

**PART 1 – GENERAL**

**1.1 RELATED DOCUMENTS**

- A. Drawings and general provisions of Contract apply to this Section.

**1.2 PROJECT DESCRIPTION**

- A. Lane and System Configuration: As shown
- B. The AWSOM Parking garage consists of 110 spaces. The parking deck will be private to building staff.
- C. Lane System Configuration:
1. One Level with a dedicated Entry and Exit .
  2. The entry lane is equipped with automatic gate, inductive loops, intercom, and ACS PINpad reader, arranged for access by both delivery trucks and personal vehicle heights.
  3. Each exit lane is equipped with automatic gate, and inductive loops
- D. Facility Management System
1. Application and database servers, subsystem servers and all associated communication and control electronics with all associated power conditioning and UPS devices shall be located in an IT room. All computer equipment shall be modular and rack mounted.

**1.3 SYSTEM DESIGN**

- A. Parking Management System includes the following primary systems and components:
1. Parking Access Control System consisting of transponders, readers and access credentials.
  2. Parking barrier gates for gated control points.
  3. Facility Management System, including software.
  4. Intercom System including master station, call stations and related hardware.
- B. Vendor to provide all ancillary equipment and support subsystems required for a fully operational facilities management system as described herein.

**PART 2 - PRODUCTS (NOT USED)**

**PART 3 - EXECUTION (NOT USED)**

**END OF SECTION**

**PART 1 – GENERAL****1.1 SUMMARY****A. Section Includes:**

1. Automatic Barrier Gates.
2. Vehicle Detectors.

**B. Related Sections:**

1. Division 11 Section, Parking Access Control System (PACS) for system information and general requirements.

**C. Drawings and general provisions of Contract apply to this Section.****PART 2 - PRODUCTS****2.1 EQUIPMENT PERFORMANCE SPECIFICATIONS****A. Provide an effective and automated barrier to vehicles entering or exiting facility.****B. Operational Description for Gated Entry and Exit Lanes:**

1. As a vehicle pulls into a lane, it is detected by a directional vehicle detector. The vehicle is detected by the arming loop to be processed.
2. Upon satisfactory completion of each transaction, gate automatically opens. After vehicle has passed over the closing loop, gate automatically closes.
3. Operating sequence must be completed prior to allowing another vehicle in same lane to commence sequence.

**C. Distance between end of closed gate and curb or wall is restrictive to motorcycles.****D. Closed gate arm height of approximately three feet unless noted otherwise on drawings.****E. Closed gate arm is firmly parallel to the ground with no sagging.****F. Use articulating gate arms in areas of limited headroom.****G. Employ breakaway design that can be easily replaced when broken away from housing.****H. Provide safety feature of rising upon contact with vehicle or person without causing damage or injury.**

- I. Incorporate in one housing all necessary components for functioning of unit.
- J. Provide circuit breaker protected gate motor and components designed for heavy-duty use.
- K. Provide corrosion resistant parts.
- L. Provide gate controller that prevents damage when gate motion is blocked in any position and cannot be opened or closed by force applied to gate arm.
- M. Allow for adjustment of gate arm travel.
- N. Gate Controller features:
  - 1. Microprocessor controlled over-the-network activation and communication for gate status and functions from FMS.
  - 2. Separate momentary contact closures for each of the following counts:
    - a. ACS patrons
  - 3. Directional logic with electronic outputs to alarms, counters and to report atypical lane activity to FMS.
  - 4. Ability to store at least three vend inputs and sequentially process each vend.
  - 5. Ability to test gate operability and controller programming on-site without use of special diagnostic equipment.
  - 6. "AUTO-MANUAL" switch, and "ON-OFF" switch for gate.
  - 7. Contains power supplies, dust-proof relays, and other circuit components to control gate.
  - 8. Provide remote gate arm activation.

## **2.2 VEHICLE DETECTION**

- A. Incorporate/employ anti-tailgating logic, vehicle inductive profiling, and self-tuning technology.
- B. Maintain peak sensitivity regardless of temperature, rain or other environmental conditions.
- C. Fit within entry and exit controllers, or gate housings, or in remote lane/ramp controller cabinet.
- D. Detect vehicles that back out of lane resulting in a back-out and report to FMS.
- E. Provide indicator light on front panel indicating presence of vehicle.
- F. Require no special tools or meters for adjustment following initial installation
- G. If tied to inductive loops, provide multiple loop tuning to prevent crosstalk or interference between loops in close proximity of each other.
- H. Provide directional logic using "A-B" logic as follows:
  - 1. Sensor "A" activates lane device for ACS operation.

2. Following ACS operation, gate opens.
3. Vehicle passes Sensor "B", sending signal to close gate. Count increases by one.
4. Sequence of Sensor provides directional logic.
5. Activation of Sensor "A" without Sensor activation at "B" results in an incomplete transaction.

I. If using Inductive Loops as sensing device:

1. Cut-into paving surface and filled with manufacturer's approved sealant (see drawings).
2. Be formed by three to four turns of 16-gauge XLPE single-conductor wire.
3. No splices are permitted.
4. Contain loop leads:
  - a. Limited to a length of 100 feet.
  - b. Have a four-twist minimum per foot and located at a minimum of 18 inches from electrical power lines.
  - c. Be contained in separate conduit to prevent interference from electrical signals.

### **PART 3 - EXECUTION**

#### **3.1 INSTALLATION**

- A. General: Install parking control equipment as required for a complete and integrated installation.
1. Rough-in electrical connections according to requirements specified in Division 26 Sections.
- B. Automatic Barrier Gates: Anchor cabinets to concrete bases with anchor bolts or expansion anchors and mount barrier gate arms.
1. Install barrier gates according to UL 325.
- C. Vehicle Loop Detectors: Cut grooves in pavement and bury and seal wire loop at locations indicated on Drawings according to manufacturer's written instructions. Connect to parking control equipment operated by detector.
- D. Connect wiring according to Division 26 Section "Low-Voltage Electrical Power Conductors and Cables."
- E. Ground equipment according to Division 26 Section "Grounding and Bonding for Electrical Systems."

#### **3.2 ADJUSTING**

- A. Adjust parking control equipment to function smoothly and lubricate as recommended by manufacturer.
- B. Confirm that locks engage accurately and securely without forcing or binding.

C. After completing installation of exposed, factory-finished parking control equipment, inspect exposed finishes and repair damaged finishes.

### **3.3 PROTECTION**

A. Remove barrier gate arms during the construction period to prevent damage, and install them immediately before Substantial Completion.

**END OF SECTION**

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**PARKING ACCESS CONTROL SYSTEM (PACS)****PART 1 - GENERAL****1.1 RELATED DOCUMENTS**

A. Drawings and general provisions of Contract including General and Supplementary Conditions apply to this Section.

**1.2 SUMMARY**

A. Related Sections:

1. 111226.01 Parking Access Control System (PACS) for system information and general requirements.
2. 111226.03 Control Gates & Vehicle Detectors for general information.

**1.3 ACS SYSTEM DESCRIPTION:**

A. ACS shall be an on-line, computer-based system for those authorized by Owner to have access to controlled parking areas. Distributive, networked or centralized processing may be employed, so long as required multi-lane control features are maintained. System shall employ Proximity Card Technology as specified herein. System shall control access for the following types of user groups:

1. Employees or staff with parking privileges based on the use of the ACS credential.

**PART 2 - PRODUCTS****2.1 EQUIPMENT PERFORMANCE SPECIFICATIONS**

A. Operational Parameters:

1. ACS reader identifies that a vehicle with a credential has entered lane, and receives coded information from the credential. Validity of credential for current authorization in this system shall be checked through ACS controller and, if approved, system shall issue a gate vend to open gate while recording transaction data in ACS database.
2. If ACS credential is not valid for system or is not authorized for entry at that location and/or at that time, gate shall not open. Invalid user ACS attempt shall also be posted to daily exception transaction log.

