

West Side Bazaar –
Niagara St. Food Hall Kitchen Equipment
Buffalo NY

SECTION - 114000

FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 GENERAL REQUIREMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.

1.2 NOT USED

1.3 ABBREVIATIONS

- A. The following is a list of terms and commonly used abbreviations. This list refers to Foodservice Equipment Sections only.

above finished floor	AFF
adjustable	adj.
American Iron and Steel Institute	AISI
American National Standards Institute	ANSI
American Society for Testing and Materials	ASTM
American Society of Heating, Refrigeration and Air Conditioning Engineers	ASHRAE
American Society for Mechanical Engineers	ASME
ampere	A or Amp.
approximate	approx.
Architectural Woodwork Institute	AWI
at	@
British Thermal Unit	BTU
BTU per Hour	BTUH
combination funnel floor drain	CFFD
complete with	c/w
Contractor	Contr.
degrees Fahrenheit	°F
diameter	dia.
drawing	dwg.
electrical	elec.
equipment	equip.
Fibreglass Reinforced Plastic	FRP
Foodservice Equipment Contractor	FEC
full load amps	FLA
gauge	ga.
horse power	H.P.
hour	hr.
hub drain	H.D.
Hydro Electric Power Commission	HEPC
inside diameter	I.D.

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junction box	J.B.
kiloPascal	kPa
kilowatt	kw
light emitting diode	L.E.D.
maximum	max.
mechanical	mech.
millimeter	mm
minimum	min.
miscellaneous	misc.
National Electrical Manufacturers Association	NEMA
National Fire Protection Association	NFPA
National Hardwood Lumber Association	NHLA
National Sanitation Foundation	NSF
not applicable	N/A
Not in Contract	N.I.C.
not to scale	N.T.S.
number	No. or #
outside diameter	O.D.
Phase	Ph.
plastic laminate	p. lam.
poly vinyl chloride	PVC
refrigerator	ref. or refrig.
static pressure	s.p.
stainless steel	s/s or st.st.
specification	spec.
square	sq.
storage	stor.
temperature	temp.
typical	typ.
undercounter	u.c.
Underwriter's Laboratories	UL
volts	V
water gauge	W.G.
with	w/
without	w/o

1.4 SUMMARY OF WORK INCLUDED

- A. Work of the Foodservice Equipment Sections consists of, but is not necessarily limited to, the following:
1. Provision of all labor, materials, plant, tools, storage, crating and uncrating, delivery, distribution, assembly and set-in-place of equipment, indicated in the Itemized List of Equipment and/or on the Drawings, in strict accordance with the Specification, applicable Drawings and local codes, ready for final connection of services by Mechanical and Electrical trades, and cleaning, testing and demonstration following completion of all connections.
 2. Furnish all items listed or otherwise indicated in the specifications or on the Drawings, including fabrication of custom equipment and purchase of commercially manufactured equipment.
 3. Preparation of shop drawing material as follows:
 - a. mechanical and electrical service rough-in and points of connection for all new, existing and Owner supplied equipment

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- b. manufacturer's catalogue illustrations and technical data
 - c. architectural and structural conditions such as floor depression, concrete curbs and base pads, weights of equipment and method of attachment to structural elements, openings in floors, walls, partitions and ceilings
 - d. fabricated equipment, whether of metal, wood or other materials
- B. Coordination of all Work with that of other Trades.
 - C. Verification of site dimensions and all building conditions, existing or otherwise, which may affect the work of this Section.
 - D. Supervision of equipment fabrication and installation, and monitoring of mechanical and electrical service connections.
 - E. Verification and coordination of all equipment indicated as existing, future or by Others, including field measurements, utility requirements, sizes, etc. as if supplying this equipment.
 - F. Removal, cleaning, refurbishing and relocation of existing foodservice equipment as specified in Itemized List of Equipment in accordance with the schedule set out.
 - G. Removal from the site, promptly, all waste materials generated by the unpacking, assembly, set-in-place and cleaning of foodservice equipment.
 - H. Arranging and coordinating factory demonstrations of all manufactured equipment and the supply of maintenance manuals.

1.5 WORK SUPPLIED UNDER THIS SECTION BUT INSTALLED UNDER WORK OF OTHER SECTIONS

- A. Floor Pans and Floor Troughs.
- B. Plumbing faucets.

1.6 SUMMARY OF WORK NOT INCLUDED

A. Electrical

- 1. Supply, installation and connection of all necessary electrical wiring and conduit required for the operation of Food Service Equipment, unless otherwise specified in the Itemized List of Equipment.
- 2. Wiring from the source or distribution point of power, through disconnect switches, starters and the like to the terminals or junction boxes on the equipment. Equipment manufacturer's control panels and switches are not considered to be disconnects unless specifically permitted by applicable codes.
- 3. Supply and installation of all required disconnect switches and starters, and all necessary interwiring with equipment.
- 4. Supply and installation of electrical receptacles located in or on floors, ceilings or walls.
- 5. Connection of all "Owner" designated and/or "existing" equipment.
- 6. Rough-in and capping off of any equipment designated as "Future".

B. Mechanical - Plumbing and Drainage

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1. Supply and installation of water lines including shut off valves, vacuum breakers, water hammer arrestors, solenoids, check valves, backflow preventers, line strainers, shock absorbers, reducer fittings, and pressure control valves or devices and the installation of those specifically supplied with the equipment of this Section.
2. Supply and installation of drain lines (complete with traps, vents and clean outs), including indirect drain lines required for condensate from refrigeration coils in refrigerators, and any other open or indirect type connections to a hub, funnel or combination drain.
3. Supply and installation of floor drains for general purpose and maintenance.
4. Supply and installation of mop sinks/faucets, hose bibs (washdown stations), drinking fountains, grease interceptors and washroom fixtures.
5. Interpiping between the control panel for a waterwash exhaust hood and the hood, hot
6. Connection of all "Owner" designated and/or "Existing" equipment.
7. Rough-in and capping off of any equipment designated as "Future".

C. Miscellaneous - Architectural and Structural

1. Construction of walls, partitions or ceilings, openings therein and finishes thereon; additional support components where required for wall or ceiling hung equipment.
2. Supply and installation of floors, floor leveling materials and floor finishes, including those required for prefabricated walk-in and roll-in refrigerators.
3. Provision of floor depressions, concrete curbs and bases around, at or under foodservice equipment.
4. Supply and installation of insulation in floor depressions or under concrete slab for walk-in refrigerators and freezers.
5. Supply and installation of insulated expansion joint below pre-fabricated walk-in or roll-in refrigerator/freezer walls.
6. Supply and installation of leveling grout for Floor Pans/Troughs.
7. Supply and setting of sleeves and below grade conduit in floor, walls, ceilings, and roofs, as well as any related core drilling, fire stopping or flashing for remote refrigeration and/or beverage system lines.
8. Supply and installation of roof curbs and associated flashing and counter flashing for roof mounted refrigeration condensing units.
9. Supply of foodservice smallwares (pans, pots, utensils, trays, dish racks, etc.), china and cutlery unless specified as components parts of items.
10. Supply of soap and paper towel dispensers, bulletin boards, office furniture.

1.7 DOCUMENTS

- A. Report any errors, omissions or ambiguities found in Drawings and Specifications to the Consultant for clarification and resolution, before bids are submitted. The Consultant will issue a written clarification, if required.
- B. No allowances will be made in favor of the Contractor for errors, omissions or ambiguities reported after award of contract.
- C. The most recently issued document takes precedence over previous issues of the same or similar documents.
- D. Where model numbers, quantities, sizes or gauges of material differ on Drawings and specifications, it shall be understood that the larger model, quantities, size and gauge shall govern unless advised otherwise in writing.

- E. Where a component or accessory or item of equipment is shown on any Drawing, it shall be deemed part of the Foodservice Equipment work whether or not it is identified in the Itemized List of Equipment.
- F. Where a component or accessory or item of equipment is identified in the Itemized List of Equipment and not shown on the Drawings, the item shall be deemed part of the Foodservice Equipment work.
- G. Work not particularly detailed, marked or specified shall be the same quality as similar work that is detailed, marked or specified.

1.8 BID FORMAT

- A. Conform to directives given in the Information for Bidders.
- B. Submit an itemized price breakdown for each piece of equipment specified and state a total delivery and set-in-place cost on the Schedule of Quantities and Unit Prices.
- C. Prices bid shall be for equipment specified and identified by brand name, and shall form the basis for additions to or deletions from the contract.
- D. If requested, within 10 days after award of the contract, provide the Consultant with a copy of the original Schedule of Quantities and Unit Prices submitted.

1.9 SUBSTITUTIONS

- A. Under no circumstances will any substitutions or alternatives be considered or accepted that are not proposed at the time of bidding.

PART 2 - PRODUCTS

2.1 GENERAL

- A. All equipment supplied under this Section shall be made of the best grade materials and with first class workmanship and shall be in strict accord with the Drawings and Specifications.

2.2 ITEMIZED LIST OF EQUIPMENT

- A. The following Item numbers correspond with those indicated on the drawings.
- B. Where Items are identified and described in basic terms only, it is the Foodservice Equipment Bidder's responsibility to relate the detailed description given in the appropriate referenced Section (e.g., 11 41 00, 11 42 00, 11 43 00, 11 44 00, 11 46 00, 11 47 00, and 11 48 00) to the Itemized List of Equipment.
- C. It is the responsibility of the Foodservice Equipment Bidder to provide Subcontractors, Vendors, Manufacturers and Suppliers with all necessary Specification data and Drawings related to the Project before submitting his Bid.

