

SPECIFICATIONS INDEX

GOVERNMENT OF THE VIRGIN ISLANDS, DEPARTMENT OF HEALTH

ELDRA SHULTERBRANDT ANNEX FACILITY

GRANT NO. D12AP00350 (VI-CIP-2012-4)

St. Thomas, U. S. Virgin Islands

DIVISION 11 – EQUIPMENT

**GENERAL SPECIFICATIONS INTERNATIONAL
FOODSERVICE EQUIPMENT**

PART 1 - GENERAL

1.01 SECTION INCLUDES:

- A. Foodservice equipment.

1.02 RELATED SECTIONS:

- A. Refer to Section 15 - Mechanical; for applicable provisions and sections regarding mechanical services, including, but not limited to, rough-ins, grease traps, steam traps, drain traps, atmospheric vents, valves, pipes and pipe fittings, ductwork, and other materials necessary to complete final connections to individual items as specified in this Section; not work of this Section.
- B. Refer to Electrical Section; for applicable provisions and sections regarding electrical services, including, but not limited to, rough-ins, wiring, disconnects and other materials necessary to complete final connections to individual items as specified in this Section; not work of this Section.
- C. Work included in other Sections - Provision of all wall, floor, and/or ceiling/roof openings, recesses, sleeves, and/or conduits; and equipment pads, as required for installation of items included in this section. Also sealing of these openings, recesses, sleeves, etc., after installation of the equipment items, as required. Not work of this Section.
- D. Work included in other Sections (applicable to Projects with existing equipment.) - Disconnection of existing equipment to be relocated and/or reused; and disconnection and removal of existing equipment which will not be reused, shall be as determined and designated by the Architect in other Sections; not work of this Section.

1.03 DEFINITIONS:

- A. Furnish - Supply and deliver to Project Site, ready for unloading, unpacking, assembly, installation, and similar operations.
- B. Install - Operations at Project Site including actual unloading, unpacking, assembly, erecting, placing, anchoring, applying, finishing, curing, protecting, cleaning, and similar operations; ready for final utility connections by other Sections as appropriate.
- C. Provide - Furnish and install; complete, ready for intended use.
- D. Contractor - All references to the Contractor in this Section 11400, shall refer to the Kitchen Equipment (Sub-) Contractor. Reference to any other Contractor, shall be specific; such as Plumbing (Sub-) Contractor, Electrical (Sub-) Contractor, Architect designated, etc.

1.04 LAWS, ORDINANCES AND STANDARDS:

- A. **STANDARDS:** Except as otherwise indicated, comply with the following standards as applicable to the manufacture, fabrication, and installation of the work of this Section:
1. Air Conditioning and Refrigeration Institute (A.R.I.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.
 2. American Gas Association (A.G.A.): Comply with A.G.A. standards for gas heated equipment, and provide equipment with the A.G.A. seal. Automatic safety pilots to be provided on all equipment, where available. (Canadian Gas Association or alternate testing lab's seals may be accepted; if acceptable to local code jurisdictions.)
 3. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. Z21-Series standards for gas-burning equipment, and provide labels indicating name of testing agency.
 4. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. B57.1 for compressed gas cylinder connections, and with applicable standards of the Compressed Gas Association for compressed gas piping.
 5. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. A40.4 and A40.6 for water connection air gaps and vacuum breakers.
 6. American Society of Heating, Refrigeration and Air Conditioning Engineers (A.S.H.R.A.E.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.
 7. American Society of Mechanical Engineers (A.S.M.E.): Comply with A.S.M.E. Boiler Code requirements for steam generating and steam heated equipment; provide A.S.M.E. inspection, stamp and registration with National Board.
 8. American Society for Testing and Materials (A.S.T.M.): Comply with A.S.T.M. C1036 for flat glass.
 9. American Society for Testing and Materials (A.S.T.M.): Comply with A.S.T.M. C1048 for heat treated flat glass - Kind HS, Kind FT coated and uncoated glass.
 10. American Welding Society (A.W.S.): Comply with A.W.S. D1.1 structural welding code.
 11. National Electric Code (N.E.C.): Comply with N.F.P.A. Volume 5 for electrical wiring and devices included with foodservice equipment, A.N.S.I. C2 and C73, and applicable N.E.M.A. and N.E.C.A. standards.
 12. National Electrical Manufacturers Association (N.E.M.A.): Comply with N.E.M.A. LD3 for high pressure decorative laminates.
 13. National Fire Protection Association (N.F.P.A.): Comply with the applicable sections of the N.F.P.A. for exhaust hood, ventilators, duct and fan materials, hoods fire suppression systems, construction and installation; as well as, local codes and standards.

14. National Sanitation Foundation (N.S.F.): Comply with the latest Standards and Revisions established by N.S.F. Provide N.S.F. Seal of Approval on each applicable manufactured item, and on items of custom fabricated work. (UL Sanitation or correspondent approvals are accepted; if acceptable by local code jurisdictions.)
15. Sheet Metal and Air Conditioning Contractor's National Association (S.M.A.C.N.A.): Comply with the latest edition of S.M.A.C.N.A. guidelines for seismic restraint of kitchen equipment, and the applicable local regulatory agencies requirements.
16. Underwriters Laboratories (U.L.): For electrical components and assemblies provide either U.L. labeled products or, where no labeling service is available, "recognized markings" to indicate listing in the UL "Recognized Component Index". (Canadian Standards Association or alternate testing lab's seals may be accepted; if acceptable to local code jurisdictions.)
17. UL 300 Standard: Wet chemical fire suppression systems for exhaust hoods/ventilators shall comply with these requirements.
18. American with Disabilities Act (ADA): Comply with requirements, as applicable to this Project.
19. Refrigeration Service Engineers Society (R.S.E.S.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation; and the 1995 requirements of the Montreal Protocol Agreement.
20. All refrigerants used for any purpose, shall comply with the 1995 requirements of the Montreal Protocol Agreement, and subsequent revisions and amendments. No CFC refrigerants shall be allowed on this Project.
21. All refrigeration components installation, repairs, and/or associated work on any refrigeration system, self-contained or remote, shall be performed by a Certified Refrigeration Mechanic.
22. Comply with all applicable local codes, standards and regulations, and any special local conditions (example only: City Of Los Angeles Testing Lab requirements).

1.10 SUBMITTALS:

A. Rough-In Drawings:

1. Submit one (1) set in reproducible transparency form for approval. After approval, reproduce and supply the required number of distribution prints for record and construction purposes.
2. Submit 1/4 inch (1:50) scale rough-in drawings for approval. These drawings shall be dimensioned; showing location of ducts, stubs, floor and wall sleeves, for ventilation, plumbing, steam, electrical, refrigeration lines, and concrete base and curb dimensions as required for equipment so supported.
3. Site-verify mechanical, electrical and ventilating rough-in and sleeve locations.
4. Maintain one record set with any related corrections, revisions, additions, deletions, changes, etc. noted during construction and installation; and provide an "as-built"

set in reproducible transparency form at the completion of this phase of the Project.

B. Shop Drawings:

1. Submit one (1) set in reproducible transparency form for approval. After approval, reproduce and supply the required number of distribution prints for record and construction purposes.
2. Submit shop drawings for items of custom fabrication included in this contract. Shop drawings shall be submitted at 3/4 inch (1:20) and/or 1-1/2 inch (1:10) scale and shall show dimensions, materials, details of construction, installation and relation of adjoining work requiring cutting or close fitting. Shop drawings shall also indicate reinforcements, anchorage and related work required for the complete installation of fixtures.
3. Before proceeding with the fabrication of any item, Food Service Supplier shall be responsible for verifying and coordinating all dimensions and details, with site dimensions and conditions.

C. Product Data Manuals:

1. Submit six (6) bound sets of manufacturer's specifications sheets with complete and specific information; including model numbers, options and accessories provided, exact utility requirements, and similar information on all items of standard manufacture. Distribute one additional copy of installation and start-up instructions to the Installer. Mark each data sheet with the applicable project equipment item number. Each data sheet to include N.E.M.A. plug and receptacle configuration for applicable items, where applicable.

- D.** Architect=s/Consultant=s review of drawings, shop details, product data brochures, and service and parts manuals is for general conformance with the design concept and contract documents. Markings or comments shall not be construed as relieving the Contractor from compliance with the contract documents, nor departures there from. The Contractor remains responsible for details and accuracy, for confirming and correlating all quantities and dimensions, for selecting fabrication processes, for techniques of assembly, and for performing their work in a safe, satisfactory, and professional manner.

1.11 OPERATION AND MAINTENANCE DATA MANUALS:

- A.** Service and Parts Manuals: Three (3) bound sets of service and parts manuals shall be furnished for items of standard manufacture before final acceptance of installation by Owner. Manuals to be in alphabetical order, according to manufacturers name.
- B.** Service Agency List: Submit, with the service and parts manuals, a complete list of local service agencies for included manufacturers, complete with telephone numbers.

1.12 SCHEDULE:

- A.** General: Time is of the essence in this agreement and acceptance constitutes a guarantee that the Food Service Supplier can and will obtain materials, equipment and manpower, upon notice to proceed, to permit overall completion of the entire building project on schedule. Food Service Supplier shall coordinate their work with the progress schedule, as prepared and updated periodically by the General Contractor or Construction Manager.

- B.** Anticipated delays, not within the realm of control of the Food Service Supplier, shall be

noted in a written notification to the Foodservice Consultant and the Architect, immediately upon the Contractor's realization that delays are imminent.

