

Lakeland Middle Preparatory School
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SECTION 110640 – FOOD SERVICE EQUIPMENT

PART 1: GENERAL

1.01 SUMMARY

- A. GENERAL DESCRIPTION: Food service equipment indicated on the contract drawings including general and supplementary conditions, schedules, equipment list and specifications associated with this section.
- B. THE GENERAL PROVISIONS of the Contract including General and Supplementary Conditions, Division 1 General Requirements and instruction to Bidders apply to the Work included in this Division.
- C. RELATED SECTIONS
 - 1. Division 1 - General Requirements
 - 2. Division 22 - Plumbing
 - 3. Division 23 - Mechanical
 - 8. Division 26 – Electrical

1.02 REFERENCES

- A. National Sanitation Foundation Standards and recommended criteria. Provide each equipment item with NSF 'Seal of Approval'.
- B. Underwriters Laboratories Standards and carry the U and/or cUL label.
- C. ANSI standards for electric powered and gas burning equipment.
- D. National Fire Protection Association Codes
- E. All applicable health codes.
- F. National Electric Code
- G. Americans with Disabilities Act
- H. Food and Drug Administration HACCP Guidelines
- I. American Gas Association

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1.03 SUBMITTALS

A. PRODUCT DATA

1. Brochures shall be bound in book form in item numerical order. Each product data sheet will be preceded by a type written description indicating the item number, specification, manufacturer, model number, accessories and modifications to meet the intent of the specifications. Provide six sets to the Architect for written approval before ordering equipment. Provide wiring diagram for all equipment as requested by the Architect.

B. SHOP DRAWINGS

1. Provide three sets of drawings and one set of reproducible shop drawings of fabricated equipment with details showing all dimensions and all details of construction, installation and relation to adjoining and related work, where same requires cutting, field welding or close fitting, and shall show all reinforcement, anchorage and other work required for complete installation. Drawings shall be drawn to a scale of not less than $\frac{3}{4}'' = 1'$
2. Mechanical/electrical rough-in drawings will be submitted in item number sequence indicating the utility requirements of each piece of equipment specified herein. These submittals will be accurately drawn to scale and include all necessary dimensions indicating elevations and distances from centerline of columns, walls, etc. The Contractor shall be responsible for determining the exact location of the outlets on walls and floors, where applicable, and not as it exists on the equipment. Allowances shall be made for traps, ells, valves, faucets, tailpieces, etc. Rough-in drawings shall include utility requirements for existing and future equipment indicated in specifications and drawings. Provide three sets of drawings and one set of reproducible shop drawings.
3. Provide itemized equipment schedule including quantities, description, manufacturer, utility requirements and pertinent remarks.
4. Upon approval of all drawings and product data sheets, submit eight sets of all submittals bound in brief form, for final distribution.
5. None of the above to be issued for work in field until all submittals have been stamped accepted.

C. GENERAL: Submit in accordance with Section 01330

1. Submittals to be received by consultant no later than 10 working days after award of contract. Shop drawings will be in CAD Release 11 or later format.
2. No Alternates will be allowed after the bid. All requests for alternates will be written and must be received by the Consultant no later than 7 days prior to the bid date.
3. Only Food Service Equipment Contractors may request alternates.

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D. SAMPLES

1. Submit samples of all materials required by the Architect. Samples shall be adequate in size and quantity for testing their compliance with these specifications. These are to be submitted and approval obtained before work proceeds. Feet, handles, hardware, etc., shall be submitted with shop drawings if these items are not in accordance with specifications.

E. WARRANTY

1. Warranty installed units will be free of defects in material and workmanship for a minimum of one year from date of substantial completion, all work as furnished by him under these specifications. This warranty shall cover replacement of defective material, transportation and labor, but does not include cost of parts and labor caused by the Owner's carelessness or misuse of equipment.
2. Warranty sealed compressor units for 5 years from date of substantial completion.
3. Owner will contact FSEC for warranty service or repair and shall not be expected to contact any other agency.
4. Owner shall have continued use of defective equipment until replacement is provided.
5. Furnish In accordance with General Requirements, six (6) sets of operating
6. and maintenance manuals and forward same to Architect for transmittal to Owner.
7. For maintenance purposes, provide copy of accepted shop drawings, parts lists, specifications and manufacturer's maintenance bulletins for each piece of equipment.
8. Provide name, address and telephone number of the Kitchen Equipment Contractor, manufacturer's representative, manufacturer and service company for each piece of equipment so that service or spare parts can be readily obtained.
9. Provide an operation video for each piece of equipment that requires mechanical or electrical operation and service. These videos will include the standard format for safe operation, cleaning and regular maintenance.

F. PRICING

1. Submit a separate price for the food service package and supplies and a price for the installation of the equipment which will be performed as a subcontract to the project general contractor.
2. Provide without additional cost to the Owner, all appurtenances and accessories which may not be specified or shown on Drawings but which are required for the proper and safe functioning of equipment.

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1.04 QUALITY ASSURANCE

A. QUALIFICATIONS

1. Manufacturer's qualifications: Firms regularly engaged in the manufacturing of food service equipment of types, capacities and sizes specified in this section, whose products have been in satisfactory use for not less than 5 years.
2. Fabricator's qualifications: Firms with at least 5 years documented experience in the fabrication of work specified in this section. Fabricated items will meet all code and standard requirements.
3. Installer's qualifications: Acceptable to manufacturer, with at least 5 years of successful food service equipment installation experience on projects of similar scope.

B. PRE-INSTALLATION MEETING

1. Conduct pre-installation meeting in accordance with Section 01200.
2. Convene pre-installation meeting one week prior to commencing work of this section.

1.05 SYSTEM DESCRIPTION

- A. EXTENT OF WORK - As identified in the drawings, schedules and specifications as it relates to this section.

1.06 OWNER'S INSTRUCTIONS AND MAINTENANCE - Refer to Section 01700 for the General requirements for contract close-out.

PART 2: PRODUCTS

2.01 MATERIALS / EQUIPMENT

A. PRODUCTS

1. SCHEDULE: See Part 4 - Schedule of Product Descriptions
2. MECHANICAL REQUIREMENTS: Refer to Division 23 for required drain traps, steam traps, atmospheric vents, valves, pipes and pipe fittings, ductwork and other materials necessary to complete mechanical hook-up which is not included in section 110640. Roof penetrations for refrigeration conduit must be coordinated with Roofing Contractor prior to roofing installation. Surfaces adjacent to exhaust hoods and cooking equipment must comply with NFPA 96 General Requirements. Connection of equipment to utilities not included in Section 110640.
3. ELECTRICAL REQUIREMENTS: Refer to Division 26 for wiring, disconnects, and other materials necessary to complete electrical hook-up which is not included in Section 110640. Roof penetrations for refrigeration conduit/wiring must be

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coordinated with Roofing Contractor prior to roofing installation. Connection of equipment to utilities not included in Section 110640.