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- D. Where an Item is designated "By Others", "N.I.C." (Not in Contract), or "By Owner", This means that the Item will be provided and installed by another contractor or supplier, and no cost should be included in the Bid.
- E. Where an Item is designated "Existing", this means that the Item currently exists in the present operation and is to be re-used. The Owner will be responsible for its removal, storage, cleaning and relocation to the new facility and no cost should be included in the Bid.
- F. Submit an itemized cost breakdown in accordance with the Itemized List of Equipment and as indicated on the Drawings, on the Schedule of Quantities and Unit Prices. Unit prices and other charges listed will be used (directly or prorated) to adjust the Total Cost if an Item is increased or decreased in quantity, or if an Item is deleted.
- G. Itemized equipment list for West Side Bazaar – Niagara St.

Item No. 1 Walk-In Cooler/Freezer (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Bally quote, Spec Data and drawings:

Note: Mech. Contractor to coordinate with installer ensure proper installation per manufacturers guidelines. Verify final positioning to ensure proper operation of equipment.

Item No. 2 Refrigerator Evaporator Coil (BY MECH. CONTRACTOR)

Quantity - 1 (one) Included with Walk-in assembly - REFER to Bally quote, Spec Data and drawings:

Note: Mech. Contractor to coordinate with installer ensure proper installation per manufacturers guidelines. Verify final positioning to ensure proper operation of equipment.

Item No. 2A Freezer Evaporator Coil (BY MECH. CONTRACTOR)

Quantity - 1 (one) Included with Walk-in assembly - REFER to Bally quote, Spec Data and drawings:

Note: Mech. Contractor to coordinate with installer ensure proper installation per manufacturers guidelines. Verify final positioning to ensure proper operation of equipment.

Item No.3 Refrigerator Condensing Unit (BY MECH. CONTRACTOR)

Quantity - 1 (one) Included with Walk-in assembly - REFER to Bally quote, Spec Data and drawings:

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Quantity	- 2 (TWO) units totals
Nominal Size	- (2) 36"W x 18"D x 74"H,
Type	- InterMetro, Metro MQ-183680G-MP-5
Construction	- Manufacturer's standard
Components	(2) individual units comprised of the following: <ul style="list-style-type: none"> o All shelving units to include (5) shelves C/W split sleeves, Item - 1848 o All shelving units to include (4) caster posts, Item -74UP o All shelving units to include four stem casters; 2 (two) Swivel #5MDA, and 2 (two) brake #5MDBA
Installation	- Set initial shelf heights at 8", 34", 48", 63" and 74" - Swivel casters to be on opposite corners of shelf unit

Item No.7 Spare Number

Item No. 8 Soiled Dishtable

Quantity	- 1 (One)
Nominal Size	- 60" x 30"
Type	- Eagle Group, SDTR-60-14/3 - modified
Construction	- Manufacturer's standard
Components	Spec-Master® Soiled Dishtable, straight design, 60"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, 20" x 20" x 5" deep pre-rinse sink with basket drain, (1) deck mount faucet hole for pre-rinse, includes scrap block, raised rolled edges on front & side, stainless steel legs & side bracing, adjustable feet, NSF
Accessories -	Modification for corner notch. A portion of back riser and table to be modified to fit around existing building column. Approximate size of notch is: 24" x 8" – fabricator to verify actual size in field prior to fabrication from factory. <ul style="list-style-type: none"> • Eagle Group -SRP 1ea. Dishtable Kit - includes scrap basket, rack slide & T & S pre-rinse • Eagle Group E41 1ea Customization & Modifications Disposal provision package, includes weldment only for collar which are furnished by others, control panel bracket weldment, & holes for pre-rinse & anti-siphon vacuum breaker • Eagle Group E116 1ea - Rubber Scrap Rubber scrap block installed, 14/304 stainless steel • Eagle Group 301190 1ea Pre-Rinse Bracket Pre-Rinse Wall Bracket • Eagle Group 301189 1ea - Add-On Faucet Pre-Rinse Faucet, add-on 12" spout, to be used with 300719 • Eagle Group 313295 1ea Pre-Rinse Faucet Assembly T&S Pre-Rinse Spray, deck mount with mixing valve, wall bracket, extra heavy-duty • Eagle Group 313297 1ea - Add On Faucet, for Pre Rinse Faucet T&S Add-A-Faucet, 12" spout, use with 313296 pre-rinse spray unit
Installation	- Position per drawing, fasten with dish machine. Seal all gaps with

- Services
 (By Others)
- approved NSF caulking
 - 1/2" HW and 1/2" CW supply 18" AFF - route to faucet
 - 1 1/2" drain; route to floor sink – air gapped

- Item No. 9** **Disposer**
- Quantity - (1) One
- Preferred Type - *In-sinkerator SS-150-5-AS101*
- Alternates - Salvajor
- Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
- Components - SS-150™ Complete Disposer Package, sink mount system, with #7 adaptor for 6-5/8" sink opening, with SHORT upper housing, 1 1/2 HP motor, stainless steel construction, includes syphon breaker, (2) solenoid valves, (2) flow control valves, programmable AquaSaver® control center AS-101(item #9.1) with water-saving technology, automatic water saving function, auto reversing, timed run, post flush
- Accessories
 Installation - syphon Breaker
- Services - attach disposer to collar on dishtable, item #8. Attach control panel assembly to bracket
- (By Others) - 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL hardwire through J.B with shut off
- 1/2" CW supply 18" AFF - route to disposer inlet
 - 2" drain; route to floor sink – air gapped or per plumbing code

- Item No. 10** **Dishwasher, door type- Ventless**
- Quantity - (1) One
- Preferred Type - Jackson DYNASTAR VENTLESS (VER)
- Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
- Components - DynaStar® Dishwasher, door type, ventless, high temperature, 29-1/4"W x 34-1/2"D x 62-3/8"H, approximately (40) racks/hour, Sani-Sure™ final rinse system, 17-1/2" clearance, automatic tank fill, pumped rinse, adjustable rinse system – Econo and Turbo, (3) timed cycles, digital LED display, delime cycle, door interlock, onboard digital diagnostics, two-pass energy recovery system, triple wash arm, 1 hp stainless steel wash bump motor, interchangeable scrap baskets, electric tank heater, universal (straight-thru/corner) type, stainless steel exterior, (dishtable not included), cETLus, ETL-Sanitization, ENERGY STAR®
- Accessories - syphon Breaker
- Services - Drain Water Tempering Kit (DynaStar models, TempStar® models and NXP-HTD)
- (By Others) - 208/ 3ph 42.2 A, 1hp- EC to connect to dedicated breaker with shut off.
- 1/2" HW and 1/2" CW supply with shut off 18" AFF - route to inlets on machine (incoming hot water recommended min. 110°F – 120°F to reach 180°F rinse temp.- verify with manufacturer installation guidelines)

- (By Others)
 Shop Drawing
- 1 1/2" drain; route to floor sink – air gapped
 - Provide Fabricator Shop Drawing for review.

Item No. 11 Spare Number

Item No. 12 Clean Dishtable

- Quantity - 1 (One)
 Nominal Size - 48" x 30"
 Type - Eagle Group, CDTL-48-14/3
 Construction - Manufacturer's standard
 Components - Spec-Master® Clean Dishtable, straight design, 48"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, raised rolled edges on front & side, stainless steel legs & crossbracing, adjustable metal feet, NSF
 Accessories -
 Installation Eagle Group - undershelf kit
 - Position per drawing, fasten with dish machine. Seal all gaps with approved NSF caulking

Item No. 13 Garbage container

- Quantity - 1 (One)
 Nominal Size - per manufacturer
 Type - Rubbermaid, Brute 20 ga.
 Construction - Manufacturer's standard
 Components BRUTE® Container, 20 gallon, no lid, 19-1/2" dia. x 22-1/8" H, polyethylene, black, NSF, Made in USA
 Installation - position below item #8, soiled dishtable

Item No. 14 Spare Number

Item No. 15 Spare Number

Item No. 16 Dishtable Sorting Shelf

- Quantity - 1 (One)
 Type - Eagle Group, 605381
 Construction - Manufacturer's standard
 Components - Slanted Rack Shelf, solid, wall mount, 42"W x 19.-3/4"D x 21-3/8"H, stainless steel wall brackets, stainless steel drip tube (left side), 16/304 stainless steel construction
 - Mount on wall into wall blocking. Use approved fastener

Item No. 17 Wire Storage Shelf

- Quantity - 1 (One)

Type	- Eagle Group, 1830VG
Construction	- Manufacturer's standard
Components	- Shelf, wire, 42"W x 18"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 800 lbs. capacity, Valu-Gard® green epoxy finish, NSF
Accessories	- (2) Stationary Wall Mount Bracket, wire, end unit (shelf sold separately), for 18"D shelf, includes (1) single shelf support & wall mounting plate, Valu-Gard® green epoxy finish, NSF
Installation	- Install over clean dish table, and item #16. default height at 78" AFF or per owner request. - Mount on wall into wall blocking. Use approved fastener

Item No. 18 Three compartment sink

Quantity	- (1) One
Nominal Size	- 90(w) x 30(d)
Preferred Type	- Eagle Group, 2154-3-18-16/3
Construction	- Preferred manufacturer's standard, unless an Approved Alternate is
Components	- Utility Sink, three compartment, 90-1/4"W x 25"D, 16/304 stainless steel construction, 18" wide x 21" front-to-back x 13-3/8" deep compartments, 18" drainboards on left & right, 8"H backsplash with 1" upturn, 8" OC splash mount faucet holes, 2" euro-style front edge & rolled side edges, includes 3-1/2" basket drains, galvanized legs with adjustable plastic bullet feet
Accessories	- T&S Brass – B-0152-CR-C-TEE Pre rinse faucet w/ Add -a-faucet. - support bracket for lever waste drain - Perforated bottom sink strainer - Poly-Vance cover
Services (By Others)	- 1/2" HW and 1/2" CW supply 18" AFF - route to faucet
Shop Drawing	- 1 1/2" drain; route to floor sink – air gapped - Provide Fabricator Shop Drawing for review.

