

SA&I 1-4040 (2000)

Canadian _____ County, Oklahoma
COUNTY PURCHASING OFFICE
Canadian _____ County Court House
El Reno _____, Oklahoma
Phone: (405) 295-6125

INVITATION TO BID


DATE ISSUED
10-5-2020

Page 1 of 2

PLEASE REVIEW TERMS AND CONDITIONS ON REVERSE
SIDE RELATING TO SUBMISSION OF THIS BID.
Notarized Affidavit completions and signature required on reverse side.

BID NUMBER #2021-#11 Kitchen Equipment - Canadian County Expo Center / PFA
BID CLOSING DATE AND HOUR 11-02-2020 @ 8:30am
REQUIRED DELIVERY DATE SEE SPECIFICATIONS
Days after award of Purchase Order

TERMS Start accepting bids on 10-27-2020 at 8:30am
Net, FOB this bid will open 11-02-2020 during the PFA Meeting that begins at 8:30am
DATE OF DELIVERY: SEE SPECIFICATIONS

ITEM	QUANTITY	UNIT OF ISSUE	DESCRIPTION	UNIT PRICE	TOTAL
	1 or more		<p>Canadian County Public Facilities Authority is seeking bids for Kitchen Equipment for the new Canadian County Expo Center.</p> <p>See Specifications attached.</p> <p>The Board of Canadian County Public Facilities Authority reserves the right to reject any and all bids or to award all or any portion of the items bid. All data will be considered in the awarding of the bid including the delivery time.</p> <p><u>The terms & conditions of this document must be completed and returned or the bid will be rejected.</u></p> <p>Contact person: Nathan Smith, Director & Marketing Manager Canadian County Fairgrounds canadiancountyfairgrounds@gmail.com 220 N. Country Club Road, El Reno, OK 73036 Phone: 405-262-0683 Mon-Fri 8.00am-4.30pm</p> <p style="text-align: center;">APPROVED Date: <u>10/11/2020</u>  Officer or Department Head</p>		\$ _____

TERMS AND CONDITIONS

1. Sealed bids will be opened in the Commissioner's Conference Room, Canadian County Courthouse, 201 N. Choctaw Avenue, El Reno, Oklahoma, at the time and date shown on the invitation to bid form.
2. Late bids will not be considered. Bids must be received in sealed envelopes (one to an envelope) with bid number and closing date written on the outside of the envelope.
3. Unit prices will be guaranteed correct by the bidder.
4. Firm prices will be F.O.B. destination.
5. Purchases by Canadian County, Oklahoma, are not subject to state or federal taxes.
6. This bid is submitted as a legal offer and any bid when accepted by the County constitutes a firm contract.
7. Oklahoma laws require each bidder submitting a bid to a county for goods or services to furnish a notarized sworn statement of non-collusion. A form is supplied below.
8. Bids will be firm until 12/02/2020
(DATE)

AFFIDAVIT: I, the undersigned, of lawful age, being first duly sworn on oath say that he (she) is the agent authorized by the bidder to submit the above bid. Affiant further states that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official or employee as to quantity; quality or price in the prospective contract or any other terms of said prospective contract; or in any discussions between bidders and any state official concerning exchange of money or other thing of value for special consideration in the letting of a contract; that the bidder/contractor has not paid, given or donated or agreed to pay, give or donate to any officer or employee of the State of Oklahoma (or other entity) any money or other thing of value, either directly or indirectly in the procuring of the award of a contract pursuant to this bid.

Subscribed and sworn before this _____ day

of _____, 20 _____

(SEAL)

Firm: _____

My commission expires _____

Signed by: _____ Title: _____
(Manual Signature of Undersigned)

NOTARY PUBLIC (CLERK OR JUDGE)

Address: _____ Phone: _____

City: _____ State: _____

Zip: _____

Please mail sealed bids to:
Canadian County Clerk's Office
Attn: Purchasing
PO Box 458
El Reno, OK 73036

Street Address:
201 N Choctaw Avenue
El Reno, OK 73036

NOTE: Other terms and conditions can be added at the discretion of the county officers.



Date Issued: October 5, 2020

Bid Number: 2021-#11

Closing Date: November 2, 2020 at 8:30am

PO Box 458, 201 N. Choctaw Ave., El Reno, OK 73036

Opening Date: November 2, 2020 during the Public Facilities Authority Meeting that begins at 8:30am

Commissioner's Meeting Room, 201 N. Choctaw Ave., El Reno, OK 73036

~ SPECIFICATIONS ~

Kitchen Equipment / Canadian County Expo Center / Public Facilities Authority

Canadian County Public Facilities Authority is seeking bids for Kitchen Equipment for the new Canadian County Expo Center.

Specifications:

See attached specifications.

Bids will be received beginning at 8:30am on Tuesday, October 27, 2020 until 8:30am on Monday, November 2, 2020.

Bids shall be accompanied by:

- A certified check, cashier's check or bid bond equal to five percent (5%) of the bid, which shall be deposited with the awarding public agency as a guaranty; or

An irrevocable letter of credit terms the Construction and Properties Division of the Office of Management and Enterprise Services prescribes, issued by a financial institution insured by the Federal Deposit Insurance Corporation or the Federal Savings and Loan Insurance Corporation for the benefit of the state, on behalf of the awarding public agency, in an amount equal to five percent (5%) of the bid. The awarding public agency shall deposit the irrevocable letter of credit with Division.

- Business Relationships Affidavit
- Non-Collusion Bidding Certification

(Please review Title 61 O.S. § 101-138 for full disclosure)

Note

Terms for Payment:

- A purchase order will be issued to the awarded vendor. Once the original itemized invoice is received by the receiving officer it will be processed for payment.

For Information Contact:
Nathan Smith, Director & Marketing Manager
Canadian County Fairgrounds
canadiancountyfairgrounds@gmail.com
220 N. Country Club Road
El Reno, OK 73036
405-262-0683
Mon-Fri 8:00am-4:30pm

If you have any questions or need additional information, please contact:
Krissi Jensen, Purchasing Agent, 405.295.6125
kjensen@okcana.cogov.net

201 N. Choctaw Avenue, El Reno, OK 73036
405.295.6125 ~ Fax 405.422.2437
www.canadiancounty.org

SECTION 11 40 00**FOODSERVICE EQUIPMENT****PART 1 - GENERAL****1.1 SCOPE**

- A. The work referred to in this section consists of furnishing all labor and material required to provide and deliver all equipment hereinafter specified into the building, uncrate, assemble, hang, set in place, level, and completely install, exclusive of final utility connections.
- B. Coordinate but do not install (unless specifically directed to do so in the technical specifications) Owner and Vendor-supplied equipment noted on the drawings or in the specifications as NIKEC. Show on roughing in plans the sizes, utilities, and other requirements as furnished in the Specifications, by Owner or appropriate supplier in submittals as if the equipment is contractor furnished.
- C. Coordinate and show sizes, utilities, and other requirements as determined by physical inspection for equipment noted as existing to be reused. Include costs for marking, removing, storing, cleaning, redelivering and installing such equipment. All requirements within the project manual apply to reused equipment except warranty as if contractor furnished including but not limited to code compliance and accessories necessary to conform with the new application.
- D. Should there be any discrepancies or inconsistencies that occur between the foodservice drawings and specifications, request written clarification; provide the better quality, and the greater quantity of work or material without any additional costs to the owner. The kitchen equipment contractor is responsible for any costs incurred by failure to clarify any conflicting requirements.
- E. Secure and pay fees for permits, test, and inspections required by all authorities having jurisdiction and directly related to the construction and installation of the 11 40 00 foodservice equipment work.

1.2 RELATED SECTIONS / WORK IN THE MECHANICAL AND ELECTRICAL DIVISIONS:

- A. Refer to the mechanical/plumbing divisions regarding mechanical services including, but not limited to, all water, gas, and steam rough-ins, pressure regulating valves, check valves, shut-off valves, grease traps, steam traps, drain traps, vents, valves, floor sinks, faucets, drains, floor drains, duct work, pipes and pipe fittings, and all other materials required to complete final connections to the foodservice equipment. Additional work not included in the 114000 scope; G.C. to coordinate and provide:
 - 1. Hood and ventilator duct work and fans upstream from the connection positions
 - 2. Installation of floor troughs, including set-in place and final connections.
- B. Refer to the electrical divisions regarding electrical services including, but not limited to, all electrical rough-ins, standard and low voltage wiring, drop cords, disconnects, breakers, shunt trip breakers, and all other materials required to complete final connections to the foodservice equipment. Additional work not included in the 114000 scope; G.C. to coordinate and provide:
 - 1. Installation of the light fixtures furnished loose for the walk-in coolers/freezers
 - 2. Wiring of the exhaust hood controls including, but not limited to, all low voltage interconnections.
 - 3. Connection of hood fire suppression system building alarm system

FOODSERVICE EQUIPMENT

11 40 00 - 1

ISSUED FOR CONSTRUCTION

4. Connection of walk-in cooler/freezer temperature alarm system to the building alarm system.
- C. Additional work not included in the 11 40 00 Section Additional work not included in the 114000 scope; G.C. to coordinate and provide:
1. Slab depressions for walk-in coolers/freezers, floor troughs, and other applicable foodservice equipment.
 2. Wall backing to support wall mounted foodservice equipment
 3. Concrete pads for outdoor equipment such as refrigeration racks, compressors, etc.
 4. Roof rails, roof curbs, pitch pockets, coring, flashing, and fire stopping required for roof top foodservice equipment and related refrigeration piping.

1.3 SUBMITTALS

- A. Upon award of Contract, furnish the Architect with reproducible copies of the following drawings, in accordance with the approved project schedule, which shall be made on sheets equal in size and matching the bid set drawing size. Reproduced copies of bid documents will not be accepted for this purpose in any fashion.
1. Equipment specified for fabrication shall be detailed and fully dimensioned to a minimum scale of $3/4" = 1'-0"$ (1:20) for plan and elevation views and $1-1/2" = 1'-0"$ (1:10) for sections.
 2. Prepare separate electrical and mechanical dimensioned rough-in drawings at $1/4" = 1'-0"$ (1:50) showing exact point of penetration of floors, walls, and ceilings for all services required to operate the equipment that the Contractor shall furnish, including the requirements for Contractor supplied and installed refrigerant and beverage piping line runs. These drawings shall also show exact locations of final connections to equipment. Indicate floor drains, floor sinks, receptacles, lights, and other special conditions related to the equipment known to the Contractor but provided under other Sections.
 3. Dimensioned drawings shall be submitted showing the location and size of all bases, depressions, grease interceptors, special height walls, openings in walls for equipment or operations, and critical dimensions, etc. Drawings shall be drawn to a scale of not less than $1/4" = 1'-0"$ (1:50).
- B. Manufacturers' Data: Upon award of Contract, submit bound copies of Manufacturers' Illustrations and Technical Data to the Architect for review prior to procurement. Items of Standard Manufacture shall be submitted, including items purchased to be built into fabricated equipment. Each illustration shall be marked to describe accurately the item to be furnished as specified, including voltage, phase, load, accessories, etc.
- C. Manufacturers' List: Submit in writing a list of all manufacturers' representatives of the foodservice equipment, such as convection ovens, ranges, etc., and their authorized service agencies' addresses and telephone numbers.
- D. Foundation Data: Data and drawings shall be submitted for each item, if any, requiring special foundations, structures, or supports. Such foundations, structures, or supports will be provided and installed by other appropriate trades in accordance with the drawings and specifications which shall be provided by the Contractor and reviewed by the Architect.
- E. Operation and Maintenance Manuals: Provide three bound copies of operation, maintenance, and parts manuals for all equipment items of standard manufacture including standard component assemblies built into all custom-fabricated items.
- F. Review by the Architect of the drawings and brochures submitted by the Contractor does not waive the responsibility of the Contractor to furnish each item of equipment in complete compliance with the specifications and contract drawings.
- G. The number of copies of all submittals shall be as determined by the Architect.

