- A. #16 gauge polished S.S. full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit contour of legs and fitted to same in neat, workmanlike manner to eliminate unsanitary crevices, fully welded, ground and polished.
- B. Undershelves reinforced on underside with welded 4" x 1" longitudinal channels of #14 gauge S.S. where applicable. All signs of welding on shelf surface removed.

1.28 DRAWERS

- A. Of #18 gauge S.S. all interior corners coved to a 1" radius both vertically and horizontally. All welds ground and polished to a uniform finish.

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- B. Front of #14 gauge polished S.S. and will extend on both sides of drawer body to conceal slides, corners welded, ground and polished. Space between drawer front and body fully enclosed at bottom, back and both sides by means of a #20 gauge S.S. filler, spot welded to drawer front and body, to provide a fully sealed, vermin-proof enclosure. Drawer front provided with a 5" C.H.G. # P46-1010 S.S. pull handle fastened in place by means of a concealed screws.
- C. Drawer slides of #14 gauge S.S. fitted with 4 case hardened ball bearing rollers. Track attached to drawer is to have upper edge channel shaped to fit contour of roller rim to provide a positive drawer guide and prevent jarring. This drawer track firmly spot-welded to body. Outer track provided with auto stops to lock without the use of tools.
- D. Where specified, drawer provided with removable synthetic carving board. Carving board is to slide into enclosure under drawer made of #14 gauge S.S. and extending across underside of carving board, with both sides turned up and welded to slide assembly. The 2 sides provided with #14 gauge S.S. angles with stops at rear fastened in place 1/8" above top surface of carving board to provide guide and storage compartment when carving board is not in use. Carving board is to measure approximately 21" x 21" x 1" thick.
- E. Tool drawer 20" x 20" x 5" deep, bread drawer 20" x 20" x 10" deep. All drawers to have 4 pin paracentric keyed-alike built-in locks same as sliding and hinged doors. C.P. where exposed.

1.29 NOT USED

1.30 EXHAUST HOOD

- A. Exhaust Hood material, construction, etc. to be in conformance with IMC section 507.
- B. Dimensions approximately as shown on contract drawings and mounted at 80" A.F.F. to underside of hood. Final dimensions to be determined in field by Kitchen Equipment Contractor.
- C. Proper anchorages, etc..., installed in ceiling joists, slab, etc..., by Kitchen Equipment Contractor prior to final finish of ceiling.
- D. Body of #18 gauge stainless steel front, back and sides; straight as indicated on contract drawings. All joints to be flush welded. Where field joints occur, provide a pair of transverse frames, butted together and securely fastened following contour of hood structure.
- E. Bottom rim of hood attached to channel of #14 gauge STAINLESS STEEL with mitered welded corners and butted field joints. Cross section inside of channel to measure approximately 2-1/2" horizontally, flanged upward tightly against interior lining of hood.
- F. Above dishwashing machine, kettles and steamers or non-grease producing equipment, hood provided with sloped baffle at back arranged at 45° angle of #18 gauge stainless steel. Baffles to have sliding dampers of #16 gauge stainless steel mounted in #14 gauge stainless steel channel tracks. Each damper to have stainless steel handle fastened with concealed bolts.

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- G. Above ranges, ovens, fryers, griddles, etc. or grease producing equipment, hood provided with built-in filters at back extending full length and arranged at an angle of 45° easily removable without use of tools. Filters to be approximately 20" x 20" x 2" thick, of STAINLESS STEEL and expanded metal construction or as further indicated on contract drawings. Filters set into #14 gauge STAINLESS STEEL filter frame, bottom of which is integrally installed with back of hood and grease gutter for easy cleaning. Quantity and size of openings in plenum chamber as indicated in contract documents.
 - H. Hood(s) provided with STAINLESS STEEL hanger brackets, welded to top of hood, spaced not more than 36" on center.
 - I. Section of hood below ceiling or soffit, enclosed with vertical facing of #18 gauge STAINLESS STEEL. Panels not to exceed 36" in width, easily removable where required, provided with recessed finger grip or similar. Where panels meet at vertical joints flanged inward 1" to form a hairline joint. Channel extended 2" beyond perimeter of hood and provided with concealed full length angle member of 2" x 2" x 3/16" G.I. with clips for bolting to hanger angles, spaced approximately 36" on center. Hanger angles attached to 2" x 2" x 3/16" angle frame fastened to ceiling slab. Panels held in place at ceiling with 2" x 2" x 1/8" STAINLESS STEEL angle trim all around.
 - J. Hood(s) provided with recessed or flush vapor-proof LED light fixtures, approximately 12" X 12" style or 48" strip style, pre-mounted by manufacturer. Light fixture with bulb(s), as provided by specified exhaust hood manufacturer, refer to Part 2 Products. All wiring and interconnections by Electrical Contractor.
 - K. All exhaust hood controls, switches, etc... to be mounted @ 48" AFF. This is to be the maximum height allowed.
 - L. All wiring and interconnections for controls, switches, fans, solenoid, shunt trips, etc... by Electrical Contractor. This includes any requirements to and from remote panels, switches and control packages.
 - M. Must be tested and comply with the most current codes (or per local jurisdiction) UL-710, International Mechanical Code (IMC), and NFPA 96.
- 1.31 NOT USED
- 1.32 FIRE PROTECTION SYSTEM
- A. The system shall be a pre-engineered cartridge-operated type R-102 system utilizing Liquid Ansulx agent, with a Fixed Nozzle distribution network. It shall be furnished and installed in compliance with UL Standard 1254, UL Standard 300, NFPA 96-2008 and any prevailing statutes or codes including automatic shut-down of all cooking appliances per code section 44 of NFPA 17A-27-2002.
 - B. System to provide connection to building Fire Alarm System per NFPA 17A; Section 3-2.1.5.