Item No. 19 Wire Storage Shelf

Quantity	- 2 (two)
Type	- Eagle Group, WAL-1-1836
Construction	- Manufacturer's standard
Components	- WalStor® Modular Wall System Shelf Kit, single, includes: (1) 36" x 18"W wire shelf with patented QuadTruss® design, 36" x 18"W wall mat, (2) 30" vertical wall uprights, (2) 18"W wire shelf brackets, EAGLEbrite® zinc finish, NSF
Accessories	- (2) Large Snap Hook, Walstor® Modular Wall System, 2 1/4" x 4 1/4" x 3/8", NSF - (2) Small Snap Hook, Walstor® Modular Wall System, 1-1/4" x 4 1/4" x 3/8", NSF
Installation	- Install over three compartment sink, item #18, default height at 60" AFF or per owner request. - Mount on wall into wall blocking. Use approved fastener

Item No. 20 Over Shelf

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- Quantity - 1 (One)
- Type - Eagle Group, WSP1884
- Construction - Manufacturer's standard
- Components - Overshelf, wall mount with pot rack, 84"W x 18"D, rolled front edge, 1-1/2"H up-turn on sides & rear, 304 stainless steel pot rack bar, includes (7) double-prong stainless steel hooks, 16/430 stainless steel, construction, NSF
- Installation - Install over three compartment sink, item #18, default height at 78" AFF or per owner request.
- Mount on wall into wall blocking. Use approved fastener

Item No. 21 Spare Number

Item No. 22 Mobile Storage Shelving

- Quantity - (1) One
- Nominal Size - 60"W x 18"D x 74"H,
- Type - InterMetro, Metro MQ-186080G-MP-5
- Construction - Manufacturer's standard
- Components - unit comprised of the following:
 - o All shelving units to include (5) shelves C/W split sleeves, Item - 1860
 - o All shelving units to include (4) caster posts, Item -74UP
 - o All shelving units to include four stem casters: 2 (two) Swivel #5MDA, and 2 (two) brake #5MDBA
- Installation - Set initial shelf heights at 8", 34", 48", 63" and 74"
- Swivel casters to be on opposite corners of shelf unit

Item No. 23 Mop sink

- Quantity - (1) One
- Nominal Size - 25(w) x 22.25(d)
- Preferred Type - Eagle Group, F1916-VSCS
- Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
- Components - Mop Sink Cabinet, single width, 25"W x 22-1/4"D x 84-1/4"H, slanted top, holds (2) mops, (2) hinged doors with transverse rod handles & keyed locks, 16" x 20" x 8" deep mop sink with service faucet, 12" wide center shelf, includes 30" spray hose & spray hose bracket, 430 stainless steel construction, NSF
- Services - 1/2" HW and 1/2" CW supply 24" AFF - route to faucet
- (By Others) - 2" drain; NPS conn. Connect to floor drain
- Shop Drawing - Provide Fabricator Shop Drawing for review.

Item No. 24 Spare Number

Item No. 25 Spare Number

Item No. 26	Ice Maker w/ bin
Quantity	- (1) One
Preferred Type	- Scotsman, CU0920MA-1
Alternates	- Hoshizaki
Construction	- Preferred manufacturer's standard, unless an Approved Alternate is selected
Components	Undercounter Ice Maker With Bin, cube style, air cooled, 20" width, contained condenser, production capacity up to 100 lb/24 hours at 70°/50° (80 lb AHRI certified at 90°/70°), 57 lb bin storage capacity, clear medium cube, horizontal evaporator, ADA compliant with floor mount kit, no side clearance required, unit specific QR code, 6" legs included, ice scoop included, R-134a refrigerant, includes power cord with NEMA 5-15P plug, 115V/60/1-ph, 6.4 amps, cETLus, ETL-Sanitation, CE, engineered and assembled in USA
Accessories	- AquaPatrol™ Plus Water Filtration System, single system, 2.1 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF - AquaPatrol™ Plus Water Filter Replacement cartridges (package of 6), cULus, NSF flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF
Services	- NEMA 5-15P plug, 115V/60/1-ph, 6.4 amps, EC to provide receptacle on wall behind (GFCI if required) - 1/2" CW supply through provide water filtration unit - 18" AFF - route to inlets on machine
(By Others)	- Waste drain; connection from fitting on bin - route to floor drain below
Item No. 27	Spare Number
Item No. 28	Spare Number
Item No. 29	Spare Number
Item No. 30	Work Table w/ cabinet base
Quantity	- 4 (four)
Nominal Size	- 36(h) x 48(w) x 24(d)
Preferred Type	- Eagle Group Model OB2448SEM-BS
Alternates	- Advance Tabco; Custom Fab
Construction	- Preferred manufacturer's standard, unless an Approved Alternate is selected
Components	- Spec-Master® Marine Series Work Table, cabinet base with open front, 48"W x 24"D, 4-1/2"H backsplash, 14/304 stainless steel top, marine edge on front & sides, Uni-Lok® gusset system, stainless steel cabinet body, legs, & adjustable bullet feet, NSF
Accessories	- Flex-Master® Overshelf System, table mount, 48"W x 10"D, 16/304 stainless steel, Uni-Lok® system, posts sold separately, (require (2) pairs of posts) NSF

- Utility Rack to be used with Flex-Master® overshelf, 48"W, chrome plated, posts sold separately, NSF
 - Drawer Assembly, 20" x 20" x 5", 430 type stainless steel, removable drawer pan, hemmed safety pull handle w/ lock – position left
 - (2) 120/60/1 circuit to utility receptacle in adjacent wall, 48" AFF, GFCI if required
- Services
- (By Others)
- Shop Drawing - Provide Manufacturer's shop drawing for review

Item No. 31 Work Table w/ cabinet base

- Quantity - 4 (four)
- Nominal Size - 36(h) x 48(w) x 24(d)
- Preferred Type - Eagle Group Model OB2448SEM-BS
- Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
- Components - Spec-Master® Marine Series Work Table, cabinet base with open front, 48"W x 24"D, 4-1/2"H backsplash, 14/304 stainless steel top, marine edge on front & sides, Uni-Lok® gusset system, stainless steel cabinet body, legs, & adjustable bullet feet, NSF
- Accessories - Flex-Master® Overshelf System, table mount, 48"W x 10"D, 16/304 stainless steel, Uni-Lok® system, posts sold separately, (require (2) pairs of posts) NSF
- Utility Rack to be used with Flex-Master® overshelf, 48"W, chrome plated, posts sold separately, NSF
- Drawer Assembly, 20" x 20" x 5", 430 type stainless steel, removable drawer pan, hemmed safety pull handle w/ lock – position left
- Services - (2) 120/60/1 circuit to utility receptacle in adjacent wall, 48" AFF, GFCI if required
- (By Others)
- Shop Drawing - Provide Manufacturer's shop drawing for review

Item No. 32 Spare Number

Item No. 33 Overhead Bar pot rack

- Quantity - 8 (Eight)
- Type - Eagle Group, SBPR-48-S
- Construction - Manufacturer's standard
- Components - One-piece flat 3/16" (5mm)-thick solid bar. 2" (51mm) wide. Available in stainless steel or aluminum. Includes one doubleprong hook per linear foot.
- Installation - Install over work table, item #30 & 31 default height at 78" AFF or per owner request.
- Mount on wall into wall blocking. Use approved fastener

Item No. 34 Utility Sink

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- Quantity - (3) Three
- Nominal Size - 29"W x 31"D,
- Preferred Type - Eagle Group, FN2822-1-14/3 custom fab.
- Alternates - Select Stainless; Custom Fab.
- Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
- Components - basis of design is Spec-Master® FN Series Sink, one compartment, 28"W x 22"D, 14/304 stainless steel top, coved corners, approximate size: 24" x 16" x 14" deep compartment, 9-1/2"H backsplash with 1" upturn & tile edge, 8" OC splash mount faucet holes, rolled edges on front & sides, includes 3-1/2" basket drain, stainless steel crossbracing on all sides, stainless steel legs & adjustable bullet feet, NSF
- Accessories - Kit E, Spec-Master includes (1) T&S faucet #313293 (item #34.1 & (1) twist handle drain with overflow, add suffix "-FDOT" to model number
 - Sink Cover - Sink Cover, fits 24 x 24" sink bowl, polyboard
- Services (By Others) - 1/2" HW and 1/2" CW supply 24" AFF - route to faucet
 - 1-1/2" drain; conn. Route to floor sink- air gapped
- Shop Drawing - Provide Fabricator Shop Drawing for review.

Item No. 34-E Utility Sink

Quantity 1 (One) - **EXISTING/RELCOATE)**

Note items to be relocated from existing location, cleaned, and relocated to new location. position per consultant's plan.

