



**CCO #001**

Project: 0465-04 - Perris HS Additions - Phase 2B  
 175 E. Nuevo Road  
 Perris, California 92571

**Change Order #001: ASI 001 - Changes to kitchen equipment**

<b>CONTRACT COMPANY:</b>	R.W. Smith & Company 3186-A Arrow Highway Costa Mesa, California 92626	<b>CONTRACT FOR:</b>	22 :Kitchen Equipment
<b>DATE CREATED:</b>	2/ 17 /2017	<b>CREATED BY:</b>	Eric Trunnell (Neff Construction, Inc.)
<b>CONTRACT STATUS:</b>	Pending - In Review	<b>REVISION:</b>	0
<b>DESIGNATED REVIEWER:</b>	Juan Reyes (WLC Architects, Inc.)	<b>REVIEWED BY:</b>	
<b>DUE DATE:</b>		<b>REVIEW DATE:</b>	
<b>INVOICED DATE:</b>		<b>PAID DATE:</b>	
<b>SCHEDULE IMPACT:</b>		<b>EXECUTED:</b>	No
		<b>TOTAL AMOUNT:</b>	\$ 157,277.68

**DESCRIPTION:**  
 This change includes the necessary material, manpower and equipment required to revise the kitchen equipment as described in ASI 001.

**ATTACHMENTS:**  
[Cat 22 COR 001R2 ASI 001.pdf](#)

**POTENTIAL CHANGE ORDERS IN THIS CHANGE ORDER:**

PCO #	Title	Schedule Impact	Amount
001	ASI 001 - Kitchen Equipment Revisions		157,277.68
<b>TOTAL:</b>			<b>\$ 157,277.68</b>

**CHANGE ORDER LINE ITEMS:**

**PCO # 001 : ASI 001 - Kitchen Equipment Revisions**

#	Cost Code	Description	Type	Amount
1	7-12200.00 - KITCHEN EQUIPMENT	Changes to kitchen equipment per ASI 001	Commitment	\$ 157,277.68
<b>Subtotal:</b>				<b>\$157,277.68</b>
<b>Grand Total:</b>				<b>\$157,277.68</b>

The original (Contract Sum) \$ 1,291,613.00  
 Net change by previously authorized Change Orders \$ 0.00  
 The contract sum prior to this Change Order was \$ 1,291,613.00  
 The contract sum would be changed by this Change Order in the amount of \$ 157,277.68  
 The new contract sum including this Change Order will be \$ 1,448,890.68  
 The contract time will not be changed by this Change Order

WLC Architects, Inc.  
 8163 Rochester Avenue, Suite 100  
 Rancho Cucamonga California 91730  
 Juan Reyes

R.W. Smith & Company  
 3186-A Arrow Highway  
 Costa Mesa California 92626

Perris Union High School District  
 155 East 4th Street  
 Perris California 92570


 \_\_\_\_\_ 3-3-2017 \_\_\_\_\_  
 SIGNATURE DATE SIGNATURE **Robert Reed** DATE 3-17-17  
**Credit & Collections Manager**  

 \_\_\_\_\_ 3-3-17 \_\_\_\_\_  
 SIGNATURE DATE SIGNATURE DATE

March 2<sup>nd</sup>, 2017

To: Neff Construction

Re: Perris High School Phase 2B / ASI#1 / (RWS CO#001) R1

Trimark R.W. Smith has reviewed ASI#01 and has listed the narrative associated with it. Please review and send over a change order so we can implement them into our submittals and coordination. We ask that we receive this within 5 days from date above so to as to not affect our procurement and project coordination.

Item	Qty	Unit	Description	Mfr	Model	Credit	Cost
1-21	1	ea	Rack Dolly	GASys	LY8		\$ 472.98
	12	ea	20-11/16" x 13-1/4" x 2-5/16" Wire Baskets	GASys	B13202S		\$ 943.20
	12	ea	20-11/16" x 13-1/4" x 4-9/16" Wire Baskets	GASys	B13204S		\$ 903.36
	0		Added additional unit to make 3 per ASI#1				
1-25	1	ea	Approximately 10'-6" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.	CSS	WORK TABLE	\$ (1,474.00)	
1-25	1	ea	Approximately 9'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.	CSS	WORK TABLE		\$ 1,263.00

## R.W. SMITH

1-48	1	ea	Combitherm® CT PROformance™ Combi Oven/Steamer, gas, boiler-free, countertop, (11) 18" x 13" half size sheet or (11) 12" x 20" full size hotel pan (1/1 GN) capacity, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, (2) side racks with (11) non-tilt support rails, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 80,000 BTU, EcoSmart®, cULus, UL-EPH, ANSI/NSF 4, CE, IP X5, Gastec	Alto-Shaam	CTP10-10G	\$ (11,758.21)	
	1		12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)			\$ (405.68)	
	1	ea	Stacking Hardware, 6-10E or 6-10G over 6-10G or 10-10G	Alto-Shaam	5016708	\$ (809.64)	
1-48	1	ea	(SCC 62NG) SelfCooking Center® Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ethernet interface, 208v/60/1-ph, 8'cord, NEMA 6-15P, 106,000 BTU (dual voltage: retrofitable to 240v/60/1-ph, 106,000 BTU) ENERGY STAR®	Rational	B628206.19E		\$ 17,378.00
	1		NOTE: All discounts subject to approval by manufacturer				
	1		2 years parts and labor warranty				

## R.W. SMITH

	1		RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	9999.9951		\$ 1,000.00
	1	ea	Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	9999.9812		\$ 200.00
	1	ea	Installation Kit, for gas SCC WE/CM P 101G (120/60/1ph); gas SCC WE/CM P 62G (208-240/60/1ph); gas SCC WE/CM P 61G (120/60/1ph)THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	8720.1560US		\$ 626.00
	1	ea	Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge	Rational	CAP		
	1	ea	Combi-Duo Closed Stacking Kit, Stationary, 6" feet, for gas SCC 62 or CM P 62 stacked on gas SCC 62, SCC 102, CM P 62, or CM P 102 (gas unit stacked on a gas 102 unit is not recommended)	Rational	60.71.935		\$ 1,834.70
	1	ea	Sous-Vide core temperature probe (vacuum cooking)	Rational	280		\$ 613.20
	1		Door hinged on right std.				
	1		Wearable Parts Kit, includes (2) door gaskets, (10) halogen light bulbs, (1) interior light gasket kit & (2) air inlet filters, for SCC 62 & CMP 62	Rational	87.00.521US		\$ 193.37

## R.W. SMITH

	1	ea	Cleaner tablet without Phosphor, bucket with 100 packets, for ALL SelfCookingCenter® units, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 HAZMAT" (minimum order quantity: 2pcs, unless ordered with an SCC or CMP unit)	Rational	56.00.210A		\$ 80.50
1-49	1	ea	Combitherm® CT PROformance™ Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 13" half size sheet or (7) 12" x 20" full size hotel pan (1/1 GN) capacity, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, (2) side racks with (7) non-tilt support rails, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 48,000 BTU, EcoSmart®, cULus, UL-EPH, ANSI/NSF 4, CE, EAC, IP X5, Gastec	Alto-Shaam	CTP6-10G	\$ (9,059.75)	
	1		12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)			\$ (405.68)	
1-49	1	ea	(SCC 62NG) SelfCooking Center® Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ethernet interface, 208v/60/1-ph, 8' cord, NEMA 6-15P, 106,000 BTU (dual voltage: retrofitable to 240v/60/1-ph, 106,000 BTU) ENERGY STAR®	Rational	B628206.19E		\$ 17,378.00

## R.W. SMITH

	1		RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	9999.9951		\$ 1,000.00
	1	ea	Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	9999.9812		\$ 200.00
	1	ea	Installation Kit, for gas SCC WE/CM P 101G (120/60/1ph); gas SCC WE/CM P 62G (208-240/60/1ph); gas SCC WE/CM P 61G (120/60/1ph)THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	8720.1560US		\$ 626.00
	1	ea	Sous-Vide core temperature probe (vacuum cooking)	Rational	280		\$ 613.20
	1		Wearable Parts Kit, includes (2) door gaskets, (10) halogen light bulbs, (1) interior light gasket kit & (2) air inlet filters, for SCC 62 & CMP 62	Rational	87.00.521US		\$ 193.37
	1	ea	Cleaner tablet without Phosphor, bucket with 100 packets, for ALL SelfCookingCenter® units, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 HAZMAT" (minimum order quantity: 2pcs, unless ordered with an SCC or CMP unit)	Rational	56.00.210A		\$ 80.50
1-51	1	ea	KleenSteam® II Twin System, total system for boiler base steamers, 5.0 gpm flow rate, deliming (2) 7CB5 carbon filter, SS-10 scale inhibitor Cartridge, dip tube, pressure gauge, water shut-off valve & wall bracket	Everpure	EV9797-22		\$ 592.50

## R.W. SMITH

1-51/1-52	1	ea	MRS-600HE-II High Efficiency Reverse Osmosis System, 600 gallon per day production, chlorine taste and odor reduction with limescale build-up inhibitor, 110-120v/50-60/1-ph, NEMA 5-15P, for use with coffee brewers, espresso machines, steamers, combi ovens and ice machines	Everpure	EV997054	\$ (1,716.74)	
1-52	1	ea	KleenSteam® II Twin System, total system for boiler base steamers, 5.0 gpm flow rate, deliming (2) 7CB5 carbon filter, SS-10 scale inhibitor Cartridge, dip tube, pressure gauge, water shut-off valve & wall bracket	Everpure	EV9797-22		\$ 592.50
1-56	1	ea	PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more. The PS536 conveyor oven is ideally suited for medium-duty restaurant needs. The oven can cook a wide variety of food products, including pizza, seafood and bagels.	NIC	Future	\$ -	
1-56	1	ea	PS Series Gas convection oven with stand.	Middleby	PS363G		\$ 16,854.20
1-61	2	ea	C5™ T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, 1/2 Ht, adjustable bottom load slides-3.35" oc, top mount analog thermometer & electro-mechanical thermostat (9) 18" x 26" or (18) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel, foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, 120V/60/1, 1400 watts, 12	Metro	C5T5-ASB	\$ (7,523.00)	

## R.W. SMITH

			amps, NEMA 5-15P, UL, CUL, NSF, ENERGY STAR®				
1-61	2	ea	C5™ T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, full height, adjustable bottom load slides 3-2/5" OC, top mount solid state digital controls with mobile power (16) 18" x 26" or (32) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel, foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, 120V/60/1, 1400 watts, 12 amps, NEMA 5-15P, cULus, NSF, ENERGY STAR®	Metro	C5T9-DSB		\$ 12,886.00
	0		Note: 2 units are shown on floor plan and schedule.				
1-63	1	ea	Approximately 4'-0" l x 2'-0" w. Provide NSF approved solid maple cutting board.	CSTM MIL	CUTTING BOARD		\$ 775.00
1-80	3	ea	CamKiosk® Cart, with 4 pan wells, 85-1/8" x 33-1/2" x 70-1/2", polyethylene construction, foam insulation, Kentucky green	NIC	Future		
1-81	2	ea	CamKiosk® Cart, with 4 pan wells, 85-1/8" x 33-1/2" x 70-1/2", polyethylene construction, foam insulation, Kentucky green	Cambro	KVC854519	\$ (5,037.66)	
1-81	0		SpareNo				
1-92	1	ea	Food Warmer, top-mount, built-in, electric, (4) 12" x 20" openings with manifolded drains with one valve, wet/dry operation, thermostatic controls, stainless steel interior, insulated aluminum steel housing,	Wells	MOD-400TDM	\$ (1,590.31)	



			cULus				
1-92	2	ea	Harmony® Service/Self-Service Bakery Merchandiser, 50-3/4"W, upper: lift-up curved glass, clear glass rear sliding doors, lighted glass shelf in upper display, convertible refrigeration, center divided display area, lower: open self-service refrigerated, top light, black interior, black trim, (2) cutaway end panels, Breeze™ with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation	Structural Concepts	HMBC4		\$ 18,919.00
	2		Extended second year parts & labor warranty (excluding compressor) at time of order				\$ 495.00
	2	ea	Clean Sweep, automatic condenser coil cleaner	Structural Concepts	CLEAN SWEEP		\$ 1,183.50
	2		LED 3500K lights (MUST BE CHOSEN WHEN CASE IS ORDERED)				\$ 720.00
	2		Night cover, retractable, non-locking				\$ 495.00
1-93	1	ea	BSI, LLC Deco Engineered Convertible Self-Serve or Operator-Serve Food Shield, 18" H, fixed glass overself with 8 position glass - adjustable without tools, 1/4" tempered glass front and top, beveled and polished exposed glass edges, 1-1/2" stainless steel round tubing uprights, narrow mounting flange, NSF, ETL (Contact factory for price)	BSI	DECO 250	\$ (14,223.69)	
1-93	2	ea	Oasis® Self-Service Heated Merchandiser, 36-1/2"W, high profile, open front, (3) lighted metal shelves, top light, stainless steel mirror interior, full end panels with mirror, casters, 6 ft cord, cETLus, ETL-Sanitation	Structural Concepts	B3632H		\$ 19,400.00

## R.W. SMITH

	2		Extended second year parts & labor warranty at time of order				\$ 495.00
1-94	1	ea	Cold Food Unit, drop-in, mechanically cooled, 4-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC-404a refrigerant, 115v/60/1-ph, 6.5 amps, 1/3 HP, NEMA 5-15P, NSF 2, UL, cULus	Wells	RCP-400	\$ (1,812.87)	
	1		Warranty; 1 year parts and labor, standard			\$ -	
	1		WEL 5 Extended warranty/Compressor Motor, 5 year compressor (4 additional years) (can only be purchased at point of sale)(NET)			\$ (156.40)	
1-94	1	cs	Drop-In Hot/Cold Well, accommodates (4) full-size pans, remote mountable panel, 60" power supply whip, electronic temperature control, auto defrost, automatic water fill, condensing unit, comes with pan support bars, 4000 watts, cULus, Made in USA	Hatco	HCWBI-4DA		\$ 5,220.50
	1	cs	Four year extended parts only warranty on the compressor (Not for retrofit)	Hatco	EWC		\$ 100.00
	1	cs	Flush hose, cleaning brush, stopper and adapter	Hatco	FR2-FLUSH		\$ 30.50
	1		12" pan support bar	Hatco	CWB12BAR		\$ 6.00
1-95	1	ea	Cold Food Unit, drop-in, mechanically cooled, 3-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC-134a refrigerant, 115v/60/1-ph, 5.5 amps, 1/4 HP, NEMA 5-15P, NSF 2, UL, cULus	Wells	RCP-300	\$ (1,668.90)	
	1		WEL 5 Extended warranty/Compressor Motor, 5 year compressor (4 additional years) (can only be purchased at point of sale)(NET)			\$ 156.40	

## R.W. SMITH

1-95	3	ea	BSI, LLC Deco Engineered Convertible Self-Serve or Operator-Serve Food Shield, 18" H, fixed glass overshef with 8 position glass - adjustable without tools, 1/4" tempered glass front and top, beveled and polished exposed glass edges, 1-1/2" stainless steel round tubing uprights, narrow mounting flange, NSF, ETL (Contact factory for price)	BSI	DECO 250		\$ 13,500.00
1-96	1	ea	Cold Food Unit, drop-in, mechanically cooled, 4-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC-404a refrigerant, 115v/60/1-ph, 6.5 amps, 1/3 HP, NEMA 5-15P, NSF 2, UL, cULus	Wells	RCP-400	\$ (1,590.31)	
	1		WEL 5 Extended warranty/Compressor Motor, 5 year compressor (4 additional years) (can only be purchased at point of sale)(NET)			\$ (156.40)	
1-96	0		SpareNo				
1-97	1	ea	Approximately 36'-3" l x 3'-6" w. Provide stainless steel work counter with undershef and/or mid shelf, galvanized metal base, and 6" end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER	\$ (14,335.00)	
1-97	2	ea	Approximately 36'-3" l x 3'-6" w. Provide stainless steel work counter with undershef and/or mid shelf, galvanized metal base, and 6" end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER		\$ 7,134.00

## R.W. SMITH

1-98	1	ea	Glo-Ray® Drop In Heated Shelf with Recessed Top, 49-1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, 1000 watts	Hatco	GRSB-48-I	\$ (683.20)	
1-98	1	ea	Approximately 36'-3" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER WITH STONE TOP		\$ 8,488.80
1-101	1	ea	Glo-Ray® Drop In Heated Shelf with Recessed Top, 61-1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, 1220 watts	Hatco	GRSB-60-I	\$ (753.60)	
1-110	3	ea	Hatco Glo-Ray® Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, 48"	BSI	GRA-48	\$ (483.00)	
	3	ea	Hatco Indicator Light (not for retrofit) per circuit	BSI	IND.LGT	\$ (19.50)	
1-110	1	ea	Hatco Glo-Ray® Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, 48"	BSI	GRA-48		\$ 161.00
	1	ea	Hatco Indicator Light (not for retrofit) per circuit	BSI	IND.LGT		\$ 6.50
1-114	1	ea	Approximately 20'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER	\$ (7,213.50)	

## R.W. SMITH

1-114	1	ea	Approximately 20'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be stone, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER WITH STONE TOP		\$ 11,850.75
1-116	2	ea	Glo-Ray® Drop In Heated Shelf with Recessed Top, 61-1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, 1220 watts	Hatco	GRSB-60-I	\$ (1,884.00)	
1-116	1	ea	Glo-Ray® Drop In Heated Shelf with Recessed Top, 61-1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, 1220 watts	Hatco	GRSB-60-I		\$ 942.00
1-117	1	ea	BSI, LLC Deco Engineered Convertible Self-Serve or Operator-Serve Food Shield, 18" H, fixed glass overshelf with 8 position glass - adjustable without tools, 1/4" tempered glass front and top, beveled and polished exposed glass edges, 1-1/2" stainless steel round tubing uprights, narrow mounting flange, NSF, ETL 18'-0L	BSI	DECO 250	\$ (8,356.39)	
1-117	1	ea	BSI, LLC Deco Engineered Convertible Self-Serve or Operator-Serve Food Shield, 18" H, fixed glass overshelf with 8 position glass - adjustable without tools, 1/4" tempered glass front and top, beveled and polished exposed glass edges, 1-1/2" stainless steel round tubing uprights, narrow mounting flange, NSF, ETL 10'-6" L	BSI	DECO 250		\$ 4,874.56
1-121	1	ea	Cold Food Unit, drop-in, mechanically cooled, 4-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC-404a refrigerant, 115v/60/1-ph, 6.5 amps, 1/3 HP, NEMA 5-15P, NSF 2, UL, cULus	Wells	RCP-400	\$ (1,590.31)	

## R.W. SMITH

	1		WEL 5 Extended warranty/Compressor Motor, 5 year compressor (4 additional years) (can only be purchased at point of sale)(NET)				\$ 156.40
1-121	2	cs	Drop-In Refrigerated Well, (4) pan size, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, stainless steel bezel, 1/3hp, cULus, Made in USA	Hatco	CWB-4		\$ 6,428.00
	2		Four year extended parts only warranty on the compressor (Not for retrofit)	Hatco	CWB-EWC		\$ 200.00
1-122	2	ea	Drop-In Frost Top, stainless steel 1" elevated top with drain trough & 2" overhang, galvanized steel exterior housing, on/off toggle switch, self-contained refrigeration, cUL, UL, NSF (cut-out size 72.38" x 25"), 1/3 hp	Delfield	N8273	\$ (3,906.60)	
	2		(1/3 HP) 5 Year compressor extended warranty (for installation or planned maintenance quotes, please contact your local Sales Representative) (net)	Delfield	EWD03COM		\$ 291.90
1-122	2	cs	Drop-In Refrigerated Well, (4) pan size, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, stainless steel bezel, 1/3hp, cULus, Made in USA	Hatco	CWB-4		\$ 6,428.00
	2		Four year extended parts only warranty on the compressor (Not for retrofit)	Hatco	CWB-EWC		\$ 200.00

## R.W. SMITH

1-123	1	ea	Approximately 16'-9" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Tray storage on either end of counter. St. Stl. panels at either end for ADA cane detection. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	ISLAND SERVICE COUNTER	\$ (10,935.00)	
1-123	2	ea	Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Tray storage on either end of counter. St. Stl. panels at either end for ADA cane detection. Mobile	CSS	MOBILE ISLAND SERVICE COUNTER		\$ 16,300.00
1-126	1	ea	BSI, LLC Deco Engineered Convertible Self-Serve or Operator-Serve Food Shield, 18" H, fixed glass overshelf with 8 position glass - adjustable without tools, 1/4" tempered glass front and top, beveled and polished exposed glass edges, 1-1/2" stainless steel round tubing uprights, narrow mounting flange, NSF, ETL 18'-0L	BSI	DECO 250	\$ (8,356.39)	
1-126	2	ea	BSI, LLC Deco Engineered Convertible Self-Serve or Operator-Serve Food Shield, 18" H, fixed glass overshelf with 8 position glass - adjustable without tools, 1/4" tempered glass front and top, beveled and polished exposed glass edges, 1-1/2" stainless steel round tubing uprights, narrow mounting flange, NSF, ETL 6'-0" L with side glass	BSI	DECO 250		\$ 6,570.00
1-127	1	ea	Food Warmer, top-mount, built-in, electric, (4) 12" x 20" openings with manifolded drains with one valve, wet/dry operation, thermostatic controls, stainless steel interior, insulated aluminum steel housing, cULus	Wells	MOD-400TDM	\$ (1,590.31)	

## R.W. SMITH

1-127	1	cs	Drop-In Hot/Cold Well, accommodates (4) full-size pans, remote mountable panel, 60" power supply whip, electronic temperature control, auto defrost, automatic water fill, condensing unit, comes with pan support bars, 4000 watts, cULus, Made in USA	Hatco	HCWBI-4DA		\$ 5,220.50
	1	cs	Four year extended parts only warranty on the compressor (Not for retrofit)	Hatco	EWC		\$ 100.00
	1	cs	Flush hose, cleaning brush, stopper and adapter	Hatco	FR2-FLUSH		\$ 30.50
	1		12" pan support bar	Hatco	CWB12BAR		\$ 6.00
1-130	0		SpareNo				
1-130	1	ea	Impulse® Self-Service Refrigerated Drop-In Merchandiser, 50-1/8"W, open front, (3) non-lighted glass shelves, T-8 top light, solid rear panel, black interior & exterior, (2) glass ends, Breeze™ with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation	Structural Concepts	DOS4837R		\$ 8,562.50
	1		Extended second year parts & labor warranty (excluding compressor) at time of order				\$ 247.50
	1		Swinging clear glass doors with inner acrylic plenum in lieu of solid panel				\$ 636.75
	1		LED (3500K) lighted glass shelves				\$ 648.00
	1		Night curtain, retractable, non-locking				\$ 247.50
	1		Vented lower rear finished panel, black, at time of order				\$ 351.00
1-132	1	ea	Approximately 20'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER	\$ (7,213.50)	



## R.W. SMITH

1-132	1	ea	Approximately 20'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be stone, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	SERVICE COUNTER WITH STONE TOP		\$ 11,850.75
2-25	1	ea	MRS-600HE-II High Efficiency Reverse Osmosis System, 600 gallon per day production, chlorine taste and odor reduction with limescale build-up inhibitor, 110-120v/50-60/1-ph, NEMA 5-15P, for use with coffee brewers, espresso machines, steamers, combi ovens and ice machines	Everpure	EV997054	\$ (1,716.74)	
2-25	1	ea	KleenSteam® II Twin System, total system for boiler base steamers, 5.0 gpm flow rate, deliming (2) 7CB5 carbon filter, SS-10 scale inhibitor Cartridge, dip tube, pressure gauge, water shut-off valve & wall bracket	Everpure	EV9797-22		\$ 592.50
2-26	1	ea	Combitherm® CT PROformance™ Combi Oven/Steamer, gas, boiler-free, countertop, (11) 18" x 13" half size sheet or (11) 12" x 20" full size hotel pan (1/1 GN) capacity, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, (2) side racks with (11) non-tilt support rails, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 80,000 BTU, EcoSmart®, cULus, UL-EPH, ANSI/NSF 4, CE, IP X5, Gastec	Alto-Shaam	CTP10-10G	\$ (11,758.21)	
	1		12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months			\$ (405.68)	

			(net)				
	1	ea	Combitherm® Combi Oven Stand, mobile, 28-15/16" x 30-11/16" x 36-1/4" (734mm x 779mm x 920mm), with pan slides and shelf, spacing 2-11/16" (68mm), stainless steel, for 6-10 or 10-10	Alto-Shaam	5016091	\$ (774.79)	
2-26	1	ea	(SCC 62NG) SelfCooking Center® Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ethernet interface, 208v/60/1-ph, 8'cord, NEMA 6-15P, 106,000 BTU (dual voltage: retrofitable to 240v/60/1-ph, 106,000 BTU) ENERGY STAR®	Rational	B628206.19E		\$ 17,378.00
	1		RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	9999.9951		\$ 1,000.00
	1	ea	Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	9999.9812		\$ 200.00

## R.W. SMITH

	1	ea	Installation Kit, for gas SCC WE/CM P 101G (120/60/1ph); gas SCC WE/CM P 62G (208-240/60/1ph); gas SCC WE/CM P 61G (120/60/1ph)THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	Rational	8720.1560US		\$ 626.00
	1	ea	Sous-Vide core temperature probe (vacuum cooking)	Rational	280		\$ 613.20
	1	ea	US III Stationary Oven Stand, 14 supporting rails, side panels, rear panel and cover, height 26-3/8", for SCC 62/CM 102 series	Rational	60.30.339		\$ 1,488.40
	1	ea	Cleaner tablet without Phosphor, bucket with 100 packets, for ALL SelfCookingCenter® units, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 HAZMAT" (minimum order quantity: 2pcs, unless ordered with an SCC or CMP unit)	Rational	56.00.210A		\$ 80.50
2-38	0		SpareNo				
2-38	2	ea	Dealer's Choice Compact Prep Table, 48" W, hinged left/left (LL), 8 pan capacity, R290 Hydrocarbon refrigerant	Traulsen	UPT4808LL-0300		\$ 8,543.00
	0		Note 2 shown on floor plan and schedule			\$ -	
2-41	1	ea	Approximately 14'-0" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.	CSS	WORK COUNTER	\$ (2,901.50)	
2-41	1	ea	Approximately 5'-10" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.	CSS	WORK COUNTER		\$ 1,244.00

## R.W. SMITH

2-59	6	ea	Approximately 6'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be NSF approved solid maple, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	MOBILE WORK TABLE	\$ (6,699.00)	
2-59	4	ea	Approximately 6'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be NSF approved solid maple, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	MOBILE WORK TABLE		\$ 4,466.00
2-64	4	ea	Food Mixer, 20-qt. capacity bowl, variable speed, 1 HP motor, overload protection, powder coated finish, MK-1 control system with 15 min. timer, #12 attachment hub, lid, bowl screen, stainless steel construction, cETLus, NSF	Varimixer	V20	\$ (7,177.44)	
2-64	3	ea	Food Mixer, 20-qt. capacity bowl, variable speed, 1 HP motor, overload protection, powder coated finish, MK-1 control system with 15 min. timer, #12 attachment hub, lid, bowl screen, stainless steel construction, cETLus, NSF	Varimixer	V20		\$ 5,383.08
2-69	4	ea	Approximately 1'-6" l x 2'-0" w. Provide stainless steel mixer stand with 1-5/8" legs with lower shelf. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	MIXER STAND	\$ (1,952.00)	

## R.W. SMITH

2-69	2	ea	Approximately 1'-6" l x 2'-0" w. Provide stainless steel mixer stand with 1-5/8" legs with lower shelf. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.	CSS	MIXER STAND		\$ 976.00
2-78	0		SpareNo				
2-78	1	ea	MOBILE WORKTABLE	css	MOBILE WORKTABLE		\$ 1,116.50
2-93	1	ea	Scrap Collector, scrapping, pre-flushing & collecting system (widely accepted in areas where disposers are restricted), with salvage basin & silverware trap, 3/4 HP corrosion-resistant pump, stainless steel construction, start/stop pushbutton control panel, with safety line disconnect & automatic shut off timer	Salvajor	S914	\$ (4,623.08)	
	1		Stainless steel bolt-down flanges for S914, P914 & S419	Salvajor	LSP3	\$ (93.48)	
	1		Remote start/stop switch for all controls	Salvajor	RSS	\$ (224.96)	
	1		Mounting bracket for RSS, MSS, MSS-LD, MRSS	Salvajor	980104	\$ (98.04)	
2-93	0		SpareNo				
2-95	1	ea	Approximately 11'-0" l x 2'-6" w. Provide stainless steel landing table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, quick drain assembly, 8" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.	CSS	SOILED DISH TABLE	\$ (1,885.00)	

## R.W. SMITH

2-95	1	ea	Approximately 11'-0" l x 2'-6" w. Provide stainless steel landing table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, quick drain assembly, 8" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.	CSS	SOILED DISH TABLE WITH SCRAP SINK		\$ 2,635.00
INST-02	1	ea	Prevailing wage, Seismic, Non-Union Installation	Install	INSTALL		\$ 4,800.00
	1		STONE INSTALLATION	Install	STONE INSTALL		\$ 4,200.00
					Subtotal	\$(166,863.06)	\$291,139.17
					Difference	\$ 124,276.11	
					Tax	\$ 9,942.09	
					Freight	\$ 2,400.00	
					Submittals/Shop Drawings	\$ 1,800.00	
					Mark Up	\$ 17,302.27	
					Bond	\$ 1,557.20	
					TOTAL CHANGE ORDER	\$ 157,277.68	

Should you have any questions please feel free to contact me.