- H. **Samples:** Samples of materials, products, and fabrication methods shall be submitted for review at no additional cost, before proceeding with the work.

1.4 QUALITY ASSURANCE

- A. **Standard Products:** Materials, products, and equipment furnished under this contract shall be the standard items of manufacturers regularly engaged in the production of such materials, products, and equipment and shall be of the manufacturers' latest design that complies with the specifications.
- B. **Manufacturers' Qualifications:** Manufacturers shall be regularly engaged in the production of the items furnished and shall have demonstrated the capability to furnish similar equipment that performs the functions specified or indicated herein.
- C. **Installation Qualifications:** Contractor shall use adequate numbers of skilled workmen who are thoroughly trained and experienced in the necessary crafts and who are completely familiar with the specified requirements and the methods needed for proper performance of the work defined in this Section.
- D. **Coordination of Work:** Coordinate work with the respective trades performing preparatory work for installation of equipment under this Contract, including, but not limited to: construction of pits, trenches, receptors; rough-in of supply, waste and vent piping; electrical connections; and field verification of dimensions.
- E. **Product Options:** Drawings indicate foodservice equipment based upon equipment specified herein. All substitutions shall be in compliance with the requirements in Division 1 (or Section I if appropriate.).
- F. **Conflict:** Where written specifications and drawings conflict or appear to conflict, request clarification. Prior to receiving clarification use the greater quality or greater quantity.

1.5 DELIVERY, STORAGE, AND HANDLING

- A. Deliver foodservice equipment in containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment at project site at a time and place agreed with the General Contractor. If the site is not ready for delivery, then either delay delivery or arrange to hold in a secure and protected warehouse until delivery can be made to job site.
- B. Store foodservice equipment in original containers and in location to provide adequate protection to equipment while not interfering with other construction operations. Coordinate with other trades so that worktables, serving counters and equipment are not used for scaffolding or as workbenches.
- C. Handle foodservice equipment carefully to avoid damage to components, enclosures, and finish. Do not install damaged foodservice equipment; replace and return damaged components to equipment manufacturer.

1.6 APPLICABLE CODES AND STANDARDS

- A. Except as otherwise indicated, each item of equipment shall comply with the latest current edition of the following standards as applicable to the manufacture, fabrication, and installation of the work in this section. Comply with all Federal, State, and Municipal regulations and notifications which bear on the execution of this work. Call to the attention of the Owner in writing any design conflict with the requirements of the Americans with Disabilities Act (ADA) during Bid Process so resolution can be effected prior to Contract Award.
1. **NSF Standards:** Comply with applicable National Sanitation Foundation standards and criteria and provide NSF "Seal of Approval" on each manufactured item and on major items of custom-fabricated work.

2. **UL / ETL / CSA Standards:** For electrical components and assemblies, provide either UL / ETL / CSA listed products or, where no listing service is available, provide a complete index of the components used as selected from the UL / ETL / CSA "Recognized Component Index." For fire extinguishing systems comply with UL 300.
3. **ANSI Standards:** Comply with applicable ANSI standards for electric-powered and gas-burning equipment; for piping to compressed-gas cylinders; and for plumbing fittings, including vacuum breakers and air gaps, to prevent siphonage in water piping.
4. **AGA / CGA:** All gas-fired equipment shall be AGA / CGA approved, equipped to operate on the type gas available at the job site, and shall contain 100% automatic safety shut-off devices.
5. **NFPA Standards:** Comply with NFPA Bulletin 96 for exhaust systems; with NFPA Bulletins 13, 17, 17A and 96 for fire extinguishing systems; and with NFPA 54, National Fuel Gas Code and NFPA 70, National Electrical Code.
6. **ASME Code:** Comply with ASME boiler code requirements for steam-generating and steam-heated equipment; provide ASME inspection, stamps, and certification of registration with National Board.
7. **SMACNA Guidelines:** Provide seismic restraints for food service equipment to comply with the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Kitchen Equipment Fabrication Guidelines", appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment", unless otherwise indicated.
8. **ASHRAE:** Provide mechanical refrigeration systems complying with the American Society of Heating, Refrigerating and Air Conditioning Engineers' ASHRAE 15, "Safety Code for Mechanical Refrigeration".

1.7 PROJECT CONDITIONS

- A. Visit the job site to field check actual wall dimensions and roughing-in and be responsible for furnishing, fabricating, and installing the equipment in accordance with the available space and utility services as they exist on the job site for an accurate fit.
- B. Check all door openings, passageways, elevators, etc., to be sure that the equipment can be conveyed to its proper location within the building and, if necessary, check with the Contractor regarding the possibility of holding wall erection, placement of doorjamb, windows, etc., for the purpose of moving the equipment to its proper location. Any removal and rebuilding of walls, partitions, doorjamb, etc., necessary to place the equipment or, if caused by incorrect information on the Contractor's drawings, shall be done at the expense of the Contractor.
- C. Physically check the location and utility size of all "rough-ins" at the job site for compatibility with the equipment being installed before finished floors, walls, and/or ceilings are in place.
- D. Check electrical characteristics and water, steam, and gas pressure. Provide pressure-regulating valves where required for proper operation of equipment.

1.8 GUARANTIES AND WARRANTIES

- A. Self-contained or remote refrigeration systems furnished under this Contract shall be provided with start-up and a one-year service contract providing free service, 24 hours per day, seven days per week, including parts and labor. Hermetic or semi-hermetic compressors shall be covered by the manufacturers' factory warranty for an additional four years. Other equipment provided shall include a one-year warranty covering parts and labor, plus any extended warranties as normally provided by individual manufacturers. Equipment including refrigeration systems both self-contained and remote shall be warranted by the Contractor on the project for one year as indicated in the preceding sentence. The first day of the first year commences upon the issuance of a certificate of occupancy for each area.

PART 2 - PRODUCTS**2.1 GENERAL**

- A. The equipment and its component parts shall be new and unused. All items of standard manufactured equipment shall be current models at the time of delivery. Parts subject to wear, breakage, or distortion shall be accessible for adjustment, replacement, and repair.
- B. Means shall be provided to ensure adequate lubrication for moving parts. Oil holes, grease fittings, and filler caps shall be accessible without the use of tools.
- C. The design of the equipment shall be such as to provide for safe and convenient operation. Covers or other safety devices shall be provided for all items of equipment presenting safety hazards. Such guards or safety devices shall not present substantial interference to the operation of the equipment. Guards shall provide easy access to guarded parts.
- D. Trim shall not be an acceptable substitute for accuracy and neatness. When trim is required and accepted by Architect in lieu of rejection of items of equipment, it shall be the Contractor's responsibility to provide same at no additional cost.
- E. Unless otherwise specified herein, no material lighter than #20 gauge shall be incorporated into the work. Gauges for sheet iron and sheet steel shall be U.S. Standard Gauges and finished equipment gauge thickness shall not vary more than 5% plus or minus from the thickness indicated below.

<u>GAUGE</u>	<u>THICKNESS</u>	<u>GAUGE</u>	<u>THICKNESS</u>
#10	0.1406" (3.0mm)	#16	0.0625" (1.6mm)
#12	0.1094" (2.5mm)	#18	0.0500" (1.25mm)
#14	0.0781" (2.0mm)	#20	0.0375" (1.0mm)

- F. Materials or work described in words which have a well-known and accepted technical or trade meaning shall be held to refer to such accepted meanings.

2.2 MATERIALS

- A. Submit a certified copy of the mill analysis of materials if requested by the Architect.
- B. Stainless steel sheets shall conform to American Society for Testing and Materials (ASTM) specification A240, Type 304 Condition A, 18-8, having a No. 4 finish. A No. 2B finish shall be acceptable on surfaces of equipment not exposed to view. Sheets shall be uniform throughout in color, finish, and appearance.
- C. Stainless steel tubing and pipe shall be Type 304, 18-8, having a No. 4 finish, and shall conform to either ASTM A213 if seamless or ASTM A249 if welded.
- D. Rolled shapes shall be of the cold-rolled type conforming to ASTM A36.
- E. Galvanized sheet steel shall conform to ASTM A526; where extensive forming to take place, conform to ASTM A527; conform to ASTM A525, coating designation G115, chemical treatment.
- F. Galvanized steel sheets shall be cold-rolled, stretcher leveled, bonderized, and rerolled to ensure a smooth surface.
- G. Castings shall be corrosion-resisting metal containing not less than 30% nickel. Castings shall be rough ground, polished, and buffed to bright luster and free from pit marks, runs, checks, burrs, and other imperfections. In lieu of corrosion-resisting metal castings, die-stamped or cast 18-8 stainless steel will be acceptable.
- H. Millwork materials shall be free from defects impairing strength, durability, or appearance; straight and free from warpage; and of the best grade for their particular function. Wood shall be well

seasoned and kiln dried and shall have an average moisture content of 8%, a maximum of 10%, and a minimum of 5%.

1. Plywood and other woodwork of treatable species, where so required by the code, shall be fire-retardant treated to result in a flame spread rating of 25 or less with no evidence of significant progressive combustion when tested for 30 minutes duration under ASTM E84 and shall bear the testing laboratory mark on a surface to be concealed.
2. Concealed softwood or hardwood lumber shall be of poplar, Douglas fir, basswood, red oak, birch, maple, beech, or other stable wood and shall be select or better grade, unselected for color and grain, surfaced four sides, square-edged, and straight. Basswood may be used where fire-retardant treated materials are required.
3. Plywood for transparent finish shall conform to U.S. Product Standard PS-51-71, Type I (fully waterproofed bond), with architectural grade face veneers of species as specified, free of all pin knots, patches, color streaks and spots, sapwood, and other defects. Plywood designated to have plywood cores shall be of either 5 ply or 7 ply construction. Plywood so designated on the drawings and plywood not otherwise shown shall have a particle board core, cross banding of veneers, and face and back veneers. Particle board cores shall have a 45-pound density, except where the fire-retardant treatment requires cores of lesser density.
4. Face veneers shall be matched for color and grain to produce balance and continuity of character. Mineral streaks and other discolorations, worm holes, ruptured grain, loose texture, doze, or shake will not be permitted. Face veneer leaves on each surface shall be full-length, book matched, center matched, and sequence matched. Surfaces shall be sequenced and blueprint matched. Veneers not otherwise indicated shall be plain sliced. Backing veneers for concealed surfaces shall be of a species and thickness to balance the pull of the face veneers.
5. Hardwood plywood for painted surfaces shall conform to U.S. Product Standard PS-51-71, Type I, and shall have sound birch, maple, or other approved close grain hardwood faces suitable for a paint finish.
6. Perforated hardboard shall be a tempered hardboard, 1/4" (6 mm) thick, conforming to Federal Specification LLL-B-810B, Type I, SIS, Finish B (primed), Design B (perforated), with 1/4" (6 mm) diameter holes spaced on 1" (25 mm) centers both ways.
7. Plastic laminate surfaces shall be laminated with thermosetting decorative sheets of the color, pattern, and style as selected by the Architect. Horizontal surfaces shall be laminated with sheets conforming to Federal Specification L-P-508F, Style D, Type I (general-purpose), Grade HP, Class 1, 1/16" (2 mm) thick, satin finish, with rough sanded backs. Vertical surfaces shall be laminated with sheets conforming to Federal Specification L-P-598F, Style D, Type II, (vertical surface), Grade HP, Class 1, non-forming, satin finish, 1/32" (1 mm) thick or heavier. Surfacing for curved surfaces shall be laminated from sheets conforming to Federal Specification L-P-508F, Style D, Type III (post-forming), Grade HP, Class 1, satin finish. Balance sheets for backs in concealed locations shall be either reject material of the same type and thickness as the general-purpose grade facing or may be .020" (0.5 mm) thick laminate backing sheets conforming to Federal Specification L-P-00508E, Style ND, Type V (backing sheet), Grade HP.
8. Adhesive for application of plastic laminate to wood substrates of counter tops shall be a phenolic, resorcinol, or melamine adhesive conforming to Federal Specification MMM-A-181C and producing a waterproof bond. Adhesive for applying plastic laminate to vertical surfaces shall be either a waterproof type or a water-resistant type such as a modified urea- formaldehyde resin liquid glue conforming to Federal Specification MMM-A-188C. Contact adhesive will not be acceptable.
9. Plywood for laminate assemblies shown or specified with plywood core shall be of the 5 or 7 ply construction with sanded close-grain hardwood face and back veneers, laminated with waterproof glue, in thickness shown, conforming to U.S. Product Standard PS-51-71. Particle board for plastic laminate assemblies shown or specified with particle board wood core shall conform to U.S. Products Standard CS-236-66, Type 1 or 2, Grade

B (45-pound density), Class 2; except where fire-retardant treatment is required, the density shall conform to the treatment requirements.