Item No. 35 Reach-in Refrigerator

- Quantity - 4 (four)
- Nominal Size - 84(h) x 52.13(w) x 35(d)
- Preferred Type - Continental, Model DL2RFS-SS-HD
- Construction - Manufacturer's standard
- Components - Designer Line Refrigerator/Freezer, reach-in, two-section, self-contained refrigeration, stainless steel exterior & interior, shallow depth cabinet, narrow half-height solid doors, cylinder locks, electronic control with digital display, hi-low alarm, dual 1/4 & 1/3 HP compressors, cETLus, NSF, Made in USA
- Accessories - casters
 - locks
- Services (By Others) - 115v/60/1-ph, 5.5 amps, cord, NEMA 5-15P (refrigerator), 115v/60/1-ph, 6.3 amps, cord, NEMA 5-15P (freezer), standard, plug into receptacle in adjacent wall, 48" AFF

Item No. 36 Spare Number

Item No. 37 Spare Number

Item No. 38 A & B Exhaust Hood w/ MUA (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 38.1 Exhaust Fan/ (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Architect/Mech. Engineer to determine Fan(s) Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 38.2 Make- Up Aire Unit (MUA) (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 38.3 Fire Suppression System (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with licensed Fire Suppression Installer Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 39 Exhaust Hood fan and damper control system (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 40 A & B Exhaust Hood w/ MUA (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 40.1 Exhaust Fan/ (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Architect/Mech. Engineer to determine Fan(s) Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 40.2 Make- Up Aire Unit (MUA) (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 40.3 Fire Suppression System (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with licensed Fire Suppression Installer Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 41 Spare Number

Item No. 42 A & B Exhaust Hood w/ MUA (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 42.1 Exhaust Fan/ (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Architect/Mech. Engineer to determine Fan(s) Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 42.2 Make- Up Aire Unit (MUA) (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 42.3 Fire Suppression System (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with licensed Fire Suppression Installer Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 43 Spare Number

Item No. 44 A & B Exhaust Hood w/ MUA (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 44.1 Exhaust Fan/ (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Architect/Mech. Engineer to determine Fan(s) Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 48-F Convection Oven, Gas

Quantity - 2 (two) - **FUTURE**

Items to be preferred type – Southbend SLGS/22SC or approved equal

Units to be purchased at future date. All utility connections to be plumbed in and capped at time of opening.

Item No. 49 Tilting Skillet Braising Pan, Gas

Quantity - 2 (two)

Preferred Type Vulcan VG30

Construction - Manufacturer's standard

Components Braising Pan, Gas, 30-gallon capacity, 36" wide open base, manual tilt, 9" deep stainless-steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 90,000 BTU, CSA Flame, CSA Star, UL EPH Classified

Services GAS: • 90,000 BTU cavity • One 3/4" male connection through quick disconnect

1/2" HW & CW- route to faucet

Accessories/Config. SINGLE Pantry Deck Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)

o 4" low profile plate casters (set)

o Steampan insert

o Pouring lip strainer

o 36" flexible gas hose with quick disconnect & restraining device

Item No. 49-F Tilting Skillet Braising Pan, Gas

Quantity - 2 (two) – **FUTURE**

Items to be preferred type – Vulcan VG30 or approved similar

Units to be purchased at future date. All utility connections to be plumbed in and capped at time of opening.

Item No. 50 Range stock Pot, Gas

Quantity - 2 (two)

Preferred Type Southbend SPR-2J-FB

Construction - Manufacturer's standard

Components Stock Pot Range, 18", (2) cast iron burners, double, manual controls, one-piece tray, stainless steel front, front rail & sides, legs with adjustable feet, 90,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)

Services GAS: • 90,000 BTU cavity • One 3/4" male connection through quick

Accessories/Config. disconnect
 36" flexible gas hose with quick disconnect & restraining device

Item No. 50-F Tilting Skillet Braising Pan, Gas

Quantity - 2 (two) - FUTURE

Items to be preferred type – Southbend SPR-2J-FB or approved similar

Units to be purchased at future date. All utility connections to be plumbed in and capped at time of opening.

Item No. 51 Spare Number

Item No. 52 Range, 36", 4 open burners 1 griddle

Quantity - 4 (four)
 Preferred Type Southbend S36D-1G
 Construction - Manufacturer's standard
 Components S-Series Restaurant Range, gas, 36", (4) 28,000 BTU open burners, (1) 12" griddle RIGHT, manual controls, (1) standard oven, snap action thermostat, removable cast iron grate tops & crumb drawer, hinged lower valve panel, includes (1) rack, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 165,000 BTU, cCSAus, CSA Flame, CSA Star, NSF
 Accessories/Config. (4) open burners on LEFT, Griddle on RIGHT
 o 36" flexible gas hose with quick disconnect & restraining device
 o Caster set
 Services: Gas Connect Point: 3/4" rear gas connection, standard Total Input - 165,000 BTU/hr. • Standard: Natural Gas. Connection through Quick disconnect to gas fitting on rear wall

Item No. 53 Fryer, Gas

Quantity - 8 (eight)
 Preferred Type Southbend SB14R
 Construction - Manufacturer's standard
 Components Fryer, gas, floor model, 40-50 lb. capacity, millivolt controls, thermo-safety pilot, built-in regulator, includes (2) twin baskets with plastic-coated handles, stainless steel tank, front & sides, 9" adjustable legs, 122,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)
 Services GAS: • 122,000 BTU connection through quick disconnect
 Accessories/Config. Accessories selected by Owner as needed
 • 1 ea. 36" flexible gas hose with quick disconnect & restraining device
 • Caster set
 Services: Gas Connect Point: 1-1/4" rear gas connection, standard Total Input -

190,000 BTU/hr. • Standard: Natural Gas. Connection through Quick disconnect to gas fitting on rear wall

Item No. 54 Range, 36", 4 open burners 1 griddle

- Quantity - 4 (four)
- Preferred Type - Southbend S36D-1G
- Construction - Manufacturer's standard
- Components - S-Series Restaurant Range, gas, 36", (4) 28,000 BTU open burners, (1) 12" griddle left, manual controls, (1) standard oven, snap action thermostat, removable cast iron grate tops & crumb drawer, hinged lower valve panel, includes (1) rack, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 165,000 BTU, cCSAus, CSA Flame, CSA Star, NSF
- Accessories/Config. (4) open burners on LEFT, Griddle on RIGHT
 - o 36" flexible gas hose with quick disconnect & restraining device
 - o Caster set
- Services: Gas Connect Point: 3/4" rear gas connection, standard Total Input - 165,000 BTU/hr. • Standard: Natural Gas. Connection through Quick disconnect to gas fitting on rear wall

Item No. 55 Spare Number

Item No. 56 Mobile Storage Shelving

- Quantity - 8 (eight) units totals
- Nominal Size - (4) 48"W x 14"D x 74"H,
- Type - Fermod 4R47A71M
- Alternates - Metro, Eagle
- Construction - Manufacturer's standard
- Components (8) individual units comprised of the following:
 - o All shelving units to include (4) shelves C/W split sleeves, Item - 1848
 - o All shelving units to include (4) caster posts
 - o All shelving units to include four stem casters; 2 (two) Swivel #5MDA, and 2 (two) brake
- Installation - Set initial shelf heights at 8", 34", 48", 63" and 74"
 - Swivel casters to be on opposite corners of shelf unit

Item No. 57 Spare Number

Item No. 58 Hand Sink

- Quantity - 4 (four)
- Nominal Size - 12.75(h) x 14"(w) x 10"(d)
- Type - Advance 7-PS-81
- Construction - Manufacturer's standard
- Components - Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl,

Accessories	20 gauge 304 stainless steel, electronic faucet, lever drain with overflow, P-trap, soap & towel dispenser, wall bracket, NSF, cCSAus
Installation	- side splash
Services	- mount on wall to code. Fasten to wall with wall blocking using approved fasteners, caulk seams and gaps
(By Others)	- 120V, 10A GFI outlet below sink for plugging in electronic faucet, 18" AFF (approx.) 1/2" HW and CW supply with shut offs through adjacent wall, 24" AFF - 1 1/2" drain through adjacent wall, 24" AFF

Item No. 59 Spare Number

Item No. 60 Refrigerator Prep Unit

Quantity	- 4 (Four) (By Owner - Existing/RELCOATE)
Type	- Continental D32N12M-D
Construction	- Manufacturer's standard
Components	- Designer Line Mighty Top Sandwich Unit, 32"W, one-section, (12) 1/6 size x 4" deep pans with 8" cutting board, (2) drawers, accommodates (1) 12 x 20 x 6 pan per drawer or (1) 1/2 x 6 pan & (2) 1/3 x 6 pans per drawer capacity (supplied by others), stainless steel top, front, sides & interior, electronic control with digital display, hi-low alarm, 6" adjustable legs, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 Hydrocarbon Refrigerant, 1/5 HP
Services	- cord & plug- plug into receptacle on adjacent wall.
Accessories	- OPTIONAL 32" wide double shelf unit mounting to unit.

Note: items purchased by Owner. Owner to move from their existing location, clean and relocated to new location. position per consultant's plan.

Item No. 61 Hot / Cold Food Well Unit, Drop-In, Electric

Quantity	- 8 (eight)
Dimensions	24(h) x 50(w) x 26(d)
Preferred Type	Vollrath FC-6HC-03208
Construction	- Manufacturer's standard
Components	Hot/Cold Well, Drop-In, top mount, (3) 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, manual manifold drain, 300 series stainless well & flange, galvanized wrapper, cULus, NSF, Made in USA
Accessories	- 4358000-2 Control Panel Mounting Frame: Control box requires 3 ¹ / ₁₆ " (9.4 cm) in depth plus 1" (2.5 cm) clearance. Mounting frame projects, the control box out 1 ¹ / ₁₆ " (4.3 cm), reducing required space to 2" (5.1 cm) in depth plus 1" (2.5 cm) clearance.
Installation	Units to be recessed in counter, follow manufacturers installation for proper install. Unit to plug into receptacle below.
Services	625 watts per well, 10.2amp, 120/208-240v/60/1-ph, cord with NEMA 14-20P. outlet below counter by EC.