Sincerely,

Scott Roczey

[sroczey@rwsmithco.com](mailto:sroczey@rwsmithco.com)

# ARCHITECT'S SUPPLEMENTAL INSTRUCTIONS

Owner	<u>X</u>	H. Gonzalez, Perris Union High School District
Architect	<u>X</u>	R. Hensley/J. Reyes, WLC Architects, Inc.
C.M.	<u>X</u>	R. Williams/E. Trunnell, Neff Construction, Inc.
		S. Potter, Inland Inspections and Consulting, Inc.
IOR	<u>X</u>	
Consultant	<u>    </u>	

PROJECT: (name, address)

Perris High School Transformation Phase 2B  
175 East Nuevo Road  
Perris, CA 92571-2910

ARCHITECT'S SUPPLEMENTAL  
INSTRUCTION NO:

1

OWNER: Perris Union High School District  
155 East Fourth Street  
Perris, CA 92570-2124

DATE OF ISSUANCE: November 10, 2016

TO: Neff Construction, Inc.  
(Contractor) 1701 South Bon View Avenue,  
Suite 104  
Ontario, CA 91761-4412

ARCHITECT: WLC Architects, Inc.

CONTRACT FOR: Phase 2B

ARCHITECT'S PROJECT NO: 1213900.53

The Work shall be carried out in accordance with the following supplemental instructions issued in accordance with the Contract Documents without change in Contract Sum or Contract Time. Proceeding with the Work in accordance with these instructions indicates your acknowledgment that the work is consistent with the Contract Documents and there will be no change in the Contract Sum or Contract Time.

Description:

See attached.

Attachments:

Drawings K-102, K-103, K-201, K-202, K-203, K-301, K-302, K-401, K-402, K-701, K-702, K-703, K-704, K-705, M0.2, M0.3, ME2.1, P4.2, PE2.2, E5.1, E5.2, E5.3, E5.4, EE2.3, EE2.11, Section 11 40 00

ISSUED BY:

WLC Architects, Inc.

ARCHITECT (Firm Name)

BY: (Signature)

JUAN C. REYES, Project Manager

(Typed Name and Title)

**Description:**

- I.1 Per the District's request, please revise the equipment in the main Kitchen and Culinary Arts spaces as indicated below and in the attached revised drawings. This includes revisions to kitchen, mechanical, electrical, and plumbing drawings accordingly. Refer to the attached revised Drawings K-102, K-103, K-201, K-202, K-203, K-301, K-302, K-401, K-402, K-701, K-702, K-703, K-704, K-705, M0.2, M0.3, ME2.1, P4.2, PE2.2, E5.1, E5.2, E5.3, E5.4, EE2.3, EE2.11, and Specification Section 11 40 00 for more information.

**Kitchen**

I.2 Drawing K-102

Serving Area

- A. Revised pizza line which now includes two (2) Structural Concepts cold drop-in grab and go units, pizza cutting station, and a shift of the heated shelf.
- B. Added Structural Concepts hot grab and go cases at American station and Mexican station.
- C. Added two (2) cold Structural Concepts grab and go merchandising units along line.
- D. Changed to hot/cold combination serving unit to International station.
- E. Changed salad bar to two (2) custom mobile units with drop-in cold wells and lighted sneeze guards.

Main Kitchen

- A. Changed hot cabinets to full height.
- b. Single deck pizza oven with utilities for future double stack.
- C. Changed Combi-oven to Rational double stack 6 pan 62/62.
- D. Future food processor and added Item 2-64 20 qt mixer adjacent to Item 1-25 prep sink assembly.
- E. Revised Item 1-21 to include 120 speed line baskets and three dollies.



I.2 Drawing K-103

Culinary

- A. Change combi-oven to single 6 pan Rational 62.
- B. Remove two Item 2-64 mixers.
- C. Relocate ingredient bins under work table Item 2-63.
- D. Add two Traulsen sandwich prep stations.
- E. Remove all wood tables and change to stainless steel Item 2-63.
- F. Remove collector and change to scrap sink at Item 2-95 soiled dish table.

I.3 DRAWING K-201

- A. Revised schedules based on equipment revisions.

I.4 DRAWING K-202

- A. Revised schedules based on equipment revisions.

I.5 DRAWING K-203

- A. Revised schedules based on equipment revisions.

I.6 DRAWING K-301

- A. Revised plumbing plans based on equipment revisions.

I.7 DRAWING K-302

- A. Revised plumbing plans based on equipment revisions.

I.8 DRAWING K-401

- A. Revised electrical plans based on equipment revisions.

I.9 DRAWING K-402

- A. Revised electrical plans based on equipment revisions.

I.10 DRAWING K-701

A. Revised elevations based on equipment revisions.

I.11 DRAWING K-702

A. Revised elevations based on equipment revisions.

I.12 DRAWING K-703

A. Revised elevations based on equipment revisions.

I.13 DRAWING K-704

A. Revised elevations based on equipment revisions.

I.14 DRAWING K-705

A. Revised elevations based on equipment revisions.

I.15 Specification Section 11 40 00 - Food Service Equipment

A. Following Section 11 40 00 Specification Changes based on above revisions.

1. Change Item 1-122 to Model CWB-4 (QTY 2) add as an accessory no indirect drain required.
2. Item 1-92 change Model to HMBC4 (QTY 2).
3. Change Item 1-98 to service counter Custom st. stl./millwork, QTY 1 (Length 8'-9").
4. Change Item 1-97 to service counter, QTY 2 (length 6'-6").
5. Change Item 1-96 to spare.
6. Change Item 1-95 to self-service sneezeguard (BSI Deco-250) qty 3.
7. Change Item 1-94 to Hot/Cold Well model HCWBI-4DA (QTY 1).
8. Change Item 1-121 to Hatco drop-in refrigerated cold pan, Model CWB-4 (qty 2).
9. Change Item 1-93 to Hot Grab and Go case model B3632H (QTY 2).

10. Change Item 1-98, 1-114, and 1-132 to stone top.
11. Change Item 1-20 to QTY 3.
12. Change Item 1-123 to custom s/s mobile salad bar. (8'-0" x 3'-6") qty 2.
13. Change Item 1-25 length to 9'-0".
14. Change Item 2-64 quantity to 3 total.
15. ITEM 2-26 change to Model SCC WE 62NG ( Specify w/ stand).
16. Change Item 2-25 to Model EV9797-22.
17. Change Item 1-51 and 1-52 to Model EV9797-22.
18. Change Item 1-48 to Model SCC WE 102NG (W/ stacking kit).
19. Change Item 1-49 to SCC WE 62NG part of Item 1-48.
20. Change Item 1-94 to model HCWBI-4DA.
21. Change Item 1-127 to model HCWBI-4DA.
22. Add a Scrap sink to Item 2-95.
23. Change Item 2-41 Length to 5'-10".
24. Change Item 2-38 to model UPT4808LL-0300.
25. Change Item 2-69 to QTY 2.
26. Change Item 2-59 to S/S Only and QTY 4.
27. Change Item 2-78 to S/S Mobile work Table (6'-0" x 2'-6").
28. Change 2-93 to Spare.
29. Change Item 1-56 to Model PS363G single conveyor pizza oven.
30. Change Item 1-81 to spare.
31. Change Item 1-80 to QTY 3 Total (keep as future).

32. Change Item 1-61 to Model #C5T9-DSB.
33. Item 1-101 change to spare.
34. Item 1-63 change QTY to 2 (total).
35. Change Item 1-116 QTY to 1 (total).
36. Change Item 1-110 QTY to 1 (total).

### **Electrical**

- I.16 Drawing E5.1 Panel Schedules:
- A. Revised Circuits EH4 - 7, 13, 25, and 31.
- I.17 Drawing E5.2 Panel Schedules:
- A. Revised Circuits EL1A-22, 24, 26.
- I.18 Drawing E5.3 Panel Schedules:
- A. Revised Panel Schedules ECL1, EKL1, and EKL2.
- I.19 Drawing E5.4 Panel Schedules:
- A. Added Panel Schedule EKL1A.
- I.20 Drawing EE2.3 Vocational Tech Building E Area-1 Power Plan:
- A. Revised homerun circuits Rooms E118 and E119.
- I.21 Drawing EE2.11 Vocational Tech Building E Electrical Kitchen Plan:
- A. Revised homerun circuits review entire drawing.

### **Mechanical**

- I.22 Drawing M0.2 Mechanical Schedules:
- A. Revised AC-8 Increased capacity to meet additional heat load demands.
- I.23 Drawing M0.3 Mechanical Schedules:

I.24 A. Revised CD-3 air distribution device type.  
Drawing ME2.1 Vocational Tech. Building E Area-1 Mechanical Plan:

A. Duct size changes.

**Plumbing**

I.25 Drawing P4.2 Vocational Tech Building E Plumbing Enlarged Plan:

A. Revised pipe routing and sizing per Kitchen equipment revisions.

I.26 Drawing PE2.2 Vocational Tech. Building E Area-2 Plumbing Plan:

A. Revised gas pipe sizing per building total load.

## SECTION 11 4000 - FOOD SERVICE EQUIPMENT

### PART 1 - GENERAL

#### 1.1 RELATED DOCUMENTS

- A. The work referred to in this section consists of furnishing all labor and material required to provide and deliver all food service equipment hereinafter specified into the building, uncrate, assemble, hang, set in place, level, and completely install, exclusive of final utility connections. Final utility connections to all equipment, shall be part of the work under additional appropriate sections of the work and not part of the food service work.
1. The equipment and its component parts shall be new and unused. All items of standard manufactured equipment shall be current models at the time of delivery. Parts subject to wear, breakage, or distortion shall be accessible for adjustment, replacement and repair.
  2. Each refrigeration items specification is written to provide minimum specifications and scope of work. Refrigeration equipment shall be designed and installed to maintain the following general temperature unless otherwise specified.

a. Walk-In Refrigerators	1.7°C / 35°F
b. Walk-In Freezers	-23.2°C / -10°F
c. Reach-In Refrigerators	1.7°C / 35°F
d. Reach-In Freezers	-23.2°C / -10°F
e. Undercounter Refrigerators	1.7°C / 35°F
f. Undercounter Freezers	-23.2°C / -10°F
g. Cold Pan	5°C / 41°F
  3. The materials or products specified herein by trade names, manufacturer's name or catalog number shall be provided as specified. Substitutions will not be permitted unless approved by owner's representative in writing no later than 10 days prior to bidding. This stipulation applies to all equipment and materials. All substitutions or alternates will be expected to perform in all respects as well as the original specification. Should no request for substitution be received and approved as listed above, the project is to be provided as specified.
  4. The food service equipment contractor shall be responsible for all costs associated with the acceptable alternate or approved alternate items, if the item requires additional space or specific utilities that differ from specifications or drawings. The FSEC shall be responsible for any costs associated with building changes, utility changes and drawings changes.
  5. Food service aisles shall be a minimum of 36" wide and tray slides shall be mounted at 34" maximum above the floor. CBC Sectionn 1104B.5, Items 5.

6. Food service equipment required to be accessible shall conform to all reach requirements in CBC Figures 11B-16 and 11B-17. CBC Section 1104B.5, Items 6 & 8.
  7. Walk-In coolers and freezers shall have entry and exit door hardware that complies with all of the requirements of CBC Section 1133B.2.5.2 and maneuvering clearances at the exterior side per CBC Sections 1133B.2.4.2 and 1104B.5, Item 8.
- B. Coordinate Owner and Vendor-supplied equipment noted on the drawings or in the specifications as NIFSEC, "not in food service equipment contract". Show on roughing in Plans and sizes, utilities, and other requirements as furnished in the specifications, by owner or appropriate supplier in submittals as if the equipment is contractor furnished.
  - C. Bidders shall carefully examine the specifications and the project site including location and condition of existing equipment to determine cost for each "Existing-Reset" and "Existing-Modify" item to cover removal, modification (including materials), cleaning, inspection for damage, repair and resetting.
  - D. Field measurements shall be made prior to fabrication or installation of any equipment item.
  - E. The cutting of holes in equipment for pipe, drains, electrical outlets, etc., required for this installation, shall be part of this work. Work shall conform to the highest standards of workman-ship and shall include welded sleeves, collars, ferrules and escutcheons.
  - F. Repair of all damage to the premises as a result of the equipment installation as well as the removal of all debris left by the work of this section.
  - G. Food service equipment and fixtures shall be cleaned and ready for operation at the time the facility is turned over to the Owner for final inspection by the Owner's Representative.
  - H. If the project is pursuing a LEED certification, the FSEC, Food Service Equipment Contractor, shall be responsible for coordinating with the Architect and Contractor in submitting all applicable documentation.
  - I. All bidders shall submit with their costing a list of the subcontractors that are included in their bids and a complete "schedule of values" for all equipment and labor.

## 1.2 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.
- B. Related Work In Other Sections by appropriate trades include the following:

1. Division 5 Section "Metal Fabrications" for equipment supports.
  2. Division 6 Section "Interior Architectural Woodwork" for wood casework and plastic laminate substrates.
  3. Division 11 Section "Unit Kitchens."
  4. Refer to Division 15 Sections for supply and exhaust fans; exhaust ductwork; service roughing-ins; drain traps; atmospheric vents; valves, pipes, and fittings; fire extinguishing systems; and other materials required to complete food service equipment installation.
  5. Refer to Division 16 Sections for connections to fire alarm systems, wiring, disconnects, and other electrical materials required to complete food service equipment installation.
- C. Allowances: Furnish food service equipment under the allowances indicated as specified in Division I Section "Allowances.
- D. All electric services including wiring to, and final connections to, the fixtures except, as specified differently in the specifications, drawings, or herein.
- E. All water, waste and gas services to the fixtures including shut-off valves, trim, traps, etc., and final connections to the fixtures, except as specified differently in the specifications, drawings, or herein.
- F. All hood or ventilator duct work above the connection position on such exhaust hoods or exhaust ventilators, except as specified differently in the specifications, drawings, or herein. Final welded connections at the junction point of exhaust hoods or exhausts ventilators, shall be part of the food service work.
- G. Floors, quarry tile, concrete bases, walls, ceilings, finishes and related building work, excepts specified differently in the specifications, drawings or herein.

### 1.3 DEFINITIONS

- A. Terminology Standard: Refer to NSF 2, "Food Equipment" or other applicable NSF standards for definitions of food service equipment and installation terms not otherwise defined in this Section or in other referenced standards.
- B. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment items.
- C. Vendor-Furnished Equipment: Where indicated the Owner's or operator's vendor will furnish equipment items.
- D. NIFSEC: Not Included in Food Service Equipment Contract.

### 1.4 SUBMITTALS



- A. Regardless of drawing formats provided it will remain the responsibility of equipment supplier to develop submittals in accordance with the Specific Conditions and assume all required responsibilities there to. The consultant is not to be liable for errors or omissions by the KEC's use of electronic data provided by the Consultant or the development of data used in the submittal approval process. Checking product data, rough-in drawings, wall backing drawings, shop drawings, and refrigeration drawings by Designer is for design concept only, and does not relieve the Kitchen Equipment Contractor of responsibility for compliance with Contract Documents, verification of utilities with equipment requirements for conformity and location, verification of all dimensions of equipment and building conditions or reasonable adjustments due to deviations.
- B. The Food Service Equipment Contractor shall review and provide an affidavit with each submittal that such review has been completed by an authorized agent of the contractor.
- C. Product Data: For each type of food service equipment indicated. Include manufacturer's model number and accessories and requirements for access and maintenance clearances, water and drainage, power or fuel, and service-connections including roughing-in dimensions.
- D. Shop Drawings: For food service equipment not manufactured as standard production and catalog items by manufacturers. Include plans, elevations, sections, material schedule, roughing-in dimensions, fabrication details, service requirements, and attachments to other work.
  - 1. Wiring Diagrams: Details of wiring for power, signal, and control systems and differentiating between manufacturer-installed and field-installed wiring.
  - 2. Piping Diagrams: Details of piping systems and differentiating between manufacturer-installed and field-installed piping.
- E. Coordination Drawings: For locations of food service equipment and service utilities. Key equipment with item numbers and descriptions indicated in Contract Documents. Include plans and elevations of equipment, access- and maintenance-clearance requirements, details of concrete, masonry or metal bases and floor depressions, and service-utility characteristics. Ventilation requirements for refrigerated equipment shall be identified in these drawings.
- F. Contract Document Drawings:
  - 1. Drawings furnished, constitute a part of these specifications and show locations of equipment and general arrangement of mechanical and electrical services. Necessary deviation from the illustrated arrangements to meet structural conditions, shall be considered a part of the work of this section. Such deviations shall be made without expense to the owner.

2. The drawings are for the assistance and guidance of the Food Service Equipment Contractor. Exact locations shall be governed by the building configuration. The Food Service Equipment Contractor shall accept his contract with this understanding.
3. Should there be a conflict between the drawings and the specifications, the specifications shall govern.

G. Utility Roughing-in Drawings:

1. The Food Service Equipment Contractor shall prepare and submit one electronic file or two bond or a valid prints, of all roughing-in drawings, showing information necessary for the roughing-in of refrigerant lines, syrup/beer lines, plumbing, steam, mechanical and electrical utility requirements. Drawings shall also include construction requirements necessary for all equipment including floor depressions, raised bases, wall blocking, wall recesses and any critical dimensions for specific equipment requirements. Acceptance will be made upon one print which will be returned to the Food Service Equipment Contractor for reproduction purposes. Drawings not properly submitted in this format, will not be reviewed. Drawings without an "Accepted" or an "Accepted as Noted" stamp, will not be reviewed. Drawings without an "Accepted as noted" stamp, will not be considered an authorized shop drawing and will not be allowed on the job site.
  - a. Furnished four (4) sets "Accepted" and/or "Accepted as Noted" shop drawings, for distribution to the field, as directed.

H. Shop Fabrication Drawings: The fabricator of the equipment shall prepare and submit through the Food Service Equipment Contractor one electronic file or two bond or original prints, of all shop drawings, showing all information necessary for fabrication and installation of the work of this section. Approval will be made upon one print which will be returned to the Food Service Equipment Contractor for reproduction purposes. Drawings not properly submitted in this format, will not be reviewed. Drawings without an "Accepted" or an "Accepted as Noted" stamp, will not be considered an authorized shop drawing and will not be allowed on the job site.

I. Samples for Initial Selection: Manufacturer's color charts showing the full range of colors available for exposed products with color finishes.

J. Samples for Verification: Of each type of exposed finish required, minimum 4-inch- (100-mm-) square or 6-inch- (150-mm-) long sections of linear shapes and of same thickness and material indicated for work. Where finishes involve normal color and texture variations, include Sample sets showing the full range of variations expected.

K. Product Certificates: Signed by manufacturers of refrigeration systems, refrigerated equipment or their authorized agents certifying that systems furnished comply with NSF 7 requirements and will maintain operating temperatures indicated in the areas or equipment that they will serve.

- L. Maintenance Data: Operation, maintenance, and parts data for food service equipment to include in the maintenance manuals specified in Division 1. Include a product schedule as follows:
  - 1. Product Schedule: For each food service equipment item, include item number and description indicated in Contract Documents, manufacturer's name and model number, and authorized service agencies' addresses and telephone numbers.

## 1.5 QUALITY ASSURANCE AND LAWS AND ORDINANCES

- A. Installer Qualifications: Engage an experienced installer to perform work of this Section who has specialized in installing food service equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in service performance.
- B. B. Manufacturer Qualifications: Engage a firm experienced in manufacturing food service equipment similar to that indicated for this Project and with a record of successful in-service performance.
- C. Source Limitations: Obtain each type of food service equipment through one source from a single manufacturer.
- D. Product Options: Drawings indicate food service equipment based on the specific products indicated. Other manufacturers' equipment with equal size and performance characteristics may be considered. Refer to Division 1 Section "Substitutions."
- E. Regulatory Requirements: Comply with the following National Fire Protection Association (NFPA) codes:
  - 1. NFPA 17, "Dry Chemical Extinguishing Systems."
  - 2. NFPA 17A, "Wet Chemical Extinguishing Systems."
  - 3. NFPA 54, "National Fuel Gas Code."
  - 4. NFPA 70, "National Electrical Code."
  - 5. NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations."
  - 6. The KEC shall certify that all work and materials comply with Federal, State and Local laws, ordinances, and regulations and is confirmed by the local inspector having jurisdiction.

- a. US PUBLIC HEALTH SERVICE

- b. LOCAL HEALTH DEPARTMENT
  - c. NATIONAL BOARD OF FIRE UNDERWRITERS
  - d. OSHA
  - e. UL
  - f. HACCP
  - g. NFPA 96 – Current
  - h. ADA
  - i. OSHPD
  - j. DSA
- F. Listing and Labeling: Provide electrically operated equipment or components specified in this Section that are listed and labeled.
1. The Terms "Listed" and "Labeled": As defined in the National Electrical Code, Article 100.
  2. Listing and Labeling Agency Qualifications: A "Nationally Recognized Testing Laboratory" (NRTL) as defined in OSHA Regulation 1910.7.
- G. AGA Certification: Provide gas-burning appliances certified by the American Gas Association (AGA).
- H. ASME Compliance: Fabricate and label steam-generating and closed steam-heating equipment to comply with ASME Boiler and Pressure Vessel Code.
- I. ASHRAE Compliance: Provide mechanical refrigeration systems complying with the American Society of Heating, Refrigerating and Air-Conditioning Engineers' ASHRAE 15, "Safety Code for Mechanical Refrigeration."
- J. Food Service Equipment: Food service aisles shall be a minimum of 36" wide and tray slides shall be mounted at 34" maximum above the floor. Food service equipment requires to be accessible shall conform to all reach requirements in CBC Figures 11B-16 and 11B-17.
- K. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF Certification Mark on each equipment item, unless otherwise indicated.
- L. ANSI Standards: Comply with applicable ANSI standards for electric-powered and gas-burning appliances; for piping to compressed-gas cylinders; and for plumbing fittings, including vacuum breakers and air gaps, to prevent siphonage in water piping.

- M. SMACNA Standard: Where applicable, fabricate food service equipment to comply with the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Kitchen Equipment Fabrication Guidelines," unless otherwise indicated.
- N. Seismic Restraints: Provide seismic restraints for food service equipment according to the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Kitchen Equipment Fabrication Guidelines," appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment," unless otherwise indicated.
- O. Pre-installation Conference: Conduct conference at Project site to comply with requirements of Division 1 Section "Project Meetings."
- P. Pre-installation Conference: Conduct conference at Project site to comply with requirements of Division 1 Section "Project Meetings." Review methods and procedures related to food service equipment including, but not limited to, the following:
  - 1. Review access requirements for equipment delivery.
  - 2. Review equipment storage and security requirements.
  - 3. Inspect and discuss condition of substrate and other preparatory work performed by other trades.
  - 4. Review structural loading limitations.
  - 5. Review and finalize construction schedule and verify availability of materials, Installer's personnel, equipment, and facilities needed to make progress and avoid delays.
- Q. Walk-in cooler freezer shall comply with CBC 1133.B.2.4.2 and 1133B.2.5.2.

#### 1.6 DELIVERY, STORAGE, AND HANDLING

- A. Deliver food service equipment as factory-assembled units with protective crating and covering.
- B. Store food service equipment in original protective crating and covering and in a dry location.

#### 1.7 PROJECT CONDITIONS

- A. Field Measurements: Verify dimensions of food service equipment installation areas by field measurements before equipment fabrication and indicate measurements on Shop Drawings and Coordination Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.
  - 1. Established Dimensions: Where field measurements cannot be made without delaying the Work, establish required dimensions and proceed with fabricating

equipment without field measurements. Coordinate construction to ensure actual dimensions correspond to established dimensions.

## 1.8 COORDINATION

- A. Coordinate equipment layout and installation with other work, including light fixtures, HVAC equipment, and fire-suppression system components.
- B. Coordinate location and requirements of service-utility connections.
- C. Coordinate size, location, and requirements of concrete bases, positive slopes to drains, floor depressions, and insulated floors. Concrete, reinforcement, and formwork requirements are specified in Division 3 Section "Cast-in-Place Concrete."
- D. Coordinate installation of roof curbs, equipment supports, and roof penetrations. These items are specified in Division 7 Section "Roof Accessories."

## 1.9 WARRANTY

- A. General Warranty: The special warranty specified in this Article shall not deprive the Owner of other rights the Owner may have under other provisions of the Contract Documents and shall be in addition to, and run concurrent with, other warranties made by the Contractor under requirements of the Contract Documents. Warranty period: 1 year from date of completion.
- B. Refrigeration Compressor Warranty: 5 years from date of completion. Submit a written warranty signed by manufacturer agreeing to repair or replace compressors that fail in materials or workmanship within the specified warranty period.
- C. Not included in warranty:
  - 1. Breakage – Due to negligence
  - 2. Faulty operation

## PART 2 - PRODUCTS

### 2.1 MATERIALS

- A. Stainless-Steel Sheet, Strip, Plate, and Flat Bar: ASTM A 666, Type 304, stretcher leveled, and in finish specified in "Stainless-Steel Finishes" Article.
- B. Stainless-Steel Tube: ASTM A 554, Grade MT-304, and in finish specified in "Stainless-Steel Finishes" Article.
- C. Zinc-Coated Steel Sheet: ASTM A 653, G115 (ASTM A 653M, Z350) coating designation; commercial quality; cold rolled; stretcher leveled; and chemically treated.

- D. Zinc-Coated Steel Shapes: ASTM A 36 (ASTM A 36M), zinc-coated according to ASTM A 123 requirements.
- E. Plastic Laminate: Complying with NEMA LD 3 and NSF 35 requirements; NSF certified for end-use application indicated; 0.050 inch (1.27 mm) thick for horizontal and vertical surfaces and 0.042 inch (1.07 mm) thick for post-formed surfaces; smooth texture; and easily cleanable.
  - 1. Color: As selected by Architect from manufacturer's full range of colors.
- F. Plywood and Lumber: Provide plywood and lumber as specified in Division 6 Section "Interior Architectural Woodwork."
- G. Sealant: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that, when cured and washed, meets requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food.
  - 1. Color: As selected by Architect from manufacturer's full range of colors.
  - 2. Backer Rod: Closed-cell polyethylene, in diameter larger than joint width.
- H. Tempered Glass: ASTM C 1048, Kind FT (fully tempered), Condition A (uncoated surfaces), Type I (transparent), Class 1 (clear), Quality q3 (glazing select). Provide products complying with ANSI Z97.1, manufactured by horizontal (roller-hearth) process, and 6 mm thick, unless otherwise indicated. Provide exposed safety edges, if any, seamed before tempering.
- I. Plastic: Except for plastic laminate, provide plastic materials and components complying with NSF 51.
- J. Sound Dampening: NSF-certified, nonabsorbent, hard-drying, sound-deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8-inch (3-mm) thickness that does not chip, flake, or blister.
- K. Gaskets: NSF certified for end-use application indicated; of resilient rubber, neoprene, or PVC that is nontoxic, stable, odorless, nonabsorbent, and unaffected by exposure to foods and cleaning compounds.

## 2.2 ACCESSORIES

- A. Cabinet Hardware: Provide NSF-certified, stainless-steel hardware for equipment items as indicated. Pulls, Handles and Catches to be included.
- B. Casters: NSF-certified, standard-duty, stainless-steel, swivel stem casters with 5-inch- (125-mm-) diameter wheels, polyurethane tires with 1-inch (25-mm) tread width, and 200-lb (90-kg) load capacity per caster. Provide brakes on 2 casters per unit.

## 2.3 FABRICATION, GENERAL, METAL, MILLWORK AND CASEWORK

- A. Fabricate food service equipment according to the "Manual of Millwork, current edition" of the Woodwork Institute, including all amended printed revisions, and NSF Standards. All composite wood products shall meet the latest California Air Resources Board (CARB) Composite Wood Products Regulations. Factory assemble equipment to greatest extent possible. All specially fabricated equipment must be by one manufacturer/fabricator per specialty acceptable to Consultant and the Owner.

Materials:

1. All wood to be thoroughly seasoned and kiln dried prior to being used for fabrication of custom casework. All wood to be free from knots, pitchy seams, or other imperfections. All exposed wood to be grade A pine.
2. All plywood to be thoroughly seasoned and kiln dried prior to being used. All plywood to be free from knots, pitchy seams, and other imperfections. All plywood to be glued with water resistant resin. Particle board may not be substituted for plywood panels. "W.I. - Custom Grade" marine grade plywood is required on all fixtures to be installed in high humidity environments.
3. All wood to have less than 12% moisture content and be a species listed by the national hardwood association.
4. Plastic laminates shall be 1/16th thick, general purpose grade GP-50 as manufactured by Wilson Art or equal. Patterns, textures, and colors as specified under individual items. Semi ex-posed and cabinet liners shall be CL-20. Countertops, backsplashes and edges shall be grade GP-50 on exposed and grade BK-20 on underside of tops. Exposed vertical surfaces and cabinet liners shall be grade CL-20. Sides and edges of shelving shall be grade 50. Adhesive shall be waterproof and low VOC.
5. Hardware that is furnished and installed shall be of solid material unless specified otherwise. The hardware shall be provided with the necessary mechanisms for locking. All locks shall be furnished with two (2) keys.
6. Workmanship and Fabrication – The following requirements shall govern the construction of custom built fixtures except where otherwise noted under individual item specifications. All work shall conform to custom grade as defined in the latest edition of AWI quality standards unless detailed as a higher grade. The approved fabricator must have demonstrated quality and on time work, and must have completed work similar in kind and scope.
7. Solid Surface Material (SSM) shall be Caesarstone, Silestone or approved equal and installed over 3/4" plywood per manufacturer's instructions. Provide air space, trim and /or insulation around any heat or cold producing equipment to guard against discoloration and cracking.