4. CUSTOM FABRICATION STANDARDS

- a. Stainless Steel: Where specified, it shall be Austenitic 18-8, Type 302 #4 commercial finish with a content of 17 percent to 19 percent chrome, 7 to 9 percent nickel with a maximum carbon content of 9 to 11%.
- b. Galvanized Iron: Where called for, it shall be galvanized on an 8 percent copper bearing alloy sheet, with an approved hot pure zinc galvanizing. Where galvanized iron has been welded, all seams shall be cleaned and scale removed and finished with a prime coat of aluminum paint. Galvanized iron shall be one of the following: Armco, Toncan, Keystone Copper Bearing.
- c. Field Joints / Welding: Field joints shall be located for practical construction with sizes convenient for shipping and entry into building spaces. All field joints shall be fully (continuous) welded with same type metal, ground smooth and polished to the original finish of the metal.
- d. Sound Deadening undercoat: Underside of all custom fabricated stainless steel table tops shall be coated with 1/8" thick water-proof mastic material, non-asphaltic base.
- e. Legs, Bracing and Feet: Legs and cross bracing shall be constructed of not less than 1-5/8" o.d. stainless steel tubing, cold drawn, annealed and pickled, spaced not more than 6'-0" on center. Tops shall be braced below with a minimum of 2 each inverted type stainless steel welded hat channels. Stainless steel bullet feet shall have a minimum adjustment of 1-1/2" without the use of tools and be fully sealed.

5. MILLWORK FABRICATION: Custom equipment fabricator shall provide and install millwork items as indicated in this section in conformance with the Architectural Woodwork Institute standards for "custom grade" work.

B. MANUFACTURERS: Subject to compliance with requirements, provide custom fabrication products of one of the following or acceptable equivalent.

- | | |
|--|---|
| 1. Ace Fabrication
2715 Dauphin St.
Mobile, AL. 36606 | 4. Supreme Fixtures
11900 Vimy Ridge Rd.
Little Rock, AR 72209 |
| 2. American Food Service
622 Florence Rd.
Savannah, TN. 38372 | 5. Select Stainless
405 E. South Main
Waxhaw, NC. 28173 |
| 3. Low-Temp Manufacturing
9192 Tara Boulevard
Jonesboro, Georgia 30237 | 6. United Fabricators
1110 Carnall Street
Ft. Smith, Arkansas 72901 |

2.02 FINISHES - See Schedule

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2.03 ACCESSORIES - NOT USED

PART 3: EXECUTION

3.01 EXAMINATION OF SITE

C. REFER TO DIVISION 1 for General Requirements

1. Before submitting prices or beginning work, thoroughly examine the contract documents.
2. No claim for extra compensation will be recognized if difficulties are encountered which examination of site conditions and contract documents prior to executing contract would have revealed.
3. Food Service Equipment Contractor is responsible for verification of and coordination with all dimensions, quantities, finishes, field dimensions and roughing of utilities for the equipment to be installed. Food Service Equipment Contractor is responsible for verifying there are no conflicts between the documents published by the Architect, Engineers and Consultant. Should the Food Service Equipment Contractor fail to verify and coordinate as stated, he shall without cost to owner, make any necessary modifications to the equipment to complete proper installation to the satisfaction of the Architect and Consultant.
4. Inspect all equipment described as "Owners" or "Existing" that is to be reused to verify condition, serviceability and utility requirements.

3.02 DELIVERY, STORAGE AND HANDLING

- A. Comply with requirements of Section 01600.
- B. Receive food service equipment in factory fabricated containers, inspect for damage and hold in warehouse.
- C. Hold equipment in original containers in a location to provide adequate protection without interfering with other construction operations.
- D. Handle equipment to avoid damage to components, enclosures and finish. Do not install damaged equipment.
- E. Provide all necessary equipment and manpower to receive and handle equipment on job site with deliveries based on project schedule.

3.03 PREPARATION

- A. Various items are specified herein by model number, brand name, trade name or name of manufacturer. It is the intent of this specification that the exact product be provided as specified. This requirement is not intended to restrict competition and consideration will be given to other brands that are equal or better in every respect.

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However, no substitutes or alternates will be acceptable if not submitted in writing and approved by the consultant seven (7) calendar days prior to the bid.

- B. The decision as to acceptance or rejection of any alternate proposed shall be that of the owner and/or architect or his consultant, and their decision shall be final.
- C. If equivalent products are submitted and accepted, Food Service Equipment Contractor shall be responsible for any costs arising from mechanical changes due to relocation of connections or utility requirements other than those indicated on mechanical drawings and specifications.
- D. Upon acceptance of bid and consummation of contract, Food Service Equipment Contractor shall designate, by letter to the architect, one individual of his organization who shall thereafter act as his representative in all negotiations and instructions given his representative shall be valid and binding on this contractor.

3.04 CONSTRUCTION / INSTALLATION

A. Definitions:

- a. "Owner" means the person or entity identified as the Owner or Operator (and agents thereof) in the Contract Agreement, or Owner's designated agent(s).
 - b. "Contractor" means the person or entity identified as such in the Contract Agreement.
 - c. "Equipment" means all items specified in Part 4.01 of this document as well as all materials, parts, fittings, connectors and other items necessary for a complete installation and proper operation in compliance with manufacturer's instructions and all applicable codes.
 - d. "Install" means performance of all operations connected with installation work including, but not limited to: unloading/unpacking materials and equipment to be installed, supplying all necessary tools, materials, parts, connectors and fittings necessary for complete installation, cleaning, conditioning, calibrating, testing and readying equipment for proper operation and service.
 - e. Owner Supplied, Contractor Installed (OSCI): Owner/Operator shall supply and deliver to the job site all items of equipment. The Contractor shall then perform all work necessary for installation of said equipment
 - f. Contractor Supplied, Contractor Installed (OSCI): Contractor shall supply and deliver to the job site all items of equipment specified in Part 401 of this document and perform all work necessary for installation of said equipment.
- B. All products, materials and equipment shall be applied, installed, connected, used, cleaned and conditioned in accordance with manufacturer's printed or electronically transmitted instructions (unless specified herein), all applicable

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government codes, and approved drawings for other contractors to make final electrical, gas, water, waste, ventilation and all utility connections.

- C. Install units plumb, square, level and free from warp or twist while maintaining dimensional tolerances and alignment with surrounding construction.
- D. Remove all packing material/straps and install all accessories in preparation for start-up and check-out.
- E. Verify all utility connections have been properly completed.
- F. Manage schedule so as to have all equipment connected and tested not less than five days prior to Owner's scheduled takeover date.

3.05 FIELD QUALITY CONTROL

- A. General: Comply with requirements of Section 01450.
- B. After all utility connections have been made by other contractors, The Food Service Equipment Contractor shall conduct final test in presence of Architect, Consultant, Owner and/or their designate to ensure that all equipment is ready for operation as required.
- C. Each item of mechanically or electrically operated equipment shall be started, demonstrated and checked for proper operation by manufacturer's representative. Owner's representatives will be instructed in the proper operation and maintenance of all equipment.
- D. Food Service Equipment Contractor's Representative will be on project site during working hours the first day of complete owner operation to assist as required.
- E. Food Service Equipment Contractor shall provide letter stating the accomplishment of 3.05-C above. Include name of Food Service Equipment Contractor's representative who supervised instruction/demonstration as well as statement that owner's operations personnel thoroughly understand the proper operation and maintenance of all equipment and so signify by signing. Final Inspection of work shall not be contemplated prior to receipt of this documentation by architect/consultant.