- C. Failure of manufacturers to meet promised delivery dates will not grant relief to the Contractor for failure to meet schedules; unless the Contractor can establish, in writing, that orders were received by the manufacturer, with reasonable lead times.
- D. Extra charges resulting from special handling or air shipment in order to meet the schedule will be paid by the Owner "Client"; if insufficient time was allowed in placing factory orders.

1.13 PRODUCT HANDLING:

- A. **Delivery Of Materials:** Deliver materials (except bulk materials) in manufacturer's containers fully identified with manufacturer's name, trade name, type, class, grade, size, color and item number.
- B. **Storage of Materials, Equipment and Fixtures:** Contractor is responsible for receiving and warehousing of equipment and fixtures, until ready for installation. Store materials, equipment and fixtures in sealed containers. Store off the ground and under cover, protected from damage.
- C. **Handling Materials and Equipment:** Verify and coordinate conditions at the building site, particularly door and/or wall openings, and passages, to assure access for all equipment. Pieces too bulky for existing facilities shall be hoisted or otherwise handled with apparatus as required. All special handling equipment charges shall be arranged for and paid for by the Contractor.

1.14 PRODUCT PROTECTION:

- A. Food Service Supplier is responsible, during the progress of the project, to protect their equipment against theft or damage, until final acceptance by the Owner. Items delivered to the job site at the Owner's or Contract Manager's request before the site is ready for installation; should be signed for, as delivered; by the Owner or Contract Manager.
- B. Use all means reasonable to protect the materials of this Section before, during, and after installation; and to protect the associated work and materials of the other trades.
- C. Pre-fabricated walk-in boxes, on-site and installed in advance of the rest of the equipment, are not to be available for or used as general storage by other trades; and should be locked before leaving the site. Damage and theft resulting from the failure to secure boxes shall be repaired or replaced at Owner "Client" own expense.

1.15 WARRANTY:

- A. Unless otherwise noted in Related Sections 1.02.A, items furnished shall be fully guaranteed against defects in workmanship and material(s) for one full year after issue of Certificate of Occupancy, or the equivalent. Should a Temporary Certificate of Occupancy be issued for partial completion of work, the items furnished within that designated area shall be under warranty from the date of issue of that certificate. Repairs and replacements will be made by the Contractor or their service agent without charge to the Owner, and within a reasonable time.
- B. **Additional Warranty:** Refrigeration systems shall include start-up and one-year service and maintenance contract, in addition to the regular one-year warranty as stated above; plus additional four-year warranty on sealed portions of condensing units, including refrigerant

lost. This shall include all refrigerators, ice cream makers and cabinets, ice makers, freezers, dispensers, walk-in coolers/freezers compressors, and/or any other items with refrigeration system(s).

PART 2 - PRODUCTS

2.01 EQUIPMENT:

- A. Equipment schedule: Refer to schedule on Foodservice Drawings

2.02 MATERIALS:

A. Metals:

1. Stainless Steel: AISI Type 302/304, hardest workable temper, No.4 directional polish.
2. Galvanized Steel Sheet: ASTM A526, except ASTM A527 for extensive forming; ASTM A525, G90 zinc coating, chemical treatment.
 - a. Where painted finish is indicated, provide mill phosphatized treatment in lieu of chemical treatment.
3. Steel Sheet: ASTM A569 hot-rolled carbon steel.
4. Galvanized Steel Pipe: ASTM A53 or ASTM A120, welded or seamless, schedule 40, galvanized.
5. Steel Structural Members: Hot rolled or cold formed, carbon steel unless stainless steel is indicated.
 - a. Galvanized Finish (G.I.): ASTM A123 hot-dipped zinc coating, applied after fabrication.
6. Aluminum: ASTM B209/B221 sheet, plate and extrusions (as indicated); alloy, temper and finish as determined by manufacturer/fabricator, except 0.40-mil natural anodized finish on exposed work unless another finish is indicated.

B. Plastic Laminate: NEMA LD3, Type 2, 0.050" thick, except Type 3, 0.042" for post-forming smooth (non-textured). Color and texture as selected by the Architect / Interior Designer.

1. Comply with N.S.F. No. 35.
2. Veneered with approved waterproof and heat proof cement. Rubber base adhesives are not acceptable.
3. Applied directly over close grained plywood, such as solid Mahogany or solid Birch, of selected, smooth, sanded stock to ensure a smooth ripple-free laminated surface; or commercial grade furniture particle board, Cortron or equal.
4. If specified plywood or particle board is unavailable, submit specifications and sample of alternate material for approval.
5. Exposed faces and edges shall be faced with 1/16 inch (1.6mm) thick material. Corresponding backs are to be covered with approved backing and balancing sheet

material. No unfinished exposed plywood/particle board will be acceptable.

- C. **Hardwood Work Surfaces:** Laminated edge grained hard maple (*Acer saccharum*), NHLA First Grade with knots, holes and other blemishes culled out, kiln dried at 8 percent or less moisture, waterproof glue, machined, sanded, and finished with N.S.F. approved oil-sealer.
- D. **Insulation:**
 - 1. For low temperature applications, such as ice bins, cold pans, or fabricated under counter freezers, use urethane, rigid board foam or foamed-in-place; not less than 2 inches (50mm) thick, except that vertical surfaces of cold pans and ice bins may be 1 inch (25mm) thick. Insulation shall be bonded at joints, to prevent condensation on exterior.
 - 2. For refrigerated applications such as fabricated under counter refrigerators, use urethane rigid board foam or foamed-in-place, or Styrofoam rigid board foam 2 inches (50mm) thick, bonded at joints.
 - 3. For heated type applications, such as plate warmers, use block type rock wool, minimum 1 inch (25mm) thick.
 - 6. All insulation shall be fully encased or enclosed.
- E. **Joint Materials:**
 - 1. **Sealants:** 1-part or 2-part, polyurethane or silicone based, liquid elastomeric sealant, non-solvent release type, Shore A hardness of 30, except 45 if subject to traffic.
 - 2. **Backer Rod:** For 3/8 inch or larger joints, shall be polyurethane rod stock, larger than joint width.
 - 3. **Gaskets:** Solid or hollow (but not cellular) neoprene or polyvinyl chloride; light grey, minimum of 40 Shore A hardness, self-adhesive or prepared for either adhesive application or mechanical anchorage.
- F. **Paint and Coatings:**
 - 1. Provide the types of painting and coating materials which, after drying or curing, are suitable for use in conjunction with foodservice, and which are durable, non-toxic, non-dusting, non-flaking, mildew resistant, and comply with governing regulations for foodservice.
 - 2. **Galvanize Repair Paint:** MIL-P-21035.
 - 3. **Bituminous Paint:** Sound deaden internal surfaces of metal work, and underside of metal counters and tables between work top and underbracing.
 - 4. **Pretreatment:** SSPC-PT2 or PT3, of FS TT-C490.
 - 5. **Primer Coating for Metal:** FS TT-P-86, type suitable for baking, where indicated.
 - 6. **Enamel for Metal:** Synthetic type, FA TT-P-491, type suitable for baking, where indicated.

2.03 FABRICATED PRODUCTS:

A. Hardware:

1. General: Manufacturer's standard, but not less than ANSI 156.9 Type 2 (Institutional), satin finish stainless steel or dull chrome finish on brass, bronze, or steel.
2. Hinged Door Hardware: Hinged doors shall be mounted with heavy duty N.S.F. approved hinges with Component Hardware Group, Model No. P62-1010 pulls, or equal. Catches shall be heavy-duty magnetic type, except as otherwise indicated..
3. Drawer Hardware: Slides to be 200 pounds minimum capacity per pair, 300 series stainless steel, full extension, side-mounting, self-closing type, with stainless steel ball-bearings and positive stops; Component Hardware Group Series S52, or equal. Pulls shall be Component Hardware Group, Model No. P62-1012, or equal.
4. Sliding Door Hardware: Sliding doors shall be mounted on large, quiet ball bearing rollers in 14-gauge (2.0mm) stainless steel overhead tracks, and be removable without the use of tools. Bottom of cabinet shall have stainless steel guide-pins and not channel tracks for doors.
5. All hardware shall be identified with manufacturer's name and number, so that broken or worn parts may be replaced.

B. Casters:

1. Type and size as recommended by caster manufacturer, N.S.F. approved for the type and weight of equipment supported; but not less than 5 inch (127mm) diameter heavy-duty, ball-bearing, solid or disc wheel with non-marking grease proof rubber, neoprene or polyurethane tire; unless otherwise specified. Minimum width of tread shall be 1-3/16 inch (30mm). Minimum capacity per caster shall be 250 pound (113.4kg), unless otherwise noted in itemized specifications.
2. Solid material wheels to be provided with stainless steel rotating wheel guard.
3. To be sanitary, have sealed wheel and swivel bearings and polished plated finish per N.S.F.
4. Unless otherwise indicated, equip each item with two (2) swivel-type casters and two (2) fixed casters. Provide foot brakes on two (2) casters on opposite corners of equipment.
5. Unless equipment item is equipped with another form of all-around protective bumper, provide circular rotating bumper above each caster, 5 inch (127mm) diameter tire of light grey synthetic rubber (hollow or closed-cell) on cadmium-plated disc.

C. Plumbing Fittings, Trim and Accessories:

1. General: Where exposed or semi-exposed, provide bright chrome plated brass or polished stainless steel units. Provide copper or brass where not exposed.
2. Vacuum Breakers: Provide with foodservice equipment as listed in the itemized specifications.