- B. Plastic-Laminate and Wood Casework: Fabricate according to requirements specified in Division 6 Section "Interior Architectural Woodwork."
- C. Welding: Use welding rod of same composition as metal being welded. Use methods that minimize distortion and develop strength and corrosion resistance of base metal. Provide ductile welds free of mechanical imperfections such as gas holes, pits, or cracks.
  - 1. Welded Butt Joints: Provide full-penetration welds for full-joint length. Make joints flat, continuous, and homogenous with sheet metal without relying on straps under seams, filling in with solder, or spot welding.
  - 2. Grind exposed welded joints flush with adjoining material and polish to match adjoining surfaces.
  - 3. Where fasteners are welded to underside of equipment, finish reverse side of weld smooth and underpressed.
  - 4. Coat unexposed stainless-steel welded joints with suitable metallic-based paint to prevent corrosion.
  - 5. After zinc-coated steel is welded, clean welds and abraded areas and apply SSPCPaint 20, high-zinc-dust-content, galvanizing repair paint to comply with ASTM A 780.
- D. Fabricate field-assembled equipment prepared for field-joining methods indicated. For metal butt joints, comply with referenced SMACNA standard, unless otherwise indicated.
- E. Where stainless steel is joined to a dissimilar metal, use stainless-steel welding material or fastening devices.
- F. Form metal with break bends that are not flaky, scaly, or cracked in appearance; where breaks mar uniform surface appearance of material, remove marks by grinding, polishing, and finishing.
- G. Sheared Metal Edges: Finish free of burrs, fins, and irregular projections.
- H. Provide surfaces in food zone, as defined in NSF 2, free from exposed fasteners.
- I. Cap exposed fastener threads, including those inside cabinets, with stainless-steel lock washers and stainless-steel cap (acorn) nuts.
- J. Provide pipe slots on equipment with turned-up edges and sized to accommodate service and utility lines and mechanical connections.
- K. Provide enclosures, including panels, housings, and skirts, to conceal service lines, operating components, and mechanical and electrical devices including those inside cabinets, unless otherwise indicated.

L. Seismic Restraints:

1. Fabricate to comply with referenced "SMACNA Guidelines for Seismic Restraint of Kitchen Equipment" in any State, province, or jurisdiction that has legislated this requirement as necessary for acceptance. This shall include:
  - a. Identifying these items on his submittal drawings, Plans, Elevations, and Sections.
  - b. Showing required SMACNA methods of restraint on his submittal drawings.
  - c. Referencing the appropriate detail(s).
  - d. Obtain regulatory approval for all seismic engineering details

2.4 STAINLESS-STEEL EQUIPMENT: for all parts of custom tables, tops, benches, sinks, cabinets, etc., as drawn or as specified, shall be AICI type 304 (18-8 Austenitic). All gauges called for shall be U.S. Standard Gauges, "S/S" or "S.S." as shown in the drawings or specifications, shall indicate stainless steel.

- A. Edges and Backsplashes: Provide equipment edges and backsplashes indicated complying with referenced SMACNA standard, unless otherwise indicated.
- B. Apply sound dampening to underside of metal work surfaces, including sinks and similar units. Provide coating with smooth surface and hold coating 1 inch (25 mm) back from open edges for cleaning.
- C. Tables: Fabricate with reinforced tops, legs, and reinforced undershelves or cross bracing to comply with referenced SMACNA standard, unless otherwise indicated, and as follows:
  1. Tops: Minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
  2. Legs: 1-5/8 inch (41.3 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stain-less steel with stainless-steel gusset and adjustable insert bullet-type feet with minimum adjustment of 1 inch (25 mm) up or down without exposing threads, unless otherwise indicated.
  3. Undershelves: Minimum #16 gauge / 0.625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
  4. Top and Undershelf Reinforcement: Provide minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick, stainless-steel reinforcing, unless otherwise indicated.
  5. Cross Bracing: 1-1/4 inch (31.75 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.

- D. Sinks: Fabricate of minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel with fully welded, 1-piece construction. Construct 2 sides and bottom of sink compartment from 1 stainless-steel sheet with ends welded integral and without overlapping joints or open spaces between compartments. Provide double-wall partitions between compartments with 1/2-inch- (13-mm-) radius rounded tops that are welded integral with sink body. Cove horizontal, vertical, and interior corners with 3/4-inch (19-mm) radius. Pitch and crease sinks to waste for drainage without pooling. Seat wastes in die-stamped depressions without solder, rivets, or welding.
1. Wastes: 2-inch (50-mm), stainless steel ball valve, rotary-handle waste assembly with stainless-steel strainer plate, nickel-plated brass body and connected overflow.
  2. Drainboards: Minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, pitched to sink at 1/8 inch/12 inches (3 mm/300 mm) of length. Reinforce drainboards with minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
  3. Legs: 1-5/8 inch (41.3 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stain-less steel with stainless-steel gusset welded to #12 gauge / 0.1094-inch- (2.779-mm-) thick, stainless-steel support plate. Provide adjustable insert bullet-type feet with minimum adjustment of 1 inch (25 mm) up or down without exposing threads, unless otherwise indicated.
  4. Drainboard Braces: 1 inch (25 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588- mm-) thick stainless steel, unless otherwise indicated.
  5. Cross Bracing: 1-1/4 inch (31.75 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
- E. Wall Shelves and Overshelves: Fabricate to comply with referenced SMACNA standard, unless otherwise indicated, and with minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick, stainless-steel shelf tops.
- F. Drawers: Provide lift-out type, 1-piece, die-stamped drawer pan fabricated from #18 gauge / 0.050-inch- (1.27-mm-) thick stainless steel with inside corners radiused. Support drawer pan with #16 gauge / 0.0625-inch- (1.588-mm-) thick, stainless-steel channel frame welded to drawer front. Provide 1-inch- (25-mm) thick, double-wall front fabricated from #16 gauge / 0.0625-inch- (1.588-mm-) thick stainless steel and with integral recessed pull. Fill void in drawer front with semi rigid fiberglass sound dampening. Mount drawers on NSF-certified, full-extension, stainless-steel drawer slides that have minimum 100-lb (45-kg) load capacity per pair, ball-bearing rollers, and positive stop. Mount drawer slides for self-closing on drawer housing as indicated.

## 2.5 EXHAUST HOOD FABRICATION

- A. General: Fabricate hoods indicated from minimum #18 gauge / 0.050-inch- (1.27-mm-) thick stainless steel, unless otherwise indicated. Comply with NFPA 96 and requirements of authorities having jurisdiction. KEC shall verify size and location of all connections required before fabrication.
  - 1. Refer to Division 15 Sections for duct, fan, damper, and fire-extinguishing system requirements.
- B. Grease Removal: Provide removable, stainless-steel, baffle-type grease filters with spring loaded fastening. Provide minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick, stainless steel filter frame and removable collection basins or troughs.
- C. Light Fixtures: Provide NSF-certified fixtures with lamps, vapor-tight sealed lenses, and wiring in stainless-steel conduit on hood exterior.
- D. Exhaust-Duct Collars: Minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stainless steel, KEC shall provide all stainless steel duct collars and make final connections to hood, welded 100% grooved smooth and painted.

## 2.6 STAINLESS-STEEL FINISHES

- A. General: Comply with NAAMM's "Metal Finishes Manual for Architectural and Metal Products" for recommendations relative to applying and designating finishes.
  - 1. Remove or blend tool and die marks and stretch lines into finish.
  - 2. Grind and polish surfaces to produce uniform, directional textured, polished finish indicated, free of cross scratches. Run grain with long dimension of each piece.
- B. Concealed Surfaces: No. 2B finish (bright, cold-rolled, unpolished finish).
- C. Exposed Surfaces: No. 4 finish (bright, directional polish).
- D. When polishing is completed, passivate and rinse surfaces. Remove embedded foreign matter and leave surfaces chemically clean.
- E. Protect mechanical finishes on exposed surfaces from damage by applying a strippable, temporary protective covering before shipment.

## 2.7 WALK-IN COOLERS/FREEZERS

- A. Panel Construction:
  - 1. Panels shall be pre-fabricated, sectionally constructed (minimum 4-inches thick for Coolers and 5-inches thick for Freezers), of tongue and groove design with foamed-in-place gaskets (not glued, stapled, or nailed) on the male side of all interior and exterior panels and rigid urethane frame. Every panel shall be NSF and UL factory approved and bear the certifying labels.

2. Gaskets shall be impervious to stains, greases, oils, and mildew.
  3. Corner panels shall be 90-degree angles with coved corners and approximately 12-inches exterior horizontal measurements; interior partition walls shall utilize `T` panels with coved corners.
  4. Panels shall be completely filled with rigid 100% foamed-in-place R141b blown, non-CFC urethane between interior and exterior metal `skins' which have been die-formed and gauged for uniformity in size. Slab urethane or wood shall not be acceptable in any panel including doors, walls, floor, and ceiling.
  5. Insulation shall have a 95% closed cell structure with an average in-place density of 2.2 lbs per cubic foot, and compression strength at yield point of 19 lbs per square inch. Each panel shall have a thermal conductivity (K factor) of .14 BTU/hr/sq ft per degrees Fahrenheit per inch (R28 for Coolers, R36 for Freezers); and an overall coefficient of heat transfer (U factor) of not more than .035. Insulation shall meet and comply with the 1999 Beijing protocol for reduced CFC content.
  6. Floor panels: Floor panels shall be die stamped with 3/8-inch radius NSF coved corners. All plane intersections shall be drawn, not cut and welded. Panels shall be fabricated similar to other panels and designed to readily withstand uniformly distributed loads of 700 lbs. per square foot.
- B. Door Construction: Walk-in coolers and freezers shall have entry and exit door hardware that complies with all of the requirements of CBC Section 1133B.2.5.1 and maneuvering clearances at the exterior side per CBC Section 1133B.2.5.2. Doors shall be flush (in-fitting) type, self-closing, 36-inches by minimum 80-inches high with 15"x20" heated window.
1. Doors shall be mounted with three cam-lift hinges and posi-seal (hydraulic, not spring) adjustable door closers. Door hardware shall be chrome plated. Mounting height of latching hardware shall be 30 to 40 inches above finish floor. All hardware shall meet the requirements of CBC 1133B.2.5.2.
  2. Door latches shall lock and have a safety release to prevent entrapment (one quarter turn of the release handle unlocks the door from the inside).
  3. The freezer door will be provided with a low wattage (5 watts/foot) heater strip and a heated pressure relief port.
  4. Provide a solid-state electronic thermometer, pre-wired vapor proof light fixtures and pilot lights switch on each door section.
  5. The doorjamb, frames, and thresholds shall be made of durable Fiberglass Reinforced Plastic (FRP).

- C. Assembly: Panels shall be assembled by Posi-Locs or equal (no known equal), which shall be foamed-in-place and activated by a hex wrench. Floor panels shall utilize post tension construction within the floor panels. Access ports to locking devices shall be covered by snap caps and shall be located in interior of walk-in.
- D. Finishes: Refer to the Finish Schedule shown on the Foodservice Floor plan.
1. Interior and exterior surfaces (walls, ceiling and closure panels): 0.040 Stucco embossed aluminum
  2. Exposed exterior 20-gauge Type 304 stainless steel, #3 finish and shall have .080-inch thick diamond tread +42-inch high kickplate
  3. Unexposed surfaces to be 26-gauge embossed galvanized steel
  4. Inside Floor: Verify on FS finish schedule and item specification.
- E. Accessories:
1. Provide and install .10-inch corrosion-resistant T-31 aluminum alloy diamond tread kickplates to 42-inches high on interior and exterior doors and door panels.
  2. Provide closure panels to interior ceiling and all adjacent walls, finished with 90-degree angles at the box and the ceiling/wall; no raw edges will be accepted.
  3. Provide vinyl strip curtains.
  4. Refrigerated compartments fabricated and standard, shall be fitted with flush mounted digital thermometers. Thermometers shall be adjustable and calibrated after installation. All thermometers shall have an accuracy of + 2 degrees and shall have the capability to be connected to a remote monitoring system.
  5. Per document drawings, provide 14-inches by 24-inches view port - unheated for cooler door, heated for freezer door.
- F. Insulated Floor Depressions: The FSEC shall provide styrofoam insulation for cooler and freezer floors. Insulation shall be 60 high load extruded polystyrene, 2-inch thick, with R-value, 75°F mean temperature, min 5.0/inch°F ft square h/BTU; Compressive Strength: vertical, 60.0 lb/inch square; Water Absorption maximum 0.1% by volume.
- G. Approvals: Fire hazard classification according to ASTM E-84 (UL723) shall be a flame spread rating of 25 or less with a certifying UL label attached to every panel showing the meeting of the fire code. Smoke development rating to be 450 or less; Factory Mutual approved; NSF-listed with an approved toxicity rating.
- H. Walk-in coolers and freezers shall have level maneuvering clearances at the exterior side (CBC1133B.2.4.2) and accessible entry and exit door hardware (CBC 1133B.2.5.2).

## 2.8 REMOTE REFRIGERATION SYSTEMS

- A. Furnish and install mechanical refrigeration work as indicated and specified, complete and ready for use. Principal items of work include:
1. Mechanical refrigeration systems, including compressor units, condensers, refrigerant piping, evaporator coils, control valves, compressor racks, weather covers and required miscellaneous items. Refrigeration equipment shall consist of two major assemblies. One is the condensing unit assembly with all necessary components, factory installed and wired including electrical box, time clock, drier site glass and necessary tubing. The other is the refrigeration coil assembly with expansion valve, temperature control, and heat exchanger completely factory mounted. Units are to be charged and tested.
    - a. Utilize refrigerant with an ozone depleting potential of 0
    - b. R-404A Low to Medium Temperatures
    - c. R-134A Medium Temperature
    - d. Glycol – Food Grade
  2. Furnishing of motor starters and walk-in refrigerator/freezer thermostats for installation under Electrical Section.
  3. Sleeves, inserts, hangers, supports and other incidental items necessary to complete the work.
  4. Cutting and patching of non-structural and other incidental items necessary to complete the work on this section.
  5. Testing, charging, adjusting, operational testing and cleaning of equipment. Conduct all tests as required by local inspecting agencies concerned with this project.
- B. Compressors and Condensing Unit: Factory assembled, hermetic compressors with air cooled condensers operating at such speed within recommended range of section and discharge pressures for economical operation and with required BTU rating per hour, sizes and capacities in accordance with specifications. Provide units of same manufacturer and type throughout, new standard cataloged, to operate with refrigerant R-404-A. 100 degrees ambient air, capacities selected on 16 hour running time basis.
- C. Condensing units shall be hermetic air cooled condensing units with rigid structural bases, metal fan guards and shrouds, and waterproof electrical systems. Internal inherent motor protection, suction line, shut off valves, liquid line shut off valves, oil pressure safety switches, crank case heaters and oil pressure separators on low temp units.

- D. Cooler evaporators shall be equipped with Electronically Commutated Motors (ECM). Coils shall be low profile UL/NSF approved units with inline fans and cross fins staggered. Provide copper tubing, aluminum cased, permanently lubricated motors with thermal overload protection. Water proof electrical system pre-wired to a single connection. Coils are designed to operate above 34 degrees Fahrenheit.
- E. Freezer evaporators shall be equipped with Electronically Commutated Motors (ECM). Coils shall be low profile UL/NSF approved units with inline fans and cross fins staggered. Provide copper tubing, aluminum cased, permanently lubricated motors with thermal overload protection. Unit shall be equipped with electric defrosting system. Water proof electrical system pre-wired to a single connection. Coils are designed to operate above 30 degrees Fahrenheit to -20 degrees Fahrenheit.
- F. Refrigerant lines shall be type "L" ACR copper tubing with wrought copper fittings assembled by silver soldering joints.
- G. Coil drains shall be 1" IPS copper. Route and pitch 1/2" per foot to drain. Provide electrical heaters on freezer drains.
- H. Refrigeration lines insulation shall be a minimum 1/2 " Armstrong Armaflex AP Pipe insulation sealed with adhesive foam insulation. Tape fittings to be sufficient thickness to prevent condensation. Lines ran externally shall include a hard white PVC cover.

## PART 3 - EXECUTION

### 3.1 EXAMINATION

- A. Unless expressly stipulated, and in a timely manner, no additional allowances will be made for Contractors or Manufacturers for errors, omissions or ambiguities not reported at time of bidding. Carefully review and compare the Contract Documents and at once report to Owner and/or Designer any errors, ambiguities, inconsistencies or omissions. Unless expressly stipulated, and in a timely manner, Kitchen Equipment Contractor shall be liable to Owner or Designer for any damage resulting from such errors, inconsistencies or omissions in the Contract Documents. Work shall not be done without approved Drawings, Specifications and/or Modifications and without receiving prior written receiving authorizations from Owner or Designer. Drawings and equipment specifications are intended to complement each other. Therefore, neither should be considered complete without the others.
- B. Examine areas and conditions, with Installer present, for compliance with requirements or installation tolerances, service-utility connections, and other conditions affecting installation and performance of food service equipment. Do not proceed with installation until unsatisfactory conditions have been corrected.
- C. Examine roughing-in for piping, mechanical, and electrical systems to verify actual locations of connections before installation.



- D. Verify all conditions at the building, particularly door openings and passageways for large equipment. Coordinate with General Contractor access to insure delivery of equipment to the required areas. Coordination shall include, but not be limited to, early delivery, hoisting, window removal and/or delay of wall construction. All special equipment, handling charges, window removal, etc. shall be paid for by the Food Service Equipment Contractor.
- E. Any and all food service equipment and equipment systems noted as “by owner/operator”, “by purveyor”, or “existing” in the food service construction documents are presented for reference only. These representations must be verified in writing by the food service equipment contractor, owner, operator, and/or general contractor prior to the release of “for construction” documentation. It will be the general contractor’s responsibility to further verify and coordinate all necessary information pertaining to this equipment or systems making up, or relating to, this equipment including, but not limited to, local health department regulations, local sanitation code requirements, mechanical, structural, plumbing and electrical requirements prior to commencement of construction. Consultant or Architect take no responsibility for design, intent, function, performance, utility requirements, or code compliance of non-specified equipment.

### 3.2 INSTALLATION, GENERAL

- A. Install food service equipment level and plumb, according to manufacturer's written instructions, original design, and referenced standards.
- B. Complete equipment field assembly, where required, using methods indicated.
  - 1. Provide closed butt and contact joints that do not require a filler.
  - 2. Grind field welds on stainless-steel equipment smooth, and polish to match adjacent finish. Comply with welding requirements in "Fabrication, General" Article.
- C. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- D. Provide cutouts in equipment, neatly formed, where required to run service lines through equipment to make final connections. Cut holes and provide sleeves for pipes on equipment, for drains, electrical, plumbing, etc., as required for proper installation. Verify sizes with Owner on the following items before ordering or fabrication: steam pans, sheet pans, trays, glass and cup racks.
- E. Except for mobile and adjustable-leg equipment, securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.
- F. Install cabinets and similar equipment on concrete or masonry bases in a bed of sealant.

- G. Install hoods to comply with NFPA 96 requirements and to remain free from vibration when operating.
- H. Install seismic restraints according to referenced SMACNA standard.
- I. Install trim strips and similar items requiring fasteners in a bed of sealant. Fasten with stainless-steel fasteners at 48 inches (1200 mm) o.c. maximum.
- J. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.
- K. Prohibit cold storage rooms from being used by any other trade for storage or work areas. Repair or cause replacement to any damaged areas on the interior of the cold storage rooms, if the damage was caused due to the cold storage rooms being used for storage or work areas.

### 3.3 PROTECTING

- A. Provide final protection and maintain conditions, in a manner acceptable to manufacturer and Installer, that ensure food service equipment is without damage or deterioration at the time of Substantial Completion.

### 3.4 COMMISSIONING

- A. Startup Services: Engage factory-authorized service representatives to perform startup services and to demonstrate and train Owner's maintenance personnel as specified below.
  - 1. Coordinate food service equipment startup with service-utility testing, balancing, and adjustments. Do not operate steam lines before they have been cleaned and sanitized. Provide demonstrations for both operations and maintenance personnel.
  - 2. Remove protective coverings and clean and sanitize equipment, both inside and out, and re-lamp equipment with integral lighting. Where applicable, comply with manufacturer's written cleaning instructions.
  - 3. Test each equipment item for proper operation. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
  - 4. Provide service parts manuals as well as maintenance manuals.

5. Provide a list of service agencies authorized by the manufacturer to service its equipment. The list must include the name and telephone number of the person to contact.

### 3.5 FOOD SERVICE EQUIPMENT SCHEDULE

ITEM #1-01                    STAINLESS STEEL CORNER GUARDS AND WALL CAPS  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        CORNER GUARDS

1. Model CORNER GUARDS (LOT) Provide 16 ga. stainless steel corner guards and wall caps at 6'-0" in height. Stainless steel shall have a #4 finish. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-02                    STAINLESS STEEL BUMPER RAILS  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        BUMPER RAILS

1. Model BUMPER RAILS (LOT) Approximately 115'-0" l. Provide 14 ga. stainless steel bumper rails guards mounted at 34" above the finished floor. Stainless steel shall have a #4 finish. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-03                    AIR CURTAIN  
Quantity:                    Two (2)  
Manufacturer:                Mars Air Systems  
Model:                        NH248-1UA-BG

1. Model NH248-1UA-BG High Velocity Series 2 Air Curtain, for NSF Certified 48" wide door, Unheated, Battleship Gray powder coated cabinet (Custom Production Color) cETLus, CE, NSF
2. 5 year warranty, standard
3. Model 99-014 Level 1 control package, line voltage, combination plunger/roller door limit switch, for instant on/off control, use on any type of door, 250v, or 1 hp max

ITEM #1-04                    OFFICE DESK AND CHAIR - NIFSEC, PROVIDED BY OWNER.  
Model:                        COMMENT:

1. Model COMMENT: Office Desk and Chair - NIFSEC, Provided by Owner.

ITEM #1-05 FIRE PULL BOX-BOX BY ELECTRICIAN, MECHANISM PART OF ITEM #22  
FIRE PROTECTION SYSTEM WITH LABEL IDENTIFIER (REFER TO ARCH  
SECT. FOR LABEL REQ.)

Model: COMMENT:

1. Model COMMENT: Fire Pull Box-Box by electrician, Mechanism part of item #22 Fire Protection System with label identifier (refer to arch sect. for label REQ.)

ITEM #1-06 FIRE PULL BOX-BOX BY ELECTRICIAN, MECHANISM PART OF ITEM #23  
FIRE PROTECTION SYSTEM WITH LABEL IDENTIFIER (REFER TO ARCH  
SECT. FOR LABEL REQ.)

Model: COMMENT:

1. Model COMMENT: Fire Pull Box-Box by electrician, Mechanism part of item #23 Fire Protection System with label identifier (refer to arch sect. for label REQ.)

ITEM #1-07 FLOOR DRAIN (LOT) - NIFSEC, SEE PLUMBING SECTION.

Model: COMMENT:

1. Model COMMENT: Floor Drain (lot) - NIFSEC, See Plumbing Section.

ITEM #1-08 STAINLESS STEEL MOBILE WORK TABLE

Quantity: Two (2)

Manufacturer: Custom Stainless Steel

Model: MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 7'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, and lower and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and lock measuring approximately 20" l x 20" w x 5" d.

ITEM #1-09 HOSE BIBB - NIFSEC

Model: COMMENT:

1. Model COMMENT: Hose Bibb - NIFSEC

ITEM #1-10 STAINLESS STEEL WALL FLASHING

Quantity: One (1)

Manufacturer: Custom Stainless Steel

Model: WALL FLASHING

1. Model WALL FLASHING (LOT) Approximately 15'-6" l. Provide 20 ga. stainless steel wall flashing from floor to exhaust hood with #4 finish. Provide all necessary closure and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-11                    MOBILE POT STORAGE SHELVING UNITS  
Quantity:                    Two (2)  
Manufacturer:                Cambro  
Model:                        CAMSHELVING

1. Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #1-12                    STAINLESS STEEL 3 COMPARTMENT POT SINK  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        3 COMP'T POT SINK

1. Model 3 COMP'T POT SINK Approximately 16'-9" l x 2'-6" w. Provide stainless steel pot sink assembly with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 8" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.
2. Model SINKS Provide 16 ga stainless steel sink tub measuring approximately 30" l x 26" w x 14" d. Welded in place with polished seams. Provide with rotary waste valve with overflow.

ITEM #1-13                    POT FILLER FAUCET  
Quantity:                    Two (2)  
Manufacturer:                T&S Brass  
Model:                        B-0291

1. Model B-0291 Kettle & Pot Sink Faucet, Big-Flo, wall mounted 8" centers, 3/4" IPS model LL street EL inlets with locknuts, 18" swing nozzle, 175°F four arm handles, 1-1/4" diameter holes required in backsplash

ITEM #1-14                    STAINLESS STEEL UTENSIL RACK  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        UTENSIL RACK

1. Model UTENSIL RACK Approximately 7'-6" l x 1/4" w x 2" d. Provide stainless steel flatbar utensil rack with sliding hooks 8" on center. Stainless steel shall be 16 ga with #4 finish. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-15                    STAINLESS STEEL WALL SHELF  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALLSHELF KB

1. Model WALLSHELF KB Approximately 3'-9" l x 1"-0" w. Provide stainless steel wall shelf with knife brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-16                    SINK, HAND  
Quantity:                    One (1)  
Manufacturer:                IMC/Teddy  
Model:                        ADA-WSX

1. Model ADA-WSX ADA-WS ADA compliant Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2. Model ITSD Integrated Towel & Soap Dispenser
3. Model SS Side Splash for hand sink
4. NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #1-17                    FAUCET  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0325-CR

1. Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas

ITEM #1-18                    CLASS K FIRE EXTINGUISHER  
Quantity:                    One (1)  
Manufacturer:                NIFSEC  
Model:                        SEE ARCH. SECT

1. Model SEE ARCH. SECT Class K Fire Extinguisher - NIFSEC, See Architectural Section.

ITEM #1-19                    STAINLESS STEEL WALL SHELF  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALLSHELF KB

1. Model WALLSHELF KB Approximately 5'-0" l x 1'-0" w. Provide stainless steel wall shelf with knife brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-20                      ROLL-IN REFRIGERATOR RACK  
Quantity:                      Three (3)  
Manufacturer:                  Metro  
Model:                            RF13N

1. Model RF13N Roll-In Refrigerator Rack, pass-thru, 21-1/4"W x 64"H, 26"D, open frame design, slides on 1-1/2" centers, holds (36) 18"x26" pans, sized to fit refrigerator, riveted extruded aluminum frame construction, natural finish, 5" swivel casters (2) with breaks, NSF
2. Model A33RD Continuous Bumper for mobile tray rack, gray, adds 2" to overall width & depth of rack

ITEM #1-21                      RACK DOLLIES  
Quantity:                      Three (3)  
Manufacturer:                  G.A. Systems Inc.  
Model:                            LY8

1. Model LY8 G.A. Systems Mobile Rack Dollies model # LY8

This durable dolly is fabricated of aluminum angle and is designed to hold and easily transport two rows of eight pack Speedee-Serv® stacking baskets.

Constructed of 1-1/4"  
aluminum angle.

Dimensions: 27" x 27" x 8"

2. Model B13202S B13202S 2" Wire Basket  
Wire baskets 2-5/16" deep. Manufactured of 3 gauge stainless steel frame with 9 gauge stainless steel mesh sides and bottom.

Outside Dimensions:

20-11/16" x 13-1/4" x 2-5/16"

Inside Dimensions:

19-15/16" x 12-1/2" x 1-3/16"

Weight:

5lbs

3. Model B13204S B13204S 4" Wire Basket  
Wire baskets 4 9/16" deep. Manufactured of 3 gauge stainless steel frame with 9 gauge stainless steel mesh sides and bottom.

Outside Dimensions:

20-11/16" x 13-1/4" x 4-9/16"

Inside Dimensions:

19-15/16" x 12-1/2" x 3-3/4"

Weight:

5-1/2lbs

ITEM #1-22                    FIRE PROTECTION SYSTEM  
Quantity:                    One (1)  
Manufacturer:                Ansul Fire Protection  
Model:                        R102

1.        Model R102 Ansul R-102 - 3 gallon appliance specific fire system  
          Wall Mounted - All required system parts included  
          Pre-piped hood with detection  
          Factory Coordinated Install  
          Electrical Shutoff Valve with Reset Relay, 2", 110V, 60Hz  
          Additional Manual Pull station  
          Additional Microswitch (Total of 2 dpdt electrical switches)  
          Alarm Initiating Switch  
          Permits and Puff (air) test included  
          Please Describe Fees  
          Protects hood(s) 1-57

ITEM #1-23                    FIRE PROTECTION SYSTEM  
Quantity:                    One (1)  
Manufacturer:                Ansul Fire Protection  
Model:                        R102

1.        Model R102 Ansul R-102 - 3 gallon appliance specific fire system  
          Wall Mounted - All required system parts included  
          Pre-piped hood with detection  
          Factory Coordinated Install  
          Electrical Shutoff Valve with Reset Relay, 3", 110V, 60Hz  
          Additional Manual Pull station  
          Additional Microswitch (Total of 2 dpdt electrical switches)  
          Alarm Initiating Switch  
          Please Describe Fees  
          Protects hood(s): 1-46

ITEM #1-24                    REACH-IN REFRIGERATOR, 2 SECTIONS  
Quantity:                    One (1)  
Manufacturer:                Utility Refrigerator  
Model:                        R-60-SS-2S-D-X

1.        Model R-60-SS-2S-D-X Refrigerator, reach-in, 53.4 cu. ft., two-section, designed for remote refrigeration, (4) chrome plated wire shelves per section, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, solid stainless steel doors, welded corners, stainless steel exterior & interior, 6" adjustable legs
2.        Five year parts, one year labor warranty, lifetime telephone tech support, standard
3.        no cord & plug, hardwired, standard
4.        Left door hinged on left, right door hinged on right, standard
5.        6" seismic legs, per pair



ITEM #1-25                    STAINLESS STEEL WORK TABLE W/PREP SINK  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WORK TABLE

1. Model WORK TABLE Approximately ~~10'-6"~~ 9'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" l x 24" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.