3.06 ADJUSTING, CLEANING AND PROTECTION OF WORK

- A. Adjusting:
 - 1. Start-up, calibrate, and verify proper operation of all equipment no later than 72 hours prior to demonstration or receiving food product.
- B. Cleaning:
 - 1. Food Service Equipment Contractor shall remove from project site all trash created by equipment installation on a daily basis.

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2. Prior to final inspection and owner operation, Food Service Equipment Contractor shall remove all protective coatings, thoroughly clean and service all equipment.

3.07 EXISTING ITEMS

1. In the event that existing equipment is designated on the equipment schedule and/or Specifications, the FSEC shall ensure that any and all such equipment is removed from the original location, cleaned, repaired/modified as required for proper operation, stored and re-installed as dictated by the project schedule.
2. It is the responsibility of the Food Service Equipment Contractor to review all existing equipment prior to submitting a bid to verify equipment condition and utility requirements.
3. Existing equipment will be warranted serviceable for a period of 90 days from substantial project completion.

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PART 4: SCHEDULES

4.01 EQUIPMENT:

- A. The following schedule lists the equipment by item number which matches the drawings.

ITEM 001 DRY STORAGE SHELVING, 5 units required, to be to be Metro Super Erecta wire shelving in sizes shown on plan, with "Metroseal 3" anti-microbial coating, Lifetime warranty against rusting, 4 tiers of Metroseal 3 shelves on 4 each 74" SiteSelect posts

NOTE: Verify size to space allocated.

ITEM 002 ROLLING SHELVING, 6 required, to be Metro Super Erecta & Super adjustable Top-Track Stationary Intermediate Unit Kit to size and configuration as shown on plan, to have Metroseal 3 epoxy-coated corrosion-resistant finish with Microban antimicrobial protection. Item to include hardware necessary for connecting intermediate units to track on both sides, includes: posts, shelves, stationary end units, mobile units, shelving, posts, casters and all necessary parts and fittings for a complete installation.

ITEM 003 COMBINATION COOLER/FREEZER, one set required, to be custom manufactured by Thermo-Kool to size and shape shown on plan.

Units to be constructed of foamed in placed urethane panels with an interior finish of white baked enamel over 26 gauge embossed galvanized steel on all walls and ceilings, with exterior exposed panels finished in 22 gauge stainless steel. All non-exposed exterior surfaces are to be finished in 26 gauge galvanized steel. The unit is to have an interior finished height of approximately 8'-6" with 4" reinforced galvanized insulated floor panels installed in such a way as to allow a top coat of thick set grout and tile as shown on detail drawing.

Stainless steel closure strips are to be provided to cover gaps from walk-in panels to walls and ceilings to seal the joints in a sanitary manner.

The doors shall be equipped with a one-piece perimeter PVC removable gasket with magnetic core at the top and along the sides of door. An adjustable wiper gasket shall be mounted along the bottom edge of door. Hinges shall be nine inch modified strap, cam lift, self-closing design with lift off capability of high-pressure zinc die cast with highly polished chrome finish. Lower 36 inches of door and support panels are to be finished both inside and out with high heavy duty 3/16" tread-plate aluminum. The freezer door is to also include integral trace heat. All doors are to include vinyl strip curtains and 14" x 24" window.

The units are to have ceiling mounted vapor proof fluorescent lights suitable for use in either cooler or freezer.

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Units to include all parts and fittings for a complete factory installation and bear a full factory parts and installation warranty.

ITEM 004 FREEZER REFRIGERATION, One required, to be Thermo-Kool 2.5 HP air cooled low temperature pre-assembled remote mounted compressor matched to the respective coil.

Unit to include mounting base, weather housing, winter kit, audio-visual alarm system, time clock, control kit, all refrigeration piping, parts and fittings for a complete installation.

ITEM 005 COOLER REFRIGERATION, One required, to be 1.5 HP air cooled medium temperature pre-assembled remote mounted compressor matched to the respective coil. Unit to include mounting base, weather housing, winter kit, audio-visual alarm system, time clock, control kit, all refrigeration piping, parts and fittings for a complete installation.

ITEM 006 COOLER/FREEZER SHELVING, 14 units required, to be Metro Super Erecta wire shelving in sizes shown on plan, with "Metroseal 3" anti-microbial coating, Lifetime warranty against rusting, 4 tiers of Metroseal 3 shelves on 4 each 74" SiteSelect posts

NOTE: Verify size to space allocated.

ITEM 007 POT & PAN SHELVING, 3 units required, to be Metro Super Erecta wire shelving in sizes shown on plan, with "Metroseal 3" anti-microbial coating, Lifetime warranty against rusting, 4 tiers of Metroseal 3 shelves on 4 each 74" SiteSelect posts

NOTE: Verify size to space allocated.

ITEM 008 BAKER'S TABLE, One required, to be Advance Premium series custom model TKSS-307 to size and shape shown on plan and corresponding detail, 84" long, 30" wide, 14 gauge stainless steel top, 5" back and end splashes with coved corners, flour catcher front, open base unit, stainless steel legs and adjustable bullet feet. Splashes are to be enclosed where exposed.

ITEM 009 INGREDIENT BINS, 3 required, to be Rubbermaid Trimeld # 3602, 3.5 cu. ft. capacity, sloped "clear carb" hinged lids, seamless construction with rounded corners, front fixed and rear swivel casters.

ITEM 010 WALL SHELF, One required, to be Advance model WS-12-84 wall mounted shelf to size, shape and configuration as shown in drawing and corresponding detail, 16-gauge, 304 series stainless steel, 12" wide, 7 feet long with a 1-1/2" sanitary rolled rim, 1-1/2" turn-up edge at rear, and 1-1/2" side splashes at each end, secured to wall by means of bolts through welded brackets. Item to include all parts and fittings for a complete installation.

NOTE: Provide backing in wall for support.

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ITEM 011 WORK TABLE WITH DRAWER, One required, to be Advance Premium model KSS-306 in size and shape shown on plan and in corresponding detail, 72" long, 30" wide, 14-gauge stainless steel top with sound-deadening undercoat and reinforced stainless steel understructure, 5" splash at rear, 18-gauge adjustable undershelf, 1- $\frac{5}{8}$ " tubular stainless steel legs and gussets with adjustable bullet feet, (1) model SS-2020 NSF stainless steel self-closing drawer positioned as shown.

NOTE: Unit is to be aligned with 015 and backsplash seam sealed with TA-29 capping strip.

ITEM 012 40-QUART FLOOR MIXER, One required, to be Hobart Legacy HL-400 mixer set up for operation on 208V-1 with cord and plug, 1.5 HP heavy-duty motor, gear-driven transmission, 3-speed plus stir speed, soft start, 20-minute Smart Timer, Swing-Out Bowl, one-year warranty on parts and labor, cULus, NSF. Item to include the following accessories and attachments:

- Standard Accessory Package
 - 40-quart stainless steel bowl
 - B flat beater
 - D wire whip
 - ED dough hook
- Bowl scraper
- Ingredient chute
- 40 QT bowl truck

ITEM 013 OPEN NUMBER.

