

MONROE COUNTY

MONROE COUNTY BOARD OF COMMISSIONERS

INVITATION TO BID

FOR

THE PURCHASE OF KITCHEN AND LAUNDRY EQUIPMENT

FOR THE

MONROE COUNTY JUSTICE CENTER

BID NUMBER – CGD1046-08-17

**Monroe County Department of Finance
103 College Street South Ste 9
Madisonville, Tennessee 37354
(423) 442-9383**

Monroe County Board of Commissioners
Madisonville, Tennessee 37354
(423) 442-9383

Bid Prepared By:

Invitation to Bid Number:

Monroe County Finance Department

CGD1046-08-17

AUGUST 24, 2017

Sealed bids, subject to the specifications and conditions contained herein and attached hereto, will be received in the Finance Department, J.P. Kennedy Building, until, but no later than **10:00 A.M. (EST.)** local time prevailing, **August 24, 2017**, and then publicly opened and read for the Purchase of Kitchen and Laundry Equipment for the Monroe County Justice Center, as authorized by the Monroe County Board of Commissioners.

No bid can be withdrawn after the scheduled closing time for receipt of bids for sixty (60) calendar days.

To be considered, your bid must be submitted on the copy of this Invitation to Bid. Bidders shall sign this form in the space provided and submit bid document to Monroe County Department of Finance, 103 College Street South Ste. 9, Madisonville, TN 37354. Bids shall be returned in the enclosed bid envelope, properly completed and sealed. Bids will not be accepted via fax machine or e-mail.

Time is of the essence and bids received after the announced time and date for submittal, whether by mail or otherwise, will be rejected. The date and time stamp in the Finance Department shall determine the time of receipt. Bidders are responsible for ensuring that the Finance Department personnel stamp their bids before the deadline indicated. Late bids received will be so noted in the bid file in order that the vendor's name will not be removed from any future bid/vendor list.

If you desire not to quote on the Invitation, please forward your acknowledgment of NO BID. Return of the "Terms and Signature Sheet" with authorized signature and indication of NO BID is appropriate. Failure to comply may cause for removal of your company's name from the bid list for subject commodity.

It is the policy of Monroe County, Tennessee to ensure compliance with Title VI of the Civil Rights Act of 1964; 49 CFR, Part 21. No person shall be excluded from participation in or be denied the benefits of, or be subjected to discrimination under any program or activity receiving federal financial assistance on the grounds of race, color, sex, disability, or national origin.

1. Award

The County reserves the right to reject any or all Bids/Proposals, including without limitation, nonconforming, nonresponsive, unbalanced, or conditional Bids/Proposals. The County further reserves the right to reject the Bid/Proposal of any Bidder/Proposer whom it finds, after reasonable inquiry and evaluation, to not be responsible. The County may also reject the Bid/Proposal of any Bidder/Proposer if the County believes that it would not be in the best interest of the Project to make an award to the Bidder/Proposer. The County also reserves the right to waive all informalities not involving price, time, or changes in the Work and to negotiate contract terms with the Successful Bidder/Proposer. More than one Bid/Proposal for the same work from an individual or entity under the same or different names will not be considered. Reasonable grounds for believing that any Bidder/Proposer has an interest in more than one Bid/Proposal for the Work may be cause for disqualification of the Bidder/Proposer and the rejections of all Bids/Proposals in which that Bidder/Proposer has an interest. If the Contract is to be awarded, the County will award the Contract to the Bidder/Proposer whose Bid/Proposal is the best interest of the Project. Disputes arising from the award of the Bid/Proposal must be submitted in writing to the Monroe County Purchasing Agent and received no later than three (3) calendar days from contract award date. In the event no funds are appropriated by the County for the goods and services specified or insufficient funds exist for future orders, the County is under no obligation to make a contract award, contract renewal, or purchase.

2. Preparation of Bids/Proposals

- (A) Bidder/Proposers are expected to examine all Bid/Proposal documents. Failure to do so will be at the Bidder/Proposer's risk.
- (B) Each Bidder/Proposer shall furnish all information required by the Request. The Bidder/Proposer shall sign the Bid/Proposal documents; erasures or other changes shall be initialed by the person signing the offer.
- (C) Unit price shall include freight unless otherwise specified in the request. In case of discrepancy between any unit price and an extended price, the unit price shall govern.
- (D) Bidder/Proposers must state a definite time for delivery of supplies or for performance of services unless otherwise specified in the invitation.
- (E) Delivery time, when stated as a number of days, will include Saturdays, Sundays, and holidays.

3. Availability of Requested Items

Bidder/Proposers must accept responsibility for verifying availability of specified items prior to submission of Bid/Proposal. Bidder/Proposer shall notify the County no less than 96 hours prior to the Bid/Proposal deadline per Tennessee Code Annotated (T.C.A.) § 12-4-126 if specified items are discontinued, replaced, or will not be available for an extended period of time.

4. Restrictive or Ambiguous Specifications

It is the responsibility of the prospective Bidder/Proposer to notify Monroe County Purchasing if there is a question as to the specifications or bid/proposal procedures being formulated in a manner that would unnecessarily restrict competition. Any such question must be received no less than 96 hours prior to the Bid/Proposal deadline per T.C.A. § 12-4-126. These requirements also apply to specifications or procedures that are in error or ambiguous.

5. Delivery

Delivery will be f.o.b. destination unless otherwise specified in the Bid/Proposal document. This will apply to regular and normal stock items and special items which must be ordered direct from manufacturer.

6. Federal Tax and State Sales Tax

Purchases by the County are not subject to any state sales or federal excise taxes. Exemption certificates shall be furnished by the County upon the Contractor's request.

7. Addenda

No modifications to the Bid/Proposal shall be binding upon the County unless made in writing by an authorized representative of the Monroe County Purchasing Department. Bid/Proposal addenda, if issued, are posted on the County's website: www.monroetn.com. Prior to submitting a Bid/Proposal, it is the responsibility of the Bidder/Proposer to ascertain that they have received all addenda issued and bid/propose accordingly. No addenda will be issued later than 48 hours prior to Bid/Proposal deadline per T.C.A. § 12-4-126.

8. Submission of Bids/Proposals

- (A) Bid/Proposal shall be enclosed in a sealed envelope and addressed to the Monroe County Purchasing Department, 103 South College Street, Madisonville, TN 37354. The name and address of the Bidder/Proposer shall be identified on the face of the envelope along with the Bid/Proposal number and title. Bids/Proposals for construction projects exceeding \$25,000.00 must include the required contractor license information on the face of the envelope per T.C.A. § 62-6-119.
- (B) The County does not accept Bids/Proposals by facsimile or any electronic transmission. See Clause 9 under Terms and Conditions of the request for Bid/Proposal regarding Bid/Proposal modifications or withdrawal.
- (C) Samples of items, when required, must be submitted within five (5) calendar days and at no expense to the County unless otherwise specified by the County. If not consumed by testing, samples will be returned at Bidder/Proposer's request and expense unless otherwise specified in the Invitation.

- 9. Modification or Withdrawal of Bids/Proposals**
Bids/Proposals may be modified or withdrawn by signed written notice to Monroe County Purchasing or in person by an authorized Bidder/Proposer representative provided the modification or withdrawal is received prior to the Bid/Proposal deadline. A Bidder/Proposer representative making a modification in person shall have proper identification and shall initial the change. The Bidder/Proposer representative shall sign a receipt for the withdrawal of a Bid/Proposal. A telegraphic notice with an authorized signature would be acceptable for Bid/Proposal modification or withdrawal. It is the Bidder/Proposer's responsibility to confirm receipt of the modification or withdrawal. The telegraphic communications shall not reveal the Bid/Proposal price but shall provide the addition, subtraction or other modifications so that the final prices or terms will not be known by the County until the sealed bid is opened.
- 10. Late Bids/Proposals**
It is the responsibility of the Bidder/Proposer to deliver their Bid/Proposal or modification on or before the deadline date and time. The time of record will be the date/time stamp of the Monroe County Finance Department. Late bids/proposals will not be considered or returned.
- 11. Qualifications of Bidder/Proposers**
In evaluating Bid/Proposal, the County will consider whether or not the Bid/Proposal complies with the prescribed requirements, and such alternates, unit prices and other data, as may be requested in the Bid/Proposal form or prior to the Notice of Award. The County will consider the qualifications of Bidder/Proposer and may consider the qualifications and experience of Subcontractors, Supplies, and other individuals or entities proposed for those portions of the work which the identity of Subcontractors, Suppliers, and other individuals or entities must be submitted. The County may conduct such investigations as the County deems necessary to establish the responsibility, qualifications, and financial ability of Bidder/Proposers, proposed Subcontractors, Suppliers, individuals, or entities proposed for those portions of the Work in accordance with the Contract Documents. The County may make such investigations as are deemed necessary to determine the ability of the Bidder/Proposer to perform the work and the Bidder/Proposer shall furnish all such information and data for this purpose as the County may request. The County reserves the right to reject any Bid/Proposal if the evidence submitted by the investigation of such Bidder/Proposer fails to satisfy the County that such Bidder/Proposer is properly qualified to carry out the obligations of the contract and to complete the work contemplated therein.
- 12. Subcontracts**
The Bidder/Proposer is specifically advised that any person, firm, or other party to whom it is proposed to award a subcontract under this contract must be acceptable to and approved by the County.
- 13. Non-Collusion**
The requirements of State and Federal Antitrust Law, as well as the terms and conditions of the Bid/Proposal, require that all decisions made as to matters concerning this Bid/Proposal be made on an individual firm basis. By signing this Bid/Proposal, the Bidder/Proposer certifies that no company employees, agents, or representatives colluded in any respect with any other person or firm as to the terms and conditions of the company's Bid/Proposal. Any concerted activity with respect to this Bid/Proposal will be reported to the Antitrust Division of the Office of Attorney General, State of Tennessee.
- 14. Compliance with Applicable Laws**
The Bidder/Proposer shall comply with all laws relating to the manufacture, sale and purchases of items or services by County Governments insofar as they pertain to the purchase made under this contract.
- 15. Bid/Proposal Acceptance**
Bid/Proposal prices quoted shall be subject to acceptance by the County for a period of sixty (60) calendar days from the Bid/Proposal deadline, unless Bidder/Proposer indicates otherwise in their Bid/Proposal. If awarded the Bid/Proposal within the time frame specified, Bidder/Proposer agrees to furnish all services described or specified
- 16. Acceptance of Bid/Proposal Content**
The successful contractor's bid/proposal content shall become a contractual obligation if procurement action ensues. Failure of the successful Bidder/Proposer to accept these obligations in a contractual agreement may result in cancellation of the award.
- 17. Notification to County**
If no Bid/Proposal is to be submitted in response to this Bid/Proposal, it is not necessary to return the request; however, notice should be given to the County if the recipient wishes to remain on the County's Bidder/Proposer list for future solicitations.
- 18. Standard Contract**
The County reserves the right to incorporate standard county contract provisions into any contract negotiated as a result of any Bids/Proposals submitted in response to the Request for Bid/Proposal.
- 19. News Releases**
News releases pertaining to this procurement or any part of the Bid/Proposal shall not be made without the written approval of the County Purchasing Director.

Terms and Conditions of Purchase

1. Definitions

- A. The "County" is Monroe County, Tennessee, and includes its designated representatives.
- B. The "Contractor" is those mentioned as such "contractor, seller, vendor, supplier", in the contract and includes their designated representatives.
- C. The "Specifications" include instructions to vendors, the terms and conditions of purchase, the definitions and the technical specifications of the work.
- D. A "Subcontractor" is a person, firm or corporation having a contract with the Contractor to furnish labor and materials or both, or who perform services of the project.
- E. "Calendar Days" are consecutive days, as occurring on a calendar without regard to the day of the week, month, year, or holidays.
- F. The National Institute of Governmental Purchasing (NIGP) Online Directory of Procurement Terms, at www.nigp.org, will govern on questions as to any other definition in this contract.

2. Contract Terms

Upon award, the performance of the contract shall be covered solely by the terms and conditions set forth herein. Authorization to furnish goods/services will be made via purchase order, or blanket order as appropriate, signed by the County Purchasing Agent and Finance Director or other designated personnel. Any language contained on any invoice, shipping order, bill of lading or other document furnished by the seller at any time and the acceptance by the County of any goods/services to be furnished hereunder accompanied by any such document shall not be construed as an acceptance by the County of any terms or conditions contained in such document which are inconsistent with the terms and conditions set forth in this Invitation. Any different or additional terms contained in the seller's acceptance are hereby objected to.

3. Contract Modification

The contract expresses the complete agreement of the parties. Any changes hereto must be in writing and signed by the County Purchasing Agent. No other individual is authorized to modify the contract in any manner.

4. Delivery Requirement

To insure adequate service level to the people, the County requires that all goods or services ordered will be delivered when specified. Time is, therefore, the essence of this contract. If deliveries are not made or services performed at the time agreed upon, the County reserves the right to cancel and purchase elsewhere and hold seller accountable therefore.

5. Transportation Charges

When terms of delivery or conditions of this order are f.o.b. destination, all transportation charges shall be paid by the seller.

6. Packaging

The County will not be liable for any charges for packaging, crating, carting, drayage, or storage in excess of the purchase price of this order unless stated otherwise herein.

7. Quantities

The County assumes no obligation for articles or materials shipped in excess of the quantity ordered hereunder. Any unauthorized quantity is subject to the County's rejection and return at seller's expense.

8. Indemnification and Insurance

If any work covered by this contract is to be done on the County's premises, Contractor agrees to carry liability and Worker's Compensation insurance satisfactory to the County and to indemnify the County against all liability, loss and damage arising out of any injuries to persons and property caused by the Contractor, his employees or agents. The Contractor will furnish written evidence of such insurance coverage if requested.

9. Inspection and Acceptance

The Contractor shall be responsible for all material or service until they are delivered and accepted. No material or service received by the County pursuant to this contract shall be deemed accepted until the County has had reasonable opportunity to inspect said material or service. All material discovered to be defective or does not conform to any warranty of the seller herein, upon initial inspection or at any later time if the effects contained in the material were not reasonably ascertainable upon inspection, may be returned at the seller's expense for full credit or replacement. No goods returned as defective will be replaced without buyer's written authorization. Such return shall in no way affect the County's discount privileges or exclude any other legal, equitable or contractual remedies the County may have therefore. Performance of services shall be completed to the County's satisfaction.

10. Warranty

The seller expressly warrants that all goods and work covered by this contract will conform to each and every specification, drawing, sample or other description which is furnished to or is adopted by the County and that they will be fit and sufficient for the purpose intended, merchantable, of good material and workmanship, and free from defect. Such warranty shall survive delivery and shall not be deemed waived either by reason of the County's acceptance of said goods or work or by payments for them.

11. Invoices

Invoices shall be submitted to address as noted on Purchase Order. Invoices shall contain the following information: purchase order number, item number, contract description of supplies or services, quantities, unit prices and extended totals. Delay in receiving invoices and errors in omissions on statements or invoices will be considered just cause for withholding settlement without losing privileges.

Terms and Conditions of Purchase

12. Notice and Service Thereof

Any notice to any contractor from the County relative to any part of this contract will be in writing and considered delivered and the service thereof complied when said notice is posted with said contractor or his authorized representative.

13. Acts of God

Neither party shall be liable for delays, or defaults in the performance of this contract due to Acts of God or the public enemy, riots, strikes, fires, explosions, accidents, governmental action of any kind or any other causes of similar character beyond their control and without their fault or negligence.

14. Patents

The seller guarantees that the articles described herein and the sale or use of them will not infringe upon any U.S. or foreign patent. The seller covenants that he will, at his own expense, defend every suit which may be brought against the County, or those selling or using the County's product (provided seller is promptly notified of such suit and all papers therein are delivered to the seller) for any alleged infringement of any patent by reason of the sale or use of such articles and seller agrees that he will pay all costs, damages and profits recovered in any such suit.