ITEM #1-26                    SLICER  
Quantity:                    One (1)  
Manufacturer:                Bizerba  
Model:                        GSP-HDAUTOW/LIFT

1. Model GSP-HDAUTOW/LIFT (355706) PRO Safety Slicer with seamless aluminum rear wall, with Lift Device, automatic or manual, gravity feed, 13" (330mm) dia. hard chromium-plated blade, anodized aluminum carriage and gauge plate, slice thickness 0" - 0.94" (0-24mm), proximity switch 15 to 45 seconds time delay power, blade shut-off switch in thickness knob, aluminum housing, with servo assist (replacement for SE12D PRO with LIFT), NSF/ANSI 8

ITEM #1-27                    FAUCET  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0231-CR

1. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #1-28                    STAINLESS STEEL WALL FLASHING  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALL FLASHING

1. Model WALL FLASHING (LOT) Approximately 10'-6" l. Provide 20 ga. stainless steel wall flashing from floor to exhaust hood with #4 finish. Provide all necessary closure and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-29                    STAINLESS STEEL MOBILE WORK TABLE  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 7'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #1-30                      STAINLESS STEEL WALL FLASHING  
Quantity:                      One (1)  
Manufacturer:                 Custom Stainless Steel  
Model:                         WALL FLASHING

1. Model WALL FLASHING (LOT) Approximately 10'-0" l. Provide 20 ga. stainless steel wall flashing from floor to exhaust hood with #4 finish. Provide all necessary closure and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-31                      FOOD PROCESSOR  
Quantity:                      One (1)  
Manufacturer:                 Robot Coupe  
Model:                         R602

1. Model R602 Combination Food Processor, 7 qt. stainless steel bowl with handle, continuous feed kit with kidney shaped & cylindrical shaped hoppers, "S" blade, 28058 1/8" (3mm) grating disc, 28064 1/8" (3mm) slicing disc, two speed, 850 & 1750 RPM, 2.6/3 HP, , ETL electrical and sanitation, cETL
2. 1 year parts & labor warranty

ITEM #1-32                      STAINLESS STEEL WORK TABLE W/2-COMP. PREP SINK  
Quantity:                      One (1)  
Manufacturer:                 Custom Stainless Steel  
Model:                         WORK TABLE

1. Model WORK TABLE Approximately 10'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" l x 24" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.

ITEM #1-33                      FAUCET  
Quantity:                      One (1)  
Manufacturer:                 T&S Brass  
Model:                         B-0231-CR

1. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #1-34                    SPARE NO.

ITEM #1-35                    ICE CUBER  
Quantity:                    One (1)  
Manufacturer:                Ice-O-Matic  
Model:                        ICE1006FR

1.            Model ICE1006FR ICE Series™ Modular Cube Ice Maker, remote-cooled, approximately 982 lb production/24 hours, full-size cube, filter-free air, PURE ICE built in antimicrobial protection, Harvest assist produces Ice consistently/reduces operating cost
2.            3 yr. parts & labor warranty, std.
3.            5 yr. evaporator warranty, std.
4.            5 yr. parts on the compressor warranty, std.
5.            Model B55PS Ice Bin, 510 lb storage capacity, w/top-hinged front-opening door, for top-mounted ice maker, durable stainless finish exterior, molded plastic door
6.            Model IFQ2 Water Filter Manifold designed for ice makers producing up to 2,400 lbs. (1090.6 Kg.) of ice per day, 3.0 gpm maximum flow rate, IsoNet scale inhibitor, .5 micron particle reduction, 6 month replacement
7.            7 yr Evaporator warranty in lieu of std. 5 yr, if a water filter is purchased with the machine & filters replaced every 6 mo. (USA & Canada only)

ITEM #1-36                    ICE STORAGE BIN - PART OF ITEM #1-36  
Model:                        COMMENT:

1.            Model COMMENT: Ice Storage Bin - Part of item #1-36

ITEM #1-37                    WATER FILTER - PART OF ITEM #1-35.  
Model:                        COMMENT:

1.            Model COMMENT: Water Filter - Part of item #1-35.

ITEM #1-38                    FLOOR TROUGH  
Quantity:                    One (1)  
Manufacturer:                IMC/Teddy  
Model:                        ASFT-1236-SG

1.            Model ASFT-1236-SG ADA Anti-Spill Floor Trough, 12" wide x 36" long x 6" deep, with drain & (SG) subway grating
2.            Model ADA-18 ADA Compliant 7/16" Spacing, add on to (SG) subway grating up to 18"W (price per foot)

ITEM #1-39                    REMOTE CONDENSER UNIT  
Quantity:                    One (1)  
Manufacturer:                Ice-O-Matic  
Model:                        VRC2061B

1. Model VRC2061B Condenser Unit, remote refrigeration, designed for outdoor installation for 1 model ICE0806, ICE0805, ICE1006, ICE1005, ICE1007, ICE0726, ICE0926, 208-230v/50-60/1-ph

ITEM #1-40                      SPARE NO.

ITEM #1-41                      SINK, HAND  
Quantity:                      One (1)  
Manufacturer:                IMC/Teddy  
Model:                         ADA-WSX

1. Model ADA-WSX ADA-WS Handicap Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2. Model ITSD Integrated Towel & Soap Dispenser
3. Model SS Side Splash for hand sink
4. NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #1-42                      FAUCET  
Quantity:                      One (1)  
Manufacturer:                T&S Brass  
Model:                         B-0325-CR

1. Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas

ITEM #1-43                      FAUCET PARTS  
Quantity:                      One (1)  
Manufacturer:                T&S Brass  
Model:                         B-0221-CR

1. Model B-0221-CR Faucet, ceramic cartridges, deck mixing faucet, 12" swing nozzle

ITEM #1-44                      STAINLESS STEEL WORK TABLE W/PREP SINK  
Quantity:                      One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                         WORK TABLE

1. Model WORK TABLE Approximately 5'-9" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.

ITEM #1-45                    STAINLESS STEEL WALL SHELF  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALLSHELF CB

1. Model WALLSHELF CB Approximately 5'-9" l x 1"-0" w. Provide stainless steel wall shelf with concealed brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-46                    EXHAUST HOOD  
Quantity:                    One (1)  
Manufacturer:                Accurex, LLC  
Model:                        XXDW-234-S

1. Model XXDW-234-S Double Wall - Exhaust Only Wall Canopy Hood, 234" Long, 60" Wide, 24" High  
Performance Enhancing Lip (P.E.L.) for up to 31% lower exhaust rates  
Sloped grease trough with enclosed grease cup per NFPA 96 requirements.  
300 Series SS 100% Construction  
UL 710 Listed w/ out Exhaust Fire Damper  
Stainless Steel High Efficiency Grease-X-Tractor™ Centrifugal Filters (69% efficient at 8 microns)  
Continuous Capture for multi-section hoods  
Factory Mounted 3" Back airspace  
Section 1 - 117" long - 1950 cfm - exhaust with 1 Shipped Loose Exhaust Collar(s)  
2 - LED 4 ft Tube light fixtures (bulbs included)  
Section 2 - 117" long - 1950 cfm - exhaust with 1 Shipped Loose Exhaust Collar(s)  
2 - LED 4 ft Tube light fixtures (bulbs included)

ITEM #1-47                    STAINLESS STEEL EXHAUST HOOD TRIM AND CLOSURE PANEL  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        TRIM & CLOSURE PANEL

1. Model TRIM & CLOSURE PANEL (LOT) Approximately 19'-6" l x 5'-0" w. Provide 14 ga stainless steel exhaust hood trim and closure panels with #4 finish. Provide all necessary closure, louvers and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details.

~~ITEM #1-48                    COMBIOVEN  
Quantity:                    One (1)  
Manufacturer:                Alto Shaam  
Model:                        CTP10-10G~~

- ~~1. Model CTP10-10G Combitherm® CT PROformance™ Combination Oven/Steamer, gas, boiler free, countertop, capacity (10) half size sheet pans or (10) full size hotel pans (GN 1/1), (2) side racks with~~

- ~~\_\_\_\_\_ (10) non tilt support rails, PROtouch control with steam/convection/combi and retherm cooking modes,~~
- ~~\_\_\_\_\_ programmable cool down, SafeVent™ steam venting, single point removable probe, CombiClean~~
- ~~\_\_\_\_\_ PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED~~
- ~~\_\_\_\_\_ lighting, stainless steel construction, adjustable stainless steel legs, 80,000 BTU, EcoSmart®, eULus, CE,~~
- ~~\_\_\_\_\_ UL ANSI/NSF 4, IP X5, Gastee~~
- ~~2. \_\_\_\_\_ 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months~~
- ~~\_\_\_\_\_ (net)~~
- ~~3. \_\_\_\_\_ It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming~~
- ~~\_\_\_\_\_ water supply is comprehensively tested and, if required, provide a means of water treatment that would~~
- ~~\_\_\_\_\_ meet the compliance requirements with the manufacturers water quality standards published on the~~
- ~~\_\_\_\_\_ product spec sheet. Non compliance with these minimum standards will potentially damage this~~
- ~~\_\_\_\_\_ equipment and/or components and VOID the original equipment manufacturers warranty~~
- ~~4. \_\_\_\_\_ NOTE: CombiSmoker, PROtouch control only (NOT available on units with CombiHoodPlus or security~~
- ~~\_\_\_\_\_ options)~~
- ~~5. \_\_\_\_\_ Free mechanical start up & performance check must register the combi equipment online at~~
- ~~\_\_\_\_\_ www.alto-shaam.com/warranty within 30 days of shipment in order to qualify at no cost~~
- ~~6. \_\_\_\_\_ Combi Oven/Steamer Unit, without CombiSmoker option, standard~~
- ~~7. \_\_\_\_\_ Model 5016708 Stacking Hardware, 6 10E or 6 10G over 6 10G or 10 10G~~

**ITEM #1-48                      COMBI OVEN**  
**Quantity:                      One (1)**  
**Manufacturer:                  Rational**  
**Model:                          A128206.19E**

- 1.        Model A128206.19E (SCC WE 102NG) SelfCooking Center® 5 Senses Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (10) 18"x26" or (20) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (5) grid shelves, ethernet interface, 8'cord, , 168,000 BTU (dual voltage: retrofitable to 168,000 BTU) ENERGY STAR®**
- 2.        NOTE: All discounts subject to approval by manufacturer**
- 3.        2 years parts and labor warranty**
- 4.        Model 9999.9951 RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)**
- 5.        Model 9999.9812 Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)**
- 6.        Model 8720.1561US Installation Kit, for gas SCC WE/CM P 102G ; gas SCC WE/CM P 201G ; gas SCC WE/CM P 202G THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)**
- 7.        Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge**
- 8.        Model 60.71.932 Combi-Duo Stacking Kit, Stationary, 6" feet, for electric or gas SCC WE 62 or CM P 62 stacked on electric SCC WE 62, SCC WE 102, CM P 62, or CM P 102**
- 9.        Model 9999.9959 RCI Rational Certified Installation, new certified installation cost for a Combi-Duo stacked unit is \$200 for the first two units for double-stack (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE. USA ONLY (NET)**

10. **Model 280 Sous-Vide core temperature probe (vacuum cooking)**
11. **Door hinged on right std.**
12. **Model 87.00.523US Preventive Maintenance Kit for SCC/CMP 102 series (contact RATIONAL for list of parts), USA only**
13. **Model 56.00.210A Cleaner tablet without Phosphor, bucket with 100 packets, for ALL SelfCookingCenter® units, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 HAZMAT" (minimum order quantity: 2pcs, unless ordered with an SCC WE or CMP unit)**

ITEM #1-49 \_\_\_\_\_ COMBI OVEN  
 Quantity: \_\_\_\_\_ One (1)  
 Manufacturer: \_\_\_\_\_ Alto Shaam  
 Model: \_\_\_\_\_ CTP6-10G

1. \_\_\_\_\_ Model CTP6-10G Combitherm® CT PROformance™ Combination Oven/Steamer, gas, boiler free, countertop, capacity (6) half-size sheet pans or (6) full-size hotel pans (GN 1/1), (2) side racks with (6) non-tilt support rails, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 48,000 BTU, EcoSmart®, eULus, CE, UL ANSI/NSF 4, IP X5, Gastee
2. \_\_\_\_\_ 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)
3. \_\_\_\_\_ It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
4. \_\_\_\_\_ NOTE: CombiSmoker, PROtouch control only (NOT available on units with CombiHoodPlus or security options)
5. \_\_\_\_\_ Free mechanical start up & performance check must register the combi equipment online at [www.alto-shaam.com/warranty](http://www.alto-shaam.com/warranty) within 30 days of shipment in order to qualify at no cost
6. \_\_\_\_\_ Combi Oven/Steamer Unit, without CombiSmoker option, standard

**ITEM #1-49                      COMBI OVEN**  
**Quantity:                      One (1)**  
**Manufacturer:                Rational**  
**Model:                         A628206.19E**

1. **Model A628206.19E (SCC WE 62NG) SelfCooking Center® 5 Senses Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ethernet interface, 8'cord, , 105,000 BTU (dual voltage: retrofitable to 105,000 BTU) ENERGY STAR®**
2. **NOTE: All discounts subject to approval by manufacturer**
3. **2 years parts and labor warranty**
4. **Model 9999.9951 RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile**

radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)

5. Model 9999.9812 Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
6. Model 8720.1560US Installation Kit, for gas SCC WE/CM P 101G ; gas SCC WE/CM P 62G ; gas SCC WE/CM P 61G THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
7. Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
8. Model 280 Sous-Vide core temperature probe (vacuum cooking)
9. Door hinged on right std.
10. Model 87.00.521US Preventive Maintenance Kit for SCC/CMP 62 series (contact RATIONAL for list of parts), USA only
11. Model 56.00.210A Cleaner tablet without Phosphor, bucket with 100 packets, for ALL SelfCookingCenter® units, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 HAZMAT" (minimum order quantity: 2pcs, unless ordered with an SCC WE or CMP unit)

ITEM #1-50                      SPARE NO.

~~ITEM #1-51                      WATER FILTER    PART OF ITEM #1-48.~~

**ITEM #1-51                      WATER FILTRATION SYSTEM**

**Quantity:                      One (1)**  
**Manufacturer:                Everpure**  
**Model:                         EV9797-22**

1. Model EV9797-22 KleenSteam® II Twin System, total system for boiler base steamers, 5.0 gpm flow rate, deliming (2) 7CB5 carbon filter, SS-10 scale inhibitor Cartridge, dip tube, pressure gauge, water shut-off valve & wall bracket
2. Note: This system requires (2) cartridges.

~~ITEM #1-52                      WATER FILTER    PART OF ITEM #1-60.~~

**ITEM #1-52                      WATER FILTRATION SYSTEM**

**Quantity:                      One (1)**  
**Manufacturer:                Everpure**  
**Model:                         EV9797-22**

1. Model EV9797-22 KleenSteam® II Twin System, total system for boiler base steamers, 5.0 gpm flow rate, deliming (2) 7CB5 carbon filter, SS-10 scale inhibitor Cartridge, dip tube, pressure gauge, water shut-off valve & wall bracket
2. Note: This system requires (2) cartridges.

ITEM #1-53                      CONVECTION OVEN

Quantity:                      One (1)  
Manufacturer:                Blodgett Oven  
Model:                         DFG200 DOUBLE



1. Model DFG200 DOUBLE Convection Oven, gas, double-deck, bakery depth, (SSD) solid state digital controls, 2-speed fan, (5) racks & (11) positions, interior light, simultaneous operated doors with glass, porcelain crumb tray, stainless steel front, sides & top, 6" stainless steel legs, flue connector, 60,000 BTU each, cETL, NSF
2. (3) year parts, (2) year labor warranty and (5) additional year door warranty (parts only), standard
3. (1) year additional labor only warranty, per section (NET)
4. Natural gas
5. (2) 3-wire with ground, 6' cord, , 1/3 hp, standard
6. Model SSD Top Oven: Solid State digital with Pulse Plus and Cook & Hold, standard
7. Top Oven: Controls on right side of oven, standard
8. Model SSD Bottom Oven: Solid State digital with Pulse Plus and Cook & Hold, standard
9. Bottom Oven: Controls on right side of oven, standard
10. Draft diverter or Draft hood must be selected below
11. 6" legs, adjustable, stainless steel (set), standard

ITEM #1-54                    CONVECTION OVEN  
Quantity:                    Two (2)  
Manufacturer:                Blodgett Oven  
Model:                        DFG200 DOUBLE

1. Model DFG200 DOUBLE Convection Oven, gas, double-deck, bakery depth, (SSD) solid state digital controls, 2-speed fan, (5) racks & (11) positions, interior light, simultaneous operated doors with glass, porcelain crumb tray, stainless steel front, sides & top, 6" stainless steel legs, flue connector, 60,000 BTU each, cETL, NSF
2. (3) year parts, (2) year labor warranty and (5) additional year door warranty (parts only), standard
3. (1) year additional labor only warranty, per section (NET)
4. Natural gas
5. (2) 3-wire with ground, 6' cord, , 1/3 hp, standard
6. Model SSD Top Oven: Solid State digital with Pulse Plus and Cook & Hold, standard
7. Top Oven: Controls on right side of oven, standard
8. Model SSD Bottom Oven: Solid State digital with Pulse Plus and Cook & Hold, standard
9. Bottom Oven: Controls on right side of oven, standard
10. Draft diverter or Draft hood must be selected below
11. 6" legs, adjustable, stainless steel (set), standard

ITEM #1-55                    TILE - NIFSEC, SEE ARCHITECTURAL SECTION  
Model:                        COMMENT:

1. Model COMMENT: Tile - NIFSEC, See Architectural Section

~~ITEM #1 56                    CONVECTION OVEN, GAS<FUTURE>~~  
~~Quantity:                    One (1)~~  
~~Manufacturer:                Middleby Marshall~~  
~~Model:                        PS536G5 2~~

- ~~1. Model PS536G5 2 PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Vertical columns of hot air move heat aerodynamically instead of using high temperatures. The~~

~~streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more. The PS536 conveyor oven is ideally suited for medium-duty restaurant needs. The oven can cook a wide variety of food products, including pizza, seafood and bagels.~~

**ITEM #1-56                      CONVECTION OVEN, GAS**  
**Quantity:                      One (1)**  
**Manufacturer:                Middleby Marshall**  
**Model:                         PS363G**

- 1.        Model PS363G PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more. The PS363 conveyor oven is ideally suited for medium-duty restaurant needs. The oven can cook a wide variety of food products, including pizza, seafood and bagels. With Stand**

**ITEM #1-57                      EXHAUST HOOD**  
**Quantity:                      One (1)**  
**Manufacturer:                Accurex, LLC**  
**Model:                         XXDW-105-S**

- 1.        Model XXDW-105-S Double Wall - Exhaust Only Wall Canopy Hood, 105" Long, 72" Wide, 24" High  
Performance Enhancing Lip (P.E.L.) for up to 31% lower exhaust rates  
Sloped grease trough with enclosed grease cup per NFPA 96 requirements  
300 Series SS 100% Construction  
UL 710 Listed w/ out Exhaust Fire Damper  
Stainless Steel High Efficiency Grease-X-Tractor™ Centrifugal Filters (69% efficient at 8 microns)  
Factory Mounted 3" Back airspace  
2488 cfm - exhaust with 1 Shipped Loose Exhaust Collar(s)  
1 - LED 4 ft Tube light fixtures (bulbs included)**

**ITEM #1-58                      STAINLESS STEEL EXHAUST HOOD TRIM AND CLOSURE PANEL**  
**Quantity:                      One (1)**  
**Manufacturer:                Custom Stainless Steel**  
**Model:                         TRIM & CLOSURE PANEL**

- 1.        Model TRIM & CLOSURE PANEL (LOT) Approximately 8'-9" l x 6'-0" w. Provide 14 ga stainless steel exhaust hood trim and closure panels with #4 finish. Provide all necessary closure, louvers and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details.**

**ITEM #1-59                      STAINLESS STEEL WALL SHELF**  
**Quantity:                      One (1)**  
**Manufacturer:                Custom Stainless Steel**

Model: WALLSHELF CB

1. Model WALLSHELF CB Approximately 11'-0" l x 1'-0" w. Provide stainless steel wall shelf with concealed brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-60 STAINLESS STEEL WORK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: WORK COUNTER

1. Model WORK COUNTER Approximately 11'-0" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.

~~ITEM #1 61 HEATED CABINET, MOBILE  
Quantity: Two (2)  
Manufacturer: Metro  
Model: C5T5-ASB~~

- ~~1. Two (2) Model C5T5-ASB C5™ T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, 1/2 Ht, adjustable bottom load slides 3.35" oc, top mount analog thermometer & electro-mechanical thermostat (9) 18" x 26" or (18) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel, foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, , UL, CUL, NSF, ENERGY STAR®~~

**ITEM #1-61 HEATED CABINET, MOBILE  
Quantity: One (1)  
Manufacturer: Metro  
Model: C5T9-DSB**

1. **Model C5T9-DSB C5™ T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, full height, adjustable bottom load slides 3-2/5" OC, top mount solid state digital controls with mobile power (16) 18" x 26" or (32) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel, foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, , cULus, NSF, ENERGY STAR®**

ITEM #1-62 STAINLESS STEEL ISLAND WORK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: ISLAND COUNTER

1. Model ISLAND COUNTER Approximately 19'-6" l x 4'-0" w. Provide stainless steel island work counter with undershelf and/or mid shelf, and galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-63                      WOOD CUTTING BOARD  
Quantity:                      ~~One (1)~~ **Two (2)**  
Manufacturer:                Custom Millwork  
Model:                         CUTTING BOARD

1. Model CUTTING BOARD Approximately 4'-0" l x 2'-0" w. Provide NSF approved solid maple cutting board. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-64                      MOBILE HEATED CABINET  
Quantity:                      One (1)  
Manufacturer:                CresCor  
Model:                         H-339-UA-8C

1. Model H-339-UA-8C Cabinet, Mobile Heated, half-height, insulated, universal slides for 12" x 20" thru 18" x 26" pans, capacity 8 sets, anti-microbial latches, analog thermometer, aluminum construction, heavy duty 5" swivel casters, 2 with brakes, CSA
2. Standard Warranty: 1 yr labor, 2 yrs parts
3. standard
4. Right-hand door swing, standard
5. Model 1405-000 Perimeter Bumper, add 2" to O.A. dimensions, non-marking, gray
6. Change from 5" standard to 3" casters

ITEM #1-65                      REFRIGERATED PIZZA TABLE  
Quantity:                      One (1)  
Manufacturer:                Randell  
Model:                         8260N

1. Model 8260N Refrigerated Raised Rail Prep Table, 60" L, (2) 24" doors, stainless steel top, cold wall refrigeration pan rail (8) 1/3 size pan capacity (pans not included), separate controls, stainless steel front, aluminum interior, 6" casters, side-mounted refrigeration, 1/3 HP, NSF 7
2. (1) year parts and labor warranty, standard
3. CW5 (5) year compressor warranty, standard
4. Self-contained refrigeration standard
5. standard
6. Model PTBOR50P60 Cutting Board, 60" x 16" x 1/2", poly

ITEM #1-66                      STAINLESS STEEL REMOTE REFRIGERATED BASE  
Quantity:                      One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                         REF BAS W/DRS

1. Model REF BAS W/DRS Approximately 2'-6" l x 2'-3" d. Provide stainless steel insulated refrigerated base with: hinged stainless steel doors, interior lights, external mounted thermometer to monitor internal temperatures, gasket seals, heater strips to insure a non-sweating seal on all doors. Blower coil(s) per NSF requirements shall be supplied by refrigeration rack manufacturer. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-67                      BLOWER COIL  
Quantity:                      One (1)  
Manufacturer:                  OmniTemp Refrigeration  
Model:                          CUSTOM

1. Model CUSTOM Blower coil provided as an integral part of the remote refrigeration system.

ITEM #1-68                      FAUCET  
Quantity:                      One (1)  
Manufacturer:                  T&S Brass  
Model:                          B-0231-CR

1. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #1-69                      COMBI OVEN  
Quantity:                      One (1)  
Manufacturer:                  Alto-Shaam  
Model:                          CTP10-10G

1. Model CTP10-10G Combitherm® CT PROformance™ Combination Oven/Steamer, gas, boiler-free, countertop, capacity (10) half-size sheet pans or (10) full-size hotel pans (GN 1/1), (2) side racks with (10) non-tilt support rails, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 80,000 BTU, EcoSmart®, cULus, CE, UL ANSI/NSF 4, IP X5, Gastec
2. 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)
3. It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
4. NOTE: CombiSmoker, PROtouch control only (NOT available on units with CombiHoodPlus or security options)
5. Free mechanical start up & performance check-must register the combi equipment online at [www.alto-shaam.com/warranty](http://www.alto-shaam.com/warranty) within 30 days of shipment in order to qualify at no cost
6. Natural gas
7. Combi Oven/Steamer Unit, without CombiSmoker option, standard
8. 14 AWG, NO cord or plug, standard

9. Model 5016708 Stacking Hardware, 6-10E or 6-10G over 6-10G or 10-10G

ITEM #1-70                    COMBI OVEN  
Quantity:                    One (1)  
Manufacturer:                Alto-Shaam  
Model:                        CTP6-10G

1. Model CTP6-10G Combitherm® CT PROformance™ Combination Oven/Steamer, gas, boiler-free, countertop, capacity (6) half-size sheet pans or (6) full-size hotel pans (GN 1/1), (2) side racks with (6) non-tilt support rails, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 48,000 BTU, EcoSmart®, cULus, CE, UL ANSI/NSF 4, IP X5, Gastec
2. 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)
3. It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
4. NOTE: CombiSmoker, PROtouch control only (NOT available on units with CombiHoodPlus or security options)
5. Free mechanical start up & performance check-must register the combi equipment online at [www.alto-shaam.com/warranty](http://www.alto-shaam.com/warranty) within 30 days of shipment in order to qualify at no cost
6. Natural gas
7. Combi Oven/Steamer Unit, without CombiSmoker option, standard
8. 14 AWG, NO cord or plug, standard

ITEM #1-71                    STAINLESS STEEL REMOTE REFRIGERATED BASE  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        REF BAS W/DRS

1. Model REF BAS W/DRS Approximately 2'-6" l x 2'-3" d. Provide stainless steel insulated refrigerated base with: hinged stainless steel doors, interior lights, external mounted thermometer to monitor internal temperatures, gasket seals, heater strips to insure a non-sweating seal on all doors. Blower coil(s) per NSF requirements shall be supplied by refrigeration rack manufacturer. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-72                    BLOWER COIL  
Quantity:                    One (1)  
Manufacturer:                OmniTemp Refrigeration  
Model:                        CUSTOM

1. Model CUSTOM Blower coil provided as an integral part of the remote refrigeration system.

ITEM #1-73                    SPARE NO.

ITEM #1-74                    SPARE NO.

ITEM #1-75                    MOBILE HEATED CABINET  
Quantity:                    One (1)  
Manufacturer:                CresCor  
Model:                        H-339-UA-8C

1.            Model H-339-UA-8C Cabinet, Mobile Heated, half-height, insulated, universal slides for 12" x 20" thru 18" x 26" pans, capacity 8 sets, anti-microbial latches, analog thermometer, aluminum construction, heavy duty 5" swivel casters, 2 with brakes, CSA
2.            Standard Warranty: 1 yr labor, 2 yrs parts
3.            standard
4.            Right-hand door swing, standard
5.            Model 1405-000 Perimeter Bumper, add 2" to O.A. dimensions, non-marking, gray
6.            Change from 5" standard to 3" casters

ITEM #1-76                    REFRIGERATED PIZZA TABLE  
Quantity:                    One (1)  
Manufacturer:                Randell  
Model:                        8260N

1.            Model 8260N Refrigerated Raised Rail Prep Table, 60" L, (2) 24" doors, stainless steel top, cold wall refrigeration pan rail (8) 1/3 size pan capacity (pans not included), separate controls, stainless steel front, aluminum interior, 6" casters, side-mounted refrigeration, 1/3 HP, NSF 7
2.            (1) year parts and labor warranty, standard
3.            CW5 (5) year compressor warranty, standard
4.            Self-contained refrigeration standard
5.            standard
6.            Model PTBOR50P60 Cutting Board, 60" x 16" x 1/2", poly

ITEM #1-77                    STAINLESS STEEL ISLAND WORK COUNTER  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        ISLAND COUNTER

1.            Model ISLAND COUNTER Approximately 19'-6" l x 4'-0" w. Provide stainless steel island work counter with undershelf and/or mid shelf, and galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #1-78                    SPARE NO.

ITEM #1-79                    SPARE NO.

ITEM #1-80                    VENDING MERCHANDISING KIOSK  
Quantity:                    ~~One (1)~~ **Three (3)**  
Manufacturer:                Cambro  
Model:                        KVC854519

1.            Model KVC854519 CamKiosk® Cart, with 4 pan wells, 85-1/8" x 33-1/2" x 70-1/2", polyethylene construction, foam insulation, Kentucky green
2.            Crusing Cafe Panel standard
3.            Verify color with school.