ITEM 014 WORK TABLE, One required, to be Advance Premium model KSS-303, in size and shape as shown in drawing and corresponding detail, 36" long, 30" deep, with 14-gauge 304 stainless steel top, sound-deadening undercoat and reinforced understructure, 5" splash at rear, 18-gauge s/s adjustable undershelf, 1- $\frac{5}{8}$ " tubular stainless steel legs and gussets with adjustable bullet feet.

ITEM 015 WORK TABLE WITH DRAWER, One required, to be Advance Premium model KSS-306 in size and shape shown on plan and in corresponding detail, 72" long, 30" wide, 14-gauge stainless steel top with sound-deadening undercoat and reinforced stainless steel understructure, 5" splash at rear, 18-gauge adjustable undershelf, 1- $\frac{5}{8}$ " tubular stainless steel legs and gussets with adjustable bullet feet, (1) model SS-2020 NSF stainless steel self-closing drawer positioned as shown.

NOTE: Unit is to be aligned with 011 and backsplash seam sealed with TA-29 capping strip.

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ITEM 016 OPEN NUMBER.

ITEM 017 OPEN NUMBER.

ITEM 018 UTILITY DISTRIBUTION SYSTEM, one required, to be hall be provided by CaptiveAir Systems as indicated on drawings. Systems shall have vertical risers, one on each end, with one dedicated to electrical and the other to plumbing. The horizontal distribution raceway between the risers shall be separated into electrical and plumbing compartments and each shall be completely enclosed and water tight with removable access panels. The risers and raceway shall be constructed of 16 gauge, type 304 stainless steel, #4 finish. A circuit protected dual convenience outlet shall be provided on each riser. Service connections shall be located behind easily removable access panels.

Unit(s) shall be ETL Listed to US and Canadian Standards, ETL Sanitation Listed, AGA and MA approved.

General Construction and Features

- Electrical Riser: Main power connection shall be made to the main circuit breaker which has a shunt trip and is mounted in the electrical riser.
- Bus bar systems: Electrical power shall be fed through the main circuit breaker to the bus bar system in the raceway. Each appliance is fed from the bus bar through individually sized circuit breakers located along the raceway.
- Plumbing Riser: The plumbing riser shall house manual (quarter-turn) shut-off valves for each incoming main supply line located in the UDS. The plumbing manifolds shall be provided with stub-outs along the raceway for the individual plumbing connections. Each stub-out shall be equipped with a manual (quarter-turn) shut-off valve.
- Expandability: All electrical systems are designed for additional capacity for future expansion or upgrade of connected appliances.
- Bus Bar Systems: Individual circuit breakers shall be mounted on interchangeable plates for ease of service and relocation.
- Serviceability and Accessibility: Lift out doors shall provide easy access to risers without moving cooking equipment, in most cases. Removable panels provided along the length of the raceway shall allow access to either plumbing or electrical compartments.
- Electric Outlets and Cord Sets: All outlets shall provide moisture resistant covers and have been sized per NEMA standards. Each is supplied with a matching cord and plug set if these are not already supplied by the equipment manufacturer. Twist-lock sets are standard in island applications. All 120V, single phase 15 and 20 amp receptacles are DCO-GFI.

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- Main Disconnect: One point disconnect through a main circuit breaker equipped with a 120 VAC rated shunt trip provided in the riser.
- Gas Solenoid Valve: Electrical or Mechanical. Electrical valves shall be provided with a manual reset button and time delay relay to prevent pilot lights from going out in momentary power outages.
- Shunt Trip: Shall be provided with each main breaker.
- Appliance Protection: Each electrical outlet connection shall be protected with an individual circuit breaker.

Electrical

- Bus Bar Systems: The electrical raceway shall be a four (4) conductor copper bus bar system having balanced load and phases and shall be completely isolated from the plumbing supply manifolds. Point of use circuit breakers shall be mounted on connection plates which are located on the peaked top of the raceway and protected by a water resistant stainless steel hinged cover. The breakers shall be easily accessible to the operator. The connection plates shall be easily interchangeable with spare blank plates which shall be provided for future expansion or changes. A main circuit breaker with a built-in 120 VAC rated shunt trip shall be furnished in the electrical riser and require a single point incoming connection. Terminal block connections shall be provided for field interconnection between the shunt trip and the fire protection system for power shut-off in the event of a fire.
 - Main Circuit Breaker: 15 to 600 Ampere, 1 or 3 phase 120, 208, or 480 VAC System
 - Branch Circuit Breaker: 15 to 100 Ampere, 1 or 3 phase 120, 208, or 480 VAC System

Plumbing

- The plumbing compartment shall be completely isolated from the electrical with all piping labeled.
- Hot and cold water and steam supply and return manifolds shall be insulated.
- All incoming service connections shall be provided with 1/4 shut-off valve. Each branch connection shall be provided with 1/4 shut-off valve, with color coded hoses, and located at each equipment location.
- Color coded quick disconnect hoses are provided for connection to equipment.
- Hot and cold water piping, including branch connections, shall be type "L" copper tubing. All fittings will be copper sweat soldered (95-5 type).

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- Gas and steam piping, including branch connections, shall be threaded black iron. There shall be a drip tee on the incoming gas end. The gas manifold shall be furnished with either an electrical or mechanical gas valve which shall be field interlocked with the fire protection system to shut off fuel sources in the event of a fire. Electrical gas valves shall be furnished with a manual gas reset button and time delay relay to prevent pilot lights from going out in momentary power outages, located in the UDS riser.
- Gas manifolds are sized for an inlet pressure of 7" WC for natural gas or 11" WC for LP.

Gas Equipment

All gas equipment shall conform to local-Code requirements

- Manifold (single or looped): 3/4" to 3" IPS
- 1/4 turn manual shut-off valve on manifold
- Quick disconnect hoses: 1/4" to 1-1/4", up to 6' long
- Quick disconnect fittings: 1/4" to 1-1/4" with 1/4 shut-off valves

Hot and Cold Water

- Manifold: 3/4" to 1" IPS
- 1/4 turn manual shut-off valve on manifold
- Quick disconnect hoses: 1/4" to 1", up to 6' long
- Quick disconnect fittings: 1/4" to 1" with 1/4 shut-off valves
- Steam Supply/Steam Return
- Steam Manifold: 3/4" to 3" IPS
- Condensate Return Manifold: 3/4" to 2" IPS
- 1/4 turn manual valves on manifolds
- Quick disconnect hoses: 1/4" to 1-1/4", up to 6' long
- Quick disconnect fittings: 1/4" to 1-1/4" with 1/4 shut-off valves

Included Options

- Remote Status Indicator Panel: Lighted panel indicates status of receptacles
- Bumper Strips
- Plumbing Fixtures: Pre-plumbed and installed faucets, mixing valves, hose reels, water filtration systems.
- Cable Restraints: Available for mobile equipment.

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Factory Tested

Unit(s) shall be operated, tested and set at the factory using job-site conditions for electrical and gas input. All operating and safety controls shall be tested and set at the factory.