- I. Sealant: ASTM C 920; type S, Grade NS, Class 25, use, NT. Provide elastomeric sealant, NSF certified for end use application indicated. Provide sealant that, when cured and washed, meeting requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food. Dow-Corning #780 or General Electric "Silastic" or approved equal in either clear or approved color to match surrounding surfaces and applied in accordance with sealant manufacturers' recommendations for smooth, sealed finish.
- J. Tempered Glass: ASTM C 1048, Kind FT (fully tempered), Condition A (uncoated surfaces), Type I (transparent), Class 1 (clear), Quality q3 (glazing select). Provide products complying with ANSI Z97.1, manufactured by horizontal (roller hearth) process and ¼" (6 mm) thick, unless otherwise indicated. Provide exposed safety edges, if any, seamed before tempering.
- K. Sound Dampening: NSF-certified, nonabsorbent, hard-drying, sound deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8" (3 mm) thickness that does not chop, flake, or blister.

2.3 FINISHES

- A. Paint and coatings shall be of an NSF approved type suitable for use in conjunction with foodservice equipment. Such paint or coating shall be durable, non-toxic, non-dusting, non-flaking, and mildew resistant; shall comply with all governing regulations; and shall be applied in accordance with the recommendations of the manufacturer.
- B. Exterior, galvanized parts, exposed members of framework, and wrought steel pipe where specified to be painted shall be cleaned, properly primed with rust-inhibiting primer, degreased, and finished with two (2) coats of epoxy-based grey hammertone paint, unless otherwise specified.
- C. Stainless steel, where exposed, shall be polished to a #4 commercial finish. Where unexposed, finish shall be #2B. The grain of polishing shall run in the same direction wherever possible. Where surfaces are disturbed by the fabricating process, such surfaces shall be finished to match adjacent undisturbed surfaces.
- D. Galvanized shelving shall not be painted.
- E. Fabricated equipment shall be spray coated with plastic suitable for protecting the equipment during transport and installation. The coating shall be easily removable and shall be removed after the equipment installation is complete at the work site or, alternatively, when directed by the Architect.
- F. Exposed surfaces on brass, bronze, or steel shall be plated with chromium over nickel in accordance with Federal Specifications WW-P-541, Paragraph 9.5 and Table 9.4, unless otherwise specified.

2.4 ELECTRICAL AND MECHANICAL REQUIREMENTS

- A. Standard UL / ETL / CSA listed materials, devices, and components shall be selected and installed in accordance with NEMA Standards and recommendations and as required for safe and efficient use and operation of the foodservice equipment without objectionable noise, vibration, and sanitation problems.
 - 1. Provide recognized commercial grade signals, "on-off" pushbuttons or switches, and other speed and temperature controls as required for operation of each item, complete with pilot lights and permanent engraved, plastic laminate signs and graphics identifying each item. Provide stainless steel cover plates at controls and signals.

2. Each item requiring electrical power shall be equipped with either a terminal box for permanent connection or with cord and plug for interruptible connection, as indicated. Provide NEMA standard grounding type plugs, where used.
3. Furnish foodservice equipment completely wired internally using wire and conduit suitable for a wet location, including a separate grounding wire. Provide electrical outlets and receptacles required to be mounted on or in fabricated equipment and interconnect to a suitable terminal box (subpanel, starter, or disconnect switch if so specified) with all wires neatly tagged showing item number, voltage characteristics, and load information.
4. Receptacles for all wall- and floor-mounted outlets will be provided to be used for plug-in equipment with characteristics as noted on the drawings. Provide Hubbell three-wire or four-wire grounding-type connectors and neoprene cords installed on each item of plug-in equipment to match receptacles provided.
5. Electrically heated equipment shall be internally wired to a thermostatic control and an "on-off" red neon light indicator, which shall be mounted in a terminal box on a removable stainless steel access panel.
6. Only rigid steel zinc-coated conduit shall be used, painted to match adjacent surfaces where exposed. Wiring shall be run concealed wherever possible.
7. Provide on, or for, each motor-driven appliance or electrical heating or control unit, a suitable control switch or starter of the proper type and rating.
8. Appliances shall be furnished complete with motors, driving mechanism, starters, and controllers, including but not limited to, master switches, timers, cut-outs, reversing mechanism, and other electrical equipment if and as applicable. Wiring and connection diagrams shall be furnished with electrically operated machines and for electrically wired fabricated equipment.
9. Appliances shall be of rigid construction, free from objectionable vibration. Quietness of operation of all foodservice equipment is a requirement. Remove or repair any equipment producing objectionable noise and/or vibration as directed by the Architect.
10. Motors shall be of the drip-proof, splash-proof, or totally enclosed type, having a continuous duty cycle and ball bearings, except small timing motors which may have sleeve bearings. Motors shall have windings impregnated to resist moisture. Motors located where subject to deposits of dust, lint, or other similar matter from the machine on which installed shall be of the totally enclosed type. Motors shall have ample power to operate the machines for which designated under full load operating conditions without exceeding their nameplate ratings. Horsepower requirements on driven equipment shall be determined by the manufacturer based on normal operation at maximum capacity. The nominal rated motor horsepower shall be not less than the horsepower required for normal operation of the equipment at maximum capacity. Insulation shall be NEMA Class B, or better.
11. Cover plates shall be furnished and installed for all electrical outlets, receptacles, switches, etc., to match the material and finish of the equipment to which they will be fastened.
12. Switches, controls, etc., shall be conspicuously labeled as to use with plastic nameplates secured to the adjacent surface as previously specified in Article 2.01-C. Submit a sample for approval if requested by Architect.
13. Where specified for custom fabricated equipment, provide compartment with electrical sub-panel which shall be pre-wired in conduit concealed in cabinet body construction and connected to all electrical components built into or set upon the counter. Electrical sub-panel shall be UL / ETL / CSA listed, 3-phase, 4-wire circuit breaker type with a ground buss main breaker and individual breakers for each serviced load. Buss shall be copper and the circuit breakers shall be the molded case, bolt-on type with thermomagnetic quick-make, quick-break trip. Multi-pole circuit breakers shall have an internal trip bar. The circuit breakers shall have an interrupting capacity of 10,000 amperes at 120 volts and there shall be a separate breaker for each connected load. Each breaker shall be sized for 125% of the connected load and a minimum of two (2) extra, single pole, 20 amp circuit breakers shall be provided. The loads shall be connected through the breakers in a phased sequence to balance the load on each phase.

- B. Water inlets shall be located above the positive water level wherever possible to prevent siphoning of liquids into the water supply system. Wherever conditions shall require a submerged inlet, a suitable type of check valve (except in jurisdictions where check valves are prohibited) and vacuum breaker shall be provided with the fixture to prevent siphoning. Where exposed, piping and fittings shall be chrome-plated. Where vacuum breaker piping is through equipment, provide chrome-plated escutcheon plates to cover holes.
1. Provide and install indirect waste lines from equipment which will discharge into floor drains or safe wastes, chrome-plated where exposed. Extend to a point at least 1" (25 mm) (or as required by local or state code) above the rim of the floor drain, cut bottom on 45-degree angle and secure in position.
 2. Horizontal piping lines shall be run at the highest possible elevation and not less than 6" (150 mm) above the floor, through equipment where possible.
 3. No exposed piping in or around fixtures or in other conspicuous places shall show tool marks or more than one thread at the fitting.
 4. Steam operating valves on or in fabricated and purchased foodservice equipment shall be provided with composition hand wheels, which shall remain reasonably cool in service.
 5. Provide suitable gas and liquid pressure-reducing valves for equipment with such components that might reasonably be expected to be affected over a period of time by adverse pressure conditions, including but not limited to dishwashers, booster heaters, coffee urns, ranges, steam boilers, etc.
- C. Provide and install complete refrigeration systems—charged, started, and operating properly—including, but not limited to:
compressors, condensers, racks, coils, vibration eliminators, sight glasses (moisture indicating type), expansion valves, filters, oil separators, thermostats, defrost time clocks, all controls and control wiring, liquid line driers, piping, and refrigeration grade copper tubing with all sweat joints using Safety-Silv No. 1200 or approved equal silver solder (with as few joints as possible)
1. Where specifications call for pre-piped lines (i.e., from a fixture to a valve compartment, etc.), provide such work in strict conformance with other sections of the specifications which set forth standards for this type of work or in conformity with the requirements of the ASHRAE Standards or local authorities, whichever is the greater.
 2. Mechanically refrigerated cold pans shall have a normally closed liquid line electric solenoid valve installed before the expansion valve and wired to a silent-type toggle switch complete with an "on-off" red neon light indicator and both mounted in a terminal box on a removable access panel. This switch shall be fed by a separate control circuit and shall not be wired into the compressor circuit so that it shall stop the flow of refrigerant to the cold pan and not turn off the compressor. The compressor shall then pump down and turn off through the action of the pressure control.
 3. Each refrigeration item specification is written to provide minimum specifications and scope of work. Refrigeration equipment shall be designed and installed to maintain the following general temperatures unless otherwise specified.

a. Walk-In Refrigerators	1.7°C / 35°F
b. Walk-In Freezers	-23.3°C / -10°F
c. Reach-In Refrigerators	1.7°C / 35°F
d. Reach-In Freezers	-23.3°C / -10°F
e. Undercounter Refrigerators	1.7°C / 35°F
f. Undercounter Freezers	-23.3°C / -10°F
g. Cold Pan	-17.8°C / 0°F
h. Work Rooms	10°C / 50°F
 4. Provide electrical and refrigeration components needed by the completed system and complete all refrigeration and control connections of and to said components.
 5. Provide evaporator coil defrost system on all walk-in refrigerator and freezer rooms where the refrigeration systems are designed to operate at room temperature of less than 35°F (1.7°C).

6. Verify the requirements of and provide any or all additional refrigeration specialty(s) or component(s) required or recommended by the manufacturer for proper operation under the specific operating conditions and location of each system specified.
7. Verify and provide manufacturer's certification (or certification by manufacturer's authorized agent) that the equipment selection hereinafter specified for each refrigeration system is properly sized and shall meet the operating requirements set forth for each system regarding maintaining specified operating temperature, hours of compressor running time, and system pressures and velocities as recommended by the equipment manufacturer(s).
8. During check-out and initial operation, verify that:
 - a. Controls are properly adjusted.
 - b. Condensers are equipped with an overload protector.
 - c. A competent service mechanic is on site during the first eight (8) hours of operation.
 - d. Switches, starters, and controls are identified as to function.
9. Unless otherwise specified, furnish thermometers for walk-in units mounted above the exterior entrance door with suitable length armored capillary tubes to allow the sensing bulbs to be installed in the incoming air stream to the blower coil with runs fastened to the walk-in walls to prevent it from damage. This identical requirement applies to alarm systems when specified.