~~ITEM #1-81                    VENDING MERCHANDISING KIOSK  
Quantity:                    Two (2)  
Manufacturer:                Cambro  
Model:                        KVC854519~~

- ~~1.            Two (2) Model KVC854519 CamKiosk® Cart, with 4 pan wells, 85-1/8" x 33-1/2" x 70-1/2", polyethylene construction, foam insulation, Kentucky green~~
- ~~2.            Two (2) Crusing Cafe Panel standard~~
- ~~3.            Verify color with school.~~

**ITEM #1-81                    SPARE NO.**

ITEM #1-82                    WALK-IN FREEZER  
Quantity:                    One (1)  
Manufacturer:                RMI Refrigerator Manufacturers Inc.  
Model:                        W/I FREEZER

1.            Model W/I FREEZER Side by side cooler and freezer, Approximate size: 21' x 20'6" x 9'4" OD HT.

ITEM #1-83                    BLOWER COIL  
Quantity:                    One (1)  
Manufacturer:                OmniTemp Refrigeration  
Model:                        CUSTOM

1.            Model CUSTOM Blower coil provided as an integral part of the remote refrigeration system.

ITEM #1-84                    MOBILE FREEZER SHELVING UNITS  
Quantity:                    One (1)  
Manufacturer:                Cambro  
Model:                        CAMSHELVING

1.            Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design



that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #1-85                    WALK-IN REFRIGERATOR  
Model:                        COMMENT:

1.            Model COMMENT: Walk-in Refrigerator - Part of item #1-82.

ITEM #1-86                    BLOWER COIL  
Quantity:                    One (1)  
Manufacturer:                OmniTemp Refrigeration  
Model:                        CUSTOM

1.            Model CUSTOM Blower coil provided as an integral part of the remote refrigeration system.

ITEM #1-87                    MOBILE REFRIGERATOR SHELVING UNITS  
Quantity:                    One (1)  
Manufacturer:                Cambro  
Model:                        CAMSHELVING

1.            Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #1-88                    DUNNAGE RACK  
Quantity:                    Two (2)  
Manufacturer:                Cambro  
Model:                        DRS480480

1.            Model DRS480480 S-Series Dunnage Rack, slotted top, 3000 lb. load capacity, 21"W x 48"L x 12"H, polyethylene, one-piece, seamless double wall construction, 4" square legs, speckled gray, NSF

ITEM #1-89                    DUNNAGE RACK  
Quantity:                    Two (2)  
Manufacturer:                Cambro  
Model:                        DRS480480

1. Model DRS480480 S-Series Dunnage Rack, slotted top, 3000 lb. load capacity, 21"W x 48"L x 12"H, polyethylene, one-piece, seamless double wall construction, 4" square legs, speckled gray, NSF

ITEM #1-90                    DUNNAGE RACK  
Quantity:                    Three (3)  
Manufacturer:                Cambro  
Model:                        DRS480480

1. Model DRS480480 S-Series Dunnage Rack, slotted top, 3000 lb. load capacity, 21"W x 48"L x 12"H, polyethylene, one-piece, seamless double wall construction, 4" square legs, speckled gray, NSF
2. Model DRLNK110 Camlink®, for all size and style dunnage racks, black, NSF

ITEM #1-91                    MOBILE STORAGE SHELVING UNITS  
Quantity:                    One (1)  
Manufacturer:                Cambro  
Model:                        CAMSHELVING

1. Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

~~ITEM #1-92                    DROP-IN HOT WELL~~  
~~Quantity:                    One (1)~~  
~~Manufacturer:                Wells~~  
~~Model:                        MOD-400TDM~~

- ~~1.                    Model MOD-400TDM Food Warmer, top-mount, built-in, electric, (4) 12" x 20" openings with manifolded drains with one valve, wet/dry operation, thermostatic controls, stainless steel interior, insulated aluminum steel housing, 1.2/per well, cULus~~
- ~~2.                    Limited 2 year parts & 1 year labor warranty, standard~~

**ITEM # 1-92                    SERVICE/SELF-SERVICE BAKERY MERCHANDISER**  
**Quantity:                    Two (2)**  
**Manufacturer:                Structural Concepts**  
**Model:                        HMBC4**

1. **Two (2) Model HMBC4 Harmony® Service/Self-Service Bakery Merchandiser, 50-3/4"W, upper: lift-up curved glass, clear glass rear sliding doors, lighted glass shelf in upper display, convertible refrigeration, center divided display area, lower: open self-service**

- refrigerated, top light, black interior, black trim, (2) cutaway end panels, Breeze™ with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation
2. Two (2) NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
  3. Two (2) NOTE: 35" minimum entry door clearance required (with out shipping skid)
  4. Two (2) 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
  5. Two (2) Extended second year parts & labor warranty (excluding compressor) at time of order
  6. Two (2) Self-contained refrigeration system, standard
  7. Two (2) 120/230v/60/1ph, 10.50 amps, 3-wire plus ground required, cord with NEMA 14-20P
  8. Two (2) 6 ft straight blade power cord (self-contained)
  9. Two (2) NOTE: Compressor air intake from rear & out front panel, front panel cannot be blocked (Not applicable with remote refrigeration option)
  10. Two (2) Model CLEAN SWEEP Clean Sweep, automatic condenser coil cleaner
  11. Two (2) Base Support: Units are supplied with levelers extended 1-1/4" & MUST be adjusted during installation to ensure unit is level for operation
  12. Two (2) LED 3500K lights (MUST BE CHOSEN WHEN CASE IS ORDERED)
  13. Two (2) Exterior: Wilsonart or Formica NON-PREMIUM laminate (Color chart available from factory rep or access color selections via [www.wilsonart.com](http://www.wilsonart.com) or [www.formica.com](http://www.formica.com))
  14. Two (2) Rear Exterior: White, painted standard
  15. Two (2) NOTE: SCC will not be responsible for additional charges incurred for Premium or other Manufacturer's laminate selections not originally quoted
  16. Two (2) Trim: Black standard
  17. Two (2) Upper Rear: Clear glass sliding rear doors, standard
  18. Two (2) Lower Rear: Solid back panel, standard
  19. Two (2) Left End Panel: Single cutaway with mirror interior lower, standard
  20. Two (2) Right End Panel: Single cutaway with mirror interior lower, standard
  21. Two (2) Lower Display: Single display deck, standard
  22. Two (2) Night cover, retractable, non-locking

ITEM #1 93 \_\_\_\_\_ FOOD SHIELD

Quantity: \_\_\_\_\_ One (1)

Manufacturer: \_\_\_\_\_ BSI

Model: \_\_\_\_\_ DECO 250

1. \_\_\_\_\_ Model DECO 250 Sneeze-guard: 72"+68"+64"+62"+72"+72" \_\_\_\_\_ Includes DECO 250 Adjustable Series S/S #4 Finish, 1/2" tempered glass front and top panels, (2) 1/4" tempered glass end panel(s), BSI fluorescent lights installed in a slim line housing with a remote ballast approx. 3" wide x 3" high x 18" long. Requires location, wiring and installation by others in the field., (1) Hatee GRA-30 w/NO Lights, (1) Hatee GRA-48 w/NO Lights, Warmer(s) are 120V, include decorative housing(s) and are supplied with remote infinite control(s) to be installed in the field by others, Unit shipped fully assembled., 3172# shipping weight each
2. \_\_\_\_\_ Tube Upright: 1-1/2" Round diameter, standard

**ITEM # 1-93                      SELF-SERVICE HEATED MERCHANDISER**

**Quantity:                      Two (2)**

**Manufacturer: Structural Concepts**  
**Model: B3632H**

1. **Two (2) Model B3632H Oasis® Self-Service Heated Merchandiser, 36-1/2"W, high profile, open front, (3) lighted metal shelves, top light, stainless steel mirror interior, full end panels with mirror, casters, 6 ft cord, cETLus, ETL-Sanitation**
2. **Two (2) NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle**
3. **Two (2) One year parts & labor warranty, standard**
4. **Two (2) Extended second year parts & labor warranty at time of order**
5. **Two (2) 208-240v/60/1ph, 20.34 amps, 4296 watts, 2+G wires**
6. **Two (2) 6' straight blade power cord, NEMA 5-30P**
7. **Two (2) Exterior: Wilsonart or Formica NON-PREMIUM laminate (Color chart available from factory rep or access color selections via [www.wilsonart.com](http://www.wilsonart.com) or [www.formica.com](http://www.formica.com))**
8. **Two (2) NOTE: SCC will not be responsible for additional charges incurred for Premium or other Manufacturer's laminate selections not originally quoted**
9. **Two (2) Lower front panel: Black, standard**
10. **Two (2) Left end panel: Full with mirrored interior, metal edging, standard**
11. **Two (2) Right end panel: Full with mirrored interior, metal edging, standard**

~~ITEM #1-94 \_\_\_\_\_ DROP-IN COLD FOOD PAN~~

~~Quantity: \_\_\_\_\_ One (1)~~

~~Manufacturer: \_\_\_\_\_ Wells~~

~~Model: \_\_\_\_\_ RCP 400~~

- ~~1. \_\_\_\_\_ Model RCP 400 Cold Food Unit, drop-in, mechanically cooled, 4 pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC refrigerant, 1/3 HP, , NSF-2, UL, eULus~~
- ~~2. \_\_\_\_\_ Warranty; 1 year parts and labor, standard~~

**ITEM # 1-94                    DUAL TEMP FOOD WELL, DROP-IN**

**Quantity:                    One (1)**

**Manufacturer:             Hatco**

**Model:                      HCWBI-4DA**

1. **One (1) Model HCWBI-4DA Drop-In Hot/Cold Well, accommodates (4) full-size pans, remote mountable panel, 60" power supply whip, electronic temperature control, auto defrost, automatic water fill, condensing unit, comes with pan support bars, 4000 watts, cULus, Made in USA**
2. **One (1) NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details**
3. **One (1) NOTE: Includes 24/7 parts & service assistance, call 800-558-0607**
4. **One (1) 1 year on-site parts and labor warranty**
5. **One (1) Model EWC Four year extended parts only warranty on the compressor (Not for retrofit)**
6. **One (1) 120/208v/60/1**

7. **One (1) Model FR2-FLUSH Flush hose, cleaning brush, stopper and adapter**
8. **Three (3) Model CWB12BAR 12" pan support bar**

ITEM #1-95 \_\_\_\_\_ DROP IN COLD FOOD PAN  
 Quantity: \_\_\_\_\_ One (1)  
 Manufacturer: \_\_\_\_\_ Wells  
 Model: \_\_\_\_\_ RCP-300

1. \_\_\_\_\_ Model RCP-300 Cold Food Unit, drop in, mechanically cooled, 3-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC refrigerant, 1/4 HP, , NSF-2, UL, eULus
2. \_\_\_\_\_ Warranty; 1 year parts and labor, standard

**ITEM # 1-95                      FOOD SHIELD**  
**Quantity:                      Three (3)**  
**Manufacturer:                BSI**  
**Model:                         DECO 250**

1. **Three (3) Model DECO 250 Sneezeguard: 72"+72"+72" --- Includes DECO 250 Adjustable Series S/S #4 Finish, 1/2" tempered glass front and top panels, (2) 1/4" tempered glass end panel(s), BSI fluorescent lights installed in a slim-line housing with a remote ballast approx. 3" wide x 3" high x 18" long. Requires location, wiring and installation by others in the field., (2) Hatco GRA-48 w/NO Lights, Warmer(s) are 120V, include decorative housing(s) and are supplied with remote infinite control(s) to be installed in the field by others, Unit shipped fully assembled. , 1692# shipping weight each**
2. **Three (3) Tube Upright: 1-1/2" Round diameter, standard**

ITEM #1-96 \_\_\_\_\_ DROP IN COLD FOOD PAN  
 Quantity: \_\_\_\_\_ One (1)  
 Manufacturer: \_\_\_\_\_ Wells  
 Model: \_\_\_\_\_ RCP-400

1. \_\_\_\_\_ Model RCP-400 Cold Food Unit, drop in, mechanically cooled, 4-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC refrigerant, 1/3 HP, , NSF-2, UL, eULus
2. \_\_\_\_\_ Warranty; 1 year parts and labor, standard

**ITEM # 1-96                      SPARE NO.**

ITEM #1-97 \_\_\_\_\_ STAINLESS STEEL/ MILLWORK SERVICE COUNTER  
 Quantity: \_\_\_\_\_ One (1)  
 Manufacturer: \_\_\_\_\_ Custom Stainless Steel  
 Model: \_\_\_\_\_ SERVICE COUNTER

- ~~1. Model SERVICE COUNTER Approximately 36' 3" l x 3' 6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.~~

**ITEM # 1-97                      STAINLESS STEEL/ MILLWORK SERVICE COUNTER**  
**Quantity:                      Two (2)**  
**Manufacturer:                Custom Stainless Steel**  
**Model:                         SERVICE COUNTER**

- 1.        Two (2) Model SERVICE COUNTER Approximately 6'-6" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.**

~~ITEM #1-98                      DROP-IN HEATED SHELF~~  
~~Quantity:                      One (1)~~  
~~Manufacturer:                Hatco~~  
~~Model:                        GRSB-48-I~~

- ~~1. Model GRSB-48-I Glo-Ray® Drop In Heated Shelf w/Recessed Top, 49 1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket~~  
~~2. Thermostat control with lighted rocker switch, std.~~

**ITEM # 1-98                      STAINLESS STEEL/ MILLWORK SERVICE COUNTER**  
**Quantity:                      One (1)**  
**Manufacturer:                Custom Stainless Steel**  
**Model:                         SERVICE COUNTER**

- 1.        One (1) Model SERVICE COUNTER Approximately 8'-9" l x 3'-6" w. Provide stone top work counter with undershelf and/or mid shelf, galvanized metal base, and 6" end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.**

~~ITEM #1-99                      HEAT LAMP~~  
~~Quantity:                      One (1)~~  
~~Manufacturer:                Hatco~~  
~~Model:                        GRA-36~~

- ~~1. Model GRA-36 Glo-Ray® Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction~~

2. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
3. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
4. One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
5. Model BLT TOG-1 (1) Built-in toggle control (remote recommended) (Not for retrofit)

ITEM #1-100                      SPARE NO.

~~ITEM #1-101                      DROP-IN HEATED SHELF~~

~~Quantity:                      One (1)  
 Manufacturer:                      Hateco  
 Model:                      GRSB 60 I~~

- ~~1.                      Model GRSB 60 I Glo-Ray® Drop In Heated Shelf w/Recessed Top, 61 1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket~~
- ~~2.                      NOTE: Sale of this product must comply with Hateco's Minimum Resale Price Policy; consult order acknowledgement for details~~
- ~~3.                      NOTE: Includes 24/7 parts & service assistance, call 800 558 0607~~
- ~~4.                      NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200 degree F~~
- ~~5.                      Thermostat control with lighted rocker switch, std.~~

**ITEM #1-101                      SPARE NO.**

ITEM #1-102                      (LOT) TRASH RECEPTACLES-NIFSEC, PROVIDED BY OWNER.  
 Model:                      COMMENT:

1.                      Model COMMENT: (LOT) Trash Receptacles-NIFSEC, Provided by Owner.

ITEM #1-103                      SINK, HAND  
 Quantity:                      One (1)  
 Manufacturer:                      IMC/Teddy  
 Model:                      ADA-WSX

1.                      Model ADA-WSX ADA-WS Handicap Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2.                      Model ITSD Integrated Towel & Soap Dispenser
3.                      Model SS Side Splash for hand sink
4.                      NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #1-104                      FAUCET  
 Quantity:                      One (1)  
 Manufacturer:                      T&S Brass  
 Model:                      B-0325-CR

1. Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas

ITEM #1-105                    ROLL-IN REFRIGERATOR, 2 SECTIONS  
Quantity:                    One (1)  
Manufacturer:                Utility Refrigerator  
Model:                        RIR-75-SS-2S-X-L

1. Model RIR-75-SS-2S-X-L Refrigerator, roll-in, 82.4 cu. ft., two-section, designed for remote refrigeration, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, extra-wide solid stainless steel doors, welded corners, accepts 66" high cart, stainless steel exterior & interior
2. Five year parts, one year labor warranty, lifetime telephone tech support, standard
3. no cord or plug, hardwired, standard
4. Left door hinged on left, right door hinged on right, standard

ITEM #1-106                    ROLL-IN REFRIGERATOR RACK  
Quantity:                    Four (4)  
Manufacturer:                Metro  
Model:                        RF13N

1. Model RF13N Roll-In Refrigerator Rack, pass-thru, 21-1/4"W x 64"H, 26"D, open frame design, slides on 1-1/2" centers, holds (36) 18"x26" pans, sized to fit refrigerator, riveted extruded aluminum frame construction, natural finish, 5" swivel casters (2) with breaks, NSF
2. Model A33RD Continuous Bumper for mobile tray rack, gray, adds 2" to overall width & depth of rack

ITEM #1-107                    ROLL-IN HEATED CABINET, 2 SECTION  
Quantity:                    One (1)  
Manufacturer:                Utility Refrigerator  
Model:                        RIHC-75-SS-2S-L

1. Model RIHC-75-SS-2S-L Hot Food Cabinet, roll-in, two-section, separate compartments, dial thermometer, indicator light, phenolic breakers, manual reset high limit switch, Unigrip™ handle, fiberglass insulation, entrance ramp, extra-wide solid stainless steel doors, welded corners, accepts 66" high cart, stainless steel exterior & interior, 6" adjustable legs
2. Five year parts, one year labor warranty, lifetime telephone tech support, standard
3. 208/no cord & plug, hard-wired, standard
4. Left door hinged on left, right door hinged on right, standard

ITEM #1-108                    SPARE NO.

ITEM #1-109                    SPARE NO.

ITEM #1-110                    HEAT LAMP



Quantity: ~~Three (3)~~ **One (1)**  
Manufacturer: Hatco  
Model: GRA-48

1. Model GRA-48 Glo-Ray® Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 48"
2. One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
3. Model REM TOG Remote toggle switch in lieu of standard built-in toggle, shipped loose (max. )
4. Model IND.LGT Indicator Light (not for retrofit) per circuit
5. NOTE: Leads extended beyond standard with 3' conduit with leads

ITEM #1-111                      STAINLESS STEEL WORK COUNTER W/UTILTIY SINK  
Quantity:                      One (1)  
Manufacturer:                  Custom Stainless Steel  
Model:                          WORK COUNTER

1. Model WORK COUNTER Approximately 7'-6" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model UTILITY SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.

ITEM #1-112                      STAINLESS STEEL WALL SHELF  
Quantity:                      One (1)  
Manufacturer:                  Custom Stainless Steel  
Model:                          WALLSHELF CB

1. Model WALLSHELF CB Approximately 7'-6" l x 1'-0" w. Provide stainless steel wall shelf with concealed brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #1-113                      FAUCET  
Quantity:                      One (1)  
Manufacturer:                  T&S Brass  
Model:                          B-0231-CR

1. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #1-114                      STAINLESS STEEL/ MILLWORK SERVICE COUNTER  
Quantity:                      One (1)

Manufacturer: Custom Stainless Steel  
Model: SERVICE COUNTER

~~1. Model SERVICE COUNTER Approximately 20'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.~~

**1. Model SERVICE COUNTER Approximately 20'-0" l x 3'-6" w. Provide stone top work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.**

ITEM #1-115 DECORATIVE LAMP  
Quantity: Two (2)  
Manufacturer: Hatco  
Model: DL-775-SL

1. Model DL-775-SL Decorative Lamp, (1) bulb type, 8-1/2" H x 10-1/2" Dia. shade, rigid stem mount to canopy (14" - 71" overall length), lower switch location, No bulb included (specify finish)
2. NOTE: The decorative lamp and Luminaires are NOT returnable
3. (Decorative lamp only) standard
4. Model WHITE-CTD-120 Lamp Bulb, clear, coated
5. Model DL-SWITCH-16AMP Lamp Toggle Switch, (shipped separately)
6. Model LEADS15 11'-15' Extended Electrical Leads
7. Model BNICKEL2 Bright Nickel plated finish (S mount, ST mount, P mount and A mount models only)
8. Color to match unit finish
9. NOTE: This finish is a special process and requires extended lead time
10. NOTE: You MUST select an overall length to get correct pricing

ITEM #1-116 DROP-IN HEATED SHELF  
Quantity: ~~Two (2)~~ **One (1)**  
Manufacturer: Hatco  
Model: GRSB-60-I

1. Model GRSB-60-I Glo-Ray® Drop In Heated Shelf w/Recessed Top, 61-1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket
2. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
3. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
4. NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200 degree F
5. Thermostat control with lighted rocker switch, std.

ITEM #1-117 FOOD SHIELD  
Quantity: One (1)

Manufacturer: BSI  
Model: DECO 250

1. Model DECO 250 Sneezeguard: 72"+72"+72" --- Includes DECO 250 Adjustable Series S/S #4 Finish, 1/2" tempered glass front and top panels, (2) 1/4" tempered glass end panel(s), BSI fluorescent lights installed in a slim-line housing with a remote ballast approx. 3" wide x 3" high x 18" long. Requires location, wiring and installation by others in the field., (2) Hatco GRA-48 w/NO Lights, Warmer(s) are 120V, include decorative housing(s) and are supplied with remote infinite control(s) to be installed in the field by others, Unit shipped fully assembled. , 1692# shipping weight each
2. Tube Upright: 1-1/2" Round diameter, standard

ITEM #1-118 SPARE NO.

ITEM #1-119 SPARE NO.

ITEM #1-120 FOOD SHIELD  
Quantity: Two (2)  
Manufacturer: BSI  
Model: ZGUARD

1. Model ZGUARD Zguard: 80" x 34" --- Includes Double Sided service guard (similar to DECO-250) for use at ISLAND COUNTER, 1/2" tempered glass front and top panels, (2) 1/4" tempered glass end panel(s), BSI fluorescent lights installed in a slim-line housing with a remote ballast approx. 3" wide x 3" high x 18" long. Requires location, wiring and installation by others in the field., Unit shipped fully assembled. , (728) # shipping weight each. Does not include Heat Lamps
2. Tube Upright: 1-1/2" Round diameter, standard

~~ITEM #1-121 DROP-IN COLD FOOD PAN  
Quantity: One (1)  
Manufacturer: Wells  
Model: RCP-400~~

- ~~1. Model RCP-400 Cold Food Unit, drop-in, mechanically cooled, 4-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC refrigerant, 1/3 HP, , NSF-2, UL, eULus~~
- ~~2. Warranty; 1 year parts and labor, standard~~

**ITEM # 1-121 DROP-IN REFRIGERATED WELL**  
**Quantity: Two (2)**  
**Manufacturer: Hatco**  
**Model: CWB-4**

1. Two (2) Model CWB-4 Drop-In Refrigerated Well, (4) pan size, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, stainless steel bezel, 1/3hp, cULus, Made in USA
2. One (1) NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
3. One (1) NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
4. Two (2) One year parts and labor warranty, standard
5. Two (2) 120v/60/1-ph, 1044 watt, 8.7amps, NEMA 5-15P, standard

~~ITEM #1-122 DROP-IN FROST TOP~~

~~Quantity: Two (2)~~

~~Manufacturer: Delfield~~

~~Model: N8273~~

1. ~~Two (2) Model N8273 Drop-In Frost Top, stainless steel 1" elevated top with drain trough & 2" overhang, galvanized steel exterior housing, on/off toggle switch, self-contained refrigeration, cUL, UL, NSF (cut-out size 72.38" x 25"), 1/3 hp~~

**ITEM # 1-122 DROP-IN REFRIGERATED WELL**

**Quantity: Two (2)**

**Manufacturer: Hatco**

**Model: CWB-4**

1. Two (2) Model CWB-4 Drop-In Refrigerated Well, (4) pan size, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, stainless steel bezel, 1/3hp, cULus, Made in USA
2. One (1) Model NO DRAIN Remove drain from unit, will not require floor drain.
3. One (1) NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
4. One (1) NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
5. Two (2) One year parts and labor warranty, standard
6. Two (2) Model CWB-EWC Four year extended parts only warranty on the compressor (Not for retrofit)
7. Two (2) 120v/60/1-ph, 1044 watt, 8.7amps, NEMA 5-15P, standard

~~ITEM #1-123 STAINLESS STEEL/ MILLWORK SERVICE COUNTER~~

~~Quantity: One (1)~~

~~Manufacturer: Custom Stainless Steel~~

~~Model: ISLAND SERVICE COUNTER~~

1. ~~Model ISLAND SERVICE COUNTER Approximately 16'-9" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Tray storage on either end of counter. St. Stl. panels at either end for ADA cane detection. Fabricate and install per complete drawings, schedules, elevations, and details.~~

**ITEM #1-123                      STAINLESS STEEL/ MILLWORK SERVICE COUNTER**  
**Quantity:                      Two (2)**  
**Manufacturer:                Custom Stainless Steel**  
**Model:                         ISLAND SERVICE COUNTER**

1. **Model ISLAND SERVICE COUNTER Approximately 8'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Tray storage on either end of counter. St. Stl. panels at either end for ADA cane detection. Fabricate and install per complete drawings, schedules, elevations, and details.**

**ITEM #1-124                      SERVICE COUNTER**  
**Quantity:                      One (1)**  
**Manufacturer:                Duke Manufacturing**  
**Model:                         CUSTOM**

1. Model CUSTOM Expressions serving counter \*COMBINATION CASHIER AND COLD PAN COUNTER WITH ONE PIECE TOP\* \*36" o.a. working height, 14 ga stainless steel tops with high-lighted and hemmed edges, 18 ga stainless steel bodies with hemmed rail edge, 6" high s/s adjustable legs, décor frame, plastic laminated front panel and plastic laminate on exposed ends, stainless steel kick plates on front and exposed ends, from operator's left to right as follows:
2. Model XP30CS Duke Manufacturing Model No. XP30CS Packed: ea Expressions Cashier Counter with top grommet round cutout 2.75" dia. and outlet not wired in base, includes solid stainless steel tray slides with (2) rubbing tracks on both sides

**ITEM #1-125                      3 EA. CASH REGISTER-NIFSEC, PROVIDED BY OWNER.**  
**Model:                         COMMENT:**

1. Model COMMENT: 3 ea. Cash Register-NIFSEC, Provided by Owner.

**ITEM #1-126                      FOOD SHIELD**  
**Quantity:                      One (1)**  
**Manufacturer:                BSI**  
**Model:                         DECO 250**

1. Model DECO 250 Sneezeguard: 72"+72"+72" --- Includes DECO 250 Adjustable Series S/S #4 Finish, 1/2" tempered glass front and top panels, (2) 1/4" tempered glass end panel(s), BSI fluorescent lights installed in a slim-line housing with a remote ballast approx. 3" wide x 3" high x 18" long. Requires location, wiring and installation by others in the field., (2) Hatco GRA-48 w/NO Lights, Warmer(s) are 120V, include decorative housing(s) and are supplied with remote infinite control(s) to be installed in the field by others, Unit shipped fully assembled. , 1692# shipping weight each
2. Tube Upright: 1-1/2" Round diameter, standard

~~ITEM #1-127                      DROP IN HOT WELL~~  
~~Quantity:                      One (1)~~  
~~Manufacturer:                Wells~~

Model: \_\_\_\_\_ MOD 400TDM

1. ~~Model MOD 400TDM Food Warmer, top-mount, built-in, electric, (4) 12" x 20" openings with manifolded drains with one valve, wet/dry operation, thermostatic controls, stainless steel interior, insulated aluminum steel housing, 1.2/per well, cULus~~
2. ~~Limited 2 year parts & 1 year labor warranty, standard~~

**ITEM #1-127**                      **DUAL TEMP FOOD WELL, DROP-IN**  
**Quantity:**                      **One (1)**  
**Manufacturer:**                **Hatco**  
**Model:**                         **HCWBI-4DA**

1. **Model HCWBI-4DA Drop-In Hot/Cold Well, accommodates (4) full-size pans, remote mountable panel, 60" power supply whip, electronic temperature control, auto defrost, automatic water fill, condensing unit, comes with pan support bars, cULus, Made in USA**
2. **NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details**
3. **NOTE: Includes 24/7 parts & service assistance, call 800-558-0607**
4. **1 year on-site parts and labor warranty**
5. **Model EWC Four year extended parts only warranty on the compressor (Not for retrofit)**
6. **120/**
7. **Model FR2-FLUSH Flush hose, cleaning brush, stopper and adapter**
8. **Model CWB12BAR 12" pan support bar**

**ITEM #1-128**                      **SERVICE COUNTER**  
**Quantity:**                      **Three (3)**  
**Manufacturer:**                **Duke Manufacturing**  
**Model:**                         **CUSTOM**

1. **Model CUSTOM Expressions serving counter \*COMBINATION CASHIER AND COLD PAN COUNTER WITH ONE PIECE TOP\* \*36" o.a. working height, 14 ga stainless steel tops with high-lighted and hemmed edges, 18 ga stainless steel bodies with hemmed rail edge, décor frame, plastic laminated front panel and plastic laminate on exposed ends, stainless steel kick plates on front and exposed ends, from operator's left to right as follows:**
2. **Model XP46CM Duke Manufacturing Model No. XP46CM Packed: ea Expressions Mechanically Assisted Ice pan 8" deep enclosed on all sides with hinged louvered grille, and solid stainless steel tray slides with (2) rubbing tracks mounted on fixed brackets on both sides**

**ITEM #1-129**                      **UTILITY SERVING COUNTER**  
**Quantity:**                      **One (1)**  
**Manufacturer:**                **Duke Manufacturing**  
**Model:**                         **TST-46SS**

1. **Model TST-46SS Thurmaduke™ Solid Top Unit, mobile utility counter, 46"W x 32"D x 36"H, 16ga stainless steel top, 20ga stainless steel body, 5" dia. gray poly swivel casters (2 with brakes) Accessible ADA knee clearance.**

ITEM #1-130                    SPARE NO.

ITEM #1-131                    DROP-IN COLD FOOD PAN  
Quantity:                      Two (2)  
Manufacturer:                Wells  
Model:                         RCP-400

1.        Model RCP-400 Cold Food Unit, drop-in, mechanically cooled, 4-pan size with drain, insulated pan, stainless steel inner liner & top, steel outer liner, HFC-refrigerant, 1/3 HP, , NSF-2, UL, cULus
2.        Warranty; 1 year parts and labor, standard

ITEM #1-132                    STAINLESS STEEL/ MILLWORK SERVICE COUNTER  
Quantity:                      One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                         SERVICE COUNTER

~~1.        Model SERVICE COUNTER Approximately 20'-0" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.~~

1.        **Model SERVICE COUNTER Approximately 20'-0" l x 3'-6" w. Provide stone top work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.**

ITEM #1-133                    ROLL-IN REFRIGERATOR, 2 SECTIONS

Quantity:                      One (1)  
Manufacturer:                Utility Refrigerator  
Model:                         RIR-75-SS-2S-X-L

1.        Model RIR-75-SS-2S-X-L Refrigerator, roll-in, 82.4 cu. ft., two-section, designed for remote refrigeration, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, extra-wide solid stainless steel doors, welded corners, accepts 66" high cart, stainless steel exterior & interior
2.        Five year parts, one year labor warranty, lifetime telephone tech support, standard
3.        no cord or plug, hardwired, standard
4.        Left door hinged on left, right door hinged on right, standard

ITEM #1-134                    ROLL-IN REFRIGERATOR RACK

Quantity:                      Three (3)  
Manufacturer:                Metro  
Model:                         RF13N

1. Model RF13N Roll-In Refrigerator Rack, pass-thru, 21-1/4"W x 64"H, 26"D, open frame design, slides on 1-1/2" centers, holds (36) 18"x26" pans, sized to fit refrigerator, riveted extruded aluminum frame construction, natural finish, 5" swivel casters (2) with breaks, NSF
2. Model A33RD Continuous Bumper for mobile tray rack, gray, adds 2" to overall width & depth of rack

ITEM #1-135                      ROLL-IN HEATED CABINET, 2 SECTION

Quantity:                      One (1)  
 Manufacturer:                Utility Refrigerator  
 Model:                         RIHC-75-SS-2S-L

1. Model RIHC-75-SS-2S-L Hot Food Cabinet, roll-in, two-section, separate compartments, dial thermometer, indicator light, phenolic breakers, manual reset high limit switch, Unigrip™ handle, fiberglass insulation, entrance ramp, extra-wide solid stainless steel doors, welded corners, accepts 66" high cart, stainless steel exterior & interior, 6" adjustable legs
2. Five year parts, one year labor warranty, lifetime telephone tech support, standard
3. 208/no cord & plug, hard-wired, standard
4. Left door hinged on left, right door hinged on right, standard

ITEM #1-136                      SINK, HAND

Quantity:                      One (1)  
 Manufacturer:                IMC/Teddy  
 Model:                         ADA-WSX

1. Model ADA-WSX ADA-WS Handicap Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2. Model ITSD Integrated Towel & Soap Dispenser
3. Model SS Side Splash for hand sink
4. NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #1-137                      FAUCET  
 Quantity:                      One (1)  
 Manufacturer:                T&S Brass  
 Model:                         B-0325-CR

1. Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas
2. ADA Compliant

ITEM #1-138                      SPARE NO.

