

Project Manual



City of Anderson Community Kitchen Food Service Equipment

Architect's Project Number:
19251

Issue Date:
14 August 2021

DP3
ARCHITECTS

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CITY OF ANDERSON ECONOMIC DEVELOPMENT DIVISION

Request for Sealed Bids– City of Anderson Community Kitchen Food Service Equipment

Request for Sealed Bids
City of Anderson
Community Kitchen Food Service Equipment

The City of Anderson (Owner) is soliciting sealed bids from qualified food service equipment contractors for the food service equipment at the City of Anderson Community Kitchen located at 110 North Murray Avenue, Anderson, SC 29625.

Proposals must be received no later than **2:00 PM, Thursday, October 19, 2021** where they will be opened publicly. All questions regarding this bid should be directed in writing by e-mail to Anna King at aking@dp3architects.com. The cut-off date and time for questions is **5:00 PM, Friday, October 08, 2021**.

A copy of the RFP and associated documentation are on file for viewing purposes online at Bids and Proposals page on the city website- <https://www.cityofandersonsc.com/requests/>.

General Instructions

All Proposals must be properly signed by an authorized representative of the company with the legal capacity to bind the company to the contractual agreement. In addition, the authorized representative's signature of the Proposal assures the company's understanding of the City's Procurement Policy. A copy of the policy is available upon request.

Proposals may be withdrawn up to the date and time set for closing upon written or e-mailed notice to the City. Proposals may not be withdrawn for a period of ninety (90) days after the date of opening. Negligence upon part of the bidder in preparing their Proposal shall not constitute a right to withdraw a Proposal after the submittal deadline. A conditional or unqualified Proposal may be cause for rejection. Only Proposals properly received will be accepted. Each Proposal and applicable documentation as requested must be submitted in a sealed envelope, addressed to:

City of Anderson
Attn: Ms. Brittney G. Gamble
Project Manager, Grants & Research
Economic Development
102 North Murray Avenue
Anderson, SC 29625
Phone: 864.231.2601
BGamble@cityofandersonsc.com

Notice of Intent to Award this contract shall be issued on or after the date of the bid opening, and will be posted at 102 North Murray Avenue, Anderson, SC 29625. A Notice of Award will be issued on or after **Friday, October 29, 2021**. The successful bidder will attend a Pre-Construction meeting at date to be announced, at which time it is scheduled to issue a "Notice to Proceed". The successful bidder has seven (7) days from the "Notice of Award" to submit all required bonds, insurances, and licenses.

Bid Form
Schedule of Equipment Itemization

Item No. per Section 2.05
Schedule of Equipment

<u>Schedule of Equipment</u>	<u>Description</u>	<u>Price</u>
Item 01	Open Display Merchandiser	_____
Item 02	Open Display Merchandiser	_____
Item 03	Reach-In Refrigerator	_____
Item 04	Fryer Dump Station	_____
Item 05	Fryer Battery, Gas	_____
Item 06	Equipment Stand, Refrig. Base	_____
Item 07	Gas Countertop Griddle	_____
Item 08	Char broiler, gas, countertop	_____
Item 09	HD Range, 36", open burner	_____
Item 10	Convection Oven, gas	_____
Item 11	Combi Oven, gas	_____
Item 12	Exhaust Hood	_____
Item 12.1	Fire Suppression System	_____
Item 12.2	Side Wall Exhaust Fan	_____
Item 12.3	Heating and Cooling Make-Up air unit	_____
Item 13	Mobile Heated Cabinet	_____
Item 14	Reach-In Freezer	_____
Item 15	Hand Sink	_____
Item 16	Worktable, Stainless Steel Top	_____
Item 17	Blender, Bar	_____
Item 18	Food Processor Equipment Stand	_____
Item 19	Food Processor Bench/Countertop	_____
Item 20	Equipment Stand for Mixer/Slicer	_____
Item 21	Planetary Mixer	_____
Item 22	Two Compartment Sink	_____
Item 22.1	Wall/Splash Mount Faucet	_____
Item 23	Shelving, Wall Mounted	_____
Item 24	Kettle, Gas, Tilting	_____
Item 25	Tilting Skillet Braising Pan, gas	_____
Item 26	Floor Trough	_____
Item 27	Immersion Blender	_____
Item 28	Equipment Stand for Mixer/Slicer	_____
Item 29	Planetary Mixer	_____
Item 29.1	Planetary Mixer	_____

Item 30	Dough Sheeter	_____
Item 31	Security Unit	_____
Item 32	Cold Storage Assembly	_____
Item 33	Wire Shelving	_____
Item 33.1	Dunnage Rack	_____
Item 34	Wire Shelving	_____
Item 35	Wire Shelving	_____
Item 36	Wire Shelving	_____
Item 37	Mop Sink 30x30	_____
Item 38	Mop Broom Holder	_____
Item 39	Service Faucet	_____
Item 40	Three Compartment Sink	_____
Item 40.1	Wall/Splash Mount Faucet	_____
Item 40.2	Pre-Rinse Faucet Assembly	_____
Item 41	Wire Shelving	_____
Item 42	Rack Dolly	_____
Item 43	Clean Dish table	_____
Item 44	Dish table Sorting Shelf	_____
Item 45	Dishwasher, door type, ventless	_____
Item 46	Soiled Dish table	_____
Item 46.1	Pre-Rinse Faucet Assembly	_____
Item 47	Wire Shelving	_____
Item 48	Ice Bin for Ice Machines	_____
Item 49	Ice Maker, Cube Style	_____
Item 50	Worktable, Stainless Steel top	_____
Item 51	Worktable, Stainless Steel top	_____
Item 52	Shelving, Wall mounted	_____
Item 53	Exhaust Hood	_____
Item 53.1	Fire Suppression System	_____
Item 53.2	Side Wall Exhaust Fan	_____
Item 53.3	Heating and Cooling Make-Up air unit	_____

Confidentiality and Privacy

Information provided to a Respondent by the City or acquired by a Respondent by way of further inquiries or through investigation, is confidential. Such information shall not be used or disclosed in any way without the prior written authorization of the City. The Respondent shall not make any statement of fact or opinion regarding any aspect of the RFP and any subsequent proposal to the media or any member of the public without the prior written authorization of the City. Respondents are advised that the City is subject to freedom of information laws, and that the Contractor will be expected to comply with the obligations imposed upon the City.

To the extent permitted, the City shall treat all submissions as confidential. However, the Respondent is advised that any information contained in any submission may be released if required by City policy or procedures, by other authorities having jurisdiction, or by law.

All Proposals submitted to the city will be kept in confidence with the City administrators for these purposes of evaluating and developing the best possible strategic option for the City. Submitted Proposals will become the property of the City. The City will have the right to make copies of all Proposals for its internal review process and to provide such copies to its staff, legal, technical, and financial advisors and representatives.

All information will become and remain the property of the City; none will be returned. If the application contains any proprietary or trade secret information, said information must be indicated as such.

Insurance and Indemnification Requirements

The Respondent/Contractor whose proposal is chosen by the City shall be required at all times during the term of the agreement carry, maintain, and keep in full force and effect, a policy or policies of Comprehensive General Liability Insurance with minimum limits of One Million Dollars (\$1,000,000) for each occurrence, combined single limit, against any personal injury, death, loss or damage resulting from the wrongful or negligent acts by Vendor.

The Respondent/Contractor agrees to always maintain in force during the performance of work under the agreement worker's compensation insurance as required by law.

The Respondent/Contractor shall require each of its sub-consultants or sub-contractors to maintain insurance coverage which meets all the requirements of the agreement.

The Respondent/Contractor understands and agrees that if it does not keep the or mentioned insurance in full force and effect, City may either immediately terminate the agreement or, if insurance is available at a reasonable cost, City may take out the necessary insurance and pay, at Vendor expense, the premium thereon.

Safety Standards and Accident Prevention

With respect to all work performed under this contract, the contractor shall:

1. Comply with the safety standards provisions of applicable laws; building and construction codes and the "Manual of Accident Prevention in Construction" published by the Associated General Contractors of America, the requirements of the Occupational Safety and Health Act of 1970

(Public Law 91—596), and the requirement of Title 29 of the Code of Federal Regulations, Section 1518 as published in the “Federal Register,” Volume 36, No. 75, Saturday, April 17, 1971.

2. Always exercise every precaution for the prevention of accidents and the protection of persons including employees) and property.
3. Maintain at his/her office or other well know place at the job site, all articles necessary forgiving first aid to the injured, and shall make standing arrangements for the immediate removal to a hospital or a doctor’s care of person (including employees), who may be injured on the jobsite. In no case shall employees be permitted to work at a job site before the employer has made a standing arrangement for removal of injured persons to hospital or a doctor’s care.

Selection Process and Schedule

The City shall be the sole and exclusive judge of quality and compliance with Proposal specifications in any of the matters pertaining to this RFP. The City reserves the right to award the contract in any manner it deems to be in the best interest of the City.

All Proposal information will be evaluated according to the criteria listed herein, and the firms selected will be chosen on their apparent ability to best meet the overall expectations of the City of Anderson. By submitting a sealed bid and participating in the process as outlined in this document, Respondents expressly agree that no contract of any kind is formed under, or arises from, this RFP and that no legal obligations will arise. The City will have no obligation to enter negotiations, or to contract, with a Respondent, even though one or all the Respondents are determined to be responsible and qualified, and the proposals are determined to be responsive. If the City proceeds to request a more detailed Proposal from Respondents, who are determined to be qualified under the RFP process, the City will have no obligation to award a Contract

where:

- a) One submission is received
- b) In the judgment of the city, the interests of the City would best be served by not entering a Contract.

The City of Anderson reserves the right to reject in whole or in part any or all proposals. The City reserves the right to cancel or modify this solicitation at any time. Interested parties are advised to monitor the website for any updated information released after initial distribution of this RFP.

Probable Selection Criteria

- a) Experience with projects of similar size, schedule and complexity
- b) Past performance
- c) Ability of professional personnel
- d) Demonstrated ability to meet time and budget requirements
- e) Location
- f) Recent, current and projected work loads
- g) Creativity and insight to the related project
- h) Other relevant proposals submitted

Proposal Format and Required Documents

COVER LETTER – Provide a letter expressing Respondent’s specific interest in being awarded this project.

EXPERIENCE – List a minimum of three (3) references and maximum of ten (10) projects in the last five years, similar to this project. Include Owner references, reference letters, and telephone numbers.

COMPANY PROFILE – Provide a company profile addressing the following:

- a) Company name and address
- b) State of incorporation
- c) Contact person, title, phone number, e-mail address, facsimile
- d) Number of years in business

PROPOSED COST – Provide an anticipated **Itemized Bid** based on the Project Scope as set forth in Project Scope.

SELF PERFORMANCE, BEST VALUE – Provide an explanation of Respondent’s standard work. The City of Anderson expects to receive the lowest bid of qualified companies to perform the work. Given this expectation, explain how your firm will ensure that the city is receiving quality work and the most cost-effective price.

NUMER OF COPIES - Please submit three (3) copies of your proposal.

SECTION 00 41 02

FORM OF NON-COLLUSION AFFIDAVIT

(This Affidavit is Part of Bid)

STATE OF)
COUNTY OF)

Being first duly sworn,
deposes and says that he is
(Sole Owner, a partner, president, secretary, etc.)

of the party making the
foregoing Proposal or BID that such BID is genuine and not collusive or sham; that said BIDDER has not
colluded, conspired, connived, or agreed, directly or indirectly, with any BIDDER or person, to put in a
sham BID, or that such other person shall refrain from bidding, and has not in any manner, directly or
indirectly sought by agreement or collusion, or communication or conference, with any person, to fix the
Bid Price of Affiant or any other BIDDER, or to fix any overhead, profit or cost element of said Bid Price,
or of that of any other BIDDER, or to secure any advantage against OWNER any person interested in the
proposed Contract; and that all statements in said Proposal or Bid are true; and further, that such
BIDDER has not, directly or indirectly submitted this BID, or the contents thereof, or divulged information
or date relative thereto to any association or to any member or agent thereof.

(Affiant)

Sworn to and subscribed before me this day of , 2021.

Notary Public in and for

County:

My Commission expires , 202 .

(SEAL)

END OF SECTION

SECTION 00 43 25
SUBSTITUTION REQUEST FORM - DURING BIDDING

TO:

PROJECT: **CITY OF ANDERSON – COMMUNITY KITCHEN – FOOD SERVICE EQUIPMENT**

We hereby submit for your consideration the following product instead of the specified item for the above project:

<u>Drawing</u>	<u>Spec. Sect. No.</u>	<u>Paragraph</u>	<u>Specified Item</u>
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Proposed Substitution:

Attach complete information on changes to Drawings and/or Specifications which proposed substitution will require for its proper installation.

Submit with request all necessary samples and substantiating data to prove equal quality and performance to that which is specified. Clearly mark manufacturer's literature to indicate equality in performance.

Fill in blanks below:

A. Does the substitution affect dimensions shown on the Drawings?

Yes ___ No _____

If yes, clearly indicate the changes:

B. Will the undersigned pay for changes to the building design, including engineering and detailing costs caused by the requested substitution? Yes ___ No _

C. What effect does substitution have on other Contracts or other Trades?

D. What effect does substitution have on construction schedule?

E. Manufacturer's warranties of the proposed and specified items are:

Same _____ Different _____ (Explain on attachment.)

F. Reason for request:

**SECTION 01 20 00
PRICE AND PAYMENT PROCEDURES**

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Procedures for preparation and submittal of applications for progress payments.
- B. Documentation of changes in Contract Sum and Contract Time.
- C. Change procedures.
- D. Procedures for preparation and submittal of application for final payment.