2.5 PRODUCT SPECIFICATIONS

- A. Refer to Part 4 for complete itemized product specifications.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Begin installing the equipment at the time the building is ready to receive the equipment and in accordance with the schedule.
- B. Provide a competent foreman or supervisor for erection of equipment and to coordinate with other trades regarding connections, installation, and inspection. Coordinate delivery schedule to ensure adequate openings in the building to receive the equipment.
- C. Install refrigeration work in an approved manner, using first quality fittings, controls, valves, etc. Refrigeration items shall be started up, tested, adjusted, and turned over to the Architect in first-class condition and left operating in accordance with the manufacturer's specifications.
- D. Set equipment that rests on masonry bases level onto a bed of silicone rubber sealant.
- E. Seal equipment that butts to a wall or against other equipment with silicone rubber sealant. Set trim strips or other items requiring fasteners in a bed of silicone rubber sealant and fastened with suitable stainless steel fasteners 48" (1200mm) or less on centers. , surfaces shall be thoroughly clean and degrease all surfaces prior to the application of sealant.
- F. Install and interconnect electrical controls, switches, or other units which are separately furnished for field installation in or on equipment provided, unless otherwise specified.
- G. Install and wire refrigeration systems in strict conformance with the manufacturers' instructions and recommendations. Ensure that all refrigeration condensing units are ventilated properly and are accessible for repair, maintenance, and inspection.
- H. Hang evaporator coils per the manufacturer's recommendation at the locations as shown on the drawings. Mount units such that the drain pans are pitched to the drain lines. Hang the coils using nylon or other approved non-conductive, non-corrosive fasteners Furnish #12 gauge galvanized steel fish plates of suitable size and shape on the exterior ceiling of the walk-in to

spread the weight of the coils adequately. Connect coils to the condensing unit and install to constitute a complete working system capable of maintaining the interior temperatures specified regardless of the heavy usage the walk-in units may receive.

- I. Furnish and install a copper or PVC drainline painted silver from each coil outlet to a point 1" (25mm) above the floor drain. Trap drainlines immediately above the floor drain. Provide continuous electrified heater tape for freezer drainlines, coordinate electrical requirements and wiring with electrical division. Insulate drainline after installation.
- J. Refrigeration tubing shall be the Type L, ACR hard drawn degreased, sealed copper and shall be installed with horizontal runs sloped 1" per 20 feet (1:240) toward the condensing units. Refrigerant piping shall be properly supported by adjustable hangers spaced and adjusted to the drop required. Where vertical runs of more than 5' (1500mm) occur in the suction line, trap the risers at the bottom. Install piping so that refrigerant or oil cannot drain back into the coils from the suction line.
- K. Insulate suction and refrigerant lines with minimum 1/2" (13mm) Armstrong armaflex or equal cellular type insulation. Provide metal pipe sleeves where piping passes through a wall, ceiling, or floor. Fill space around the tubing with mastic insulating compound. Install a permanent suction line filter in each compressor suction line with pressure fitting ahead of the filter to facilitate checking of pressure drop through the filter. Fully insulate and seal penetrations through walk-in cooler or freezer structures to be vapor tight to prevent condensation within any light fixtures, switch boxes, junction boxes, or any other fittings. Fully seal refrigeration and drain lines and provide escutcheon plates.
- L. Furnish and completely install a thermostat to control the refrigeration temperatures for each individual compartment.
- M. Mount the condensing units on a welded steel rack containing all accessories and components necessary to form a complete condensing unit package. Provide each condensing unit with a factory mounted, pre-wired control panel/disconnect switch complete with circuit breakers, contactors, and time clocks as required.
- N. Furnish the refrigeration systems with a one-year refrigeration service contract, covering all parts and labor, with service available seven days per week, 24-hours per day. Provide an option for continuation of the service contract after the first year.. Warrant the refrigeration system for one year and provide the compressors with the manufacturer's extended five-year warranty.
- O. Furnish four (4) copies of complete remote refrigeration system control wiring and piping diagrams. Frame one (1) copy in Plexiglas and mount at compressor location or inside the refrigeration system enclosure as appropriate.
- P. Coordinate the equipment work with the respective work of other Sections so that electrical and mechanical components built into the equipment will conform and/or adapt to the type, materials, and characteristics of the building components.
- Q. Install heated and motor-driven equipment so as to operate efficiently. Provide additional vents, guards, deflectors, and other accessories as needed at no additional cost. Note such additions or modifications on the shop drawings and bring to Architect's attention by special accompanying letter.

3.2 FABRICATION

- A. Items of fabricated equipment shall be fabricated in the same factory and shall be similar in construction details, materials, methods, and appearance to similar types of items so fabricated under this contract.
- B. Each fabricated item of equipment shall include necessary reinforcing, bracing, and welding with the proper number and spacing of uprights and cross members for strength. Wherever standard

sheet sizes will permit, the tops of all tables, shelves, exterior panels of cabinet type fixtures, and doors and drainboards shall be constructed of a single sheet of metal. Except where required to be removable, flat surfaces shall be secured to vertical and horizontal bracing members by welding or other approved means to eliminate buckle, warp, rattle, and wobble. Equipment not braced in a rigid manner and which is subject to rattle and wobble shall be unacceptable, and the Contractor shall add additional bracing in an approved manner to achieve acceptance.

- C. Suitable pipe slots shall be provided on fabricated equipment to accommodate service and utility lines and mechanical connections. These slots shall be of proper size and shall be neatly made with turned up edges around to eliminate cutting or defacing of equipment on the job. Cabinet bases shall be provided with an inner panel duct at the ends or rear of the cabinet allowing adequate space to conceal vertical piping. Such work, when performed at the job site, shall be of the same quality as similar work performed in the shop.
- D. Exposed surfaces shall be free from bolt and screw heads. When bolts are required, they shall be of the concealed type and be of similar composition as the metal to which they are applied. Where bolt or screw threads on the interior of fixtures are visible or may come into contact with hands or wiping cloths, they shall be capped with a stainless steel acorn nut and stainless steel lock washer.
- E. Where screw threads are not visible or readily accessible, they shall be assembled with stainless steel lock washers and nuts. Wherever bolts or screws are welded to the underside of trim or tops, the reverse side of the weld shall be finished uniformly with the adjoining surfaces. Depressions at these points shall not be acceptable.
- F. Rivets shall not be permitted in any location.
- G. Welding shall be the heliarc method with welding rod of the same composition as the sheets or parts welded. Welds shall be complete, strong, and ductile with excess metal ground off and joints finished smooth to match adjoining surfaces. Welds shall be free of mechanical imperfections such as gas holes, pits, cracks, etc., and shall be continuously welded so that the fixtures shall appear as one piece construction. Butt welds made by spot solder and finished by grinding shall not be acceptable.
1. Spot welds shall have a maximum spacing of 3" (75mm). Tack welds shall be of at least 1/4" (6mm) length of welding material at a maximum space of 4" (100mm) from center to center. Weld spacing at the ends of the channel battens shall not exceed 2" (50mm) centers.
 2. In no case shall soldering be accepted.
 3. Fixtures shall be shop fabricated of one piece and shipped to the job completely assembled wherever possible. Equipment too large to transport or enter the building as one piece shall be constructed so that the field joints can be welded at the job site.
 4. Exposed joints shall be ground flush with adjoining material and finished to harmonize therewith. Whenever material has been depressed by a welding operation, such depression shall be suitably hammered and peened flush with the adjoining surface and, if necessary, again ground to eliminate low spots. In all cases, the grain of rough grinding shall be removed by successive fine polishing operations.
 5. Unexposed welded joints on undershelves of tables or counters in stainless steel construction shall be suitably coated at the factory with an approved metallic-based paint.
 6. After galvanized steel members have been welded, welds and areas where galvanizing has been damaged shall have a zinc dust coating applied in conformance with U.S. Government Military Specification Number MIL-P-26915.
- H. Butt joints and contact joints, wherever they occur, shall be close fitting and shall not require filler. Wherever break bends occur, they shall be free of undue extrudence and shall not be flaky, scaly, or cracked in appearance; where such breaks do mar the uniform surface appearance of the material, such marks shall be removed by suitable grinding, polishing, and finishing. Wherever sheared edges occur, they shall be free of burrs, fins, and irregular projections and be finished to obviate danger of cutting or laceration when the hand is drawn over

them. In no case shall overlapping materials be acceptable where miters or bullnosed corners occur.

- I. The grain of polishing shall run in the same direction on horizontal and on vertical surfaces of each item of fabricated equipment except in the case where the finish of the horizontal sections of each shall terminate in a mitered edge. Where sinks and adjacent drainboards are equipped with backsplash, the grain of polishing shall be consistent in direction throughout the length of the backsplash and sink compartment.
- J. Component parts, whether fabricated by the Contractor or purchased for building into the fabricated equipment, shall conform to the following.
- K. Bolts, screws, nuts, and washers shall be of steel, except where brass or stainless steel is fastened, in which case they shall be of brass or stainless steel, respectively. Where dissimilar metals are fastened, bolts, screws, nuts, and washers shall be of the higher-grade metal. The spacing and extent of bolts and screws shall be such as to ensure suitable fastening and prevent buckling of the metals fastened.
- L. Adequate ventilation is to be provided for custom fabricated equipment with built-in or drop-in integral refrigeration systems.

3.3 CLEAN-UP

- A. At completion of the installation, clean up, lubricate, and adjust where necessary items of equipment provided and turn them over in first-class condition.
 - 1. Where stainless steel surfaces are disturbed by the installation or fabricating process, such surface shall be finished to match adjoining undisturbed surfaces.
 - 2. At the completion of the installation work, stainless steel shall be gone over with a portable polishing machine and buffed to perfect surfaces. Painted surfaces shall be carefully gone over and retouched as required.

3.4 START-UP AND TESTING AND COMMISSIONING

- A. Startup Services: Engage factory-authorized service representatives to perform startup services and to demonstrate and train Owner's maintenance personnel as specified below.
 - 1. Coordinate food service equipment startup with service-utility testing, balancing, and adjustments. Do not operate steam lines before they have been cleaned and sanitized.
 - 2. Remove protective coverings and clean and sanitize equipment, both inside and out, and relamp equipment with integral lighting. Where applicable, comply with manufacturer's written cleaning instructions.
 - 3. Test each equipment item for proper operation. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
 - 4. Test refrigeration equipment's ability to maintain specified operating temperature under heavy-use conditions. Repair or replace equipment that does not maintain specified operating temperature.
 - 5. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
 - 6. Test motors and rotating equipment for proper rotation and lubricate moving parts according to manufacturer's written instructions.
 - 7. Test water, drain, gas, steam, oil, refrigerant, and liquid-carrying components for leaks. Repair or replace leaking components.
 - 8. Train Owner's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing, and preventive maintenance for each food service equipment item.

9. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Contract Closeout."
10. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Operation and Maintenance Data."
11. Schedule training with Owner, through Architect, with at least 7 days' advance notice.

3.5 SEISMIC RESTRAINTS

- A. Install equipment in these contract documents according to the "SMACNA Guidelines for Seismic Restraint of Kitchen Equipment" in any State, province, or jurisdiction that has legislated this requirement as necessary for acceptance. This shall include:
 1. Identifying these items on his submittal drawings, Plans, Elevations, and Sections.
 2. Showing required SMACNA methods of restraint on his submittal drawings.
 3. Referencing the appropriate detail(s).
 4. Obtain regulatory approval for all seismic engineering details.
- B. If no SMACNA detail exists for a particular situation, prepare and obtain approval for a special attachment detail:
 1. Detail must be prepared by an engineer licensed by the State having jurisdiction over the project and accompanied by the supporting calculations used in the design.
 2. Verify that the restraint design is appropriate to the building's structural conditions and the surfaces to which the equipment will be secured.