15. Bankruptcy or Insolvency

In the event of any voluntary or involuntary proceedings by or against either party in bankruptcy or insolvency, or for the appointment of a receiver, trustee or an assignee for the benefit of creditors of the property of seller, or in the event of breach of any of the terms hereof including the warranties of the seller, the County may cancel this contract or affirm the contract and hold the seller responsible for damages.

16. Public Notice – Title VI of the 1964 Civil Rights Act

"No person in the United States shall, on the ground of race, color or national origin, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any program or activity receiving federal financial assistance."

Anyone who believes that an agency or local government receiving federal financial assistance has discriminated against someone on the basis of race, color, or national origin has a right to file a complaint within 180 days of the alleged discrimination. Inquiries and charges of violations concerning Title VI should be directed to the Human Resource Director of Monroe County.

17. Non-Conflict

No employee, officer or agent of The County shall participate in the selection, or award of, or administration of a contract if a conflict of interest, real or apparent, would be involved.

18. Provisions Required by Law Deemed Inserted

Each and every provision of law and clause required by law to be inserted in this contract will be deemed to be inserted herein and the contract will be read and enforced as though it were included herein, and if through mistake or otherwise any such provision is not inserted, or is not correctly inserted, then upon application of either party the contract will forthwith be physically amended to make such assertion or correction.

19. Termination of Contract

The County reserves the right to terminate the contract at any time if any of the provisions of the contract are violated by the contractor or by any of his subcontractors, in the sole judgement and discretion of the Purchasing Agent. In the event of such termination, the Contractor shall be liable for any excess cost incurred by County. If the contract is so terminated the County may purchase, upon such terms and in such manner as the County Purchasing Agent may deem appropriate, supplies or services similar to those so terminated and the Contractor will be liable for excess cost occasioned thereby. In the event the contract is terminated by the County for due cause, the vendor may be barred from bidding on County contracts for a period of 12 months. The Contract may be cancelled without cause by either party with the giving of written notice of no less than 60 calendar days.

DOCUMENT 00312

BID FORM

MONROE COUNTY GOVERNMENT
NEW JUSTICE CENTER – KITCHEN AND LAUNDRY EQUIPMENT
MADISONVILLE, TENNESSEE

Date: August 24th, 2017
Place: 400 College Street
Madisonville, Tennessee 37854

Proposal of _____
(hereinafter called "Bidder"), of _____
doing business as _____ (county and state)
[a corporation] [a partnership] [an individual]
(STRIKE OUT INAPPLICABLE TERMS)

To: Monroe County Finance Department (hereinafter called "Owner")
103 College Street, Suite 9
Madisonville, Tennessee 37854

The Bidder, in compliance with your Advertisement for Bids for the supplying of the New Monroe County Justice Center – Kitchen and Laundry Equipment for the project, having examined the drawings and specifications with related documents of the proposed equipment, and being familiar with all of the conditions surrounding the construction of the proposed project (including the availability of materials and labor), hereby proposes to furnish all labor, materials, and supplies to install the equipment as requested in plans and specifications for the project in accordance with the contract documents within the time set forth therein and at the price stated below. This price is to cover all expenses incurred in performing the work required under the bidding instruments, of which this proposal is a part.

The undersigned Bidder does hereby declare and stipulate that this proposal is made in good faith, without collusion or connection with any other person or persons bidding for the same work, and that it is made in pursuance of and subject to all the terms and conditions of the construction contract, the detailed specifications, and the drawings pertaining to the work to be done, all of which have been examined by the undersigned.

The Bidder hereby agrees to commence work on the contract immediately and provide shop drawings for review by Monroe County Government, within a 2-week period from the date of bid acceptance notification.

EQUIPMENT SUPPLIER: _____

The Bidder acknowledges receipt of the following addenda:

No. _____	Dated _____	No. _____	Dated _____
No. _____	Dated _____	No. _____	Dated _____
No. _____	Dated _____	No. _____	Dated _____

LUMP SUM BID

The Bidder agrees to furnish all, labor, materials, for the delivery and installation of the proposed equipment, and incidentals necessary for the testing, training, and placing into operation of the equipment for the **New Monroe County Justice Center – KITCHEN AND LAUNDRY EQUIPMENT**, all in accordance with the drawings and specifications, the lump sum amount below is for providing both the kitchen and laundry equipment for the,

lump sum amount of _____

Dollars (\$ _____).
(Amount shall be shown in both words and figures. In case of discrepancy, the amount shown in words will govern.)

Kitchen Equipment Price Only:

Dollars (\$ _____).
(Amount shall be shown in both words and figures. In case of discrepancy, the amount shown in words will govern.)

Laundry Equipment Price Only:

Dollars (\$ _____).
(Amount shall be shown in both words and figures. In case of discrepancy, the amount shown in words will govern.)

The above prices shall include all labor, equipment, installation, owner training, overhead, profit, insurance, etc., to cover the finished work of the services called for.

The Bidder understands that the Owner reserves the right to reject any or all bids and to waive any informalities in the bidding.

The Bidder agrees that this bid shall be good and may not be withdrawn for a period of sixty (60) calendar days after the scheduled closing time for receiving bids.

Upon receipt of written notice of the acceptance of this bid, the Bidder will execute the formal contract attached within fourteen (14) days and deliver a surety bond.

The bid security attached in the sum of;

Dollars (\$ _____)

is to become the property of the Owner in the event the contract and bond are not executed within the time set forth for the delay and additional expense to the Owner caused thereby.

Payment for work performed will be in accordance with the lump sum or kitchen equipment only or the laundry equipment only amounts.

Changes required to accommodate equipment as bid, whether specified or offered as equal, have been reflected in bid prices and shall not be subject to adjustment.

Respectfully submitted, _____

(SEAL - if bid is by a Corporation) _____

By: _____ (signed)

_____ (type or print name)

Title: _____

Business Address _____

Telephone No. _____

Fax No. _____

Contractor's License No. _____

END OF DOCUMENT

SECTION 11 40 00 FOOD SERVICE EQUIPMENT

PART 1 – GENERAL

1.01 SCOPE

- A. Provide all labor, materials, equipment and services to furnish and install the kitchen and laundry equipment.

1.02 RELATED REQUIREMENTS

- A. Range hood; roof mounted exhaust/make-up or unit, and Range Hood Fire Extinguisher System: Division 1.
- B. Dishwasher exhaust canopy roof-mounted and hook-up to equipment: Division 1.
- C. Mechanical supply and hook-up to equipment: Division 1.
- D. Electrical supply and hook-up to equipment: Division 1.

1.03 SUBMITTALS

- A. Make submittals in accordance with Division 1.
- B. Submit minimum 3/4" scale shop drawings (minimum 1-1/2" scale sections) of custom fabricated items showing construction methods, type and gauge of metal, hardware and fittings with plan, front elevation and a minimum of one cross-section. Show complicated parts of typical item in a cut-away perspective.
- C. Submit rough-in drawings for manufactured kitchen equipment showing dimensioned locations, size and heights.
- D. Submit the manufacturer's product data for manufactured equipment showing service connections, characteristic and wiring diagrams for control systems.

1.04 STANDARDS

- A. Perform work and provide materials in accordance with the following jurisdictions but not limited to:
 - 1. U.S. Public Health Services
 - 2. National Sanitation Foundation – seals affixed
 - 3. National Board of Fire Underwriters
 - 4. Local of State Ordinances
 - 5. State Accident Commission's Safety Order
 - 6. State Fire Marshal
 - 7. A.D.A. Regulations
 - 8. U.L. Listings

1.05 OPERATION AND MAINTENANCE DATA

- A. At completion of the work, provide a qualified and trained manufacturer's representative to demonstrate the operation of each item of equipment and instruct the Owner in the operation procedure and maintenance.

1.06 DELIVERY, STORAGE, AND HANDLING

- A. Finished components and assemblies will be wrapped and crated at the factory in a manner to prevent damage or marring of assemblies, or surfaces during shipping and handling.
- B. Materials will be delivered to the site, unloaded and stored. Lay flat sections and panels flat and blocked clear of the floor in a manner to prevent warping or sagging.
- C. Coordinate size of access and route to place of installation.

1.07 ENVIRONMENTAL REQUIREMENTS

- A. Before moving equipment in, ensure that the surrounding finishes (floor, walls, ceilings and painting) are completed.
- B. Kitchen shall be clean of dust and debris from construction work.

- C. Maintain room temperature of at least 65 degrees Fahrenheit for 72 hours before equipment installation begins.
 - D. Temperatures to remain at 72 continuously during and after installation.
- 1.08 POWER CHARACTERISTICS
- A. As indicated on drawings or schedules.
- 1.09 WARRANTY
- A. Provide written warranties in the same name of the Owner in accordance with Division 1
 - B. Repair or replace, at no cost to the Owner.
 - C. Include free service calls within 24 hours of notification of problem during warranty period.
 - D. Warranty to cover walk-in refrigerators and all refrigeration compressor units for a period of five (5) years after the date of substantial completion.

PART 2 – PRODUCTS

- 2.01 EQUIPMENT MANUFACTURERS
- A. Manufacturers shall be as specified in this section.
 - B. The primary item shall be the first equipment manufacturer listed on each Item specified. Mechanical, electrical or physical attributes on this job are designed around the primary item.
 - C. The Food Service Equipment Contractor / Equipment Supplier (FSEC) shall be completely responsible for alternates used in lieu of the primary specified items.
 - D. Substitution/Alternate Requirements:
 - 1. Request for alternates or substitutions must be in writing with proper documentation submitted no later than ten (10) days prior to the bid submittal date.
 - 2. All change requests must be reviewed and approved by the owner in writing. The owner's decision will be final.
 - 3. Items of the same size, function, and performance will be considered in accordance with Division 1.
 - 4. Any additional cost incurred due to alternates being inserted into this project in lieu of the primary will be the responsibility of the FSEC.
 - 5. The FSEC shall communicate in writing to all parties affected any physical, electrical or mechanical alterations required when substituting.
 - 6. The FSEC shall be responsible for field verification that any alterations required are made prior to the installation of any alternate piece of equipment.
- 2.02 CUSTOM ITEM FABRICATION SAMPLE REQUIRED
- A. A Custom Fabricated Sample is required by the successful bidder/Food Service Equipment Contractor (FSEC) and shall be provided as described below.
 - B. This sample will be reviewed by the owner and architect for quality approval. This sample, if approved, will be compared to the custom fabricated items delivered to the job site. If the quality on site is not equal to the sample, the owner reserves the right to reject the product at no cost to him.
 - C. If the food service equipment contractor uses more than one source, they must provide a sample from each vendor.
 - D. Manufacturer/Vendor may request to borrow an existing sample from the consultant for reference.
 - E. Sample may be excused if vendor has been previously submitted an approved sample and no additional samples are needed by consultant, owner, or architect.
 - F. Upon completion of this project the manufacturer's representative may retrieve the sample for future use.
 - G. The sample shall be provided as follows:
 - 1. It shall be meet all Custom Item Fabrication requirements.

2. It shall consist of one table end with leg set assembly.
3. It shall be 12" left to right by 18" front to back.
4. Shall consist of 14-gauge stainless steel top, nosing, and back splash.
5. Stainless Steel shall be ASTM A 264, Type 304 grade, thickness as indicated with No. 4 finish
6. The nosing shall be a 3" high raised rolled edge and located front and left.
7. On the outside corner where the two rolled edges meet, notch as required and weld in a triangular bull nose tab. The front and back inside corners shall be notched as required and inside corners welded with a radius that meets NSF standards.
8. Backsplashes shall be turned up 8" from the working surface of the top and back 2" on a 45-degree angle and down 1" parallel to the wall. The sides of the backsplash shall be capped and its perimeter shall be continuously welded. The bottom of the cap shall be parallel to the bottom of the rolled nosing.
9. On the bottom provide a 1" X 4" X 1" 14 gauge stainless steel hat channel spot-welded in place. Run the channel front to back. Miter the front and back corners.
10. Weld two stainless steel gussets to the hat channel front and back. Provide the gussets with Allen screws. Insert two 12" long stainless steel tubular legs into the gussets. Insert into the bottom of each leg, one stainless steel adjustable bullet foot.
11. Provide a 1 5/8" diameter stainless steel tubular cross-brace welded to each leg approximately 6" above finish floor. The cross-brace tube should be notched on both ends to match the diameter of the upright legs. The perimeter weld where the cross-brace meets the legs should be continuous. It should be ground and polished smooth.
12. Ground down and polish smooth all edges and welds.
13. All flat surfaces shall be sanded and polished smooth.
14. All surfaces shall have a consistent polished finish.
15. Provide with manufacturers brand name sticker affixed.
16. Apply a NSF approved sound deadening material to the bottom.

2.03 CUSTOM ITEM FABRICATION REQUIREMENTS

- A. FSEC to field verify at job site actual dimension sizes to ensure proper sizing for custom fabrication equipment.
- B. All fabricated equipment in these specifications shall be custom built by a fabricator who has a complete factory with suitable equipment, personnel, and engineering facilities to properly design, detail, and manufacture the highest quality of food service equipment.
- C. Ensure that gauges of metal, fabrication, and reinforcement are adequate for the various conditions and are accepted industry standards.
- D. All Tube sizes noted in these specifications refer to the outside diameters.
- E. For Custom Fabrication Items that require coordinating with other items of equipment (such as faucets, disposers, etc.) make certain correct cutting and patch work is done to ensure good quality installation.
- F. Stainless Steel shall be used for all custom fabrication items unless otherwise noted in the specifications.
- G. Stainless Steel requirements:
 1. Stainless Steel shall be ASTM A 264, Type 304 grade, thickness as indicated with No. 4 finish
 2. All stainless steel fastening and fittings to be Type 304 grade.
 3. Supply bolts and screws with counter-sunk flat heads interior and exterior visible or accessible surfaces. Use concealed fastening to the greatest extent possible.
 4. Form all edges smooth.
 5. Fabricate sheet material for counter tops, facings, shelves and drain boards of straight lengths in one continuous sheet where practical.
 6. Welded parts shall be non-porous, free from imperfections, pits, cracks, and discoloration.

7. Grind welds in stainless steel to be smooth, flush, and polished to match adjacent sheet material finish. Use heli-arc welding for stainless steel.
 8. Where manufacturing process disturbs the original finish, carefully regrind, polish and restore to match the original undisturbed surfaces.
 9. Provide trim to create sanitary conditions and finished appearance.
 10. Sound Deadening material that is NSF approved shall be applied to the underside of all metal including tabletops, bottom of drawers, shelves, sinks, serving counters and inside of doors with high quality mastic. Sound deadening material is not required on insulated doors.
- F. Galvanized Steel Requirements:
1. Galvanized Metal can *only* be used to substitute stainless steel when using channel reinforcements applications, and *only* when the vendor/manufacturer cannot use stainless steel for this process.
 2. ASTM A 36 Structural Quality, with a minimum of 1.25 oz/sq. ft. Galvanized coating.
- G. Plastic Lamination Requirements:
1. When plastic laminate is required on a surface the architect reserves the right to specify brands manufactured by Pionite, Formica, Wilson Art, or Nevamar.
 2. A combination of these brands and colors may be used on the same project.
 3. Owner shall choose colors for plastic lamination.