B. ACS system shall have the following features:

1. Individually recognize and process at least 3,000 ACS users at up to 5 reader locations.

C. Integrated Proximity Card and PINpad System

a. Credential Design and Reader Requirements

- a. Credential shall be of passive design and capable of being read when presented within 6 inches of sensor.
  - b. Accuracy of card read shall be 99.5%.
  - c. ACS shall read and process credential within one second of presentation to reader. Card/gate system shall be able to maintain processing rate of 500 transactions per hour for period of at least four continuous hours of operation, including normal patron delays.
  - d. System shall have checking protocol that identifies multiple reads of same card within a few seconds (due to users “waving” the card in front of reader).
  - e. System shall include protection from common and/or local sources of interference. System shall neither affect nor be affected by neighboring electronic systems or electronically controlled devices.
  - f. Readers shall be mobile – enabled
- D. Mounting :
- a. Provide dual height post-mounted Input station for Delivery Truck and Personal Vehicle heights
  - b. Each mount to contain intercom with voice/camera, and Integrated Cardreader PINpad

### **PART 3 - EXECUTION**

#### **3.1 VERIFICATION TESTS**

- A. Proximity Card System
- 1. Normal Transaction
    - a. Have vehicle approach reader and activate vehicle detection loop.
    - b. Wave credential within six inches of reader.
    - c. Confirm that credential is accepted and gate rises for passage.
    - d. Confirm that credential use data is logged to database.
  - 2. Invalid Transaction
    - a. Have vehicle approach reader and activate vehicle detection loop.
    - b. Wave system invalidated credential within several inches of reader.
    - c. Confirm that credential is NOT accepted and gate does NOT rise.
  - 3. Intercom Station
    - a. Verify intercom activates when button is depressed.

**END OF SECTION**

**PART 1 – GENERAL**

**1.1 RELATED DOCUMENTS**

- A. Drawings and general provisions of Contract apply to this Section.

**1.2 SUMMARY**

- A. Related Sections:

1. Division 11 Section, “Parking Access Control System (PACS)” for system information and general requirements.

**1.3 SYSTEM DESCRIPTION**

- A. System shall provide voice and video communication capability in “simplex”, “duplex” or “full duplex” mode selectable for each substation separately. The system shall also provide group call, all call features and pre-programmable conferences and flexible conferences with an unlimited number of substations in each conference.
- B. The System shall be microprocessor controlled, shall incorporate modular components and shall be designed for ease of use, maintenance, and diagnostic testing.
- C. The system shall utilize digital signal processor (DSP) technology for master stations and substations. It shall be possible to upgrade DSP system features by uploading a software upgrade without the need for hardware modifications. Substations shall be upgradeable from any location within a networked system. It shall not be necessary to replace firmware chips to upgrade system.
- D. Line supervision of each station shall be possible and line failure shall be reported to predefined stations. Microphone/speaker supervision shall monitor station operation and shall immediately report any failure to system master station. Testing interval shall be programmable.
- E. The architecture of the Intercom System shall support digital networking of several locations by means of fiber optic, LAN/WAN/Ethernet, 2-wire HDSL, GSM or other digital transmission systems.
- F. The digital networking shall provide at least 10 speech channels between sub-master stations and shall also support remote programming to any sub-master from master station.
- G. Ethernet/LAN/WAN networking shall be accomplished with a plug-in networking card for direct access to a 10baseT Ethernet connection without the need of an external modem/interface. No additional programming device or software for configuration shall be required.
- H. Intercom master panel shall include one auxiliary external audio input and shall provide minimum of 10 group conference channels.

## **PART 2 - PRODUCTS**

### **2.1 INTERCOM SERVER**

- A. Intercom server shall be fully digital, microprocessor based, modular design. Programming server for all intercom features shall be performed through networked workstation or from intercom master station. Programmed configuration of intercom stations and system features shall be stored in non-volatile memory. System shall include all software required for programming the system.
- B. Volume control shall be programmable individually for each intercom station. Volume shall be user adjustable the substation.
- C. Substations shall be programmed to call intercom master station. System shall include call forwarding feature for individual stations or all stations to re-direct calls to another designated master station or substation.
- D. The system shall allow conferencing for an unlimited number of stations from master station.
- E. The system shall include ability to announce up to 50 pre-recorded messages at intercom stations.
- F. If master station is busy, system shall automatically announce pre-recorded message at calling station, when the master station disconnects, another pre-recorded message shall direct station to re-initiate call.

### **2.2 MASTER STATIONS**

- A. Master stations shall be desktop model with LCD-Display (8 lines x 14 characters minimum) and gooseneck noise cancelling microphone designed for high-noise environment.
- B. Station shall provide full-duplex hands-free conversation with any other selected individual station or combination of stations in system.
- C. Station shall include an integrated amplifier and loudspeaker. Master station shall also include connector and external noise cancelling headset.
- D. Firmware/feature upgrades shall be made available via download through the intercom server. No local modification on the station shall be required.
- E. Station shall incorporate high sensitive microphone to provide clear conversation from a maximum range of at least 20 ft.
- F. The minimum audio frequency range for audio components shall be 200-7000Hz.
- G. Provide intercom station directory panel with direct access, pre-programmable function menus, selectable language, and adjustable display contrast.

H. Stations shall include a “handset function” enabling user to switch from loudspeaking, gooseneck microphone operation to handset mode.

## **2.3 SUBSTATIONS**

A. Each Intercom station shall be equipped with microphone, loudspeaker and in-use LED, all housed in one unit with configurable front pushbutton control.

B. Station shall utilize DSP technology to provide full speaker/microphone supervision and fully adjustable (volume/timing threshold programmable via intercom server) audio monitoring. Feature upgrade shall be made available via download through the intercom server. No local modification shall be required.

C. Basis of Design: AIPHONE IX-DV, IX-DVF IP Video Door Stations for the IX Series

## **PART 3 - EXECUTION**

### **3.1 INSTALLATION**

A. Install all intercom equipment and communication cabling in accordance with manufacturer’s recommendations.

B. Coordinate intercom station with ACS subsystem equipment. Provide other vendors with intercom station mounting templates, power and communication wiring requirements and any other information required to integrate intercom stations into ACS equipment cabinets.

C. Intercoms shall be designed to withstand severe weather conditions and comply with ergonomic standards required by ADAAG. Whenever possible, the intercom call button and speaker grill shall be integrated into the primary PACS equipment face-plate for each respective lane. Any separate support stanchion for the intercom unit itself is to be avoided unless the intercom system is the primary PACS equipment controller for a lane. As an example, if proximity card technology is the primary access control technology, then the proximity card reader housing shall accommodate the intercom into its faceplate design.

**END OF SECTION**

## FOODSERVICE EQUIPMENT

**ITEM # 2-01                    AREA DRAIN**

Manufacturer:            By Plumbing Contractor  
Model:                    N.I.C.

All equipment to be NSF and/or UL listed and labeled.

Model N.I.C. Area Drain to be furnished and installed by plumbing contractor.

All area drains are to have the surrounding floor from wall floor joint to drain sloped at 1/8" per foot as required by the Health Code.

Area Drains are required in all kitchen and bar areas and located as required to properly drain all floor areas.

**ITEM # 2-02                    FLOOR SINK**

Manufacturer:            By Plumbing Contractor  
Model:                    N.I.C.

All equipment to be NSF and/or UL listed and labeled.

Model N.I.C. Floor Sink to be furnished and installed by plumbing contractor.

Provide 1" air gap on all indirect waste pipes at floor sink location.

Plumbing contractor to run indirect waste pipes as close to underside of equipment as possible to facilitate cleaning.

Cut pipes on 45 degree to allow continuous flow. Drain piping is to be supported from floors or walls using stand of zused on walls it is to be filled and sealed to meet local health department approval.

Provide drain grate as required. KEC to coordinate floor sink location with PC to avoid conflict with equipment leg placement.

**ITEM # 2-03                    HAND SINK**

Manufacturer:            Advance Tabco  
Model:                    7-PS-23

All equipment to be NSF and/or UL listed and labeled.

Model 7-PS-23 Hand Sink, wall mounted, 9" wide x 9" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted faucet, drain with strainer plate & 1-1/2" IPS connection, NSF, cCSAus  
Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953

Model 7-PS-16A Welded Side Splash, 7-3/4"H (installed height), one right side, for hand sinks with 9" x 9" bowl, splash mounted faucets.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-04                      HAND SINK**

Manufacturer:            Advance Tabco  
Model:                    7-PS-41

All equipment to be NSF and/or UL listed and labeled.

Model 7-PS-41 ADA Compliant Hand Sink, tapered bowl design, wall mounted, 14" wide x 16" front-to-back x 5" deep bowl, 18-gauge 304 stainless steel, electronic faucet (battery & 110v options both supplied), deck mounted soap dispenser (pump), undermounted front-loading paper towel dispenser, stainless steel skirt with removable access panel & enclosed bottom, drain with strainer plate, wall brackets, NSF, cCSAus  
Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-05                      TRASH RECEPTACLE, INDOOR**

Manufacturer:            Rubbermaid Commercial Products  
Model:                    FG354060GRAY

All equipment to be NSF and/or UL listed and labeled.

Model FG354060GRAY Slim Jim® Container, 23 gallon, 22"W x 11"D x 30"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

**ITEM # 2-06                      COMMERCIAL WASTE CONTAINER**

Manufacturer:            Rubbermaid Commercial Products  
Model:                    FG263200GRAY

All equipment to be NSF and/or UL listed and labeled.