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- C. Fire protection remote pull stations mounted @ 48" AFF, located 10 ft. minimum to 20 ft. maximum from exhaust hood(s).
- D. The extinguishing agent shall be a specifically formulated aqueous solution of organic salts contained in a S.S. tank with 3 gallons minimum capacity, and able to withstand test pressure of 330 PSI. A welded S.S. bracket shall be provided for mounting the tank.
- E. The regulator releases mechanism shall be capable of providing sufficient expellant gas to discharge enough agent to meet the minimum nozzle discharge requirements. The mechanism shall have a visual indicator of "fired" condition. This mechanism shall be capable of being operated by fusible link detection, remote manual release and local manual release. The mechanism should be housed in a S.S. enclosure with cover containing identifications thereon.
- F. Each discharge nozzle to be listed with UL approval for placement and size. Each nozzle shall have a rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up. All exposed piping to be chrome plated finish, and there shall be no exposed threads.
- G. Kitchen Equipment Contractor to furnish mechanical (electrical) gas valve, up to 3" in size and coordinate the install/provisions to shut-off all fuel supplies to all cooking appliances beneath Type I exhaust hood upon activation of system. If electrical gas valve is to be utilized, Kitchen Equipment Contractor to furnish reset relay push button.

It is the responsibility of the Plumbing Contractor to install, coordinate and make any provisions necessary for complete operation of gas valve.

It is the responsibility of the Electrical Contractor to furnish and install electrical wiring, relays, etc... and make any provisions necessary for complete operation of gas valve. In addition, Electrical Contractor to furnish and install automatic equipment necessary to shut-off all electric beneath Type I exhaust hood upon activation of system.

- H. Kitchen Equipment Contractor to furnish and install a Class K Fire Extinguisher, dedicated to each room where a Type I exhaust hood is installed.
- I. Upon completion of installation, the installer to perform a wet chemical test or at the time of the test, the authority having jurisdiction may allow the Contractor to use flushing concentrate and water solution. However, whichever is permitted, it must be in compliance with Code. This test shall activate the entire system, except the agent supply tank, which will be substituted by the test tank of like pressure and size. Following a satisfactory test, the original tank shall be replaced. The system shall then be certified to be in working order and all authorities shall be so advised in writing. Provide Owner with copies of all satisfaction/acceptance tests.
- J. The system to be furnished and installed by a factory distributor in accordance with the manufacturer's instructions. This shall include mounting of the system units, manual releases, nozzles, actuating devices, and the running of all pipe and control tubing applicable to the R-102 system. If and when requested, submittal drawings concerning the fire system shall have affixed the seal and signature of a licensed engineer for the State in which they are to be installed. A 1-year service contract and maintenance program to be provided.

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- K. Kitchen Equipment Contractor is required to submit a copy of the hood suppression system shop drawing to the local authority having jurisdiction for approval, as well as submission to the Architect. In addition, shop drawings when submitted, must be signed and sealed by an engineer licensed to practice in the State where the system is to be installed.

1.33 DISH TABLES - SOILED AND CLEAN

- A. #14 gauge polished S.S. with exposed edges finished in 3" high curbing with a 1-1/2" diameter, 180° rolled trim at top, corners bullnosed, welded. Where adjacent to wall, top carried up 12" integrally at top and ends. All joints in top welded and free of buckles and weld marks. When applicable, where top (also raised back), adjoins dishwashing machine, same flanged down 1" into machine and secured water tight, backsplash in this area brought forward diagonally to machine to form a baffle. Tops thoroughly cross braced with 4" x 1" channel stiffeners of #14 gauge S.S. and welded to underside. Cross bracing approximately 24" on center, running front to back. All corners in top rounded to 1" radius, vertically and horizontally.

1.34 NOT USED

1.35 NOT USED

1.36 PRE-WASH SINK

- A. Approximately 21" x 21" x 7" deep, of #14 gauge S.S. integrally welded to table top, forming an integral unit with same. Sink bowl identical to that specified for sink built into table top including basket drain assembly with built-in overflow, etc. Sink pitched to a 2" IPS C.P. brass "lever" waste outlet and fitted with a #18 gauge S.S. snug fitting basket approximately 19" x 19" x 6" deep, with continuous perforation and reinforced top edges and 4 sides. Basket of all welded construction mounted on 2" high S.S. feet.
- B. Top of pre-wash sink fitted with S.S. guide for dish racks. Guide of 1-1/2" x 1-1/2" x #12 gauge S.S. angles with ends flared out to facilitate easy movement of racks. Guide welded to cross angles of same material, thus forming a removable frame. Dish table backsplash (unless otherwise specified and shown) in area where pre-wash sink is located, provided with stainless steel pre-rinse unit; includes wall bracket, shortened riser pipe to 16", add on faucet with 12" swing spout, nipples, elbows, backflow preventer mounted on pre rinse unit, mixing faucet with S.S. seats and check valve stems to prevent cross flow, EPAAct 2005 certified.