Service and Parts

The supplier shall furnish gas piping schematics, as built wiring connection and control-circuit diagrams, dimension sheets and a full description of the unit(s). Service manuals showing service and maintenance requirements, shall be provided with each unit.

NOTE: See individual units for gas load.

ITEM 019 DOUBLE DECK CONVECTION OVEN, one required, to be Vulcan model VC66GD, double section, 44,000 BTU/hr each section, bakery depth, set up for operation on natural gas and 110V/1 with 6' cords and plugs, solid state controls, electronic spark igniters, (2) interior lights per section, (5) nickel-plated oven racks per section, stainless steel front, top, sides and doors (with double pane windows). Item to include rack hanger, 1 year limited parts & warranty with K12 School Nutrition 12-month extended warranty.

Item to include Item to include Dormont 1675NPKIT48 Stationary Gas Connector Kit, coated with yellow antimicrobial PVC, (1) full port valve, (2) 90° elbows, NPFS Connector Kit, 225,000 BTU/hr minimum flow capacity, limited lifetime warranty, all parts and fittings for a complete installation.

ITEM 020 DOUBLE DECK CONVECTION OVEN, one required, to be Vulcan model VC66GD, double section, 44,000 BTU/hr each section, bakery depth, set up for operation on natural gas and 110V/1 with 6' cords and plugs, solid state controls, electronic spark igniters, (2) interior lights per section, (5) nickel-plated oven racks per section, stainless steel front, top, sides and doors (with double pane windows). Item to include rack hanger, 1 year limited parts & warranty with K12 School Nutrition 12-month extended warranty.

Item to include Item to include Dormont 1675NPKIT48 Stationary Gas Connector Kit, coated with yellow antimicrobial PVC, (1) full port valve, (2) 90° elbows, NPFS Connector Kit, 225,000 BTU/hr minimum flow capacity, limited lifetime warranty, all parts and fittings for a complete installation.

ITEM 021 FUTURE DOUBLE DECK CONVECTION OVEN, to be Vulcan model VC66GD, bakery depth.

ITEM 022 FOOD TRANSPORT RACKS, 3 required, to be Metro model RD3N Mobile Tray Rack, end load, full height, slides on 3" centers with capacity for (20) 18"x26" pans or (40) 14"x18" pans, double-riveted aluminum construction, 14-gauge channel bottom frame, 69- ¼" high, four 5" swivel casters (2 with brakes).

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ITEM 023 30-GALLON TILTING SKILLET, One required, to be Vulcan VG30 Braising Pan set up for operation on 110V-1 and natural gas, 30-gallon capacity, 36" wide open base, motor-driven pan lift, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, electric ignition, thermostatic control, single Pantry Deck Mount Faucet, 18" double jointed swivel spout, 12" stainless steel legs with adjustable flanged feet, 2" straight draw-off valve with strainer at left front.

Item to include rear gas connection, cord/plug assembly, Dormont 1675NPKIT48 gas connector kit, 1" inside dia., 48" long, coated with yellow antimicrobial PVC, 1 full port valve, (2) 90° elbows, NPFS Connector, limited lifetime warranty gas valve, pressure regulator, all parts and fittings for a complete installation.

ITEM 024 30-GALLON TILTING SKILLET, One required, to be Vulcan VG30 Braising Pan set up for operation on 110V-1 and natural gas, 30-gallon capacity, 36" wide open base, motor-driven pan lift, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, electric ignition, thermostatic control, single Pantry Deck Mount Faucet, 18" double jointed swivel spout, 12" stainless steel legs with adjustable flanged feet, 2" straight draw-off valve with strainer at left front with strainer.

Item to include rear gas connection, cord/plug assembly, Dormont 1675NPKIT48 gas connector kit, 1" inside dia., 48" long, coated with yellow antimicrobial PVC, 1 full port valve, (2) 90° elbows, NPFS Connector, limited lifetime warranty gas valve, pressure regulator, all parts and fittings for a complete installation.

ITEM 025 DRAIN TROUGHS, 2 required, to be Advance FFTG series in size and shape shown on plan and detail drawing with stainless steel trough, FT-1 anti-splash guard and skid resistant fiberglass composite grating. Units to be mounted in floor recesses as shown.

ITEM 026 STEAM COMPARTMENT COOKER, One required, to be Vulcan model C24GA10-BSC Convection Steamer set up for operation on natural gas and 110V-1 with cord and plug, two compartments on 24" cabinet base with capacity of (10)12" x 20" x 2-1/2" deep pans total, high output stainless steel steam generator with staged water fill, BSC basic manual controls with 60-minute timer with buzzer each compartment, split water line, rear gas and water connections, manual timed SmartDrain and PowerFlush System, ScaleBlocker water treatment, stainless steel interior, exterior, frame & flanged feet, electric ignition, 125,000 BTU, 1 year parts and labor warranty.

Item to include Dormont 1675NPKIT48 gas connector kit, gas valve, pressure regulator, Dormont W75BP 48" water connector hose kit(s) for generator and condensing water supply, RDC-48 restraining cable. Provide all parts and fittings for a complete installation.

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- ITEM 027 FUTURE OPEN BURNER RANGE, Future Item to be Vulcan model VC66GD.
- ITEM 028 EXHAUST HOOD W/FIRE SUPPRESSION, in Division 23 (Not in Section 110640).
- ITEM 029 FANS AND DUCTWORK, in Division 23 (Not in Section 110640).
- ITEM 030 OPEN NUMBER.
- ITEM 031 OPEN NUMBER.
- ITEM 032 WORK TABLE WITH DRAWER, One required, to be Advance Premium model VKS-308 in size and shape shown on plan and in corresponding detail, 96" long, 30" wide, 14-gauge stainless steel top with sound-deadening undercoat and reinforced stainless steel understructure, **10" splash at rear**, 18-gauge adjustable undershelf, 1-5/8" tubular stainless steel legs and gussets with adjustable bullet feet, (1) model SHD-2020 NSF stainless steel self-closing drawer positioned as shown.

NOTE: Backsplash height shall match, and backsplash to be aligned with, backsplash of Item 033 Prep Sink. Backsplashes of Items 032 & 033 shall be seam sealed, with TA-29 capping strip.

- ITEM 033 PREP SINK, One required, to be Advance Regaline model 94-82-40-24RL Spec-Line Two-Compartment Sink, all-welded 14-Gauge 304 stainless steel construction, (2) 20" x 28" bowls with 14" water level, 24" drainboards to right and left, 93" overall length, K-495 turned down **11" backsplash at rear**, stainless steel legs and bullet feet, (1) splash mounted Fisher model 83259 Backsplash Faucet on 8" centers, 14" swing spouts, 1/2" connections, elbows and supply lines. All bowls are to have Fisher #24074 lever handled rotary wastes complete with overflows. Sink(s), faucets and wastes are to have all parts and fittings for a complete installation.

NOTE: Backsplash height shall match, and backsplash to be aligned with, backsplash of Item 032 Work Table. Backsplashes of Items 032 & 033 shall be seam sealed, with TA-29 capping strip.