2.04 CUSTOM TABLE ASSEMBLY CONSTRUCTION

- A. The Table Tops of all custom tables, including work tables and dish tables, shall be 14 gauge stainless steel with the horizontal and vertical corner coved on 1/4" radius. Turn up edges of table tops 3" inches and finish with die-formed sanitary rolled rim. Grind welded seams and corners smooth, and polish. Do not rivet or bolt through tops. Mount tops on open frame. Polish all edges of the rolled rims to remove any sharp edges or burrs.
- B. Use stainless steel threaded bolts to stud weld to the undersides of the table top.
- C. Reinforce body with channels and gussets where necessary.
- D. Interior horizontal and vertical corners to have a 5/8" inch Cove.
- E. Table Reinforcements shall be 1-1/2" x 1-1/2" x 1/8" inch stainless steel angels. Reinforce tops of base fixtures and table tops so that there will be no noticeable deflection underneath framework. Provide cross-angle member under tops, at intervals between legs of not less than 15" inches, or more than 30" inches wide. Provide one (1) angle runner, running lengthwise down center of tops up to 30" inches wide. Provide two (2) angle runners running lengthwise down tops over 30" inches wide.
- F. Table Tubular Cross Bracing shall be 1" to 1 5/8" O.D., 16 gauge tubular, 304-grade stainless steel. Tubular cross bracing shall be continuously welded to the upright legs (full perimeter). Cross bracing shall be attached 10" above finished floor. The perimeter of the welds should be ground and polished smooth.
- G. Worktable Legs shall be 1 5/8" O.D. 16 gauge tubular 304-grade stainless steel. Leg sockets shall be stainless steel, Component Hardware # A18-0206, provided with Allen screws. On worktables that are longer than 6' feet, a total of six legs are required for stability. Counter Legs - Counter legs shall be at least 6" inches high. Sanitary stainless steel leg assemblies shall be no less than 1 5/8" inches in diameter, having adjustable stainless steel bullet foot inserts as specified below. Provide upper shoulder welded to a 12-gauge stainless steel base plate designed for anchoring to the channel braces.
- H. Table Bullet Feet shall be 3" adjustable stainless steel, Component Hardware # A10-0881C
- I. Provide Back Splashes where shown on plan or when specified. Provide Back Splashes on worktables that are located against a wall. Back Splashes for worktables shall be 8" inches high unless otherwise specified. Back Splashes for dish tables shall be 12" inches high unless otherwise specified. Cap the ends of Back Splashes and all exposed rolled rims with matching stainless steel. Make free corners of tops spherical.

- J. Secure all Dish Tables tight to the wall with "Z" clips. Seal all cracks and crevasses on dish tables to the walls and dish machine with clear mold resistant silicone not to exceed ¼" thick. Use Stainless Steel trim where necessary.
- K. Base Partitions and Cabinet Bodies shall be 18-gauge stainless steel. Round free corners of enclosed bodies on 5/8" radius. Make corners against walls and other fixtures square. Provide Interior Shelves as solid with 16-gauge stainless steel. Ends and backs turned up 1-1/2 inches and welded to cabinet walls, turn from edges down 1-1/2" inches and turn under ½" inches. Use perforated shelving for heated bases and construct the same as solid shelves except with 5/8" inch perforations, 3" inches on center.
- L. Provide Pipe Chases where enclosed base tables require piping to be passed through the base, enclose piping in a suitable chase. Where access to pipes will be through fronts of cabinets, provide easily removable access panels. Form stainless steel access panels in a pan shape, removable without tools. Pipe chases at end of fixtures containing bottom and intermediate shelves need not be enclosed.
- M. Provide Drawers where shown on plan. Drawer faces shall be 14-gauge stainless steel. Drawer size to be 20" x 20" x 5" deep unless otherwise specified. Do not stack drawers on worktables unless otherwise specified.
- N. Provide Drawer Pans Inserts die stamped out of one (1) piece of 18-gauge stainless steel to be easily removed without tools. Flange top edges of drawers out ½" inch. Round interior horizontal corners on a 1" inch radius and interior vertical corners on a two (2) inch radius. Do Not use solder or other material to fillet corners. Rivet channel drawer slides on open base tables between channel slides on underside of top with 18-gauge stainless steel. Partially enclose drawers on open base tables between channel slides on underside of top with 18-gauge stainless steel.
- O. Provide Under Shelves on tables with 16 gauge stainless steel removable sections. Roll down edges on side to overlap pipe rails or as specified. Notch corners to fit snugly around upright table legs. Turn down edges of abutting sections 1" inch, with square break fittings adjoining sections that they are level with each other at all points. Where shelves must abut chases, turn abutting edges up a minimum of 3" inches. Where plumbing and supply piping passes through shelves for the piping in a neat pattern. Note the location of such pipe chases and stamped pipe openings on shop drawings. Rigidly reinforce shelves with angle or channel framework below to prevent sagging. Where shelves must abut chases turn abutting edges up a minimum of 3" inches.
- P. Provide Wall Mounted and Table Mounted Shelves above compartment sinks and where shown on plan. Shelves shall be 16 gauge stainless steel, 12" inches wide by length of fixture of table over which shelf is mounted. Ensure to note where Hose Reels or other items may obstruct the length of shelves and make adjustments to size as necessary. Roll front edges on a ½ inch radius. Turn ends down vertically. Turn back edges vertically 1-1/2" inches. Elevated shelf supports for Wall Mounted shelves shall be 14 gauge stainless steel gusset type wall brackets. Weld brackets to underside of shelf. Do not use rivets or bolts for brackets/shelf attachments. Table Mounted Shelves shall be 1" inch round, 16 gauge stainless steel tubing, cut smooth and square. Table Top Mounted to have plug ends or tubing with threaded steel plugs swaged into tubing. Attach support tubes to tops of tables with 1/16" inch diameter round head stainless steel machine screws with washers and underside. Supports mounted on flat surface of turned up table rim shall attached bottom ends of supports to flat surface to flat surface of turned up rim. Supports mounted on tops of rolled edges of turned up table rim shall drive plugs in bottom ends of supports far enough to allow for coping tubing. Cope bottom ends of support tubes to fit on rolled edges. Attach bottom ends of rolled edges with 5/16" inch diameter stainless steel machine screws.

2.05 CUSTOM SINK ASSEMBLY REQUIREMENTS

- A. Requirements are in addition to the Custom Fabrication Requirements where applicable.

- B. Sink and Sink Partitions shall have rounded corners, 14 gauge stainless steel, fully polished inside and out with bottom sloping 1/2" to drain. Formed from one continuous sheet with ends in place.
- C. Back Splashes shall be ten 10" inches high across the backs of all sink tables unless otherwise specified. Cap and enclose the ends of back splashes with stainless steel.
- D. Provide Faucet Cut-Out Holes where required centered over the centerline of partitions between compartments on back splash. Sides that are adjacent to walls and higher fixtures shall be turned up 12" inches and turned back 2" inches on a 45-degree angle and down 1" inch.
- E. Sink Bottoms shall be 14 gauge stainless steel and have a die stamped bottom on each compartment with four radial grooves. Provide rotary handle waste drain assembly and overflow pipe.
- F. Weld 14 gauge stainless steel sink assemblies to bottom side of 14 gauge top. Fit edges with die formed enclosed gussets. Weld to underside of the sink reinforcement framing.
- G. Fabricate so that sinks are 36" high at the front edge, unless otherwise specified.
- H. Drain Boards to be 14 gauge stainless steel and welded to sink units. Die form 1-1/2" inch high rims with integral rolled edge to match sink edges and provide back splash to match sink back splash. Slope drain boards 1/8" inch per foot to drain into sink. Weld back splash integrally with back splash of sink compartment and enclose ends. Cove horizontal and vertical corners on 5/8" inch radius, hell-arc weld, grind and polish to match original finish. Do Not solder fillet corners. Brace multiple compartments longitudinally in the center with a 12 gauge stainless steel channel with filled ends.
- I. Drains for Sink Compartments shall be Model 99880 Drain King waste valve, SS Ball style type drain by Fisher Faucets Mfg. Co. Flat Strainer, rough chrome plated, standard 1-1/2" F & 2" M NPT w/ tailpiece.
- J. Provide sinks with "P" Traps by Fisher Faucets Mfg. Co.
- K. Food Preparation Sinks and Dishwashing sinks to drain into a floor sink.

2.06 FAUCET AND SPECIALTY FIXTURE REQUIREMENTS

- A. Backsplash mounted faucet on the Food Preparation Sinks shall be provided by Fisher Mfg., model 83259. 8" C/C backsplash mounted faucet 12" swing spout, includes nipples, elbows and supply lines.
- B. Overhead Spray on the Food Preparation Sinks shall be provided by Fisher Mfg., model 99899. Single Deck Dual Control valve, Pre-rinse, spring style, and wall bracket. Include add-on faucet with 6" inch swing spout, 16" inch riser pipe, and backflow prevention device.
- C. Pre-Rinsed Spring Style Faucet on the Soiled Dish Table shall be provided by Fisher Mfg., model 89516. Shall 8" inch C/C backsplash mounted, pre-rinse, and spring style. Include backflow prevention device, wall bracket, and elbows.
- D. Kettle Fill Faucet shall be by Fisher Mfg., model 83992. Single Deck Dual Control valve, Pot Filler. Include food grade hose, wall hook, and backflow prevention device.
- E. Large Kettle Filler and Clean-Up Station shall be provided by Fisher Mfg., model 14087. Single station design with 3/4" inch Pot and Kettle filler hose and 1/2" inch Utility Spray System.
- F. Backsplash Mounted Faucet on the Three Compartment Pot Sinks shall be provided by Fisher Mfg., model 5414. 8" inch backsplash mounted faucet 14" inch swing spout.
- G. Wrist Handle Faucets for Hand Wash Sinks shall be by Fisher Mfg., model 80691. 4" inch C/C backsplash mounted faucet 6" inch swivel gooseneck. Wrist handles and elbows. Hand Sinks must be no smaller than 16" inches wide to accommodate wrist handles.
- H. Single Deck Faucet for Hot Food Tables shall be by Fisher Mfg., model 3010. Single deck faucet with 6" inch swivel spout.
- I. Hose Reels shall be by Fisher Mfg., model 29610 with all parts to be stainless steel construction. Stainless steel reel with exposed hose design unless otherwise specified. Provide with a 50' ft long hose unless otherwise specified. 3/8" inch ID hose. Guide arm adjustable to nine positions. Ratched lock and easy tension adjust. Stainless steel or brass fluid path. 3-ply fiber reinforced hose. 18" inch length inlet hose. Adjustable ball stop. Solid

- brass shower head with no "O" rings to leak. Bronze handle, not plastic. Base faucet with spring checks. Provide with spray valve.
- J. Hose Reel Control Box provided by Fisher Mfg. Hose Reel Control Box 1801. Stainless steel reel rinse Control Box with temperature control valve. Dual check backflow, water hammer silencer, and shut-off valve. Mount control panel box into the inside of wall at newly built locations using a control panel with flanges. Existing/remodeled locations to be have control panels mounted on outside of wall and provided with a control box that has no flanged edges.
- K. Hose Reel Vacuum Breaker provided by Fisher Mfg., model 14443. Vacuum breaker installed according with manufacturers requirements. Provide with spill resistant vacuum breaker. 1/2" inch inlet and outlet. Provide with stainless steel back plate.

2.07 EXISTING EQUIPMENT REQUIREMENTS

- A. The FSEC will be responsible for the delivery and reinstallation of existing items.
- B. Existing equipment to be relocated will be the FSEC's responsibility to disconnect relocated equipment and move to a temporary location within the area of site until the site is ready for the equipment to be reinstalled.
- C. Before the removal of the existing equipment the FSEC shall meet with the Owner to evaluate and document the current conditions of equipment together.
- D. The FSEC will be responsible for refurbishing ALL existing equipment within the package.
- E. Refurbishing Requirements include the following:
 1. Cleaning equipment inside and out with proper chemicals to remove grease, rust, and any other type of visible grime.
 2. Evaluate equipment for any parts that may need replacing or repaired and resolve findings before installation of equipment.
 3. Unit should operate as intended by the manufacturer.
 4. Calibrate equipment to meet proper operation.
 5. Replace any gaskets or hinges as needed.
 6. Inspect cords and plugs on equipment and replace as necessary.
 7. Paint all galvanized metal.
- F. When reusing existing worktables, stands, or any galvanized equipment item the FSEC shall refurbish the equipment to meet current NFS and Health Department codes and standards.
- G. The FSEC shall paint existing galvanized metal as follows:
 1. Clean and degrease surfaces to be painted
 2. Wash with Porter Galva prep #40, or equal
 3. Apply one coat of Porter galvanized primer finish
 4. Apply one coat of aluminum bronze finish

2.08 SWITCHES, CONTROLS, AND CONNECTIONS

- A. Provide UL approved suitable control switch or starter for each motor driven appliance of heating element. Provide controls on vertical surfaces of fixtures to be in recessed die-stamped stainless steel.
- B. Provide internal wiring for equipment including wiring controls, switches, and other electrical devices, which are built into, or from an integral of, these units, to a junction box switch in the fixture, ready for final connection to power source.
- C. Provide standard three (3) prong plug to fit grounding type receptacles for plug-in units. Provide suitable length of three- (3) wire cord for plug-in units. Match plugs to building receptacles. Provide twist lock type for 208V wiring
- D. Provide light receptacles, lamps and automatic door switches for factory refrigerator units or sections.
- E. Provide ballast where light fixtures are part of counters, cases or fixtures. Provide and install lamps for fixtures

- F. Provide equipment with connection terminals so that appropriate trades can make service connections where receptacles are required in fabricated items. Provide cutouts and outlet boxes on place accessible to the electrical trade. Supply outlet boxes with stainless steel cover plates.
- G. Provide fixture operating with water with immersion type heating elements of sufficient wattage to heat and maintain the quality of water contained in the fixture at a temperature of 208 degrees Fahrenheit. Protect terminals with a removable cap. Fit each element with a thermostat control, and pilot light indicator.
- H. Fit fabricated items requiring dry heat with strip or ring heaters of sufficient wattage to provide the desired heat. Unless otherwise specified, install these heaters directly below the fixtures to be heated. Mount in suitable channels and interconnect with mineral insulated (non-asbestos) appliance rated conductors, rated for the maximum temperature of the item for the conductor's location. Install conductors in accordance with the National Electrical Code. Provide each fixture having thermostatic controls with a pilot light indicator.

PART 3 – EXECUTION

3.01 EXAMINATION

- A. Prior to equipment installation verify that all mechanical and electrical service connections are correct according to job documents. Report any issues to all parties involved.

3.02 FIELD DIMENSIONS

- A. All Bidders will be required to visit all existing sites PRIOR to the bid date and/or to carefully examine entrances into each facility and the equipment specified on plans that are to be built. Bidders are required to notify the consultant immediately if the site conditions will not allow for any items to be installed as intended by the contract documents.
- B. Before installation check building dimensions and entrances, including means of access for conditions affecting delivery and installation of equipment.

3.03 INSTALLATION

- A. Where joints in stainless steel work are necessary due to limitations of sheet sized or installation requirements make tight without open seams by welding.
- B. Close ends of all fixtures, splash aprons, shelves and bases by sealing or welding end plates.
- C. Indicate exact sizes and locations of blocking required on shop drawings.
- D. Remove and replace any equipment creating noise or vibration above normal level.
- E. Provide inserts and anchors built into other work for support of this work. Ensure that these items are installed in their proper location. Include fastening devices for the materials encountered and the usage expected.
- F. Mount wall brackets on walls with steel masonry inserts and stainless steel machine screws.
- G. Install items in accordance with the manufacturers' instructions using workers skilled and familiar with items and installation requirements.
- H. Assemble and test equipment at factory whenever possible.
- I. Insulate to prevent electrolysis between dissimilar metals.
- J. Scribe to walls and columns, set level and rigid align adjoining pieces of equipment, apply matching filler pieces where equipment abuts walls, columns and is to be closed off.
- K. Sequence installation and erection to ensure mechanical and electrical connections are affected in an orderly and expeditious manner.
- L. Do cutting, fitting, and patching necessary, coordinating work fully with other trades.
- M. Cut and drill tops, backs, and other elements as required for service outlets and fixtures. Install fixtures and fittings supplies under this section. Have connections to services made by appropriate trades under Divisions 1.
- N. Seal joints where required, using bacteria and water resistant clear sealant.