Model FG263200GRAY ProSave® BRUTE® Container, without lid, 32 gallon, 22"D x 27-1/4"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF, Made in USA  
Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking casters, black, NSF, Made in USA

**ITEM # 2-07      POS W/CHIT & CASH DRAWER**

Manufacturer:      TBD  
Model:              BY OWNER

All equipment to be NSF and/or UL listed and labeled.

Point of Sale Equipment is to be provided by owner and/or owner's vendor.  
KEC to coordinate installation to ensure unit is in place prior to health inspection  
Electrical contractor to verify data line requirements with owner and provide as required.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-08              MOP SINK CABINET**

Manufacturer:      Advance Tabco  
Model:              9-OPC-84DL

All equipment to be NSF and/or UL listed and labeled.

Model 9-OPC-84DL Cabinet with Mop Sink, 50-3/8"W x 22-3/4"D x 84"H O.A., double hinged doors, left side mop sink 20"W x 16"D front to back x 12" deep (drain included), storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series sink bowl apron, 18/430 series stainless steel cabinet, NSF  
Model K-94-BACK Back panel for mop sink cabinet, type 430 stainless steel  
Model TA-48 12" x 12" cut out for plumbing in back panel or undershelf  
Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-08A              SERVICE FAUCET**

Manufacturer:      T&S Brass  
Model:              B-0655-BSTP

All equipment to be NSF and/or UL listed and labeled.

Model B-0655-BSTP Service Sink Faucet, 8" centers-adjustable from 7-3/4" to 8-1/4", 5-1/8" clearance wall to center line of faucet, 11-5/8" from wall to center of outlet, polished chrome-plated finish, with built in screwdriver stops  
Model B-0618-01 Hose, reinforced PVC, 30" long, 3/4" garden hose inlet, plain outlet  
Model B-0654 Hose Bracket, 4-11/16"L x 2-5/8"W, stainless steel, with (1) spring-loaded rubber grip, includes: (2) mounting screws & (1) 30" rubber hose with plain end outlet & 3/4" female garden hose inlet.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-09                      TRACK SHELVING SECTION**

Manufacturer:                      Metro  
Model:                                TTS9NA

All equipment to be NSF and/or UL listed and labeled.

Model TTS9NA Super Erecta®, MetroMax® Q™ Top-Track Track Set, 9 ft., includes: necessary sections of track for assembling track runs (only (1) track set is required between stationary units), NSF

**ITEM # 2-09A                      WIRE SHELVING**

Manufacturer:                      Metro  
Model:                                1842NK4

All equipment to be NSF and/or UL listed and labeled.

Model 1842NK4 Super Erecta® Shelf, wire, 42"W x 18"D, 5 Tier, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF

Model 74PK4 Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

**ITEM # 2-09B                      WIRE SHELVING**

Manufacturer:                      Metro  
Model:                                1842NK4

All equipment to be NSF and/or UL listed and labeled.

Model 1842NK4 Super Erecta® Shelf, wire, 42"W x 18"D, 5 Tier, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF

Model 74UPK4 Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

Model 5PC Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

Model 5PCB Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

**ITEM # 2-10                      DISHTABLE SORTING SHELF**

Manufacturer:            Advance Tabco  
Model:                    DT-6R-22

All equipment to be NSF and/or UL listed and labeled.

Model DT-6R-22 Sorting Shelf, wall mounted, tubular design, 42"W, accommodates (2) full size dish racks, solid end brackets, stainless steel, KD

JME Notes: GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location.

**ITEM # 2-11                      CLEAN DISHTABLE**

Manufacturer:            Advance Tabco  
Model:                    DTC-S30-48L

All equipment to be NSF and/or UL listed and labeled.

Model DTC-S30-48L Dish table, clean, straight design, attaches to left of dish machine operator, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs & cross rails, 47"W x 30"D x 34"H, 14/304 stainless steel

Specify dish machine brand & model (Hobart – AM 15VL2 w/ Booster Heater) to ensure proper fit.

**ITEM # 2-12                      CONDENSATE HOOD**

Manufacturer:            Caddy  
Model:                    CH-C-W-60-ND-60

All equipment to be NSF and/or UL listed and labeled.

Model CH-C-W-60-ND-60 Condensate hood is to be fabricated to NSF standards, and to be labeled accordingly. Unit to be of size, shape and configuration as shown on foodservice drawings. This item to be all stainless-steel construction.

KEC to trim to walls and ceiling with S/S as required. Bottom of hood to be at 7'-0"-aff.

Plumbing Contractor to extend indirect waste to floor sink with copper pipe and extend to floor sink.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-13                      DISHWASHER, DOOR TYPE**

Manufacturer:            Hobart  
Model:                    AM16T-ASR-2

All equipment to be NSF and/or UL listed and labeled.

Dishwashing Machine, tall chamber (27") door type, automatic soil removal (ASR), high temp sanitizing, 208-240/60/3 (field convertible to single phase), 52 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, pumped drain air gap, drain water tempering, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate.  
Proactive Maintenance Visit: One Multiple Hour PM visit where we will replace specific known "wear" parts including curtains  
Water Hammer Arrestor – Assembly includes ¾" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter  
Drain Water Tempering

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-14                      SOILED DISHTABLE WITH LANDING SHELF**

Manufacturer:            Caddy  
Model:                    CF-10 - Custom

All equipment to be NSF and/or UL listed and labeled.

Model CF-10 Soiled Dishtable with Landing Shelf Conveyor, fixed speed (approximately 20 feet per minute), (2) 10" self-tracking stainless steel chain-type belts with 10" side snap-on slats, accommodates stacked loose dishes, dishwasher racks & trays, solid state controls, overload protection, sloped racking shelf, belt washer, catch pan, stainless steel conveyor bed, skirting & "H" frame legs with adjustable bullet feet, ETLus, NSF  
Refer to manufacture drawings for details.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-14A                    PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET**

Manufacturer:            T&S Brass  
Model:                    5PR-8W10

All equipment to be NSF and/or UL listed and labeled.

Model 5PR-8W10 Equip Pre-Rinse Unit, 8" centers, wall mount base, 6" wall bracket, 10" add-on faucet, quarter-turn Cerama cartridges, low lead

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-15                      SOAK SINK**

Manufacturer:            Advance Tabco  
Model:                    9-FSS-20

All equipment to be NSF and/or UL listed and labeled.

Model 9-FSS-20 Soak Sink, portable, 20" working height, sink outlet fitted with quick-release drain, 22" x 22" x 8" deep fabricated sink compartment, stainless steel construction, casters, accommodates 19-3/4" x 19-3/4" dishwasher baskets (by others)  
Model K-610HF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 22" x 22" sink bowls only

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-16                      WASTE COLLECTOR**

Manufacturer:            Salvajor  
Model:                    P914

All equipment to be NSF and/or UL listed and labeled.

Model P914 Pot/Pan Scrap Collector™, scrapping, pre-flushing & collecting system (widely accepted in areas where disposers are restricted), NEMA 4 HYDROLOGIC® control panel with patented operator sensor, two water saving modes (timed run & auto start/stop), safety line disconnect, LCD readout, salvage basin & silverware trap, scrap basket, 3/4 HP corrosion-resistant pump, pump intake screen, stainless steel construction, UL, CSA, CE, NSF  
KEC coordinate Collector top to ship to the fabricator in advance of unit. Please provide instructions on order.

Model RSS Remote start/stop switch for all controls (HydroLogic control with operator sensor comes standard mounted to S914/P914 models. ONLY add if additional on/off control is required)  
Model 980104 Mounting bracket for RSS, MSS, MSS-LD, MRSS, MRSS-LD

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-17                      WIRE SHELVING**

Manufacturer:                      Metro  
Model:                                1842NK4

All equipment to be NSF and/or UL listed and labeled.

Model 1842NK4 Super Erecta® Shelf, wire, 42"W x 18"D, 5 Tier, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model 74UPK4 Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection  
Model 5MPGSA Super Erecta® Cart-Washable Stem Caster, swivel, 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper  
Model 5MPBGSA Super Erecta® Cart-Washable Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper

**ITEM # 2-18                      BUSSING UTILITY TRANSPORT CART**

Manufacturer:                      Cambro  
Model:                                BC235110

All equipment to be NSF and/or UL listed and labeled.

Model BC235110 Service Cart, open design, (3) shelves, shelf size approximately 21" x 32", polyethylene exterior, 5" casters (2 fixed, 2 swivel, 1 with brake), 500 lb. load capacity, black, NSF  
Model BC1115SH110 Silverware Holder, 1.75 gallon, for service cart, black, NSF

**ITEM # 2-19-20                      SPARE NUMBER**

**ITEM # 2-21                      WALK-IN COOLER/FREZZER**

Manufacturer:            Bally Refrigerated Boxes  
Model:                    CUSTOM

All equipment to be NSF and/or UL listed and labeled.