ITEM #1-139                      SPARE NO.



ITEM #1-140            SPARE NO.

ITEM #1-141            FAUCET PARTS  
Quantity:            One (1)  
Manufacturer:        T&S Brass  
Model:                B-0221-CR

1.        Model B-0221-CR Faucet, ceramic cartridges, deck mixing faucet, 12" swing nozzle

ITEM #1-142            STAINLESS STEEL WALL SHELF  
Quantity:            One (1)  
Manufacturer:        Custom Stainless Steel  
Model:                WALLSHELF CB

1.        Model WALLSHELF CB Approximately 5'-3" l x 1'-0" w. Provide stainless steel wall shelf with concealed brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #1-143            STAINLESS STEEL WORK COUNTER W/PREP SINK  
Quantity:            One (1)  
Manufacturer:        Custom Stainless Steel  
Model:                WORK COUNTER

1.        Model WORK COUNTER Approximately 5'-3" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2.        Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.

ITEM #1-144            ROLL-IN HEATED CABINET, 2 SECTION  
Quantity:            One (1)  
Manufacturer:        Utility Refrigerator  
Model:                RIHC-75-SS-2S-L

1.        Model RIHC-75-SS-2S-L Hot Food Cabinet, roll-in, two-section, separate compartments, dial thermometer, indicator light, phenolic breakers, manual reset high limit switch, Unigrip™ handle, fiberglass insulation, entrance ramp, extra-wide solid stainless steel doors, welded corners, accepts 66" high cart, stainless steel exterior & interior, 6" adjustable legs
2.        Five year parts, one year labor warranty, lifetime telephone tech support, standard
3.        208/no cord & plug, hard-wired, standard
4.        Left door hinged on left, right door hinged on right, standard

ITEM #1-145            ROLL-IN REFRIGERATOR RACK  
Quantity:            Three (3)

Manufacturer: Metro  
Model: RF13N

1. Model RF13N Roll-In Refrigerator Rack, pass-thru, 21-1/4"W x 64"H, 26"D, open frame design, slides on 1-1/2" centers, holds (36) 18"x26" pans, sized to fit refrigerator, riveted extruded aluminum frame construction, natural finish, 5" swivel casters (2) with breaks, NSF
2. Model A33RD Continuous Bumper for mobile tray rack, gray, adds 2" to overall width & depth of rack

ITEM #1-146 ROLL-IN REFRIGERATOR, 2 SECTIONS  
Quantity: One (1)  
Manufacturer: Utility Refrigerator  
Model: RIR-75-SS-2S-X-L

1. Model RIR-75-SS-2S-X-L Refrigerator, roll-in, 82.4 cu. ft., two-section, designed for remote refrigeration, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, extra-wide solid stainless steel doors, welded corners, accepts 66" high cart, stainless steel exterior & interior
2. Five year parts, one year labor warranty, lifetime telephone tech support, standard
3. no cord or plug, hardwired, standard
4. Left door hinged on left, right door hinged on right, standard

ITEM #1-147 HEATED/REFRIGERATED MOBILE SERVER  
Quantity: Three (3)  
Manufacturer: G.A. Systems Inc.  
Model: HC68

1. Model HC68 Cabinet HC68 Heat/Refrigerated  
C0128 68.188" x 30.375" x 34"
2. Model MD68 Merchandising display rack double sided
3. Model MD6836 1/2 Merchandising display rack hal rack

ITEM #1-148 3 EA. CASH REGISTER-NIFSEC, PROVIDED BY OWNER.  
Model: COMMENT:

1. Model COMMENT: 3 ea. Cash Register-NIFSEC, Provided by Owner.

ITEM #1-149 STAINLESS STEEL SERVICE COUNTER  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: WORK COUNTER

1. Model WORK COUNTER Approximately 16'-3" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #1-150            SPARE NO.

ITEM #1-151            LINE RAILS - NIFSEC, SEE ARCHITECTURAL SECTION  
Model:                    COMMENT:

1.            Model COMMENT: Line Rails - NIFSEC, See Architectural Section

ITEM #1-152            WIRE BASKETS  
Quantity:                One (1)  
Manufacturer:            G.A. Systems Inc.  
Model:                    WIRE BASKETS

1.            Model WIRE BASKETS Wire baskets for quick serve cafeteria speedlines
2.            Carter-Hoffmann Wire basket 13-3/16"W x 20-1/2"L x 2-3/16"D

ITEM #1-153            AIR COOLED REMOTE REFRIGERATION RACK AND SYSTEM  
Quantity:                One (1)  
Manufacturer:            OmniTemp Refrigeration  
Model:                    AC REMOTE REF SYSTEM

1.            Model AC REMOTE REF SYSTEM Refer to Section 114000, paragraph 2.8 and FS drawings.

ITEM #2-01            STAINLESS STEEL CORNER GUARDS AND WALL CAPS  
Quantity:                One (1)  
Manufacturer:            Custom Stainless Steel  
Model:                    CORNER GUARDS

1.            Model CORNER GUARDS (LOT) Provide 16 ga. stainless steel corner guards and wall caps at 6'-0" in height. Stainless steel shall have a #4 finish. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-02            AIR CURTAIN  
Quantity:                One (1)  
Manufacturer:            Mars Air Systems  
Model:                    N272-2UA-BG

1.            Model N272-2UA-BG Industrial NSF N2 Series Air Curtain, for 72" wide door, Unheated, (2) 1/2 HP motors, Battleship Gray powder coated cabinet (Custom Production Color), cETLus, CE, NSF
2.            5 year warranty, standard
3.            Model 99-014 Level 1 control package, line voltage, combination plunger/roller door limit switch, for instant on/off control, use on any type of door, 250v, or 1 hp max

ITEM #2-03            STAINLESS STEEL STORAGE CABINET

Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: OVERHEAD CABINET

1. Model OVERHEAD CABINET Approximately 6'-6" l x 1'-0" w. Provide stainless steel overhead storage cabinet with mid shelves, and hinged doors with hasp locks. Exposed front and doors shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #2-04 ACCESSIBLE WORK TABLE W/ PREP SINK  
Quantity: One (1)  
Manufacturer: Custom  
Model: STAINLESS STEEL

1. Model STAINLESS STEEL Approximately 8'-3" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Custom Stainless Steel Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" w x 18" d x 6" h. Welded in place with polished seams.
3. Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. Custom Stainless Steel Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and lock measuring approximately 20" l x 20" w x 5" d.

ITEM #2-05 (LOT) TRASH RECEPTACLES-NIFSEC, PROVIDED BY OWNER.  
Model: COMMENT:

1. Model COMMENT: (LOT) Trash Receptacles-NIFSEC, Provided by Owner.

ITEM #2-06 FAUCET  
Quantity: One (1)  
Manufacturer: T&S Brass  
Model: B-0231-CR

1. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #2-07 FIRE PROTECTION SYSTEM  
Quantity: One (1)  
Manufacturer: Ansul Fire Protection  
Model: R102

1. Model R102 Ansul R-102 - 3 gallon appliance specific fire system  
Cabinet Mounted - Right Cabinet on 2-13 - All required system parts included  
Pre-piped hood with detection

Factory Coordinated Install  
Electrical Shutoff Valve with Reset Relay, 2", 110V, 60Hz  
Additional Manual Pull station  
Additional Microswitch (Total of 2 dpdt electrical switches)  
Alarm Initiating Switch  
Please Describe Fees  
Protects hood(s): 2-13 Section 1

ITEM #2-08                    STAINLESS STEEL BUMPER RAILS  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        BUMPER RAILS

1. Model BUMPER RAILS (LOT) Approximately 25'-0" l. Provide 14 ga. stainless steel bumper rails guards mounted at 34" above the finished floor. Stainless steel shall have a #4 finish. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-09                    SPARE NO.

ITEM #2-10                    SPARE NO.

ITEM #2-11                    STAINLESS STEEL WALL FLASHING  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALL FLASHING

1. Model WALL FLASHING (LOT) Approximately 9'-0" l. Provide 20 ga. stainless steel wall flashing from floor to exhaust hood with #4 finish. Provide all necessary closure and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #2-12                    RANGE, 36" RESTAURANT, GAS  
Quantity:                    Two (2)  
Manufacturer:                Garland/US Range  
Model:                        GFE36-6R

1. Model GFE36-6R GFE Starfire Pro Series Restaurant Range, gas, 36" W, (6) 26,000 BTU open burners, with cast iron top & ring grates, electric pilot ignition, standard oven with 3 position rack guides with oven rack, stainless steel front, sides, plate rail and 10" low profile back guard, 6" stainless steel legs with adjustable feet, 194,000 BTU, CSA, NSF (Garland)
2. Dormont Manufacturing Model 16100KITCF2S48 Safety System Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 Safety Quik QDV, 2 SwivelMAX™, coiled restraining cable with hardware, limited lifetime warranty

3. One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
4. Natural gas, specify elevation if over 2,000 ft
5. (Electronic ignition) standard
6. 10" Low-Profile stainless steel backguard standard
7. Adjustable height swivel casters (set of 4) with front brakes

ITEM #2-13                    EXHAUST HOOD  
 Quantity:                    One (1)  
 Manufacturer:                Accurex, LLC  
 Model:                        XXDW - 96 - S

1. Model XXDW - 96 - S Accurex - Double Wall - Exhaust Only Wall Canopy Hood 96" Long, 60" Wide, 24" High  
 Performance Enhancing Lip (P.E.L.) for up to 31% lower exhaust rates  
 Sloped grease trough with enclosed grease cup per NFPA 96 requirements  
 300 Series SS 100% Construction  
 UL 710 Listed w/ out Exhaust Fire Damper  
 Stainless Steel High Efficiency Grease-X-Tractor™ Centrifugal Filters (69% efficient at 8 microns)  
 Factory Mounted 3" Back airspace  
 Utility / Fire cabinet mounted on right  
 1200 cfm - exhaust with 1 Factory Mounted Exhaust Collar(s)  
 1 - LED 4 ft Tube light fixtures (bulbs included)

ITEM #2-14                    STAINLESS STEEL EXHAUST HOOD TRIM AND CLOSURE PANEL  
 Quantity:                    One (1)  
 Manufacturer:                Custom Stainless Steel  
 Model:                        TRIM & CLOSURE PANEL

1. Model TRIM & CLOSURE PANEL (LOT) Approximately 9'-0" l x 5'-0" w. Provide 14 ga stainless steel exhaust hood trim and closure panels with #4 finish. Provide all necessary closure, louvers and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-15                    FAUCET  
 Quantity:                    One (1)  
 Manufacturer:                T&S Brass  
 Model:                        B-0231-CR

1. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #2-16                    STAINLESS STEEL STORAGE CABINET  
 Quantity:                    One (1)  
 Manufacturer:                Custom Stainless Steel  
 Model:                        OVERHEAD CABINET

1. Model OVERHEAD CABINET Approximately 3'-0" l x 1'-0" w. Provide stainless steel overhead storage cabinet with mid shelves, and hinged doors with hasp locks. Exposed front and doors shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #2-17                      STAINLESS STEEL WORK COUNTER  
 Quantity:                      One (1)  
 Manufacturer:                  Custom Stainless Steel  
 Model:                              WORK COUNTER

1. Model WORK COUNTER Approximately 7'-0" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.
3. Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and hasp lock measuring approximately 20" l x 20" w x 5" d.

ITEM #2-18                      SPARE NO.

ITEM #2-19                      SALAMANDER  
 Quantity:                      One (1)  
 Manufacturer:                  Garland/US Range  
 Model:                              GFIR36

1. Model GFIR36 Salamander Broiler, gas, 35-1/2" W, for GF36 Range, (2) 20,000 BTU infrared burners with Hi-Lo valve controls each, (3) position spring balanced rack assembly, removable grease pan, stainless steel front, sides, top, backsplash and bottom with heat shield, 28,000 BTU, NSF (Garland)
2. One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
3. Natural gas, specify elevation if over 2,000 ft
4. 1/2" Top gas connection, standard

ITEM #2-20                      KETTLE / POT FILLER FAUCETS  
 Quantity:                      One (1)  
 Manufacturer:                  T&S Brass  
 Model:                              B-0606

1. Model B-0606 Pot Filler Faucet, wall-mounted, single control, vacuum breaker, flexible stainless steel hose, 60"L, hooked nozzle, 1/2" IPS female inlet

ITEM #2-21                    FIRE PROTECTION SYSTEM  
Quantity:                    One (1)  
Manufacturer:                Ansul Fire Protection  
Model:                        R102

1.        Model R102 Ansul R-102 - 4.5 gallon appliance specific fire system  
Cabinet Mounted - Right Cabinet on 2-27 - All required system parts included  
Pre-piped hood with detection  
Factory Coordinated Install  
Electrical Shutoff Valve with Reset Relay, 2", 110V, 60Hz  
Additional Manual Pull station  
Additional Microswitch (Total of 2 dpdt electrical switches)  
Alarm Initiating Switch  
Permits and Puff (air) test included  
Protects hood(s): 2-27 Section 1

ITEM #2-22                    RANGE, 36" RESTAURANT, GAS  
Quantity:                    Two (2)  
Manufacturer:                Garland/US Range  
Model:                        GFE36-6R

1.        Model GFE36-6R GFE Starfire Pro Series Restaurant Range, gas, 36" W, (6) 26,000 BTU open burners, with cast iron top & ring grates, electric pilot ignition, standard oven with 3 position rack guides with oven rack, stainless steel front, sides, plate rail and 10" low profile back guard, 6" stainless steel legs with adjustable feet, 194,000 BTU, CSA, NSF (Garland)
2.        Dormont Manufacturing Model 16100KITCF2S48 Safety System Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 Safety Quik QDV, 2 SwivelMAX™, coiled restraining cable with hardware, limited lifetime warranty
3.        One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
4.        Natural gas, specify elevation if over 2,000 ft
5.        (Electronic ignition) standard
6.        10" Low-Profile stainless steel backguard standard
7.        Celsius dial for oven thermostat
8.        Adjustable height swivel casters (set of 4) with front brakes

ITEM #2-23                    KETTLE / POT FILLER FAUCETS  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0605

1.        Model B-0605 Kettle & Pot Filler Assembly, B-0068-H flex hose, wall-mounted, single control, vacuum breaker, 68"L flexible stainless steel hose, 4-arm handle & spray valve, hooked nozzle, 1/2" NPT female inlet

ITEM #2-24                    STAINLESS STEEL WALL FLASHING  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALL FLASHING



1. Model WALL FLASHING (LOT) Approximately 13'-0" l. Provide 20 ga. stainless steel wall flashing from floor to exhaust hood with #4 finish. Provide all necessary closure and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

~~ITEM #2-25 WATER FILTER PART OF ITEM #2-26.~~

**ITEM #2-25 WATER FILTRATION SYSTEM**  
**Quantity: One (1)**  
**Manufacturer: Everpure**  
**Model: EV9797-22**

1. Model EV9797-22 KleenSteam® II Twin System, total system for boiler base steamers, 5.0 gpm flow rate, deliming (2) 7CB5 carbon filter, SS-10 scale inhibitor Cartridge, dip tube, pressure gauge, water shut-off valve & wall bracket
2. Note: This system requires (2) cartridges.

~~ITEM #2-26 COMBI OVEN~~

~~Quantity: One (1)~~  
~~Manufacturer: Alto Shaam~~  
~~Model: CTP10-10G~~

- ~~1. Model CTP10-10G Combitherm® CT PROformance™ Combination Oven/Steamer, gas, boiler free, countertop, capacity (10) half-size sheet pans or (10) full-size hotel pans (GN 1/1), (2) side racks with (10) non-tilt support rails, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 80,000 BTU, EcoSmart®, cULus, CE, UL ANSI/NSF 4, IP X5, Gastec~~
- ~~2. 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)~~
- ~~3. It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty~~
- ~~4. Free mechanical start up & performance check must register the combi equipment online at [www.alto-shaam.com/warranty](http://www.alto-shaam.com/warranty) within 30 days of shipment in order to qualify at no cost~~
- ~~5. Combi Oven/Steamer Unit, without CombiSmoker option, standard~~
- ~~6. Model 5016091 Combitherm® Combi Oven Stand, mobile, 28-7/8" x 30-11/16" x 36-1/4", with pan slides and shelf, stainless steel, for 6-10 or 10-10~~

**ITEM #2-26 COMBI OVEN**  
**Quantity: One (1)**  
**Manufacturer: Rational**  
**Model: A628206.19E**

1. Model A628206.19E (SCC WE 62NG) SelfCooking Center® 5 Senses Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient

CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ethernet interface, 8'cord, , 105,000 BTU (dual voltage: retrofitable to 105,000 BTU) ENERGY STAR®

2. **NOTE: All discounts subject to approval by manufacturer**
3. **2 years parts and labor warranty**
4. **Model 9999.9951 RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)**
5. **Model 9999.9812 Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)**
6. **Model 8720.1560US Installation Kit, for gas SCC WE/CM P 101G ; gas SCC WE/CM P 62G ; gas SCC WE/CM P 61G THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)**
7. **Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge**
8. **Model 280 Sous-Vide core temperature probe (vacuum cooking)**
9. **Door hinged on right std.**
10. **Model 60.30.339 US III Stationary Oven Stand, 14 supporting rails, side panels, rear panel and cover, height 26-3/8", for SCC 62/CM 102 series**
11. **Model 56.00.210A Cleaner tablet without Phosphor, bucket with 100 packets, for ALL SelfCookingCenter® units, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 HAZMAT" (minimum order quantity: 2pcs, unless ordered with an SCC WE or CMP unit)**

ITEM #2-27                      EXHAUST HOOD  
 Quantity:                      One (1)  
 Manufacturer:                      Accurex, LLC  
 Model:                              XXDW - 144 - S

1.                      Model XXDW - 144 - S Accurex - Double Wall - Exhaust Only Wall Canopy Hood 144" Long, 60" Wide, 24" High  
                             Performance Enhancing Lip (P.E.L.) for up to 31% lower exhaust rates  
                             Sloped grease trough with enclosed grease cup per NFPA 96 requirements  
                             300 Series SS 100% Construction  
                             UL 710 Listed w/ out Exhaust Fire Damper  
                             Stainless Steel High Efficiency Grease-X-Tractor™ Centrifugal Filters (69% efficient at 8 microns)  
                             Factory Mounted 3" Back airspace  
                             Utility / Fire cabinet mounted on right  
                             2100 cfm - exhaust with 1 Factory Mounted Exhaust Collar(s)  
                             2 - LED 4 ft Tube light fixtures (bulbs included)

ITEM #2-28                      STAINLESS STEEL EXHAUST HOOD TRIM AND CLOSURE PANEL  
 Quantity:                      One (1)  
 Manufacturer:                      Custom Stainless Steel  
 Model:                              TRIM & CLOSURE PANEL

1.                      Model TRIM & CLOSURE PANEL (LOT) Approximately 13'-0" l x 5'-0" w. Provide 14 ga stainless steel exhaust hood trim and closure panels with #4 finish. Provide all necessary

closure, louvers and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-29                    SPARE NO.

ITEM #2-30                    TV WITH CEILING MOUNT - NIFSEC BY OTHERS.  
Model:                        COMMENT:

1.            Model COMMENT: TV with Ceiling Mount - NIFSEC By Others.

ITEM #2-31                    AIR CURTAIN  
Quantity:                    One (1)  
Manufacturer:                Mars Air Systems  
Model:                        N236-1UA-BG

1.            Model N236-1UA-BG Industrial NSF N2 Series Air Curtain, for 36" wide door, Unheated, (1) 1/2 HP motor, Battleship Gray powder coated cabinet (Custom Production Color), cETLus, CE, NSF
2.            5 year warranty, standard
3.            Model 99-014 Level 1 control package, line voltage, combination plunger/roller door limit switch, for instant on/off control, use on any type of door, 250v, or 1 hp max

ITEM #2-32                    FAUCET  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0231-CR

1.            Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM #2-33                    STAINLESS STEEL WORK COUNTER W/PREP SINK & DRAWER ASSEMBLY  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WORK COUNTER

1.            Model WORK COUNTER Approximately 8'-3" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2.            Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.
3.            Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and hasp lock measuring approximately 20" l x 20" w x 5" d.

ITEM #2-34                    FIRE PROTECTION SYSTEM  
Quantity:                    One (1)

Manufacturer: Ansul Fire Protection  
Model: R102

1. Model R102 Ansul R-102 - 3 gallon appliance specific fire system  
Wall Mounted - All required system parts included  
Pre-piped hood with detection  
Factory Coordinated Install  
Electrical Shutoff Valve with Reset Relay, 2", 110V, 60Hz  
Additional Manual Pull station  
Additional Microswitch (Total of 2 dpdt electrical switches)  
Alarm Initiating Switch  
Please Describe Fees  
Protects hood(s): 2-46 Section 1

ITEM #2-35                    SINK, HAND  
Quantity:                    One (1)  
Manufacturer:                IMC/Teddy  
Model:                        ADA-WSX

1. Model ADA-WSX ADA-WS Handicap Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2. Model ITSD Integrated Towel & Soap Dispenser
3. Model SS Side Splash for hand sink
4. NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #2-36                    FAUCET  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0325-CR

1. Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas
2. ADA compliant

ITEM #2-37                    INGREDIENT BIN  
Quantity:                    Four (4)  
Manufacturer:                Cambro  
Model:                        IBS27148

1. Model IBS27148 Ingredient Bin, mobile, 27 gallon capacity, 1-pc seamless polyethylene bin, 2-pc sliding polycarbonate lid, S-hook on front (scoop NOT included), (4) 3" heavy duty casters (2 front swivel, 2 fixed), white with clear cover, NSF
2. Model SCP12CW135 Camwear® Scoop, 12 oz., clear, polycarbonate, NSF

~~ITEM #2-38                    SPARE NO.~~

**ITEM #2-38                    COMPACT PREP TABLE REFRIGERATOR**  
**Quantity:                    One (1)**

**Manufacturer:** Traulsen  
**Model:** UPT4808LL-0300

1. **Model UPT4808LL-0300 Dealer's Choice Compact Prep Table, 48" W, hinged left/left (LL), 8 pan capacity, R290 refrigerant**
2. **3 year service/labor & 5 year compressor warranty, standard**

ITEM #2-39 COMPUTER TEACHING STATION - NIFSEC BY OTHERS.  
Model: COMMENT:

1. Model COMMENT: Computer Teaching Station - NIFSEC By Others.

ITEM #2-40 ROLL-IN REFRIGERATOR RACK  
Quantity: Three (3)  
Manufacturer: Metro  
Model: RF13N

1. Model RF13N Roll-In Refrigerator Rack, pass-thru, 21-1/4"W x 64"H, 26"D, open frame design, slides on 1-1/2" centers, holds (36) 18"x26" pans, sized to fit refrigerator, riveted extruded aluminum frame construction, natural finish, 5" swivel casters (2) with breaks, NSF
2. Model A33RD Continuous Bumper for mobile tray rack, gray, adds 2" to overall width & depth of rack

ITEM #2-41 STAINLESS STEEL WORK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: WORK COUNTER

1. Model WORK COUNTER Approximately ~~14'-0"~~ **5'-10"** l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #2-42 MICROWAVE OVEN  
Quantity: One (1)  
Manufacturer: ACP  
Model: RMS10T

1. Model RMS10T Amana® Commercial Microwave Oven, low volume, stainless steel exterior wrap & white powder coat painted interior, 10 menu pads with capacity to program 20 menus, 5 power levels, 3-stages, braille touch pads, sealed in ceramic shelf, side hinged door with glass window, limited 3-yr warranty, 15 MCA, 5' cord & , UL, ETL

ITEM #2-43 FAUCET PARTS  
Quantity: One (1)  
Manufacturer: T&S Brass

Model: B-0221-CR

1. Model B-0221-CR Faucet, ceramic cartridges, deck mixing faucet, 12" swing nozzle

ITEM #2-44 STAINLESS STEEL ISLAND WORK COUNTER W/PREP SINK AND DRAWER ASSEMBLY

Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: ISLAND COUNTER

1. Model ISLAND COUNTER Approximately 12'-3" l x 4'-0" w. Provide stainless steel island work counter with undershelf and/or mid shelf, and galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.
3. Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and hasp lock measuring approximately 20" l x 20" w x 5" d.

ITEM #2-45 RANGE, 36" RESTAURANT, GAS

Quantity: One (1)  
Manufacturer: Garland/US Range  
Model: GFE36-6R

1. Model GFE36-6R GFE Starfire Pro Series Restaurant Range, gas, 36" W, (6) 26,000 BTU open burners, with cast iron top & ring grates, electric pilot ignition, standard oven with 3 position rack guides with oven rack, stainless steel front, sides, plate rail and 10" low profile back guard, 6" stainless steel legs with adjustable feet, 194,000 BTU, CSA, NSF (Garland)
2. Dormont Manufacturing Model 16100KITCF2S48 Safety System Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 Safety Quik QDV, 2 SwivelMAX™, coiled restraining cable with hardware, limited lifetime warranty
3. One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
4. Natural gas, specify elevation if over 2,000 ft
5. (Electronic ignition) standard
6. 10" Low-Profile stainless steel backguard standard
7. Celsius dial for oven thermostat
8. Adjustable height swivel casters (set of 4) with front brakes

ITEM #2-22 RANGE, 36" RESTAURANT, GAS

Quantity: One (1)  
Manufacturer: Garland/US Range  
Model: GFE36-6R

1. Model GFE36-6R GFE Starfire Pro Series Restaurant Range, gas, 36" W, (6) 26,000 BTU open burners, with cast iron top & ring grates, electric pilot ignition, standard oven with 3 position rack

- guides with oven rack, stainless steel front, sides, plate rail and 10" low profile back guard, 6" stainless steel legs with adjustable feet, 194,000 BTU, CSA, NSF (Garland)
2. Dormont Manufacturing Model 16100KITCF2S48 Safety System Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 Safety Quik QDV, 2 SwivelMAX™, coiled restraining cable with hardware, limited lifetime warranty
  3. One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
  4. Natural gas, specify elevation if over 2,000 ft
  5. (Electronic ignition) standard
  6. 10" Low-Profile stainless steel backguard standard
  7. Celsius dial for oven thermostat
  8. Adjustable height swivel casters (set of 4) with front brakes

ITEM #2-46                      EXHAUST HOOD  
Quantity:                      One (1)  
Manufacturer:                Accurex, LLC

1. Accurex - Single Wall - Exhaust Only Island V-Bank Hood 60" Long, 60" Wide, 24" High Performance Enhancing Lip (P.E.L.) for up to 31% lower exhaust rates  
Sloped grease trough with enclosed grease cup per NFPA 96 requirements  
300 Series SS 100% Construction  
UL 710 Listed w/ out Exhaust Fire Damper  
Stainless Steel High Efficiency Grease-X-Tractor™ Centrifugal Filters (69% efficient at 8 microns)  
1000 cfm - exhaust with 1 Shipped Loose Exhaust Collar(s)  
4 - Globe light fixtures (bulbs not included)

ITEM #2-47                      STAINLESS STEEL EXHAUST HOOD TRIM AND CLOSURE PANEL  
Quantity:                      One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                         TRIM & CLOSURE PANEL

1. Model TRIM & CLOSURE PANEL (LOT) Approximately 5'-0" l x 5'-0" w. Provide 14 ga stainless steel exhaust hood trim and closure panels with #4 finish. Provide all necessary closure, louvers and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-48                      SPARE NO.

ITEM #2-49                      SPARE NO.

ITEM #2-50                      STAINLESS STEEL MOBILE WORK TABLE W/WOOD TOP  
Quantity:                      One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                         MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 6'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be NSF approved solid maple, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-51                      FAUCET PARTS  
Quantity:                      One (1)  
Manufacturer:                  T&S Brass  
Model:                          B-0221-CR

1. Model B-0221-CR Faucet, ceramic cartridges, deck mixing faucet, 12" swing nozzle

ITEM #2-52                      STAINLESS STEEL ISLAND WORK COUNTER W/PREP SINK AND DRAWER ASSEMBLY  
Quantity:                      One (1)  
Manufacturer:                  Custom Stainless Steel  
Model:                          ISLAND COUNTER

1. Model ISLAND COUNTER Approximately 10'-0" l x 4'-0" w. Provide stainless steel island work counter with undershelf and/or mid shelf, and galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.
3. Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and hasp lock measuring approximately 20" l x 20" w x 5" d.