3.04 DEMONSTRATION AND TESTING

- A. Test, clean and adjust equipment prior to demonstration to ensure that correct services have been provided and that equipment is operational and complete in all respects, including specified accessories.
- B. Prior to demonstration, the following will be submitted in sets of threes:
 - 1. Instructions, parts and maintenance manuals including details for the care of finished surfaces.
 - 2. List of names and addresses of the manufacturers supplying the equipment.
 - 3. Specification sheets on all standard equipment marked as supplied variations from the manufacturers instructions and recommendations for installation.
 - 4. All shop drawings, details, cross-sections and elevations as built.
 - 5. Plumbing rough-ins as built.
 - 6. Electrical rough-ins as built.
 - 7. Electrical and mechanical schedules as built. Identified by item number and description showing the exact electrical and mechanical characteristics supplied for each item and including comments concerning final connections and interconnections in a checklist format.
 - 8. Service information organized in a chart format including description, manufacturer, model, electrical and mechanical characteristics and serial number.
- C. Make arrangements for demonstration a minimum of two (2) weeks in advance before site will be open for operation and coordinate with the Owner.
- D. Provide training prior to opening day of school. Have training representative on site for first three (3) days to assist in opening, equipment operation, normal cleaning and service etc.
- E. Provide written report of demonstration to the Architect outlining the equipment demonstration and malfunctions or deficiencies notes. Indicate individuals present at demonstration.

3.05 ADJUSTING AND CLEANING

- A. Test, clean, and adjust equipment and apparatus to ensure proper working order conditions.
- B. Remove masking/protection from stainless steel and other finished surfaces.
- C. Thoroughly wash and clean equipment.
- D. Sand or scrape woodcutting of serving boards and tables if necessary.
- E. Polish glass, plastic, hardware, accessories, fixtures and fittings.

3.06 ADDITIONAL INFORMATION TO ALL BIDDERS

- A. The manufacturer's representative will be responsible to schedule an authorized service agent to calibrate and start-up the equipment prior to the owner taking possession.
- B. All equipment brands under the hood shall match if possible.
- C. Any item specified within this package with an exposed back is required to be finished in such a manner that it will match the adjacent design scheme and will provide for proper compressor ventilation if applicable.
- D. All fabricated equipment in these specifications shall be custom built by a fabricator who has a complete factory with suitable equipment, personnel and engineering facilities to properly design, detail and manufacture the highest quality of food service equipment.
- E. Equipment will be inspected after delivery and any equipment found not to be in accordance with the specifications, drawings and/or approved shop drawings will be rejected and replaced with the approved equipment at the expense of the foodservice equipment contractor. Any defects found during inspection must be remedied to the satisfaction of the owner and the architect.
- F. It is the responsibility of the bidder to report upon errors and omissions in drawing or specifications, at which time Designers will issue an addendum to all Bidders.
- G. To receive future consideration, all drawings and specifications issued to Bidders must be returned to Danley Design's office upon written request.

- H. Each Bidder is cautioned to carefully review all bid documents and become very familiar with same. These documents will become part of the Kitchen Equipment Contract and will be firmly followed throughout the bidding process and life of the project.
- I. The owner retains the right to delete equipment from the bid at the same cost as shown on the itemized cost listing for ninety (90) days after the bid opening date.
- J. General contractor is responsible for final hookup of all owner provided equipment.

END OF GENERAL SPECIFICATION SECTION

ITEMIZED KITCHEN EQUIPMENT SPECIFICATION SECTION

NOTE: PROVIDE ALL ITEMS IN THIS PACKAGE WITH CORRECTIONAL FACILITY OPTIONS.

NOTE: ALL OWNER PROVIDED EQUIPMENT ON THIS PROJECT SHALL BE INSTALLED BY THE GENERAL CONTRACTOR.

ITEM NO. 1 & 2 WALK-IN COOLER & FREEZER ASSEMBLY

QTY: One assembly required as shown on plan

MANUFACTURER: Thermo-Kool or approved alternate

MODEL#: Custom as shown on drawing

1. Semi-Hermetic Cooler Systems:
2. (1) Required Medium temp. condensing unit - model number – MOS010M63
3. (1) Required Medium temp. evaporator coil - model number – TKM-0900
4. Semi-Hermetic Freezer Systems:
5. (1) Required Low temp. condensing unit - model number – MOS030L63
6. (1) Required Low temp. evaporator coils - model number – TKL-1201
7. Provide pre-fabricated cold storage assembly of size and shape shown on plan.
8. Exact overall size to be field verified prior to fabrication.
9. Comply with NSF Standard # 7.
10. Use standard width panels when applicable by, 9' 6" High.
11. Corner panel to be 90 degree angle – 12" x 12"
12. 4" foam in place polyurethane
13. No structural wood, steel, straps or other non-insulating materials shall be used
14. Interchangeable with like panels
15. Standard doorframe section

16. Fire hazard classification according to ASTM-E-84
17. Ten-year warranty
18. Coolers to operate at 35 degrees
19. Freezers to operate at -10 degrees
20. Unit to be pre-engineered, remote
21. The condensers for this unit shall be mounted outside the building on the roof or on a ground level concrete slab – verify with the architect / owner.
22. Provide units with all weather hoods.
23. Provide curbs to mount condensers.
24. Verify if curbs need to be adjusted for slope.
25. Refer to job documents for condensers locations.
26. Liquid line drier, sight glass, head pressure control, liquid line, Solenoid valve and crankcase heater
27. R-22 refrigerant on all medium temp and R-404A refrigerant on low temp units
28. All refrigerant lines shall be extended to one side of the package in a neat and orderly manner
29. Anchor and secure all tubing with clamps
30. Silver solder and/or Sil-Fos shall be used for all refrigerant piping. Soft solder not accepted
31. All piping to be pressure tested with nitrogen at 300 PSI. After the condensing unit and coil have been connected the balance of the system shall be leak tested with all valves open.
32. A factory mounted and pre-wired control panel, complete with main disconnect switch, compressor circuit breakers, fused, contactors and time clocks wired for single point connection.
33. Electrical contractor shall provide and install main power lines to panel and provide wire harness for control and defrost heater between the defrost clock and the refrigeration fixtures, as well as all light standard and additional lighting and any heat tap as required; all in accordance with the wiring diagram and local codes. If required the electrical contractor shall provide a restarting power delay for the system.
34. System to be housed in weather protected and ambient controlled enclosures. The frame of enclosure to be fabricated of galvanized steel. Entire frame shall be pre-assembled, welded, cleaned, and painted with a prime coat of Zinc chromatic then finished with a coat of baked enamel epoxy based paint.
35. The condenser shall be multi circuited with rifled tube slotted finned and shall be designed for 20 degrees FTD.
36. Condenser fan motors shall be mounted within the enclosure
37. Suction line for low temperature units must be insulated with Armaflex
38. All penetrations of the box will be sleeved with PVC and caulked to prevent air from entering.
39. If the condensers are located at ground level on a concrete slab on the exterior of the building they should be fenced in such a manner to allow service. The general contractor shall provide the concrete slab and fence. The fence shall be provided with lockable hardware.

Floor:

40. Provide 4" thick floor panels as necessary with coves on corners
41. Interior floor surface shall be 1/8" diamond tread plate "foamed in place"
42. Provide a 4 1/8" deep recessed pit with a level concrete sub-floor to accept this unit
43. Use fiberglass-roofing shingles to shim this unit to the proper elevation on-slip surface
44. NSF approved

Door:

45. Sill wiper gasket
46. Provide a insulated window in all the walk-in doors
47. Lift type hinges (3 ea.) chrome plated
48. Inside safety release
49. Stainless steel kick plate interior and exterior 24" high
50. Freezer and Cooler doors to have perimeter heating
51. Automatic door closer
52. Cylinder locks
53. Foot Pedal door opener
54. Built in locking bar

55. Thermometers:

56. 4" Dial type

Lighting:

57. Manufacturers standard lighting, pre-wired to switch with pilot light in door section

58. Provide fluorescent lights per plan, with shatterproof covers.

59. Electrical contractor shall provide and install main power lines to panel and provide wire harness wiring for control and defrost heater between the defrost clock and the refrigeration fixtures, as well as all lights; all in accordance with the wiring diagram and local codes.

Finishes:

60. Interior - white baked on enamel over pattern aluminum

61. Exterior - 040 Stucco embossed aluminum

62. Ceiling - white baked on enamel over patterned aluminum

63. Exterior exposed walk-in wall protection panels - Provide 1/8" thick aluminum diamond thread plate panels up to 48" above finish floor on all exterior exposed walk-in wall and door surfaces. The walk-in box manufacturer should approve wall and door panel application procedures.

Alarm System:

64. Audiovisual that activates when temperature rises above or falls below desired setting

65. Sensor to be located in the return air stream of the evaporator coil

66. Control panel located at front of walk-in

67. Alarm to be manufacturers audible unit with appropriate sensors

Heated Pressure Relief Vent:

68. Two way headed PRV to equalize pressure between interior and exterior

Trim Strip:

69. Provide matching trim to enclose the space between top of cooler/freezer and the finished ceiling.

70. Provide necessary matching trim to enclose all joints between walk-in and building walls.

ITEM NO. 3 SHELVING

QTY: LOT

MANUFACTURER: Nexel or pre-approved equal

MODEL#: Nexelon

1. Wire Shelving w/ Nexelon finish
2. 4-tier shelves.
3. Corrosion resistant
4. Separate posts - #P74N not to exceed 74" high
5. Lifetime warranty
6. Shelving size and configuration per drawing.
7. Four Posts per assembly.

ITEM NO. 4 DUNNAGE RACKS

QTY: LOT

MANUFACTURER: New Age, Kelmax or pre-approved equal

MODEL#: Varies by size. Refer to plan.

1. Weight capacity shall be up to 2000 pound
2. Square tubular aluminum construction
3. 12" high
4. Provide as per drawing

ITEM NO. 5 MIXER, 20 QUART W/ STAND

QTY: 1

MANUFACTURER: Hobart / Titan or Falcon Fabricator or pre-approved equal

MODEL#: HL200 / Custom stand

1. Provide with standard accessory package.
2. Stainless steel bowl
3. Flat beater

4. Wire whip
5. Dough hook
6. Provide with Correctional Package.
7. Provide slicer with custom stationary stand.
8. Stand to be all 304 stainless construction – follow general specifications
9. Stand shall be 24" high and sized to accept mixer.
10. Stand shall have a 14-gauge top.
11. Stand to have 16-gauge stainless steel under shelf welded to legs.
12. Provide stand with 3" adjustable bullet feet.
13. Fabricate table as per NSF guidelines and general specification.
14. See electrical engineers plan for electrical requirements.

ITEM NO. 6 SPARE NUMBER

QTY: -

MANUFACTURER: -

MODEL#: -

ITEM NO. 7 THREE COMPARTMENT SINK

QTY: 1

MANUFACTURER: Titan or Falcon Fabricators or pre-approved equal

MODEL#: Custom

1. Sized as drawn
2. 14 gauge thick - 304 stainless steel sinks and top.
3. All 304 stainless steel assembly.
4. NSF constructed.
5. Provide with (3) stainless steel rotary handle support brackets
6. Provide splash mounted Fisher faucets. See general specification.
7. Drain boards shall be pitched toward sinks 1/8" per 1'-0.
8. Die stamp sink bottoms to allow for 100% drainage when unit is level.
9. Rotary handle waste-drain assemblies by fisher in each sink. See general specification.
10. Provide 10" high back splash
11. Grind and polish all welds smooth
12. Provide with NSF design features.

ITEM NO. 8 MOBILE INGREDIENT BINS

QTY: 4

MANUFACTURER: Piper or pre-approved equal

MODEL#: Custom

1. Ingredient bins: Shall be all 304 stainless steel.
2. Bin capacity to be 75 pounds.
3. Provide with lids and casters
4. Piper model# 47-75

ITEM NO. 9 PROOFING / HOLDING CABINETS

QTY: 2

MANUFACTURER: Winston or pre-approved equal

MODEL#: HA4022

1. Universal tray slides, adjustable.
2. Hinge door per plan.
3. Electronic differential controls
4. Manual water-fill.
5. Extra tray slides.
6. Digital thermometer
7. Provide unit with bumper guards and 5" casters (2 locking)

8. Provide with 3 year parts and labor warranty
9. Mobile water removal system.
10. See electrical engineers plan for electrical requirements.
11. Provide with Correctional Package.

ITEM NO. 10 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 11 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 12 ONE COMPARTMENT SINK W/ OVERHEAD SHELF

QTY: 1

MANUFACTURER: Titan or Falcon Fabricators or pre-approved equal

MODEL#: Custom

1. Sized as drawn
2. 304 stainless
3. 14 gauge stainless steel top and sink
4. Provide with tubular cross-bracing front to back and across the rear.
5. Fabricate table as per NSF guidelines and general specification.
6. Provide splash mounted Fisher faucet. See general specification
7. Provide Fisher rotary handle drain assembly in 10" deep sink. See general specification.
8. Back splash 10" high with top turned back to wall 2" at 45 degrees and down 1" parallel to wall.
9. Drain boards shall be pitched toward sinks 1/8" per 1'-0.
10. Provide unit with 3/4" high raised marine edge.
11. Provide Overhead wall mounted Shelf to be sized per plan and mounted as shown.
12. Mount shelf 66" AFF to working top surface.
13. Shelf shall be 16 Ga. # 304 Stainless steel
14. Secure shelf to wall with 14 Ga. Stainless steel cantilever brackets.

ITEM NO. 13 HAND SINKS

QTY: 2

MANUFACTURER: Just / Fisher Faucets or pre-approved equal

MODEL#: A-544-912-TA-2E

1. Locate per drawings
2. Stainless steel – 304 type – 20 gauge
3. Deep drawn sinks will not be accepted.
4. Wrist action faucets by Fisher Faucets – splash mounted – see general specification for model number.
5. Provide stainless steel side splash panels as required by the health department.
6. Provide drain assembly including trap.
7. Provide unit with a soap and towel dispenser.
8. Provide with wall mounting bracket.

ITEM NO. 14 HOSE REELS W/ WALL MOUNTED CONTROL PANEL BOX

QTY: 1

MANUFACTURER: Fisher Faucets

MODEL#: 29610

1. With control box mounted on wall.
2. Reel Rinse Control Box - 1801

3. 50' length hose
4. Vacuum breaker mounted at correct height per manufacturer.
5. All stainless steel construction
6. Exposed design
7. Adjustable guide arm with 9 positions
8. Stainless Steel Fluid path
9. Hose with adjustable ball stop
10. Standard Pro Spray Valve with solid brass showerhead – no "O" rings to leak.
11. Bronze Handle – NOT plastic
12. Provide with Correctional Package.

ITEM NO. 15 WORKTABLE W/ UNDERSHELF & BACKSPLASH

QTY: 1

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

1. Size as per drawing
2. All stainless steel construction
3. 304 Stainless steel
4. 14 Gauge top
5. 16 Gauge bottom shelf welded to legs.
6. Provide with adjustable stainless steel bullet feet.
7. Provide unit with (4) 304 stainless steel legs.
8. Provide 6" high back splash
9. Follow general specifications for construction.
10. Provide with correctional package design

ITEM NO. 16 BRAISING PAN, 30 GALLON – NATURAL GAS POWERED UNIT

QTY: 1

MANUFACTURER: Cleveland or pre-approved equal

MODEL#: SGL-30-TR

1. 30 gal. Capacity
2. Natural gas operation
3. Thermostat safety and gas controls
4. Stainless Steel Clad 5/8" cooking surface
5. Power Tilt with hand tilt override.
6. Spring assist cover with adjustable vent.
7. All 304 Stainless Steel Construction
8. 2" Tangent draw-off valve
9. Sliding drain drawer with splash screen
10. Double hot and cold pantry skillet filler with 60" hose and vacuum breaker
11. Food strainer for pouring spout.
12. Four all stainless steel legs, level adjustable feet, rear flanged for bolting.
13. Bolt down feet in rear.
14. Pan carrier.
15. Standard manufacturer parts & labor warranty
16. See electrical engineers plan for electrical requirements.
17. Provide with Correctional Package.