Model CUSTOM Walk-in box to have (1) cooler and (1) freezer compartment. Unit to be size and configuration as shown on drawings.  
External digital thermometer per section  
Three hinges per door, view port and kick plate both sides.  
Exposed exterior to have S/S finish and unexposed exterior to have galvanized aluminum finish.  
Provide smooth, white interior.  
Unit to be 9'-6" high and provided with NSF approved floor  
4" floor to be super duty with plywood top to be covered with Protect-All Flooring Terra Cotta color.  
Floor to include 6" cove base between floor and walls. KEC to provide. KEC To Sub Contract floor covering Work To Licensed floor Contractor.  
Provide additional LED lights as shown on Electrical plan. Electrical contractor to run conduit for lights on out side of box. KEC to hole/seal box as required.  
KEC to trim to wall and ceiling with S/S, as required. Provide removable louvered access panels in trim that extends from top of box to ceiling, to facilitate ventilation if compressor is located on top of box  
Re enforce top of box as required to support condensing units.  
Include temperature alarm system and tied to the building alarm.  
KEC to coordinate equipment with field conditions.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-22                      EVAPORATOR COIL (COOLER)**

Manufacturer:            Ballys-Coax  
Model:                    BLP209MA-S1D

All equipment to be NSF and/or UL listed and labeled.

Model BLP209MA-S1D Reference factory shop drawings for details and specifications;  
KEC to furnish and install as part of complete refrigeration package.  
KEC to coordinate all required connections with appropriate trades  
Control wiring by EC. Data Port for KE2 controller.

Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices  
Interconnect with remote refrigeration condenser/rack as specified in the design documents.  
Plumbing Contractor to extend drain line from coil to floor sink with 3/4 grate.  
Plumbing Contractor to furnish and install condensate drain piping full length of run

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-23                      FREEZER CONDENSER**

Manufacturer:            Ballys-Coax  
Model:                    BXZA015L8-IT3C

All equipment to be NSF and/or UL listed and labeled.

Model BXZA015L8-IT3C Freezer Condenser  
to be provided as part of complete refrigeration package furnished and installed by KEC. Refrigeration  
lines are to be insulated as required – full length of run by the refrigeration contractor as standard  
insulation practices Interconnect with Evaporator as specified in the design documents.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-24                      EVAPORATOR COIL (FREEZER)**

Manufacturer:            Ballys-Coax  
Model:                    BLP105LE-S2D

Model BLP105LE-S2D Reference factory shop drawings for details and specifications  
KEC to furnish and install as part of complete refrigeration package.  
KEC to coordinate all required connections with appropriate trades  
Heat tape and control wiring by EC. Data Port for KE2 controller.

Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as  
standard insulation practices  
Interconnect with remote refrigeration condenser/rack as specified in the design documents.  
Plumbing Contractor to extend drain line from coil to floor sink with 3/4 grate.

KEC (Refrigeration sub-contractor) to furnish/install heat wrap tape on portion of coil drain that is run  
inside freezer –Electrical contractor is make the power connection to the heat trace

Plumbing Contractor to furnish and install condensate drain piping full length of run and insulate after  
the heat tracing has been installed.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-25                      COOLER CONDENSER**

Manufacturer:            Ballys-Coax  
Model:                    BXZA008H8-IT3C

All equipment to be NSF and/or UL listed and labeled.

Model BXZA008H8-IT3C Cooler Condenser to be provided as part of complete refrigeration package  
furnished and installed by KEC. Refrigeration lines are to be insulated as required – full length of run  
by the refrigeration contractor as standard insulation practices Interconnect with Evaporator as  
specified in the design documents.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-26                      PREPMATE® MULTISTATION**

Manufacturer:            Metro  
Model:                    MS1830-FSNK

All equipment to be NSF and/or UL listed and labeled.

Model MS1830-FSNK PrepMate® MultiStation, (1) 18" x 30" solid stainless steel shelf & (1) MetroSeal® 3 epoxy-coated wire shelf, (4) MetroSeal® 3 epoxy-coated posts, removable 16/304 stainless steel rails, accommodates standard 18" cutting boards, 35-1/8" to 39-1/8" adjustable working height, (4) 5" casters (locking), NSF  
1 year warranty against manufacturing defects  
Model MS-PROPACK1-30 PrepMate® ProPack Accessory Pack, for 30" unit, includes: (2) stainless steel Magic Rings, (1) end-load cutting board holder (18"D) & (1) pan holder  
Model MS-CB1824-W PrepMate® Cutting Board, 18" x 24" x 1/2" thick, with juice groove, polyethylene, white, NSF  
Model MS-SW1824 PrepMate® Stainless Steel Work Surface (18" x 24")

**ITEM # 2-27                      WORK TABLE, WITH PREP SINK(S)**

Manufacturer:            Eagle Group  
Model:                    SMPT30144

All equipment to be NSF and/or UL listed and labeled.

Model SMPT30144 Spec-Master® Marine Prep Table, with sinks, 144"W x 30"D, 14/304 stainless steel top, 10"H backsplash, box marine edge on front & sides, (2) 18"W x 24" front-to-back x 12" deep sink bowls with twist handle drains & overflow, 8"OC splash mount T&S faucet, drawer with integrated pull flange, 1/2" thick poly cutting board with set of slides welded to outside of unit, 304 stainless steel undershelf with 1-1/2"H rear up-turn, Uni-Lok® gusset system, includes Z-clip wall mounting bracket, stainless steel legs & adjustable flanged feet, NSF  
Model B-3950-01 Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter & overflow assembly & support bracket (3)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-27A                    WALL / SPLASH MOUNT FAUCET**

Manufacturer:            T&S Brass  
Model:                    B-0231

All equipment to be NSF and/or UL listed and labeled.

Model B-0231 Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant  
Model B-0199-01-WS Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense)  
Model B-WH4H-NS Wrist Action Handle, 4" long, hot index & screw  
Model B-WH4C-NS Wrist Action Handle, 4" long, cold index & screw

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-28                      WALL GRID PANEL**

Manufacturer:                      Metro  
Model:                                WG1836K4/1836NK4/SW40K4/SWU30K4/IWA-14K4

All equipment to be NSF and/or UL listed and labeled.

Model WG1836K4 SmartWall Wire Grid, 36" x 18", Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection; brackets not included, NSF  
Model 1836NK4 Super Erecta® Shelf, wire, 36"W x 18"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model SW40K4 SmartWall Wall Track, 40", 12 gauge steel, Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection; includes: hardware to join the track to another  
Model SWU30K4 SmartWall Upright, 30", Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, slots for grids/shelf supports at 1-1/2" increments; 17 slots total; sold by the piece  
Model IWA-14K4 SmartWall Small Utensil Holder, 10-3/8"W x 4-3/8"D, Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection

**ITEM # 2-29                      SHELVING BRACKET, POST MOUNT**

Manufacturer:                      Metro  
Model:                                SW23C/AW23C/1442NK4

All equipment to be NSF and/or UL listed and labeled.

Model SW23C Super Erecta® Wall Mounts, 14" shelf depth, End Unit, chrome plated finish (consists of (2) posts with brackets & single supports for each shelf), post-type (2) tier, post #33PDF  
Model 1442NK4 Super Erecta® Shelf, wire, 42"W x 14"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model AW23C Super Erecta® Wall Mounts, 14" shelf depth, mid unit, chrome plated finish (consists of (1) post with brackets & double supports for each shelf), post-type (2) tier, post #33PDF, NSF  
  
JME Notes: GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location

**ITEM # 2-30                      POT RACK**

Manufacturer:                      Advance Tabco  
Model:                                SW-108

All equipment to be NSF and/or UL listed and labeled.

Model SW-108 Pot Rack, wall-mounted, double bar design, 108"W x 12"D, constructed of 1/4" x 2" stainless steel, includes: (18) plated double pot hooks, NSF  
  
JME Notes: GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location

**ITEM # 2-31                      THREE (3) COMPARTMENT SINK**

Manufacturer:            Advance Tabco  
Model:                    94-23-60-24RL

All equipment to be NSF and/or UL listed and labeled.