ITEM #2-53                      STAINLESS STEEL MOBILE WORK TABLE W/WOOD TOP  
Quantity:                      One (1)  
Manufacturer:                  Custom Stainless Steel  
Model:                          MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 3'-6" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be NSF approved solid maple, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-54                      FIRE PULL BOX-BOX BY ELECTRICIAN, MECHANISM PART OF ITEM #2-07  
FIRE PROTECTION SYSTEM WITH LABEL IDENTIFIER (REFER TO ARCH  
SECT. FOR LABEL REQ.)

Model:                          COMMENT:

1. Model COMMENT: Fire Pull Box-Box by electrician, Mechanism part of item #2-07 Fire Protection System with label identifier (refer to arch sect. for label REQ.)



ITEM #2-55 FIRE PULL BOX-BOX BY ELECTRICIAN, MECHANISM PART OF ITEM #2-21  
FIRE PROTECTION SYSTEM WITH LABEL IDENTIFIER (REFER TO ARCH  
SECT. FOR LABEL REQ.)

Model: COMMENT:

1. Model COMMENT: Fire Pull Box-Box by electrician, Mechanism part of item #2-21 Fire Protection System with label identifier (refer to arch sect. for label REQ.)

ITEM #2-56 FIRE PULL BOX-BOX BY ELECTRICIAN, MECHANISM PART OF ITEM #2-34  
FIRE PROTECTION SYSTEM WITH LABEL IDENTIFIER (REFER TO ARCH  
SECT. FOR LABEL REQ.)

Model: COMMENT:

1. Model COMMENT: Fire Pull Box-Box by electrician, Mechanism part of item #2-34 Fire Protection System with label identifier (refer to arch sect. for label REQ.)

ITEM #2-57 CART, UTILITY  
Quantity: Two (2)  
Manufacturer: Lakeside Manufacturing  
Model: 744

1. Model 744 Utility Cart, open, 3 shelf, shelf size 33"W x 21"D, stainless steel frame w/push handle, 700 lb. capacity, (2) 5" swivel and (2) 8" fixed casters
2. Casters, 5" 2 with brakes
3. Wall-Saver perimeter bumpers

ITEM #2-58 CLASS K FIRE EXTINGUISHER  
Quantity: Two (2)  
Manufacturer: NIFSEC  
Model: SEE ARCH. SECT

1. Model SEE ARCH. SECT Class K Fire Extinguisher - NIFSEC, See Architectural Section.

ITEM #2-59 STAINLESS STEEL MOBILE WORK TABLE  
Quantity: Six ~~(6)~~ **Four (4)**  
Manufacturer: Custom Stainless Steel  
Model: MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 6'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be NSF approved solid maple, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-60 STAINLESS STEEL ADA MOBILE WORK TABLE  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel

Model: MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 3'-6" l x 2'-6" w. Provide stainless steel ADA mobile work table with 1-5/8" legs. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-61 STAINLESS STEEL WORK COUNTER  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: WORK COUNTER

1. Model WORK COUNTER Approximately 7'-9" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #2-62 MOBILE DRY STORAGE SHELVING UNITS  
Quantity: One (1)  
Manufacturer: Cambro  
Model: CAMSHELVING

1. Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #2-63 STAINLESS STEEL MOBILE WORK TABLE  
Quantity: Five (5)  
Manufacturer: Custom Stainless Steel  
Model: MOBILE WORK TABLE

1. Model MOBILE WORK TABLE Approximately 6'-0" l x 2'-6" w. Provide stainless steel work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-64 MIXER, PLANETARY  
Quantity: ~~Four (4)~~ **Three (3)**  
Manufacturer: Varimixer  
Model: W20A

1. Model W20A Food Mixer, 20-qt. capacity bowl, variable speed, 1 HP motor, overload protection, powder coating finish, 15 min. timer, includes: stainless steel bowl, dough hook, wire whip, flat beater, #12 attachment hub, lid, bowl screen, stainless steel construction, , UL, NSF
2. One year parts and labor warranty
3. standard

ITEM #2-65                    DRY STORAGE SHELVING UNITS  
 Quantity:                    One (1)  
 Manufacturer:                Cambro  
 Model:                        CAMSHELVING

1. Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #2-66                    SECURITY UNIT  
 Quantity:                    Two (2)  
 Manufacturer:                Cambro  
 Model:                        CSSUM244867PKG

1. Model CSSUM244867PKG Camshelving® Mobile Security Unit, 26-3/4"W x 50-1/4"L, x 67-3/4"H, includes: (2) mobile post kits, (1) vented shelf kit, (4) standard swivel casters (2 with brake), and (1) stainless steel full wrap security cage (CSSU2448), weight bearing capacity of 750 lbs.
2. Model CS2448VK480 Camshelving® Shelf Plate Kit, 24"W x 48"L, vented, includes: 2 traverses & a shelf set, speckled gray, NSF listed components

ITEM #2-67                    REACH-IN REFRIGERATOR, 2 SECTIONS  
 Quantity:                    Two (2)  
 Manufacturer:                Utility Refrigerator  
 Model:                        R-50-SS-2S-D-X

1. Model R-50-SS-2S-D-X Refrigerator, reach-in, 43.7 cu. ft., two-section, designed for remote refrigeration, (4) chrome plated wire shelves per section, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, solid stainless steel doors, welded corners, stainless steel exterior & interior, 6" adjustable legs
2. Five year parts, one year labor warranty, lifetime telephone tech support, standard
3. no cord & plug, hardwired, standard
4. Left door hinged on left, right door hinged on right, standard
5. 6" seismic legs, per pair

ITEM #2-68                   EMPLOYEE LOCKERS-NIFSEC, PROVIDED BY OWNER.  
Model:                       COMMENT:

1.       Model COMMENT: Employee Lockers-NIFSEC, Provided by Owner.

ITEM #2-69                   STAINLESS STEEL MOBILE MIXER STAND  
Quantity:                   ~~Four (4)~~ **Two (2)**  
Manufacturer:               Custom Stainless Steel  
Model:                       MIXER STAND

1.       Model MIXER STAND Approximately 1'-6" l x 2'-0" w. Provide stainless steel mixer stand with 1-5/8" legs with lower shelf. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-70                   SPARE NO.

ITEM #2-71                   REACH-IN FREEZER, 2 SECTIONS  
Quantity:                   One (1)  
Manufacturer:               Utility Refrigerator  
Model:                       F-50-SS-2S-D-X

1.       Model F-50-SS-2S-D-X Freezer, reach-in, 44.0 cu. ft., two-section, designed for remote refrigeration, (4) chrome plated wire shelves per section, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, solid stainless steel doors, welded corners, stainless steel exterior & interior, 6" adjustable legs
2.       Five year parts, one year labor warranty, lifetime telephone tech support, standard
3.       no cord or plug, hardwired, standard
4.       Left door hinged on left, right door hinged on right, standard
5.       6" seismic legs, per pair

ITEM #2-72                   WASHER & DRYER-NIFSEC, PROVIDED BY OWNER.  
Model:                       COMMENT:

1.       Model COMMENT: Washer & Dryer-NIFSEC, Provided by Owner.

ITEM #2-73                   FLOOR TROUGH  
Quantity:                   One (1)  
Manufacturer:               IMC/Teddy  
Model:                       ASFT-1236-SG

1. Model ASFT-1236-SG ASFT Anti-Spill Floor Trough, 12" wide x 36" long x 6" deep, with drain & (SG) subway grating
2. Model ADA-18 ADA Compliant 7/16" Spacing, add on to (SG) subway grating up to 18"W (price per foot)

ITEM #2-74                    ICE CUBER  
 Quantity:                    One (1)  
 Manufacturer:                Ice-O-Matic  
 Model:                        ICE1006FR

1. Model ICE1006FR ICE Series™ Modular Cube Ice Maker, remote-cooled, approximately 982 lb production/24 hours, full-size cube, filter-free air, PURE ICE built in antimicrobial protection, Harvest assist produces Ice consistently/reduces operating cost
2. 3 yr. parts & labor warranty, std.
3. 5 yr. evaporator warranty, std.
4. 5 yr. parts on the compressor warranty, std.
5. Model B55PS Ice Bin, 510 lb storage capacity, w/top-hinged front-opening door, for top-mounted ice maker, durable stainless finish exterior, molded plastic door
6. Model IFQ2 Water Filter Manifold designed for ice makers producing up to 2,400 lbs. (1090.6 Kg.) of ice per day, 3.0 gpm maximum flow rate, IsoNet scale inhibitor, .5 micron particle reduction, 6 month replacement
7. 7 yr Evaporator warranty in lieu of std. 5 yr, if a water filter is purchased with the machine & filters replaced every 6 mo. (USA & Canada only)

ITEM #2-75                    ICE STORAGE BIN - PART OF ITEM #1-36  
 Model:                        COMMENT:

1. Model COMMENT: Ice Storage Bin - Part of item #1-36

ITEM #2-76                    WATER FILTER - PART OF ITEM #2-74.  
 Model:                        COMMENT:

1. Model COMMENT: Water Filter - Part of item #2-74.

ITEM #2-77                    REMOTE CONDENSER UNIT  
 Quantity:                    One (1)  
 Manufacturer:                Ice-O-Matic  
 Model:                        VRC2061B

1. Model VRC2061B Condenser Unit, remote refrigeration, designed for outdoor installation for 1 model ICE0806, ICE0805, ICE1006, ICE1005, ICE1007, ICE0726, ICE0926, 208-230v/50-60/1-ph

~~ITEM #2-78 — SPARE NO.~~

**ITEM #2-78                    MOBILE WORK TABLE**  
**Quantity:                    One (1)**  
**Manufacturer:                Custom**

**Model: STAINLESS STEEL**

1. **Model STAINLESS STEEL Approximately 6'-0" l x 2'-6" w. Provide stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.**

ITEM #2-79 SPARE NO.

ITEM #2-80 SPARE NO.

ITEM #2-81 SINK, HAND  
Quantity: One (1)  
Manufacturer: IMC/Teddy  
Model: ADA-WSX

1. Model ADA-WSX ADA-WS Handicap Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2. Model ITSD Integrated Towel & Soap Dispenser
3. Model SS Side Splash for hand sink
4. NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #2-82 FAUCET  
Quantity: One (1)  
Manufacturer: T&S Brass  
Model: B-0325-CR

1. Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas

ITEM #2-83 STAINLESS STEEL 3 COMPARTMENT POT SINK  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: 3 COMP'T POT SINK

1. Model 3 COMP'T POT SINK Approximately 14'-6" l x 2'-6" w. Provide stainless steel pot sink assembly with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 8" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model SINKS Provide 16 ga stainless steel sink tub measuring approximately 24" l x 26" w x 14" d. Welded in place with polished seams. Provide with rotary waste valve with overflow.

ITEM #2-84 STAINLESS STEEL UTENSIL RACK  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: UTENSIL RACK

1. Model UTENSIL RACK Approximately 7'-6" l x 1/4" w x 2" d. Provide stainless steel flatbar utensil rack with sliding hooks 8" on center. Stainless steel shall be 16 ga with #4 finish. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-85                      FAUCET  
Quantity:                      Two (2)  
Manufacturer:                  T&S Brass  
Model:                          B-0291

1. Model B-0291 Kettle & Pot Sink Faucet, Big-Flo, wall mounted 8" centers, 3/4" IPS model LL street EL inlets with locknuts, 18" swing nozzle, 175°F four arm handles, 1-1/4" diameter holes required in backsplash

ITEM #2-86                      CONDENSATE HOOD  
Quantity:                      One (1)  
Manufacturer:                  Accurex, LLC  
Model:                          XD2 - 48 - S

1. Model XD2 - 48 - S Accurex - Heat and Condensate Hood 48" Long, 48" Wide, 24" High  
Condensate Baffle on One Side  
Performance Enhancing Lip (P.E.L.) for 31% lower exhaust rates  
300 Series SS 100% Construction  
800.0 cfm - exhaust with 1 Factory Mounted Exhaust Collar(s)  
With Gutter and 0.5" Condensate Drain -Left End

ITEM #2-87                      STAINLESS STEEL EXHAUST HOOD TRIM AND CLOSURE PANEL  
Quantity:                      One (1)  
Manufacturer:                  Custom Stainless Steel  
Model:                          TRIM & CLOSURE PANEL

1. Model TRIM & CLOSURE PANEL (LOT) Approximately 4'-6" l x 4'-0" w. Provide 14 ga stainless steel exhaust hood trim and closure panels with #4 finish. Provide all necessary closure, louvers and trim strips for a complete installation. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #2-88                      DISH CART  
Quantity:                      Two (2)  
Manufacturer:                  Metro  
Model:                          PCD11

1. Model PCD11 Poker Chip Dish Dolly, 26-15/16"W x 26-15/16"D x 31-15/16"H, non-adjustable, 240 maximum dish: size 11" (4) columns (approximately 60 dishes per column), two-handed access, recessed handles, 5" dia. swivel casters (2 with brakes) with neoprene wheels, chip-resistant polymer shell with Microban antimicrobial protection, aesthetic blue, vinyl dust/water splash cover, NSF

ITEM #2-90                    SOAK SINK  
Quantity:                    One (1)  
Manufacturer:                Advance Tabco  
Model:                        9-FSC-20

1. Model 9-FSC-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, silver chute, casters, accommodates 19-3/4" x 19-3/4" dishwasher baskets (by others)
2. Model K-610 Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco sinks only (MUST specify model of sink for proper fit)
3. Model 9-SS-2 Corner Bumpers, set of 4, for mobile & silver soak sinks

ITEM #2-91                    DISHWASHER, DOOR TYPE  
Quantity:                    One (1)  
Manufacturer:                Champion  
Model:                        DH-5000T(40-70)

1. Model DH-5000T(40-70) Genesis Dishwasher, door type, extended hood (27" opening for trays), high temperature, built-in stainless steel electric booster for (40°-70° rise), field convertible from single to three phase, auto start when hood is closed, single point electrical connection, 2 hp self draining pump, 53 racks/hour capacity, auto-fill, detergent & chemical connections, interchangeable upper and lower spray arms, automatic drain valve, vent fan control, bottom mounted digital controls, mounted water PRV, sloped hood, stainless steel construction, electric tank heat, peg rack, flat rack , NSF, cULus, ENERGY STAR®
2. One year limited warranty, standard
3. Corner design application
4. Flanged feet
5. Door interlock switch (locks doors closed during the vent fan cycle)

ITEM #2-92                    HOSE REEL  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-7132-01

1. Model B-7132-01 Hose Reel System, open, stainless steel, 35' hose, 3/8" ID with spray valve
2. Model 0RK1 Mixing Control Valve, loose key handles, 1/2" NPT bottom inlets & 3/8" NPT top outlet

ITEM #2-93                    WASTE COLLECTOR  
Quantity:                    One (1)  
Manufacturer:                Salvajor  
Model:                        S914

1. Model S914 Scrap Collector, scrapping, pre flushing & collecting system (widely accepted in areas where disposers are restricted), with salvage basin & silverware trap, 3/4 HP corrosion resistant pump, stainless steel construction, start/stop pushbutton control panel, with safety line disconnect & automatic



- \_\_\_\_\_ shut off timer
- 2. \_\_\_\_\_ 208v/60hz/1-ph
- 3. \_\_\_\_\_ Model LSP3 Stainless steel bolt down flanges for S914, P914 & S419
- 4. \_\_\_\_\_ Model RSS Remote start/stop switch for all controls
- 5. \_\_\_\_\_ Model 980104 Mounting bracket for RSS, MSS, MSS LD, MRSS

**ITEM #2-93                      SPARE NO.**

ITEM #2-94                      (LOT) TRASH RECEPTACLES-NIFSEC, PROVIDED BY OWNER.  
 Model:                              COMMENT:

1.            Model COMMENT: (LOT) Trash Receptacles-NIFSEC, Provided by Owner.

ITEM #2-95                      STAINLESS STEEL SOILED DISH TABLE  
 Quantity:                        One (1)  
 Manufacturer:                  Custom Stainless Steel  
 Model:                             SOILED DISH TABLE

1.            Model SOILED DISH TABLE Approximately 11'-0" l x 2'-6" w. Provide stainless steel landing table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, quick drain assembly, 8" high back and end splash. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.
2.            **Model SCRAP SINK Provide 16 ga stainless steel sink tub measuring approximately 20" l x 18" w x 7" d. Welded in place with polished seams. Provide with rotary waste valve.**

ITEM #2-96                      SPARE NO.

ITEM #2-97                      MOBILE CHEMICAL STORAGE SHELVING UNITS  
 Quantity:                        One (1)  
 Manufacturer:                  Cambro  
 Model:                             CAMSHELVING

1.            Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #2-98                      SPARE NO.

ITEM #2-99                      SPARE NO.

ITEM #2-100                    SPARE NO.

ITEM #2-101                    MOP SINK  
Quantity:                    One (1)  
Manufacturer:                Advance Tabco  
Model:                        9-OP-28

1.            Model 9-OP-28 Mop Sink, floor mounted, 28" L-R, 20" F-B, 6" high water level, free flow drain with 2" IPS outlet, stainless steel construction

ITEM #2-102                    SERVICE FAUCET  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0655-01

1.            Model B-0655-01 Service Sink Faucet, vacuum breaker nozzle with 3/4" garden hose thread, 1/2" NPT female flanged adjustable inlet with screwdriver stops, 6" wrist action handles, pail hook, bottom support, wall brace
2.            Model B-WH4 Wrist Action Handle

ITEM #2-103                    MOP HOLDER  
Quantity:                    One (1)  
Manufacturer:                Advance Tabco  
Model:                        K-242

1.            Model K-242 Mop Hanger

ITEM #3-01                    STAINLESS STEEL SERVICE COUNTER  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WORK COUNTER

1.            Model WORK COUNTER Approximately 17'-9" l x 3'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #3-02                    FOOD SHIELD  
Quantity:                    One (1)  
Manufacturer:                BSI  
Model:                        DECO 250

1.            Model DECO 250 Sneezeguard: 57"+48" --- Includes DECO 250 Adjustable Series S/S #4 Finish, 1/2" tempered glass front and top panels, (2) 1/4" tempered glass end panel(s), BSI fluorescent lights installed in a slim-line housing with a remote ballast approx. 3" wide x 3" high x 18" long. Requires location, wiring and installation by others in the field., (1) Hatco GRA-24

w/NO Lights, Warmer(s) are 120V, include decorative housing(s) and are supplied with remote infinite control(s) to be installed in the field by others, Unit shipped fully assembled. , (828) # shipping weight each

2. Tube Upright: 1-1/2" Round diameter, standard

ITEM #3-03                    DROP-IN HEATED SHELF  
Quantity:                    One (1)  
Manufacturer:                Hatco  
Model:                        GRSB-36-I

1. Model GRSB-36-I Glo-Ray® Drop In Heated Shelf w/Recessed Top, 37-1/2" x 21", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket
2. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
3. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
4. NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200 degree F
5. Thermostat control with lighted rocker switch, std.

ITEM #3-04                    STAINLESS STEEL REMOTE REFRIGERATED RAIL  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        REFRIGERATED RAIL

1. Model REFRIGERATED RAIL Approximately 3'-3" l x 1'-9" w. Provide 18 ga. stainless steel refrigerated pan insert, remote refrigerated, meeting NSF 7 requirements for food temperature under normal operating conditions. Insulation shall be foam in place polyurethane. Provide with on/off switch. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #3-05                    STAINLESS STEEL REMOTE REFRIGERATED BASE  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        REF BAS W/DRS

1. Model REF BAS W/DRS Approximately 4'-6" l x 3'-0" d. Provide stainless steel insulated refrigerated base with: hinged stainless steel doors, interior lights, external mounted thermometer to monitor internal temperatures, gasket seals, heater strips to insure a non-sweating seal on all doors. Blower coil(s) per NSF requirements shall be supplied by refrigeration rack manufacturer. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #3-06                    BLOWER COIL  
Quantity:                    One (1)  
Manufacturer:                OmniTemp Refrigeration  
Model:                        CUSTOM

1. Model CUSTOM Blower coil provided as an integral part of the remote refrigeration system.

ITEM #3-07                    CASH REGISTER-NIFSEC, PROVIDED BY OWNER.  
Model:                        COMMENT:

1. Model COMMENT: Cash Register-NIFSEC, Provided by Owner.

ITEM #3-08                    AIR CURTAIN  
Quantity:                    Two (2)  
Manufacturer:                Mars Air Systems  
Model:                        N236-1UA-BG

1. Model N236-1UA-BG Industrial NSF N2 Series Air Curtain, for 36" wide door, Unheated, (1) 1/2 HP motor, Battleship Gray powder coated cabinet (Custom Production Color), cETLus, CE, NSF
2. 5 year warranty, standard
3. Model 99-014 Level 1 control package, line voltage, combination plunger/roller door limit switch, for instant on/off control, use on any type of door, 250v, or 1 hp max

ITEM #3-09                    HEAT LAMP  
Quantity:                    One (1)  
Manufacturer:                Hatco  
Model:                        GRA-24

1. Model GRA-24 Glo-Ray® Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction
2. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
3. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
4. One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
5. Model BLT TOG-1 (1) Built-in toggle control (remote recommended) (Not for retrofit)

ITEM #3-10                    SPARE NO.

ITEM #3-11                    COFFEE BREWER/DISPENSER-NIFSEC, PROVIDED BY VENDOR. VENDOR  
TO SUPPLY SUITABLE WATER FILTRATION SYSTEM, AS APPROVED BY  
OWNER.  
Model:                        COMMENT:

1. Model COMMENT: Coffee Brewer/Dispenser-NIFSEC, Provided by Vendor. Vendor to supply suitable water filtration system, as approved by Owner.

ITEM #3-12                    STAINLESS STEEL WALL SHELF  
Quantity:                    One (1)

Manufacturer: Custom Stainless Steel  
Model: WALLSHELF CB

1. Model WALLSHELF CB Approximately 4'-9" l x 1"-0" w. Provide stainless steel wall shelf with concealed brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #3-13 FAUCET PARTS  
Quantity: One (1)  
Manufacturer: T&S Brass  
Model: B-0221-CR

1. Model B-0221-CR Faucet, ceramic cartridges, deck mixing faucet, 12" swing nozzle

ITEM #3-14 MICROWAVE OVEN  
Quantity: One (1)  
Manufacturer: ACP  
Model: RMS10T

1. Model RMS10T Amana® Commercial Microwave Oven, low volume, stainless steel exterior wrap & white powder coat painted interior, 10 menu pads with capacity to program 20 menus, 5 power levels, 3-stages, braille touch pads, sealed in ceramic shelf, side hinged door with glass window, limited 3-yr warranty, 15 MCA, 5' cord & , UL, ETL

ITEM #3-15 STAINLESS STEEL WORK COUNTER W/UTILITY SINK AND DRAWER ASSEMBLY  
Quantity: One (1)  
Manufacturer: Custom Stainless Steel  
Model: WORK COUNTER

1. Model WORK COUNTER Approximately 7'-0" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. Model UTILITY SINK Provide 16 ga stainless steel sink tub measuring approximately 12" l x 18" w x 12" d. Welded in place with polished seams. Provide with rotary waste valve and basket strainer.
3. Model DRAWER Provide 16 ga stainless steel utensil drawer with metal roller track hardware, and lock measuring approximately 20" l x 20" w x 5" d.

ITEM #3-16 REACH-IN REFRIGERATOR, 1 SECTION  
Quantity: One (1)  
Manufacturer: Utility Refrigerator  
Model: R-30-SS-1S-D-X

1. Model R-30-SS-1S-D-X Refrigerator, reach-in, 24.0 cu. ft., one-section, designed for remote refrigeration, (4) chrome plated wire shelves per section, expansion valve, welded door corners, heavy duty stainless steel shelf & clips, digital thermometer, interior light, Unigrip™ handle, standard depth, solid stainless steel door, welded corners, stainless steel exterior & interior, 6" adjustable legs
2. Five year parts, one year labor warranty, lifetime telephone tech support, standard
3. no cord & plug, hardwired, standard
4. Door hinged on left
5. 6" seismic legs, per pair

ITEM #4-01                    AIR CURTAIN  
 Quantity:                    One (1)  
 Manufacturer:                Mars Air Systems  
 Model:                        N236-1UA-BG

1. Model N236-1UA-BG Industrial NSF N2 Series Air Curtain, for 36" wide door, Unheated, (1) 1/2 HP motor, Battleship Gray powder coated cabinet (Custom Production Color), cETLus, CE, NSF
2. 5 year warranty, standard
3. Model 99-014 Level 1 control package, line voltage, combination plunger/roller door limit switch, for instant on/off control, use on any type of door, 250v, or 1 hp max

ITEM #4-02                    MOBILE DRY STORAGE SHELVING UNITS  
 Quantity:                    One (1)  
 Manufacturer:                Cambro  
 Model:                        CAMSHELVING

1. Model CAMSHELVING (LOT) 4-Tier, 21" deep shelving units shall be made of stainless steel metal core with thick propylene covering and be 72" high. Shelving shall have a smooth surface without any welding or crevices, removable polypropylene shelf plates of structural web design that can be washed manually or in a commercial dishwasher, shelf plates contain CamGuard, anti-microbial. Post connectors are made of polypropylene to provide cross stabilization. Shelving shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage support for traverses over 54" or longer. Verify blower coil location, shelving units below coil to have 3 shelves. Verify final sizes of shelves and posts by field measuring prior to ordering shelving units. Mobile units shall contain high density casters as required.

ITEM #4-03                    SINK, HAND  
 Quantity:                    One (1)  
 Manufacturer:                IMC/Teddy  
 Model:                        ADA-WSX

1. Model ADA-WSX ADA-WS Handicap Hand Sink, wall mounted, 19-1/4"W, 20-1/2" front-to-back, 16/304 s/s, integrated backsplash, non-drip marine edges, 14 gauge. s/s front apron w/rear flange & "Z" strip, ADA, NSF
2. Model ITSD Integrated Towel & Soap Dispenser
3. Model SS Side Splash for hand sink
4. NOTE: KEC to provide plugs to fill unused holes in deck.

ITEM #4-04                    FAUCET  
Quantity:                    One (1)  
Manufacturer:                T&S Brass  
Model:                        B-0325-CR

1.            Model B-0325-CR Double Pantry Faucet, 4" c/c, swivel gooseneck, lever handles, 00AA inlets & Ceramas

ITEM #4-05                    STAINLESS STEEL WORK COUNTER  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WORK COUNTER

1.            Model WORK COUNTER Approximately 8'-0" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #4-06                    REACH-IN REFRIGERATOR  
Quantity:                    One (1)  
Manufacturer:                Utility Refrigerator  
Model:                        R-90-SS-3S-D

1.            Model R-90-SS-3S-D Refrigerator, reach-in, 84.0 cu. ft., three-section, (4) chrome plated wire shelves per section, expansion valve, high/low service valves, sight glass, low pressure burnout protection, digital temperature control, interior LED lighting, Unigrip™ handle, standard depth, solid stainless steel doors, welded corners, stainless steel exterior & interior, top mounted self-contained, 1/2 hp
2.            Five year parts, one year labor warranty, lifetime telephone tech support, standard
3.            Five year compressor warranty
4.            no cord & plug, hardwired, standard
5.            Cord and plug
6.            Left door hinged on left, center & right door hinged on right, standard
7.            Left door hinged on left, center & right door hinged on right, standard
8.            6" adjustable heavy duty legs, standard

ITEM #4-07                    HEATED CABINET, MOBILE  
Quantity:                    Two (2)  
Manufacturer:                Metro  
Model:                        C5T5-ASB

1.            Model C5T5-ASB C5™ T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, 1/2 Ht, adjustable bottom load slides-3.35" oc, top mount analog thermometer & electro-mechanical thermostat (9) 18" x 26" or (18) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel,

foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, , UL, CUL, NSF, ENERGY STAR®

ITEM #4-08                    STAINLESS STEEL WALL SHELF  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WALLSHELF CB

1.        Model WALLSHELF CB Approximately 8'-0" l x 1'-0" w. Provide stainless steel wall shelf with concealed brackets. Wall shelf shall be: 18 ga stainless steel with #4 finish, bracket shall be 14 ga stainless steel. Fabricate and install per complete drawings, schedules, elevations, and details. See sheet FS-101.

ITEM #4-09                    SPARE NO.

ITEM #4-10                    SPARE NO.

ITEM #4-11                    REFRIGERATED MOBILE SERVER  
Quantity:                    Two (2)  
Manufacturer:                G.A. Systems Inc.  
Model:                        C5

1.        Model C5 Cabinet C5 Refrigerated  
          C0144  
          63.188" x 30.375" x 34"

ITEM #4-12                    STAINLESS STEEL SERVICE COUNTER  
Quantity:                    One (1)  
Manufacturer:                Custom Stainless Steel  
Model:                        WORK COUNTER

1.        Model WORK COUNTER Approximately 41'-0" l x 2'-6" w. Provide stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.