ITEM NO. 17 WORKTABLE W/ SINK, TRASH CAN STATION, BACK SPLASH & UNDERSHELF

QTY: 1

MANUFACTURER: Titan Stainless or Falcon Fabricator or pre-approved equal

MODEL#: Custom

1. Follow general specification
2. NSF approved design.

3. Size as per drawing
4. Stainless steel construction
5. 304 Stainless steel
6. 14 gauge top – 36" AFF – Height of table.
7. 6" high stainless steel back splash – 4" up and 2" back on a 45 degree angle and 1" down.
8. Stainless steel welded cap on each end of the back splash.
9. Provide 7" deep by 14 gauge stainless steel sink sized as per plan.
10. Provide with splash mounted Fisher faucet.
11. Provide with Fisher rotary handle waste drain assembly with ball valve with stainless steel handle support tab for drain handle welded to bottom of sink.
12. 16 gauge bottom removable under shelves setting on tubular cross bracing.
13. Turn top and under shelf nosing down 1" and ½" under on a 45 degree angle on left, right and front sides.
14. Under shelf back should be turned up single thickness 2"
15. Allow opened area under top to accept a trash can on dolly. See plan
16. Trash can, lid and dolly (item number 50).
17. Apply sound deadening material to bottom of work table top and under shelf
18. Provide unit with 3" adjustable stainless steel bullet feet
19. Provide with (6) leg assemblies. See plan.
20. Provide with correctional package design.

ITEM NO. 18 TWO BURNER RANGE – 2 BURNER – NATURAL GAS

QTY: 1

MANUFACTURER: Garland or pre-approved equal

MODEL#: MTS4S-E

1. Natural Gas operation.
2. End caps and cover
3. Gas pressure regulator
4. Gas shut-off valve in front.
5. Provide unit on 6" adjustable tubular stainless steel legs.
6. Provide unit with flanged feet and bolt unit to the floor.
7. All stainless steel cabinet base at, left, right and rear.
8. Stainless steel front top rail.
9. Stainless steel back.
10. Provide with stainless steel end caps and cover.
11. Stainless steel storage base shelf.
12. Stainless steel 10" flue riser.
13. 3/4" Rear gas connection
14. 3/4" Quick disconnect with flexible hose and all connection hardware.
15. MST – Sentry total flame failure protection on all burners
16. E – Electric spark ignition on all pilots
17. Provide with Correctional Package.

ITEM NO. 19 STEAMERS – DOUBLE DECK – NATURAL GAS

QTY: 2 stacked to make one unit

MANUFACTURER: Cleveland

MODEL#: (2) 22CGT6.1

1. Provide unit with all standard features
2. Provide stainless steel adjustable flanged feet at rear and bolt unit to the floor.
3. Provide stainless steel adjustable bullet feet in front.
4. Provide water filter as required by Cleveland.
5. Boiler free unit with automatic water fill and drain.
6. Provide with stacking stand hardware
7. Provide with all gas connection hardware

8. Provide with extended warranty on parts and labor.
9. Provide with correctional package

ITEM NO. 20 FRYER W/ FILTER UNIT – NATURAL GAS

QTY: 2 Fryers, 1 Filter

MANUFACTURER: Pitco or pre-approved equal

MODEL#: 2-SG14-S / FD

1. Tube fire natural gas fryer
2. Solid state manual controls.
3. All stainless steel exterior.
4. 6" adjustable stainless steel legs.
5. Stainless steel fry pot covers and baskets
6. Provide with automatic built-in filtration system. (FD) Solstice Filter Drawer.
7. All pipes and connections are heat shielded.
8. Pre-piped
9. Fryer cleaning brush
10. Safety gloves.
11. Filter scoop
12. (1) case 100 fat filter envelopes.
13. Provide with all standard accessories
14. See electrical engineers plan for filter electrical requirements.
15. Provide with Correctional Package.

ITEM NO. 21 WORKTABLE W/ TRASH STATION, UNDERSHELF & BACKSPLASH

QTY: 1

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

1. Size as per drawing
2. All stainless steel construction
3. 304 Stainless steel
4. 14 Gauge top
5. 16 Gauge bottom shelf welded to legs.
6. Provide with adjustable stainless steel bullet feet.
7. Provide unit with (6) 304 stainless steel legs.
8. Provide stainless steel tubular cross bracing welded to legs left to right and front to back and allow trash can (item number 50) on dolly to roll under table. See plan
9. Provide 6" high back splash on units located against wall. Refer to plan.
10. Follow general specifications for construction.
11. Provide with correctional package design

ITEM NO. 22 WORKTABLE W/ UNDERSHELF & BACK SPLASH

QTY: 1

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

1. Size as per drawing
2. All stainless steel construction
3. 304 Stainless steel
4. 14 Gauge top
5. Provide (2) knife tethering eyelets equally spaced and welded to table. Verify locations with the owner.
6. 16 Gauge under shelf welded to legs.
7. Each of (6) legs shall be 1 5/8" D. 304 stainless steel inserted into stainless steel leg inserts at top and provided w/ 3" adjustable stainless steel bullet feet.
8. 6" high stainless steel back splash – 4" up and 2" back on a 45 degree angle and 1" down.

9. Stainless steel welded cap on each end of the back splash.
10. Turn nosing down 1" and under ½" on a 45 degree angle.
11. Under shelf nosing same as top on all sides.
12. Follow general specifications for construction.
13. Provide with correctional package design

ITEM NO. 23 WORKTABLE W/ BACKSPLASH AT LEFT, RIGHT AND REAR W/ OPEN BASE

QTY: 1

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

1. Size as per drawing
2. Bakers table design
3. All 304 stainless steel construction
4. 14 Gauge top
5. Provide w/ 1" dia. 304 stainless steel tubular cross bracing welded to legs on left, right, and rear of unit.
6. Each leg shall be 1 5/8" D. 304 stainless steel inserted into stainless steel leg inserts at top and provided w/ 3" adjustable stainless steel bullet feet.
7. Four legs required on this assembly
8. Provide worktable with a common turned down nosing on front side only.
9. Turn nosing down 1" and under ½" on a 45 degree angle.
10. Follow general specifications for construction.
11. Four legs required.
12. Provide 6" high back splash by 1" thick on left, right and rear of unit with both ends finished and capped.
13. Follow general specifications for construction.
14. Provide room for parking – Item number 8 - (4) Piper 47-75 ingredient bins with on casters with lids below top.
15. Provide with correctional package design

ITEM NO. 24 SLICER

QTY: 1 Each

MANUFACTURER: Hobart pre-approved equal

MODEL#: HS9

1. Full featured automatic slicer with removable knife and tool
2. Knife removal tool
3. Full fence
4. Provide with 4" legs
5. Provide unit with all standard features
6. Unit will have a ½ HP motor.
7. Provide with one year parts and service coverager including knife.
8. Provide with correctional package design

ITEM NO. 25 FOOD PROCESSOR W/ MOBILE STAND

QTY: 1 each

MANUFACTURER: Robot Coupe / Titan MFG or Falcon Fabricators or pre-approved equal

MODEL#: R6N / Custom

1. Provide food processor with all standard features.
2. Angled front
3. Full size feed hopper
4. Stand shall be by Titan MFG or Falcon Fabricators
5. Provide food processor with mobile stand, follow general specifications
6. Stand to be all 304 stainless construction
7. Stand shall be 34" high.

8. Stand shall have a 14-gauge top.
9. Stand to have 16-gauge stainless steel under shelf welded to legs.
10. Provide stand with locking casters
11. Provide with Correctional Package.

ITEM NO. 26 COFFEE URN – 3 GALLON W/ DISPENSERS – BY VENDOR

QTY: 1 unit

MANUFACTURER: Bunn or pre-approved equal

MODEL#: U3

1. Do not bid

ITEM NO. 27 ICED TEA BREWER W/ (2) DISPENSERS – BY VENDOR

QTY: (1) tea brewers w/ (2) tea dispensers

MANUFACTURER: Bunn or pre-approved equal

MODEL#: (1) TWF w/ (2) TD4

1. Do not bid

ITEM NO. 28 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 29 HOT FOOD SERVING COUNTERS

QTY: 2

MANUFACTURER: Piper or pre-approved equal

MODEL#: 2HF

1. Size per plan
2. All counter sides finished stainless steel.
3. Provide unit with 14-gauge stainless steel 30" wide top.
4. Counter top shall be 36" AFF.
5. Common drain to floor sink (copper), w/ manifold and valve.
6. Access though under storage to the heating elements without removal of top for easy maintenance.
7. Dry/moist hot food wells to be bottom mounted and the open end shall be die stamped with 1/4" raised beaded edge.
8. All food wells to be centered on the top.
9. Each hot food well to use double pole thermostat for temperature control wired to circuit breaker for current overload protection.
10. Individual thermostatic controls.
11. Control panel and wells to be accessible for service.
12. Provide with locking casters.
13. Provide with cord and plug.
14. All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall meet Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.
15. Verify power requirements with the job documents.
16. Provide with Correctional Package.

ITEM NO. 30 COLD FOOD SERVING COUNTER

QTY: 1

MANUFACTURER: Piper or pre-approved equal

MODEL#: 3BCM

1. Provide unit with 14-gauge stainless steel 30" wide top.
2. All counter sides finished stainless steel.
3. Size units per plan

4. Clear plastic drain line to floor sink with valve.
5. Counter top shall be 36" AFF.
6. The mechanically cooled pan shall be stainless steel.
7. The welded watertight pan shall be cold wall constructed.
8. Provide with locking casters.
9. Cord & Plug connection.
10. All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear Underwriters Laboratories classification label for sanitation.
11. Verify power requirements with job documents
12. Provide with Correctional Package.

ITEM NO. 31 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 32 SOLID TOP SERVING COUNTER

QTY: 1

MANUFACTURER: Piper or pre-approved equal

MODEL#: 3ST

1. Provide casters with locks.
2. 14 gauge stainless steel top 30" wide top and 1.5" turn down on sides.
3. All counter sides finished stainless steel.
4. Size units per plan
5. Counter top shall be 36" AFF.
6. Provide with open shelving base w/ stainless steel bottom and intermediate shelves
7. Provide with Correctional Package.

ITEM NO. 33 WHEEL CONVEYOR

QTY: 1

MANUFACTURER: Piper or pre-approved equal

MODEL#: SRC – 11'-0" – custom length – as per plan

1. Roller wheel conveyor type, to be used with both compartment and flat-bottom trays.
2. Stainless steel frame.
3. Stainless steel bullet feet.
4. Provide with prison package.
5. Provide with a field joint so that conveyor can fit into the building.
6. Provide with an electric raceway, to support Items# 29 and 30 (3 total connections). Refer to plan.
7. Provide one additional receptacle on raceway for a convenience outlet by solid top serving counter (Item# 32).
8. Breaker panel box by piper and part of assembly.
9. Provide conveyor with a hard wired connection from each of four receptacles to a breaker panel pre-wired at piper.
10. Unit provided with a power raceway to conceal wires.
11. Verify location of stub-up receptacle with location of cord & plug on unit with electrical engineers.
12. Provide with Correctional Package.

ITEM NO. 34 STARTER STATION

QTY: 1

MANUFACTURER: Piper or pre-approved equal

MODEL#: 411-1217

1. All stainless steel construction
2. 48" long unit.

3. Provide casters with locks.
4. All standard features.
5. Provide with Correctional Package.

ITEM NO. 35 CONVECTION OVENS, DOUBLE – NATURAL GAS

QTY: 1 assembly of two ovens stacked

MANUFACTURER: Blodgett or pre-approved equal

MODEL#: Zephair 100G - Double

1. Stainless steel front, top, and sides
2. Dual pane thermal glass windows encased in stainless steel door frames
3. Electronic spark ignition control system
4. Pressure regulator and manual gas service cut-off valve located in front control area
5. 6" adjustable stainless steel legs (for double sections)
6. Provide three extra oven racks
7. Stainless steel solid back panel
8. Second year extended limited parts and labor warranty
9. Provide with Correctional Package.

ITEM NO. 36 GRIDDLE W/ STAND – NATURAL GAS

QTY: 1

MANUFACTURER: MagiKitch'n or pre-approved equal

MODEL#: MKG-36

1. 36" width
2. Stainless steel construction
3. 4" adjustable legs
4. Electronic System
5. Solid State
6. Provide with a gas hose w/ quick disconnect assembly and restraining cable
7. Provide with locking casters
8. Provide a #304 stainless steel stand, with adjustable bullet feet. Design stand for griddle top to be at 36" AFF.
9. Provide with Correctional Package.

ITEM NO. 37 WATER SOFTENER – Lease from local Vendor.

QTY: 1

MANUFACTURER: Hobart or pre-approved equal

MODEL#: #WS-40

Note: FSEC should not bid this unit.

1. Local Vendor shall provide with all connection hardware

ITEM NO. 38 DISH WASHER WITH BUILT-IN BOOSTER HEATER & WATER SOFTENER

QTY: 1

MANUFACTURER: Hobart or pre-approved equal

MODEL#: CL44e / Water softener #WS-40

1. Electrical
2. For hot water operation
3. Verify direction of operation on plan.
4. Provide with single point power connection
5. Provide with single point drain connection
6. Provide with limit switch and wire as required.
7. Provide with two stainless steel non-splash curtains at tray entry and exit.
8. Stainless steel front, sides and rear panels
9. Automatic tank fill with water level control
10. Automatic shut-down when no racks are being washed

11. Common drain, water and electrical connections
12. (2) Stainless steel end vent cowls with adjustable dampers
13. Mounted circuit breakers
14. Verify power requirements as listed on the job documents
15. Provide with extended height option for sheet pans.
16. Provide unit with all manufactures standard accessories.
17. Provide dishwasher with built-in booster heater.
18. Provide a shut-off valve at inlet hot water line
19. Provide a shock absorber
20. Install a temperature / pressure gauge on both the inlet and outlet sides of the booster heater.
21. The pressure-reducing valve must have a built-in high-pressure by-pass to avoid nuisance opening of the relief valve when the unit is heating.
22. Water treatment system, depending on local water conditions.
23. Pilot light and on/off ignition
24. Provide with standard manufacturers warranties.
25. See electrical engineers plan for electrical requirements.
26. Plumbing connections to be per manufacturer's recommendations. (Assumed 140 degree Fahrenheit incoming to booster)
27. Provide unit w/ water filter by Hobart # WS-C206
28. Provide (18) Carlisle #RFP14 dish racks to hold Gator trays
29. Provide (3) Carlisle standard silver racks.
30. Provide with Correctional Package.
31. Dishwasher must be installed by Hobart for additional Warranty.
32. Provide with two year extended parts and labor Warranty.

ITEM NO. 39 PANT LEG EXHAUST ASSEMBLY FOR DISHWASHER

QTY: 1

MANUFACTURER: Titan - Falcon Fabricator or pre-approved equal

MODEL#: Custom

1. Field dimension required to verify Vendor / leased dish washer.
2. 304 stainless steel – 18 gauge construction
3. Provide with 304 stainless steel collar at ceiling.
4. Sized for the specified dishwasher
5. Meet NSF guidelines
6. Refer to detail for construction data.

ITEM NO. 40 SOILED DISH TABLE

QTY: 1

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

Note, Verify Vendor / leased dishwasher for design purposes on table lip.