Model 94-23-60-24RL Regaline Sink, 3-compartment, with left & right-hand drainboards, 20" front-to-back x 20"W sink compartments, 14" deep, with 11"H backsplash, stainless steel legs with adjustable left-to-right and front cross rails, 24" drainboards, 1" adjustable bullet feet, 14 gauge 304 stainless steel, overall 28" F/B x 115" L/R, NSF

Model K-15 Lever Waste Drain, twist handle operated with built in overflow, fits 3-1/2" drain opening, 2" NPT & 1-1/2" IPS outlet connections

Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-31A                      WALL / SPLASH MOUNT FAUCET**

Manufacturer:            T&S Brass  
Model:                    B-0231

All equipment to be NSF and/or UL listed and labeled.

Model B-0231 Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

Model B-0199-01 Aerator, non-splash, 55/64" -27 female aerator threads, fits goosenecks & nozzles

Model B-WH4H-NS Wrist Action Handle, 4" long, hot index & screw

Model B-WH4C-NS Wrist Action Handle, 4" long, cold index & screw

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-31B                      PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET**

Manufacturer:            T&S Brass  
Model:                    5PR-8W10

All equipment to be NSF and/or UL listed and labeled.

Model 5PR-8W10 Equip Pre-Rinse Unit, 8" centers, wall mount base, 6" wall bracket, 10" add-on faucet, quarter-turn Cerama cartridges, low lead

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-32                      WIRE SHELVING**

Manufacturer:                  Metro  
Model:                          2154NK4

All equipment to be NSF and/or UL listed and labeled.

Model 2154NK4 Super Erecta® Shelf, wire, 54"W x 21"D, 5 Tier, Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model 74UPK4 Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection  
Model 5MPGSA Super Erecta® Cart-Washable Stem Caster, swivel, 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper  
Model 5MPBGSA Super Erecta® Cart-Washable Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper

**ITEM # 2-33-40                      SPARE NUMBER**

**ITEM # 2-40                      HD RANGE, 36", 6 OPEN BURNERS**

Manufacturer:                  Southbend  
Model:                          P36A-BBB

All equipment to be NSF and/or UL listed and labeled.

Model P36A-BBB Platinum Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, manual controls, (1) convection oven, includes (3) racks, stainless steel front, sides, exterior bottom & 6" adjustable legs, 255,000 BTU, CSA,  
Standard (1) year limited parts and labor warranty (reference warranty document for details)  
NOTE: 5" flue riser, standard  
Natural Gas  
Model 1167782 1" gas pressure regulator (shipped loose) Natural gas - preset @ 6" - maximum capacity 600,000 BTU  
Model 4450007 1" gas shut off valve  
Model 1130195 1" NPT quick disconnect flex hose assembly, 48"  
Casters, 2 locking & 2 standard, in lieu of legs  
T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-41                      EQUIPMENT STAND, REFRIGERATED BASE**

Manufacturer:                      Continental Refrigerator  
Model:                                D48GN

All equipment to be NSF and/or UL listed and labeled.

Model D48GN Refrigerator Griddle Stand, one-section, (2) drawers, accommodates (2) 12" x 20" x 6", stainless steel top with drip guard marine edge, stainless steel exterior & interior, electronic control with digital display, hi-low alarm, high/low temperature alarm, self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 HP, 10' cord, cETLus, NSF  
Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part  
cord, standard  
Condensing unit on the right, standard  
Casters, 3" diameter, 4"H overall, standard  
Integral heat shield  
T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-42                      GRIDDLE, GAS, COUNTERTOP**

Manufacturer:                      Southbend  
Model:                                HDG-48

All equipment to be NSF and/or UL listed and labeled.

Model HDG-48 Griddle, countertop, gas, 48" W x 24" D cooking surface, 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides & 4" adjustable legs, 120,000 BTU, CSA, NSF  
Standard one year limited warranty  
Natural Gas  
Grooved griddle plate up to 12"  
Model 1195304 600° thermostat control, (4) burners  
Rear trough option, for 48" griddle  
(6) 2-1/2" leg in lieu of standard  
T&S Brass Model HG-4X-60SK Safe-T-Link Gas Connector Kit, connection SIZE PER EQUIPMENT, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-43                      GAS FRYER, BATTERY**

Manufacturer:            Pitco Frialator  
Model:                    SSHLV14C-2/14T-2/FD

All equipment to be NSF and/or UL listed and labeled.

Model SSHLV14C-2/14T-2/FD Solstice Supreme™ Reduced Oil Volume Fryer System, gas, (4) fryers, (2) 32 lb. oil capacity full tanks & (4) 17 lb. oil capacity twin tanks, computer controls with push button top off, built-in Solstice™ Filter Drawer System, fresh oil jug holder with low jug indicator, stainless steel tank, front, door & sides, (2) 72,500 BTU, (4) 37,000 BTU, CSA Flame, CSA Star, NSF, CE 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture

Natural gas

Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (4) Solstice gas and electric fryers, batteries and retherms

T&S Brass Model HG-4X-60SK Safe-T-Link Gas Connector Kit, connection SIZE PER EQUIPMENT, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'

T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-44                      REACH-IN FREEZER**

Manufacturer:            Continental Refrigerator  
Model:                    1FENSSHD

All equipment to be NSF and/or UL listed and labeled.

Model 1FENSSHD Extra-Wide Freezer, reach-in, 28-1/2"W, one-section, self-contained refrigeration, stainless steel exterior & interior, standard depth, half-height solid doors, cylinder locks, electronic control with digital display, unit can be adjusted to operate as low as -10°F, hi-low alarm, unit comes standard with expansion valve, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF, ENERGY STAR®

Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part

cord, standard

Door hinged on right, standard

5" Casters, standard

2 Extra Shelves, stainless steel with clips

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-45****COMBI OVEN, GAS**

Manufacturer: RATIONAL  
Model: ICP 10-FULL NG 208/240V 1 PH (LM100EG)

All equipment to be NSF and/or UL listed and labeled.

Model ICP 10-FULL NG 208/240V 1 PH (LM100EG) (CE1GRRA.0000240) iCombi Pro® 10-Full Size Combi Oven, natural gas, (10) 18" x 26" sheet pan or (20) 12" x 20" steam pan or (10) 2/1 GN pan capacity, (5) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 152,000 BTU, 208/6 ft. cord, CE, IPX5, cCSAus, NSF, ENERGY STAR-®  
2 years parts and labor, 5 years steam generator warranty

Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge

Model 9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included

Model 8720.1561US Installation Kit, for gas iCombi/SCC/CMP 102G ; gas iCombi/SCC/CMP 201G ; gas iCombi/SCC/CMP 202G

Model 56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)

Model 60.31.104 Stand II Mobile Oven Stand, 27-1/2"H, (14) supporting rails, side panels and top closed, rear panel open, stainless steel construction, height adjustable casters, for iCombi 6- and 10- full size Classic/Pro

Model 60.76.316 Sous-Vide Core Temperature Probe, USB connection, for 6, 10, and 20 Full and Half size models

T&S Brass Model HG-4X-60SK Safe-T-Link Gas Connector Kit, connection SIZE PER EQUIPMENT, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'

T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-46                      WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT**

Manufacturer:            Everpure  
Model:                    EV979722

All equipment to be NSF and/or UL listed and labeled.

Model EV979722 KleenSteam II Twin System, 20,000 gallon capacity, 5.0 gpm flow rate, total system for steamers prevents limescale formation, (2) 7CB5 carbon filters, (1) SS-10 scale inhibitor Cartridge, dip tube, (2) 2.2 lbs. canisters ScaleKleen® (EV979722)  
This system requires (2) cartridges.  
Supply two extra cartridges.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-47                      S/S WALL FLASHING**

Manufacturer:            FABRICATION  
Model:                    CUSTOM

All equipment to be NSF and/or UL listed and labeled.

Model CUSTOM S/S Wall Flashing Wall covering to be 20 gauge S/S affixed to wall with heavy-duty, heat resistant adhesive. Covering shall be fabricated from maximum width sheets for minimum amount of vertical joints and shall be sealed with NSF approved sealant and capped with one inch wide "T" molding, without exposed screws or fasteners. Continuous layer of adhesive to be applied with a ¼" notched trowel. Where wall flashing includes capping of wall ends, capping shall be fabricated from 16 gauge S/S. Wall covering to extend from 1" below top of coved base tile to 3" above finished ceiling and extend past side of hood 18" per Code.

**ITEM # 2-48                      EXHAUST HOOD**

Manufacturer:            Caddy  
Model:                    PB-C-W-111-ND-63

All equipment to be NSF and/or UL listed and labeled.

Model PB-C-W-111-ND-63 Hood to be baffle type. Provide flush mounted LED light, KEC to furnish and install light bulbs. Hood package to include pre-piped Ansul fire protection system to UL 300 standards. Hood package to include remote Ansul pull and 120-v solenoid gas valve.

KEC to trim to walls and ceiling with S/S as required.

KEC to coordinate interconnections with appropriate trade contractors. Bottom of hood to be at 7'-0"-aff.