- ITEM 034 SLICER ON PORTABLE STAND, One required, to be Hobart model HS7-1 heavy-duty automatic unit set-up for operation on 110V-1, 13" Clean-Cut removable knife with removal tool, (3) stroke lengths, & (4) stroke speeds, removable meat grip assembly, removable ring guard cover, single action top-mounted sharpener with Borazon stones, manual lift lever, 1/2 HP motor, cord and NEMA plug, NSF cETLus.

Item to include one Advance Tabco MT-MS-300 Mobile Equipment Table with Tray Slides, 30"W x 30"L x 28"H, 14-gauge 304 stainless steel no-drip top with galvanized understructure, aluminum pan rack with 2" spacing to accommodate (6) 18" x 26" pans, 1-5/8" diameter stainless steel legs, set of (4) swivel casters with rubber wheels, (2) with brakes

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- ITEM 035 PORTABLE WORK TABLE, One required, to be Advance Premium model SS-305 in size and shape shown on plan and in corresponding detail, 60" long, 30" wide, 14-gauge stainless steel top with sound-deadening undercoat and reinforced stainless steel understructure, 18-gauge adjustable undershelf, 1-5/8" tubular stainless steel legs and gussets with TA25 casters in lieu of bullet feet, 5" diameter rubber wheels, set of (4) (2 with brakes).
- ITEM 036 PORTABLE WORK TABLE, One required, to be Advance Premium model SS-306 in size and shape shown on plan and in corresponding detail, 72" long, 30" wide, 14-gauge stainless steel top with sound-deadening undercoat and reinforced stainless steel understructure, 18-gauge adjustable undershelf, 1-5/8" tubular stainless steel legs and gussets with TA25 casters in lieu of bullet feet, 5" diameter rubber wheels, set of (4) (2 with brakes).
- ITEM 037 FUTURE PASS-THROUGH REFRIGERATOR
- ITEM 038 FUTURE HEATED FOOD TRANSPORT CART
- ITEM 039 FUTURE HEATED FOOD TRANSPORT CART
- ITEM 040 FUTURE PASS-THRU HEATED CABINET
- ITEM 041 FUTURE PASS-THRU REFRIGERATOR
- ITEM 042 600-POUND ICE MAKER WITH BIN, One required, to be Manitowoc model IY-0606A Indigo Series Ice Maker, 30" wide, half-dice, air-cooled, self-contained condenser, set up for operation on 208V-1 with a production capacity of approximately 635 pounds in 24 hours. Stainless steel exterior with DuraTech clear-coat finish, ENERGY STAR Qualified.
- Item to include Luminice ultra-violet bacteria growth inhibitor, AuCS automatic cleaning system and Arctic Pure sanitary quick change water filter assembly located to allow easy access for cartridge replacement. Provide all necessary parts, adapters and fittings for a complete installation.
- Above to be mounted one model B-570 bin with 430-pound storage capacity, foamed in place polyurethane insulation, w/top-hinged front-opening door, internal scoop holder, Dura-Tech stainless exterior finish with clear coat to resist finger prints and dirt build up.
- ITEM 043 PASS THRU REFRIGERATOR, One required, to be Traulsen Spec-Line model RHT232WPUT-FHS, two-section, self-contained refrigeration, set up for operation on 110V-1 with 9' cord and NEMA plug, to have full-height stainless steel doors on servery side and glass door on kitchen side only, doors hinged as shown hinged as shown, stainless steel exterior and interior with stainless steel universal angle pan slides on 4" spacing

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throughout, microprocessor controls, 3-year service/labor warranty, stainless steel legs, microprocessor controls,.

NOTE: Stainless steel closure strips are to be provided to cover gaps between heated cabinet and refrigerator and between units and wall sealed in a sanitary manner.

ITEM 044 PASS THRU HEATED CABINET, One required, to be Traulsen Spec-Line model RHF232WP-FHS, two-section, set up for operation on 110V-1 with 9' cord and NEMA plug, to have full-height stainless steel doors on server side and glass door on kitchen side only, doors hinged as shown, stainless steel exterior and interior with stainless steel universal angle pan slides on 4" spacing throughout, stainless steel legs, microprocessor controls, external thermometer, 3-year parts and labor warranty.

NOTE: Stainless steel closure strips are to be provided to cover gaps between heated cabinet and refrigerator and between units and wall sealed in a sanitary manner.

ITEM 045 OPEN NUMBER.

ITEM 046 TRAY AND FLATWARE DISPENSERS, 2 required, to be Atlas Metal model TC-2-S Tray & Silver Cart, two stack with cylinder type silver dispensers with (10) 4" diameter die-stamped openings, open style, for 14" x 18" trays, 304 stainless steel construction, welded corners, bottom reinforced with 14-gauge steel plate for caster mounting, set of (4) NSF 5" diameter non-marking rubber-tired swivel plate casters (two with brakes), non-marking corner bumpers, 1-Year Parts & Labor Warranty.

NOTE: Verify tray size(s) prior to ordering.

ITEM 047 MILK COOLER, One required to be Traulsen model RMC49S6 Dealer's Choice Forced-Air Single Access Milk Cooler set up for operation on 110v-1 with 8' cord and NEMA plug, sliding door, holds (12) 13"x13" crates or (8) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails, (3) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, Santoprene E-Z clean gaskets, cabinet (floor) drain with plug, 6" adjustable casters with brakes, UL, NSF, 3 year parts and labor warranty, 5 year compressor warranty.

ITEM 048 HOT FOOD WELL UNIT WITH SNEEZE GUARD, One required, to be Delfield model SH-5-NU Five-Well Hot Food Counter custom fabricated in size and shape as shown on plan and corresponding detail and set up for operation on 208V-1 with cord and plug. 36" high counter with (5) recessed 1000W electrically-heated die-stamped S/S hot food warmers capable of accommodating (1) 12" x 20" food pan each well, individual drains plumbed to common valve, welded construction, 14-gauge stainless steel top without backsplash, 18-gauge S/S side panels with reinforced overlapping corners and 14-gauge galvanized bottom, enclosed base with stainless steel open

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understorage, 5" diameter polyurethane swivel casters, one year labor on parts and 90-day labor warranty, UL, cUL, NSF.

Item to include:

- stainless steel tray slide, 12" wide with three ribs, mounted 34" high on customer side
- fold-down stainless steel work shelf, 10" wide, mounted 36" high at rear
- incandescent lighting
- radiant heat lamp
- 6" high adjustable stainless steel legs in lieu of casters
- Fisher # 3010 filler faucet mounted as shown in drawing and corresponding detail.
- counter protector case, stainless steel construction with adjustable glass sneeze guard front, to size and shape as shown in drawing and corresponding detail.

Provide electrical wiring for all electrical equipment as well as all parts and fittings for a complete installation.

NOTE: Top extension of Item 049 and opening between food protectors as shown in drawing and corresponding shall provide sufficient open area between Items 048 & 049 to allow student food tray pass-through. Coordinate size and placement of top extension and food protector opening with operator; verify tray size before ordering.

NOTE: Operator to choose exterior finish.