1. As plan shows ___ long x 30" wide x 34" high as indicated on drawing
2. Top, back splash and nosing shall be 14 gauge - 304 stainless steel.
3. Provide with 3" high raised rolled nosing – see drawing
4. 20" x 20" x 5" sink with removable rail slides attached to a perforated scrap catching basket.
5. Install disposer collar in pre-rinse sink.
6. Install a stainless steel disposer control mounting bracket
7. Table to have as plan shows ___ long x 6" wide trough pitched to sink and integrally welded
8. Trough to have two water inlets at center and at far end, refer to plan.
9. Provide opening for a splash mounted Fisher pre-rinse faucet with wall bracket. See general specification
10. Provide 48" high 304 stainless steel wall panels adjacent to ware washing assembly (item # 63)
11. Back splash on soiled dish table to be 12" high

12. Leg assembly shall be made up of 1 5/8" tubular legs, leg inserts with allen screws and 3" adjustable bullet feet – all stainless steel.
13. All tubular cross bracing shall be 1 5/8" diameter and weld full perimeter to leg uprights.
14. Grind and polish all welds smooth.
15. Remove all sharp edges.
16. Provide with Correctional Package.

ITEM NO. 41 CLEAN DISH TABLE W/ OVERHEAD DISH RACK SHELF

QTY: 1

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

Note, Verify Vendor / leased dishwasher for design purposes on table lip.

1. Clean dish table to be as plan shows ___ long x 30" wide x 34" high to working surface as indicated on drawing
2. Provide table with sectional and removable under shelves that are clear of dish machine plumbing and run the length of table.
3. Top, back splash and nosing shall be 14 gauge - 304 stainless steel.
4. Provide with 3" high raised rolled nosing – see drawing
5. 10" backsplash on table.
6. All tubular cross bracing shall be 1 5/8" diameter and weld full perimeter to leg uprights.
7. Grind and polish all welds smooth.
8. Remove all sharp edges.
9. See general specifications for construction details.
10. Dish rack sloped shelf with drain to be wall mounted.
11. Provide with shelf with (1) weep hole with stainless steel tube welded to shelf for plastic drain tube connection
12. Provide shelf with clear plastic weep drain tubing and run to floor sink.
13. Sized shelf as per drawing.
14. Shelf to be 16 Ga. # 304 Stainless steel
15. Secure shelf to wall with 14 Ga. Stainless steel cantilever brackets.

ITEM NO. 42 EXHAUST HOOD WITH FIRE PROTECTION, REFER TO MECHANICAL SECTIONS

QTY: See mechanical specifications

MANUFACTURER: BY HVAC

MODEL#:

1. BY HVAC

ITEM NO. 43 MICROWAVE W/ WALL MOUNTED SHELF

QTY: 1

MANUFACTURER: Panasonic or pre-approved equal / Piper or pre-approved equal

MODEL#: NE-17521 / Custom

1. Stainless steel interior and exterior
2. 1700 watt unit.
3. NSF/UL commercial
4. Interior light
5. Microwave wall mount shelf shall be 16 gauge stainless steel and sized for the microwave.
6. Turn the sides and back up 2"
7. Turn the nosing down 1" and under ½" on a 45 degree angle. Cap the ends down to the bottom of the nosing.
8. Provide with (2) 14 gauge stainless steel cantilever brackets and bolt to wall.
9. Mount on wall at 62" AFF to working surface

ITEM NO. 44 xxx

QTY:

MANUFACTURER:
MODEL#:

ITEM NO. 45 FLOOR GRATES

QTY: LOT

MANUFACTURER: I. M. C. TEDDY or pre-approved equal

MODEL#: Varies – size per drawing

1. Drain pans all 14 gauge 304 stainless steel construction
2. Provide with recessed subway grate shelf.
3. Subway grate and pan shall be flush mounted in floor.
4. Slope bottom of drain pan toward drain at 1/8" per 1'-0.
5. Provide drawing with drain layout for the mechanical engineers.
6. Provide 304 stainless steel, bar and rod type subway grates as required per plan
7. FSEC shall provide drain pans as required to meet the construction schedule.
8. Provide with Correctional Package design.

ITEM NO. 46 xxx

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 47 STAINLESS STEEL UPRIGHT REFRIGERATED – SINGLE SECTION

QTY: 2

MANUFACTURER: Traulsen or pre-approved equal

MODEL#: RHT132WUT-FHS

1. Stainless steel finished all side panels.
2. Hinged as per plan
3. Provide with (4) 6" high stainless steel legs with adjustable feet.
4. Provide with stainless steel finished exterior
5. Provide with lock
6. Provide with two year service / labor warranty.
7. Provide with Correctional Package.
8. Provide unit with electronic condensate evaporator.

ITEM NO. 48 BEVERAGE DISPENSERS

QTY: 6

MANUFACTURER: CAMBRO

MODEL#: 250LCD

1. 2 1/2 gallon capacity.
2. Polyethylene construction.
3. Color - brown.

ITEM NO. 49 xxx

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 50 TRASH CAN W/ DOLLIES & LIDS

QTY: 7 assemblies required

MANUFACTURER: Continental or approved alternate

MODEL#: Varies

1. Provide (7) each Continental square huskee trash receptacles and (7) two each 2801 lids with (7) each 2803 dollies.

ITEM NO.51 xxx

QTY: w

MANUFACTURER:

MODEL#:

ITEM NO. 52 DELIVERY - MOBILE FOOD & BEVERAGE CARTS, 28" x 49"

QTY: 4 required

MANUFACTURER: Piper or pre-approved alternate

MODEL#: ITD-4675

1. Units designed to stack a total of 80 gator trays. 40 in each shelf section.
2. Provide unit with bumper guards.
3. 1" stainless steel square tubular push handle.
4. Two 6" diameter rigid casters
5. Two 6" diameter swivel casters w/ brakes
6. 304 Stainless steel construction.
7. 1.5" square 16 Ga. wall, stainless steel tubing.
8. 14 Ga. stainless steel bottom shelf
9. 14 Ga. stainless steel top shelf
10. 47" high unit
11. Frame joints are fully welded – ground and polished smooth.
12. Slots for straps on top and bottom shelves
13. Note: Two of these carts will be used for beverage transport.

ITEM NO. 53 SHEET PAN RACKS, MOBILE (END LOADERS)

QTY: 1 required

MANUFACTURER: New Age or Piper

MODEL#: 1305

1. End loaders
2. Solid base
3. Provide with corner bumpers
4. Slides spaced at 3" on center
5. Universal slides for 12" by 20" or 18" by 26" pans
6. Slides welded to frame.
7. Height 70"
8. Heavy duty casters w/ locks
9. Pre-assembled at factory.

ITEM NO.54 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 55 MOBILE GATOR DRYING TRAY STORAGE CARTS

QTY: 2 Required– 1 not shown on plan

MANUFACTURER: Piper or pre-approved equal

MODEL#: 2TDR-A-GATOR

1. 3-Shelf with guides on top and bottom
2. Capacity 150 trays
3. For use with Cook's Correctional Gator trays (15 by 13 ½ by 2 5/8")
4. All welded aluminum frame & guides
5. (4) 5" heavy-duty swivel casters (2 with brakes)
6. Note: tray sizes vary by manufacturer. To insure a proper fit, a tray sample must be provided at time of PO & engineering drawing will be required to be signed off on.
7. 1 Year warranty parts and labor from date of purchase.

ITEM NO.56 xxx

QTY:

MANUFACTURER:

MODEL#:

ITEM NO.57 INSULATED TRAYS (NOT SHOWN ON PLAN)

QTY: 325

MANUFACTURER: Cook's Correctional Kitchen Equipment or pre-approved equal

MODEL#: 630-105B

1. Gator Trays
2. Insulated
3. Five compartment
4. Brown
5. One piece construction
6. 15"W x 13.5"L x 2.6"D
7. Stackable
8. Foam Filled

ITEM NO.58 xxx

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. 59 CAN OPENERS – (1) ELECTRICAL & (1) MANUAL

QTY: 1 each

MANUFACTURER: Edlund or pre-approved equal

MODEL#: 203 / S-11

ELECTRICAL: 203

1. Two speed
2. NSF approved

MANUAL: S-11

1. All stainless steel construction
2. Secure manual bar to base
3. NSF approved
4. Cast with stainless steel base
5. Verify kitchen-mounting location preferred with owner.
6. Provide with correctional security package options

ITEM NO. 60 SECURITY KNIFE CABINET W/ WARNING LIGHT

QTY: 1

MANUFACTURER: Cook's Correctional Kitchen Equipment or pre-approved equal

MODEL#: TLM436L

1. Designed for storage of knives and other kitchen tools in high security settings.
2. Shall be 36" x 50"
3. 3/8" see-through Lexan door provides instant visual confirmation of tools
4. Stainless steel welded pins allow you to store all sizes of knives, peelers, etc.
5. 14 gauge all welded stainless steel construction
6. Recessed door fits flush with face of locker
7. 270° hinged locking plate constructed of 12 gauge stainless steel
8. Pick-resistant 6-pin lock
9. Includes red paint, brush, marker and emery paper for customizing shadow board

10. Bright blue strobe light flashes when door is open
11. Blue light is powered by easily replaceable 12 volt battery
12. 1-year warranty against manufacturing defects
13. Provide with correctional security package options

ITEM NO. 61 ICE MACHINE, W/ BIN W/ WATER FILTER

QTY: 1 assembly

MANUFACTURER: Hoshizaki or pre-approved equal

MODEL#: KMD-650MAH icemaker / B-300SF bin w/ mounting hardware if required

1. Up to 661 lbs. of ice production per 24 hours
2. Air cooled / self contained unit
3. Crescent cube size
4. Provide units with manufacturer's recommended water filtration system.
5. Provide Bin with stainless steel exterior design for easy cleaning
6. Bin - 260 pound ice storage capacity
7. 6" Stainless steel legs on bin with adjustable bullet feet.
8. Provide all mounting hardware.
9. Provide w/ Scoop holder and Scoop, Stainless steel.
10. Assembly unit and set in place – leveled.
11. Provide with Correctional Package.

ITEM NO. 62 WALL MOUNTED STAINLESS STEEL SHELF

QTY: 1

MANUFACTURER: Titan MFG or Falcon Fabricator or pre-approved alternate

MODEL#: Custom

1. Provide Overhead wall mounted Shelf to be sized per plan and mounted as shown.
2. Mount shelf 66" AFF to working top surface.
3. Shelf shall be 16 Ga. # 304 Stainless steel
4. Secure shelf to wall with 14 Ga. Stainless steel cantilever brackets.
5. Provide with 1 ½" nosing turned down 1" and under ½" on a 45 degree angle on front and sides.
6. Turn back of top up 2" and seal to wall.
7. Grind and polish all sharp edges of shelving unit smooth.

ITEM NO. 63 MISC. STAINLESS STEEL WALL PANELS, CORNER TRIMS

QTY: LOT

MANUFACTURER: Titan or Falcon Fabricator or pre-approved equal

MODEL#: Custom

STAINLESS STEEL "V" CAP ON CANOPY BLOCK WALL

1. Provide as required per drawing
2. 304 Grade stainless steel
3. Follow general specification on requirements
4. Field verify all dimensions
5. "V" cap shall be 16 Gauge, 304 stainless steel
6. "V" cap shall have 1 ½" flange on the block
7. "V" cap shall have and 30 degree slope to its peak.
8. Seal all cracks and joints with clear silicone.

STAINLESS STEEL WALL PANELS

1. Provide as required per drawing
2. 304 Grade stainless steel
3. Follow general specification on requirements
4. Field verify all dimensions
5. 16 Gauge, 304 stainless steel wall panels as required.

6. Adjacent to soil dish return area, provide 18 Gauge stainless steel wall panels on both the kitchen and student sides. The top of the panels should extend up to the bottom of the pass through lintel.
7. Seal all cracks and joints with clear silicone.

STAINLESS STEEL OUTSIDE CORNER TRIMS

1. Provide as required per drawing
2. 304 Grade stainless steel
3. Follow general specification on requirements
4. Field verify all dimensions
5. 3"x3"x72" 16 Gauge, 304 stainless steel outside corner angles, as per drawing.
6. Seal all cracks and joints with clear silicone.

END OF SECTION

SECTION 11 35 00 LAUNDRY EQUIPMENT

PART 1 – GENERAL

1.01 SCOPE

- A. Provide all labor, materials, equipment and services to furnish and install the kitchen and laundry equipment.

1.02 RELATED REQUIREMENTS

- A. Exhaust manifold for commercial dryers.
- B. Make up air for laundry dryers: Division 1.
- C. Mechanical supply and hook-up to equipment: Division 1.
- D. Electrical supply and hook-up to equipment: Division 1.

1.03 SUBMITTALS

- A. Make submittals in accordance with Division 1.
- B. Submit minimum 3/4" scale shop drawings (minimum 1-1/2" scale sections) of custom fabricated items showing construction methods, type and gauge of metal, hardware and fittings with plan, front elevation and a minimum of one cross-section. Show complicated parts of typical item in a cut-away perspective.
- C. Submit rough-in drawings for manufactured kitchen equipment showing dimensioned locations, size and heights.
- D. Submit the manufacturer's product data for manufactured equipment showing service connections, characteristic and wiring diagrams for control systems.

1.04 STANDARDS

- A. Perform work and provide materials in accordance with the following jurisdictions but not limited to:
 - 1. U.S. Public Health Services
 - 2. National Sanitation Foundation – seals affixed
 - 3. National Board of Fire Underwriters
 - 4. Local of State Ordinances
 - 5. State Accident Commission's Safety Order
 - 6. State Fire Marshal
 - 7. A.D.A. Regulations
 - 8. U.L. Listings

1.05 OPERATION AND MAINTENANCE DATA

- A. At completion of the work, provide a qualified and trained manufacturer's representative to demonstrate the operation of each item of equipment and instruct the Owner in the operation procedure and maintenance.

1.06 DELIVERY, STORAGE, AND HANDLING

- A. Finished components and assemblies will be wrapped and crated at the factory in a manner to prevent damage or marring of assemblies, or surfaces during shipping and handling.
- B. Materials will be delivered to the site, unloaded and stored. Lay flat sections and panels flat and blocked clear of the floor in a manner to prevent warping or sagging.
- C. Coordinate size of access and route to place of installation.

1.07 ENVIRONMENTAL REQUIREMENTS

- A. Before moving equipment in, ensure that the surrounding finishes (floor, walls, ceilings and painting) are completed.
- B. Kitchen shall be clean of dust and debris from construction work.

- C. Maintain room temperature of at least 65 degrees Fahrenheit for 72 hours before equipment installation begins.
 - D. Temperatures to remain at 72 continuously during and after installation.
- 1.08 POWER CHARACTERISTICS
- A. As indicated on drawings or schedules.
- 1.09 WARRANTY
- A. Provide written warranties in the same name of the Owner in accordance with Division 1
 - B. Repair or replace, at no cost to the Owner.
 - C. Include free service calls within 24 hours of notification of problem during warranty period.