Control panel to be recessed in wall and control functions of exhaust and supply fans, extractor, and hood illumination lamps.

Electrical Contractor to provide all required interconnections between, building fire control, shunt trip breaker, Ansul canisters, hood control panel, etc. Panel to include, light switches for hoods, and trim ring.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-49****FIRE PROTECTIONS SYSTEM**

Manufacturer: Ansul Fire Protection  
Model: R102/UL300

All equipment to be NSF and/or UL listed and labeled.

Model R102/UL300 Food service contractor shall provide coordination with all trade contractors to insure all the requirements below are properly address. All required trade contractors area required to support the complete installation of the Fire Suppression System

Model R-102 Wet chemical fire suppression system installed to meet UL 300 and local code requirements. Include Ansul tank in stainless enclosure, pull stations, 3" mechanical gas valve, four electrical switches. Nozzles, detectors and other parts required for a complete operational system. Provide a complete pre-engineered Ansul R 102 low pH liquid (Annuluses) fire suppression system for kitchen cooking equipment as indicated on the drawing.

System shall be manufactured by Ansul Company and installed by a company licensed by the Ansul Company and/or the jurisdiction fire and building code official.

Drawings of Ansul system to be sealed by PE of the appropriate state so that township, city or state permits may be obtained by the licensed Ansul installer.

System shall be tested and installed in strict accordance with UL-300, appropriate Building Code(s) and latest edition of NFPA, No. 96.

System shall feature the ability to shut-off, upon discharge of extinguishing agent, the following equipment:

- (a) Exhaust fan(s) (if directed by local authority)
- (b) Electric supply to protected equipment
- (c) Gas supply to protected equipment
- (d) Make-up air fans for hood (if required)

Local codes shall outline what sequencing should take place upon actuation of the System. Installation of the System shall adhere strictly to local governing codes.

Electrical contractor shall provide all material as required to support all inter connections between the Ansul panel and all items to be controlled or controlling to include inter connection between exhaust hood control panel and pollution control panel if provided.

**SYSTEM REQUIERMENTS:**

The regulated release mechanism shall have the following actuation capabilities:

1. Automatic actuation by a fusible link detection system
2. Remote manual actuation by a electronic pull station
3. Pull Station to be located as per code in coordination with the Ansul installation contractor
4. Local manual actuation by a push button located at the front of release mechanism enclosure. Regulated release mechanism shall be compatible with factory-installed solenoid and switch and also the electric and/or gas line shut-off devices.
5. Gas solenoid valve is to be provided by Kitchen Contractor to Plumbing contractor for installation as per code. Kitchen contractor is to confirm size of solenoid valve with plumbing engineer with equipment submission for approval.

Electric Switches-U.L. listed electric snap action switches shall be provided to shut-off the following:

- A. Electric Power to protected appliances
- B. Stop Supply Air Fan and when required Stop Exhaust Air Fan
- C. Add a total of four (4) extra dry contacts

The switches shall be depending on the application:

\*single pole-double throw \*double pole-double throw \*four pole-double throw The switches shall be rated: 125 Vac, 1/3 H.P.

Supply all necessary relays if equipment exceeds the rated capacity of switches.

Electrical contractor shall provide all material as required to support all inter connections between the Ansul panel and all items to be controlled or controlling.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-50                      SANDWICH / SALAD PREPARATION REFRIGERATOR**

Manufacturer:              Continental Refrigerator  
Model:                      D60N16-FB-D

All equipment to be NSF and/or UL listed and labeled.

Model D60N16-FB-D Designer Line Sandwich Unit, Front Breather, 60"W, two-section, (16) 1/6 size x 4" deep pans with 12" cutting board, (4) drawers, accommodates (1) 12 x 20 x 6 pan per drawer (supplied by others), stainless steel top, front, sides & interior, electronic control with digital display, hi-low alarm, 3-3/4" casters, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/4 HP, cETLus, NSF  
Standard warranty: 3 year parts and labor; additional 4 year compressor part  
cord, standard  
Crumb catcher

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-51                      WORK TABLE, STAINLESS STEEL TOP**

Manufacturer:              Advance Tabco  
Model:                      FSS-306

All equipment to be NSF and/or UL listed and labeled.

Model FSS-306 Work Table, 72"W x 30"D, 14 gauge 304 stainless steel top with 1-1/2"H rear up-turn, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet, NSF  
Model TA-31 Side Splash, 5" high (each)  
Model TA-87 Enclose back of splash (per linear foot)  
Model TA-108 Punch 2" hole for appliance cord (specify location)

**ITEM # 2-52                      PASS-THRU SHELF**

Manufacturer:                      Fabrication  
Model:                                Custom-24x72 w/ top shroud for heat lamps

All equipment to be NSF and/or UL listed and labeled.

Pass-Thru Shelf, mounted in opening, Size per plan, 1-1/2 45 degree front edge, 1-1/2"H rear edge, 16/304 S/S NSF (units 84" & longer have (3) support brackets). Turn up Welded sides to bottom of shroude to line opening jambs.

Refer to detail drawing for more information, Unit to be of size, shape and configuration as shown on foodservice drawings. All welds to be ground and polished smooth

KEC to submit shop drawings for approval and coordinated with all trade contractions as to required installation support

GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location

**ITEM # 2-52A                      HEAT LAMP**

Manufacturer:                      Hatco  
Model:                                GRAHL-36D6

All equipment to be NSF and/or UL listed and labeled.

Model GRAHL-36D6 Glo-Ray® Infrared Strip Heater, 36" W, high wattage, tubular metal heater rod with lights, double heater rod housing 6" spacing, aluminum construction, NSF, cULus, Made in USA  
NOTE: Includes 24/7 parts & service assistance, call 414-671-6350

One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements

Model RMB2-2R Remote Control Enclosure, (1) toggle switch, (1) infinite switch, (1) indicator light (for 208 volt) (2-52C)

Model LEADS10 6'-10' Extended Electrical Leads

Model STANDARD Clear Anodized Aluminum housing, finish, standard

Chef LED Light Bulbs, 3000 Kelvin, warm light (emulates halogen) (3 bulbs) 120v, (each), cULus, CE, Made in USA

Model ADJ ANGLE-D Adjustable angle bracket, (2) pair

KEC coordinate with Fabricator for Item 2-52.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-52B                      LIGHT FIXTURE**

Manufacturer:                      Hatco  
Model:                                HL-30-2

All equipment to be NSF and/or UL listed and labeled.

Model HL-30-2 Glo-Rite® Display Light, strip type with aluminum housing & toggle switch, 30" long, with extra lamp assembly, NSF, UL, UL EPH Classified, CSA, Made in USA  
NOTE: Includes 24/7 parts & service assistance, call 414-671-6350  
Model LEADS10 6'-10' Extended Electrical Leads (available at time of purchase only)  
Model STANDARD Clear Anodized Aluminum housing, finish, standard  
Chef LED Light Bulbs, 3000 Kelvin, warm light (emulates halogen) (4 bulbs) 120v, (each), cULus, CE, Made in USA  
Model HL-BRKT Adjustable angle bracket, pair

KEC coordinate with Fabricator for Item 2-52.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-52C                      HEAT LAMP REMOTE CONTROL**

Manufacturer:                      Hatco  
Model:                                RMB2-2R

All equipment to be NSF and/or UL listed and labeled.

Remote Control Enclosure, 2 relays, 24 amps, 208v  
Controls Items 2-52A & B.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-53                      MICROWAVE/IMPINGEMENT OVEN**

Manufacturer:            TurboChef  
Model:                    I5

All equipment to be NSF and/or UL listed and labeled.

Model I5 I5™ Microwave/Impingement Oven, Rapid Cook, electric, 28.1" wide, ventless, countertop, fully insulated cook chamber, stores up to 200 recipes, internal catalytic converter, smart voltage sensor technology (US only), digital display, removable rack and grease collection pan, top and bottom jet plates, pull down door with ergonomic handle, multi-speed impingement blower, 13 1/2" x 14 1/4, (2) solid PTFE baskets, (1) oven cleaner (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, side hand grips, stainless steel front, top & sides, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV  
Model CON-7006 ChefComm Pro, Full Access, with USB Smart Card Reader  
Model 700-0673 Wooden Paddle, 14" x 12" (35.6 cm x 30.5 cm)  
Model I5-9168 Rack, standard, for i5 oven

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-54                      ICE BIN FOR ICE MACHINES**

Manufacturer:            Follett Products, LLC  
Model:                    950-48

All equipment to be NSF and/or UL listed and labeled.