3. Water Outlets: At sinks and at other locations where water is supplied (by manual, automatic or remote control), furnish commercial quality faucets, valves, dispensers or fill devices, of the type and size indicated, and as required to operate as indicated.
4. Waste Fittings: Except as otherwise indicated, furnish 2 inch (50mm) remote-lever waste valve, and 3-1/2 inch (89mm) strainer basket.

D. Electrical Materials:

1. General: Provide standard materials, devices and components as recommended by the manufacturer or fabricator, selected and installed in accordance with N.E.M.A. standards and recommendations; and as required for safe and efficient use and operation of the foodservice equipment, without objectionable noise, vibration and sanitation problems.
2. Before ordering equipment, confirm with the serving electrical utility, pertinent electrical requirements, such as actual voltages available, number of phases and number of wires in the system.
3. Electrical work for fabricated equipment shall be completely wired to a junction or pull box, wholly accessible, mounted on the equipment. Wiring shall be labeled for outlet or item served. Verify local requirements for U.L. Listing on complete assembly, and provide if required.
4. Components shall bear the U.L. label or be approved by the prevailing authority.
5. Custom fabricated refrigerator units shall be provided with vapor tight light receptacles, shatterproof lamps and automatic switches. Wiring shall be concealed.
6. Controls and Signals: Provide recognized commercial grade signals, on-off push buttons or switches, and other speed and temperature controls as required for operation; complete with pilot lights and permanent signs and graphics to assist the user of each item. Provide stainless steel cover plates at control and signal electrical boxes. Controls and switches are to be located out of heat zones, easily accessible, and in locations that preclude accidental contact by employees.
7. Internal Wiring of Fixtures and Equipment:
 - a. The Contractor shall be responsible for internal wiring of electrical devices, built into or forming an integral part of fabricated equipment items. Wiring to be in metal conduit, to an accessible pull-box, tagged for intended use. Refer to Electrical Specifications for color coding of wiring.
 - b. Each standard item shipped in sections, shall be properly connected internally, and verified by the Contractor.
 - c. Furnish dish washers and conveyors internally wired to junction box or distribution panel as specified; including push button switches, motors, immersion heaters, solenoids, etc.
 - d. Where light fixtures are specified or detailed as part of counters, cases or fixtures; light fixtures, lamps and shields shall be furnished and installed. Warm white lamps shall be provided, unless otherwise specified. If

fluorescent light fixtures are specified, ballasts shall be provided and shields shall be included. Shields shall be provided for all light fixtures.

- e. Wiring for built-in strip heaters or immersion-type elements shall be provided as follows:
 - 1. In heat zone: shall have U.L. approved insulation and be not less than 300-volt rated heat resistant insulation with nickel wire.
 - 2. Connection wiring extended in raceway or conduit to junction or pull box, shall be not less than 600 volt rated heat resistant insulation covered wire, U.L. approved, or equal.
- f. Wiring for fabricated refrigerator and freezer cabinets shall be U.L. approved, insulated, cable; from exterior junction box to internal components, within insulation, unless code requires metallic conduit:
 - 1. Conduit shall be Electrical Metallic Tubing, rigid or flexible (Greenfield). For freezer applications, Seal-Tite Flex or approved equal shall be used.
 - 2. Internal wiring shall be U.L. approved rubber covered 600 volt rated conductor, except door heaters, which shall be Nichrome wire with silicone braided jacket, having resistance of 10.4 watts per lineal foot.
 - 3. Convenience outlets, lighting receptacles, (rubber or porcelain) and door switches, shall be mounted in approved boxes. Convenience outlets for evaporators, shall be twist lock type. Solid connections, as for freezer evaporators, shall be made vapor tight.
- g. Exposed flexible steel conduit on kitchen equipment, shall be neoprene jacketed Seal-Tite conduit equal to Anaconda type "UA". U.L. approved, complete with approved liquid-tight connectors on each end; designed to provide electrical grounding continuity.
- h. Exposed electrical conduit used in kitchen wet area applications, except for flexible connections, shall be rigid galvanized steel. Thin wall conduit (EMT) shall not be permitted for wet areas. Exposed outlet boxes shall be liquid-tight type, with threaded hubs.

8. Convenience and Power Outlets:

- a. Make cutouts and install appropriate boxes or outlets in fabricated fixtures, complete with wiring, conduit, outlet and stainless steel cover plate.
- b. Outlets and plugs shall conform to N.E.M.A. standards.
- c. Electrical outlets and devices shall be first quality "Specification Grade".
- d. GFCI outlets shall be furnished where adjacent to sink compartments, as per the National Electrical Code.

9. Plugs and Cords: Where cords and plugs are provided, they shall comply with National Electrical Manufacturer's Association (N.E.M.A.) requirements. Indicate

N.E.M.A. configuration for each applicable item.

10. Heating Equipment:

- a. Electric and heating equipment shall be so installed as to be readily cleanable or removable for cleaning.
- b. Steam heated custom fabricated equipment shall be a self-contained assembly, complete with control valves located in an accessible position.

11. Motors: Totally enclosed type, except drip-proof type where not exposed to a dust or moisture condition; ball bearings, except sleeve bearings on small timing motors; windings impregnated to resist moisture; horse-power and duty-cycle ratings as required for the service indicated.

12. Power Characteristics: Refer to Section 16 Specifications for project power characteristics. Also, refer to individual equipment requirements, for loads and ratings.

2.04 FABRICATION OF METALWORK:

A. General Fabrication Requirements:

1. Remove burrs from sheared edges of metalwork, ease the corners and smooth to eliminate cutting hazard. Bend sheets of metal, at not less than the minimum radius required to avoid grain separation in the metal. Maintain flat, smooth surfaces, without damage to finish.
2. Reinforce metal at locations of hardware, anchorages and accessory attachments; wherever metal is less than 16 gauge (2.0mm), or requires mortised application. Conceal reinforcements to the greatest extent possible. Weld in place, on concealed faces.
3. Exposed screws or bolt heads, rivets and butt joints made by riveting straps under seams and then filled with solder, will not be accepted. Where fasteners are permitted, provide Phillips head, flat or oval head machine screws. Cap threads with acorn nuts, unless fully concealed in inaccessible construction; and provide nuts and lock washers unless metal for tapping is at least 14 gauges (1.6mm). Match fastener head finish with finish of metal fastened.
4. Where components of fabricated metal work are indicated to be galvanized, and involve welding or machining of metal heavier than 16 gauge (1.1mm), complete the fabrication and provide hot-dip galvanizing of each component, after fabrication, to the greatest extent possible (depending upon available dip-tank sizes). Comply with ASTM A123.
5. Welding and Soldering:
 - a. Materials 18-gauge (1.27mm), or heavier, shall be welded.
 - b. Seams and joints shall be shop welded or soldered as the nature of the material may require.
 - c. Welds must be ground smooth and polished to match original finish.

- d. Where galvanizing has been burned off, the weld shall be cleaned and touched up with high grade aluminum paint.
 6. Provide removable panels for access to mechanical and electrical service connections, which are concealed behind or within foodservice equipment, but only where access is not possible and not indicated through other work.
 7. Closures: Where ends of fixtures, splash backs, shelves, etc., are open, fill by forming the metal or welding sections, if necessary, to close entire opening flush to walls or adjoining fixtures.
 8. Rolled Edges: Rolled edges shall be as detailed, with corners bull nosed, ground and polished.
 9. Coved Corners: Stainless steel foodservice equipment shall have 1/2 inch (13mm) or larger radius coves in horizontal and vertical corners, and intersections, per N.S.F. standards.
- B. Metal and Gauges:**
1. Except as otherwise indicated, fabricate exposed metalwork of stainless steel; and fabricate the following components from the gauge of metal indicated, and other components from not less than 20 gauge (0.8mm) metal:

a. Table and counter tops:	16 gauge.
b. Sinks and drain boards:	16 gauge.
c. Shelves:	18 gauge.
d. Front drawer and door panels:	18 gauge (double-pan type).
e. Single pan doors and drawer fronts:	18 gauge.
f. Enclosed base cabinets:	20 gauge.
g. Enclosed wall cabinets:	20 gauge.
h. Exhaust hoods and ventilators:	18 gauge.
i. Pan-type insets and trays:	16 gauge.
j. Removable covers and panels:	18 gauge.
k. Skirts and enclosure panels:	18 gauge.
l. Closure and trim strips over 4" wide:	18 gauge.
m. Hardware reinforcement:	14 gauge.
n. BaxMax Tops:	18 gauge (reinforce).
o. BarMax Body:	20 gauge.
- C. Work-Surface Fabrication:**
1. Fabricate metal work surfaces by forming and welding, to provide seamless construction; using welding rods matching sheet metal, grinding and polishing. Where necessary for disassembly, provide waterproof gasketed draw-type joints with concealed bolting.
 2. Reinforce work surfaces 30 inches on center both ways, with galvanized or stainless steel concealed structural members. Reinforce edges which are not self-reinforced, by formed edges.
- D. Metal Top Construction:**
1. Metal tops shall be one-piece welded construction, including field joints. Secure to a full perimeter galvanized steel channel frame cross-braced not farther than 2'-6"

(760mm) on center. Fasten top with stud bolts or tack welds. If hat sections are used in lieu of channels, close ends.

2. Properly designed draw fastening, trim strip, or commercial joint material to suit requirement shall be used, only if specified.