ITEM 049 COLD PAN UNIT WITH SNEEZE GUARD, One required, to be Delfield model SCSC-50-B Refrigerated Cold Pan Serving Counter, custom fabricated to size and shape as shown on plan and corresponding detail and set up for operation on 110V-1 with cord and plug. 36" high counter, enclosed base with S/S open understorage, welded construction, 14-gauge stainless steel top with no backsplash, 18-gauge S/S side panels with reinforced overlapping corners and 14-gauge galvanized bottom. Unit to have 7" deep recessed cold pans with drains, sufficient to accommodate (3) 12" x 20" x 4" deep food pans, with foamed-in-place polyurethane insulation, one year parts and 90-day labor warranty.

Item to include the following:

- stainless steel open understorage
- stainless steel tray slide, 12" wide with three ribs, mounted 34" high on customer side
- counter protector, stainless steel construction with adjustable glass sneeze guard front, to size and shape as shown in drawing and corresponding detail

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- fluorescent lighting
- 6" high adjustable stainless steel legs in lieu of casters
- countertop extension

NOTE: Top extension of Item 049 and opening between food protectors as shown in drawing and corresponding shall provide sufficient open area between Items 048 & 049 to allow student food tray pass-through. Coordinate size and placement of top extension and food protector opening with operator; verify tray size before ordering.

Provide electrical wiring for all electrical equipment as well as all parts and fittings for a complete installation.

NOTE: Operator to choose exterior finish.

ITEM 050 COUNTER EXTENSION UNIT, One required, to be custom fabricated from 14-gauge stainless steel as per attached general specifications to size and shape shown on plan and corresponding detail with tray slide to match those of Items 048 & 049, stainless steel construction, 12" wide with three ribs, mounted 34" high on customer side, 6" high adjustable stainless steel legs. Configuration, placement and length of tray slide to be coordinated with that of Item 049 and field-welded to provide continuous surface.

Counter shall have recessed area as shown to accommodate Item 051 Cash Register; recess to have hole(s) as needed to enable pass-through of electrical cords, network cables, etc.

Cashier end of counter extension shall include an opening and shelf of sufficient size, shape and strength to accommodate CPU portion of POS system as well as Surge Protector and/or Uninterruptible Power Supply with battery. Shelf shall be fabricated from 16-gauge stainless steel, with 1" turned-down square edges, fixed in place by means of stainless steel bolts to the three inside cabinet surfaces. Allow space between shelf and footrest cross-bar sufficient to prevent accumulation of food or other debris and allow for cleaning. Edge of shelf facing open end of cabinet shall be reinforced to prevent bowing or flexing under load. Shelf shall incorporate means of securing CPU against tilting, jarring or other movement of Cashier's Station, and allow opening(s) as necessary for cord/cable pass-through.

ITEM 051 CASH REGISTERS, 2 required, by Operator (Not in Section 110640).

ITEM 052 CASHIER'S STOOLS, 2 required, to be Nexel model SC22GY Swivel Chair, 100% nylon fabric, without arms, 22"-27" height adjustable, 16-1/2"W x 16-1/2"D x 2-1/2" screw adjustable seat, 15"W x 10"H x 1-1/2", "floating hinge" back adjustable in or out, swivels 360°, foot ring adjustable on 3/4" increments from 5-1/2" to 12-3/4."

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ITEM 053 COUNTER EXTENSION UNIT, One required, to be custom fabricated from 14-gauge stainless steel as per attached general specifications to size and shape shown on plan and corresponding detail with tray slide to match those of Items 048 & 049, stainless steel construction, 12" wide with three ribs, mounted 34" high on customer side, 6" high adjustable stainless steel legs. Configuration, placement and length of tray slide to be coordinated with that of Item 049 and field-welded to provide continuous surface.

Counter shall have recessed area as shown to accommodate Item 051 Cash Register; recess to have hole(s) as needed to enable pass-through of electrical cords, network cables, etc.

Cashier end of counter extension shall include an opening and shelf of sufficient size, shape and strength to accommodate CPU portion of POS system as well as Surge Protector and/or Uninterruptible Power Supply with battery. Shelf shall be fabricated from 16-gauge stainless steel, with 1" turned-down square edges, fixed in place by means of stainless steel bolts to the three inside cabinet surfaces. Allow space between shelf and footrest cross-bar sufficient to prevent accumulation of food or other debris and allow for cleaning. Edge of shelf facing open end of cabinet shall be reinforced to prevent bowing or flexing under load. Shelf shall incorporate means of securing CPU against tilting, jarring or other movement of Cashier's Station, and allow opening(s) as necessary for cord/cable pass-through.

ITEM 054 COLD PAN UNIT WITH SNEEZE GUARD, One required, to be Delfield model SCSC-50-B Refrigerated Cold Pan Serving Counter, custom fabricated to size and shape as shown on plan and corresponding detail and set up for operation on 110V-1 with cord and plug. 36" high counter, enclosed base with S/S open understorage, welded construction, 14-gauge stainless steel top with no backsplash, 18-gauge S/S side panels with reinforced overlapping corners and 14-gauge galvanized bottom. Unit to have 7" deep recessed cold pans with drains, sufficient to accommodate (3) 12" x 20" x 4" deep food pans, with foamed-in-place polyurethane insulation, one year parts and 90-day labor warranty.

Item to include the following:

- stainless steel open understorage
- stainless steel tray slide, 12" wide with three ribs, mounted 34" high on customer side
- counter protector, stainless steel construction with adjustable glass sneeze guard front, to size and shape as shown in drawing and corresponding detail
- fluorescent lighting
- 6" high adjustable stainless steel legs in lieu of casters
- countertop extension

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NOTE: Top extension provides open space between Items 054 & 055 and gap between the corresponding food protectors to allow food tray pass-through as shown in drawing and corresponding detail. Coordinate size and placement of top extension with operator to verify tray size before ordering.

Provide electrical wiring for all electrical equipment as well as all parts and fittings for a complete installation.

NOTE: Operator to choose exterior finish.

ITEM 055 HOT FOOD WELL UNIT WITH SNEEZE GUARD, One required, to be Delfield model SH-5-NU Five-Well Hot Food Counter custom fabricated in size and shape as shown on plan and corresponding detail and set up for operation on 208V-1 with cord and plug. 36" high counter with (5) recessed 1000W electrically-heated die-stamped S/S hot food warmers capable of accommodating (1) 12" x 20" food pan each well, individual drains plumbed to common valve, welded construction, 14-gauge stainless steel top without backsplash, 18-gauge S/S side panels with reinforced overlapping corners and 14-gauge galvanized bottom, enclosed base with stainless steel open understorage, 5" diameter polyurethane swivel casters, one year labor on parts and 90-day labor warranty, UL, cUL, NSF.

Item to include:

- stainless steel tray slide, 12" wide with three ribs, mounted 34" high on customer side
- fold-down stainless steel work shelf, 10" wide, mounted 36" high at rear
- incandescent lighting
- radiant heat lamp.
- 6" high adjustable stainless steel legs in lieu of casters
- Fisher # 3010 filler faucet mounted as shown in drawing and corresponding detail.
- counter protector case, stainless steel construction with adjustable glass sneeze guard front, to size and shape as shown in drawing and corresponding detail.