PART 2 – PRODUCTS

- 2.01 EQUIPMENT MANUFACTURERS
- A. Manufacturers shall be as specified in this section.
 - B. The primary item shall be the first equipment manufacturer listed on each Item specified. Mechanical, electrical or physical attributes on this job are designed around the primary item.
 - C. The Laundry Equipment Supplier shall be completely responsible for alternates used in lieu of the primary specified items.
 - D. Substitution/Alternate Requirements:
 - 1. Request for alternates or substitutions must be in writing with proper documentation submitted no later than ten (10) days prior to the bid submittal date.
 - 2. All change requests must be reviewed and approved by the owner in writing. The owner's decision will be final.
 - 3. Items of the same size, function, and performance will be considered in accordance with Division 1.
 - 4. Any additional cost incurred due to alternates being inserted into this project in lieu of the primary will be the responsibility of the Equipment Supplier.
 - 5. The Equipment Supplier shall communicate in writing to all parties affected any physical, electrical or mechanical alterations required when substituting.
 - 6. The Equipment Supplier shall be responsible for any field alterations required for "alternate equipment" prior to job site delivery.
- 2.02 CUSTOM ITEM FABRICATION SAMPLE REQUIRED
- A. A Custom Fabricated Sample is required by the successful bidder and shall be provided as described below.
 - B. This sample will be reviewed by the owner and architect for quality approval. This sample, if approved, will be compared to the custom fabricated items delivered to the job site. If the quality on site is not equal to the sample, the owner reserves the right to reject the product at no cost to him.
 - C. If the food service equipment contractor uses more than one source, they must provide a sample from each vendor.
 - D. Manufacturer/Vendor may request to borrow an existing sample from the consultant for reference.
 - E. Sample may be excused if vendor has been previously submitted an approved sample and no additional samples are needed by consultant, owner, or architect.
 - F. Upon completion of this project the manufacturer's representative may retrieve the sample for future use.
 - G. The sample shall be provided as follows:
 - 1. It shall be meet all Custom Item Fabrication requirements.
 - 2. It shall consist of one table end with leg set assembly.
 - 3. It shall be 12" left to right by 18" front to back.
 - 4. Shall consist of 14-gauge stainless steel top, nosing, and back splash.

5. Stainless Steel shall be ASTM A 264, Type 304 grade, thickness as indicated with No. 4 finish
6. The nosing shall be a 3" high raised rolled edge and located front and left.
7. On the outside corner where the two rolled edges meet, notch as required and weld in a triangular bull nose tab. The front and back inside corners shall be notched as required and inside corners welded with a radius that meets NSF standards.
8. Backsplashes shall be turned up 8" from the working surface of the top and back 2" on a 45-degree angle and down 1" parallel to the wall. The sides of the backsplash shall be capped and its perimeter shall be continuously welded. The bottom of the cap shall be parallel to the bottom of the rolled nosing.
9. On the bottom provide a 1" X 4" X 1" 14 gauge stainless steel hat channel spot-welded in place. Run the channel front to back. Miter the front and back corners.
10. Weld two stainless steel gussets to the hat channel front and back. Provide the gussets with Allen screws. Insert two 12" long stainless steel tubular legs into the gussets. Insert into the bottom of each leg, one stainless steel adjustable bullet foot.
11. Provide a 1 5/8" diameter stainless steel tubular cross-brace welded to each leg approximately 6" above finish floor. The cross-brace tube should be notched on both ends to match the diameter of the upright legs. The perimeter weld where the cross-brace meets the legs should be continuous. It should be ground and polished smooth.
12. Ground down and polish smooth all edges and welds.
13. All flat surfaces shall be sanded and polished smooth.
14. All surfaces shall have a consistent polished finish.
15. Provide with manufacturers brand name sticker affixed.
16. Apply a NSF approved sound deadening material to the bottom.

2.03 CUSTOM ITEM FABRICATION REQUIREMENTS

- A. FSEC to field verify at job site actual dimension sizes to ensure proper sizing for custom fabrication equipment.
- B. All fabricated equipment in these specifications shall be custom built by a fabricator who has a complete factory with suitable equipment, personnel, and engineering facilities to properly design, detail, and manufacture the highest quality of food service equipment.
- C. Ensure that gauges of metal, fabrication, and reinforcement are adequate for the various conditions and are accepted industry standards.
- D. All Tube sizes noted in these specifications refer to the outside diameters.
- E. For Custom Fabrication Items that require coordinating with other items of equipment (such as faucets, disposers, etc.) make certain correct cutting and patch work is done to ensure good quality installation.
- F. Stainless Steel shall be used for all custom fabrication items unless otherwise noted in the specifications.
- G. Stainless Steel requirements:
 1. Stainless Steel shall be ASTM A 264, Type 304 grade, thickness as indicated with No. 4 finish
 2. All stainless steel fastening and fittings to be Type 304 grade.
 3. Supply bolts and screws with counter-sunk flat heads interior and exterior visible or accessible surfaces. Use concealed fastening to the greatest extent possible.
 4. Form all edges smooth.
 5. Fabricate sheet material for counter tops, facings, shelves and drain boards of straight lengths in one continuous sheet where practical.
 6. Welded parts shall be non-porous, free from imperfections, pits, cracks, and discoloration.
 7. Grind welds in stainless steel to be smooth, flush, and polished to match adjacent sheet material finish. Use heli-arc welding for stainless steel.
 8. Where manufacturing process disturbs the original finish, carefully regrind, polish and restore to match the original undisturbed surfaces.

9. Provide trim to create sanitary conditions and finished appearance.
 10. Sound Deadening material that is NSF approved shall be applied to the underside of all metal including tabletops, bottom of drawers, shelves, sinks, serving counters and inside of doors with high quality mastic. Sound deadening material is not required on insulated doors.
- F. Galvanized Steel Requirements:
1. Galvanized Metal can *only* be used to substitute stainless steel when using channel reinforcements applications, and *only* when the vendor/manufacturer cannot use stainless steel for this process.
 2. ASTM A 36 Structural Quality, with a minimum of 1.25 oz/sq. ft. Galvanized coating.
- G. Plastic Lamination Requirements:
1. When plastic laminate is required on a surface the architect reserves the right to specify brands manufactured by Pionite, Formica, Wilson Art, or Nevamar.
 2. A combination of these brands and colors may be used on the same project.
 3. Owner shall choose colors for plastic lamination.

2.04 CUSTOM TABLE ASSEMBLY CONSTRUCTION

- A. The Table Tops of all custom tables, including work tables and dish tables, shall be 14 gauge stainless steel with the horizontal and vertical corner coved on ¼" radius. Turn up edges of table tops 3" inches and finish with die-formed sanitary rolled rim. Grind welded seams and corners smooth, and polish. Do not rivet or bolt through tops. Mount tops on open frame. Polish all edges of the rolled rims to remove any sharp edges or burrs.
- B. Use stainless steel threaded bolts to stud weld to the undersides of the table top.
- C. Reinforce body with channels and gussets where necessary.
- D. Interior horizontal and vertical corners to have a 5/8" inch Cove.
- E. Table Reinforcements shall be 1-1/2" x 1-1/2" x 1/8" inch stainless steel angels. Reinforce tops of base fixtures and table tops so that there will be no noticeable deflection underneath framework. Provide cross-angle member under tops, at intervals between legs of not less than 15" inches, or more than 30" inches wide. Provide one (1) angle runner, running lengthwise down center of tops up to 30" inches wide. Provide two (2) angle runners running lengthwise down tops over 30" inches wide.
- F. Table Tubular Cross Bracing shall be 1" to 1 5/8" O.D., 16 gauge tubular, 304-grade stainless steel. Tubular cross bracing shall be continuously welded to the upright legs (full perimeter). Cross bracing shall be attached 10" above finished floor. The perimeter of the welds should be ground and polished smooth.
- G. Worktable Legs shall be 1 5/8" O.D. 16 gauge tubular 304-grade stainless steel. Leg sockets shall be stainless steel, Component Hardware # A18-0206, provided with Allen screws. On worktables that are longer than 6' feet, a total of six legs are required for stability. Counter Legs - Counter legs shall be at least 6" inches high. Sanitary stainless steel leg assemblies shall be no less than 1 5/8" inches in diameter, having adjustable stainless steel bullet foot inserts as specified below. Provide upper shoulder welded to a 12-gauge stainless steel base plate designed for anchoring to the channel braces.
- H. Table Bullet Feet shall be 3" adjustable stainless steel, Component Hardware # A10-0881C
- I. Provide Back Splashes where shown on plan or when specified. Provide Back Splashes on worktables that are located against a wall. Back Splashes for worktables shall be 8" inches high unless otherwise specified. Back Splashes for dish tables shall be 12" inches high unless otherwise specified. Cap the ends of Back Splashes and all exposed rolled rims with matching stainless steel. Make free corners of tops spherical.
- J. Secure all Dish Tables tight to the wall with "Z" clips. Seal all cracks and crevasses on dish tables to the walls and dish machine with clear mold resistant silicone not to exceed ¼" thick. Use Stainless Steel trim where necessary.
- K. Base Partitions and Cabinet Bodies shall be 18-gauge stainless steel. Round free corners of enclosed bodies on 5/8" radius. Make corners against walls and other fixtures square. Provide Interior Shelves as solid with 16-gauge stainless steel. Ends and backs turned up 1-

- 1/2 inches and welded to cabinet walls, turn from edges down 1-1/2" inches and turn under 1/2" inches. Use perforated shelving for heated bases and construct the same as solid shelves except with 5/8" inch perforations, 3" inches on center.
- L. Provide Pipe Chases where enclosed base tables require piping to be passed through the base, enclose piping in a suitable chase. Where access to pipes will be through fronts of cabinets, provide easily removable access panels. Form stainless steel access panels in a pan shape, removable without tools. Pipe chases at end of fixtures containing bottom and intermediate shelves need not be enclosed.
 - M. Provide Drawers where shown on plan. Drawer faces shall be 14-gauge stainless steel. Drawer size to be 20" x 20" x 5" deep unless otherwise specified. Do not stack drawers on worktables unless otherwise specified.
 - N. Provide Drawer Pans Inserts die stamped out of one (1) piece of 18-gauge stainless steel to be easily removed without tools. Flange top edges of drawers out 1/2" inch. Round interior horizontal corners on a 1" inch radius and interior vertical corners on a two (2) inch radius. Do Not use solder or other material to fillet corners. Rivet channel drawer slides on open base tables between channel slides on underside of top with 18-gauge stainless steel. Partially enclose drawers on open base tables between channel slides on underside of top with 18-gauge stainless steel.
 - O. Provide Under Shelves on tables with 16 gauge stainless steel removable sections. Roll down edges on side to overlap pipe rails or as specified. Notch corners to fit snugly around upright table legs. Turn down edges of abutting sections 1" inch, with square break fittings adjoining sections that they are level with each other at all points. Where shelves must abut chases, turn abutting edges up a minimum of 3" inches. Where plumbing and supply piping passes through shelves for the piping in a neat pattern. Note the location of such pipe chases and stamped pipe openings on shop drawings. Rigidly reinforce shelves with angle or channel framework below to prevent sagging. Where shelves must abut chases turn abutting edges up a minimum of 3" inches.
 - P. Provide Wall Mounted and Table Mounted Shelves above compartment sinks and where shown on plan. Shelves shall be 16 gauge stainless steel, 12" inches wide by length of fixture of table over which shelf is mounted. Ensure to note where Hose Reels or other items may obstruct the length of shelves and make adjustments to size as necessary. Roll front edges on a 1/2 inch radius. Turn ends down vertically. Turn back edges vertically 1-1/2" inches. Elevated shelf supports for Wall Mounted shelves shall be 14 gauge stainless steel gusset type wall brackets. Weld brackets to underside of shelf. Do not use rivets or bolts for brackets/shelf attachments. Table Mounted Shelves shall be 1" inch round, 16 gauge stainless steel tubing, cut smooth and square. Table Top Mounted to have plug ends or tubing with threaded steel plugs swaged into tubing. Attach support tubes to tops of tables with 1/16" inch diameter round head stainless steel machine screws with washers and underside. Supports mounted on flat surface of turned up table rim shall attached bottom ends of supports to flat surface to flat surface of turned up rim. Supports mounted on tops of rolled edges of turned up table rim shall drive plugs in bottom ends of supports far enough to allow for coping tubing. Cope bottom ends of support tubes to fit on rolled edges. Attach bottom ends of rolled edges with 5/16" inch diameter stainless steel machine screws.

2.05 CUSTOM SINK ASSEMBLY REQUIREMENTS

- A. Requirements are in addition to the Custom Fabrication Requirements where applicable.
- B. Sinks shall be, 14 gauge stainless steel, fully polished inside and out with die stamped bottoms for complete drainage. Each sink shall be formed by one continuous sheet of metal with NSF approved radius interior corners.
- C. Back Splashes shall be ten 10" inches high across the backs of all sink tables unless otherwise specified. Cap and enclose the ends of back splashes with stainless steel.
- D. Provide Faucet Cut-Out Holes where required centered over the centerline of partitions between compartments on back splash. Sides that are adjacent to walls and higher fixtures

shall be turned up 12" inches and turned back 2" inches on a 45-degree angle and down 1" inch.

- E. Sink Bottoms shall be 14 gauge stainless steel and have a die stamped bottom on each compartment with four radial grooves. Provide rotary handle waste drain assembly and overflow pipe.
- F. Weld 14 gauge stainless steel sink assemblies to the bottom side of 14 gauge top. Weld to underside of the sink assemblies, reinforcement framing.
- G. Fabricate so front raised rolled edge or marine edge on sink assembly is 36" AFF, unless otherwise specified.
- H. Drain Boards to be 14 gauge stainless steel and welded to sink units. Die form 1-1/2" inch high rims with integral rolled edge to match sink edges and provide back splash to match sink back splash. Slope drain boards 1/8" inch per foot to drain into sink. Weld back splash integrally with back splash of sink compartment and enclose ends. Cove horizontal and vertical corners on 5/8" inch radius, heli-arc weld, grind and polish to match original finish. Do Not solder fillet corners. Brace multiple compartments longitudinally in the center with a 14 gauge stainless steel channels with filled ends.
- I. Rotary handle drain assemblies for Sink Compartments shall be Model 99880 Drain King with stainless steel ball valves by Fisher Faucets Mfg. Co. with Flat Strainer, rough chrome plated, standard 1-1/2" F & 2" M NPT w/ tailpiece.
- J. Provide hand sinks with traps for direct drainage.
- K. Food Preparation Sinks, Pot sinks, dishwasher prerinse sink, ice machine to drain into a floor sink.

2.06 FAUCET AND SPECIALTY FIXTURE REQUIREMENTS

- A. Backsplash mounted faucet on the Food Preparation Sinks shall be provided by Fisher Mfg., model 83259. 8" C/C backsplash mounted faucet 12" swing spout, includes nipples, elbows and supply lines.
- B. Overhead Spray on the Food Preparation Sinks shall be provided by Fisher Mfg., model 99899. Single Deck Dual Control valve, Pre-rinse, spring style, and wall bracket. Include add-on faucet with 6" inch swing spout, 16" inch riser pipe, and backflow prevention device.
- C. Pre-Rinsed Spring Style Faucet on the Soiled Dish Table shall be provided by Fisher Mfg., model 89516. Shall 8" inch C/C backsplash mounted, pre-rinse, and spring style. Include backflow prevention device, wall bracket, and elbows.
- D. Kettle Fill Faucet shall be by Fisher Mfg., model 83992. Single Deck Dual Control valve, Pot Filler. Include food grade hose, wall hook, and backflow prevention device.
- E. Large Kettle Filler and Clean-Up Station shall be provided by Fisher Mfg., model 14087. Single station design with 3/4" inch Pot and Kettle filler hose and 1/2" inch Utility Spray System.
- F. Backsplash Mounted Faucet on the Three Compartment Pot Sinks shall be provided by Fisher Mfg., model 5414. 8" inch backsplash mounted faucet 14" inch swing spout.
- G. Wrist Handle Faucets for Hand Wash Sinks shall be by Fisher Mfg., model 80691. 4" inch C/C backsplash mounted faucet 6" inch swivel gooseneck. Wrist handles and elbows. Hand Sinks must be no smaller than 16" inches wide to accommodate wrist handles.
- H. Single Deck Faucet for Hot Food Tables shall be by Fisher Mfg., model 3010. Single deck faucet with 6" inch swivel spout.
- I. Hose Reels shall be by Fisher Mfg., model 29610 with all parts to be stainless steel construction. Stainless steel reel with exposed hose design unless otherwise specified. Provide with a 50' ft long hose unless otherwise specified. 3/8" inch ID hose. Guide arm adjustable to nine positions. Ratched lock and easy tension adjust. Stainless steel or brass fluid path. 3-ply fiber reinforced hose. 18" inch length inlet hose. Adjustable ball stop. Solid brass shower head with no "O" rings to leak. Bronze handle, not plastic. Base faucet with spring checks. Provide with spray valve.
- J. Hose Reel Control Box provided by Fisher Mfg. Hose Reel Control Box 1801. Stainless steel reel rinse Control Box with temperature control valve. Dual check backflow, water hammer silencer, and shut-off valve. Mount control panel box into the inside of wall at newly built

- locations using a control panel with flanges. Existing/remodeled locations to be have control panels mounted on outside of wall and provided with a control box that has no flanged edges.
- K. Hose Reel Vacuum Breaker provided by Fisher Mfg., model 14443. Vacuum breaker installed according with manufacturers requirements. Provide with spill resistant vacuum breaker. 1/2" inch inlet and outlet. Provide with stainless steel back plate.