Item No. 62 Wall Mounted Floating Shelf

- Quantity - 8 (eight)
- Type - Eagle Group YTALL-WS-1254-00
- Construction - Manufacturer's standard
- Components - Floating Shelf, wall-mounted, 54"W x 12"D, 16/3 stainless steel, turned down edges, 3"H rear splash, z-clip mounting bracket, NSF
- Installation - Install over hot/cold drop-in units, item #61, default height at 60" AFF or per owner request.
- Mount on wall into wall blocking. Use approved fastener

Item No. 63 Microwave Oven

- Quantity - 8 (eight)
- Nominal Size - 84(h) x 52.13(w) x 35(d)
- Preferred Type - Sharp R-21LTF
- Components - Microwave Oven, medium duty, 1000 watts, 1.0 cu. ft. capacity, stainless steel door, cavity, and outer wrapper, digital programmable controls, durable side-hinged see-thru door, Express Defrost™, two-way programming, (11) power levels, (10) computerized touch pads, 20-pad capability, SelectaPower™, 3-stage cooking, double quantity, , UL, NSF
- Installation - units to be turned over to owner for distribution. Default location – (1) at each food stall.
- Services - 120v/60/1-ph, 14 amp, NEMA 5-15P plug into receptacle in adjacent wall, 18" AFF
- (By Others)

Item No. 64 Spare Number

Item No. 65 Display Case, Hot Food, Countertop

- Quantity - 4 (four)
- Nominal Size - 23"W x 29.7"D x 25.12"H,
- Preferred Type - Federal Ind. CH2428
- Components - Counter Top Hot Merchandiser, tempered curved front glass, top light & lighted shelves, (2) tiers of adjustable stainless steel heated shelves, humidified air system, stainless steel display deck, stainless steel construction with black trim, removable sliding glass rear doors, tempered glass end panels, set directly on counter, cord & plug, cULus, UL EPH Classified, Made In USA
- Installation - Units to be positioned on top counter. Cord to run through grommet hole in counter or behind counter follow manufacturers recommended install guidelines. Coordinate with millwork drawings.
- Services - 120v/60/1-ph, 5.8 amp, NEMA 5-15P plug into receptacle in adjacent wall, 18" AFF
- (By Others)

Item No. 65-F Display Case, Hot Food, Countertop

Quantity - 4 (four) - **FUTURE**

Preferred Type-Federal Ind. CH2428 Or similar model

Units to be purchased at future date. All utility connections to be plumbed in and capped at time of opening.

Item No. 66 Spare Number

Item No. 67 Spare Number

Item No. 68 POS Unit

Quantity - 8 (eight) **BY Owner/Vendor**

Units to be purchased by other. Refer to vendor for all necessary elec./data connections

Item No. 69 Spare Number

Item No. 70 Garbage container

Quantity - 8 (eight)

Nominal Size - per manufacturer

Type - Slim Jim® Utility Container, 24 gallon (90 liter)

Components , 22-7/16"W x 13-57/64"D x 32-1/2"H, slim profile, internal hinged lid, includes: liner retainer band, front step-on pedal, small footprint, indoor, resin, gray, FM approved, meets OSHA & OBRA standards (dual rigid stream liner sold separately), Made in USA

Installation - position per consultant drawing or per Owner request

Item No.71 Equipment stand - Mixer

Quantity - 1 (one)

Type - Caddy T-242

Components - Mixer Caddy, 30"W x 24"D, open base with bottom shelf, rear leg extended to 70"H with enclosed top & (5) 6" pegs, stainless steel construction, 5" swivel casters (2 with brakes), NSF

Installation - used with Item # 72

Item No. 72 12 qt. Planetary Mixer

- Quantity - 1 (one)
- Preferred Type - Hobart HL120-1
- Components - Bench type mixer; without attachments; US/EXP configuration - Legacy Planetary Mixer - Unit Only, Bench, 12 quart, (3) fixed/stir speed, gear-driven transmission, 15-Minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl guard, 1/2 hp, cord with plug
- Installation Services - Units to be positioned on item #71
- 100-120/50/60/1 NEMA 5-15P plug into receptacle in adjacent wall, 18" AFF
- (By Others)

Item No. 73 Spare Number

Item No. 74 Spare Number

Item No. 75 High Density Shelving track system

- Quantity - 1 (one)
- Type - Cambro CSMHDTK10000
- Components - CSMHDTK10000 - High Density Track Kit, 10', for (3) Camshelving® Premium Series High Density mobile units, includes aluminum raised track, stainless steel leveling feet, and hardware (raised track must be secured at both ends with Camshelving® stationary unit)
 CBU214864VS4580 - Camshelving® Basics Plus Starter Unit, 21"W x 48"L x 64"H, 4-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (3) vented and (1) solid polypropylene shelf plates, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (8) traverses & (4) bags of 8 dovetails (4 each A & B), 600 lbs. capacity per shelf (400 lbs. top shelf) /1,800 lbs. max capacity, brushed graphite, NSF
- Accessories - Camshelving® Premium Full Shelf Rail Kit, 21"W x 48"L x 4-1/4"H, includes (2) double level side rails, (2) double level end rails, side & end brackets, polypropylene, soft gray
- Donut Bumper, 5", for high density Camshelving®, gray
- Shelf Divider, 21"L x 8"H, for 21" wide Camshelving® Premium & Camshelving® Element units, ABS plastic, soft grey
- Installation - assembly track system on floor and affix components per installation manual. Set shelves equal.

Item No. 76 Spare Number

Item No. 77 Spare Number

Item No. 78 Spare Number

Item No. 79 Spare Number

Item No. 80 Exhaust Hood w/ MUA (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 80.1 Exhaust Fan/ (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Architect/Mech. Engineer to determine Fan(s) Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 80.2 Make- Up Aire Unit (MUA) (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer install guidelines for connection information and required clearances.

Item No. 80.3 Fire Suppression System (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with licensed Fire Suppression Installer Hood manufacturer to ensure intermediate connections. Architect/Mech. Engineer to determine HMUA Placement. Refer to manufacturer installation guidelines for connection information and required clearances.

Item No. 81 Spare Number

Item No. 82 Exhaust Hood fan and damper control system (BY MECH. CONTRACTOR)

Quantity - (1) assembly - REFER to Greenheck quote and drawings

Note: Mech. Contractor to coordinate with Hood manufacturer to ensure intermediate connections and duct connections. Verify final positioning to ensure proper coverage of equipment below.

Item No. 83	Spare Number
Item No. 84	Tilting Skillet Braising Pan, Gas
Quantity	- 1 (One)
Preferred Type	Vulcan VG30
Construction	- Manufacturer's standard
Components	Braising Pan, Gas, 30-gallon capacity, 36" wide open base, manual tilt, 9" deep stainless-steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 90,000 BTU, CSA Flame, CSA Star, UL EPH Classified
Services	GAS: • 90,000 BTU cavity • One 3/4" male connection through quick disconnect 1/2" HW & CW- route to faucet
Accessories/Config.	SINGLE Pantry Deck Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required) <ul style="list-style-type: none"> ○ 4" low profile plate casters (set) ○ Steampan insert ○ Pouring lip strainer ○ 36" flexible gas hose with quick disconnect & restraining device
<hr/>	
Item No. 85	Range stock Pot, Gas
Quantity	- 1 (one)
Preferred Type	Southbend SPR-2J-FB
Construction	- Manufacturer's standard
Components	Stock Pot Range, 18", (2) cast iron burners, double, manual controls, one-piece tray, stainless steel front, front rail & sides, legs with adjustable feet, 90,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)
Services	GAS: • 90,000 BTU cavity • One 3/4" male connection through quick disconnect
Accessories/Config.	SINGLE Pantry Deck Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required) <ul style="list-style-type: none"> ○ 4" low profile plate casters (set) ○ Steam pan insert ○ Pouring lip strainer ○ 36" flexible gas hose with quick disconnect & restraining device

Item No. 86 **Range, 36", 6 open burners**

- Quantity - 1 (one)
 - Preferred Type Southbend S36D-1G
 - Construction - Manufacturer's standard
 - Components S-Series Restaurant Range, gas, 36", (4) 28,000 BTU open burners, (1) 12" griddle left, manual controls, (1) standard oven, snap action thermostat, removable cast iron grate tops & crumb drawer, hinged lower valve panel, includes (1) rack, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 165,000 BTU, cCSAus, CSA Flame, CSA Star, NSF
 - Services GAS: • 165,000 BTU connection through quick disconnect
 - Accessories/Config. (4) open burners on LEFT, Griddle on RIGHT
 - 36" flexible gas hose with quick disconnect & restraining device
-

Item No. 87 **Fryer, Gas**

- Quantity - 1 (One)
 - Preferred Type Southbend SB14R
 - Construction - Manufacturer's standard
 - Components Fryer, gas, floor model, 40-50 lb. capacity, millivolt controls, thermo-safety pilot, built-in regulator, includes (2) twin baskets with plastic-coated handles, stainless steel tank, front & sides, 9" adjustable legs, 122,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)
 - Services GAS: • 122,000 BTU connection through quick disconnect
 - Accessories/Config. Accessories selected by Owner as needed
 - 36" flexible gas hose with quick disconnect & restraining device
-