Model 950-48 Ice Bin, slope front, 48" wide, 950 lb. bin storage, stainless steel front & sides, bin interior includes polyethylene-lined walls & stainless steel bottom, stainless top is custom cut for ice machine(s), includes 6.00" (15.24 cm) plastic adjustable legs  
2 years parts and labor warranty, standard  
Model ABICEPADDL46 Ice Paddle, high density poly, 46-1/2" long, for slope front bin, single door upright bin, and single door Ice Devlce ice storage and dispensing system (Net Price)  
Model 00146365 Saf-T-Ice® Guardian Scoop System, 64 oz. (Net Price)  
Model ABSPECLEG3 Legs, 6", stainless steel, flanged (set of 4) for slope front bins, and single door and double door upright bins

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-55                      ICE MAKER, CUBE-STYLE**

Manufacturer:                Scotsman  
Model:                        MC1030MW-32

All equipment to be NSF and/or UL listed and labeled.

Model MC1030MW-32 Prodigy ELITE® Ice Maker, cube style, water-cooled, self-contained condenser, production capacity up to 1029 lb/24 hours at 70°/50° (929 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivity, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, cULus, NSF, engineered and assembled in USA  
3 year parts & labor warranties  
5 year parts & labor warranties on Evaporator  
5 year parts on compressor & condenser

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-56                      WATER FILTRATION SYSTEM, FOR ICE MACHINES**

Manufacturer:                Everpure  
Model:                        EV932402

All equipment to be NSF and/or UL listed and labeled.

Model EV932402 Insurice® Water Filtration System, Insurice® Twin-i2000², Twin, (2) i2000² Micro-Pure® II Precoat primary filtration cartridge, reduces chlorine, taste & odor, inhibits scale, outlet pressure gauge, flushing valve, 18,000 gallons, 3.34 gpm, 0.5 micron, 3/4" inlet, 3/4" outlet, NSF 42 & 53 (EV932402)  
This system requires (2) cartridges.  
Supply 2 extra cartridges.  
KEC coordinate water quality and interconnection to Item 2-55 Ice Machine.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-57                      FOOD LOCKER, FLOOR MODEL**

Manufacturer:            Hatco  
Model:                    MPP-8I

All equipment to be NSF and/or UL listed and labeled.

Model MPP-8I Minnow Pick Up Pod Food Locker, floor mount, 31-7/8" W, (8) ambient individually insulated cubbies, antimicrobial surface, touchless pickup with QR code & SMS messaging, LED lighting, connects via cellular, wifi or cat-5/6, includes wall bracket, , UL, cULus, UL EPH Classified, Made in USA (SaaS (Software as a Service) fees are required for each unit. Contact factory for subscription fee options. SaaS fees enables cloud connectivity, user interface and data analytics.)

NOTE: Includes 24/7 parts & service assistance, call 414-671-6350

NOTE: SaaS (Software as a Service) fees are required for each unit. Contact factory for subscription fee options. SaaS fees enables cloud connectivity, user interface and data analytics.

1 year on-site parts & labor warranty

Charcoal, standard

Model MPP-PAD2-57 Lily Pad Base, 37.5" x 25.5", charcoal color, to stabilize units placed against wall that cannot be fastened to wall (Not UL approved component. In order to satisfy UL safety standards, the MPP-8I must be secured to a wall.)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-58                      HOT FOOD WELL UNIT, DROP-IN, ELECTRIC**

Manufacturer:            Hatco  
Model:                    HWBI-3MA

All equipment to be NSF and/or UL listed and labeled.

Model HWBI-3MA Drop-In Modular/Ganged Heated Well, with manifold drains & auto-fill, (3) full size pan capacity, insulated, top mounted, remote thermostat with separate power switch, stainless steel & Aluminized construction (standard watt), CE, cULus, UL EPH Classified, Made in USA

NOTE: Includes 24/7 parts & service assistance, call 414-671-6350

One year on-site parts & labor warranty, plus one additional year parts only warranty on the metal sheathed elements

Single remote control configuration

Model HWBI-SIDE Copper Manifold drain with side exit, 1" NPT, field selectable left or right side

Model BALLVALVE1INCH High Temperature NPT Ball Valve, 1", for units with drains & manifold (ganged heated wells only)

23-5/8" bezel depth, standard

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-59                      UNDERCOUNTER REFRIGERATOR**

Manufacturer:                      Continental Refrigerator  
Model:                                SW48N-U

All equipment to be NSF and/or UL listed and labeled.

Model SW48N-U Undercounter Refrigerator, 48"W, 13.4 cu ft capacity, two-section, (2) field rehingeable doors, stainless steel front, top & end panels, aluminum interior, 1-3/8" diameter plate casters, front breathing, rear-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, cETLus, ENERGY STAR®  
Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part  
Cord, standard  
Left Door hinged on left & right door hinged on right, standard  
Stainless steel interior  
Shelf, stainless steel with clips (any size)  
Cylinder lock (per door/drawer)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-60                      ICED TEA BREWER**

Manufacturer:                      By Owner's Vendor (BUNN)  
Model:                                36700.0009

All equipment to be NSF and/or UL listed and labeled.

Model 36700.0009 36700.0009 TB3 Iced Tea Brewer, 3-gallon capacity single brewer, 16.3 gallon/hour, SplashGard® funnel, adjustable steep time, (dispensers sold separately), , cord attached, UL, NSF  
Model 34100.0002 34100.0002 TDO-4 Iced Tea/Coffee Dispenser, cylinder style, 4 gallon capacity (15.1 liters), sump dispense valve, oval shape brew-through plastic lid, faucet handles are labeled sweetened & unsweetened, side handles, NSF

KEC to coordinate installation of this item with owner and/or owners vendor.  
KEC to verify utility requirements with owner/vendor and coordinate with trade contractors as required.  
KEC to coordinate installation of this item with Vendor to ensure unit is in place prior to health inspection.  
PC to furnish and install backflow preventer as required by code.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-61                      WATER FILTRATION SYSTEM, FOR COFFEE BREWERS**

Manufacturer:            Everpure  
Model:                    QC7I TWIN 4FC5-S

All equipment to be NSF and/or UL listed and labeled.

Model QC7I TWIN 4FC5-S QC7I Water Filtration System, QC7I Twin 4FC5-S, (2) 4FC5-S Fibredyne® carbon block cartridges, reduces sediment, chlorine, taste & odor, inhibits scale, 30,000 gallons capacity, 5.0 gpm flow rate, 5 micron, inlet water shut-off valve, outlet pressure gauge, flush valve, 3/4" inlet/outlet connections, NSF 42, (EV920262)

Model EV969331 Replacement Cartridge: 4FC5-S Water Filter Cartridge, 4FC5-S, (1) 4FC5-S Fibredyne® II submicron carbon block cartridge, reduces chlorine, taste & odors, inhibits bacterial growth & scale, 15,000 gallons, 2.5 gpm, 5 micron, NSF 42 (EV969331)

KEC TO VERIFY WITH MANUFACTURER AND OWNER FOR PROPER FILTER FOR FUNCTION AND WATER QUALITY

GC to provide adequate wall blocking for proper support of wall mounted equipment all piping to be located in the wall.

KEC to coordinate all required interconnections between equipment and water filter with appropriate trade contractors.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-62                      HAND SINK**

Manufacturer:            Advance Tabco  
Model:                    7-PS-42

All equipment to be NSF and/or UL listed and labeled.

Model 7-PS-42 Recessed Hand Sink, 14"W x 10"D x 5" deep sink bowl, includes: 4" OC deck mounted gooseneck faucet with aerator, soap & paper towel dispensers, 4"H side splashes, 304 stainless steel, NSF (countertop opening not to exceed 17-1/4" (front to back) x 17-3/8" (left to right))

Model K-316-LU Wrist Handles Only, for splash or deck mount hand sink faucet (1 pair hot & cold 4" long blades

Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953

KEC coordinate with Millwork Contractor -installation in millwork counter.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-63                      COFFEE BREWER**

Manufacturer:                      By Owner's Vendor (BUNN)  
Model:                                51200.0100

Model 51200.0100 51200.0100 ICB Twin Soft Heat® Automatic Coffee Brewer, with Infusion series technology: (6) brew buttons & (3) batch sizes (1/2 gal, 1 gal & 1-1/2 gal), black plastic funnel, hot water faucet on side, multidirectional Peak Extraction™ spray head, 3/8" male flare fitting supplied, USB programming capable, blue LED indicator lights, 4" stainless steel legs, stainless steel exterior, 120/UL, NSF

KEC to coordinate installation of this item with owner and/or owners vendor.  
KEC to verify utility requirements with owner/vendor and coordinate with trade contractors as required.  
KEC to coordinate installation of this item with Vendor to ensure unit is in place prior to health inspection.  
PC to furnish and install backflow preventer as required by code.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-64                      RAPID COOK OVEN**

Manufacturer:                      TurboChef  
Model:                                SINGLE MAG SOTA

All equipment to be NSF and/or UL listed and labeled.