PART 4 - ITEMIZED PRODUCT SPECIFICATIONS

A. PHASE 1 EQUIPMENT LIST

ITEM #01 PLASTIC SHELVING UNIT

Manufacturer: Cambro or equal by Eagle, John Boos, Advance Tabco

Model: CPU Premier Series

Camshelving Premier Starter Unit, width x Length per plan x 72"H, 5 shelf, includes: four posts, 2 sets of post connectors, traverses

Five (5) tier; four (4) vented shelves plus one (1) solid bottom shelf, speckled gray, NSF

ITEM # 06 FAUCET, BACKSPLASH MOUNTED

Manufacturer: Fisher or equal by T&S or Chicago Faucet

Model: 13269

Faucet, backsplash mount, 8" centers, 12" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, brass, CSA, ADA Compliant

1 year warranty against defects in materials or workmanship, standard

Shipped loose to plumber to install on site

ITEM # 07 LEVER WASTE W/ OVERFLOW

Manufacturer: Fisher or equal by T&S or Chicago Faucet

Model: 22322

DrainKing Waste Valve, flat strainer, overflow body, 14 x 16 tube & elbow, 12 GPM drain rate, cast red brass body

Shipped loose to plumber to install on site

ITEM # 12 HD RANGE-SIX BURNER

Manufacturer: Southbend or equal by Garland or Vulcan

Model: 4363D

FOODSERVICE EQUIPMENT

11 40 00 - 14

ISSUED FOR CONSTRUCTION

Ultimate Restaurant Range, gas, 36", (6) star/sauté burners, standard grates, standing pilot, (1) standard oven with battery spark ignition, includes (1) rack, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 243,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)

Standard (1) year limited parts and labor warranty

Natural Gas

Natural Gas pressure regulator

Standard 22.5" high flue riser, with heavy duty shelf

Casters, 2 locking & 2 standard, in lieu of legs

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

ITEM # 20 EXHAUST HOOD-60"Lx48"DX24"H

NIKEC – BY MECHANICAL CONTRACTOR

ITEM # 21 EXHAUST HOOD-132"Lx48"DX24"H

NIKEC – BY MECHANICAL CONTRACTOR

NOTE: Contractor to provide stainless steel flashing from bottom of hood to 6" AFF, and extends 18" past both the left and right ends of the exhaust hood. Architect to provide stainless steel ceiling flashing (or stainless steel ceiling panels) to extend out 18" from top of hood to provide a non-combustible zone around the hood, per NFPA

ITEM # 22 FIRE SUPPRESSION SYSTEM

NIKEC – BY MECHANICAL CONTRACTOR

System shall be sized to accommodate phase 1 and phase 2 exhaust hoods

ITEM # 23 HAND SINK

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: HSA-10-1FK

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, splash mounted faucet, single knee pedal, skirt, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF

Tempering Valve, built in check valve, ASSE 1016 & 1070 listed

Left & right-side splashes

Faucet and drain shipped loose to plumber to install on site

Paper Towel and Soap Dispensers to match buildings existing dispensers

ITEM # 34 WORK TABLE W/ SINK, 96"x30"

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: T3096STE-BS

Work Table, open base, 96"W x 30"D x 34"H, 14/304 stainless steel top with 6" backsplash and sides turned down 90 degrees, square front edge, square turndown ends, heavy gauge stainless steel 1-1/4" O.D. side & rear crossrails, (6) 1-5/8" O.D. legs, 1" adjustable stainless steel bullet feet, Uni-Lok® system, NSF

Provide 1" turndown at backsplash

Secure the worktable to the wall using 16ga. Stainless steel "Z" clips

Square edge table, front and/or rear, per table

Fabricated sink welded in place, 16" x 20" x 14" bowl

Stainless steel bullet feet

FOODSERVICE EQUIPMENT

11 40 00 - 15

ISSUED FOR CONSTRUCTION

All welded construction, legs, undershelf & top
Side splash enclosed if exposed

ITEM # 44 BEVERAGE COUNTER

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: BEV3072SEM-10BS/R

Spec-Master® Marine Series Beverage Counter, 72"W x 30"D, 14/304 stainless steel top, 10"H backsplash with NEMA 5-20R receptacle, box marine edge on front & sides, sink on right with deck mount faucet, urn trough on left with louvered insert & 1-1/2" drain, (2) hinged doors on front, 8" OC rack slides for (3) glass racks, Uni-Lok® gusset system, includes Z-clip wall mounting bracket, stainless steel cabinet, legs, & adjustable bullet feet, NSF

18/304 cabinet base

Provide 1" turndown at backsplash

Secure the worktable to the wall using 16ga. Stainless steel "Z" clips

ITEM # 51 THREE COMPARTMENT SINK

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: FN2860-3-20-14/3

Spec-Master® FN Series Sink, three compartment, 126"W x 35"D, 14/304 stainless steel top, coved corners, 20" wide x 28" front-to-back x 14" deep compartments, 20" drainboards on left & right, 9-1/2"H backsplash, (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

Provide 1" turndown at backsplash

Secure the worktable to the wall using 16ga. Stainless steel "Z" clips

Individual fabricated sink bowls welded in place-14/304

All welded construction

Side splash when located next to wall

ITEM # 62.1 ICE BIN FOR ICE MACHINES

Manufacturer: Follett Corp

Model: SG1300S-48

Upright Ice Bin, single door, 1320 lb. bin storage capacity, stainless exterior, poly liner, SmartGATE™ ice shield, poly door with PowerHinge, and corrosion-resistant ABS/poly top custom cut for ice machine, includes 82 oz. plastic ice scoop, NSF

5 year parts and labor warranty

6" stainless steel legs, flanged

Saf-T-Ice Guardian scoop system

ITEM # 64.2 WATER FILTRATION SYSTEM

Manufacturer: Everpure or equal by 3M or OptiPure

Model: EV932523

INSURICE Triple PF-i4000² System, 36,000 gallon capacity, 5 gpm flow rate, 0.5-micron precoat filtration (3) I4000² Cartridges, with self-contained scale inhibitor feed (1) EC210 sediment prefilter Cartridge, pressure gauge, flushing valve, high flow rate 5.0 gpm

ITEM # 68 SHELVING, WALL-MOUNTED, 120"x12"

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: WS12120-14/3

Shelf, wall mount, 120"W x 12"D, rolled frontedge, 1-1/2" upturn on rear & ends, includes stainless steel mounting brackets stud welded to shelf, 14/304 stainless steel construction, NSF

Two tier, mount first at 54" AFF

FOODSERVICE EQUIPMENT

11 40 00 - 16

ISSUED FOR CONSTRUCTION

ITEM # 77.1 TRASH CAN W/ DOLLY – BY OWNER

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided.

ITEM # 88 MOBILE WORK TABLE, 48"x30"

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: T3048SE-BS

Work Table, 48"W x 30"D, 14/300 series stainless steel top, 6" backsplash, square front edge, square turndown ends, 18/300 series stainless steel undershelf, Uni-Lok® gusset system, (4) 1-5/8" O.D. stainless steel legs, NSF

Square edge table, front and/or rear, per table

All welded construction, legs, undershelf & top

Table Casters, 5"Diameter, set of (4), (2) swivel & (2) braked, 250 lb weight capacity per caster, poly cart washable with polymer tread, NSF

ITEM # 100 FRONT COUNTER, STAINLESS STEEL

Manufacturer: Custom

Constructed in accordance with the front end specifications and drawings.

14/304 top; 18 ga/304 stainless steel legs.

All welded construction

Provide cut-outs drop-in equipment, food shields and POS cable holes (with grommets)

ITEM # 109 BACK COUNTER, STAINLESS STEEL

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: CUSTOM

Cabinet base with sliding doors, length per plan x 30"D x 34"H, 14/304 stainless steel top with 6" backsplash and sides turned down 90 degrees, square front edge, square turndown ends, 18 ga 304 stainless steel base, sliding doors, 6"H stainless steel legs, adjustable stainless steel bullet feet, NSF

Splash shall be 6"H x 2"D with 45 degree return and turndown at wall.

Secure the counter to the wall using 16ga. Stainless steel "Z" clips

NO visible screws

Provide matching side splash at walls

Square front edge

Center shelf full width for enclosed base worktables

All welded construction

Matching side splash at all walls

Reference foodservice drawing FS101SC for additional details

ITEM # 112.4 REACH-IN FREEZER, TWO-DOOR

Manufacturer: True Foodservice Equipment

Model: T-49F-HC

Freezer, reach-in, two-section, -10°F, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1-ph, 9.6 amps, NEMA 5-15P, Made in USA, cULus, UL EPH Classified, ENERGY STAR®

7 year warranty on compressor

3 year warrant parts and labor

Doors hinged as shown on foodservice plans.

ITEM # 131 **PASS-THRU SHELF**

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: Custom

Shelf, pass-thru, width per plan x 24"D, 12" maximum wall thickness, square edge, 16/304 stainless steel construction

KEC to frame opening in 18 ga. Stainless steel, provide 1" returns around perimeter of opening, Provide fully welded corners

Reference foodservice drawing FS101SC for additional details

ITEM # 154 **HAND SINK, DROP-IN**

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: SR10-14-9.5-1

Self-Rimming Drop-In Sink, one compartment, 10" wide x 14" front-to-back x 9-1/2" deep bowl, 4" OC deck mount faucet with gooseneck spout (302004), includes basket drain, 18/304 stainless steel construction, NSF

Provide and coordinate soap and paper towel dispensers with owner, G.C. to install

ITEM # 195 **LEVER WASTE**

Manufacturer: Fisher or equal by T&S or Chicago Faucet

Model: 22209

DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body

Shipped loose to plumber to install onsite

ITEM # 220 **COUNTERTOP HOT FOOD WELL, ONE PAN**

Manufacturer: Wells

Model: SMPT

Food Warmer, countertop, electric, one 12" x 20" pan opening, wet/dry operation, thermostatic controls, stainless steel construction, with cordset & 4" legs, UL, CE

Limited 3 year parts & labor warranty, standard

ITEM # 233.1 **HEATED LAMP**

Manufacturer: Hatco

Model: GRAH-30

Glo-Ray® Infrared Foodwarmer, 30" W, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 660 watts, NSF, cULus, Made in USA

Remote Control Enclosure, (1) toggle switch

ITEM # 290 **ICE MAKER**

Manufacturer: Hoshizaki

Model: KM-1900SAJ3

Ice Maker, Cube-Style, 48"W, stackable, air-cooled, self-contained condenser, production capacity up to 1865 lb/24 hours at 70°/50° (1675 lb AHRI certified at 90°/70°), crescent cube style, stainless steel exterior, R-404A refrigerant, NSF, UL, ENERGY STAR®

Warranty: 3-Year parts & labor on entire machine

Warranty: 5-Year parts & labor on evaporator

Warranty: 5-Year parts on compressor & air-cooled condenser

Mount on top of ice bin

FOODSERVICE EQUIPMENT

11 40 00 - 18

ISSUED FOR CONSTRUCTION

Provide water test and verify Water Filtration System, item # 64.2

Confirm ceiling height so that all necessary clearances are met

ITEM # 399 **TEA BREWER**

Manufacturer: Bunn or equal by Curtis, FETCO
Model: 41400.0000

Infusion Series® Iced Tea Brewer, 3 or 5 gallon capacity single brewer (brews 16.3 to 26.7 gallon/hr), 29" trunk, 3 recipe buttons, digital temperature control, brew counter, pulse interface, energy-saver mode, English & Spanish alphanumeric & advertising display, includes single button graphic overlay & Quickbrew & SplashGard® funnel, brews into BUNN tea dispensers, cord attached, UL, NSF

TDO-4 Iced Tea/Coffee Dispenser, cylinder style, 4 gallon capacity (15.1 litres), sump dispense valve, oval shape brew-through plastic lid, faucet handles are labeled sweetened & unsweetened, side handles, NSF
Drip Tray Kit, TCD/TDO