1.02 SCHEDULE OF VALUES

- A. Use Schedule of Values Form: AIA G703, edition stipulated in the Agreement.
- B. Electronic media printout including equivalent information will be considered in lieu of standard form specified; submit draft to Architect for approval within 24 hours of intent to award.
- C. Forms filled out by hand will not be accepted.
- D. Submit Schedule of Values in duplicate within 15 days after date of Owner-Contractor Agreement.
- E. Include in each line item, the amount of Allowances specified in this section. For unit cost Allowances, identify quantities taken from Contract Documents multiplied by the unit cost to achieve the total for the item.
- F. Revise schedule to list approved Change Orders, with each Application For Payment.

1.03 APPLICATIONS FOR PROGRESS PAYMENTS

- A. Payment Period: Submit at intervals stipulated in the Agreement.
- B. Use Form AIA G702.
- C. Electronic media printout including equivalent information will be considered in lieu of standard form specified; submit sample to Architect for approval.
- D. Forms filled out by hand will not be accepted.
- E. For each item, provide a column for listing each of the following:
 - 1. Item Number.
 - 2. Description of work.
 - 3. Scheduled Values.
 - 4. Previous Applications.
 - 5. Work in Place and Stored Materials under this Application.
 - 6. Authorized Change Orders.
 - 7. Total Completed and Stored to Date of Application.
 - 8. Percentage of Completion.
 - 9. Balance to Finish.
 - 10. Retainage.
- F. Execute certification by signature of authorized officer.
- G. Submit one electronic and one hard copy of each Application for Payment.
- H. Include the following with the application:
 - 1. Transmittal letter as specified for submittals in Section 01 30 00.
 - 2. Current construction photographs specified in Section 01 30 00.
 - 3. Affidavits attesting to off-site stored products.
- I. When Architect requires substantiating information, submit data justifying dollar amounts in question. Provide one copy of data with cover letter for each copy of submittal. Show application number and date, and line item by number and description.

1.04 MODIFICATION PROCEDURES

- A. For minor changes not involving an adjustment to the Contract Sum or Contract Time, Architect will issue instructions directly to Contractor.
- B. For other required changes, Architect will issue a document signed by Owner instructing Contractor to proceed with the change, for subsequent inclusion in a Change Order.
 - 1. The document will describe the required changes and will designate method of determining any change in Contract Sum or Contract Time.
 - 2. Promptly execute the change.
- C. For changes for which advance pricing is desired, Architect will issue a document that includes a detailed description of a proposed change with supplementary or revised drawings and specifications, a change in Contract Time for executing the change with a stipulation of any overtime work required and the period of time during which the requested price will be considered valid. Contractor shall prepare and submit a fixed price quotation within 7 calendar days.
- D. Contractor may propose a change by submitting a request for change to Architect, describing the proposed change and its full effect on the work, with a statement describing the reason for the change, and the effect on the Contract Sum and Contract Time with full documentation and a statement describing the effect on work by separate or other contractors. Document any requested substitutions in accordance with Section 01 60 00.
- E. Computation of Change in Contract Amount: As specified in the Agreement and Conditions of the Contract.
- F. Substantiation of Costs: Provide full information required for evaluation.
 - 1. On request, provide the following data:
 - a. Quantities of products, labor, and equipment.
 - b. Taxes, insurance, and bonds.
 - c. Overhead and profit.
 - d. Justification for any change in Contract Time.
 - e. Credit for deletions from Contract, similarly documented.
 - 2. Support each claim for additional costs with additional information:
 - a. Origin and date of claim.
 - b. Dates and times work was performed, and by whom.
- G. Execution of Change Orders: Architect will issue Change Orders for signatures of parties as provided in the Conditions of the Contract.
- H. After execution of Change Order, promptly revise Schedule of Values and Application for Payment forms to record each authorized Change Order as a separate line item and adjust the Contract Sum.
- I. Promptly revise progress schedules to reflect any change in Contract Time, revise sub-schedules to adjust times for other items of work affected by the change, and resubmit.
- J. Promptly enter changes in Project Record Documents.

1.05 APPLICATION FOR FINAL PAYMENT

- A. Prepare Application for Final Payment as specified for progress payments, identifying total adjusted Contract Sum, previous payments, and sum remaining due.
- B. Application for Final Payment will not be considered until the following have been accomplished:
 - 1. All closeout procedures specified in Section 01 70 00.

PART 2 PRODUCTS - NOT USED

PART 3 EXECUTION - NOT USED

END OF SECTION

SECTION 01 25 00
SUBSTITUTION PROCEDURES

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Procedural requirements for proposed substitutions.

1.02 RELATED REQUIREMENTS

- A. Section 00 43 25 - Substitution Request Form - During Procurement: Required form for substitution requests made prior to award of contract (During procurement).

PART 2 PRODUCTS - NOT USED

PART 3 EXECUTION

3.01 GENERAL REQUIREMENTS

- A. A Substitution Request for products, assemblies, materials, and equipment constitutes a representation that the submitter:
 - 1. Has investigated proposed product and determined that it meets or exceeds the quality level of the specified product, equipment, assembly, or system.
 - 2. Agrees to provide the same warranty for the substitution as for the specified product.
 - 3. Agrees to provide same or equivalent maintenance service and source of replacement parts, as applicable.
 - 4. Agrees to coordinate installation and make changes to other work that may be required for the work to be complete, with no additional cost to Owner.
 - 5. Waives claims for additional costs or time extension that may subsequently become apparent.
 - 6. Agrees to reimburse Owner and Architect for review or redesign services associated with re-approval by authorities.
- B. Document each request with complete data substantiating compliance of proposed substitution with Contract Documents. Burden of proof is on proposer.
- C. Content: Include information necessary for tracking the status of each Substitution Request, and information necessary to provide an actionable response.
- D. Limit each request to a single proposed substitution item.

3.02 SUBSTITUTION PROCEDURES DURING PROCUREMENT

- A. Instructions to Bidders specifies time restrictions for submitting requests for substitutions during the bidding period, and the documents required.
- B. Submittal Form (before award of contract):
 - 1. Submit substitution requests by completing the form in Section 00 43 25; see this section for additional information and instructions. Use only this form; other forms of submission are unacceptable.

3.03 RESOLUTION

- A. Architect may request additional information and documentation prior to rendering a decision. Provide this data in an expeditious manner.
- B. Architect will notify Contractor in writing of decision to accept or reject request.

3.04 ACCEPTANCE

- A. Accepted substitutions change the work of the Project. They will be documented and incorporated into work of the project by Change Order.

END OF SECTION

SECTION 01 30 00
ADMINISTRATIVE REQUIREMENTS

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. General administrative requirements.
- B. Preconstruction meeting.
- C. Progress meetings.
- D. Construction progress schedule.
- E. Coordination drawings.
- F. Submittals for review, information, and project closeout.
- G. Submittal procedures.
- H. Email correspondence.

1.02 RELATED REQUIREMENTS

- A. Section 00 70 00 - General Conditions AIA Document A201
- B. Section 00 73 00 - Supplementary Conditions: Duties of the Construction Manager.
- C. Section 01 70 00 - Execution and Closeout Requirements: Additional coordination requirements.

1.03 REFERENCE STANDARDS

- A. AIA G810 - Transmittal Letter; 2001.

1.04 GENERAL ADMINISTRATIVE REQUIREMENTS

- A. Comply with requirements of Section 01 70 00 - Execution and Closeout Requirements for coordination of execution of administrative tasks with timing of construction activities.
- B. Make the following types of submittals to Architect:
 - 1. Requests for Interpretation (RFI).
 - 2. Requests for substitution.
 - 3. Shop drawings, product data, and samples.
 - 4. Test and inspection reports.
 - 5. Design data.
 - 6. Manufacturer's instructions and field reports.
 - 7. Applications for payment and change order requests.
 - 8. Progress schedules.
 - 9. Coordination drawings.
 - 10. Correction Punch List and Final Correction Punch List for Substantial Completion.
 - 11. Closeout submittals.

PART 2 PRODUCTS - NOT USED

PART 3 EXECUTION

3.01 PRECONSTRUCTION MEETING

- A. Owner will schedule a meeting after Notice of Award.
- B. Attendance Required:
 - 1. Owner.
 - 2. Architect.
 - 3. Contractor.
- C. Agenda:
 - 1. Execution of Owner-Contractor Agreement.
 - 2. Distribution of Contract Documents.
 - 3. Submission of list of products, schedule of values, and progress schedule.

4. Designation of personnel representing the parties to Contract, Owner, General Contractor, and Architect.
 5. Procedures and processing of field decisions, submittals, substitutions, applications for payments, proposal request, Change Orders, and Contract closeout procedures.
 6. Scheduling.
- D. Record minutes and distribute copies within two days after meeting to participants, with two copies to Architect, Owner, participants, and those affected by decisions made.

3.02 PROGRESS MEETINGS

- A. Schedule and administer meetings throughout progress of the work at maximum bi-monthly intervals.
- B. Make arrangements for meetings, prepare agenda with copies for participants, preside at meetings.
- C. Attendance Required:
 1. Contractor.
 2. Owner.
 3. Architect.
 4. Contractor's superintendent.
 5. Major subcontractors.
- D. Agenda:
 1. Review minutes of previous meetings.
 2. Review of work progress.
 3. Field observations, problems, and decisions.
 4. Identification of problems that impede, or will impede, planned progress.
 5. Review of submittals schedule and status of submittals.
 6. Review of RFIs log and status of responses.
 7. Review of off-site fabrication and delivery schedules.
 8. Maintenance of progress schedule.
 9. Corrective measures to regain projected schedules.
 10. Planned progress during succeeding work period.
 11. Coordination of projected progress.
 12. Maintenance of quality and work standards.
 13. Effect of proposed changes on progress schedule and coordination.
 14. Other business relating to work.
- E. Record minutes and distribute copies within two days after meeting to participants, with two copies to Architect, Owner, participants, and those affected by decisions made.

3.03 SUBMITTALS FOR REVIEW

- A. When the following are specified in individual sections, submit them for review:
 1. Product data.
 2. Shop drawings.
 3. Samples for selection.
 4. Samples for verification.
- B. Submit to Architect for review for the limited purpose of checking for compliance with information given and the design concept expressed in Contract Documents.
- C. Samples will be reviewed for aesthetic, color, or finish selection.
- D. After review, provide copies and distribute in accordance with SUBMITTAL PROCEDURES article below and for record documents purposes described in Section 01 78 00 - Closeout Submittals.

3.04 SUBMITTALS FOR INFORMATION

- A. When the following are specified in individual sections, submit them for information:

1. Design data.
2. Certificates.
3. Test reports.
4. Inspection reports.
5. Manufacturer's instructions.
6. Manufacturer's field reports.
7. Other types indicated.

B. Submit for Architect's knowledge as contract administrator or for Owner.

3.05 SUBMITTALS FOR PROJECT CLOSEOUT

- A. Submit Correction Punch List for Substantial Completion.
- B. Submit Final Correction Punch List for Substantial Completion.
- C. When the following are specified in individual sections, submit them at project closeout in compliance with requirements of Section 01 78 00 - Closeout Submittals:
 1. Project record documents.
 2. Operation and maintenance data.
 3. Warranties.
 4. Bonds.
 5. Other types as indicated.
- D. Submit for Owner's benefit during and after project completion.

3.06 NUMBER OF COPIES OF SUBMITTALS

- A. Electronic Documents: Submit one electronic copy in PDF format; an electronically-marked up file will be returned. Create PDFs at native size and right-side up; illegible files will be rejected.
- B. Samples: Submit the number specified in individual specification sections; one of which will be retained by Architect.
 1. After review, produce duplicates.
 2. Retained samples will not be returned to Contractor unless specifically so stated.

3.07 SUBMITTAL PROCEDURES

- A. General Requirements:
 1. Use a separate transmittal for each item.
 2. Submit separate packages of submittals for review and submittals for information, when included in the same specification section.
 3. Transmit using approved form.
 - a. Use Form AIA G810.
 4. Sequentially identify each item. For revised submittals use original number and a sequential numerical suffix.
 5. Identify: Project; Contractor; subcontractor or supplier; pertinent drawing and detail number; and specification section number and article/paragraph, as appropriate on each copy.
 6. Apply Contractor's stamp, signed or initialed certifying that review, approval, verification of products required, field dimensions, adjacent construction work, and coordination of information is in accordance with the requirements of the work and Contract Documents.
 - a. Submittals from sources other than the Contractor, or without Contractor's stamp will not be acknowledged, reviewed, or returned.
 7. Deliver each submittal on date noted in submittal schedule, unless an earlier date has been agreed to by all affected parties, and is of the benefit to the project.
 - a. Send submittals in electronic format via email to Architect.
 8. Schedule submittals to expedite the Project, and coordinate submission of related items.
 - a. For each submittal for review, allow 15 days excluding delivery time to and from the Contractor.

9. Identify variations from Contract Documents and product or system limitations that may be detrimental to successful performance of the completed work.
10. Provide space for Contractor and Architect review stamps.
11. When revised for resubmission, identify all changes made since previous submission.
12. Distribute reviewed submittals. Instruct parties to promptly report inability to comply with requirements.
13. Incomplete submittals will not be reviewed, unless they are partial submittals for distinct portion(s) of the work, and have received prior approval for their use.
14. Submittals not requested will not be recognized or processed.

3.08 EMAIL CORRESPONDENCE

- A. The subject line for all email correspondence shall contain the following information:
 1. Architect's project number
 2. Abbreviated project name
 3. Specification section number
 4. Brief description
- B. Example: "19251 CoA Comm Kitchen 092900 submittal"

END OF SECTION

**SECTION 01 60 00
PRODUCT REQUIREMENTS**

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. General product requirements.
- B. Re-use of existing products.
- C. Transportation, handling, storage and protection.
- D. Product option requirements.
- E. Substitution limitations.
- F. Procedures for Owner-supplied products.
- G. Maintenance materials, including extra materials, spare parts, tools, and software.