E. Structural Framing:

1. Except as otherwise indicated, provide framing of minimum 1 inch (25mm) pipe-size round pipe or tube members, with mitered and welded joints and gusset plates, ground smooth. Provide 14 gauge (2.0mm) stainless steel tubes for exposed framing, and galvanized steel pipe for concealed framing.
2. Where indicated, flange rear and end edges up to form splashes integrally with top, with vertical and horizontal corners coved of not less than 1/4 inch (6mm) radius, die formed. Turn back splashes 1 inch to wall across top and ends with rounded edge on break, unless otherwise specified.
3. For die-crimped edges, use inverted "V" 1/2 inch (13mm) deep inside and 2 inch (38mm) deep on outside, unless otherwise shown. For straight down flanges, make 1-3/4 inch (45mm) deep on outside. For bull nose edges, bend down 1-3/4 inch (45mm).
4. Edges: die-formed, integral with top. For rounded corners, form to 1 inch radius, weld, and polish to original finish.

- F. Field Joints:** For any field joint required because of size of fixture; butt-joint, reinforce on underside with angles of same material, bolt together with non-corrosive bolts and nuts, field weld, grind and polish.

H. Legs and Cross rails

1. Equipment legs and cross rails shall be 1-1/2 inch (38mm), 16-gauge (1.59mm) stainless steel tubing.
2. Welds at cross rails shall be continuous and ground smooth. Please note; tack welds are not acceptable.
3. Bottom of legs shall be fully welded and fitted with a polycarbonate (black in color) bullet-type foot with not less than 1 inch (25mm) adjustment.
4. Free standing legs shall be pegged to floor with 1/4 inch (6mm) stainless steel rod.
5. Components:
 - a. Polycarbonate (black in color) adjustable feet 5-3/4 inch (146mm) minimum, 7 inch (178mm) maximum length
 - b. Stainless Steel Low Counter Legs: Stainless steel exterior 5-3/4 inch (146mm) minimum, 7 inch (178mm) maximum length with stainless steel 3-1/2 inch (89mm) square plate with four counter-sunk holes, welded to top for fastening.
 - c. Optional Stainless Steel Adjustable Foot: Stainless steel 1-1/2 inch (38mm) diameter tapered at bottom to 1 inch (25mm) diameter, fitted with

threaded cold rolled rod for minimum 1-1/2 inch (38mm) diameter x 3/4 inch (19mm) threaded bushing plug welded to legs.

6. Legs shall be fastened to equipment with gussets, as follows:
- a. Sinks: Reinforced and fully welded.
 - b. Metal Top Tables and Dish Tables: Welded to stainless steel channels, 14-gauge (1.98mm) or heavier, anchored to top with screws through slotted holes.
 - c. Wood Top Tables: Welded to stainless steel channels, 14-gauge (1.98mm) or heavier, anchored to top with screws through slotted holes.
- I. Shelves:
- 1. Construct solid shelves under pipe base tables of 16 gauge stainless steel, with 1-1/2 inch turned down and under edges on exposed sides, and 2 inch turn up against walls or equipment. Fully weld to pipe legs.
 - 2. In fixtures with enclosed bases, turn up shelves on back and sides with 1/4 inch (6mm) (minimum) radius and feather slightly to ensure a tight fit to enclosure panels.
- J. Sinks:
- 1. Construct sinks of 16 gauge stainless steel with No.4 finish inside and outside.
 - 2. Form back, bottom and front of one piece, with ends and partitions welded into place. Partitions: double thickness, 1 inch minimum space between walls. Multiple compartments shall be continuous on the exterior, without applied facing strips or panels.
 - 3. Cove interior vertical and horizontal corners of each tub not less than 1/4 inch radius, die formed. Outer ends of drain boards to have anti spill riser edge "refer to fabrication detail".
 - 4. Drill faucet holes in splashes 2-1/2 inches below top edge, accordance with faucet specified.
 - 5. Sink insets shall be deep drawn of 16-gauge (1.59mm), or heavier, polished stainless steel. Weld into sink drain boards with 1-1/2 inch x 1-1/2 inch x 14 gauge stainless steel angle brackets; securely welded to sinks and galvanized cross angles spot welded to underside of drain boards to form an integral part of the installation.
 - 6. The bottom of each compartment shall be creased such as to ensure complete drainage to waste opening. Slope bottom of sink bowls toward drain outlet.
- K. Drains and Wastes and Faucets:
- 1. Furnish and install Component Hardware Faucets model stainless steel rotary drain assembly with connected overflow assembly, in die-drawn inset type sinks and Bain Marie sinks.
 - 2. Other custom fabricated sinks shall be furnished with heavy duty Faucets, stainless steel rotary drain assembly, with S/S cap nut over overflow outlet. Waste connection

shall have 2 inch (50mm) external thread size, with 1-1/2 inch (38mm) internal thread size.

3. Rotary Handle: Of sufficient length to extend to front edge of sink. No riveting, screws or soldering permitted to fit drains to sinks, with all parts of drains easily removable for servicing and replacement.
4. Water pans for steam tables shall be fitted with 1 inch (25mm) drains with chrome-plated brass stand pipes.
5. All faucets furnished with equipment included in this Section shall be lead free and comply with NSF Standard #61, Section #9; such as manufactured by Fisher, Chicago, or T&S. Where the itemized specifications list a faucet by manufacturer and model, M. Tucker shall verify that the listed faucet complies with this requirement. If the listed faucet does not comply, the Contractor shall submit a similar model which does comply, from the same manufacturer where available; or from one of the above manufacturers.

L. Workmanship:

1. Best quality in the trade. Field verify dimensions before fabricating; conform all items to dimensions of building; neatly fit around pipes, offsets and other obstructions.
2. Fabricate only in accordance with approved shop drawings, showing pipes, obstructions to be built around, and location of utilities and services.

M. Enclosures:

1. Provide enclosures, including panels, housings, and skirts for service lines, operating components and mechanical and electrical devices associated with the foodservice equipment, except as specifically indicated to be "open".
2. Where equipment is exposed to customer view, provide enclosure of service lines, operating components and mechanical and electrical devices.

N. Casework:

1. Enclosure: except as otherwise indicated, provide each unit of casework (base, wall, overhead and free-standing) with a complete-enclosure metal cabinet, including fronts, backs, tops, bottoms, and sides.
2. Bases shall be made of 18-gauge (1.27mm) stainless steel sheets reinforced by forming the metal.
3. Ends, partitions and shelves are stainless steel.
4. Unexposed backs and structural members are galvanized.
5. Vertical ends and partitions are single wall, with a 2 inch (50mm) face.
6. Sides and through partitions are flush with bottom rail, welded at intersections.
7. Shelves: Provide adjustable standards for positioning and support of shelves in casework; except bottom shelf of cabinet mounted on legs or as specified. Turn

back of shelf units up 2 inches, and hem. Turn other edges down to form open channel. Reinforce shelf units to support 40 pounds per square foot loading, plus 100 percent impact loading.

8. Bottom front rail of bases set on masonry platform shall be continuously closed and sealed to platform.

O. Doors:

1. Metal doors shall be double-cased stainless steel. Outer pans shall be 18-gauge (1.27mm) stainless steel with corners welded, ground smooth and polished. Inner pan shall be 20-gauge (.95mm) stainless steel fitted tightly into outer pan with a sound-deadening material such as Celotex or Styrofoam used as a core. The two pans shall be tack welded together and joints solder filled. Doors shall finish approximately 3/4 inch (19mm) thick, and be fitted with flush recessed type stainless steel door pulls.
2. Wood doors shall be fabricated as detailed. If formica or other plastic surfaces are used, sides and backs must be laminated.
3. Hinged doors shall be mounted on heavy-duty N.S.F. approved hinges, or as noted on plans or specifications.

P. Drawer Assemblies:

1. Assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing.
2. Slide assembly consists of one pair of 200 pound stainless steel roller bearing extension slides, with side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless steel front.
3. Drawer bodies for general storage are to be 20 inches x 20 inches (508mm x 508mm), with 18 gauge stainless steel or Royalite containers.
4. Drawers intended to hold food products shall be removable type with 12 x 20 (305mm x 508mm) stainless steel food pans, in a stainless steel assembly.
5. Drawer fronts are double cased, 3/4 inch (19mm) thick, with 18 gauge (1.27mm) stainless steel welded and polished front pan. Steel back pan is tightly fitted and tack welded. Sound deaden with rigid insulation material.
6. Provide drawers with replaceable soft neoprene bumpers; or for refrigerated drawers, a full perimeter soft gasket.

Q. Closed Base: Where casework is indicated to be located on a raised-floor base, prepare casework for support without legs, and for anchorage and sealant application, as required for a completely enclosed and concealed base.

R. Support from Floor: Equip floor supported mobile units with casters, and equip items indicated as roll-out units, with manufacturer's standard one-directional rollers. Otherwise, and except for closed-base units, provide pipe or tube legs, with adjustable bullet-design feet for floor supported items of fabricated metalwork. Provide 1-1/2 inch adjustment of feet (concealed threading).

S. Shop Painting:

1. Clean and prepare metal surfaces to be painted; remove rust and dirt. Apply treatment to zinc coated surfaces which have not been mill phosphates. Coat welded and abraded areas of zinc coated surfaces, with galvanize repair paint.
2. Apply 1.5 mil (dry film thickness) metal primer coating, followed by 2, 1.0 mil (dry film thickness) metal enamel finish coatings.
3. Bake primer and finish coatings in accordance with paint manufacturer's instructions for a baked enamel finish.