EQHP-TEA Easy Clear® Water Softening Filter, high performance, 4,350 grains of hardness reduction, reduced scale forming minerals, 1 gpm flow rate, 5 micron, integrated carbon block, quick connect, includes: head assembly, integral mounting bracket & single cartridge filter

ITEM # 403 **FLOOR TROUGH, 36"x24"**

Manufacturer: IMC/Teddy or equal by Eagle or Advance Tabco
Model: ASFT-2436-SG

ASFT Anti-Spill Floor Trough, 36"W x 24"D, 6" deep receptacle, (1) 4" OD tailpiece, stainless steel beehive strainer, 14/304 stainless steel, brushed satin finish, (SG) subway grating, NSF, Made in USA

ITEM # 610 **REACH-IN REFRIGERATOR, THREE DOOR, SLIDING GLASS DOORS**

Manufacturer: True Foodservice Equipment
Model: TSD-69G-LD

Refrigerator, reach-in, (3) glass sliding doors, (9) PVC coated adjustable wire shelves, LED interior lighting, stainless steel front, aluminum sides, clear coated aluminum interior with stainless steel floor, 6" legs, 1/2 HP, 115/60/1-ph, 12.0 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, Made in USA

5 year warranty on compressor
3year warranty parts and labor

ITEM # 611 **MOP SINK WITH FAUCET**

Manufacturer: Eagle or equal by John Boos or Advance Tabco
Model: F1916-12

Mop Sink, floor mount, 24-5/8"L x 21-1/2" W x 19-1/2"H overall, 20" wide x 16" front-to-back x 12" deep bowl, 16 gauge top with "V" edge, full skirt, 2" NPS drain with stainless steel removable strainer plate, 304 stainless steel construction, NSF

Mop Holder, 3 mops
Service Faucet with vacuum breaker
Left and Rear Splash kit

Faucet shipped loose for Plumber to install

ITEM # 612 **CONVECTION OVEN, GAS, DOUBLE DECK**

Manufacturer: Southbend, or equal by Alto-Shaam or Blodgett
Model: BGS/22SC

Bronze Convection Oven, gas, double-deck, standard depth, solid state controls, 60-minute cook timer, electronic ignition, oven interior light, stainless steel front, top, sides & door, porcelain

FOODSERVICE EQUIPMENT

11 40 00 - 19

ISSUED FOR CONSTRUCTION

interior, 6" stainless steel legs, 120v/60/1-ph, 7.9 amps, NEMA 5-15P, (2) 1/2 HP, 108,000 BTU, CSA, NSF

1 year warranty parts and labor
Natural Gas
6" casters

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

END OF PHASE 1 SPECIFICATION

B. PHASE 1 (ALTERNATE) EQUIPMENT LIST

ITEM # 53.4 PRE-RINSE FAUCET ASSEMBLY

Manufacturer: Fisher

Model: 2110-WB

Pre-Rinse Assembly, single-deck dual control valve, with spring action flexible gooseneck, 21" riser, 36" hose, wall bracket & Ultra-Spray™/PLUS spray valve (1.15 gallons per minute @ 60 PSI)

Shipped loose to plumber to install on site

ITEM # 97 DISHWASHER, DOOR TYPE, VENTLESS

Manufacturer: Hobart or equal by Champion or Insinger

Model: AM15VL-2

Ventless Door Type Dishwasher, Energy Recovery, hot water sanitize, internal condensing system, 40 racks/hr, Straight-thru or corner, solid-state controls with digital status, booster heater, electric tank heat, auto-fill, stainless steel tank, doors & feet, ENERGY STAR®, Free factory startup for installations within a 50 mile radius of a Hobart service office; installation beyond 50 miles will be charged at the quoted rate by the local Hobart service office

Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

Two (2) Combination rack

Two (2) Peg rack

Single point electrical connect AM15 kit

Drain water tempering kit

ITEM # 520 SOILED DISHTABLE

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: SDTX-72-14/3

Spec-Master® Soiled Dishtable, straight design, 72"W x 30"D x 43-1/2"H, operation per plan, 14/304 stainless steel top, 8"H backsplash, 20" x 20" x 5" Deep pre-rinse sink with basket drain, (1) set of 8" o.c. splash mount faucet holes for pre-rinse, raised rolled edges on front & side, stainless steel legs & side bracing, adjustable feet, NSF

All welded construction

Provide 1" turndown at backsplash

Secure the worktable to the wall using stainless steel "Z" clips

FOODSERVICE EQUIPMENT

11 40 00 - 20

ISSUED FOR CONSTRUCTION

ITEM # 533 CLEAN DISHTABLE

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: CDTL-60-14/3

Spec-Master® Clean Dishtable, straight design, 60"W x 30"D x 43-1/2"H, 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

Provide 1" turndown at backsplash

Secure the worktable to the wall using stainless steel "Z" clips

END OF PHASE 1 (ALTERNATE) SPECIFICATION

C. PHASE 2 EQUIPMENT LIST

ITEM #01 PLASTIC SHELVING UNIT

Manufacturer: Cambro

Model: CPU Premier Series

Camshelving Premier Starter Unit, width x Length per plan x 72"H, 5 shelf, includes: four posts, 2 sets of post connectors, traverses

Five (5) tier; four (4) vented shelves plus one (1) solid bottom shelf, speckled gray, NSF

ITEM # 10.1 TILTING SKILLET BRAISING PAN - 30 GALLON

Manufacturer: Market Forge or equal by Groen or Cleveland

Model: 30P-STGM

Tilting Skillet, gas, 30 gallon capacity, 9.5" deep skillet pan with etched gallon markings, modular enclosed cabinet base, standard with manual tilt mechanism, spring assist cover, stainless steel pan and frame, 93,000 BTU, CSA Flame, CSA Star, NSF

Natural gas

Draw Off, 2" tangent with strainer

Draw-Off Strainer, 2"

Provide heavy duty double pantry faucet- ¾" water inlets in lieu of standard ½" with brackets and plumbing

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, ¾" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) Snap'N Go, coiled restraining cable with hardware, 140,000 BTU/hr minimum flow capacity

Dormont Hi-PSI® Water Connector Hose, ¾" dia., 60" long, covered with stainless steel braid, coated with gray antimicrobial PVC, brass two-way Quick Disconnect coupling, max pressure: 150psig, 2-year warranty

ITEM # 30 SHELVING, WALL-MOUNTED, 96"x12"

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: WS1296-14/3

Shelf, wall-mounted, 96"W x 12"D, rolled frontedge, 1-1/2"H up-turn on sides & rear, includes stainless steel mounting brackets stud welded to shelf, 14/304 stainless steel construction, NSF

Two Tier, first shelf mounted 54" AFF

ITEM # 32 MEAT SLICER, AUTOMATIC

Manufacturer: Hobart or equal by Globe or Berkel

FOODSERVICE EQUIPMENT

11 40 00 - 21

ISSUED FOR CONSTRUCTION

Model: HS9-1

Heavy Duty Meat Slicer, automatic, 13" CleanCut™ removable knife with removal tool, anodized finish with (6) interlocks, (3) stroke lengths & (4) stroke speeds, removable meat grip assembly, removable ring guard cover, product fence, single action top mounted sharpener with Borazon™ stones, manual lift lever, 1/2 hp motor, NSF cETLus

Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

Knife removal tool for HS slicer with removable knife feature

ITEM # 36 COFFEE BREWER

Manufacturer: FETCO or equal by Bunn or Curtis

Model: CBS-52H-20

Handle Operated Series Coffee Brewer, twin, 2.0 gallon capacity, automatic, on/off switch, two-portion standard, gravity flow dispense tube system, programmable recipes, gourmet coffee brew basket Locks During Brew Cycle, hot water service, tank drain, UL, cUL, NSF

Circuit board: 3 year parts & 1 year labor warranty, standard

Electro-mechanical parts: 2 year parts & 1 year labor warranty, standard

All other parts: 1 year parts & 1 year labor warranty, standard

Electric configuration C53046- 3 x 4.0KW heaters

Three (3) extra L3D-20 LUXUS® Thermal Dispenser, 2.0 gallon, Freshness Timer®,

Volume Indicator™, vacuum insulated, flip & hide fill-through lid, base with built-in handles and drip tray

1 year parts warranty, standard

Black dispenser faucet, std.

Everpure® In-Line Water Filtration System, includes: filter head, connector hose, cartridge, & mounting hardware

ITEM # 105.1 WARMING DRAWER

Manufacturer: Hatco or equal by FWE

Model: HDW-2

Warming Drawer Unit, Free Standing, narrow, two drawers, includes (1) standard 6" deep food pan per drawer, stainless steel construction, thermostatic controls, 4" legs, NSF, cULus, Made in USA

2-yr warranty on drawer warmer heating elements against burnout, standard

2-yr warranty on drawer slides & rollers against breakage, standard

Stainless Steel Drawer Front, standard

Casters, 5 diameter, two swivel; two locking

ITEM # 106 CASH REGISTER/POS SYSTEM-BY FOODSERVICE OPERATOR

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided.

ITEM # 108 MENU BOARD

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided.

ITEM # 111 REACH-IN REFRIGERATOR-ONE DOOR

Manufacturer: Continental Refrigerator or equal by Victory, Beverage Air or True

Model: 1RNSA

Refrigerator, reach-in, one-section, 20 cu. ft., self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth, full-height solid door, cylinder lock, electronic control with

FOODSERVICE EQUIPMENT

11 40 00 - 22

ISSUED FOR CONSTRUCTION

digital display, hi-low alarm, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, NSF, Made in USA, ENERGY STAR®

Door hinged per plan

Casters, swivel, with brakes (5" diameter rubber tires) set of 4 (6" height)

Two (2) extra shelves per section, epoxy coated, plated steel with clips

ITEM # 113 REACH-IN FREEZER- ONE DOOR

Manufacturer: Continental Refrigerator or equal by Victory, Beverage Air or True

Model: 1F-SA

Freezer, reach-in, one-section, 20 cu. ft., self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth, full-height door, cylinder lock, electronic control with digital display, hi-low alarm, electric condensate evaporator, 1/3 HP, cETLus, NSF

Door hinged per plan

Casters, swivel, with brakes (5" diameter rubber tires) set of 4 (6" height)

Two (2) extra shelves per section, epoxy coated, plated steel with clips

ITEM # 116 BOTTLED BEVERAGE REFRIGERATOR-ONE DOOR-BY VENDOR

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided.

ITEM # 117 NACHO CHEESE DISPENSER-BY VENDOR

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided.

ITEM # 141.1 BUN/SHEET PAN RACK

Manufacturer: Channel Manufacturing

Model: 430A

Model 430A Bun Pan Rack, Under-Counter, mobile, 20-1/2"W x 26"D x 32"H, front load, open sides, 3" spacing, capacity (8) 18" x 26" bun pans, aluminum construction, 5" swivel stem casters, NSF, Made in USA

ITEM # 152 WALK-IN COOLER/FREEZER

NIKEC – FUTURE PURCHASE

Manufacturer: ThermalRight, or equal by Bally, ThermolCool

Model: CUSTOM

Per plan x 8'-6"H

4" urethane insulation, minimum value R-25, for the cooler.

4" urethane insulation, minimum value R-32, for the freezer.

NSF & UL approved construction

Interior vertical panels finished with stucco embossed .040 aluminum

Floor with internal ramp

Interior ceiling panels to be smooth white aluminum finish

Unexposed exterior vertical and ceiling panels to be stucco embossed galvanized

Exposed exterior vertical panels to be stucco embossed .040 aluminum with 1/8" thick aluminum diamond tread plate for 48" high wainscoting.

Doors:

36"W x 76" high; three hinges; Provide a vinyl curtain

48"H 1/8" thick aluminum tread plate inside and out; 14" x 24" observation window. Provide inside safety release.

Provide backing above cooler door for mounting of air curtain.