1.02 SUBMITTALS

- A. Product Data Submittals: Submit manufacturer's standard published data. Mark each copy to identify applicable products, models, options, and other data. Supplement manufacturers' standard data to provide information specific to this Project.
- B. Shop Drawing Submittals: Prepared specifically for this Project; indicate utility and electrical characteristics, utility connection requirements, and location of utility outlets for service for functional equipment and appliances.
- C. Sample Submittals: Illustrate functional and aesthetic characteristics of the product, with integral parts and attachment devices. Coordinate sample submittals for interfacing work.
 - 1. For selection from standard finishes, submit samples of the full range of the manufacturer's standard colors, textures, and patterns.

PART 2 PRODUCTS

2.01 EXISTING PRODUCTS

- A. Do not use materials and equipment removed from existing premises unless specifically required or permitted by Contract Documents.
- B. Unforeseen historic items encountered remain the property of the Owner; notify Owner promptly upon discovery; protect, remove, handle, and store as directed by Owner.
- C. Existing materials and equipment indicated to be removed, but not to be re-used, relocated, reinstalled, delivered to the Owner, or otherwise indicated as to remain the property of the Owner, become the property of the Contractor; remove from site.

2.02 NEW PRODUCTS

- A. Provide new products unless specifically required or permitted by Contract Documents.
- B. Use of products having any of the following characteristics is not permitted:
- C. Where other criteria are met, Contractor shall give preference to products that:
 - 1. If used on interior, have lower emissions, as defined in Section 01 61 16.
 - 2. If wet-applied, have lower VOC content, as defined in Section 01 61 16.
 - 3. Are extracted, harvested, and/or manufactured closer to the location of the project.
 - 4. Have longer documented life span under normal use.
 - 5. Result in less construction waste. See Section 01 74 19
 - 6. Are made of vegetable materials that are rapidly renewable.
 - 7. Are made of recycled materials.

2.03 PRODUCT OPTIONS

- A. Products Specified by Reference Standards or by Description Only: Use any product meeting those standards or description.

- B. Products Specified by Naming One or More Manufacturers: Use a product of one of the manufacturers named and meeting specifications, no options or substitutions allowed.
- C. Products Specified by Naming One or More Manufacturers with a Provision for Substitutions: Submit a request for substitution for any manufacturer not named.

2.04 MAINTENANCE MATERIALS

- A. Furnish extra materials, spare parts, tools, and software of types and in quantities specified in individual specification sections.
- B. Deliver to Project site; obtain receipt prior to final payment.

PART 3 EXECUTION

3.01 SUBSTITUTION LIMITATIONS

- A. See Section 01 25 00 - Substitution Procedures.

3.02 OWNER-SUPPLIED PRODUCTS

- A. Owner's Responsibilities:
 - 1. Arrange for and deliver Owner reviewed shop drawings, product data, and samples, to Contractor.
 - 2. Arrange and pay for product delivery to site.
 - 3. On delivery, inspect products jointly with Contractor.
 - 4. Submit claims for transportation damage and replace damaged, defective, or deficient items.
 - 5. Arrange for manufacturers' warranties, inspections, and service.
- B. Contractor's Responsibilities:
 - 1. Review Owner reviewed shop drawings, product data, and samples.
 - 2. Handle, store, install and finish products.
 - 3. Repair or replace items damaged after receipt.

3.03 TRANSPORTATION AND HANDLING

- A. Package products for shipment in manner to prevent damage; for equipment, package to avoid loss of factory calibration.
- B. If special precautions are required, attach instructions prominently and legibly on outside of packaging.
- C. Coordinate schedule of product delivery to designated prepared areas in order to minimize site storage time and potential damage to stored materials.
- D. Transport and handle products in accordance with manufacturer's instructions.
- E. Transport materials in covered trucks to prevent contamination of product and littering of surrounding areas.
- F. Promptly inspect shipments to ensure that products comply with requirements, quantities are correct, and products are undamaged.
- G. Provide equipment and personnel to handle products by methods to prevent soiling, disfigurement, or damage, and to minimize handling.
- H. Arrange for the return of packing materials, such as wood pallets, where economically feasible.

3.04 STORAGE AND PROTECTION

- A. Provide protection of stored materials and products against theft, casualty, or deterioration.
- B. Designate receiving/storage areas for incoming products so that they are delivered according to installation schedule and placed convenient to work area in order to minimize waste due to excessive materials handling and misapplication. See Section 01 74 19.
- C. Store and protect products in accordance with manufacturers' instructions.
- D. Store with seals and labels intact and legible.

- E. Store sensitive products in weathertight, climate-controlled enclosures in an environment favorable to product.
- F. For exterior storage of fabricated products, place on sloped supports above ground.
- G. Protect products from damage or deterioration due to construction operations, weather, precipitation, humidity, temperature, sunlight and ultraviolet light, dirt, dust, and other contaminants.
- H. Comply with manufacturer's warranty conditions, if any.
- I. Cover products subject to deterioration with impervious sheet covering. Provide ventilation to prevent condensation and degradation of products.
- J. Prevent contact with material that may cause corrosion, discoloration, or staining.
- K. Provide equipment and personnel to store products by methods to prevent soiling, disfigurement, or damage.
- L. Arrange storage of products to permit access for inspection. Periodically inspect to verify products are undamaged and are maintained in acceptable condition.

END OF SECTION

SECTION 01 74 19
CONSTRUCTION WASTE MANAGEMENT AND DISPOSAL

PART 1 GENERAL

1.01 WASTE MANAGEMENT REQUIREMENTS

- A. Owner requires that this project generate the least amount of trash and waste possible.
- B. Employ processes that ensure the generation of as little waste as possible due to error, poor planning, breakage, mishandling, contamination, or other factors.
- C. Minimize trash/waste disposal in landfills; reuse, salvage, or recycle as much waste as economically feasible.
- D. Contractor shall submit periodic Waste Disposal Reports; all landfill disposal, recycling, salvage, and reuse must be reported regardless of to whom the cost or savings accrues; use the same units of measure on all reports.
- E. Contractor shall develop and follow a Waste Management Plan designed to implement these requirements.
- F. Methods of trash/waste disposal that are not acceptable are:
 - 1. Burning on the project site.
 - 2. Burying on the project site.
 - 3. Dumping or burying on other property, public or private.
 - 4. Other illegal dumping or burying.
- G. Regulatory Requirements: Contractor is responsible for knowing and complying with regulatory requirements, including but not limited to Federal, state and local requirements, pertaining to legal disposal of all construction and demolition waste materials.

1.02 DEFINITIONS

- A. Clean: Untreated and unpainted; not contaminated with oils, solvents, caulk, or the like.
- B. Construction and Demolition Waste: Solid wastes typically including building materials, packaging, trash, debris, and rubble resulting from construction, remodeling, repair and demolition operations.
- C. Hazardous: Exhibiting the characteristics of hazardous substances, i.e., ignitibility, corrosivity, toxicity or reactivity.
- D. Nonhazardous: Exhibiting none of the characteristics of hazardous substances, i.e., ignitibility, corrosivity, toxicity, or reactivity.
- E. Nontoxic: Neither immediately poisonous to humans nor poisonous after a long period of exposure.
- F. Recyclable: The ability of a product or material to be recovered at the end of its life cycle and remanufactured into a new product for reuse by others.
- G. Recycle: To remove a waste material from the project site to another site for remanufacture into a new product for reuse by others.
- H. Recycling: The process of sorting, cleansing, treating and reconstituting solid waste and other discarded materials for the purpose of using the altered form. Recycling does not include burning, incinerating, or thermally destroying waste.
- I. Return: To give back reusable items or unused products to vendors for credit.
- J. Reuse: To reuse a construction waste material in some manner on the project site.
- K. Salvage: To remove a waste material from the project site to another site for resale or reuse by others.
- L. Sediment: Soil and other debris that has been eroded and transported by storm or well production run-off water.

- M. Source Separation: The act of keeping different types of waste materials separate beginning from the first time they become waste.
- N. Toxic: Poisonous to humans either immediately or after a long period of exposure.
- O. Trash: Any product or material unable to be reused, returned, recycled, or salvaged.
- P. Waste: Extra material or material that has reached the end of its useful life in its intended use. Waste includes salvageable, returnable, recyclable, and reusable material.

1.03 SUBMITTALS

- A. See Section 01 30 00 - Administrative Requirements, for submittal procedures.
- B. Waste Management Plan: Include the following information:
 1. Analysis of the trash and waste projected to be generated during the entire project construction cycle, including types and quantities.
 2. Landfill Options: The name, address, and telephone number of the landfill(s) where trash/waste will be disposed of, the applicable landfill tipping fee(s), and the projected cost of disposing of all project trash/waste in the landfill(s).
 3. Landfill Alternatives: List all waste materials that will be diverted from landfills by reuse, salvage, or recycling.
 4. Meetings: Describe regular meetings to be held to address waste prevention, reduction, recycling, salvage, reuse, and disposal.
 5. Materials Handling Procedures: Describe the means by which materials to be diverted from landfills will be protected from contamination and prepared for acceptance by designated facilities; include separation procedures for recyclables, storage, and packaging.
 6. Transportation: Identify the destination and means of transportation of materials to be recycled; i.e. whether materials will be site-separated and self-hauled to designated centers, or whether mixed materials will be collected by a waste hauler.

PART 3 EXECUTION

2.01 WASTE MANAGEMENT PROCEDURES

- A. See Section 01 30 00 for additional requirements for project meetings, reports, submittal procedures, and project documentation.
- B. See Section 01 50 00 for additional requirements related to trash/waste collection and removal facilities and services.
- C. See Section 01 60 00 for waste prevention requirements related to delivery, storage, and handling.
- D. See Section 01 70 00 for trash/waste prevention procedures related to demolition, cutting and patching, installation, protection, and cleaning.

2.02 WASTE MANAGEMENT PLAN IMPLEMENTATION

- A. Manager: Designate an on-site person or persons responsible for instructing workers and overseeing and documenting results of the Waste Management Plan.
- B. Communication: Distribute copies of the Waste Management Plan to job site foreman, each subcontractor, Owner, and Architect.
- C. Instruction: Provide on-site instruction of appropriate separation, handling, and recycling, salvage, reuse, and return methods to be used by all parties at the appropriate stages of the project.
- D. Meetings: Discuss trash/waste management goals and issues at project meetings.
 1. Prebid meeting.
 2. Preconstruction meeting.
 3. Regular job-site meetings.

- E. Facilities: Provide specific facilities for separation and storage of materials for recycling, salvage, reuse, return, and trash disposal, for use by all contractors and installers.
 - 1. Provide containers as required.
 - 2. Provide adequate space for pick-up and delivery and convenience to subcontractors.
 - 3. Keep recycling and trash/waste bin areas neat and clean and clearly marked in order to avoid contamination of materials.
- F. Hazardous Wastes: Separate, store, and dispose of hazardous wastes according to applicable regulations.
- G. Recycling: Separate, store, protect, and handle at the site identified recyclable waste products in order to prevent contamination of materials and to maximize recyclability of identified materials. Arrange for timely pickups from the site or deliveries to recycling facility in order to prevent contamination of recyclable materials.
- H. Reuse of Materials On-Site: Set aside, sort, and protect separated products in preparation for reuse.
- I. Salvage: Set aside, sort, and protect products to be salvaged for reuse off-site.

END OF SECTION

SECTION 01 78 00
CLOSEOUT SUBMITTALS

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Project Record Documents.
- B. Operation and Maintenance Data.
- C. Warranties and bonds.

1.02 RELATED REQUIREMENTS

- A. Section 00 70 00 General Conditions AIA Document A201: Performance bond and labor and material payment bonds, warranty, and correction of work.
- B. Section 01 30 00 - Administrative Requirements: Submittals procedures, shop drawings, product data, and samples.
- C. Section 01 70 00 - Execution and Closeout Requirements: Contract closeout procedures.
- D. Individual Product Sections: Specific requirements for operation and maintenance data.
- E. Individual Product Sections: Warranties required for specific products or Work.

1.03 SUBMITTALS

- A. Project Record Documents: Submit documents to Architect with claim for final Application for Payment.
- B. Operation and Maintenance Data:
 - 1. For equipment, or component parts of equipment put into service during construction and operated by Owner, submit completed documents within ten days after acceptance.
 - 2. Submit one copy of completed documents 15 days prior to final inspection. This copy will be reviewed and returned after final inspection, with Architect comments. Revise content of all document sets as required prior to final submission.
 - 3. Submit two sets of revised final documents in final form within 10 days after final inspection.
- C. Warranties and Bonds:
 - 1. For equipment or component parts of equipment put into service during construction with Owner's permission, submit documents within 10 days after acceptance.
 - 2. Make other submittals within 10 days after Date of Substantial Completion, prior to final Application for Payment.
 - 3. For items of Work for which acceptance is delayed beyond Date of Substantial Completion, submit within 10 days after acceptance, listing the date of acceptance as the beginning of the warranty period.

PART 2 PRODUCTS - NOT USED

PART 3 EXECUTION

3.01 PROJECT RECORD DOCUMENTS

- A. Maintain on site one set of the following record documents; record actual revisions to the Work:
 - 1. Drawings.
 - 2. Specifications.
 - 3. Addenda.
 - 4. Change Orders and other modifications to the Contract.
 - 5. Reviewed shop drawings, product data, and samples.
- B. Ensure entries are complete and accurate, enabling future reference by Owner.
- C. Store record documents separate from documents used for construction.

- D. Record information concurrent with construction progress.
- E. Specifications: Legibly mark and record at each product section description of actual products installed, including the following:
 - 1. Manufacturer's name and product model and number.
 - 2. Product substitutions or alternates utilized.
 - 3. Changes made by Addenda and modifications.
- F. Record Drawings and Shop Drawings: Legibly mark each item to record actual construction including:
 - 1. Field changes of dimension and detail.
 - 2. Details not on original Contract drawings.