Provide electrical wiring for all electrical equipment as well as all parts and fittings for a complete installation.

NOTE: Top extension of Item 055 and opening between food protectors as shown in drawing and corresponding shall provide sufficient open area between Items 054 & 055 to allow student food tray pass-through. Coordinate size and placement of top extension and food protector opening with operator; verify tray size before ordering.

NOTE: Operator to choose exterior finish.

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ITEM 056 MILK COOLER, One required to be Traulsen model RMC49S6 Dealer's Choice Forced-Air Single Access Milk Cooler set up for operation on 110v-1 with 8' cord and NEMA plug, sliding door, holds (12) 13"x13" crates or (8) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails, (3) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, Santoprene E-Z clean gaskets, cabinet (floor) drain with plug, 6" adjustable casters with brakes, UL, NSF, 3 year parts and labor warranty, 5 year compressor warranty.

ITEM 057 FUTURE COUNTER EXTENSION UNIT

ITEM 058 FUTURE COLD FOOD COUNTER

ITEM 059 FUTURE HOT FOOD COUNTER

ITEM 060 FUTURE MILK COOLER

ITEM 061 OPEN NUMBER.

ITEM 062 STAINLESS STEEL WALL FLASHING, Lot, to be custom fabricated from 20-gauge stainless steel, to size and shape shown on plan per Sheet 601, Elevation/Section G, and to extend from top of floor base tile to a height of 48" above floor. Flashing is to be securely fastened and sealed to the wall in a sanitary manner with all joints covered by stainless steel trim strips.

ITEM 063 WASTE RECEPTACLE, by Owner (Not in Section 110640).

ITEM 064 TRAY DROP-OFF LEDGE WITH TRIM SURROUND, One required, to be custom fabricated of 14-gauge stainless steel to size and shape shown on plan and corresponding detail sheet FS 601, Elevation D-1 with all joints field welded and finished, as required in general specifications section "welding and polishing." Flashing to protrude through opening as shown and return with 2" flange as shown.

Flashing is to be securely fastened and sealed to the wall in a sanitary manner with all joints covered by stainless steel trim strips

NOTE: Field weld to Item 065 Soiled Dish Table.

ITEM 065 SOILED AND CLEAN DISH TABLES, one set required, to be custom fabricated per attached specifications to size and shape shown on plan and corresponding detail.

Unit to have 14-gauge stainless steel top mounted on 1-5/8" diameter legs and welded crossrails with stainless steel adjustable bullet feet. Provide 6" x 6" running water scrap trough terminating in a swirl type adapter for disposer. Adapter and mounting bracket for disposer control center are to be integrally welded to table as shown.

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Where table is against a wall, the unit is to have a 10" splash with turn down at rear secured to the wall with ' Z ' clips and sealed. Mounted over soiled dish table is to be a sloped double service racking shelf.

Unit to be mounted to allow drop-off ledge together with 10" high stainless steel side splashes to be extended through opening as shown and be coordinated with installation of pull down which is to be supplied and installed by GC.

ITEM 066 FOOD WASTE DISPOSER, One required, to be Salvajor model 500-CA-15-ARSS food waste disposer set up for operation on 480V-3, 5 HP motor, start/stop push button automatic reversing and water saving ARSS control, includes fixed nozzle, vacuum breaker, solenoid valve with flow control, rubber scrap ring, heat treated aluminum alloy housing, single support leg, complete with sink mount for dish table 6" swirl adapter integrally welded into sink bowl as shown on plan.

Provide (1) Fisher #82678 Pre-Rinse Unit, 8" splash-mount with elbows & supply lines control valve, with spring action flexible gooseneck, 21" riser, 36" hose, wall bracket and Ultra Spray valve.

Item to include all parts and fittings for a complete installation.

NOTE: Mount in #062 Soiled Dish Table as shown in drawing; disposer adapter to be integrally welded into place.

ITEM 067 DISH WASHER WITH BUILT-IN BOOSTER HEATER, One required, to be Hobart model CLPS66e set up for left to right operation on 480V-3 with single tank, Opti-Rinse, auto-fill, auto timer, top mounted micro-processor control module, 110V-1 pilot circuit, rack stop, stainless steel tanks, front panel, frame, legs, all parts and fittings for a complete installation.

Unit to include 15kw electric tank heat, built-in circuit breakers, (2) hood vents, table limit switch, (2) pan racks, pressure regulator and 30 kw internal booster heater to raise incoming water to 180° F (which requires a separate 480V-3 electrical connection).

Provide all parts and fittings for a complete installation.

NOTE: Requires 120°F hot water inlet connection.

NOTE: Requires (2) 480V-3 electrical connections:

- (1) for dishwasher*
- (1) for booster heater*

ITEM 068 PANT-LEG CANOPY, One required, to be custom fabricated to size and shape shown on plan per Sheet 601, Elevation/Section A.

ITEM 069 FAN AND DUCTWORK, in Division 23 (Not in Section 110640).

ITEM 070 TRAY DRYING SHELVES, 2 required, to be New Age Industrial model 96087 Tray-Drying Rack, mobile, 3 tray levels with (20) 18" x 26" trays per level, 2.65" angle spacing, heavy duty aluminum construction, tray guides of .090" thick angle spaced on 2-³/₄" centers, (4) upright posts of 1-⁵/₁₆"

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diameter pipe on 5" platform casters, lifetime warranty against rust & corrosion, 5 year construction warranty, NSF.

NOTE: Verify size and number of trays with operator prior to ordering.

- ITEM 071 THREE COMPARTMENT SINK UNIT, One required, to be custom fabricated by Advance Tabco per attached general specifications to size and shape as shown on plan and corresponding detail.

Unit to be fabricated from 14-gauge stainless steel with drainboards at both sides and 10" backsplash at rear and to right as shown. Unit to have (3) integrally welded sink bowls; (2) to be 24"W x 24"L x 12" deep and (1) to be 24"W x 36"L x 12" deep.

Item to include (2) Fisher model 81264 8" C/C Backsplash Faucet With 14" Swing Spout, elbows, 84" supply lines, and (3) Fisher 24074 lever handled rotary wastes complete with overflows. Where sink is against a wall, the unit is to have a 10" splash with turn down at rear secured to the wall with 'Z' clips and sealed.

Provide all parts and fittings for a complete installation.

- ITEM 072 WALL-MOUNTED POT RACK, One required, to be Advance model SW-96 Wall Mounted Pot Rack, double bar design, stainless steel construction, size and shape as shown on plan and corresponding detail. Unit flat bar to be 2" x ¼" satin-finished stainless steel and to include 18 pot hooks.

*NOTE: Verify dimensions to size and shape shown on plan.
Provide backing in wall for support.*

- ITEM 073 STAINLESS STEEL WALL FLASHING, Lot, to be custom fabricated from 20-gauge stainless steel, to size and shape shown on plan per Sheet 601, Elevation/Section A, and to extend from top of floor base tile to a height of 96" above floor. Flashing is to be securely fastened and sealed to the wall in a sanitary manner with all joints covered by stainless steel trim strips.

◆◆◆ **END OF SECTION 110640** ◆◆◆