Provide Modularm 75LC for each door for light and alarm control, recessed into panel.

FOODSERVICE EQUIPMENT

11 40 00 - 23

ISSUED FOR CONSTRUCTION

Automatic door closer

1/8" thick aluminum tread plate for 48" high wainscoting full interior.
 Provide 4'-0" LED light fixture(s) as shown on foodservice plans. Must meet health department and 2009 standards with efficacy of no less than 40 lumens per watt.
 Matching trim strips and enclosure panels as required to adjacent walls and ceiling.
 Provide complete refrigeration system. Provide on-demand defrost on freezer system.

Walk-ins and refrigeration to meet requirements of the Energy Security and Independence Act of 2007 and the Department of Energy's Walk-in Cooler and Freezer ruling of 2017.

Reference foodservice drawing FS503 for additional details

ITEM # 152.1 EVAPORATOR COIL-COOLER

Included with item #152.

Reference foodservice drawing FS503 for additional details

ITEM # 152.2 COMPRESSOR-COOLER

Included with item #152.

Reference foodservice drawing FS503 for additional details

ITEM # 152.3 EVAPORATOR COIL-FREEZER

Future purchase, coordinate electrical requirements

Reference foodservice drawing FS503 for additional details

ITEM # 152.4 COMPRESSOR-FREEZER

Future purchase, coordinate electrical requirements

ITEM # 178 MOBILE WORK TABLE, 60"x30"

Manufacturer: Eagle Group or equal by Advance Tabco, Aero, Atlanta Custom Fab, Universal Stainless, IEI, John Boos, or Nationwide

Model: T3060SE-BS

Work Table, 60"W x 30"D, 14/300 series stainless steel top, 6" backsplash, square front edge, square turndown ends, 18/300 series stainless steel undershelf, Uni-Lok® gusset system, (4) 1-5/8" O.D. stainless steel legs, NSF

Square edge table, front and/or rear, per table

All welded construction, legs, undershelf & top

Table Casters, 5"Diameter, set of (4), (2) swivel & (2) braked, 250 lb weight capacity per caster, poly cart washable with polymer tread, NSF

ITEM # 202.1 FOOD SHIELD-ADJUSTABLE

Manufacturer: BSI or equal by Premier

Model: ZG9500-4

ZGuard Food Shield, single full-service/vertical partition, fully adjustable, 18" wide tempered glass, 1" diameter aluminum tubing single supports, NSF

Glass thickness to be determined based on glass spans shown in the foodservice bid documents.

Glass thickness shall be minimum 3/8" thick

Finish: verify with architect

1" radius corner, standard

ITEM # 230.1 DOUBLE FRYER BATTERY

Manufacturer: Pitco

FOODSERVICE EQUIPMENT

11 40 00 - 24

ISSUED FOR CONSTRUCTION

Model: 2-SG14-S-/FD

Solstice Supreme™ High Efficiency Prepackaged Fryer System with Solstice™ Solo Filter System, gas, (1) 75 lb. oil capacity full tank, 18"x18" cooking area, solid state controls, boil out, drain valve interlock, melt cycle, stainless steel tank, front & sides, under-fryer drawer filtration, 105,000 BTU (-F), ENERGY STAR®, CSA Flame, CSA Star, NSF, CE

1 year parts and labor warranty

Natural gas

Millivolt Thermostat, standard

Paperless filter assembly

Fryer tank covers

Casters

Basket, (2) oblong/twin size, 13-1/4" x 6-1/2" x 5-3/4" deep, long handle, regular mesh

When located next to an open flame, provide 18"H side splash -removeable for cleaning

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1-1/4" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, coiled restraining cable with hardware, 441,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM # 527 HOT/COLD FOOD WELL, DROP-IN, ONE PAN

Manufacturer: Vollrath

Model: 3667101D

Hot/Cold Well, Drop-In, top mount, (1) pan, remote mountable panel with on-off switch, hot/cold toggle with indicator lights for hot or cold, thermostatic temperature rotary knob control in hot mode, preset cold control, automatic drain standard, 300 series stainless well & flange, galvanized wrapper, 625 watts, cULus, NSF, NSF7, Made in USA

The KEC is to coordinate with the millwork contractor/fabricator to ensure that the counter design meets the manufacturers ventilation requirements.

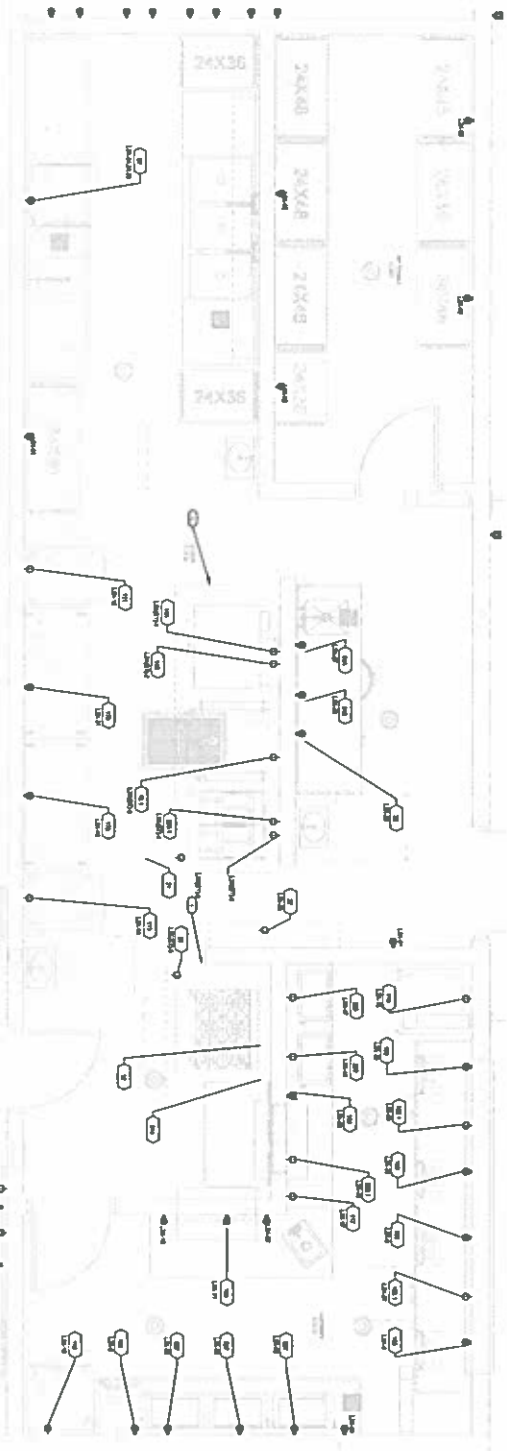
END OF PHASE 2 SPECIFICATION

GENERAL NOTES

- 1. All work shall be done in accordance with the applicable codes and standards.
- 2. All materials and equipment shall be of the highest quality and shall be approved by the Authority Having Jurisdiction (AHJ).
- 3. All work shall be done in accordance with the applicable codes and standards.
- 4. All work shall be done in accordance with the applicable codes and standards.
- 5. All work shall be done in accordance with the applicable codes and standards.

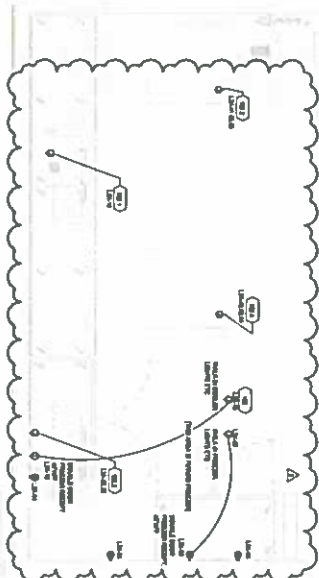
KEYED NOTES

- 1. All work shall be done in accordance with the applicable codes and standards.
- 2. All materials and equipment shall be of the highest quality and shall be approved by the Authority Having Jurisdiction (AHJ).
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- 5. All work shall be done in accordance with the applicable codes and standards.



FOODSERVICE EQUIPMENT COORDINATION SCHEDULE

NO.	DESCRIPTION	QTY.	DATE	NOTES
1	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
2	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
3	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
4	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
5	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
6	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
7	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
8	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
9	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
10	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
11	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
12	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
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22	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
23	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
24	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
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27	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
28	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
29	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS
30	1/2" DIA. SINK	1	12/12	INSTALL IN CHINA CABINETS



ELECTRICAL KITCHEN POWER PLAN

PROJECT NORTH
 3001 Jensen Rd E
 El Reno, OK 73036



CANADIAN COUNTY EXPO CENTER
 3001 Jensen Rd E
 El Reno, OK 73036

CONSTRUCTION DOCUMENTS
 2/20/2020

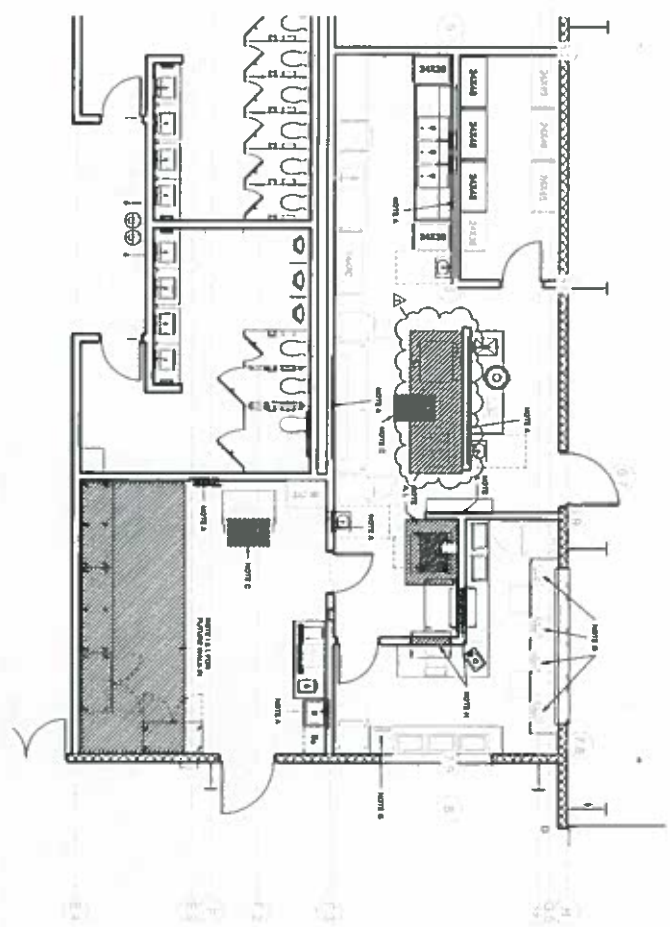
REVISIONS

NO.	DATE	DESCRIPTION
1	2/20/2020	ISSUE FOR PERMIT
2	2/20/2020	ISSUE FOR CONSTRUCTION

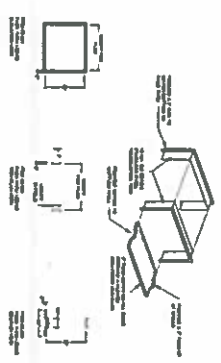


ELECTRICAL POWER PLAN
 4/20/20

GENERAL NOTES:
 1. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES TO REMAIN.
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GROUND LEVEL - KITCHEN 110 SPECIAL
 10/11/12



10/11/12
 10/11/12

10/11/12
 10/11/12

GENERAL NOTES:
 1. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES TO REMAIN.
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CANADIAN COUNTY EXPO CENTER

3001 Jensen Rd E
 El Reno, OK 73036

CONSTRUCTION DOCUMENTS	10/11/12
REVISIONS	
NO. DATE DESCRIPTION	
1 10/11/12	
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99 10/11/12	
100 10/11/12	



REVISIONS

This drawing is prepared for the use of the contractor. It is the contractor's responsibility to verify the accuracy of the information provided on this drawing. The contractor shall be responsible for the information provided on this drawing.