3.02 OPERATION AND MAINTENANCE DATA

- A. Source Data: For each product or system, list names, addresses and telephone numbers of Subcontractors and suppliers, including local source of supplies and replacement parts.
- B. Product Data: Mark each sheet to clearly identify specific products and component parts, and data applicable to installation. Delete inapplicable information.
- C. Drawings: Supplement product data to illustrate relations of component parts of equipment and systems, to show control and flow diagrams. Do not use Project Record Documents as maintenance drawings.
- D. Typed Text: As required to supplement product data. Provide logical sequence of instructions for each procedure, incorporating manufacturer's instructions.

3.03 OPERATION AND MAINTENANCE DATA FOR MATERIALS AND FINISHES

- A. For Each Product, Applied Material, and Finish:
 - 1. Product data, with catalog number, size, composition, and color and texture designations.
- B. Instructions for Care and Maintenance: Manufacturer's recommendations for cleaning agents and methods, precautions against detrimental cleaning agents and methods, and recommended schedule for cleaning and maintenance.
- C. Where additional instructions are required, beyond the manufacturer's standard printed instructions, have instructions prepared by personnel experienced in the operation and maintenance of the specific products.

3.04 OPERATION AND MAINTENANCE DATA FOR EQUIPMENT AND SYSTEMS

- A. For Each Item of Equipment and Each System:
 - 1. Description of unit or system, and component parts.
 - 2. Identify function, normal operating characteristics, and limiting conditions.
 - 3. Include performance curves, with engineering data and tests.
 - 4. Complete nomenclature and model number of replaceable parts.
- B. Where additional instructions are required, beyond the manufacturer's standard printed instructions, have instructions prepared by personnel experienced in the operation and maintenance of the specific products.
- C. Panelboard Circuit Directories: Provide electrical service characteristics, controls, and communications; typed.
- D. Operating Procedures: Include start-up, break-in, and routine normal operating instructions and sequences. Include regulation, control, stopping, shut-down, and emergency instructions. Include summer, winter, and any special operating instructions.
- E. Maintenance Requirements: Include routine procedures and guide for preventative maintenance and trouble shooting; disassembly, repair, and reassembly instructions; and alignment, adjusting, balancing, and checking instructions.
- F. Provide servicing and lubrication schedule, and list of lubricants required.

- G. Include manufacturer's printed operation and maintenance instructions.
- H. Include sequence of operation by controls manufacturer.
- I. Provide original manufacturer's parts list, illustrations, assembly drawings, and diagrams required for maintenance.
- J. Provide control diagrams by controls manufacturer as installed.
- K. Provide charts of valve tag numbers, with location and function of each valve, keyed to flow and control diagrams.
- L. Provide list of original manufacturer's spare parts, current prices, and recommended quantities to be maintained in storage.
- M. Include test and balancing reports.
- N. Additional Requirements: As specified in individual product specification sections.

3.05 ASSEMBLY OF OPERATION AND MAINTENANCE MANUALS

- A. Assemble operation and maintenance data into durable manuals for Owner's personnel use, with data arranged in the same sequence as, and identified by, the specification sections.
- B. Where systems involve more than one specification section, provide separate tabbed divider for each system.
- C. Binders: Commercial quality, 8-1/2 by 11 inch three D side ring binders with durable plastic covers; 2 inch maximum ring size. When multiple binders are used, correlate data into related consistent groupings.
- D. Cover: Identify each binder with typed or printed title OPERATION AND MAINTENANCE INSTRUCTIONS; identify title of Project; identify subject matter of contents.
- E. Project Directory: Title and address of Project; names, addresses, and telephone numbers of Architect, Consultants, Contractor and subcontractors, with names of responsible parties.
- F. Tables of Contents: List every item separated by a divider, using the same identification as on the divider tab; where multiple volumes are required, include all volumes Tables of Contents in each volume, with the current volume clearly identified.
- G. Dividers: Provide tabbed dividers for each separate product and system; identify the contents on the divider tab; immediately following the divider tab include a description of product and major component parts of equipment.
- H. Text: Manufacturer's printed data, or typewritten data on 20 pound paper.
- I. Drawings: Provide with reinforced punched binder tab. Bind in with text; fold larger drawings to size of text pages.
- J. Arrangement of Contents: Organize each volume in parts as follows:
 - 1. Project Directory.
 - 2. Table of Contents, of all volumes, and of this volume.
 - 3. Operation and Maintenance Data: Arranged by system, then by product category.
 - a. Source data.
 - b. Product data, shop drawings, and other submittals.
 - c. Operation and maintenance data.
 - d. Field quality control data.
 - e. Photocopies of warranties and bonds.

3.06 WARRANTIES AND BONDS

- A. Obtain warranties and bonds, executed in duplicate by responsible Subcontractors, suppliers, and manufacturers, within 10 days after completion of the applicable item of work. Except for items put into use with Owner's permission, leave date of beginning of time of warranty until Date of Substantial completion is determined.

- B. Verify that documents are in proper form, contain full information, and are notarized.
- C. Co-execute submittals when required.
- D. Retain warranties and bonds until time specified for submittal.
- E. Include originals of each in operation and maintenance manuals, indexed separately on Table of Contents.

END OF SECTION

SECTION 11 40 00
FOODSERVICE EQUIPMENT INSTALLATION

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Foodservice equipment provided by others.
- B. Connections to utilities.

1.02 ADMINISTRATIVE REQUIREMENTS

- A. Preinstallation Meeting: Convene one week before starting work of this section.

PART 2 PRODUCTS

2.01 EQUIPMENT

- A. Equipment Schedule: Refer to schedule on the drawings and Section 11 40 01.
- B. Installation Accessories: Provide rough-in hardware, supports and connections, attachment devices, closure trim, and accessories as required for complete installation.

PART 3 EXECUTION

3.01 EXAMINATION

- A. Verify ventilation outlets, service connections, and supports are correct and in required location.
- B. Verify that electric power is available and of the correct characteristics.

3.02 INSTALLATION

- A. All items listed in Section 11 40 01 will be provide under a separate contract provided by the City of Anderson. It is the general contractors responsibility to coordinate and install all owner provided equipment and food service equipment items listed in Section 11 40 01 in accordance with manufacturers' instructions.
- B. Refer to Section 11 40 01 for additional food service equipment installation requirements.
- C. Insulate to prevent electrolysis between dissimilar metals.
- D. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved.
- E. Use anchoring devices appropriate for equipment and expected usage.

3.03 ADJUSTING

- A. Adjust equipment and apparatus to ensure proper working order and conditions.
- B. Remove and replace equipment creating excessive noise or vibration.

3.04 CLEANING

- A. Remove masking or protective covering from stainless steel and other finished surfaces.
- B. Wash and clean equipment.
- C. Polish glass, plastic, hardware, accessories, fixtures, and fittings.

3.05 CLOSEOUT ACTIVITIES

- A. At completion of work, provide qualified and trained personnel to demonstrate operation of each item of equipment and instruct Owner in operating procedures and maintenance.
 - 1. Test equipment prior to demonstration.

3.06 PROTECTION

- A. Remove protective coverings from prefinished work.
- B. Protect finished work from damage.

END OF SECTION

SECTION 11 40 01
FOODSERVICE EQUIPMENT

PART 1 GENERAL

1.01 RELATED DOCUMENTS

- A. This section constitutes a separate prime contract.
- B. The general conditions of Division 1 including supplementary conditions and general requirements apply to the work specified in this section.

1.02 RELATED WORK NOT INCLUDED BY FOODSERVICE EQUIPMENT CONTRACTOR

- A. Plumbing, Division 22:
- B. Rough-in
- C. Piping of supply and waste lines from building service to rough-in (unless specifically stated otherwise)
- D. Traps, grease traps, line strainers, tailpieces, valves, stops, shutoffs, and miscellaneous fittings required for complete installation.
- E. Final connection.
- F. Ventilation, Division 23:
- G. All ductwork above ceiling line including final connections to exhaust hoods, exhaust fans and make-up air fans. Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.
- H. Electrical, Division 26:
- I. Rough-in
- J. All electric building services including but not limited to: conduit, wiring, line and disconnect switches, safety cut offs and fittings, control panels, fuses, boxes and fittings required for complete installation, except internal wiring as specified, unless indicated otherwise on drawings.
- K. Final connections, including mounting and wiring of starters and switches furnished as part of the foodservice equipment (unless otherwise indicated on the drawings).
- L. General Contractor - Equipment Installation:
- M. General Contractor shall be responsible for site verifying all field dimensions as they pertain to the work in this section and coordinating with Foodservice Equipment Contractor as required for equipment.

- N. Foodservice equipment installation by General Contractor. The Foodservice Equipment Contractor shall be fully responsible for tagging each equipment item, deliver and set in area designated by General Contractor.
- O. General Contractor shall be responsible for cutting of holes in equipment for pipes, drains, electric outlets, etc., as required for this installation. Work shall conform to the highest standards of workmanship and shall include welded sleeves, collars, ferrules or escutcheons.
- P. All wall sleeves, chrome plated cover plates, vermin proofing, and sealing of wall sleeves General Contractor to provide vermin proofing for all floor sleeves he uses.
- Q. General Contractor shall be responsible for repairing all damage to the premises as a result of this installation and daily removal of all debris left by the foodservice equipment installation
- R. General Contractor shall be responsible for keeping his area orderly and equipment protected from damage during the entire time of installation. Foodservice equipment and fixtures shall be cleaned thoroughly and ready for operation at the time the building is turned over to the owner.
- S. General Contractor shall become familiar with and accepts responsibility for compliance with all applicable codes and regulations. If authorities having jurisdiction require any portion of the equipment to be inspected, tested, or approved, the General Contractor and/or his equipment supplier shall bear all costs of such inspections, tests or approvals.
- T. All millwork items in the foodservice work zone area shall be fabricated by the Foodservice Equipment Contractor and installed by General Contractor. Foodservice Equipment Contractor shall coordinate fabrication and delivery with General Contractor, General Contractor to verify all field dimensions and coordinate with Food Service Equipment Contractor. The owner and architect shall approve all shop drawings.

1.03 WORK INCLUDED IN THIS SECTION

- A. Foodservice Equipment Contractor shall furnish all labor, material, services, and specified equipment, necessary for the complete installation of foodservice equipment by General Contractor in strict accordance with specifications, applicable drawings and local codes, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- B. Deliver all equipment on schedule, tagged and ready for installation by General Contractor. The Foodservice Equipment Contractor shall be responsible for coordinating all aspects of equipment delivery as it relates to the General Contractor, Subcontractors, the Owner, or any other Trades as may be dictated by the Owner, Architect, or Consultant.
- C. The Foodservice Equipment Contractor shall be fully responsible for tagging each equipment item upon delivery and set in area designated by General Contractor for installation by General Contractor. General Contractor shall be responsible for site verifying all field dimensions as they pertain to the work in this section and coordinating with Foodservice Equipment Contractor.
- D. All work involved in making stands and supports for all specified equipment requiring them.

E. Electric work:

1. Inter-wiring of foodservice equipment between components within equipment, such as heating elements, switches, thermostats, motors, etc., complete with junction box or disconnect as is applicable, ready for final connection.
2. All electrical inter-wiring done in the fabricators shop or in the field as specified in this scope of work shall be fully tested and certified by a licensed independent agency. Testing agency shall be approved by the local authorities.
 - (a) A complete wiring diagram indicating connection points, types of conduit, junction boxes, terminal boxes, breaker panels and other miscellaneous devices shall be listed and detailed in the fabricators shop drawings.
 - (b) The agency's name, and contact person as well as verification that the agency is accepted by local inspectors shall be submitted to the consultant prior to fabrication of custom equipment.
3. Voltages shall be as indicated on contract drawings. Any differences in electrical characteristics at job site from those shown on contract documents must be submitted to the consultant for consideration prior to ordering equipment.

F. Plumbing work:

1. Furnish all equipment with faucets and sink waste assemblies, as specified in this section.

G. Pre-pipe all waste and supply piping for built in fixtures in fabricated counters to shut off or control valves, ready for final connection by the General Contractor. Final connections will be by the General Contractor unless otherwise specified.

H. All millwork items in the foodservice work zone area shall be fabricated by the Foodservice Equipment Contractor and installed by General Contractor. Foodservice Equipment Contractor shall coordinate fabrication and delivery with General Contractor, General Contractor to verify all field dimensions and coordinate with Food Service Equipment Contractor. The owner and architect shall approve all shop drawings.

1.04 QUALITY ASSURANCE

- A. All custom fabricated equipment such as tables, sinks, countertops, etc., must be manufactured by a foodservice equipment fabricator who has the plant, personnel and engineering capability required. Such manufacturer shall be subject to the approval of the consultant. All work in the above category shall be manufactured by one manufacturer, and shall be of uniform design and finish.
- B. The manufacturer of this equipment must be able to show that he is now and for the past 5 years been engaged in the manufacture or distribution of foodservice equipment, as required under this contract.
- C. The manufacturer of this equipment herein specified shall be a recognized distributor for items of equipment specified herein that are of other manufacture than his own.