Item No. 88 **Convection Oven, Gas**

- Quantity - 1 (One)
 - Dimensions 70.63(h) x 38.25(w) x 36.88(d)
 - Preferred Type Southbend, SLGS/22SC
 - Construction - Manufacturer's standard
 - Components SilverStar Convection Oven, gas, double-deck, standard depth, solid state controls, stainless steel front, top & sides, aluminized steel rear, 60/40 dependent doors, interior light, 6" stainless steel legs, CSA, NSF
 - Services GAS: • Standard and Bakery Depth: 72,000 BTU (NAT or LP) per oven cavity • One 3/4" male connection • Required minimum inlet pressure: - Natural gas 7" W.C. - Propane gas 11" W.C
ELECTRIC: Standard: 120/60/1 phase, furnished with 6' cord w/3- prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9
 - Accessories/
Configurations 4" low profile plate casters (set)
 - Gas manifold
 - 36" flexible gas hose with quick disconnect & restraining device
-

Item No. 89	Spare Number
Item No. 90	Hand Sink
Quantity	- 1 (One)
Nominal Size	- 12.75(h) x 14" (w) x 10"(d)
Type	- Advance 7-PS-81
Construction	- Manufacturer's standard
Components	- Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, electronic faucet, lever drain with overflow, P-trap, soap & towel dispenser, wall bracket, NSF, cCSAus
Accessories	- side splash
Installation	- mount on wall to code. Fasten to wall with wall blocking using approved fasteners, caulk seams and gaps
Services	- 120V, 10A GFI outlet below sink for plugging in electronic faucet, 18" AFF (approx.)
	- 1/2" HW and CW supply with shut offs through adjacent wall, 18" AFF
(By Others)	- 1 1/2" drain through adjacent wall, 24" AFF
Item No. 91	Spare Number
Item No. 92	Spare Number
Item No. 93	Spare Number
Item No. 94	Spare Number
Item No. 95	Worktable w/ cabinet base and sink
Quantity	- 1 (One)
Nominal Size	- 36(h) x 96(w) x 24(d)
Preferred Type	- John Boos ST6-3696SSK
Alternates	- Advance Tabco; Custom Fab
Construction	- Preferred manufacturer's standard, unless an Approved Alternate is selected
Components	- Work Table, 96"W x 36"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD
Accessories	- Drawer Assembly, 20" x 20" x 5", 430 type stainless steel, removable drawer pan, hemmed safety pull handle w/ lock – position left
	- 16" x 14" x 12" deep weld in sink c/w basket drain and drain assembly position to left of table
	- T&S Brass- MPZ-2DCN-06 - pre rinse faucet unit. Mounts to counter through punched opening. Center over sink.
Services	- 1/2" HW and CW supply with shut offs through adjacent wall, 18" AFF
	- 1 1/2" drain through adjacent wall, 24" AFF
	- (2) 120/60/1 circuit to utility receptacle in adjacent wall, 48" AFF,

(By Others) GFCI if required
 Shop Drawing - Provide Manufacturer's shop drawing for review

Item No. 96 Spare Number

Item No. 97 Utility Transport Cart

Quantity - 1 (one)
 Type - Lakeside 5925
 Components - Ergo-One® Heavy Duty Utility Cart, 3-tier, open design, 700 lbs capacity, 21" x 33" shelf size, 10" shelf clearance, (2) vertical push handles with comfort grips, (2) bumpers on front legs, welded stainless steel construction, (2) 5" swivel & (2) 8" fixed casters with non-marking tread, NSF, Made in USA
 Accessories - Waste Basket, 11-1/4"D x 14-3/8"W x 26"H, jumbo, with stainless steel hanger strap, polyethylene, gray (4 per pack), Made in USA

Item No. 98 Spare Number

Item No. 99 Mobile Pan Rack

Quantity - 1 (one)
 Type - Winco ALRK-15
 Components - Sheet Pan Rack, mobile, (15) full-size 18" x 26" or (30) half-size 18" x 13" sheet pans capacity, 400 lb. capacity, 5" swivel rubber casters, 14 gauge, 6063 aluminum, KD, NSF

Item No. 100 Mobile Work Table

Quantity - (3) three
 Nominal Size - 40.5(h) x 48(w) x 24(d)
 Preferred Type - Eagle Group T2448EB
 Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
 Components - Deluxe Series Work Table, 48"W x 24"D, 16/300 series stainless steel top, rolled edge on front & back, adjustable galvanized undershelf, Uni-Lok® gusset system, (4) galvanized legs with adjustable plastic bullet feet, NSF
 Accessories - Casters, 5" diameter, set of 4 (2 with brakes) with galvanized legs for standard working height of 35-1/2
 - Drawer unit
 (By Others) Shop Drawing - Provide Manufacturer's shop drawing for review

Item No. 101 Mobile Work Table

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- Quantity - (3) three
Nominal Size - 35.5(h) x 48(w) x 24(d)
Preferred Type - Advance Tabco Model VSS-244
Construction - Preferred manufacturer's standard, unless an Approved Alternate is selected
Components - 14 ga. stainless steel, square edge top
- 18 ga. stainless steel all-welded undershelf, c/w boxed edges and 2" turn up at rear finished smooth;
Accessories - Casters, 5" diameter, set of 4 (2 with brakes) with galvanized legs for standard working height of 35-1/2"
(By Others)
Shop Drawing - Provide Manufacturer's shop drawing for review
-

Item No. 102 Mobile Pan Rack

- Quantity - (3) three
Type - Winco ALRK-15
Components - Sheet Pan Rack, mobile, (15) full-size 18" x 26" or (30) half-size 18" x 13" sheet pans capacity, 400 lb. capacity, 5" swivel rubber casters, 14 gauge, 6063 aluminum, KD, NSF
-

Item No. 103 Spare Number

Item No. 104 Mobile Dry Storage Shelving

- Quantity - 1 (one)
Nominal Size - 2 (two) @ 42" x 18" x 63" high
Type - InterMetro, Metro 1842NC
Construction - Manufacturer's standard
Reference - Section 11408
Components - Super Erecta® Shelf, wire, 54"W x 18"D, chrome plated finish, plastic split sleeves are included in each carton, NSF
- (2) individual units comprised of the following:
 o All shelving units to include (4) shelves C/W split sleeves,
 o All shelving units to include (4) caster posts, Item -74UP
 o All shelving units to include four stem casters; 2 (two) Swivel #5MDA, and 2 (two) brake #5MDBA
Installation - Set initial shelf heights at 8", 34", 48", 63"
- Swivel casters to be on opposite corners of shelf unit
-

Item No. 105 Worktop Refrigerator

- Quantity - 1 (one)
Nominal Size - 42(h) x 60(w) x 32(d)
Preferred Type - Continental, Model SW60N
Construction - Manufacturer's standard
Components - REFRIGERATION SYSTEM
 • Performance rated refrigeration system
 • Natural, environmentally safe,
 • high efficiency R-290 refrigerant

- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self-closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- Completely enclosed, vented and removable case back
- 5" casters

MODEL FEATURES

- Field rehingeable doors
- Electronic controller with digital display & hi/low alarm
- Off-cycle defrost

Accessories

- stainless steel back
- Double overshef

Services

- 115v/60/1-ph, 2.5 amps, cord, NEMA 5-15P, standard, plug into receptacle in adjacent wall, 12" AFF

(By Others)

Item No. 106

Worktop Freezer

Quantity

- 1 (one)

Nominal Size

- 42(h) x 60(w) x 32(d)

Preferred Type

- Continental, Model SWF60N

Alternates

- Traulsen; Victory

Construction

- Manufacturer's standard

Reference

- Section 11 41 13

Components

- REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe,
- high efficiency R-290 refrigerant
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self-closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- Completely enclosed, vented and removable case back
- 5" casters

MODEL FEATURES

- Field rehingeable doors
- Electronic controller with digital display & hi/low alarm
- Off-cycle defrost

Accessories

- stainless steel back
- Double overshef

Services

- 115v/60/1-ph, 7.8 amps, cord, NEMA 5-15P, standard, plug into

(By Others) receptacle in adjacent wall, 12" AFF

Item No. 107	Spare Number
Item No. 108	Spare Number
Item No. 109	Spare Number
Item No. 110	Millwork Counter w/ sink
Quantity	- (1) assembly – By MILLWORK CONTRACTOR
Unit to contain a mix of shelves, drawers, and cabinets. A small sink built into countertop. Design and positioning of drawers and sink TBD	
Refer to millwork drawings for reference.	

Item No. 111	Spare Number
Item No. 112	Three compartment sink
Quantity	- (1) One
Nominal Size	- 94w x 30(d)
Preferred Type	- Eagle Group, FN2054-3-18-14/3
Alternates	- Select Stainless; Custom Fab.
Construction	- Preferred manufacturer's standard, unless an Approved Alternate is selected
Components	- Utility Sink, three compartment, 96-1/4"W x 27"D, 14/304 stainless steel construction, 18" wide x 21" front-to-back x 13-3/8" deep compartments, 18" drainboards on left & right, 8"H backsplash with 1" upturn, 8" OC splash mount faucet holes (provision for center mount only), 2" euro-style front edge & rolled side edges, includes 3-1/2" basket drains, galvanized legs with adjustable plastic bullet feet
Accessories	- T&S Brass – B-0152-CR-C-TEE Pre rinse faucet w/ Add -a-faucet. - support bracket for lever waste drain - Perforated bottom sink strainer - Poly-Vance cover
Services (By Others) Shop Drawing	- 1/2" HW and 1/2" CW supply 18" AFF - route to faucet - 1 1/2" drain; route to floor sink – air gapped - Provide Fabricator Shop Drawing for review

EXECUTION

2.3 QUALITY ASSURANCE

- A. The work of this Section shall be executed by a trade specialist with capable plant, engineering, supervisory personnel and experience in foodservice equipment supply and installation.
- B. Have on site a competent supervisor at all times during the site installation period, and for testing and demonstrations of equipment operations.
- C. All custom equipment of a similar nature (metal/wood) shall be fabricated in one shop to maintain a consistent quality and appearance, unless otherwise approved in writing by the Consultant.
- D. All equipment and components supplied from manufacturers shall be the latest model or issue and shall be new and unused in every respect.