GENERAL NOTES

1. All work shall be in accordance with the applicable codes and standards.

2. The contractor shall be responsible for obtaining all necessary permits.

3. The contractor shall be responsible for the safety of all workers on the site.

4. The contractor shall be responsible for the protection of all existing utilities.

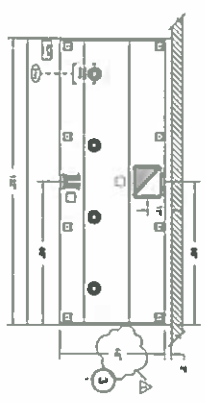
5. The contractor shall be responsible for the disposal of all waste materials.

HOOD INFORMATION TABLE

HOOD NUMBER	DRAUGHT HOOD CFM	EXHAUST AIR FLOW REQUIREMENTS				CREATED EXHAUSTION				SUPPLY AIR REQUIREMENTS			
		F.A.L. FLOW STATIC PRESSURE	TOTAL HOOD FLOW STATIC PRESSURE	EXHAUST COLLAR QTY	EXHAUST COLLAR WIDTH	TYPE	CONSTRUCTION	HOOD WIDTH (ASH)	HOOD DEPTH (ASH)	SUPPLY AIR FLOW STATIC PRESSURE	SUPPLY COLLAR QTY	SUPPLY COLLAR WIDTH	HOOD WIDTH (ASH)
1	100	1.0"	1.0"	1	12"	1	12"	1	12"	1	12"	1	12"
2	200	2.0"	2.0"	2	12"	2	12"	2	12"	2	12"	2	12"
TOTAL EXH. CFM =		300		3		24"		3		24"		3	

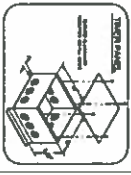
ELECTRICAL CONNECTION SCHEDULE

CONNECTION	CONNECTION INFORMATION	FROM	TO
1	100 AMP 480V/277V/3 PHASE	BUILDING SERVICE	HOOD 1
2	100 AMP 480V/277V/3 PHASE	BUILDING SERVICE	HOOD 2



NOTE

The hood is required to be installed in a location that allows for the proper flow of air. The hood shall be installed in a location that is free of obstructions and is in a location that is easily accessible for maintenance.



GENERAL SPECIFICATIONS

1. The hood shall be constructed of 304 stainless steel.

2. The hood shall have a minimum velocity of 100 fpm.

3. The hood shall have a minimum static pressure of 1.0 inch.

4. The hood shall have a minimum depth of 12 inches.

5. The hood shall have a minimum width of 12 inches.

INSTALLATION REQUIREMENTS

1. The hood shall be installed in a location that allows for the proper flow of air.

2. The hood shall be installed in a location that is free of obstructions and is in a location that is easily accessible for maintenance.

3. The hood shall be installed in a location that is in a location that is free of obstructions and is in a location that is easily accessible for maintenance.

ELECTRICAL EQUIPMENT SPECIFICATIONS

1. The electrical equipment shall be listed and labeled for the intended use.

2. The electrical equipment shall be installed in a location that is free of obstructions and is in a location that is easily accessible for maintenance.

3. The electrical equipment shall be installed in a location that is in a location that is free of obstructions and is in a location that is easily accessible for maintenance.

CEILING HEIGHT NOTE

The ceiling height shall be a minimum of 8 feet.

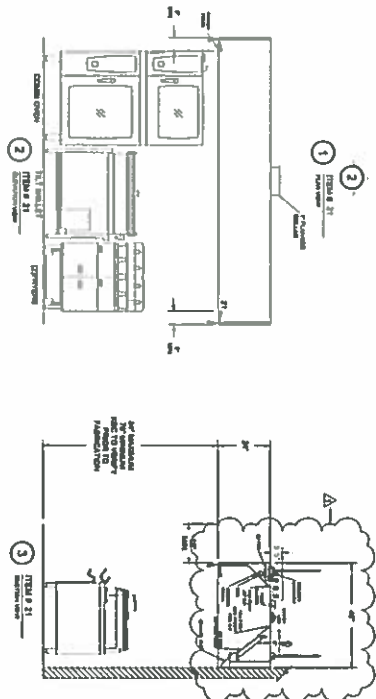
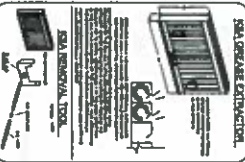
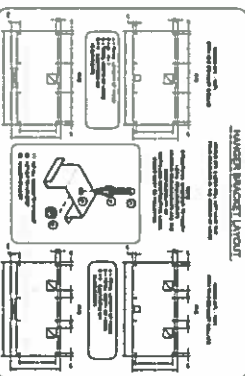
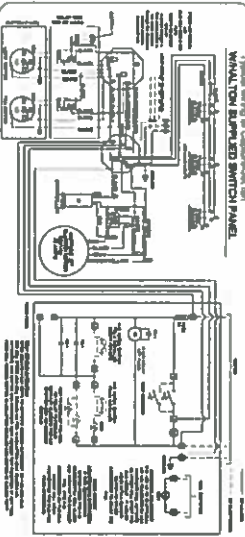


FIGURE 1: HOOD 1

FIGURE 2: HOOD 2

FIGURE 3: HOOD 3



PERFORMANCE CRITERIA

1. The hood shall have a minimum velocity of 100 fpm.

2. The hood shall have a minimum static pressure of 1.0 inch.

3. The hood shall have a minimum depth of 12 inches.

4. The hood shall have a minimum width of 12 inches.

CANADIAN COUNTY EXPO CENTER

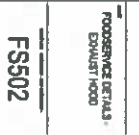
3001 Jensen Rd E
El Reno, OK 73036

CONSTRUCTION DOCUMENTS

NOVEMBER 2020

REVISIONS

NO.	DATE	DESCRIPTION
1	11/15/20	ISSUED FOR PERMIT
2	11/15/20	ISSUED FOR PERMIT
3	11/15/20	ISSUED FOR PERMIT





Date Issued: October 5, 2020

Bid Number: 2021-#11

Closing Date: November 2, 2020 at 8:30am

PO Box 458, 201 N. Choctaw Ave., El Reno, OK 73036

Opening Date: November 2, 2020 during the Public Facilities Authority Meeting that begins at 8:30am

Commissioner's Meeting Room, 201 N. Choctaw Ave., El Reno, OK 73036

~ AFFIDAVIT ~

Kitchen Equipment / Canadian County Expo Center / Public Facilities Authority

State of Oklahoma)
County of Canadian) §

I, Krissi Jensen, Purchasing Agent, in and for said County and State, do hereby certify that "Invitations to Bid" were sent to the following:

Bid Clerk
projects@bidclerk.com

Bid News
projects@isqft.com

ePlan
1400 Forum Blvd. Ste 7B
Columbia, MO 65203

Francis Tuttle Vo-Tech
Attn: Bid Assistance – Judy Robbins
12777 N. Rockwell
Oklahoma City, OK 73142

Online Data Services
5425 Peachtree Parkway
Peachtree Corners, GA 30092

Reed Construction Data
30 Tech. Pkwy South, Ste 100
Norcross, GA 30092

Quality Food Equipment
812 SE 82nd St.
Oklahoma City, OK 73149

Oklahoma Restaurant Supply
2701 W. California Ave.
Oklahoma City, OK 73107

City Restaurant Supply
3404 N. May Ave.
Oklahoma City, OK 73112

Oswalt Restaurant Supply
4532 Enterprise Dr.
Oklahoma City, OK 73128

Amundsen Commercial Kitchens
1740 W. Main St.
Oklahoma City, OK 73106

Market Source Restaurant Supply
4525 N. Cooper Ave.
Oklahoma City, OK 73118

Curtis Restaurant Supply
6577 E. 40th St.
Tulsa, OK 74145

Total Equipment Sales & Service
11414 E. 51st St. B.
Tulsa, OK 74146

Arctic Restaurant Equipment & Supply
7890 E. 11th St.
Tulsa, OK 74112

Witness my hand and seal this 5th day of October, 2020.



Krissi Jensen, Purchasing Agent





**Canadian County
Purchasing**

BID CHECKLIST

Date Issued: October 5, 2020
Bid Number: 2021-#11
Closing Date: November 2, 2020 at 8:30am
PO Box 458, 201 N. Choctaw Ave., El Reno, OK 73036
Opening Date: November 2, 2020 during the Public Facilities Authority Meeting that begins at 8:30am
Commissioner's Meeting Room, 201 N. Choctaw Ave., El Reno, OK 73036

**TO HELP PREVENT BIDS FROM BEING REJECTED FOR LACK OF COMPLETION
PLEASE CHECK FOR THE FOLLOWING:**

- Is the Invitation to Bid Signed and Notarized? _____
- Is the bid bond or cashier's check enclosed? _____
- Is the Business Relationships Affidavit enclosed? _____
- Is the Non-Collusion Bidding Certificate enclosed? _____
- Are all applicable spaces filled in? _____
- Are all necessary papers enclosed? _____
- Is the Bid # and Opening Date on outside of return envelope? _____

**Bids will be received beginning 8:30am Tuesday October 27, 2020 until 8:30am Monday November 2, 2020
(Do not turn bid in before Tuesday October 27, 2020 @ 8:30am – bid will not be opened or considered)**

Thank You,

Krissi Jensen, Purchasing Agent

NON-COLLUSION BIDDING CERTIFICATION

_____ (PROJECT NAME)

STATE OF OKLAHOMA)
)SS
COUNTY _____)

- A. For purposes of competitive bids, I certify:
1. I am the duly authorized agent of _____, the bidder submitting the competitive bid which is attached to this statement, for the purpose of certifying the facts pertaining to the existence of collusion among bidders and between bidders and state officials or employees, as well as facts pertaining to the giving or offering of things of value to government personnel in return for special consideration in the letting of any contract pursuant to the bid to which this statement is attached;
 2. I am fully aware of the facts and circumstances surrounding the making of the bid to which this statement is attached and has been personally and directly involved in the proceedings leading to the submission of such bid; and
 3. Neither the bidder nor anyone subject to the bidder's direction or control has been a party to the following:
 - a. Any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding;
 - b. Any collusion with any state official or employee as to quantity, quality or price in the prospective contract, or as to any other terms of such prospective contract; and
 - c. Any discussions between bidders and any state official concerning exchange of money or other thing of value for special consideration in the letting of a contract.
- B. I certify, if awarded the contract, whether competitively bid or not, that neither the Contractors nor anyone subject to the Contractor's direction or control has paid, given, or donated or agreed to pay, give, or donate to any officer or employee of the State of Oklahoma any money or other thing of value, either directly or indirectly, in procuring the contract to which this statement is attached.

Certified this _____ day of _____, 20__.

(Signature)

(Print Name)

(Position in the Company)

BUSINESS RELATIONSHIPS AFFIDAVIT

_____ (PROJECT NAME)

STATE OF OKLAHOMA)
)SS
COUNTY OF _____)

_____, of lawful age, being duly sworn, on oath says that he or she is the agent authorized by the bidder to submit the attached bid. Affiant further states that the nature of any partnership, or other business relationship presently in effect, of which existed within one (1) year prior to the date of this statement with the architect, engineer, or other party to the project is as follows:

Affiant further states that any such business relationship presently in effect of which existed within one (1) year prior to the date of this statement between any officer or director of the bidding company and any officer or director of the architectural or engineering firm or other party to the project is as follows:

Affiant further states that the names of all persons having any such business relationships and the positions they hold with their respective companies or firms are as follows:

(If none of the business relationships herein above mentioned exist, affiant should so state.)

(Signature of Affiant)

Subscribed and sworn to before me this _____ day of _____, 20 ____

Notary Public _____

My Commission Expires _____