D. Only manufacturers who can meet the foregoing qualifications will be acceptable.

1.05 SUBMITTALS

- A. Submit illustrated brochures for manufactured or "buy-out" equipment items, line drawings, rough-in requirements, and list of accessories or other specified additional requirements. Brochures shall be in electronic format include data on all equipment that is to be provided, arranged in numerical sequence that conforms to the item numbers in the specifications. Omission of data does not reduce the obligation to provide items as specified.
- B. Submit fully dimensioned rough-in plans at 1/4" scale, electronic format, showing all required mechanical, electrical, ventilation, water, waste, and refrigeration services required for equipment and rough-in location for same. Rough-in locations shown shall make allowances for required traps, switches etc., thereby not requiring interpretations or adjustment on the part of other contractors. Drawings shall indicate dimensions for floor depressions, wall openings, etc., for equipment.
- C. Submit fully dimensioned and detailed shop drawings, electronic format, of custom-fabricated equipment shall be submitted, drawn at 3/4" scale for elevations and 1-1/2" scale for sections. Drawings shall show details of construction, installation, and relation to adjoining and related work where cutting or close fitting is required. Drawings shall indicate species and grades of materials, finishes, and hardware selections. Drawings shall show all reinforcements, anchorage, and other work required for complete installation of all fixtures. Where fabricator is to pre-wire components to j-box, pull box, breaker panel, etc., all electrical wiring, labeling, and method of certification is to be indicated on the drawings.
- D. Submit certification for special materials as applicable:
 - 1. Preservative treated wood certification: submit for architect's information only. Submit certification by treating plant stating chemicals and process used, net amount of salts retained, conformance with applicable standards and moisture content after treatment.
- E. Fire-retardant treatment certification: submit for architect's information only. Submit certification by treating plant that fire-retardant treatment materials comply with governing ordinances and that treatment will not bleed through finished surfaces.
- F. Submit shop drawings as required in electronic format.
- G. Rough-in drawings, shop drawings, color and material samples and bound brochures covering manufactured or "buy-out" items covering all work and equipment covered in this contract shall be submitted to the consultant and owner as soon as possible but not later than three weeks after the award of contract. After approval, Foodservice Equipment Contractor shall furnish to Consultant, Architect, and Owner, sets (as required) of shop drawings and brochures, corrected as required by virtue of review comments, for distribution to various interested trades on project. All costs of reproductions and submissions shall be part of the contract.
- H. Do not begin fabrication of custom-manufactured equipment until approvals of shop drawings have been received, and until field measurements have been taken by Foodservice Equipment Contractor, where such measurements are necessary to assure proper conformance with the intent of the contract drawings and specifications.

- I. Coordinate field measurements with General Contractor, giving due considerations to any architectural, mechanical, or structural discrepancies that may occur during the construction of the space. No extra compensation will be allowed for any difference between actual dimensions secured at the job site and dimensions shown on the drawings. Field measurements shall be submitted to the Consultant for consideration before proceeding with the fabrication of equipment.
- J. Shop drawings, details and equipment reviewed are for design concept only, and does not relieve the Foodservice Equipment Contractor of responsibility for compliance with design drawings, details and specifications, verification of utilities with equipment requirements for conformity and location and verification of all dimensions of equipment and building conditions or reasonable adjustments due to deviations.
- K. The Foodservice Equipment Contractor shall prepare and submit for review a complete and itemized listing of items and services ordered, procured, and otherwise arranged for to complete his work including; purchase order numbers, projected ship dates, and pertinent comments. This listing shall be updated and distributed on a bi-monthly basis and on a weekly basis during the four (4) week period preceding the commencement of installation.

1.06 SUBSTITUTIONS - STANDARDS

- A. Proposals shall be based on brands, materials and forms of construction specified unless products of other manufacturers that conform to requirements of the plans and specifications are approved in writing by the Consultant as equal to that specified.
- B. Any equipment offered for approval as "equal" to equipment specified must conform to the space limitations of layout. Cost of any deviation from kind or location of mechanical service due to furnishing of an approved equal will be the responsibility of the Foodservice Equipment Contractor, at no extra cost to the Owner.
- C. If no equals are approved in writing by the Consultant, the brands and materials specified must be furnished, and no other substitution will be permitted subsequent to award of contract except by specific change order issued by Owner.

1.07 DRAWINGS

- A. Drawings that constitute part of the contract documents indicate general arrangement of piping and location of equipment. Should it be necessary to deviate from the arrangement indicated in order to meet structural or other field conditions, the Foodservice Equipment Contractor shall provide revised drawings showing such deviations, at his own expense and without expense to the Owner.
- B. Specifications and drawings are reasonably exact, but their extreme accuracy is not guaranteed. Drawings and specifications are for the assistance and guidance of the Foodservice Equipment Contractor, and exact locations, distances, and levels shall be governed by the building.

1.08 MANUFACTURER'S DIRECTIONS

- A. Follow manufacturer's directions in all cases where manufacturers of articles used in this contract furnish directions or prints covering points not shown on drawings or specifications.

1.09 INDUSTRY STANDARDS

- A. Items of foodservice equipment furnished shall conform to standards of National Sanitation Foundation, Ann Arbor, Michigan, and shall bear the N.S.F. seal.
- B. Foodservice equipment shall be installed in accordance with N.S.F. standards.
- C. Work and materials shall be in compliance with requirements of applicable codes, ordinances, and regulations, including but not limited to those of The National Fire Protection Association, State Fire Marshall, State Board of Health, Local Health Codes, etc.
- D. Electrically operated and/or heated equipment, fabricated or otherwise, shall conform to the latest standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc., and shall bear the U.L. label.
- E. All standard steam-heated equipment shall be manufactured in accordance with A.S.M.E. code requirements and carry the A.S.M.E. stamp.
- F. Applicable standards comply with the following, as referenced herein:
 - 1. American Institute of Timber Construction (AITC)
 - 2. American National Standards Institute (ANSI)
 - 3. American Plywood Association (APA)
 - 4. American Society for Testing And Materials (ASTM)
 - 5. American Wood Preservers Association (AWPA)
 - 6. American Wood Systems (AWS)
 - 7. Architectural Woodwork Institute (AWI) "Architectural Woodwork Quality Standards, Guide Specifications and Quality Certification Program", Sixth Edition, 1994, herein referred to as AWI standards. Work shall comply with applicable portions of AWI standards.
 - 8. Hardwood Plywood Manufacturers Association (HPMA)
 - 9. National Electric Manufacturers Association (NEMA)
 - 10. National Fire Protection Association (NFPA)
 - 11. Underwriters Laboratories, Inc. (UL)
 - 12. U.S. Dept. of Commerce, National Bureau of Standards
 - a. Lumber: PS 20-70
 - b. Construction and Industrial Plywood: PS 1-83

- G. Current grading rules of the following industry associations apply to wood products:
1. National Hardwood Lumber Association (NHLA)
 2. Redwood Inspection Service (RIS)
 3. Southern Pine Inspection Bureau (SPIB)
 4. West Coast Lumber Inspection Bureau (WCLB)
 5. Western Wood Products Association (WWPA)
- H. Grade marks: Identify lumber and plywood by official grade mark.
1. Lumber: Grade stamp shall contain symbol of grading agency, mill number or name, grade of lumber, species or species grouping or combination designation, rules under which graded - where applicable, and condition of seasoning at time of manufacture.
 2. Plywood: Appropriate grade trademark of the APA. Indicate type, grade, class, identification index and inspection and testing agency mark.
 3. Structural glue-laminated members: Members shall be marked with the trademark APA-EWS of American Wood Systems, indicating conformance with manufacturing, quality assurance and marking provisions of ANSI/AITC a190.1-83.
 4. Preservative-treated wood products: Preservative-treated lumber and plywood shall bear the quality standard stamp of the applicator, indicating preservative type, exposure conditions, year of treatment, type or name, flame spread and treatment plant.
 5. Fire-retardant treated wood products: Fire-retardant treated lumber and plywood shall bear UL stamp or stamp of other approved independent inspection agency, indicating treatment type or name, flame spread and treatment plant.
- I. On components to be exposed to view, grade marks shall be located so as to be concealed in finish work.
- J. All standard steam-heated equipment shall be manufactured in accordance with A.S.M.E. code
- K. Whenever the drawings and specifications require larger sizes or higher standards than are required by the regulations, the drawings and standards shall govern.
- L. Whenever the drawings and specifications indicate requirements which will violate the regulations, the regulations shall govern.
- M. No extra charge will be paid for furnishing items required by the regulations, but not specified or shown on the drawings.
- N. Rulings and interpretations of enforcing agencies shall be considered part of regulations

PART 2 PRODUCTS

2.01 MANUFACTURER'S DIRECTIONS

- A. Except as may be specified otherwise under individual item specifications in the "equipment schedule", all items of standard manufactured equipment furnished shall be complete in accord with manufacturer's standard specifications for specific unit of model called for, including finishes, components, attachments, appurtenances, etc..
- B. Substitutions for manufactured equipment specified will be accorded consideration under terms set forth in "substitutions-standards."

2.02 FABRICATED METAL EQUIPMENT

- A. Work shall be done in an approved workmanlike manner, to complete satisfaction of the owner. Further, work included under this heading shall conform with applicable standards of authorities having jurisdiction and the current standards/revisions of the National Sanitation Foundation.
- B. Stainless steel - shall be U.S. standard gauges as called for, 18-8, type 304, not over .021% maximum carbon, and with a #4 finish unless stated otherwise. All stainless steel welds shall be ground smooth to match the original grain.
- C. Galvanized iron - shall be Armco or equal. Framework of galvanized iron shall be welded construction, having welds smooth, and where galvanizing has been burned off, touched up with high-grade aluminum bronze.
- D. Legs and crossrails - shall be continuously welded, ground smooth and polished to have a uniform finish. Legs on sinks and tables shall be spaced no further than 66" on centers and 30" front to back.

2.03 REFRIGERATOR/FREEZER WALK-IN UNITS

- A. Panels:
 - 1. Panels shall be insulated with 4" thick injected urethane, expanded with R1416, no CFC's used. Foam shall be 2.25 lb. density, 95% closed cell.
 - 2. Panels shall meet ASTM E-84 (UL-723) and be listed by Underwriters laboratories and by Factory Mutual as a Class I building material.
 - 3. Insulation shall have a flame spread index of 25 or less and a smoke-developed index of not more than 450, where tested in a minimum 4-inch thickness.
 - 4. All panel intersections and wall, floor and ceiling intersections shall be secured by cam lock fasteners.
 - 5. All interior corners shall be coved.
 - 6. All interior walls, floor and ceiling intersections shall comply with N.S.F. requirements.
 - 7. Assembly shall be constructed to adhere to all building conditions.

8. Food Service Equipment Contractor to field verify building wall clearances and column locations to coordinate panels accordingly.
9. Ceiling panels to be self-supporting and have maximum length panels to span full length of box if possible.
10. Reinforce ceiling panels where evaporator coil is located.
11. Provide sleeves properly located for utility entrance, drain lines, and refrigeration lines, and after lines are installed, fill sleeves with spray foam compound, suitable for use in refrigerated spaces.
12. The floor at Cold Storage Assembly shall have maximum length panels to span full length of box if possible, otherwise stagger joints so there are no common "four corner" intersections and no joints occurring in doorways. Floor panels shall be 2" thick panels designed to support uniformly distributed load of 1200 lb. per sq. ft. and have Aluminum Diamond Tread.
13. Super Floor Construction: Specialty reinforced floor panels with $\frac{3}{4}$ " sub-floor and foamed in place tubular through-panel supports. Floor panels shall be 4" thick panels designed to withstand rolling weight and uniformly distributed loads of 5000 lb. per sq. ft.
14. $\frac{1}{8}$ " Aluminum Diamond Tread covering the complete interior floor.

B. Doors:

1. Doors to be hinged per Food Service Equipment Floor Plan.
2. Furnish door complete with plastic strip curtains at each door location, transparent vinyl overlapping strips, aluminum bar hanging rod and bracket, suitable for low temperature application, as manufactured by Curtron, Flexstrip Products, Inc., or equal.
3. Furnish anti-sweat heater wire installed in the frame.
4. Door size and finish shall match exterior finishes of box, and shall be furnished complete with sill wiper gasket, lift type hinges.
5. Hinges, latches and hardware shall be chrome plated; Minimum three (3) hinges.
6. Exterior door to be equipped with automatic door closer.
7. Freezer door to be equipped with perimeter heat.
8. Exterior door(s) to be equipped with cylinder lock having inside safety release feature.
9. Aluminum kick plate to be provided on door (both sides).
10. Each compartment to be provided with exterior flush mounted dial thermometer mounted at eye level to each door.

C. Finishes:

1. Floor panels shall be 1/8 aluminum tread finish.
2. Exposed exterior panels shall be as indicated in design documents.
3. Exposed exterior panels shall be reinforced having special finishes as indicated in design documents.
4. Unexposed exterior panels shall be as indicated in design documents
5. Interior wall panels shall be as indicated in design documents
6. Ceiling panels shall be as indicated in design documents
7. Refer to manufacturer details included in design documents Q600-Q601.

D. Miscellaneous:

1. Provide, as part of assembly, trim strips, closure panels, etc., as necessary to trim assembly to adjacent building surfaces. Trim shall be fastened on 12" maximum centers in a neat and workmanlike manner. Trim shall be made of the same material as the adjacent walk-in finish.
2. Insulate suction lines with 1/2" pre-molded foamed plastic insulation.
3. Each compartment to be furnished complete with manufacturer's standard light fixture, having protective cover, mounted and pre-wired to switch with pilot light in door section. Extra lights as needed to provide 30 foot candles 30" above floor. Light bulbs to be furnished and installed by Food Service Equipment Contractor.
4. Cold storage rooms shall be erected by factory trained and certified installers or shall be supervised by factory personnel. Refrigeration systems shall be furnished by cold storage room manufacturer and installed by factory authorized personnel.
5. Refrigeration systems to be provided with all required refrigerant piping, insulation, vibration eliminator, solenoid(s), dryer, suction line filter, expansion valve(s), thermostat(s), heat exchangers, and defrost timers, etc. as necessary for complete installation. Provide pump down control circuit consisting of thermostat and solenoid valve. All components including piping and insulation to be installed using accepted industry standards, manufacturer's instructions and first class workmanship. Location to be coordinated with Architect.

2.04 ERRORS AND OMISSIONS

- A. Construction Documents include drawings and written specifications, which should be reasonably correct, however their accuracy is not guaranteed. Should discrepancies occur they shall be brought to the attention of the Food Service Consultant and/or Project Architect in order for the conflict to be clarified in an official Request For Information.
- B. It shall be the responsibility of the food service equipment bidders to inform the Food Service Consultant of any discrepancies found within these documents to include: written specifications, drawings or schedules, to allow an opportunity for the consultant to prepare an addendum to correct such discrepancies. Bidding on a known discrepancy with the intention of equipment substitution or price gouging through change orders will not be tolerated.