1.37 SCRAP HOPPER

- A. Where shown, soiled dish table fitted integral, fully welded hopper, approximately 6" in diameter with 3/4" high raised rim opening.

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1.38 NOT USED

1.39 NOT USED

1.40 NOT USED

1.41 HOT FOOD SECTION

- A. Top #14 gauge polished S.S. integral and continuous with counter and top, provided with 12" x 20" openings as shown.
- B. Each opening to have #14 gauge S.S. well measuring approximately 6-1/2" deep. Where top is flanged down into well, fitted with a breaker strip on 4 sides of opening. When and where food wells are used with drains, all drains are to be interpipied with 1-1/2" C.P. or S.S. piping by Kitchen Equipment Contractor, and extended to common point near floor drain for Plumbing Contractor to make indirect waste connections. Kitchen Equipment Contractor to furnish and install C.P. or S.S. shut-off valve extending for easy access.
- C. Each well heated as hereinafter specified, dry-moist type electric heater with individual thermostatic control and pilot light. Thermostat dials and pilot lights attached on attendant's side recessed into a panel installed inside of plate shelf areas or apron mounted as shown. All electric food wells connected to a common heavy toggle switch. Wiring concealed.
- D. Food wells to have bottom of housing fitted with sectional removable #16 gauge G.I. bottoms for access to wiring and elements. Counter base under hot food section to be lined with #18 gauge S.S.
- E. Each hot food section provided with the following #20 gauge Polar Ware Classic Anti-Jam inserts and covers: two S12104 pans with two 1/2 size lift-off covers and provide one dome-type 12" x 20" lift-off cover for each opening; two S12106 pans, three S12066 pans, four S20124 pans; four S12102 pans, four S20122 pans.

1.42 COLD PAN

- A. Of size and shape shown, approximately 20" wide, of length as shown on plan, 6" deep in the clear, unless otherwise indicated, constructed in accordance with NSF #7, integrally constructed into counter and top. To have sectional #18 gauge S.S. perforated false bottom in sections not over 18" wide, 1/2" channel edge on 4 sides. Interior lining to have all corners rounded to 1" radius vertically and horizontally, of #14 gauge S.S. all joints and crevices welded. Where cold pan is used as a salad bar, same to be 8" deep in the clear unless otherwise indicated.
- B. Insulation in all 4 sides and bottom of unit 2" thick polyurethane or equal. Refrigeration coils copper 1/2" O.D. and 3" on center, sweated to underside and embedded in insulation. Provide a copper tubular refrigeration coil, further sealed with hydrolene. Coils connected to compressor

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hereinafter specified, and shall have liquid line with solenoid valve and thermostat for control, provide a shut-off valve in liquid line ready and accessible to disengage same when required.

- C. Exterior sheathing of #18 gauge S.S. bottom pitched and fitted with a 1-1/2" drain outlet with threaded connection plumbing. Plumbing Contractor to extend drain line so as to flow into adjacent floor drain. Joint between top of cold pan and turned down edge of counter top provided with breaker strip around full perimeter of opening.
- D. Where shown, space under counter provided for installation of compressor. This section fitted with removable #18 gauge S.S. grill on attendant's side. Shall have not less than 75% rectangular perforation. Counter front panel and/or sides where possible in way of compressor housing louvered. Interior of housing reinforced with horizontal and vertical framework of 1 1/2" x 1-1/2" x 1/8" angle having all joints welded. Lower frame provided with #14 gauge channel stiffeners welded in place and fitted with rubber cushions. Channel spaced to properly support condensing unit. Housing approximately 24" left to right to properly admit compressors.
- E. Refrigeration coils connected to condensing unit, size as indicated on plan, air cooled, furnished complete with all necessary copper tubing, thermostatic control valves dehydrators, expansion valves, sight glass, etc., to make a complete working unit with warranty and free service, guarantee for 1 year. Compressor connected to coils of cold pan in a satisfactory and operating manner. Compressor, etc., internally wired. Provide push button switch with pilot lite recessed in adjacent section in apron above housing to turn on/off cold pan as required.

1.43 NOT USED

1.44 TRAY SLIDE

- A. Of size and shape, as hereinafter specified and/or shown on contract drawings. Installed where shown, 12" wide, #14 gauge S.S. construction or in strict accordance to that as detailed on drawings.
- B. In general, unit mounted on #12 gauge S.S. ornamental type brackets secured to front trim of counter in a concealed manner with welded concealed studs. Back edge of turned up section made to fit tight with turned down front section of counter top and definitely free of voids, cracks and unsanitary joints.

1.45 NOT USED

1.46 NOT USED

1.47 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE

- A. Top of #14 gauge polished S.S. finished 1/2" above working level with 2" diameter 180° roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 6"

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(or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.

- B. Cabinet below top to have #18 gauge S.S. enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of S.S. 1-1/2" x 1-1/2" x 1/8" angle with cross braces not more than 18" on center. Framework of all welded construction and intermediate shelves in cabinet of #16 gauge S.S. turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of #16 gauge S.S. channel stiffeners spaced on not more than 24" on center. Mounted on 6" S.S. adjustable legs, or as hereinbefore shown and specified.