Model SINGLE MAG SOTA Sota™ Convection/Microwave Oven, Rapid Cook, electric, 16" wide, single mag, ventless, countertop, insulated cook chamber, stores up to 256 recipes, internal catalytic converter, LED timer, pull down door with ergonomic handle, multi-speed convection blower, removable rack and bottom jetplate, smart voltage sensor technology (US only), includes (2) solid aluminum pan, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, stainless steel interior, powder coated, corrosion-resistant steel outer wrap and door, 4" legs, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV

Model I1-3221 Kit, Panini Grill Rack & Tray, for Sota oven

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-65                      FOOD SHIELD**

Manufacturer:                      BSI  
Model:                                DECO 331-N

All equipment to be NSF and/or UL listed and labeled.

Model DECO 331-N BSI, LLC Deco™ Engineered Operator-Serve Food Shield, 26" height, 24-1/2" vertical shield, tempered glass, beveled and polished exposed glass edges, stainless steel tubing uprights, mounting flange, NSF-Component  
Tube Upright: 1"x 2" rectangular, standard  
Rectangular flange, standard  
Fitting finish to be specified – KEC coordinate with Interior Architect, Installs in millwork counter.

**ITEM # 2-66                      FOOD SHIELD**

Manufacturer:            BSI  
Model:                    DECO 331-N

All equipment to be NSF and/or UL listed and labeled.

Model DECO 331-N BSI, LLC Deco™ Engineered Operator-Serve Food Shield, 26" height, 24-1/2" vertical shield, tempered glass, beveled and polished exposed glass edges, stainless steel tubing uprights, mounting flange, NSF-Component  
Tube Upright: 1"x 2" rectangular, standard  
Rectangular flange, standard  
Fitting finish to be specified – KEC coordinate with Interior Architect, Install in Millwork.

**ITEM # 2-67                      DROP-IN SINK**

Manufacturer:            Advance Tabco  
Model:                    DI-1-2012

All equipment to be NSF and/or UL listed and labeled.

Model DI-1-2012 Drop-In Sink, 1-compartment, 20"W x 16"D front-to-back x 12" deep bowl, Deep Drawn™ sink bowl, includes: deck mounted 8" swing spout faucet (K-50) & basket drain, 18 gauge 304 stainless steel, NSF  
Model K-350 Upgraded Finish  
Model K-76 Paint-on sound deadening under top.  
Model K-610C Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Deep Drawn™ 16" x 20" sink bowls only  
Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953  
KEC coordinate with Millwork counter, unit installs in millwork counter front of house.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-68                      BLENDER, BAR**

Manufacturer:            Waring  
Model:                    MX1500XTX

All equipment to be NSF and/or UL listed and labeled.

Model MX1500XTX Xtreme High-Power Blender, heavy duty, The Raptor™ 64 oz. BPA Free copolyester container, electronic keypad, LCD display with blue backlight, (4) reprogrammable blending stations, sound enclosure, one piece removable jar pad, 3.5 HP, NSF, cETLus, For Customer Care & Product Service, please contact:  
(800) 269-6640  
waring\_service@conair.com

Waring Customer Care  
314 Ella T. Grasso Ave  
Torrington, CT 06790  
Model SE1000 Sound Enclosure Kit, includes jar pad & screws, for all Xtreme MX Series blenders with 64 oz. containers (CAC95)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-69                      DROP-IN REFRIGERATED WELL**

Manufacturer:            Hatco  
Model:                    CWB-1

All equipment to be NSF and/or UL listed and labeled.

Model CWB-1 Drop-In Refrigerated Well, (1) pan size, top mount, electronic temperature control, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, stainless steel bezel, 1/5 HP, cULus, Made in USA  
NOTE: Includes 24/7 parts & service assistance, call 414-671-6350  
One-year parts & labor warranty, standard  
1/5 HP, (domestic voltage), standard  
KEC coordinate with Millwork contractor – unit install in millwork counter front of house.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-70                      ESPRESSO CAPPUCCINO MACHINE**

Manufacturer:                      By Owner's Vendor (BUNN)  
Model:                                BLACK & WHITE 3 CTMC

All equipment to be NSF and/or UL listed and labeled.

KEC to coordinate installation of this item with owner and/or owners vendor.  
KEC to verify utility requirements with owner/vendor and coordinate with trade contractors as required.  
KEC to coordinate installation of this item with Vendor to ensure unit is in place prior to health inspection.  
PC to furnish and install backflow preventer as required by code.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-71                      WATER FILTRATION SYSTEM, FOR COFFEE BREWERS**

Manufacturer:                      Everpure  
Model:                                QC7I SINGLE 4FC5-S

All equipment to be NSF and/or UL listed and labeled.

Model QC7I SINGLE 4FC5-S QC7I Water Filtration System, QC7I Single 4FC5-S, (1) 4FC5-S Fibredyne® carbon block cartridge, reduces sediment, chlorine, taste & odor, inhibits scale, 15,000 gallons capacity, 2.5 gpm flow rate, 5 micron, inlet water shut-off valve, outlet pressure gauge, flush valve, 3/8" inlet/outlet connections, NSF 42, (EV920261)  
Model EV969331 Replacement Cartridge: 4FC5-S Water Filter Cartridge, 4FC5-S, (1) 4FC5-S Fibredyne® II submicron carbon block cartridge, reduces chlorine, taste & odors, inhibits bacterial growth & scale, 15,000 gallons, 2.5 gpm, 5 micron, NSF 42 (EV969331)  
KEC TO VERIFY WITH MANUFACTURER AND OWNER FOR PROPER FILTER FOR FUNCTION AND WATER QUALITY  
GC to provide adequate wall blocking for proper support of wall mounted equipment all piping to be located in the wall.  
KEC to coordinate all required interconnections between equipment and water filter with appropriate trade contractors.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-72****DISPLAY CASE, REFRIGERATED/NON-REFRIG**

Manufacturer: Structural Concepts  
Model: C3Z3667

All equipment to be NSF and/or UL listed and labeled.

Model C3Z3667 Oasis® Service/Self-Service Ambient/Refrigerated Merchandiser, 36"W, upper: service, fixed flat front glass, non-refrigerated, (2) display levels, sliding rear doors, middle service: fixed flat front glass, convertible refrigeration from non-refrigerated to refrigerated, (1) display level, sliding rear doors lower: self-service open front, (1) lighted glass shelf, top light, Breeze with EnergyWise self-contained refrigeration system, shelf, rear wrap board, black interior, laminated exterior, full end panels with mirror, cETLus, ETL-Sanitation

NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle

NOTE: 43" Minimum entry door clearance required (without shipping skid)

1 yr. parts & labor warranty, 5 yr. compressor warranty, standard

6 ft Power cord with locking

NOTE: Compressor air intake from rear & out front panel, front panel cannot be blocked

Base Support: Units are supplied with levelers extended 1-1/4" & MUST be adjusted during installation to ensure unit is level for operation

Exterior: Premium laminates – *KEC Coordinate w/ Owner & Interiors*

Reflective glass upper & middle rear sliding glass doors

Digital Fahrenheit thermometer, standard

Removable Wire security cover, locking (for lower display area)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-73****DISPLAY CASE, REFRIGERATED, SELF-SERVE**

Manufacturer: Structural Concepts  
Model: HMO6353R

All equipment to be NSF and/or UL listed and labeled.

Model HMO6353R Harmony® Self-Service Refrigerated Case, 62-5/8"W, open reach-in front, Breeze with EnergyWise self-contained refrigeration system with evaporator pan, (3) lighted glass shelves, top light, solid back panel, black interior, black trim, (2) full end panels with mirror, laminated exterior, levelers, cETLus, ETL-Sanitation

NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle

NOTE: 35" minimum entry door clearance required (without shipping skid)

1 yr. parts & labor warranty, 5 yr. compressor warranty, standard

Self-contained refrigeration system, standard

NOTE: Compressor air intake from rear & out front panel, front panel cannot be blocked

Model CLEAN SWEEP Clean Sweep®, automatic condenser coil cleaner

Base Support: Casters

Exterior: Premium laminates – *KEC coordinate with Owner & Interiors*

Rear Exterior: Black, painted

Trim: Black, standard

Upper rear: Solid back panel, standard

Left End Panel: Full with mirror, standard

Right End Panel: Full with mirror, standard

Security Cover: Removable wire, locking

Digital Fahrenheit thermometer, standard

JME Notes: Refer to utility drawings to confirm utility requirements

**END SECTION**