2.05 SCHEDULE OF EQUIPMENT

ITEM 01 - OPEN DISPLAY MERCHANDISER

Turbo Air Model TOM-40S-N

Vertical Open Display Merchandiser, full-height, 12.5 cu. ft. capacity, 39"W x 28"D x 78-1/2"H, self-cleaning condenser device, open front, tempered glass front shield & side walls, self-contained, LED interior lighting, (4) solid shelves, solar powered digital thermometer, digital electronic thermostat with defrost control, anti-corrosion coated evaporator, stainless steel interior & exterior, (2) 3/4 HP, R290 Hydrocarbon refrigerant, 115v/60/1-ph, 15.5 amps, NEMA 5-20P, CSA-Sanitation, cCSAus (8 week lead time)

- 2 year parts & labor warranty, standard
- Additional 3 year compressor warranty (5 year total), standard
- Self-cleaning condenser device equipped, standard
- Security Cover, locking, 36-1/8"W x 1-3/4"D x 52-3/4"H, for TOM-40W-N, fabric with white trim, field installed

Merchandiser manufactured by Turbo Air or pre-approved equivalent model

ITEM 02 - OPEN DISPLAY MERCHANDISER

Turbo Air Model TOM-50S-N

Vertical Open Display Merchandiser, full-height, 16.5 cu. ft. capacity, 50-7/8"W x 28"D x 78-1/2"H, self-cleaning condenser device, open front, tempered glass front shield & side walls, self-contained, LED interior lighting, (4) solid shelves, solar powered digital thermometer, digital electronic thermostat with defrost control, anti-corrosion coated evaporator, stainless steel interior & exterior, (2) 3/4 HP, R290 Hydrocarbon refrigerant, 115v/60/1-ph, 15.5 amps, NEMA 5-20P, CSA-Sanitation, cCSAus (8 week lead time)

- 2 year parts & labor warranty, standard
- Additional 3 year compressor warranty (5 year total), standard
- Self-cleaning condenser device equipped, standard
- Security Cover, locking, 48"W x 1-3/4"D x 52-3/4"H, for TOM-50W-N, fabric with white trim, field installed

Merchandiser manufactured by Turbo Air or pre-approved equivalent model

ITEM 03 - REACH-IN REFRIGERATOR

Continental Refrigerator Model 2RN

Refrigerator, reach-in, two-section, self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid doors, cylinder locks, electronic control with digital display, hi-low alarm, unit comes standard with expansion valve, electric condensate evaporator, R290 Hydrocarbon Refrigerant, 1/3 HP, cETLus, NSF, Made in USA, ENERGY STAR®

- Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part
- 115v/60/1-ph, 6.9 amps, cord, NEMA 5-15P, standard
- Left Door hinged on left & right door hinged on right, standard
- 5" Casters, standard

Refrigerator manufactured by Continental or pre-approved equivalent model

ITEM 04 - FRYER DUMP STATION

Pitco Frialator Model BNB-SG14

Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF

- 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- Food Warmer, built-in, 750watt, CSA, NSF, UL
- 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, ALL Solstice BNB's Fryer Dump Station manufactured by Pitco or pre-approved equivalent model

ITEM 05 - FRYER BATTERY, GAS

Pitco Frialator Model SG14RS-1FD

Solstice™ Prepackaged Fryer System with Solstice™ Solo Filter System, High Power, gas, (1) 40-50 lb. oil capacity full tank, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, 10" adjustable legs, 122,000 BTU (-F), NSF, CE, CSA Flame, CSA Star, AuGA

- T&S Brass Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (2) SwiveLink swivels, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'
- T&S Brass Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic
- 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- Natural gas
- Millivolt Thermostat, standard
- 115v/60/1-ph, 5.6 amps
- Contact factory for cord information
- Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- Casters, 10", rigid non-locking and locking, for (1) SE/SG fryer, with SoloFilter

Fryer manufactured by Pitco or pre-approved equivalent model

ITEM 06 - EQUIPMENT STAND, REFRIGERATED BASE

Delfield Model F2962CP

Refrigerated Low-Profile Equipment Stand, 62-1/4"W x 31-47/50"D x 24"H, two-section, (4) drawers (pans not included), stainless steel top & drawer fronts, front non-spill edge, ABS interior sides, 4" casters, side-mounted refrigeration system with electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/5 hp, cUL, UL, NSF

- 3 year parts & labor warranty, standard
- 7 year compressor warranty, standard
- 115v/60/1-ph, 2.9 amps, NEMA 5-15P, standard
- Full perimeter marine edge, standard
- Compressor on right, standard
- T&S Brass Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

Refrigerated Base manufactured by Delfield or pre-approved equivalent model

ITEM 07 - GAS COUNTERTOP GRIDDLE

Star Model 836TA

Ultra-Max® Griddle, countertop gas, 36" W x 24" D cooking surface, 1" thick steel griddle plate, 150° - 550° F embedded mechanical snap-action thermostat every 12", 4-3/8" tapered wrap-around splash guard, 3-1/2" front grease trough, heavy-duty metal knobs, standing pilot, welded steel frame with stainless steel exterior, 4" stainless steel legs with 1-3/8" adjustment, 90,000 BTU, cULus, UL EPH

- T&S Brass Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (2) SwiveLink swivels, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'
- 2 year parts & labor warranty, standard
- Natural gas, 90,000 BTU

Griddle manufactured by Star or pre-approved equivalent model

ITEM 08 - CHARBROILER, GAS, COUNTERTOP

Southbend Model HDC-24

Charbroiler, gas, countertop, 24", cast iron radiants, stainless steel burners, two-position, two sided cooking grid, removable crumb tray, stainless steel front, sides & 4" adjustable legs, 80,000 BTU, CSA Star, CSA Flame, cCSAus, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)

- T&S Brass Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (2) SwiveLink swivels, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'

Charbroiler manufactured by Southbend or pre-approved equivalent model

ITEM 09 - HD RANGE, 36", 6 OPEN BURNERS

Garland/US Range Model C836-6

Cuisine Series Heavy Duty Range, gas, 36", (6) 30,000 BTU open burners, standard oven, includes (1) rack, 6" backguard, stainless steel front & sides, Casters in lieu of legs, 220,000 BTU, CSA Flame, CSA Star, NSF (US Range)

- Two year limited parts and labor warranty
- Natural Gas
- Natural Gas Regulator, 3/4" N.P.T. (Consult spec sheet and specify)
- 1-1/4" Rear gas connection, including end cap & cover (Consult spec sheet and specify)
- Convection oven with (3) racks, in lieu of standard oven, per oven
- (Convection oven) 120V/60/1-ph, 3.4 amp, NEMA 5-15P
- Stainless steel oven interior with porcelain oven bottom, standard
- Swivel Casters, polyurethane wheels (non-marking)
- T&S Brass Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic
- T&S Brass Safe-T-Link Gas Connector Kit, 1-1/4" connection, 48"L, stainless steel braid with extruded coating, (2) SwiveLink swivels, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5'

Range manufactured by Garland or pre-approved equivalent model

ITEM 10 - CONVECTION OVEN, GAS

Southbend Model GS/25SC

MarathonerGold Convection Oven, gas, double-deck, standard depth, solid state controls, energy savings system "NRG", Casters in lieu of legs, stainless steel front, sides, top, and rear jacket, 180,000 BTU (reference annual operating cost savings document) (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)

- T&S Brass Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic
- T&S Brass Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (2) SwiveLink swivels, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'
- Domestic Shipping, inside of North America
- Standard (1) year limited parts and labor warranty (reference warranty document for details)
- Natural Gas
- (2) 120v/60/1-ph, 8.9 amps, NEMA 5-15P, standard
- 6" Casters in lieu of legs

Oven manufactured by Southbend or pre-approved equivalent model

ITEM 11 - COMBI OVEN, GAS

Alto-Shaam Model CTP20-20G

Combitherm® CT PROformance™ Combi Oven/Steamer, gas, boiler-free, floor model with roll-in cart, (20) non-tilt support rails, (20) 18" x 26" full size sheet or (40) 12" x 20" full size hotel pan (1/1 GN) capacity, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, removable single-point temperature probe, (3) power levels, (4) cooking modes, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, seismic legs, 266,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, Gastec, ENERGY STAR®

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
- Natural gas
- Combi Oven/Steamer Unit, without CombiSmoker option, standard
- 120v/60/1-ph, 13.6 amps, 1.7kW, 14 AWG, KEC to furnish cord or plug
- Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility
- For Field install, Combitherm Factory Authorized Installation Program (above) MUST be selected for field install option to become available for selection
- Removable single-point temperature probe, standard
- Quick Disconnect Kit, for all gas ovens (one required for each oven)
- Roll-In Pan Cart, (20) shelf pan trolley (shelves/pans sold separately), 2-9/16" vertical spacing, fits 20-20E, 20-20G, 20-20MW and QC3-100, stainless steel construction, (4) casters (2 locking)
- Roll-In Plate Cart, (84) plates capacity, 3-11/16" vertical spacing, fits 20-20E, 20-20G, 20-20MW and QC3-100, stainless steel construction, (4) casters (2 locking)

Oven manufactured by Alto-Shaam or pre-approved equivalent model

ITEM 12 - EXHAUST HOOD

Captive-Aire Model 6024-ND-2-PSP-F

Wall Type Exhaust Hood:

- Coordinate Installation with Mechanical Contractor
- Unit requires 120v/60/1 10.0 amp electrical service for lights.
- 18 gauge 304 series stainless steel construction in accord with N.F.P.A. 96.

- Stainless steel baffle type U.L. classified grease extracting filters, with handles.
- Vapor-proof U.L. listed light fixtures as indicated on drawings.
- Provide stainless steel wall cabinet (located as shown on plan) for fire suppression system and control package.
- Fan and light switches to be located on face of hood in an accessible location.
- Hood to be furnished complete with Starter/contactor package for exhaust fan and make-up air fan (coordination of electrical service is required).
- Provide and install removable stainless steel perimeter trim and/or closure panels from top of hood to ceiling and 18 gauge stainless steel wall panels from floor to bottom of hood.
- Provide and install any secondary supporting members required to suspend hoods.
- Supports shall include seismic bracing, if required, in accord with SMACNA guidelines.
- Furnish unit complete with all standard accessories as normally supplied by the manufacturer.
- Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.

Exhaust Hood manufactured by Captive-Aire or pre-approved equivalent model

ITEM 12.1 - FIRE SUPPRESSION SYSTEM

Ansul Model R-102

Wet chemical type fire suppression system.

- Installation in accord with N.F.P.A. 17A code requirements.
- Suppression system to be pre-piped at factory and hooked up in field by a local licensed agency.
- Local agency to perform certifications tests as required by local authorities.
- Furnish manual strike mechanism in accessible location.
- Furnish unit complete with all tanks, piping, relays, cable, fusible links, nozzles, etc. as required for a complete system.

Fire Suppression manufactured by Ansul or pre-approved equivalent model

ITEM 12.2 - SIDE WALL EXHAUST FAN

Captive Aire Model USBI20DD-RM

- Coordinate Installation with Mechanical Contractor
- Final connections by MEP Contractors.
- UL705 and UL762 and ULC-S645
- High Heat Operation Direct Drive 350° F (176° C)
- Heat Slinger
- NEMA 3R Safety Disconnect Switch
- Grease Classification Testing
- 2" Drain
- Motor Weather Cover
- Fully Sealed Scroll Housing
- Scroll Access Door
- Utility Set Grease Cup
- B120 – 24" Discharge Extension
- B120 – Inlet Connection
- Utility Set – Spring Vibration
- Isolators – B120
- 2 year Parts Warranty
- Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.

Exhaust Fan manufactured by Captive-Aire or pre-approved equivalent model

ITEM 12.3 - HEATING AND COOLING MAKE-UP AIR UNIT

Captive Aire Model A2-D.250-20D

- Coordinate Installation with Mechanical Contractor.
- Final connections by MEP Contractors.
- Single point electrical connection.
- Direct gas-fired unit with 2" mixed flow direct drive fan.
- Intake hood with EZ Filters
- Side Discharge – Air Flow Right to Left
- Cooling Interlock Relay
- Motorized Back Draft Damper
- Low Fire Start
- Gas Pressure Gauges
- DX Cooling Intake Air Thermostat and Relays
- Separate 120VAC Wiring Package
- Hinged Double Wall Insulated Door Assembly (Burner/Blower Section)
- 2 year Parts Warranty
- Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.

Make-Up Air Unit manufactured by Captive-Aire or pre-approved equivalent model.