2.05 FILTER EXHAUST HOODS AND WATER WASH VENTILATOR FABRICATION:

A. Filter Exhaust Hoods:

1. 18 Gauge type 304 stainless steel external welded construction, in accordance with the latest edition of N.F.P.A. No.96, including all applicable appendices. Exposed welds to be ground and polished.
2. Grease Removal: U.L. classified, non-adjustable, stainless steel grease filters, with drip-channel gutters, drains and collection basins.
3. Light Fixtures: Furnish type of fixture specified. Fixtures shall be U.L. listed for hoods, N.S.F. approved, with sealed safety lenses, with stainless steel exposed conduit for wiring.
4. Exhaust Duct: Furnish welded stainless steel formed duct collars at ceiling or wall duct connections, where exposed. Furnish exposed to view ductwork as specified. Verify size and location of duct connections required in this contract, before fabrication. Other ductwork will be by the Mechanical Section.
5. Fire Extinguishing System: Pre-piped liquid chemical or water fire suppressant system, as specified; complying with applicable local and N.F.P.A. regulations. Wet chemical fire suppression systems shall comply with UL 300 Standards.

B. Water Wash Ventilator: (Not applicable)

1. 18 Gauge type 304 stainless steel external welded construction, in accordance with the latest edition of N.F.P.A. No.96, including all applicable appendices. Exposed welds to be ground and polished.
2. Control panel shall be of same manufacture as ventilator, with time clock control for automatic operation. Provide stainless steel trim strips for recessed control cabinet applications. Provide stainless steel chase for surface mounted control panel, from top of panel to ceiling, full width and depth of panel.
3. Light Fixtures: Furnish type of fixture specified. Fixtures shall be U.L. listed for hoods, N.S.F. approved, with sealed safety lenses, with stainless steel exposed conduit for wiring.
4. Exhaust Duct: Furnish welded stainless steel formed duct collars at ceiling or wall duct connections. Verify size and location of duct connections required in this contract, before fabrication. Other ductwork will be by the Mechanical Section.

5. Fire Extinguishing System: Pre-piped liquid chemical or water fire suppressant system, as specified; complying with applicable local and N.F.P.A. regulations. Wet chemical fire suppression systems shall comply with UL 300 Standards.

2.06 REFRIGERATION EQUIPMENT:

A. General:

1. Furnish either single or multiple compressor units, as specified or recommended by the manufacturer for the sizes and variations between connected evaporator loads as indicated.
2. Furnish units of the capacities indicated, arranged to respond to multiple-evaporator thermostats and defrosting timers. Include coils, receivers, compressors, motors, motor starters, mounting bases, vibration isolation units, fans, dryers, valves, piping, insulation, gauges, winter control equipment and complete automatic control system.
3. Refrigerant: Pre-charge units with type or types recommended by manufacturer for services indicated, with quick-disconnect type connections where specified, ready to receive refrigerant piping runs to evaporators and (where remote) to condensers. All refrigerant and associated components shall comply with the 1995 requirements of the Montreal Protocol Agreement. No CFC refrigerants or associated components shall be allowed on this Project. HFC refrigerants and components shall be used where available. HCFC refrigerants and components, with a minimum 2010 phase-out date, and intermediate replacement refrigerants are to be used only when HFC refrigerants are not available. Contractor shall be responsible for coordinating with manufacturers.
4. The minimum outdoor operating ambient temperature for design of units is -10 degrees Fahrenheit, or as applicable for extreme low local conditions. The maximum indoor design temperature for operation of compressor units is 95 degrees Fahrenheit. The maximum outdoor ambient design temperature shall be determined with prevailing conditions at mounting location(s) of compressor(s), such as sun exposure, limited ventilation, high fences/walls, roof color and materials, local climatic extremes, etc.; but in no case shall it be less than 100 degrees Fahrenheit.

B. Components:

1. Coils: Coils for fabricated refrigerators shall have vinyl plastic coatings, stainless steel housings; and shall be installed in such a manner as to be replaceable.
2. Expansion Valves: Remote refrigeration system shall be complete with thermostatic expansion valves at the evaporator.
3. Thermometers:
 - a. Fabricated refrigerated compartments to be fitted with flush dial thermometers, with chrome plated bezels.
 - b. Thermometers shall be adjustable, and shall be calibrated after installation.
 - c. Thermometers shall have an accuracy of ± 2 degrees Fahrenheit (1 degree Centigrade).

4. Hardware:

- a. Refrigerator hardware for fabricated refrigerator compartments shall be heavy-duty components.
 - b. Self closing hinges.
 - c. Latches to be magnetic edge mount type, unless specified or detailed otherwise.
- 5. Locks: Doors and drawers for walk-in coolers/freezers, and reach-in refrigerated compartments, both fabricated and standard, shall be fitted with cylinder locking type latches, and provided with master keys.
- C. Cold Pans: Ice pans, refrigerated pans and cabinets shall be provided with breaker strips, where adjoining top or cabinet face materials, to prevent transfer of cold.
- D. All open top mechanically cooled custom fabricated or standard buy-out refrigerators and/or cold pans shall comply with NSF Standard #7 requirements, as of April 1, 1998. The Contractor shall verify that the specified unit complies with this requirement; or shall submit a similar model which does comply, from the same manufacturer where available.
- E. Ventilation of Refrigerated Equipment:
 - 1. Adequate ventilation shall be provided for custom fabricated equipment with integral refrigeration condensing units, both built-in and drop-in. If flow through ventilation cannot be provided, provide flow direction partitions and an additional fan capable of cooling the condensing unit.
 - 2. If, in the opinion of the Contractor, additional room ventilation is required to ensure correct operating temperatures of standard buy-out, custom fabricated, or remote refrigeration condensing units, or compressor rack assemblies, they shall so state in a letter to the Architect, for evaluation and decision.

2.07 MISCELLANEOUS MATERIALS AND FABRICATION:

- A. Nameplates: Whenever possible, locate nameplates and labels on manufactured items, in accessible position, but not within customer's normal view. Do not apply name-plates or labels on custom fabricated work, except as required for compliance with governing regulations, insurance requirements, or operator performance.
- B. Manufactured Equipment Items: Furnish items as scheduled or herein specified. Verify dimensions, spaces, rough-in and service requirements, and electrical characteristics, before ordering. Provide trim, accessories and miscellaneous items for complete installation.
- C. Insert Pans:
 - 1. General: Cut-outs, openings, drawers, or equipment specified or detailed to hold stainless steel insert pans shall be provided with a full complement of pans as follows:
 - a. One (1) stainless steel, 20-gauge (0.95mm) minimum, solid insert pan for each space, sized per plans, details, or specifications.
 - b. Where pan sizes are not indicated in plans, details, or specifications, provide one full-size pan for each opening.

- c. Provide maximum depth pan to suit application and space.
- 2. Provide 18-gauge (1.27mm) removable stainless steel adapter bars where applicable.
- 3. All cut-outs and openings, or equipment specified or detailed to hold stainless steel insert pans, shall be provided with a hinged stainless steel removable night cover.
- D. Tray Slides: Before fabrication of counters with tray slides, verify:
 - 1. Size and shape of tray. Edge of tray shall not overhang outer support/slider by more than 2". If edge of tray exceeds this dimension, notify Architect, in writing, for evaluation and adjustment, if necessary.
 - 2. Configuration of corners, turns, and shape of tray slides for proper support and safe guidance of trays.
 - 3. Tray slide to be capable of supporting 200 pounds per linear foot, live load.
- E. Self-leveling dispensers: Verify type and make of ware, dimensions and weight; and submit to the dispenser manufacturer, for proper sizing and calibration of dispensers.
- F. Carbon dioxide (CO²) equipment: Where equipment requires connection with compressed CO² cylinder for operation, provide 2-cylinder manifold and control system (integral with equipment) with proper connectors for Department of Transportation (DOT) approved type cylinders, complete with cylinder safety devices and supports.
- G. Reasonable quietness of operation of equipment is a requirement, and the Contractor will be required to replace or repair any equipment producing out-of-the-ordinary intolerable noise. This also includes providing and installing bumpers and gaskets for doors and drawers on fabricated and standard manufactured items and sound insulation where feasible.

PART 3 - EXECUTION

3.01 SUPERVISION:

- A. A competent supervisor, representing of Food Service Contractor, shall be present at all times during progress of the Contractor's work.

3.02 SITE EXAMINATION:

- A. Verify site conditions under the provisions of the General Conditions, Supplementary Conditions and applicable provisions of Division 1 Sections. Notify the Architect, in writing, of unsatisfactory conditions for proper installation of foodservice equipment.
- B. Verify wall, column, door, window, and ceiling locations and dimensions. Fabrication and installation should not proceed until dimensions and conditions have been verified and coordinated with fabrication details.
- C. Verify that wall reinforcement or backing has been provided, and is correct for wall supported equipment. Coordinate placement dimensions with wall construction Section.
- D. Verify that ventilation ducts are of the correct characteristics, and in the required locations.

- E. Verify that utilities are available, of the correct characteristics, and in the required locations.