1.48 NOT USED

1.49 DOORS

- A. Whether sliding or hinged type, not less than 1/2" thick overall, double paneled having 3/8" sound-deadening material between #16 gauge S.S. front and #18 gauge S.S. back, reinforced between panels by wide channels, running height of door and made of same material. Panels jointed with continuous welding. Doors and vent openings to have back panel boxed around vent opening and welded to front panel. Doors dust proof and entire front face without seams or joints.
- B. Sliding doors mounted on ball bearing type rollers, sliding in dust proof #14 gauge S.S. tracks overhead, fastened so as to eliminate vibration and jarring when doors are rolled. Doors fitted with limit stops. Bottom guide of #14 gauge S.S. for doors, open and flat, lining up with lower shelf of cabinet - slots so arranged that crumbs or dirt accumulating in the cabinet will drop to the floor when cabinet is cleaned. Recessed handles solid material, not stamped, of S.S. welded to front panel. Finger grips of ample depth to comfortably pull the door. Doors provided with keyed-alike S.S. faced cylinder locks, built-in flush.
- C. Hinged type doors flush fitting, unless otherwise specified, resting tightly against rabbetted frame. Hinged doors provided with Klein Model #Y-48 (or approved equal) keyed-alike S.S. faced cylinder locks with Model #12230-SM (or approved equal) handles. In case of pair of doors, each individually controlled as outlined and is to close against rubber bumpers.
- D. Outer edges smooth, free from burrs, projections and fins. Excess welded metal removed by precision grinding and polishing.

1.50 REFRIGERATORS AND REFRIGERATION UNITS

- A. Reach-in refrigerators, freezers, and refrigerated units, as shown unless otherwise specified, furnished by Kitchen Equipment Contractor. They shall meet all requirements as set forth for individual item number and complete with self-contained or remote compressors and motors. Cooling coils blower type, unless otherwise called for, provided with initial charge of approved CFC free refrigerant. Plumbing Contractor responsible for extending refrigerator drain line,

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where required, to spill into adjacent floor drain in approved manner. Extended drain line not less than 3/4" I.D. and C.P. or S.S. tubing.

- B. All refrigerated equipment, refrigerators and freezers, whether walk-in or reach-in, started and adjusted to maintain required temperatures, charged with approved refrigerant as required.
- C. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks. Kitchen Equipment Contractor must request this at time of placing order to avoid correction at a later date at Kitchen Equipment Contractor's expense.
- D. Kitchen Equipment Contractor to provide 1 year's free service for all types of refrigerators and refrigeration equipment. Service to include all compressors, unit coolers, controls, etc., to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing at no additional cost to Owner. Additionally, five (5) year warranty provided on all compressors, parts only or replacement.

1.51 NOT USED

1.52 NOT USED

PART 2 - PRODUCTS

ITEM #1 FIRE EXTINGUISHER, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model K-CLASS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Wet chemical type, Ansulex low pH agent
- 1 ea. 2.5 Gallon tank
- 1 ea. Wall bracket
- 1 ea. Rechargeable
- Wall backing by General Contractor

Or as manufactured by Caddy or Accurex.

ITEM #2 ADA HAND SINK, WALL MTND. – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model ADA-WS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- ADA Compliant
- 1 ea. Electronic faucet, gooseneck
- 1 ea. Soap dispenser
- 1 ea. Towel dispenser

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- 1 ea. Left and right splash guards
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #3 FILTER SYSTEM FOR ITEM #4 – QTY. AS PER PLAN & SCHEDULE

Existing to remain Model Everpure EV9324-02. Item to remain in place, installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- For use with Item #4, Ice Machine

ITEM #4 ICE MACHINE, COMPRESSED STYLE – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Manitowoc Model ID0302A-161. Item to remain in place, installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #5 ICE BIN – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Manitowoc Model B570. Item to remain in place, installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #6 CHILLER/ FREEZER, BLAST – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, NEMA L15-20P
- All utility requirements to be verified by K.E.C.

ITEM #7 SPARE NUMBER

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ITEM #8 WASHER/ DRYER, STACKED, ELEC. – QTY. AS PER PLAN & SCHEDULE

Unimac Model UTEE5ASP. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/240/1, Hardwired
- Electrical: 120/1, NEMA 5-15P
- 1 ea. Stacked unit
- 1 ea. Front loading
- 1 ea. Front mounted controls
- 1 ea. Venting to outside by G.C.
- All necessary components for proper installation and operation

Or as manufactured by Asko or Speed Queen.

ITEM #9 WORK TABLE, PORTABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WT-3048. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 1 ea. Work drawer assembly with removable cutting board
- Stainless steel undershelf, removable
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #10 HEATED CABINET(S), PORTABLE – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Vulcan Model VHFA18. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-20P
- All utility requirements to be verified by K.E.C.

ITEM #11 FILTER SYSTEM FOR ITEM #41 – QTY. AS PER PLAN & SCHEDULE

Market Forge Model TRUH2O. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- For use with Item #41, Convection Steamer
- 1 ea. Set of replacement filters
- Wall backing by General Contractor

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Or as manufactured by Everpure or Pentair.