ITEM 13 - MOBILE HEATED CABINET

Metro Model C5T9D-DSB

C5™ T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, full height dual cavity with independent cavity temperature control, adjustable bottom load slides 3-2/5" OC, top mount solid state digital controls with mobile power (14) 18" x 26" or (32) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel, foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, 120V/60/1, 1400 watts, 12 amps, NEMA 5-15P, cULus, NSF, ENERGY STAR®
Heated Cabinet manufactured by Metro or pre-approved equivalent model

ITEM 14 - REACH-IN FREEZER

Continental Refrigerator Model 1FN

Freezer, reach-in, one-section, 20 cu. ft., self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid door, cylinder lock, LED interior lighting, electronic control with digital display, unit can be adjusted to operate as low as -10°F, hi-low alarm, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF, Made in USA, ENERGY STAR®

- Standard warranty: 3 year parts and labor; additional 4 year compressor part
- 115v/60/1-ph, 7.6 amps, cord, NEMA 5-15P, standard
- Door hinged on right, standard
- 5" Casters, standard

Freezer manufactured by Continental or pre-approved equivalent model

ITEM 15 - HAND SINK

Eagle Group Model HSA-10-F-LRS

Hand Sink, wall mount, 13-1/2" wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, left & right end splashes, splash mount gooseneck faucet, basket drain, 1/2" NPS water inlet, deep-drawn seamless design-positive drain, inverted "V" edge, NSF

- Wrist Handles for faucet, NSF

Sink manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 16 - WORK TABLE, STAINLESS STEEL TOP

Eagle Group Model T3060SE

Spec-Master® Series Work Table, 60"W x 30"D, 14/300 series stainless steel top, rolled edge on front & back, adjustable 18/300 series stainless steel undershelf with marine edge, Uni-Lok® gusset system, (4) stainless steel legs & adjustable bullet feet, NSF

- NSF sprayed-on latex sound deadening, add suffix -SD

Table manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 17 - BLENDER, BAR

Vitamix Model 036019-ABAB

The Quiet One® Twist Lock Blender, countertop, 48 oz. (1.4 liter) capacity, clear Tritan™ BPA free Advance® container, 24-1/2"H with lid open, stackable, removable compact twist lock cover, (6) touch control buttons with (34) program options, includes: Advance® blade assembly & lid, 3-peak HP, 120v/50/60/1-ph, 15.0 amps, NEMA 5-15P, RoHs compliant, CE, cULus, NSF

- 3 years warranty on motor base parts & 1 year warranty on labor, standard

Blender manufactured by Vitamix or pre-approved equivalent model

ITEM 18 - FOOD PROCESSOR EQUIPMENT STAND

Robot Coupe Model R199

Robo-Cart Equipment Stand, 18-9/16"W x 34-1/8"D x 38-1/2"H, adjustable handle, adjustable aluminum cantilever shelf (adjusts from 10-3/16" to 27-1/2"H), stainless steel insert shelving with (10) cutting disc slots, includes (1) 5/32" Allen wrench for assembly/disassembly, 5" heavy duty swivel casters (200 lb capacity), heavy duty aluminum construction (discs not included)

Equipment Stand manufactured by Robot Coupe or equivalent model by Titan and John Boos

ITEM 19 - FOOD PROCESSOR, BENCHTOP / COUNTERTOP

Robot Coupe Model CL50E

Commercial Food Processor, includes: vegetable prep attachment with kidney shaped & cylindrical hopper (no bowl), (1) 3mm grating disc (28058), (1) 3mm slicing disc (28064), polycarbonate base, single speed 425 RPM, 1-1/2 HP, 120v/60/1-ph, 12.0 amps, NEMA 5-15P, cETLus, ETL-Sanitation

- 1 year parts & labor warranty

Food Processor manufactured by Robot Coupe equivalent model by Hobart

ITEM 20 - EQUIPMENT STAND, FOR MIXER / SLICER

Eagle Group Model MS2424S

Mixer Stand, stationary, 24"W x 24"D x 24"H, 16/300 series stainless steel top with 600 lbs. capacity, rolled front edge, stainless steel adjustable undershelf with 150 lbs. capacity, Uni-Lok® gusset system, stainless steel legs with adjustable stainless steel bullet feet, NSF

- Table Casters, set of (4), 5" diameter, (2) swivel & (2) swivel/brake, 200 lbs. capacity per caster, zinc with resilient tread, NSF

Stand manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 21 - PLANETARY MIXER

Hobart Model HL200-1STD

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

Mixer manufactured by Hobart equivalent model by Globe

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ITEM 22 - TWO (2) COMPARTMENT SINK

Eagle Group Model FN2840-2-36R-14/3

Spec-Master® FN Series Sink, two compartment, 81-1/2"W x 35"D, 14/304 stainless steel top, coved corners, 20" wide x 28" front-to-back x 14" deep compartments, 36" drainboard on right, 9-1/2"H backsplash with 1" upturn & tile edge, 8" OC splash mount faucet holes, rolled edges on front & sides, includes 3-1/2" basket drains, stainless steel crossbracing on all sides, stainless steel legs & adjustable bullet feet, NSF

- Twist Handle Drain, 1-1/2 or 2" NPS connection
- Twist bracket, per drain

Sink manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 22.1 - WALL / SPLASH MOUNT FAUCET

T&S Brass Model B-0231

Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

Faucet manufactured by T&S Brass or equivalent model by Chicago Faucet, and Fisher

ITEM 23 - SHELVING, WALL MOUNTED

Eagle Group Model WS1272-16/3

Shelf, wall-mounted, 72"W x 12"D, rolled frontedge, 1-1/2"H up-turn on sides & rear, includes stainless steel mounting brackets stud welded to shelf, 16/304 stainless steel construction, NSF

Shelf manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 24 - KETTLE, GAS, TILTING

Groen Model DH-60A

Tilting Kettle, gas, 60-gallon capacity, crank tilt, 2/3 jacket, IPX6 water rated electronic Advanced controls with digital display, 1 minute to 10 hour timer, low (2) and high (7) preset intensities with manual capability, 316 stainless steel liner, floor mounted control console supports, stainless steel construction, bullet feet, electronic ignition, 50 PSI, 0 - 2000' elevation, 150,000 BTU, cCSAus, NSF, Made in USA

- year parts & labor, (10) year hemisphere warranty, standard
- Natural gas
- 115v/60/1-ph, 5.0 amps
- 2" Tangent draw-off (TDO)
- Etch Marks, 5 gallon increments
- Hinged Cover Kit (no. 41), for 60 gallon floor model kettles (factory installed)
- Faucet, double pantry, with swing spout
- Gas Quick Disconnect, with AGA approved restraint chain for steamers, tilting braising pans & table top & floor model kettles

Kettle manufactured by Groen or pre-approved equivalent model

ITEM 25 - TILTING SKILLET BRAISING PAN, GAS

Groen Model BPP-40GC

Braising Pan, gas, 40-gallon capacity, 10" deep pan, 38" pan height, IPX6 water rated electronic Classic controls, power tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, electric spark ignition, 144,000 BTU/hr, cCSAus, NSF, Made in USA

- year parts & labor, (10) year pan warranty, standard
- 115v/60/1-ph, 5.0 amps, standard
- Natural gas

- Gas Quick Disconnect, with AGA approved restraint chain for steamers, tilting braising pans & table top & floor model kettles
- 2" Tangent draw-off with perforated strainer
- Drain cup & 8' hose assembly for TDO
- Faucet, double pantry, with swing spout & riser, left or right-sided mounting
- Casters, set of (4), (2) locking, for all BPM & BPP models and all TS/10 & TS/10S stands

Braising Pan manufactured by Groen or pre-approved equivalent model

ITEM 26 - FLOOR TROUGH

Eagle Group Model FT-2430-FG

Floor Trough, 30"W x 24"D, yellow fiberglass subway-style grating with non-slip surface, 4" deep trough pan with built-in pitch toward drain, accommodates up to 4" drain pipe, stainless steel removable perforated basket, 1" outer flange for mounting, all-welded 14/304 stainless steel construction, NSF
Floor Trough manufactured by Eagle or equivalent model by IMC/Teddy and Titan

ITEM 27 - IMMERSION BLENDER

Waring Model WSB40

Quik Stik Plus™ Immersion Blender, medium duty, 24 qt. (6 gallon) capacity, 10" stainless steel fixed shaft, 2-speed motor, rubberized comfort grip, 1/2 HP, 350W, 120v/60/1-ph, NSF, cETLus

- 1 year limited warranty, standard

Blender manufactured by Waring or pre-approved equivalent model

ITEM 28 - EQUIPMENT STAND, FOR MIXER / SLICER

Eagle Group Model MS2424S

Mixer Stand, stationary, 24"W x 24"D x 24"H, 16/300 series stainless steel top with 600 lbs. capacity, rolled front edge, stainless steel adjustable undershelf with 150 lbs. capacity, Uni-Lok® gusset system, stainless steel legs with adjustable stainless steel bullet feet, NSF

- Table Casters, set of (4), 5" diameter, (2) swivel & (2) swivel/brake, 200 lbs. capacity per caster, zinc with resilient tread, NSF

Stand manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 29 - PLANETARY MIXER

Globe Model SP30

Planetary Mixer, floor model, 31.7 qt. (30 liter) capacity, 3-speed (fixed), #12 attachment hub, includes: stainless steel removable bowl guard with built-in ingredient chute, 30 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip & aluminum flat beater, interlocked bowl lift, gear driven motor, front-mounted touchpad controls with 60-minute digital timer & last batch recall, thermal overload protection, non-slip rubber feet, cast iron body, 1 HP, 115v/60/1-ph, 16.0 amps, cord, NEMA 5-20P, NSF, cETLus

Mixer manufactured by Globe equivalent model by Hobart

ITEM 29.1 - PLANETARY MIXER

Globe Model SP80PL

Planetary Mixer, floor model, 4-speed (fixed), 80 qt. (75.7 liter) stainless steel bowl, #12 hub, includes: stainless steel removable bowl guard with built-in ingredient chute, stainless steel wire whip, aluminum flat beater, aluminum spiral dough hook & bowl truck, 1/8 HP power bowl lift, gear-driven, high torque oil bath transmission, heat-treated hardened steel alloy gears & shafts, thermal overload protection, front-mounted digital touchpad controls with 60-minute digital timer & last batch recall, auto-off, non-slip rubber feet, cast iron body, 3 HP motor, 208v/60/3-ph, 12.0 amps, cord, NEMA L15-20P, NSF, cETLus
Mixer manufactured by Globe equivalent model by Hobart

ITEM 30 - DOUGH SHEETER

Empire Bakery Equipment Model EMP-EASY600

Empire Dough/Pastry Sheeter, countertop, reversible, 19-7/10"W belt, 3-3/8" diameter roller with 1-1/2" maximum roller opening, 20"W sheeting rollers, fold-up side tables, variable speed, removable scrapers, safety guard, includes: rolling pins & supports, 110v/60/1-ph, 5.0 amps

- 1 year parts & labor warranty, 90 days on electrical parts, standard

Dough Sheeter manufactured by Empire Bakery Equipment or pre-approved equivalent model

ITEM 31 - SECURITY UNIT

Eagle Group Model CSC2448

Security Unit, mobile, 51-1/4"W x 27-1/4"D x 69"H, open wire construction with 2" x 2" mesh panels, (2) doors with hasps for padlock, chrome-plated finish, (2) swivel & (2) swivel/brake 5" stem casters with poly tread, KD, NSF

- Post, for security units, 74"H, grooved in 1" increments, chrome-plated finish, NSF
- Shelf, wire, 48"W x 24"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 800 lbs. capacity, chrome-plated finish, NSF (FLYER)

Security Unit manufactured by Eagle or pre-approved equivalent model

ITEM 32 - COLD STORAGE ASSEMBLY

Bally Model CUSTOM

Refer to details included in design documents Sheet Q600 and Specification Section 2.3 -

Refrigerator/Freezer Walk-In Units.

Cold Storage Assembly manufactured by Bally Refrigerated Boxes or pre-approved equivalent model

ITEM 33 - WIRE SHELVING

Metro Model 2448NK3

Super Erecta® Shelf, wire, 48"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

- Super Erecta® SiteSelect™ Post, 69-3/4"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- 4 Shelves, 4 Posts each Unit

Shelving manufactured by Metro or equivalent model by Eagle Group

ITEM 33.1 - DUNNAGE RACK

Metro Model HP2248PD

Metro Bow-Tie™ Dunnage Rack, 22" x 48" x 12"H, slotted, with separate polymer tie for joining racks, corrosion proof polymer construction, NSF

Dunnage Rack manufactured by Metro or equivalent model by Eagle, and Cambro

ITEM 34 - WIRE SHELVING

Metro Model 2454NK3

Super Erecta® Shelf, wire, 54"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

- Super Erecta® SiteSelect™ Post, 69-3/4"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

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- Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- 4 Shelves, 4 Posts each Unit

Shelving manufactured by Metro or equivalent model by Eagle Group

ITEM 35 - WIRE SHELVING

Metro Model 2460NK3

Super Erecta® Shelf, wire, 60"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

- Super Erecta® SiteSelect™ Post, 69-3/4"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- 4 Shelves, 4 Posts each Unit

Shelving manufactured by Metro or equivalent model by Eagle Group

ITEM 36 - WIRE SHELVING

Metro Model 2154NK3

Super Erecta® Shelf, wire, 54"W x 21"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

- Super Erecta® SiteSelect™ Post, 69-3/4"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- 4 Shelves, 4 Posts each Unit

Shelving manufactured by Metro or equivalent model by Eagle Group

ITEM 37 - MOP SINK, 30" X 30"

PROVIDED BY PLUMBER

ITEM 38 - MOP BROOM HOLDER

Eagle Group Model US0824-16/3

Utility Shelf with Mop Hanger, 24"W x 8"D, includes mop hangers & hooks for clothes, 16/304 stainless steel construction

Holder manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 39 - SERVICE FAUCET

Fisher Model 8253

Service Sink Faucet, wall mount mixing faucet with 8" adjustable centers, EZ Install adapters, 6" spout with garden hose outlet, lever handles, 1/2" inlets

Faucet manufactured by Fisher or equivalent model by Chicago Faucet, and T&S Brass

ITEM 40 - THREE (3) COMPARTMENT SINK

Eagle Group Model FN2860-3-36-14/3

Spec-Master® FN Series Sink, three compartment, 138"W x 35"D, 14/304 stainless steel top, coved corners, 20" wide x 28" front-to-back x 14" deep compartments, 36" drainboard on left & right, 9-1/2"H backsplash with 1" upturn & tile edge, (2) sets of 8" OC splash mount faucet holes, rolled edges on front & sides, includes 3-1/2" basket drains, stainless steel crossbracing on all sides, stainless steel legs & adjustable bullet feet, NSF

- Twist Handle Drain, 1-1/2 or 2" NPS connection
- Twist bracket, per drain

Sink manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 40.1 - WALL / SPLASH MOUNT FAUCET

T&S Brass Model B-0231

Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

Faucet manufactured by T&S Brass or equivalent model by Chicago Faucet, and Fisher