2.4 CERTIFICATE OF APPROVAL

- A. Work and materials shall be in full accord with the latest laws, bylaws, rules, regulations and requirements of all agencies or authorities having jurisdiction including all building and health codes. Rulings and interpretations of the enforcing agencies shall be considered a part of the regulations. It is the Contractor's responsibility to satisfy all of these requirements and to produce all necessary certificates of compliance.
- B. Gas equipment shall conform to the American Gas Association.
- C. Any plumbing or drainage components for manufactured and custom equipment shall conform to the Plumbing Code except as modified by regulations and bylaws of authorities having jurisdiction.
- D. Steam equipment shall conform to provincial codes covering such equipment as well as the rules, regulations and bylaws of authorities having jurisdiction.
- E. Exhaust ventilators shall conform to the latest edition of the National Fire Protection Association (NFPA) Bulletin 96, must be UL Listed and approved, and meet the approval of the local authority having jurisdiction.
- F. Fire suppression systems shall conform to the standards of the National Fire Protection Association (NFPA) Bulletins 13, 17 or 17A as applicable, UL Standard 300, and meet the approval of the local authority having jurisdiction. Supply two copies of Certificate of Installation to Consultant and affix additional certificate to the system equipment.
- G. Conform to all laws, bylaws, rules, regulations and requirements of all authorities having jurisdiction.
- H. All work and materials must be in full accord with the terms and conditions of this bid and shall be approved by the following agencies:
 - 1. National Sanitation Foundation (N.S.F.)
 - 2. U.S. Public Health Service
 - 3. Local Health Department
 - 4. O.S.H.A.

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5. National Board of Fire Underwriters
6. Underwriters Laboratories (U.L.)
7. Factory Mutual (F.M.)
8. A.S.M.E.
9. American Gas Association (A.G.A.)
10. National Fire Protection Association (N.F.P.A.)
11. National Electrical Code (N.E.C.)

- I. Each piece of equipment shall be accompanied by a label or certificate of approval of the authority having jurisdiction.

2.5 PERMITS

- A. Obtain and pay for permits or special inspections. No extra allowances will be considered for costs incurred.

2.6 SHOP DRAWINGS

A. General Requirement

1. Submit shop drawing data in accordance with Division 1 - General Requirements and the following Articles, in the following sequence unless otherwise notified by the Consultant:
 - a. Catalog illustrations and technical data
 - b. Mechanical and Electrical roughing-in and connections
 - c. Architectural features and structural conditions
 - d. Fabricated equipment details
2. Do not proceed with any part of the work until shop drawings (catalogue illustrations, mechanical and electrical rough-ins, architectural/structural conditions and fabricated details) for that part of the work have been thoroughly reviewed by consultant and Architect
3. Submit the required number of shop drawings as required by Division 1 - General Requirements. Where no quantities are indicated, submit a minimum of one digital PDF or photocopy prints. All prints and reproducible transparencies shall be of good quality.
4. All drawings, if mailed, shall be rolled, not folded, and submitted in mailing tubes. Folded drawings will be returned without review for resubmittal. Digital copies are acceptable
5. Size of drawing sheets shall be consistent for all items; sheet sizes shall not exceed contract document drawing size. Each drawing shall clearly indicate project name, drawing scale and item number(s) illustrated.
6. Carefully examine the Drawings and specifications of all Sections for information affecting work under this Section.
7. Obtain all necessary samples (china, trays, baskets, etc.) to confirm proper sizes for openings, angle slides, dispensers, etc.
8. Drawings prepared by the Consultant depict basic equipment design intent only. It is the responsibility of the Contractor to prepare shop drawings which illustrate clearly the Contractor's understanding of the Consultant's design intent, and to describe thoroughly the methods of fabrication, materials and components being used, and to indicate any special procedures proposed in the process of assembly, delivery and installation.
9. Under no circumstances are the Consultant's design drawings to be reproduced, manually or by computer methods for use as the Contractor's shop drawings. Consultant produced drawings or the project are considered "for reference only"

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10. Identify and explain any variation in the shop drawings which do not adhere to the specifications or details. Advise the Consultant in writing of any conditions that may limit or adversely affect the design intent.
11. Review of shop drawing data is a general procedure only. It is not intended to serve as a final approval and does not relieve the Contractor or Subcontractor of the responsibility for errors in dimensions, quantity, material or interfacing as required to complete the intent of the design documents.
12. All shop drawings must be checked and signed by a senior member of the firm qualified to evaluate the function and construction necessary.
13. The Consultant will review the initial shop drawing data once only, and a requested resubmittal once only. If further review is required due to inadequate information provided by the Contractor, the Consultant's time/cost will be charged to the Contractor.
14. In the event that a Contractor provides shop drawing data deemed unacceptable after review by the Consultant, or if the Consultant is requested by the Owner to prepare shop drawing data due to default or negligence on the part of the Contractor, the Consultant's time/cost will be charged to the Contractor.
15. After the drawings and catalogue cuts have been reviewed, provide the number of sets required by the Consultant or General Contractor/Construction Manager for distribution. Do not proceed with equipment orders or fabrication until data/drawings have been reviewed by the Consultant and returned without request for resubmittal.
16. The Consultant reserves the right to reject any submissions that do not comply with the standards noted herein

B. Equipment Catalog Cuts and Illustrations

1. Submit two (2) sets of manufacturers' catalog illustrations/data sheets for all items of equipment to be purchased by the Contractor. Sheets are to be bound in book form or digital format (PDF) for review by the Consultant. One reviewed book will be returned for reproduction of as many copies as directed by the Consultant. All books or PDF documents should contain a cover page indicating the name of the project and the name of the Contractor. Catalogue sheets are to be in numerical order, and preceded by a cover sheet containing the following information: Item Number, Item Description, Manufacturer's Name, Model Number, Quantity, Components and/or Accessories, Finish, Miscellaneous, Electrical and Mechanical Services.
2. Submit shop drawings prepared by Manufacturers of: Prefabricated Walk-in Refrigerators complete with wiring diagrams; Exhaust Hoods and Control Panels complete with wiring and plumbing diagrams; Fire Suppression Systems schematics and wiring diagrams; Conveyor Systems. Where remote refrigeration systems are utilized, submit rough-in drawings to indicate locations of all floor, wall and roof sleeves for refrigeration lines.
3. The Consultant will not be responsible to identify or provide any information not provided as indicated in Article. This however, does not relieve this Contractor from providing all equipment as specified, or responsibility for coordination with shop drawings, whether previously reviewed or not.

C. Mechanical and Electrical "Roughing-ins"/Connection Point

1. Examine the Drawings for the composition of walls, floors and ceilings to determine the preferred location of service lines. Indicate rough-in stub outs through walls wherever possible, rather than floors.
2. Verify the power and location requirements for any piece of equipment that is being supplied by the Owner or an appointed Vendor, or is existing and being reused. Incorporate this information into the shop drawings and the roughing-in information.
3. Submit separate dimensioned mechanical and electrical roughing-in/connection point drawings at a scale of $\frac{1}{4}'' = 1'-0''$ to show exact size and location of floor, wall and ceiling

connection points and/or outlets for plumbing, steam, gas, electrical power and ventilation requirements. All dimensions to connection points should be taken from finished surfaces. Indicate all equipment loads and include all electrical and mechanical components to be installed and/or supplied by electrical or mechanical trades as indicated by Article of this Section for each item of equipment supplied.

4. Indicate all components being supplied under this Section which require interconnection by Mechanical or Electrical Trades.
5. Submit wiring and plumbing diagrams, in conjunction with roughing-in drawings, for each piece of equipment that requires specific internal or external Mechanical and/or Electrical connection.
6. Where connection points and/or rough-in work has already occurred on-site, it is the responsibility of the Contractor to check and verify these locations and advise the Consultant of any discrepancies or conflicting data. If this work is incomplete with respect to rough-in information, it is the responsibility of the Contractor to provide additional documentation as required.

D. Architectural and Structural Conditions

1. Prepare shop drawings at a scale of $\frac{1}{4}'' = 1'-0''$ to show exact size and location of architectural and structural features of floors, walls, ceilings and roofs which are directly related to Foodservice Equipment, such as concrete curbs and base pads, depressions in floors, wall penetrations and sleeves, openings in walls for control panels, bulkheads above equipment, support for wall or ceiling hung equipment, roof curbs and penetrations, and any significant weight factors.

E. Fabricated Items

1. Prepare dimensioned shop drawings, with plans and elevations not less than a scale of $\frac{1}{2}'' = 1'-0''$, and details and sections not less than $1'' = 1'-0''$, to clearly illustrate construction. Axonometric drawings will be accepted only as a supplement to plan, elevation and detail drawings. Cross reference components on shop drawings to Contract Documents indicating location, number required, and name and item number of unit.
2. All shop drawings should indicate materials, exact sizes, description of anchorage, joint details, reinforcements, assembly methods, relationship to adjoining equipment and/or building components, gauges of stainless steel used for construction, the manufacturer and model number of all hardware components including; door hinges, door catches, locks, drawer slides, sliding door track, door handles/pulls, sink drains, faucets, casters, bumpers, adjustable feet, and cutting boards. Failure to include this information on the drawings does not relieve the Contractor from supplying the components and materials as specified.
3. Ensure that all component parts and assemblies of each piece of equipment will support the loads anticipated without deflection detrimental to function, safety or appearance.