ITEM #12 CABINET, HEATED, PASS-THRU – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Traulsen Model RHT132WPTFHS. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/208/1, NEMA L14-20P
- All utility requirements to be verified by K.E.C.

ITEM #13 WORK TABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WT-3096. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 2 ea. Work drawer assembly with removable cutting board
- Stainless steel undershelf, removable
- Stainless steel legs, 6" adjustable

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #14 SPARE NUMBER

ITEM #15 REFRIGERATOR, PASS-THRU – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Traulsen Model RHT132WUT-FHS. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA L5-20P
- All utility requirements to be verified by K.E.C.

ITEM #16 CASHIER COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 2-CD. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect

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- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Network Connection Port
- 1 ea. Stainless steel tubular foot rest, TFR
- 1 ea. Duplex receptacle mounted in apron, S.S. cover plates, DOUT
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #17 FLAT TOP COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 2-ST. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Open under storage with shelf, ROU
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #18 COLD FOOD COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 3-BCM. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. 8" Stainless steel cutting board, SCB
- 2 ea. Filler panels FLP, where counters meet
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

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ITEM #19 FOOD PROTECTOR(S), ADJUSTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model CG. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Gearless adjustment brackets
- LED Strip lights mounted to posts, concealed wiring
- LED Light mounting clips for extended lengths, as required
- 1" Tubular stainless steel posts
- Extend 20" above counter top, overall height
- Anchored below to counter frame for rigidity
- Stainless steel sleeve post extends thru counter top
- 3/8" Tempered glass, horizontal/vertical surfaces

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #20 FLAT TOP COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 2-ST. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Open under storage with shelf, ROU
- 1 ea. Duplex receptacle mounted in apron, S.S. cover plates, DOUT
 - Wired with cord/plug
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #21 SPARE NUMBER

ITEM #22 HOT FOOD COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 4-HF. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

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- Electrical: 208/1, NEMA 6-30P
- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Bottom accessible elements
- 1 ea. 8" Stainless steel cutting board, SCB
- 2 ea. Filler panels FLP, where counters meet
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #23 FOOD PROTECTOR(S), ADJUSTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model CG. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Gearless adjustment brackets
- LED Strip lights mounted to posts, concealed wiring
- LED Light mounting clips for extended lengths, as required
- 1" Tubular stainless steel posts
- Extend 20" above counter top, overall height
- Anchored below to counter frame for rigidity
- Stainless steel sleeve post extends thru counter top
- 3/8" Tempered glass, horizontal/vertical surfaces

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #24 MILK COOLER – QTY. AS PER PLAN & SCHEDULE

Beverage Air Model SMF34HC-1-S. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Self-contained, forced air refrigeration
- 1 ea. Single access operation
- 1 ea. Three year parts warranty
- 1 ea. Three year labor warranty
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Continental Refrigerator or True Mfg.

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ITEM #25 DISPENSER, SELF-LEVELING TRAY – QTY. AS PER PLAN & SCHEDULE

Piper Products Model PT/1014MO. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Verify tray size prior to ordering
- 1 ea. 4" Polyurethane casters with brakes, Y4

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #26 HAND SINK, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Electronic faucet, gooseneck
- 1 ea. Soap dispenser
- 1 ea. Towel dispenser
- 1 ea. Left and right splash guards
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #27 EXHAUST HOOD, CONTROL PANEL – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Included as part of Item #48, Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #28 SPARE NUMBER

ITEM #29 FIRE PROTECTION SYSTEM – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model UL-300 (R-102). Unit to be installed where shown on drawing in strict accordance to that described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Provide connection to building Fire Alarm System
- 1 ea. Mechanical Gas valve, up to 3", size to be verified
 - Provide add/ alternate for electric gas valve
- 1 ea. Reset Relay Push Button
 - Only required with use of electric gas valve

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- For the protection of equipment beneath Exhaust Hood, Item #48

Or as manufactured by Caddy or Accurex.

ITEM #30 HAND SINK, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Electronic faucet, gooseneck
- 1 ea. Soap dispenser
- 1 ea. Towel dispenser
- 1 ea. Left and right splash guards
- 1 ea. Emergency Eye Wash Unit, EW-S
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #31 CLEAN DISH TABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model SCDT-72. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Stainless steel tubular crossrails, side / rear

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #32 WAREWASHER, DOOR TYPE, VENTLESS – QTY. AS PER PLAN & SCHEDULE

Hobart Model AM15VLT. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired
- 1 ea. Single point electrical connection
- 1 ea. Corner design application
- 1 ea. Pressure regulator
- 3 ea. Peg racks
- 3 ea. Combination racks
- 3 ea. Vollrath Traex sheet pan racks, TR23
- 1 ea. Built-in hot water booster, 70° rise
- 1 ea. Detergent/rinse aid pumps
- 1 ea. Drain tempering kit
- 1 ea. Ventless exhaust type

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- 1 ea. Tall chamber
- Flanged feet bolted to floor

Or as manufactured by Champion or Meiko.