3.03 INSTALLATION:

- A. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved.
- B. Install items in accordance with manufacturer's instructions.
- C. Set each item of non-mobile and non-portable equipment securely in place leveled and adjusted to correct height. Anchor to supporting substrate where indicated, and where required for sustained operation and use without shifting or dislocation. Conceal anchorages wherever possible. Adjust counter tops and other work surfaces to a level tolerance of 1/16 inch (maximum offset, and plus or minus on dimension, and maximum variation in 2'-0" run from level or indicated slope). Provide anchors, supports, bracing, clips, attachments, etc., as required to comply with the local seismic restraint requirements. The Guidelines for Seismic Restraint of Kitchen Equipment, as prepared for the Sheet Metal Industry Fund of Los Angeles and endorsed by S.M.A.C.N.A., should be followed.
- D. Complete field assembly joints in the work (joints which cannot be completed in the shop) by welding, bolting-and-gasketing, or similar methods as indicated and specified. Grind welds smooth and restore finish. Set or trim flush, except for "T" gaskets as indicated.
- E. Provide closure plates and strips where required, with joints coordinated with units of equipment.
- F. Provide sealants and gaskets all around each unit to make joints airtight, waterproof, vermin-proof, and sanitary for cleaning purposes.
- G. Joints up to 3/8 inches wide, to be stuffed with backer rod, to shape sealant bead properly, at 1/4 inch depth.
- H. At internal corner joints, apply sealant or gaskets to form a sanitary cove, of not less than 3/8 inch radius.
- I. Shape exposed surfaces of sealant slightly concave, with edges flush with faces of materials at joint.
- J. Provide sealant filled or gasket joints up to 3/8 inch joint width. Wider than 3/8 inch, provide matching metal closure strips, with sealant application each side of strips. Anchor gaskets mechanically, or with adhesives to prevent displacement.
- K. Treat enclosed spaces, inaccessible after equipment installation, by covering horizontal surfaces with powdered borax at a rate of 4 ounces per square foot.
- L. Insulate to prevent electrolysis between dissimilar metals.
- M. Cut and drill components for service outlets, fixtures, piping, conduit, and fittings.
- N. Coordinate the installation of approved dry pendant sprinkler head in each cooler and freezer. Sprinkler heads should be installed in coolers/freezers only if required by local codes.
- O. Verify and coordinate the mounting heights of all wall shelves and equipment, with equipment located below them, for proper clearances.

- P. Coordinate with the Plumbing and Electrical Divisions, and provide holes in food service equipment for plumbing and electrical service to and through the fixtures, as required. This includes welded sleeves, collars, ferrules, or escutcheons. These services are to be located so that they do not interfere with intended use and/or servicing of the fixture.

3.04 ADJUSTING:

- A. Test and adjust equipment, controls and safety devices to ensure proper working order and conditions.
- B. Repair or replace equipment which is found to be defective in its operation, including units which are below capacity or operating with excessive noise or vibration.

3.05 CLEANING AND RESTORING FINISHES:

- A. After completion of installation, and completion of other major work in foodservice areas, remove protective coverings and clean foodservice equipment, internally and externally.
- B. Restore exposed and semi-exposed finishes, removing abrasions and other damages; polishing exposed metal surfaces and touch-up painted surfaces. Replace work which cannot be successfully restored.
- C. Polish glass, plastic, hardware and accessories, fixtures and fittings.
- D. Wash and clean equipment, and leave in a condition ready for the Owner to sanitize and use.

3.06 TESTING, START-UP AND INSTRUCTIONS:

- A. Delay the start-up of equipment until service lines have been tested, balanced, and adjusted for pressure, voltage and similar considerations; and until water and steam lines have been cleaned and treated for sanitation.
- B. Make arrangements for demonstration of foodservice equipment operation and maintenance, in advance with the Owner/Operator.
- C. Demonstrate foodservice equipment, to familiarize the Owner and the Operator on operation and maintenance procedures, including periodic preventative maintenance measures required. Include an explanation of service requirements and simple on-site service procedures, as well as, information concerning the name address and telephone number of qualified local source of service. The individual performing the demonstration shall be knowledgeable of operating and service aspects of the equipment.
- D. Provide a written report of the demonstration, to the Owner, outlining the equipment demonstrated and malfunctions or deficiencies noted. Indicate individuals present at demonstration.
- E. Final Cleaning: After testing and start-up, clean the foodservice equipment, and leave in a condition ready for the Owner to sanitize and use.

3.07 CLEAR AWAY

- A. Throughout the progress of their work, the Contractor shall keep the working area free from debris, and shall remove rubbish from premises resulting from work being done by them. At the completion of their work, the Contractor shall leave the premises in a clean and finished

condition.

PART 4 - YEAR 2000 COMPLIANCE

- A. Contractor represents and warrants that all new computer controlled facility components (or CCF components), as herein defined, supplied by Contractor or otherwise incorporated into the Work are or will be 4-digit Year 2000 compliant, as herein defined.
- B. A Computer controlled facility component@ or ACCP component@ shall mean all systems components, products, or modules which utilize software driven technology or embedded microchip technology. This shall include, but not be limited to, programmable thermostats, controllers, utility monitoring and control systems, fire detection and suppression systems, alarms and any other control systems utilizing microcomputer, minicomputer or programmable logic controllers.
- C. A Year 2000 compliant@ or A4-digit Year 2000 compliant@ shall mean that each CCF component both individually and when working with other parts of a system, must at a minimum meet the following requirements when used before, on or after January 1, 2000: (1) accurately interpret, recognize, calculate, compare, sequence, store, retrieve, display, transmit and otherwise accurately process and act on all date information; (2) experience no crash, interruption, degradation of performance or requirements for human intervention as a result of processing or acting on date information; (3) correctly recognize and handle all leap years and calendar logic; (4) structure and store date data in a format to accommodate the 4-digit range; (5) provide all necessary interfaces or other appropriate means for assuring that non-compliant date data are automatically corrected before entering or leaving the system.
- D. **PART 5 - NOT USED**

PART 6 - ITEMIZED SPECIFICATIONS

- A. Refer to the following pages for specific specification information on each item included in this Section.

PART 7 - STANDARD DETAILS

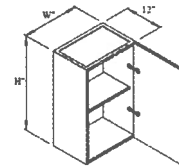
- A. Refer to the individual Standard Details following the Itemized Specifications (or included in the contract drawings), for general fabrication information; as referenced in the custom fabricated Itemized Specification.

END OF SECTION

SECTION 11405 – FOODSERVICE EQUIPMENT
DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)
St. Thomas, U. S. Virgin Islands

ITEM 1: WALL CABINET

Quantity: One (1)
Manufacturer: Innovation
Model: CBH-12-00

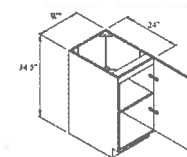


Furnish and set in place per manufacturer's standard specifications and the following:

1. Stainless Steel Construction Wall Cabinet 12" wide x 72" long, middle shelf, double panel door, choice of handle, easy closing hinges.

ITEM 2: LOW CABINET

Quantity: One (1)
Manufacturer: Innovation
Model: CBL-24-00



Furnish and set in place per manufacturer's standard specifications and the following:

1. Stainless Steel Construction Low Cabinet, "L" shape with the following sizes 76" long x 80" long, middle shelf, double panel door, choice of handle, easy closing hinges, provision for prep-sink, adjustable feet, kick plate.

ITEM 3: RANGE, 36" RESTAURANT, GAS

Quantity: One (1)
Manufacturer: Vulcan Hart
Model: V36



Furnish and set in place per manufacturer's standard specifications and the following:

1. Value Series Restaurant Range, 36", gas, (6) 28,000 BTU burners with lift-off burner heads, standard oven base, s/s front, sides, backriser & lift-off high shelf, fully mig welded chassis, 6" adjustable legs, 203,000 BTU, CSA, NSF (contact factory for price)
2. 1 year limited parts & labor warranty, standard.
3. LP gas, specify elevation if over 3,500 ft.
4. Casters (set of 4)

ITEM 4: CHARBROILER, GAS, COUNTER MODEL

Quantity: One (1)
Manufacturer: Vulcan Hart
Model: VCCB25



Furnish and set in place per manufacturer's standard specifications and the following:

1. Charbroiler, 58,000 BTU, 25-1/4"W, countertop, (4) 14,500 BTU burners with standing pilots and cast iron radiants, manual gas valve controls, stainless steel front, sides, top trim, backsplash &

SECTION 11405 – FOODSERVICE EQUIPMENT**DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)****St. Thomas, U. S. Virgin Islands**

- grease trough, cast iron top grates, 4" adjustable legs, CSA, NSF.
- 2. 1 year limited parts & labor warranty, standard.
- 3. LP gas, specify elevation if over 2,000 ft.
- 4. Equipment Stand, 26"W x 24"H, with marine edge, undershelf, stainless steel, 5" casters.

ITEM 5: FRYER, FLOOR MODEL, GAS, FULL POT

Quantity: One (1)
Manufacturer: Vulcan Hart
Model: LG300



Furnish and set in place per manufacturer's standard specifications and the following:

- 1. Fryer, Gas, 15-1/2" W, free-standing, 90,000 BTU, 14" x 14" tank size, 35-40 pound shortening capacity, millivolt thermostat controls, twin baskets, legs, 1/2" rear gas connection, stainless steel front top, door and fry tank, CSA, NSF.
- 2. LP gas, specify elevation if over 3,500 ft.
- 3. 1 year limited parts & labor warranty, standard.
- 4. 5 year limited fry tank warranty (NOTE: If tank fails within the first year and verified by an authorized service agency, then the entire LG fryer will be replaced), standard.

ITEM 6: STAND: INCLUDED IN ITEM # 4.**ITEM 7: FOOD SLICER, ELECTRIC**

Quantity: One (1)
Manufacturer: Globe
Model: G12



Furnish and set in place per manufacturer's standard specifications and the following:

- 1. Medium Duty Manual Slicer, 12" diameter knife, top mounted sharpener, belt driven, ball bearing chute slide, anodized aluminum with seamless edges & radiused corners, permanently attached knife ring guard, knife cover interlock, 1/2 Hp, ETL, NSF, 115v/60/1, 3 amps.
- 2. 1 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT FACTORY FOR DETAILS.