ITEM 40.2 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET

T&S Brass Model B-0133-ADF12-B

EasyInstall Pre-Rinse Unit, with mixing faucet, includes 6" wall bracket, wall mount base, 8" centers, B-0044-H stainless steel flexible hose with polyurethane inner hose, overhead spring body & (B-0107) spray valve, 18" riser, add-on faucet with (062X) 12" swing nozzle, Eterna cartridges with spring checks, lever handles, 1/2" NPT female inlets

Faucet manufactured by T&S Brass or equivalent model by Chicago Faucet, and Fisher

ITEM 41 - WIRE SHELVING

Metro Model 1848NC

Super Erecta® Shelf, wire, 48"W x 18"D, chrome plated finish, plastic split sleeves are included in each carton, NSF

- Super Erecta® Direct Wall Mount, single, for 18"D shelf (1) shelf support & mounting plate (2) shelf collar caps, single support at shelf ends (2 required per shelf), chrome plated finish

Shelving manufactured by Metro or equivalent model by Eagle Group

ITEM 42 - RACK DOLLY

Metro Model D2020N

Dish Rack Dolly, platform design, single stack, designed for 20" x 20" racks, 5" Heavy duty, non-marking, resilient tread swivel casters, corner bumpers, all aluminum construction, without handle

Rack Dolly manufactured by Metro or equivalent model by Cambro or Lakeside

ITEM 43 - CLEAN DISHTABLE

Eagle Group Model CDTL-72-14/3

Spec-Master® Clean Dishtable, straight design, 72"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, raised rolled edges on front & side, stainless steel legs & crossbracing, adjustable metal feet, NSF

- NSF sprayed-on latex sound deadening

Table manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 44 - DISHTABLE SORTING SHELF

Eagle Group Model 605381

Slanted Rack Shelf, solid, wall mount, 42"W x 19.-3/4"D x 21-3/8"H, stainless steel wall brackets, stainless steel drip tube (left side), 16/304 stainless steel construction

Shelf manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 45 - DISHWASHER, DOOR TYPE, VENTLESS

Champion Model DH-6000T-VHR

Genesis Dishwasher, door type, extended hood (27" opening for trays), ventless heat recovery, high temperature sanitizing with built-in stainless steel electric booster for (40°-70° rise), (40) racks/hour capacity, auto start, single point electrical connection, door interlock switch, on-board service diagnostics, Rinse Sentry feature, auto-fill, detergent & chemical connections, interchangeable upper & lower spray arms, automatic drain valve, vent fan control, bottom mounted HMI controls, mounted water PRV, stainless steel construction, electric tank heat, peg rack, flat rack, 2 HP self-draining pump, NSF, cULus, ENERGY STAR®

- 1 year parts & labor warranty, standard
- Complimentary factory authorized performance test included, upon equipment start-up. Consult local Champion sales representative for coordination of the start-up. If customer is beyond 60 miles from Champion authorized service agent, consult factory.
- Single-point electrical connection, standard
- 208-240v/60/3-ph
- Corner design application
- Corner operation splash baffle, mounted to machine
- Drain water tempering kit, shipped loose (unmounted)
- Detergent & Rinse Aid Pumps (factory mounted)
- Champion ION scale prevention system, shipped un-mounted
- Flat Bottom Dishrack, 20" x 20", additional
- Peg Dishrack, 20" x 20", additional
- Sheet pan rack

Dishwasher manufactured by Champion pre-approved equivalent model

ITEM 46 - SOILED DISHTABLE

Eagle Group Model SDTR-48-14/3

Spec-Master® Soiled Dishtable, straight design, 48"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, 20" x 20" x 5" deep pre-rinse sink with basket drain, (1) deck mount faucet hole for pre-rinse, includes scrap block, raised rolled edges on front & side, stainless steel legs & side bracing, adjustable feet, NSF

- Lever Handle Drain, 1-1/2" or 2" IPS connection
- NSF sprayed-on latex sound deadening

Table manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 46.1 - PRE-RINSE FAUCET ASSEMBLY

T&S Brass Model B-0113-B

EasyInstall Pre-Rinse Unit, spring action gooseneck & hole base faucet, 1.15 GPM spray valve (B-0107), 44" flexible stainless steel hose, 24" riser, 18" flexible supply lines, 6" wall bracket, quarter-turn Eterna cartridges, low lead, 2019 DOE PRSV - Class II

Faucet manufactured by T&S Brass or equivalent model by Chicago Faucet, and Fisher

ITEM 47 - WIRE SHELVING

Metro Model 2448NK3

Super Erecta® Shelf, wire, 48"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

- Super Erecta® SiteSelect™ Post, 69-3/4"H, for use with stem casters, Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
- Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
- 4 Shelves, 4 Posts each Unit

Shelving manufactured by Metro or equivalent model by Eagle Group

ITEM 48 - ICE BIN FOR ICE MACHINES

Hoshizaki Model B-900PF

Ice Bin, 52"W, top-hinged front-opening door, 900-lb ice storage capacity, for top-mounted ice makers, vinyl clad, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation

- Warranty: 3-Year parts & labor for bin
- Bin Door Catch (purchase as a service part)
- Top Kit, 8", ABS
- Top Kit, 22", ABS

Ice Maker manufactured by Hoshizaki or equivalent model by Scotsman and Manitowoc

ITEM 49 - ICE MAKER, CUBE-STYLE

Hoshizaki Model KM-660MAJ

Ice Maker, Cube-Style, 22"W, air-cooled, self-contained condenser, production capacity up to 665 lb/24 hours at 70°/50° (617 lb AHRI certified at 90°/70°), stainless steel finish, crescent cube Style, R-404A refrigerant, 115v/60/1-ph, 15.2 amps, NSF, UL

- Warranty: 3-Year parts & labor on entire machine
- Warranty: 5-Year parts & labor on evaporator
- Warranty: 5-Year parts on compressor & air-cooled condenser
- Water Filtration System, single configuration, 18.4" H (manifold & cartridge)
- Warranty: 1-Year on entire water filtration system & replaceable elements

Ice Maker manufactured by Hoshizaki or equivalent model by Scotsman and Manitowoc

ITEM 50 - WORK TABLE, STAINLESS STEEL TOP

Eagle Group Model T3060STE-BS

Spec-Master® Series Work Table, 60"W x 30"D, 4-1/2"H backsplash, 14/300 series stainless steel top, rolled front edge, Uni-Lok® gusset system, stainless steel crossrails on side & rear, (4) stainless steel legs & adjustable bullet feet, NSF

- NSF sprayed-on latex sound deadening, add suffix -SD

Table manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 51 - WORK TABLE, STAINLESS STEEL TOP

Eagle Group Model T3072STE-BS

Spec-Master® Series Work Table, 72"W x 30"D, 4-1/2"H backsplash, 14/300 series stainless steel top, rolled front edge, Uni-Lok® gusset system, stainless steel crossrails on side & rear, (4) stainless steel legs & adjustable bullet feet, NSF

- NSF sprayed-on latex sound deadening, add suffix -SD

Table manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 52 - SHELVING, WALL MOUNTED

Eagle Group Model WS1248-16/3

Shelf, wall-mounted, 48"W x 12"D, rolled frontedge, 1-1/2"H up-turn on sides & rear, includes stainless steel mounting brackets stud welded to shelf, 16/304 stainless steel construction, NSF Shelving manufactured by Eagle Group or equivalent model by Titan and John Boos

ITEM 53 - EXHAUST HOOD

Captive-Aire Model 6024-ND-2-PSP-F

Wall Type Exhaust Hood:

- Coordinate Installation with Mechanical Contractor
- Unit requires 120v/60/1 10.0 amp electrical service for lights.
- 18 gauge 304 series stainless steel construction in accord with N.F.P.A. 96.
- Stainless steel baffle type U.L. classified grease extracting filters, with handles.
- Vapor-proof U.L. listed light fixtures as indicated on drawings.
- Provide stainless steel wall cabinet (located as shown on plan) for fire suppression system and control package.
- Fan and light switches to be located on face of hood in an accessible location.
- Hood to be furnished complete with Starter/contactor package for exhaust fan and make-up air fan (coordination of electrical service is required).
- Provide and install removable stainless steel perimeter trim and/or closure panels from top of hood to ceiling and 18 gauge stainless steel wall panels from floor to bottom of hood.
- Provide and install any secondary supporting members required to suspend hoods.
- Supports shall include seismic bracing, if required, in accord with SMACNA guidelines.
- Furnish unit complete with all standard accessories as normally supplied by the manufacturer.
- Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.

Exhaust Hood manufactured by Captive-Aire or pre-approved equivalent model

ITEM 53.1 - FIRE SUPPRESSION SYSTEM

Ansul Model R-102

Wet chemical type fire suppression system.

- Installation in accord with N.F.P.A. 17A code requirements.
- Suppression system to be pre-piped at factory and hooked up in field by a local licensed agency.
- Local agency to perform certifications tests as required by local authorities.
- Furnish manual strike mechanism in accessible location.
- Furnish unit complete with all tanks, piping, relays, cable, fusible links, nozzles, etc. as required for a complete system.

Fire Suppression manufactured by Ansul or pre-approved equivalent model

ITEM 53.2 - SIDE WALL EXHAUST FAN

Captive Aire Model USBI20DD-RM

- Coordinate Installation with Mechanical Contractor
- Final connections by MEP Contractors.
- UL705 and UL762 and ULC-S645
- High Heat Operation Direct Drive 350° F (176° C)
- Heat Slinger
- NEMA 3R Safety Disconnect Switch
- Grease Classification Testing
- 2" Drain
- Motor Weather Cover

- Fully Sealed Scroll Housing
- Scroll Access Door
- Utility Set Grease Cup
- B120 – 24” Discharge Extension
- B120 – Inlet Connection
- Utility Set – Spring Vibration
- Isolators – B120
- 2 year Parts Warranty
- Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.

Exhaust Fan manufactured by Captive-Aire or pre-approved equivalent model

ITEM 53.3 - HEATING AND COOLING MAKE-UP AIR UNIT

Captive Aire Model A2-D.250-20D

- Coordinate Installation with Mechanical Contractor.
- Final connections by MEP Contractors.
- Single point electrical connection.
- Direct gas-fired unit with 2”mixed flow direct drive fan.
- Intake hood with EZ Filters
- Side Discharge – Air Flow Right to Left
- Cooling Interlock Relay
- Motorized Back Draft Damper
- Low Fire Start
- Gas Pressure Gauges
- DX Cooling Intake Air Thermostat and Relays
- Separate 120VAC Wiring Package
- Hinged Double Wall Insulated Door Assembly (Burner/Blower Section)
- 2 year Parts Warranty
- Refer to design documents Q500–Q505 for Hood, Exhaust Fan and Make up Air Unit information. Drawings should be read in conjunction with Mechanical Engineers drawings.

Make-Up Air Unit manufactured by Captive-Aire or pre-approved equivalent model.

PART 3 EXECUTION

3.01 SANITATION REQUIREMENTS

- A. Equipment specified herein shall be fabricated to conform to the “Food Service Equipment Standards” of the National Sanitation Foundation prepared by the Committee on Food Service Standards, and published by the National Sanitation Foundation, Ann Arbor, Michigan. Any differences of opinion on sanitation shall be referred to the State Department of Health for a ruling.
- B. Equipment shall be installed in accordance with the manufacturer’s instructions and the best practices of the food service industry, with careful attention to eliminating all cracks, crevices and concealed spaces in wet areas that would be difficult to clean or keep free of vermin and soil.

3.02 EXAMINATION AND ACCEPTANCE

- A. Determine whether the General Contractor will furnish and provide temporary power and light, openings and storage space to permit scheduled delivery of equipment. Verify water pressure and provide necessary reducing valves.
- B. Examine space in which specified work is to be installed to assure that conditions are satisfactory for the specified work. Report, in writing to the Architect, any deficiency in the work of other contractors affecting specified work. Commencement of specified work shall be construed as acceptance of space conditions.
- C. Obtain and verify all measurements and conditions on the job, and assume responsibility in respect to same.
- D. Inspect flooring, wall finishes, painting, ceiling installation and all related work for readiness to commence installation of foodservice equipment, Verify the existence of required mechanical and electrical rough-ins.

3.03 CLEANING UP

- A. Debris and surplus materials resulting from installation work shall be removed promptly as work progresses, to a location indicated by the General Contractor.
- B. Following completion, and before final acceptance by the Owner, clean finished surfaces in accordance with the manufacturer's instructions, and leave specified work free of imperfections.

3.04 DEMONSTRATION AND OPERATING INSTRUCTIONS

- A. Before final acceptance, and by appointment with the Owner and his representatives, completely demonstrate with power, the correct operation of each new item of operating equipment.
- B. Prior to the demonstration, turn on all mechanical and electrical foodservice equipment. Test for leaks, poor connections, inadequate or faulty performance and correct if necessary. Adjust for proper operation. Thermostatically controlled equipment and equipment with automatic features shall be operated for a sufficient length of time with proper testing equipment to prove controls are functioning as intended. Recalibrate thermostats if necessary.
- C. Provide Architect or Consultant with a loose leaf bound manual of operating data and maintenance instructions containing complete description, wiring diagrams, operating data, maintenance requirements and other information pertaining to the proper operation and upkeep of the various items of electrical or mechanical equipment. Include names, addresses and telephone numbers of authorized service agencies for all items. Arrange all material in alphabetical order by Manufacturer. Book shall be turned over to Owner after review and approval.
- D. Submit guarantees and warranties to the Architect in the above specified manual with all warranty cards completed and becoming effective at the time the equipment was satisfactorily demonstrated.

3.05 PROTECTION OF WORK

- A. Protect specified work from damage during transportation to the project site, storage at the site, during installation, and after completion until acceptance by the Owner.
- B. Protect adjacent work under other contracts during installation until completion of specified work. After completion, the contractor for other work shall be responsible for the protection of his work until acceptance by the Owner.
- C. Damaged work, as determined by the Architect, shall be repaired or replaced as determined by and to the satisfaction of the Architect.

END OF SECTION 11 40 00

DP3

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