ITEM #33 PRE-WASH SINK, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Built-in pre-wash sink, 21" L x 21" W x 7" D
- 1 ea. Waste valve
- 1 ea. Stainless steel pre-rinse assembly with 12" swing spout add-on faucet and wrist action handles, 1/2" connections
- 1 ea. Removable perforated basket, 19" L x 19" W x 6" D, Stainless Steel, 18 Gauge
- 1 ea. Removable rack guide to fit over sink, Stainless Steel, 12 Gauge

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #34 SOILED DISH TABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model SSDT-108. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Stainless steel tubular crossrails, side / rear

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #35 GARBAGE DISPOSAL – QTY. AS PER PLAN & SCHEDULE

In-Sink-Erator Model SS-200. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Mounted at Item #33, Pre-wash Sink
- 1 ea. Sink bowl assembly
- 1 ea. Auto-reversing, dual solenoid water saving controller
- 1 ea. Adjustable leg kit

Or as manufactured by Salvajor or Red Goat.

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ITEM #36 S.S. PASS-THRU SILL – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Sill to be extension of Item #34 top, Soiled Dish Table

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #37 3-COMPARTMENT SINK, POTWASH – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 3 ea. Built-in work sinks, 28" L x 20" W x 14" D
- 3 ea. Waste valve with lever
- 3 ea. Tail piece
- 3 ea. Waste overflow
- 1 ea. Stainless steel pre-rinse assembly with 12" swing spout add-on faucet and wrist action handles, 1/2" connections
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- 1 ea. Stainless steel common bowl skirt
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #38 SPARE NUMBER

ITEM #39 STORAGE SYSTEM, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model WAL-STOR. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting Height: 50" above finished floor
- 2 ea. Wall grid/mat, WM1860-E, stacked
- 1 ea. Wall uprights, vertical, PR45VU-E
- 2 ea. Shelf, 1448-E
- 2 ea. Shelf Brackets, PR14B-E
- 1 ea. Grid Shelf, 1436WGS-E
- 2 ea. Baskets, WB-E

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- 12 ea. Utility Hooks, UH-E
- 1 ea. Epoxy coated finish, entire wall system
- Wall backing by General Contractor

Or as manufactured by Focus or Metro.

ITEM #40 OVEN, CONVECTION, GAS – QTY. AS PER PLAN & SCHEDULE

Existing to be reused, Garland. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear connection, 120 MBtuh
- All utility requirements to be verified by K.E.C.

ITEM #41 STEAMER, CONVECTION, GAS – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Market Forge Model ST-5G. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear connection, 42 MBtuh
- All utility requirements to be verified by K.E.C.
- Cold water connection piped from Filter System, Item #11

ITEM #42 SPARE NUMBER

ITEM #43 RANGE, RESTAURANT, GAS – QTY. AS PER PLAN & SCHEDULE

Existing to be reused, Garland. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Gas: 3/4" Rear connection, 236 MBtuh
- All utility requirements to be verified by K.E.C.

ITEM #44 TILT SKILLET – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Cleveland Model SGL-30-TR. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P

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- Gas: 3/4" Rear connection, 91 MBtuh
- All utility requirements to be verified by K.E.C.

ITEM #45 FLOOR TROUGH – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy model FT-2430-SG. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. NSF Approved
- 1 ea. Fiberglass style Micromesh, removable grate, ADA type, gridded fiberglass

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #46 S.S. WALL PANEL(S) – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Stainless steel panels, evenly sized, 20 Gauge
- Installed from top of coved base to underside of hood, entire length
- Hairline joints sealed with S.S. trim strips
- Secured to wall with heat resistant mastic

It is the responsibility of the Kitchen Equipment Contractor to coordinate and make all appropriate cut-outs in paneling based on utility requirements in this location and apply appropriate stainless steel trim strips, caps, gussets, etc...

Or as manufactured by Caddy or Accurex.

ITEM #47 OVEN-STEAMER, COMBINATION, GAS – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Rational Model SCC WE 102G. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/1, NEMA 6-15P
- Gas: 3/4" Rear connection, 152 MBtuh
- All utility requirements to be verified by K.E.C.
- Cold water connection piped from Filter System, Item #51

ITEM #48 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as

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further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- Insulation for PSP housing, as required
- 6 ea. LED lights with bulbs
- Stainless steel field wrap, approximately 18" high on all exposed sides
- Adjustable exhaust air volume control damper
- 1 ea. Exhaust Fan, EF-1 (installed by General Contractor):
 - Refer to Contract Drawings
- 1 ea. Supply Fan, MUA-1 (installed by General Contractor):
 - Refer to Contract Drawings
- Hood Control Panel Package:
 - EMSplus11 modulating energy management system with smart controls
 - Built-in VFDs
 - Duct Temperature Sensors in all risers
 - Room Temperature Sensor
 - Configurable through Touch Screen Interface
 - EMS Duct Thermostat
 - INVERTER DUTY THREE PHASE MOTORS REQUIRED

Or as manufactured by Caddy or Accurex.

ITEM #49 KETTLE, STEAM JACKETED – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Cleveland Model KGT-6-T. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear connection, 34 MBtuh
- All utility requirements to be verified by K.E.C.

ITEM #50 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Included as part of Item #48, Exhaust Hood

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Or as manufactured by Caddy or Accurex.

ITEM #51 FILTER SYSTEM FOR ITEM #47 – QTY. AS PER PLAN & SCHEDULE

Rational Model 1900.1150US. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- For use with Item #47, Combi Oven
- 1 ea. Set of replacement filters
- Wall backing by General Contractor

Or as manufactured by Everpure or Pentair.