ITEM 8: FOOD MIXER

Quantity: One (1)
Manufacturer: Globe
Model: SP20



Furnish and set in place per manufacturer's standard specifications and the following:

- 1. Planetary Mixer, 20 qt., bench model, 3-speed, #12 hub, incl; removable s/s safety guard, bowl, spiral dough hook, whip & beater, rigid cast iron body, safety interlocked bowl guard & bowl lift, gear driven transmission, 15 min. timer, NSF, ETL, 1/2 HP, 6 ft cord & plug.
- 2. 2 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT FACTORY FOR DETAILS.
- 3. 115v/60/1-ph, 10 amps.

SECTION 11405 – FOODSERVICE EQUIPMENT

DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)
St. Thomas, U. S. Virgin Islands

ITEM 9: DISHWASHER, UNDERCOUNTER

Quantity: One (1)
Manufacturer: Fagor Commercial
Model: FI-48W



Furnish and set in place per manufacturer's standard specifications and the following:

1. Dishwasher, Undercounter, high temperature w/built-in booster, approximately (22) 20" x 20" racks/hour capacity, hot water assurance, fully enclosed cabinet, 304 s/s construction, electric tank heat, rinse dispenser, detergent & drain pumps, adjustable legs, includes (1) all purpose rack & (1) dish rack, 3.5kw total, ENERGY STAR®.
2. One year parts and labor warranty.
3. 208v/60/1, 15.0 amps (2-wire plus ground required)

ITEM 10: VAULT™ DOUBLE-EQUAL KITCHEN SINK WITH SINGLE-HOLE FAUCET DRILLING

Quantity: One (1)
Manufacturer: Kohler
Model: K-3820-1



Furnish and set in place per manufacturer's standard specifications and the following:

1. The new Vault sinks are dual-mount sinks that can also be used in a replacement application. The contemporary self-rimming Vault fabricated sink will appeal to customers who want a significantly differentiated sink without having to replace their countertops. The low-profile 1.25mm rim provides an undercounter or flush mount aesthetic, and makes wiping debris from the countertop directly into the sink basin easier than a typical self-rimming sink, 9" depths and tight corner radii maximize usable basin space, and the lowered saddle prevents water from overflowing into the countertop.
33"L x 22"W
Constructed of 18-gauge stainless steel
Self-rimming or undercounter
Double equal basin.

ITEM 10.1: PRE-RINSE UNIT

Quantity: One (1)
Manufacturer: Fisher
Model: 2210-WB



Furnish and set in place per manufacturer's standard specifications and the following:

1. Pre-Rinse Assembly, 8" adjustable centers, wall-mounted mixing valve, with spring action flexible gooseneck, with spray head (1.15 gallons per minute @ 60 PSI), with wall bracket.
2. Add-On-Faucet, for rigid control valves, with 10" swing spout, 3/8" male inlet, brass.

ITEM 11: OVERSHELF, WALL-MOUNTED

Quantity: Three (3)
Manufacturer: GSW Inc.
Model: WS-W1260



SECTION 11405 – FOODSERVICE EQUIPMENT
DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)
St. Thomas, U. S. Virgin Islands

Furnish and set in place per manufacturer's standard specifications and the following:

1. Three (3) ea Shelf, wall mounted, 12" W x 60" L x 10-7/8" H. All stainless steel polished finish.

ITEM 12: EXHAUST HOOD SYSTEM

Quantity: One (1)
Manufacturer: Captive-Aire
Model: 4812ND-2-PSP8

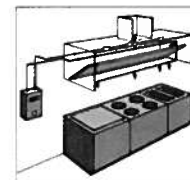


Furnish and set in place per manufacturer's standard specifications and the following:

1. 5424ND-2-PSP-F - 7ft 6" Long Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-in 3" Back Standoff
 - 430 SS Where Exposed
 - Fire Cabinet on the Left Side (Additional charges may apply for cabinet if not sold with fire system)
 - FILTER - 16" tall x 16" wide Kleen-Gard Stainless Steel Baffle Filter with Handles and Bottom Hanging Hook, UL Classified
 - FILTER - 16" tall x 20" wide Kleen-Gard Stainless Steel Baffle Filter with Handles and Bottom Hanging Hook, UL Classified
 - Incandescent Light Fixture-High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others
 - EXHAUST RISER - Factory installed 10" X 18"
 - SUPPLY RISER - 8"x 24" Supply Riser with Volume Dampers
 - 1/2 Pint Grease Cup New Style, Flanged Slotted
 - BACKSPLASH 80.00" High X 102.00" Long 430 SS
 - Electrical Package Installation in Utility Cabinet by Plant.

ITEM 12.1: FIRE SYSTEM

Quantity: One (1)
Manufacturer: Captive-Aire
Model: ANSUL102



Furnish and set in place per manufacturer's standard specifications and the following:

1. ANSUL-3.0 Ansul 3 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with detection, tank(s), release mechanism, microswitches and pull station).
 - GAS VALVE - 2" Mechanical Shutoff Valve (Ansul)(28-55610); SUPPLIED BY DISTRIBUTOR.

ITEM 12.2: EXHAUST FAN

Quantity: One (1)
Manufacturer: Captive-Aire
Model: NCA14FA



Furnish and set in place per manufacturer's standard specifications and the following:

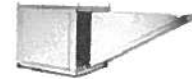
1. NCA14FA Belt Drive Centrifugal Upblast Exhaust Fan with 15.75" wheel
 - Exhaust Fan handles 1875 CFM @ -1.000" wc ESP, Fan runs at 1199 RPM.
 - Exhaust Motor: 1.000 HP, 1 Phase 208 V, 7.0 FLA, ODP (Open Drip Proof)
 - Grease Cup for kitchen-duty centrifugal exhaust fans,
 - Box Dimensions 15-3/4 L X 5-1/16 W X 3-3/4 H (18 GA.) (Includes Down Spout)

SECTION 11405 – FOODSERVICE EQUIPMENT**DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)****St. Thomas, U. S. Virgin Islands**

- Curb CRB23X26E On Fan # 1 Flat Curb
- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized.
- Vented Base for Curb.

ITEM 12.3: SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING.

Quantity: SU
One (1)
Manufacturer: Captive-Aire
Model: NSAU1-G10



Furnish and set in place per manufacturer's standard specifications and the following:

1. NSAU1-G10 Supply Unit with 10" Blower in Size #1 Housing
Supply Fan handles 1500 CFM @ 0.700" wc ESP, Fan runs at 841 RPM.
Supply Motor: 0.750 HP, 1 Phase 208 V, 6.0 FLA, ODP (Open Drip Proof)
Down Discharge - Air Flow Right -> Left
- Sloped Filtered Intake for Size #1 Standard Untempered Supply Unit.
22" Wide x 25.875" Long x 23.375" High.
Includes 2" MV EZ Kleen Metal Mesh Filters.
- Curb CRB23x14 On Fan # 2 Flat Curb.

ITEM 12.4: CONTROL

Quantity: One (1)
Manufacturer: Captive-Aire
Model: 211110FP



Furnish and set in place per manufacturer's standard specifications and the following:

1. 21111002 220V/1Ph, W/ 1 Exhaust Fan, 1 Supply Fan, Exhaust in Fire Includes.

ITEM 13: REFRIGERATOR, REACH-IN

Quantity: One (1)
Manufacturer: Fagor Refrigeration
Model: QVR-1



Furnish and set in place per manufacturer's standard specifications and the following:

1. QV Series Refrigerator, reach-in, single-section, 23 cu.ft., digital display thermometer, interior fluorescent light, (3) adjustable wire shelves, s/s interior & exterior, aluminum interior liner, std. depth accepts 18" x 26" bun trays, (1) solid full door, 4" castors front 2 with brakes, bottom mount self-contained refrigeration, 1/3 hp, cETL, UL, NSF-7.
2. 18 months parts and labor warranty, standard.
3. Additional four year compressor warranty, standard.
4. 115v/60/1, 4.7 amps, 8' cord, NEMA 5-15P, standard.
5. Door hinged on right standard.

ITEM 14: FREEZER, REACH-IN

Quantity: One (1)
Manufacturer: Fagor Refrigeration



SECTION 11405 – FOODSERVICE EQUIPMENT**DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)****St. Thomas, U. S. Virgin Islands****Model: QVF-1**

Furnish and set in place per manufacturer's standard specifications and the following:

1. QV Series Freezer, reach-in, single-section, 23 cu.ft., digital controller and display thermometer, -10° F, interior fluorescent light, (3) adjustable epoxy coated shelves, s/s interior & exterior, aluminum interior liner, std. depth accepts 18" x 26" bun trays, (1) solid full door, 4" castors front 2 with brakes, bottom mount self-contained refrigeration, 1/2 hp, cETL, UL, NSF-7.
2. 18 months parts and labor warranty, standard.
3. Additional four year compressor warranty, standard.
4. 115v/60/1, 8.0 amps, 8' cord, NEMA 5-15P, standard.
5. Door hinged on right standard.