2.07 EXISTING EQUIPMENT REQUIREMENTS

- A. The FSEC will be responsible for the delivery and reinstallation of existing items.
- B. Existing equipment to be relocated will be the FSEC's responsibility to disconnect relocated equipment and move to a temporary location within the area of site until the site is ready for the equipment to be reinstalled.
- C. Before the removal of the existing equipment the FSEC shall meet with the Owner to evaluate and document the current conditions of equipment together.
- D. The FSEC will be responsible for refurbishing ALL existing equipment within the package.
- E. Refurbishing Requirements include the following:
1. Cleaning equipment inside and out with proper chemicals to remove grease, rust, and any other type of visible grime.
 2. Evaluate equipment for any parts that may need replacing or repaired and resolve findings before installation of equipment.
 3. Unit should operate as intended by the manufacturer.
 4. Calibrate equipment to meet proper operation.
 5. Replace any gaskets or hinges as needed.
 6. Inspect cords and plugs on equipment and replace as necessary.
 7. Paint all galvanized metal.
- F. When reusing existing worktables, stands, or any galvanized equipment item the FSEC shall refurbish the equipment to meet current NFS and Health Department codes and standards.
- G. The FSEC shall paint existing galvanized metal as follows:
1. Clean and degrease surfaces to be painted
 2. Wash with Porter Galva prep #40, or equal
 3. Apply one coat of Porter galvanized primer finish
 4. Apply one coat of aluminum bronze finish

2.08 SWITCHES, CONTROLS, AND CONNECTIONS

- A. Provide UL approved suitable control switch or starter for each motor driven appliance of heating element. Provide controls on vertical surfaces of fixtures to be in recessed die-stamped stainless steel.
- B. Provide internal wiring for equipment including wiring controls, switches, and other electrical devices, which are built into, or from an integral of, these units, to a junction box switch in the fixture, ready for final connection to power source.
- C. Provide standard three (3) prong plug to fit grounding type receptacles for plug-in units. Provide suitable length of three- (3) wire cord for plug-in units. Match plugs to building receptacles. Provide twist lock type for 208V wiring
- D. Provide light receptacles, lamps and automatic door switches for factory refrigerator units or sections.
- E. Provide ballast where light fixtures are part of counters, cases or fixtures. Provide and install lamps for fixtures
- F. Provide equipment with connection terminals so that appropriate trades can make service connections where receptacles are required in fabricated items. Provide cutouts and outlet boxes on place accessible to the electrical trade. Supply outlet boxes with stainless steel cover plates.
- G. Provide fixture operating with water with immersion type heating elements of sufficient wattage to heat and maintain the quality of water contained in the fixture at a temperature of 208 degrees Fahrenheit. Protect terminals with a removable cap. Fit each element with a thermostat control, and pilot light indicator.

- H. Fit fabricated items requiring dry heat with strip or ring heaters of sufficient wattage to provide the desired heat. Unless otherwise specified, install these heaters directly below the fixtures to be heated. Mount in suitable channels and interconnect with mineral insulated (non-asbestos) appliance rated conductors, rated for the maximum temperature of the item for the conductor's location. Install conductors in accordance with the National Electrical Code. Provide each fixture having thermostatic controls with a pilot light indicator.

PART 3 – EXECUTION

3.01 EXAMINATION

- A. Prior to equipment installation verify that all mechanical and electrical service connections are correct according to job documents. Report any issues to all parties involved.

3.02 FIELD DIMENSIONS

- A. All Bidders will be required to visit all existing sites PRIOR to the bid date and/or to carefully examine entrances into each facility and the equipment specified on plans that are to be built. Bidders are required to notify the Designer immediately if the site conditions will not allow for any items to be installed as intended by the contract documents.
- B. Before installation, check building dimensions and entrances, including means of access for conditions affecting delivery and installation of equipment.

3.03 INSTALLATION

- A. Where joints in stainless steel work are necessary due to limitations of sheet sized or installation requirements make tight without open seams by welding.
- B. Close ends of all fixtures, splash aprons, shelves and bases by sealing or welding end plates.
- C. Indicate exact sizes and locations of blocking required on shop drawings.
- D. Remove and replace any equipment creating noise or vibration above normal level.
- E. Provide inserts and anchors built into other work for support of this work. Ensure that these items are installed in their proper location. Include fastening devices for the materials encountered and the usage expected.
- F. Mount wall brackets on walls with steel masonry inserts and stainless steel machine screws.
- G. Install items in accordance with the manufacturers' instructions using workers skilled and familiar with items and installation requirements.
- H. Assemble and test equipment at factory whenever possible.
- I. Insulate to prevent electrolysis between dissimilar metals.
- J. Scribe to walls and columns, set level and rigid align adjoining pieces of equipment, apply matching filler pieces where equipment abuts walls, columns and is to be closed off.
- K. Sequence installation and erection to ensure mechanical and electrical connections are affected in an orderly and expeditious manner.
- L. Do cutting, fitting, and patching necessary, coordinating work fully with other trades.
- M. Cut and drill tops, backs, and other elements as required for service outlets and fixtures. Install fixtures and fittings supplies under this section. Have connections to services made by appropriate trades under Divisions 1.
- N. Seal joints where required, using bacteria and water resistant clear sealant.

3.04 DEMONSTRATION AND TESTING

- A. Test, clean and adjust equipment prior to demonstration to ensure that correct services have been provided and that equipment is operational and complete in all respects, including specified accessories.
- B. Prior to demonstration, the following will be submitted in sets of threes:
1. Instructions, parts and maintenance manuals including details for the care of finished surfaces.
 2. List of names and addresses of the manufacturers supplying the equipment.

3. Specification sheets on all standard equipment marked as supplied variations from the manufacturers instructions and recommendations for installation.
 4. All shop drawings, details, cross-sections and elevations as built.
 5. Plumbing rough-ins as built.
 6. Electrical rough-ins as built.
 7. Electrical and mechanical schedules as built. Identified by item number and description showing the exact electrical and mechanical characteristics supplied for each item and including comments concerning final connections and interconnections in a checklist format.
 8. Service information organized in a chart format including description, manufacturer, model, electrical and mechanical characteristics and serial number.
- C. Make arrangements for demonstration a minimum of two (2) weeks in advance before site will be open for operation and coordinate with the Owner.
 - D. Provide training prior to opening day of school. Have training representative on site for first three (3) days to assist in opening, equipment operation, normal cleaning and service etc.
 - E. Provide written report of demonstration to the Architect outlining the equipment demonstration and malfunctions or deficiencies notes. Indicate individuals present at demonstration.

3.05 ADJUSTING AND CLEANING

- A. Test, clean, and adjust equipment and apparatus to ensure proper working order conditions.
- B. Remove masking/protection from stainless steel and other finished surfaces.
- C. Thoroughly wash and clean equipment.
- D. Sand or scrape woodcutting of serving boards and tables if necessary.
- E. Polish glass, plastic, hardware, accessories, fixtures and fittings.

3.06 ADDITIONAL INFORMATION TO ALL BIDDERS

- A. The manufacturer's representative will be responsible to schedule an authorized service agent to calibrate and start-up all equipment prior to Owner taking possession.
- B. Any item specified within this package with an exposed back is required to be finished in such a manner that it will match the adjacent design scheme and will provide for proper compressor ventilation if applicable.
- C. All fabricated equipment shall be custom built by a company that has a complete factory with suitable equipment, personnel and engineering facilities to properly design, detail and manufacture the highest quality of food service equipment.
- D. Equipment will be inspected after delivery and any equipment found not to be in accordance with the specifications, drawings and/or approved shop drawings will be rejected and replaced at the expense of the foodservice equipment contractor. Any defects found during inspection must be remedied to the satisfaction of the Owner, Designer and Architect.
- E. It is the responsibility of the bidder to report any errors and omissions in drawing or specifications, at which time the Designer will issue an addendum to all Bidders. Failure to report errors and omissions will allow the Designer to determine original intent without additional cost to the project.
- F. All drawings and specifications issued to Bidders must be returned to the Designer's office if requested.
- G. Each Bidder is cautioned to carefully review all bid documents and become familiar with them.
- H. Owner retains the right to delete equipment from the bid at the same cost as shown on the itemized cost listing for ninety (90) days after the bid opening date.
- I. General contractor is responsible for final hookup of all owner provided equipment.

END OF GENERAL SPECIFICATION SECTION

ITEMIZED LAUNDRY EQUIPMENT SPECIFICATION SECTION

NOTE: PROVIDE ALL ITEMS IN THIS PACKAGE WITH CORRECTIONAL FACILITY OPTIONS.

NOTE: ALL OWNER PROVIDED EQUIPMENT ON THIS PROJECT SHALL BE INSTALLED BY THE GENERAL CONTRACTOR.

ITEM NO. L1 LAUNDRY WASHING MACHINES

QTY: 2

MANUFACTURER: B&C Technologies or pre-approved equal – Contact Star Dist. Ph. #615-714-1266

MODEL#: HE-65

1. 65-pound washer extractor, 200G Extract
2. Secure units to floor as require by the manufacturers installation manual
3. Extend drain to floor trough behind unit
4. For power connection requirements for these units refer to the licensed engineers drawing within the job document set for this project.
5. Contact Star Dist. Ph. #615-714-1266 to install units and installation preparation such as concrete pads and anchor bolts and other requirements
6. Install units in such a manner to satisfy all national and local codes that may apply.
7. Provide with Correctional Package.

ITEM NO. L2 LAUNDRY DRYERS

QTY: 2

MANUFACTURER: B&C Technologies or pre-approved equal – Contact Star Dist. Ph. #615-714-1266

MODEL#: DE-75

1. 75-pound capacity
2. Natural gas operation
3. Provide all gas connection hookup hardware as required by the manufacturers installation manual
4. HVAC trades (subcontractor of the General contractor) shall Provide all ventilation duct work and manifold as required by the manufacturers installation manual.
5. Secure units to floor as require by the manufacturers installation manual
6. For power connection requirements for these units refer to the licensed engineers drawing within the job document set for this project.
7. Contact Star Dist. Ph. #615-714-1266 to install units and installation preparation such as concrete pads and anchor bolts and other requirements
8. Install units in such a manner to satisfy all national and local codes that may apply.
9. Provide with Correctional Package.

ITEM NO. L3 LAUNDRY CART

QTY: 4

MANUFACTURER: R&B

MODEL#: 4614 – 14 Bushel

1. 14 Bushel capacity
2. (4) Swivel casters
3. Poly

ITEM NO. L4 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. L5 SECURITY "SOAP DISPENSING" SHELVING LOCKER

QTY: 1

MANUFACTURER: Nexel or pre-approved equal

MODEL#: Varies

1. Polybrite finish
2. One - SU2460Z each assembly consisting of top and bottom shelves with sides.
3. Two - S-2460-AZ shelves on inside of each assembly.
4. Adjustable height feet.

ITEM NO. L6 LAUNDRY SHELVING

QTY: 2

MANUFACTURER: Nexel or pre-approved equal

MODEL#: Poly-z-brite

1. Wire Shelving w/ Poly-z-brite finish
2. 4-tier shelves.
3. Corrosion resistant
4. Separate posts - #P74Z not to exceed 74" high
5. Lifetime warranty
6. Shelving size and configuration per drawing.
7. Four Posts per assembly.
8. Stem casters with locks
9. 3" Donut bumpers

ITEM NO. L7 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. L8 WORK TABLE W/ SINK

QTY: 1

MANUFACTURER: Titan Mfg. or Falcon Fabricators or pre-approved equal

MODEL#: Custom

1. Sized as drawn
2. 304 stainless
3. 14 gauge stainless steel top and sink
4. Provide unit with eight leg assemblies
5. Provide with tubular cross-bracing front to back and across the rear at sink.
6. Provide under shelf left of sink.
7. Fabricate table as per NSF guidelines and general specification.
8. Provide deck mounted Fisher faucet. See general specification
9. Sink size shall be 20 by 20 by 16" deep.
10. Provide Fisher rotary handle drain assemblies in sink. See general specification.
11. Back splash 10" high with top turned back to wall 2" at 45 degrees and down 1" parallel to wall.
12. Provide unit with single thickness left side splash.

ITEM NO. L9 XXX

QTY:

MANUFACTURER:

MODEL#:

ITEM NO. L10 LAUNDRY SOAP DISPENSER SYSTEM

QTY: 1 System

MANUFACTURER: DEMA Engineering CO. / By AutoChlor

MODEL#: Atlas 844P

1. Provide (3) secure conduits for soap dispensing lines from soap pump in adjacent mechanical room to clothes washers in laundry room. Verify line size. Two conduits for immediate use and one conduit for future. See plan for locations.
2. Install system within the security cage – item number L5.
3. Contact local AutoChlor Service Agency to install system.
4. Provide all connection hardware required for a turn key installation.
5. Contact owner for any lease agreements

ITEM NO. L11 STAINLESS STEEL DRAIN TROUGH W/ PERFORATED FILTER PLATE

QTY: 1

MANUFACTURER: Titan MFG or Falcon Fabricators or pre-approved equal

MODEL#: Custom

1. Sized as per drawing
2. All 304 stainless steel construction
3. Ground and polish smooth all welds
4. 2" perimeter flange at floor elevation
5. Trough depth from the flange on the shallow end adjacent to the gas main is 6" deep
6. Trough slopes down to edge of sump sink area $\frac{1}{4}$ " per foot or to 8" deep.
7. Trough depth from the flange to the bottom of the sump sink is 10" deep.
8. Provide sump sink with 3" diameter drain.
9. Provide at the top of the sump sink a removable perforated filter plate.
10. Secure structural tabs to out side of trough below the floor elevation to insure unit is locked into the concrete slab.
11. Supply this trough to the contractor as required by the construction schedule.

END OF SECTION

BIDDER INFORMATION:

Name of Bidder: _____

(Typed or Printed: Firm, Corporation, Business or Individual)

Business Address: _____

Business has been in business under its present name since: _____

At this present time we understand all requirements and state that as a serious bidder we will comply with all the stipulations included in this package.

The above named bidder affirms and declares:

1. That the bidder is of lawful age and that no other person, firm or corporation with other person firm or corporation has any interest in this Bid/Pproposal or in the contract proposed to be entered into.
2. That this Bid/Proposal is made without any understanding, agreement, or connection with any other person, firm or corporation making a proposal for the same purpose, and is in all respects fair and without collusion or fraud.
3. That the bidder is not in arrears to Monroe County upon debt or contract and not a defaulter, as surety or otherwise, upon any obligation to Monroe County.
4. That no officer or employee whose salary is payable in whole or in part from the County Treasury shall be or become interested, directly or indirectly, surety or otherwise in this proposal, in the performance of the Contract, in the supplies, materials, equipment and work or labor to which they relate, or in any portion of the profits thereof.

BIDDER: _____

BY: _____
(Authorized Signature in Ink)

PRINTED NAME OF SIGNER: _____

TITLE OF SIGNER: _____

DATE SIGNED: _____

PHONE NUMBER OF SIGNER: _____