ITEM #52 2-COMPARTMENT SINK, PREP. TABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model SCS-24-1620-30RL. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 2 ea. GFCI duplex receptacles mounted in splash, S.S. cover plates
- 2 ea. Built-in work sinks, 20" L x 16" W x 12" D
- 2 ea. Waste valve with lever
- 2 ea. Tail piece
- 2 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- 1 ea. Stainless steel common bowl skirt
- Stainless steel tubular crossrails, side / rear
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #53 OVERSHELF, SPLASH MNTD. – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model TBV-1-1248. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting height: 56" above finished floor
- Posts support bracket thru splash, welded to frame

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

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ITEM #54 OVERSHELF, SPLASH MNTD. – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model TBV-1-1296. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting height: 56" above finished floor
- Posts support bracket thru splash, welded to frame

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #55 WORK TABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WT-3096. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 2 ea. GFCI duplex receptacles mounted in splash, S.S. cover plates
- 1 ea. Work drawer assembly with removable cutting board
- Stainless steel undershelf, removable
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #56 SPARE NUMBER

ITEM #57 ADA WORK SINK, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Built-in work sink, tapered, 20" L x 16" W x 6" D each
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Rear / off-set drain connection
- 1 ea. Waste valve with lever
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections

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Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #58 WORK TABLE – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WT-3096. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 2 ea. Work drawer assembly with removable cutting board
- Stainless steel undershelf, removable
- Stainless steel legs, 6" adjustable

Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #59 REFRIGERATOR, REACH-IN – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Arctic Air Model AR23E. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA L5-20P
- All utility requirements to be verified by K.E.C.

ITEM #60 CABINET, HEATED, PASS-THRU – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Continental Refrigerator Model DL1W-SA-PT. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/208/1, NEMA L14-20P
- All utility requirements to be verified by K.E.C.

ITEM #61 HAND SINK, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

IMC/ Teddy Model WS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Electronic faucet, gooseneck
- 1 ea. Soap dispenser
- 1 ea. Towel dispenser
- 1 ea. Left and right splash guards
- Wall backing by General Contractor

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Or as manufactured by Aero Mfg. or Eagle Group/Metal Masters.

ITEM #62 DISPENSER, SELF-LEVELING TRAY – QTY. AS PER PLAN & SCHEDULE

Piper Products Model PT/1014MO. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Verify tray size prior to ordering
- 1 ea. 4" Polyurethane casters with brakes, Y4

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #63 SPARE NUMBER

ITEM #64 MILK COOLER – QTY. AS PER PLAN & SCHEDULE

Beverage Air Model SMF34HC-1-S. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Self-contained, forced air refrigeration
- 1 ea. Single access operation
- 1 ea. Three year parts warranty
- 1 ea. Three year labor warranty
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Continental Refrigerator or True Mfg.

ITEM #65 HOT FOOD COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 4-HF. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/1, NEMA 6-30P
- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Bottom accessible elements
- 1 ea. 8" Stainless steel cutting board, SCB
- 2 ea. Filler panels FLP, where counters meet
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

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ITEM #66 FOOD PROTECTOR(S), ADJUSTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model CG. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Gearless adjustment brackets
- LED Strip lights mounted to posts, concealed wiring
- LED Light mounting clips for extended lengths, as required
- 1" Tubular stainless steel posts
- Extend 20" above counter top, overall height
- Anchored below to counter frame for rigidity
- Stainless steel sleeve post extends thru counter top
- 3/8" Tempered glass, horizontal/vertical surfaces

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #67 FLAT TOP COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 2-ST. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Open under storage with shelf, ROU
- 1 ea. Duplex receptacle mounted in apron, S.S. cover plates, DOUT
 - Wired with cord/plug
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #68 COLD FOOD COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 3-BCM. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P

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- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. 8" Stainless steel cutting board, SCB
- 2 ea. Filler panels FLP, where counters meet
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #69 FOOD PROTECTOR(S), ADJUSTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model CG. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Gearless adjustment brackets
- LED Strip lights mounted to posts, concealed wiring
- LED Light mounting clips for extended lengths, as required
- 1" Tubular stainless steel posts
- Extend 20" above counter top, overall height
- Anchored below to counter frame for rigidity
- Stainless steel sleeve post extends thru counter top
- 3/8" Tempered glass, horizontal/vertical surfaces

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #70 SPARE NUMBER

ITEM #71 FLAT TOP COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 2-ST. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Open under storage with shelf, ROU
- Mounted on heavy duty casters, front two with brakes

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Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #72 CASHIER COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 2-CD (503-1). Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Network Connection Port
- 1 ea. Stainless steel tubular foot rest, TFR
- 1 ea. Duplex receptacle mounted in apron, S.S. cover plates, DOUT
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #73 FLAT TOP COUNTER, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Piper Products Model 3-ST. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Tray Slide: Solid 3-ribbed tray slide, SRTS
- Front Panels: Formica laminate finish, FRMA, as selected by architect
- End Panels: Formica laminate finish, FRMA, as selected by architect
- Counter Heights: 34" Counter Top, 32" Tray Slide
- 1 ea. Enclosed base storage, locking
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Delfield Shelleysteel or Multiteria QS.