ITEM 15: COFFEE BREWER FOR AIRPOT**Quantity: One (1)****Manufacturer: Bunn-O-Matic****Model: AXIOM-APS-0013**

Furnish and set in place per manufacturer's standard specifications and the following:

1. 38700.0013 AXIOM™ Twin APS Airpot Coffee Brewer, 6100 watt tank heater, 15 gallon capacity, double brewer, twin brew head system, brews into 1.9 to 3 litre airpots (sold separately), LCD display, hot water faucet, digital temperature control, energy-saver mode, 120/240v/60/1-ph, 6100w, 26amps.
2. Four (4) ea 28696.0002 Airpot, 2.2 liter (74 oz.), pump-action, glass liner, 1 pack.
3. 30200.1000 EQ-17-TL EasyClear® Quick Change Water Filter, taste, odor & lime, 5 micron.
4. 20115.0000 Paper Filters-REGULAR-C,S,R,O, VLPF,VPR,VPS,VP-17; Overall Measure x Base Diameter: 9 3/4" x 4 1/4", 1000/case, price based on 1-229 lbs total weight - call for price on greater quantities.

ITEM 16: WORK TABLE, 60" LONG**Quantity: Three (3)****Manufacturer: GSW Inc.****Model: WT-PB2460**

Furnish and set in place per manufacturer's standard specifications and the following:

1. Three (3) ea Work table 24" x 60" with 4" Rear Upturn and undershelf all S/S 304.

ITEM 17: BLENDER, FOOD**Quantity: One (1)****Manufacturer: Waring****Model: HGB150**

Furnish and set in place per manufacturer's standard specifications and the following:

1. Food/Beverage Blender, 1/2 gallon, removable stainless steel container and blending assembly, polycarbonate housing, two-speed motor assembly, 1.5 HP motor assembly, NSF, CUL & UL listed.

SECTION 11405 – FOODSERVICE EQUIPMENT

DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)

St. Thomas, U. S. Virgin Islands

2. Standard 1-year limited warranty.
3. 120v, 50/60Hz, std.

ITEM 18: HOT WATER DISPENSER

Quantity: One (1)
Manufacturer: Bunn-O-Matic
Model: HW2-0001



Furnish and set in place per manufacturer's standard specifications and the following:

1. 02500.0001 HW2 Hot Water Dispenser, 200° setting, 2 gallon capacity, 1700 watt tank heater, 120v/60/1-ph, 1800w, 15amps, NEMA 5-15P.

ITEM 19: TEA BREWER

Quantity: One (1)
Manufacturer: Bunn-O-Matic
Model: TB3Q-0013



Furnish and set in place per manufacturer's standard specifications and the following:

1. 36700.0013 TB3Q Automatic Iced Tea Brewer, 3-gallon capacity, 1680 watt tank heater, 26.7 gallon/hour, single brewer, with 8.12" extension, Quickbrew system, for brewing into portable dispenser (sold separately), 120v/60/1-ph, 1730 watts, 14.4amp, NEMA 5-15P.
2. 34100.0000 TDO-4 Oval Iced Tea Dispenser, solid plastic lid, side handles, 4 gallon capacity, for use with all BUNN brewers & others, faucet indicates sweetened or unsweetened tea (CONTACT FACTORY FOR PRICING ON 10+ PIECES)
3. 20100.0000 Paper Filters-Tea Brewers, Single & Dual coffee brewers, 1.5 gallon urns; Overall Measure x Base Diameter: 12 3/4" x 5 1/4", 500/case, price based on 1-229 lbs total weight - call for price on greater quantities.
4. 39000.0007 EQHP-TEA Easy Clear® Water Softening Filter, high performance.

ITEM 20: TOASTER, ELECTRIC CONVEYOR TYPE

Quantity: One (1)
Manufacturer: Hatco
Model: TQ-400H



Furnish and set in place per manufacturer's standard specifications and the following:

1. Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 6 slice capacity/min, electronic controls, colorguard sensing system, 2.2 kw, UL, NSF, CSA, CE.
2. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details.
3. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607.
4. 208v/60/1-ph, NEMA 6-15P.

SECTION 11405 – FOODSERVICE EQUIPMENT**DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)****St. Thomas, U. S. Virgin Islands****ITEM 21: RUST PROOF SHELVES**

Quantity: Two (2)
Manufacturer: EDESA
Model: SP2048-694



Furnish and set in place per manufacturer's standard specifications and the following:

1. Two (2) ea Rust proof shelves, with 4 anodised aluminum structure and food grade polyethylene shelves, 1200mm (48") x 500mm (20"). with 2 Support Posts, (4) levels, with adjustments every 150mm, aluminum rust free construction 1750mm (69") x 500mm (20").

ITEM 22: FOOD WARMER/BAIN MARIE, COUNTERTOP,

ELECTRIC
Quantity: One (1)
Manufacturer: Admiral Craft
Model: FW-1500W



Furnish and set in place per manufacturer's standard specifications and the following:

1. Food Warmer, 4/3, electric, countertop, base only, holds up to 4" size pan, 6-1/2" deep well, 5' three prong grounded cord, stainless steel construction, 1500 watts, NSF, UL.

ITEM 22.1: WORK TABLE, 24" LONG

Quantity: One (1)
Manufacturer: GSW Inc.
Model: WT-PB2424

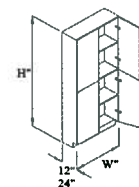


Furnish and set in place per manufacturer's standard specifications and the following:

1. Work table 24" x 24" with 4" Rear Upturn and undershelf all S/S 304.

ITEM 23: LOW CABINET

Quantity: One (1)
Manufacturer: Innovation
Model: CBT-24-00

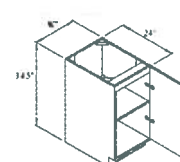


Furnish and set in place per manufacturer's standard specifications and the following:

1. Stainless Steel Construction Tall Cabinet 24" wide x 48" long, middle shelf, double panel door, choice of handle, easy closing hinges, adjustable feet, kick plate.
2. Stainless Steel Work Top, as per drawings and specs.

ITEM 24: LOW CABINET

Quantity: One (1)
Manufacturer: Innovation
Model: CBL-24-00



Furnish and set in place per manufacturer's standard specifications and the following:

SECTION 11405 – FOODSERVICE EQUIPMENT

DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)

St. Thomas, U. S. Virgin Islands

1. Stainless Steel Construction Low Cabinet 15'-0" long x 24" wide, middle shelf, double panel door, choice of handle, easy closing hinges, pass-thru window, adjustable feet, kick plate.
2. Stainless Steel Work Top, as per drawings and specs.

ITEM 25: UTILITY CART

Quantity: Two (2)
Manufacturer: GSW Inc.
Model: C-3222

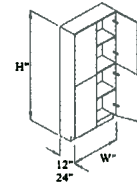


Furnish and set in place per manufacturer's standard specifications and the following:

1. Two (2) ea Carts, 350 lbs load capacity. All purpose bussing cart. 5" Swivel quiet easy rolling casters. 20 Gauge all welded stainless steel. 13" Clearance between shelves.

ITEM 26: LOW CABINET

Quantity: One (1)
Manufacturer: Innovation
Model: CBT-24-00



Furnish and set in place per manufacturer's standard specifications and the following:

1. Stainless Steel Construction Tall Cabinet 18" wide x 54" long , middle shelf, double panel door, choice of handle, easy closing hinges, adjustable feet, kick plate.

ITEM 27: BEVERAGE DISPENSER/BUBBLERS, ELECTRIC (COLD)

Quantity: One (1)
Manufacturer: Grindmaster-Cecilware
Model: D25-3



Furnish and set in place per manufacturer's standard specifications and the following:

1. Crathco® Classic Bubblers™ Premix Cold Beverage Dispenser, 17-1/2"W, (2) 5 gallon capacity clear polycarbonate bowl, MCX Mag Drive™ impeller, stainless steel base side panels & drip tray, spray & agitate circulation packed with unit, UL, NSF, CUL (Grindmaster)
2. 120v/60/1, 660 watts, 6 amps, standard.

ITEM 28: ICE MACHINE

Quantity: One (1)
Manufacturer: ITV Ice makers
Model: ALFA NG135



Furnish and set in place per manufacturer's standard specifications and the following:

1. Ice Maker, Box-type frame with stainless steel pilars which make the ITV machine the strongest in the market. Dimentions :21.10" x 31.30" x 23.43". Voltage: 220V/50Hz (Also available at 220V/60Hz and 115/60 Hz). 650 Power Watts. Production: 130 lbs (air cooled). Storage: 44 lbs. Shipping weight 128 lbs.

SECTION 11405 – FOODSERVICE EQUIPMENT
DEPARTMENT OF HEALTH: ELDRA SHULTERBRANDT ANNEX FACILITY/GRANT NO. D12AP00350 (VI-CIP-2012-4)
St. Thomas, U. S. Virgin Islands

ITEM 29: GREASE TRAP

Quantity: One (1)
Manufacturer: GSW Inc.
Model: 3920A02



Furnish and set in place per manufacturer's standard specifications and the following:

1. Injection molded in high quality thermoplastics. New Quick-Connect latching system and removable baffles allows for easy cleaning. Recess Extension Risers are available. 10 yr. Extended warranty. 20 gpm/30lbs Grease Trap 2" Connection 18Wx24Lx16H. (Pre-Install in sink compartment).

ITEM 30: DRYER - GAS

Quantity: Three (3)
Manufacturer: Maytag Speciality Group
Model: MDG25PR



Furnish and set in place per manufacturer's standard specifications and the following:

1. Three (3) ea Extra-Large 6.7 cu. ft. (190 liters) Capacity, Easy To Use One-Touch Cycle Selection, High Air Flow For Better Clothes Care, Time Remaining Display, 180° Door Opening With Heavy-Duty Die-Cast Hinges, Large Window For Convenience. LP-GAS, 120v/60/1.

END OF SECTION