2.7 SAMPLES

- A. If requested by the Consultant, submit in accordance with Division 1, a sample of any component or fabrication method, material or finish, for review and approval before proceeding with that aspect of the Work. Where necessary, request a shop inspection of an assembly which cannot be submitted for approval.

2.8 SITE DIMENSIONS

- A. All dimensions shown on the Drawings or listed in this Section of the Specification are to be considered nominal and for guidance only. It is the responsibility of the Contractor to check dimensions on the site and to coordinate any adjustments which may be necessary for the proper fabrication, set-in-place and purchase of foodservice equipment.
- B. If significant variances are apparent (in the opinion of the Foodservice Equipment Contractor) which may require changes affecting the intent or conditions of Contract, immediately notify the Consultant and do not proceed with that aspect of the Work until the matter has been resolved.
- C. Where site dimensions cannot be made without delaying the Work establish, in consultation with the General Contractor and/or Consultant, required dimensions and proceed with fabricating equipment without site dimensions. Coordinate with General Contractor to ensure actual dimensions correspond to established dimensions.
- D. Fabricate equipment in sections that will allow easy access into the building through designated openings, passages and/or elevators, and to the final location within the foodservice area. Any necessary alterations or damage to the building or equipment caused by equipment delivery or installation will be the responsibility of the Foodservice Equipment Contractor. Allow for any necessity of removing and replacing doors, windows or walls if required. Any equipment which cannot be moved vertically using the building's elevating devices shall be hoisted by crane or otherwise handled with apparatus as required. All special handling equipment charges shall be paid by the Foodservice Equipment Contractor.
- E. Remove and correct, at the Contractor's expense, items installed and fitted without consideration of exact job dimensions or conditions to the satisfaction of the Owner and Consultant.

2.9 LABELS

- A. Identify all switches, controls, valves, circuits and characteristics of the equipment to the satisfaction of the Consultant, with engraved colored lamicoid name plates. Letters to be a contrasting color, ¼" high minimum.
- B. Identify each dispenser with the type of product it is designed to dispense, with similar methods used for equipment identification.
- C. The Contractor shall not apply any other labels, including Contractors name identification plates, to any piece of equipment without written approval from the Owner or the Consultant.

2.10 COORDINATION AND COOPERATION

- A. The Contractor is responsible to coordinate all phases of the work with the various other contractors involved, in a professional and amicable manner, to ensure a complete understanding of responsibilities, to schedule installation phases, and to avoid delays, interruptions and disagreements.
- B. The Contractor shall supervise the work using best skill and attention. During the entire installation period, the Contractor shall provide a competent superintendent for such directions regarding connection, installation and coordination of the work. The Owner or Consultant shall be sole judges as to the competence or said supervisor.

- C. Supply to the applicable trades, in sufficient time, any information or items, components or equipment which require building in or which may overlap or impede the work of others.
- D. Provide all necessary information within adequate time and in proper sequence regarding the exact location of openings, chases, attachments or other fittings required for foodservice equipment.

2.11 DELIVERY OF EQUIPMENT

- A. Coordinate deliveries of equipment in conjunction with construction activity and progress at the site, and as directed by the General Contractor, Architect or Consultant.
- B. The Contractor shall obtain or hold equipment ready for delivery in accordance with an agreed schedule which will permit completion of the Work at the specified date. Any disagreements with this schedule should be brought immediately to the attention of the Consultant.
- C. Deliver foodservice equipment as factory-assembled units with protective crating and covering to the maximum extent possible.
- D. Provide sufficient labor forces to unload delivery trucks and transfer all equipment to the foodservice area or other on site location as directed by the General Contractor.
- E. Ensure adequate security for all loose or mobile equipment delivered to the site. Maintain this security until the foodservice areas have been turned over to the Owner. Obtain written confirmation of any equipment/components turned over to other contractors or the Owner.
- F. Clearly identify all items by item number and area of use prior to delivery to the site.
- G. Carefully inspect the installed work of all other Contractors prior to installation of the work of this Section. Ensure work is complete to the point where the installation can properly commence. Commencement of the work implies acceptance of others work. Notify Consultant of any apparent deficiencies or damages in others work in the area of installation.
- H. Unpack, assemble and set in place all equipment in the designated position, ready for final connection of electrical or mechanical services.

2.12 PROTECTION AND CLEANING

- A. Protect all equipment against damages until a formal inspection is conducted and a Deficiency Report is issued by the Consultant.
- B. Protect stainless steel equipment with colored masking material to be applied to exposed flat, horizontal and vertical surfaces. Remove all protective coating just prior to final cleaning, testing and acceptance. Any protective coatings which will be obstructed by adjacent equipment or building conditions must be removed prior to installation.
- C. Protect all existing work and/or work of other trades from damage resulting from work of this trade. Repair all damaged work at no cost to the Owner, to the satisfaction of the Consultant. Request an inspection of existing work of other trades if damages are apparent before the installation of Foodservice Equipment.

- D. Remove all markings of pencil, ink, or magic marker on all exposed surfaces, including interiors of cabinets.
- E. Provide final cleaning of all equipment, both inside and out. Wipe all surfaces clean with a damp cloth or sponge to remove all debris, dust, grease, etc. Use a mild detergent if necessary. Final sanitizing of the equipment for operational use shall be the responsibility of the Owner.
- F. Schedule final cleaning just prior to turning equipment over to the Owner. Coordinate cleaning with the General Contractor to avoid trade work after cleaning is complete. All equipment must be turned over in a clean condition regardless of previous cleaning attempts.
- G. Test and adjust all equipment prior to demonstrations and inspection by the Consultant. If necessary, relamp equipment with integral lighting. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
- H. Maintain a clean area, free of all debris, dirt and excess material which may result from the work of this Contract. Remove and dispose of all debris, packing material, etc. promptly from the site.

2.13 INSTRUCTIONS OF OPERATION

- A. After completion of installation, cleaning, testing and final inspection, instruct the Owner or his authorized personnel in the correct operation and maintenance of the equipment, including procedures and schedules related to startup, shutdown, trouble-shooting, servicing, and preventative maintenance.
- B. Confirm, prior to commencement of demonstrations, that all equipment to be demonstrated has mechanical and electrical services connected and that each item is fully operational.
- C. A detailed demonstration and start-up shall be made of each piece of equipment requested by the Owner or Consultant, and such demonstrations shall be carried out by a competent, factory trained, representative of the equipment manufacturer.
- D. Demonstrations shall be conducted in two stages; one for operational personnel, and the second for maintenance personnel. Review and reference data in the Operation/Maintenance Manuals throughout the demonstration.
- E. Correct deficiencies and make adjustments to items which are not functioning properly at the time of demonstration.
- F. Coordinate the schedule for equipment demonstrations with the Owner's representatives, with adequate time being allowed for each demonstration.
- G. The Contractor shall return to the job site within 30 days after official notice from the Owner's Representative of the commencement of operations for final adjustment and calibration of equipment.

2.14 OPERATION / MAINTENANCE MANUALS

- A. Supply to the Consultant, upon substantial completion, three (3) sets of manuals, in accordance with the requirements of Division 1, bound and labeled, incorporating operating and maintenance instructions, including spare parts lists, start-up and shut-down procedures, preventative maintenance requirements, wiring, piping and refrigeration schematic diagrams, and optional accessories for all items specified. Each item document must be numbered in accordance with the Drawings, arranged in numerical sequence and identified with model and serial number. This manual should be produced and provided separately from those which include other components of the building and should relate only to Foodservice Equipment.
- B. Supply to the Consultant, prior to substantial completion, a list of local service agencies authorized by each manufacturer to service all of the foodservice equipment provided on this project. The list should include the name or names of the person(s) to contact, the firm or firms they represent, their complete address, telephone number, and facsimile number where these individuals may be reached during both business and non-business hours. For manufacturers who do not have a local servicing agency, list person(s) or department(s) to contact at the manufacturer's factory.

2.15 GUARANTEE

- A. All equipment shall be guaranteed for a minimum of one year against defects in material, manufacture, assembly and installation.
- B. Further to the requirements of General Conditions, those items or components which have an inherent guarantee period beyond the required minimum of one year shall be sustained to the maximum time provided by the manufacturer.
- C. If defects become apparent during the guarantee period they shall be made good by the supplier or his authorized representative at no cost to the Owner. Replace any item that cannot be satisfactorily repaired. The supplier is meant to be the manufacturer of the item, but under any circumstance it is the responsibility of the Contractor to maintain the obligation of Guarantee whether or not the supplier provides this service.
- D. The Guarantee shall be subject to review where a defect or malfunction may be due to misuse or neglect by the Owner or his representative.
- E. The guarantee period shall commence upon acceptance of the equipment by the Owner, or such date as may be mutually agreed upon between Owner and Contractor after substantial completion of the work. Any delay that extends the time between installation and acceptance must be covered by coordination between Foodservice Equipment Contractor, Manufacturer's Representatives and Manufacturer. Inform all parties of the date the guarantee begins.
- F. Provide a document at the front of each Maintenance Manual detailing the conditions of the Guarantee, commencement date, instructions to the Owner indicating how and who to contact for a guarantee claim (including 24 hr. emergency service). As part of the Maintenance Manual, submit a list of local authorized service agencies for all manufactured equipment, with address and telephone numbers, for Owner's use following the Guarantee Period.

END OF SECTION 114000