ITEM #74 DISPLAY CASE, HEATED – QTY. AS PER PLAN & SCHEDULE

Hatco Model GR2SDS-36D. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/208/1, NEMA L14-20P
- 1 ea. Indicating temperature control, DS-ITC

Or as manufactured by Approve Equal.

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ITEM #75 DISPLAY CASE, HEATED – QTY. AS PER PLAN & SCHEDULE

Hatco Model FDWD-1. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Pass-thru model
- 1 ea. 4-Tier revolving rack
- 1 ea. Set of self-closing doors

Or as manufactured by Approved Equal.

ITEM #76 REFRIGERATED SELF-SERVICE CASE – QTY. AS PER PLAN & SCHEDULE

Structural Concepts Model HMO3953R. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-20P
- 1 ea. Self-contained refrigeration:
 - Rear access, Breeze™ with Energy Wise
- Exterior Finish: Stainless Steel
- Interior Finish: Stainless Steel
- 1 ea. LED lighting, 3500K
- 1 ea. Trim package to match finish
- 1 ea. Full-end panels with mirrored interior
- 1 ea. Removable security cover, locking

Or as manufactured by Federal Industries or RPI.

ITEM #77 ICE CREAM MERCHANDISER – QTY. AS PER PLAN & SCHEDULE

Vendor Supplied. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P

PART 3 - EXECUTION

3.1 GENERAL RELATED CONDITIONS

- A. In each item of equipment hereinafter specified under the "Equipment Schedule," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.

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- B. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.
- C. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturer's engineering data sheet for each respective item.

3.2 SPECIAL NOTES

- A. It shall be the responsibility of Kitchen Equipment Contractor to keep up to date with progress made in field on installation of all necessary roughing to adequately and properly operate and accommodate all equipment furnished by Kitchen Equipment Contractor and as shown on drawings, to make as many visits to the job site as is necessary to check and assure that all roughing is being properly installed to accommodate this equipment. Include this service in bid.
- B. Kitchen Equipment Contractor to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect and the Food Service Consultant.

3.3 COORDINATION

- A. Procedure of construction is of paramount importance in executions of this project. Kitchen Equipment Contractor to carry on his work so that no delay in his operations or those of any other contractors occurs at any time.
- B. Kitchen Equipment Contractor to verify with Architect as to opening date of the food service area, and schedule his fabrication and purchasing of equipment so that all will be in readiness, installed, connected, tested, demonstrated, etc., in ample time prior to the scheduled opening date.

3.4 3.04 DELIVERY AND INSTALLATION

- A. Shall mean and intend that Kitchen Equipment Contractor shall deliver and assemble all equipment of contract in 1 piece in required locations in building, ready for water, waste, gas, electric and ventilating connections required by other contractors. Any pieces of equipment may be delivered sectionally, but all working surfaces butt-welded, ground and polished on premises so that upon completion, such item of equipment will have true, smooth, even and continuous surfaces. Butt joining and filling with solder not permitted. Kitchen Equipment Contractor must verify door sizes, delivery platform, elevator size, etc., effecting delivery to food service areas for all items of equipment.

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3.5 RESERVATIONS AND CONDITIONS

- A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and specifications for building construction contracts and determine therefrom the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.
- B. Kitchen Equipment Contractor shall attend job meetings when required for purpose of coordinating his work with other trades.
- C. All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Equipment Contractor to protect the equipment until completely installed and accepted.

3.6 EXISTING EQUIPMENT (RELOCATED AND/OR REINSTALLED)

- A. Prior to submission of bid for equipment listed in Schedule of Equipment, Kitchen Equipment Contractor shall visit the existing facilities and associated areas to survey all existing equipment intended to be reused (or not used) to determine the extent of his/her work.
- B. Kitchen Equipment Contractor responsible for verifying all reusable equipment's sizing, utility and mechanical requirements, prior to release of any custom fabrication or equipment associated with it. Additionally, all makes, models, etc...of said equipment to be verified by the Kitchen Equipment Contractor.
- C. Bid shall include the cost of dismantling and moving, all reusable equipment to a temporary storage location designated by the Owner. In the event that the Owner cannot provide temporary storage, the Kitchen Equipment Contractor shall move all reusable existing equipment to his/her storage facility. When the facility is ready to receive equipment, the Kitchen Equipment Contractor shall deliver and set in place all new equipment, as well as all reusable existing equipment.
- D. Kitchen Equipment Contractor shall submit separate price for the removal from the premises all old, not reused kitchen equipment as identified by Owner and/or contract documents. Disposal of all such equipment shall be at the discretion of Kitchen Equipment Contractor, but shall be removed from the premises immediately when available. If price is not acceptable, the equipment shall remain the property of Owner.
- E. When new areas are completed, Kitchen Equipment Contractor shall locate all new and reusable existing equipment in their respective locations, assemble and set in place, as shown on drawings, left ready for necessary final connections by respective trades. Conditions listed in the specifications under "Delivery and Installation" shall apply to all reusable existing equipment.
- F. Rough-in drawings and all other necessary drawings and information covering the proper installation of all reusable existing equipment shall be submitted by Kitchen Equipment Contractor.

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- G. All necessary plumbing, electrical, mechanical, etc...disconnections associated with reusable equipment shall be completed by the respective trades.

END OF SECTION