ITEM #4-13                    6 EA. CASH REGISTER-NIFSEC, PROVIDED BY OWNER.  
Model:                        COMMENT:

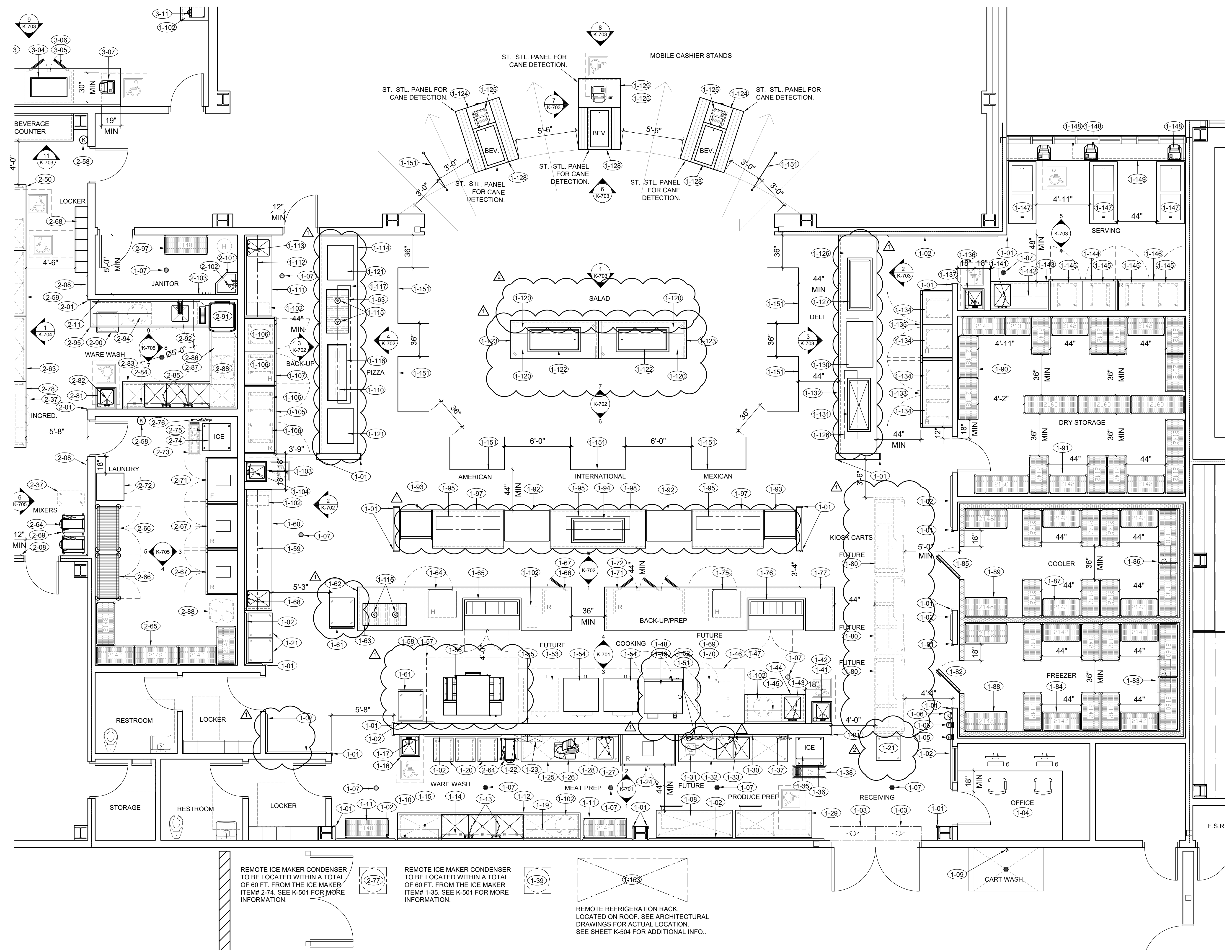
1.        Model COMMENT: 6 ea. Cash Register-NIFSEC, Provided by Owner.



ITEM #4-14                    HEATED/REFRIGERATED MOBILE SERVER  
Quantity:                    Three (3)  
Manufacturer:                G.A. Systems Inc.  
Model:                        HC68

1.        Model HC68 Cabinet HC68 Heat/Refrigerated  
          C0128 68.188" x 30.375" x 34"

END OF SECTION 11400 FOOD SERVICE EQUIPMENT SPECIFICATIONS



REMOTE ICE MAKER CONDENSER TO BE LOCATED WITHIN A TOTAL OF 60 FT. FROM THE ICE MAKER ITEM# 2-74. SEE K-501 FOR MORE INFORMATION.

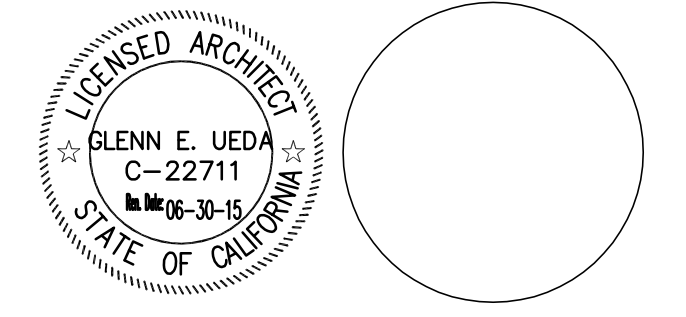
REMOTE ICE MAKER CONDENSER TO BE LOCATED WITHIN A TOTAL OF 60 FT. FROM THE ICE MAKER ITEM# 1-35. SEE K-501 FOR MORE INFORMATION.

REMOTE REFRIGERATION RACK, LOCATED ON ROOF. SEE ARCHITECTURAL DRAWINGS FOR ACTUAL LOCATION. SEE SHEET K-504 FOR ADDITIONAL INFO.

**NOTE:**

- \* ALL DIMENSIONS FOR ACCESS COMPLIANCE ARE TO FACE OF FINISH UNLESS OTHERWISE NOTED.
- \* AREA(S) WITH FLOOR DRAINS SHALL HAVE 2% MAXIMUM SLOPE IN ALL DIRECTIONS.
- \* FLOOR DRAINS OR FLOOR SINK SHALL HAVE 1/2" MAXIMUM GRATE OPENINGS IN ALL DIRECTIONS.

**PERRIS HIGH SCHOOL  
TRANSFORMATION PLAN - PHASE 2**  
PERRIS UNION HIGH SCHOOL DISTRICT  
PERRIS HIGH SCHOOL  
175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
**webb.**  
150 S. Prospect Ave., Tustin, CA 92780  
P 714.508.1880 www.webbtd.com

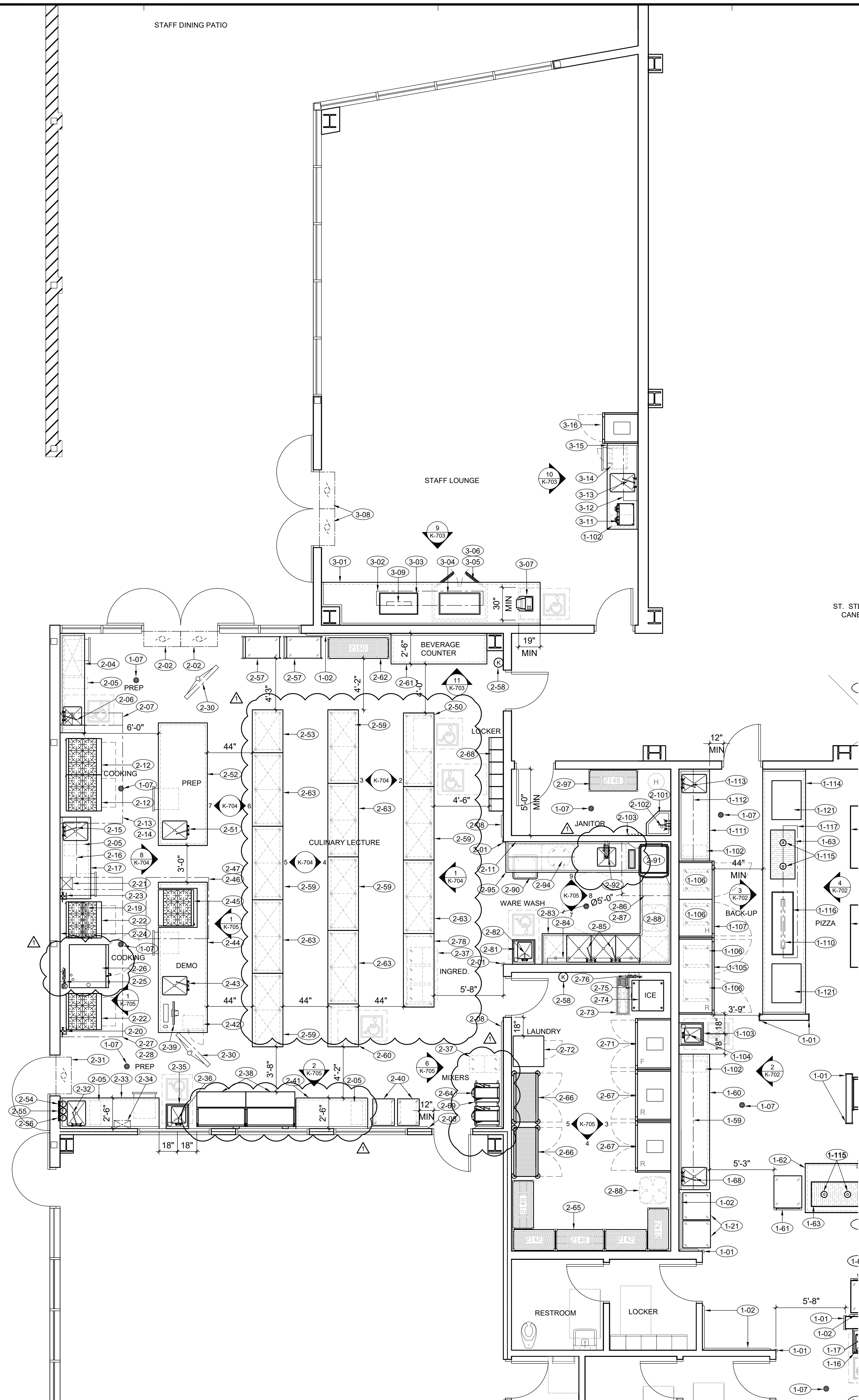
REGISTRATION STAMP  
OFFICE OF REGULATION SERVICES  
APPL 04-113324  
AC \_\_\_\_\_ PLS \_\_\_\_\_ SS \_\_\_\_\_  
DATE \_\_\_\_\_ FILE NO.: 33-H8

NO	DATE	BY	DESCRIPTION
12/20/13			DSA SUBMITTAL
09/26/16			PUHSD REVISIONS 1
10/19/16			PUHSD REVISIONS 2
<b>REVISIONS</b>			

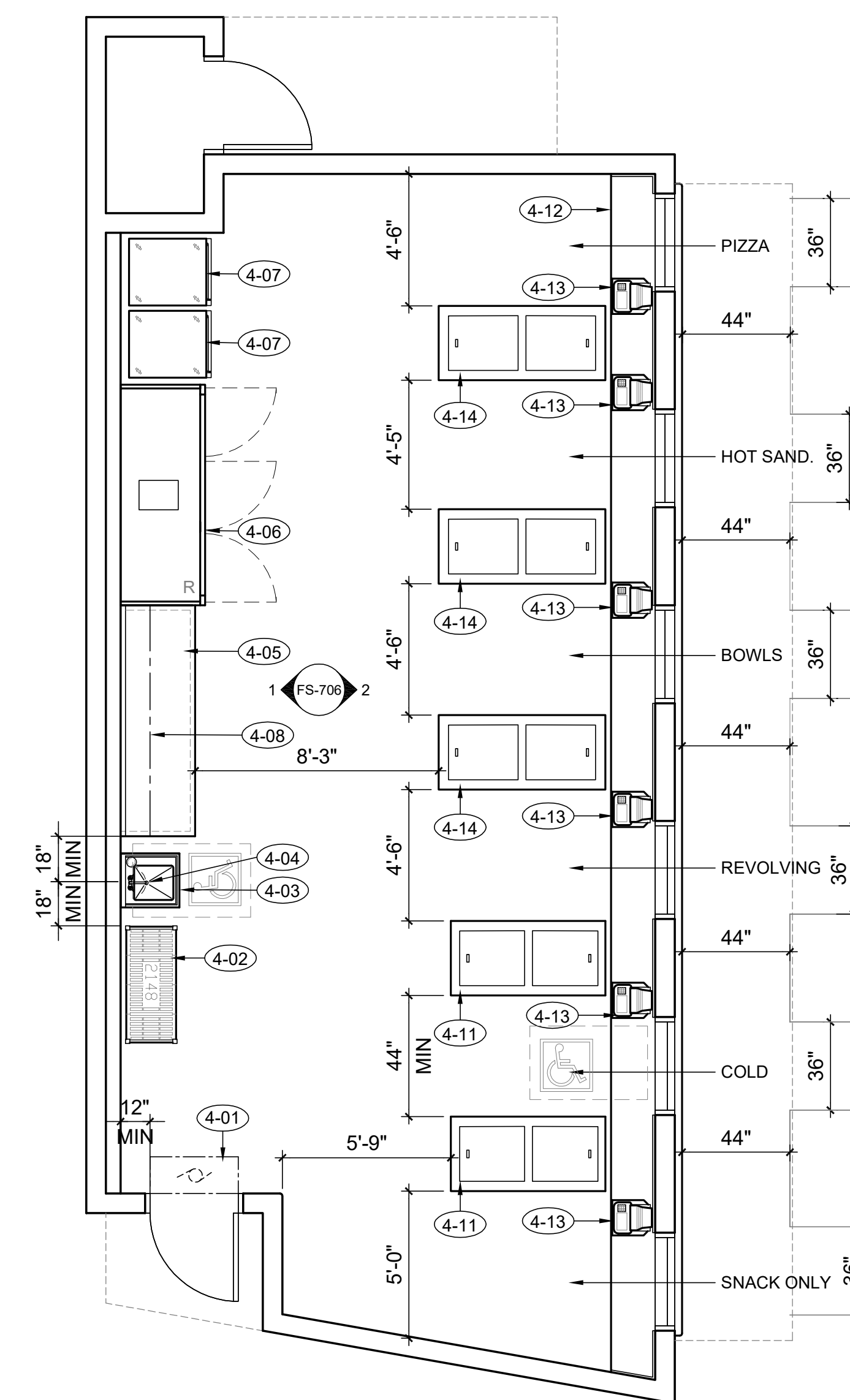
**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** 1/4" = 1'-0"  
**PROJECT NUMBER:** 1213900

**MAIN KITCHEN  
EQUIPMENT  
FLOOR PLAN**

**DRAWING NUMBER: K-102**



CULINARY LECTURE



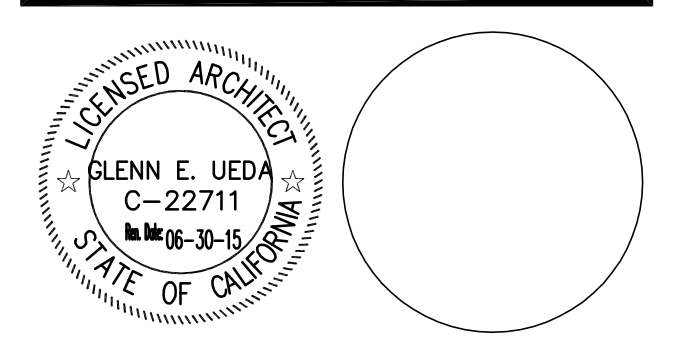
SATELLITE KITCHEN

NOTE:  
 \* ALL DIMENSIONS FOR ACCESS COMPLIANCE ARE TO FACE OF FINISH UNLESS OTHERWISE NOTED.  
 \* AREA(S) WITH FLOOR DRAINS SHALL HAVE 2% MAXIMUM SLOPE IN ALL DIRECTIONS,  
 \* FLOOR DRAINS OR FLOOR SINK SHALL HAVE 1/2" MAXIMUM GRATE OPENINGS IN ALL DIRECTIONS.



**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlcarchitects.com

**PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
**webb.**  
 130 S. Prospect Ave., Tustin, CA 92780  
 P 714.508.1880 www.webbed.com

IDENTIFICATION STAMP  
 DIVISION OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ FLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL		
09/26/16	PUHSD REVISIONS 1		
10/19/16	PUHSD REVISIONS 2		
NO	DATE	BY	DESCRIPTION
REVISIONS			

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** 1/4" = 1'-0"  
**PROJECT NUMBER:** 1213900

**EQUIPMENT  
 FLOOR PLAN**

**DRAWING NUMBER:** K-103



EQUIPMENT SCHEDULE

SMACNA DETAIL ITEM NUMBER	QUANTITY	DESCRIPTION <small>(NIFSEC = NOT IN FOODSERVICE EQUIPMENT CONTRACT)</small>	SOURCE	MECHANICAL				REMARKS	ELECTRICAL											
				HOT	COLD	GAS CONN. SIZE	M BTU		WASTE	VOLTAGE	KW	AMPS	HP	PHASE CONN.						
MOB 1-106	4	MOBILE ROLL-IN RACK	METRO RF13N																	
9 1-107	1	2 DOOR ROLL-IN HEATED CABINET	UTILITY RIHC-75-SS-2S-L						208	14.4	1	D								
1-108		SPARE #																		
1-109		SPARE #																		
POF 1-110	1	HEAT LAMP	HATCO GRA-48						120	6.7	1	D								PER UNIT REQ'S.
4 1-111	1	WORK COUNTER W/ UTILITY SINK	CUSTOM ST. STL.				F.S.		120	6.0	1	C								
17 1-112	1	WALL SHELF (CONCEALED BRACKETS)	CUSTOM ST. STL.																	
POF 1-113	1	SPLASH MOUNTED FAUCET	T&S B-0231-CR	1/2"	1/2"															
4 1-114	1	SERVICE COUNTER	CUSTOM ST. STL./MILLWORK				F.S.		120	6.0	1	C								FIXTURE MOUNTED DCO (3 LOCATIONS)
POF 1-115	2	DROP DOWN HEAT LAMP	HATCO DL-775-SL						120	2.0	1	D								
POF 1-116	1	DROP-IN HEATED SHELF	HATCO GRSB-60I						120	7.9	1	C								NEMA 5-15P WIRE THRU LIGHTS, SWITCH, AND TRANSFORMER.
POF 1-117	1	SELF SERVICE SNEEZEGUARD	BSI DECO-250						120	6.0	1	D								
1-118		SPARE #																		
1-119		SPARE #																		
POF 1-120	4	SELF SERVICE SNEEZEGUARD	BSI SG-ZGUARD						120	6.0	1	D								WIRE THRU LIGHTS, SWITCH, AND TRANSFORMER.
POF 1-121	2	REFRIGERATED GRAB & GO CASE	STRUCTURAL CON. DOS3637R						120	15.80	1	C								5-20P
POF 1-122	2	DROP-IN REFRIGERATED COLD PAN	HATCO CWB-4				* UNIT PROVIDED W/ CONDENSATE EVAPORATOR		120	8.7	1	C								NEMA 5-15P PER UNIT REQ'S.
5 1-123	2	SALAD BAR (MOBILE)	CUSTOM ST. STL./MILLWORK																	
MOB 1-124	2	MOBILE CASHIER STAND	DUKE HB2CS						120	6.0	1	C								FIXTURE MOUNTED DCO PER UNIT REQ'S.
1-125	3	CASH REGISTER	NIFSEC BY OWNER						120	6.0	1	C								DATA LINE REQUIRED. VERIFY REQUIREMENTS WITH SUPPLIER.
POF 1-126	2	SELF SERVICE SNEEZEGUARD	BSI DECO-250						120	6.0	1	D								WIRE THRU LIGHTS, SWITCH, AND TRANSFORMER.
POF 1-127	1	WELL	HATCO HCWB1-ADA				F.S.		120/208	11.2	3	D								
POF 1-128	3	BUFFET COLD-PAN (SELF-CON)	DUKE HB3CM				* DRAIN TO CONDENSATE EVAPORATOR		120	4.3	1/5	1	C							NEMA 5-15P PER UNIT REQ'S.
MOB 1-129	1	MOBILE CASHIER STAND (ADA)	DUKE TST-46SS						120	6.0	1	C								FIXTURE MOUNTED DCO
POF 1-130	1	REFRIGERATED GRAB & GO CASE	STRUCTURAL CON. DOS4837R						120	16.0	1	C								NEMA 5-20P WIRE THRU LIGHTS, SWITCH, AND TRANSFORMER.
POF 1-131	2	REFRIGERATED COLD PAN	WELLS RCP-400				F.S.		120	6.5	1	C								NEMA 5-15P PER UNIT REQ'S.
4 1-132	1	SERVICE COUNTER	CUSTOM ST. STL./MILLWORK				F.S.		120	6.0	1	C								FIXTURE MOUNTED DCO (3 LOCATIONS)
9 1-133	1	2 DOOR ROLL-IN REFRIG. (REMOTE)	UTILITY RIR-75-SS-2S-X-L				* PROVIDE CONDENSATE EVAPORATOR		120	10.7	1	D								SEE SHEET K-504 FOR ADDITIONAL INFO.
MOB 1-134	4	MOBILE ROLL-IN RACK	METRO RF13N						208	14.4	1	D								
9 1-135	1	2 DOOR ROLL-IN HEATED CABINET	UTILITY RIHC-75-SS-2S-L																	
2 1-136	1	HAND SINK W/ SOAP AND TOWEL DISPENSERS	IMC TEDDY ADA-WSX				2"													*VERIFY WITH UNIT REQUIREMENTS
POF 1-137	1	HAND SINK FAUCET	T&S B-0325-CR	1/2"	1/2"															WIRE THRU DOOR ACTIVATED MICRO-SWITCH
1-138		SPARE #																		
1-139		SPARE #																		
1-140		SPARE #																		
POF 1-141	1	DECK MOUNTED FAUCET	T&S B-0221-CR	1/2"	1/2"															
17 1-142	1	WALL SHELF (CONCEALED BRACKETS)	CUSTOM ST. STL.																	
4 1-143	1	WORK COUNTER W/ PREP SINK	CUSTOM ST. STL.				F.S.		120	6.0	1	C								(2 LOCATIONS)
9 1-144	1	2 DOOR ROLL-IN HEATED CABINET	UTILITY RIHC-75-SS-2S-L						208	14.4	1	D								
MOB 1-145	4	MOBILE ROLL-IN RACK	METRO RF13N																	
9 1-146	1	2 DOOR ROLL-IN REFRIG. (REMOTE)	UTILITY RIR-75-SS-2S-X-L				* PROVIDE CONDENSATE EVAPORATOR		120	10.7	1	D								SEE SHEET K-504 FOR ADDITIONAL INFO.
MOB 1-147	3	HEATED/ REFRIGERATED MOBILE SERVER	GA SYSTEMS HC68						208	20.0	1	C								NEMA L14-20P
1-148	3	CASH REGISTER	NIFSEC BY OWNER						120	6.0	1	C								DATA LINE REQUIRED. VERIFY REQUIREMENTS WITH SUPPLIER.
4 1-149	1	SERVICE COUNTER	CUSTOM ST. STL.						120	6.0	1	C								FIXTURE MOUNTED DCO (2 LOCATION)
1-150		SPARE #																		
1-151	LOT	LINE RAILS	NIFSEC SEE ARCH. SECTION																	
1-152	280	WIRE BASKETS 13"x20" 2"D & 4"D	G.A. SYSTEMS																	
1-153	LOT	REMOTE REFRIGERATION RACK AND SYSTEM	OMNITEMP OTD4-AC-V				APPROXIMATE WEIGHT: 1,660 LBS. SEE ARCH. DRAWINGS FOR LOCATION		208	65.4	3	D								SEE SHEET K-504 FOR ADDITIONAL INFO.

SMACNA DETAIL ITEM NUMBER	QUANTITY	DESCRIPTION <small>(NIFSEC = NOT IN FOODSERVICE EQUIPMENT CONTRACT)</small>	SOURCE	MECHANICAL				REMARKS	ELECTRICAL													
				HOT	COLD	GAS CONN. SIZE	M BTU		WASTE	VOLTAGE	KW	AMPS	HP	PHASE CONN.								
CULINARY LECTURE																						
POB 2-01	LOT	CORNER GUARDS	CUSTOM ST. STL.																			
6 2-02	2	AIR CURTAIN	MARS N236-1UA-BG						120	5.1	1	D								WIRE THRU DOOR ACTIVATED MICRO-SWITCH PER UNIT REQ'S.		
2-03		SPARE #																				
2 2-04	1	ACCESSIBLE WORK TABLE W/ PREP SINK	CUSTOM ST. STL.				F.S.		120	6.0	1	C										
- 2-05	LOT	TRASH RECEPTACLES	NIFSEC BY OWNER																			
POF 2-06	1	SPLASH MOUNTED FAUCET	T&S B-0231-CR	1/2"	1/2"																	
POF 2-07	1	FIRE PROTECTION SYS. SERVES ITEM #2-13	ANSUL R102						120	6.0	1	D								CONTRACTOR TO INSTALL GAS SHUT-OFF VALVE IN ACCESSIBLE CEILING SPACE.		
POB 2-08	LOT	BUMPER RAILS	CUSTOM ST. STL.																			
2-09		SPARE #																				
2-10		SPARE #																				
POB 2-11	LOT	WALL FLASHING	CUSTOM ST. STL.																			
7 2-12	2	6 OPEN BURNER RANGE W/ OVEN	GARLAND GFE36-6R			1"	194		120	1.5		C								NEMA 5-15P		
13/14 2-13	1	EXHAUST HOOD (TYPE 1)	ACCUREX XXDW						120	-	1	D								WIRE THRU LIGHTS AND SWITCH. SEE SHEET K-605 FOR ADDITIONAL INFO.		
POF 2-14	LOT	HOOD TRIM AND CLOSURE PANELS	CUSTOM ST. STL.																			
POF 2-15	1	SPLASH MOUNTED FAUCET	T&S B-0231-CR	1/2"	1/2"																	
17 2-16	1	WALL SHELF (CONCEALED BRACKETS)	CUSTOM ST. STL.																			
4 2-17	1	WORK COUNTER W/ PREP SINK & DRAWER ASSEMBLY	CUSTOM ST. STL.				F.S.		120	6.0	1	C										
2-18		SPARE #																				
6 2-19	1	SALAMANDER	GARLAND GFIR36			1/2"	32															
POB 2-20	1	POT FILLER FAUCET	T&S B-0606			1/2"																
POF 2-21	1	FIRE PROTECTION SYS. SERVES ITEM #2-27	ANSUL R102						120	6.0	1	D								CONTRACTOR TO INSTALL GAS SHUT-OFF VALVE IN ACCESSIBLE CEILING SPACE.		
7 2-22	2	6 OPEN BURNER RANGE W/ OVEN	GARLAND GFE36-6R			1"	194		120	1.5		C								NEMA 5-15P		
POB 2-23	1	POT FILLER FAUCET	T&S B-0605			1/2"																
POB 2-24	LOT	WALL FLASHING	CUSTOM ST. STL.																			
11 2-25	1	COMBI WATER FILTRATION UNIT	EVERPURE EV9797-22			3/4"														INTERCONNECT C.W. CONNECTION WITH COMBI UNIT, ITEM #2-26		
11 2-26	1	COMBI OVEN WITH STAND	RATIONAL SCC WE 62NG			3/4"	106	F.S.	120	15.0	1	D								INTERCONNECT ONE C.W. CONNECTION WITH FILTRATION UNIT, ITEM #2-25		
13/14 2-27	1	EXHAUST HOOD (TYPE 1)	ACCUREX XXDW						120	-	1	D								WIRE THRU LIGHTS AND SWITCH. SEE SHEET K-606 FOR ADDITIONAL INFO.		
POF 2-28	LOT	HOOD TRIM AND CLOSURE PANELS	CUSTOM ST. STL.																			
2-29		SPARE #																				
- 2-30	2	TV WITH CEILING MOUNT	NIFSEC BY OTHERS																	BOTTOM OF TV/BACKET @ 80" MIN A.F.F.		
6 2-31	1	AIR CURTAIN	MARS N236-1UA-BG						120	5.1												

EQUIPMENT SCHEDULE

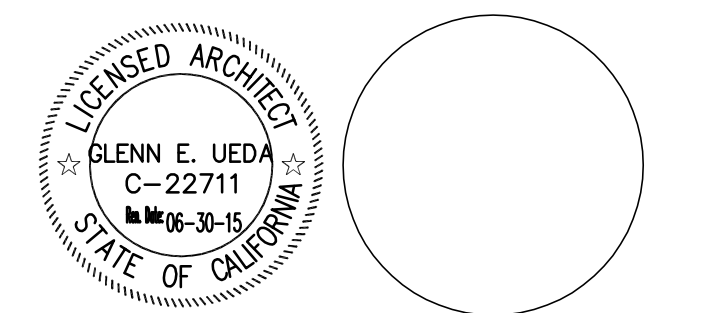
EQUIPMENT				MECHANICAL					ELECTRICAL							
ITEM NUMBER	QUANTITY	DESCRIPTION (NIFSEC = NOT IN FOODSERVICE EQUIPMENT CONTRACT)	SOURCE	HOT	COLD	GAS			REMARKS	VOLTAGE	KW	AMPS	HP	PHASE	CONN.	REMARKS
						CONN. SIZE	M	BTU								
MOB	2-53	1	MOBILE WORK TABLE	CUSTOM ST. STL.							120	6.0		1	C	
POB	2-54	1	FIRE PULL BOX	PART OF ITEM# 2-07												CONTRACTOR TO INSTALL 4/0 BOX AT +48" A.F.F.. SEE SHEET K-605 FOR ADD. INFO.
POB	2-55	1	FIRE PULL BOX	PART OF ITEM# 2-21												CONTRACTOR TO INSTALL 4/0 BOX AT +48" A.F.F.. SEE SHEET K-606 FOR ADD. INFO.
POB	2-56	1	FIRE PULL BOX	PART OF ITEM# 2-34												CONTRACTOR TO INSTALL 4/0 BOX AT +48" A.F.F.. SEE SHEET K-607 FOR ADD. INFO.
MOB	2-57	2	UTILITY CARTS	LAKESIDE 744												
-	2-58	2	CLASS K FIRE EXTINGUISHERS	SEE ARCHITECT SECTION												
MOB	2-59	4	MOBILE WORK TABLE	CUSTOM ST. STL.							120	6.0		1	C	
MOB	2-60	1	MOBILE WORK TABLE (ADA ACCESSIBLE)	CUSTOM ST. STL.							120	6.0		1	C	
4	2-61	1	BEVERAGE COUNTER	CUSTOM ST. STL.							120	6.0		1	C	FIXTURE MOUNTED DCO
MOB	2-62	LOT	MOBILE DRY STORAGE SHELVING UNITS	CAMBRO CAMSHELVING												
MOB	2-63	5	MOBILE WORK TABLE	CUSTOM ST. STL.							120	6.0		1	C	
18	2-64	2	20 QT. COUNTERTOP MIXER	VARIMIXER W20A							120	12.0		1	C	NEMA 5-15P PER UNIT REQ'S.
MOB	2-65	LOT	DRY STORAGE SHELVING UNITS	CAMBRO CAMSHELVING												
MOB	2-66	LOT	SECURE DRY STORAGE SHELVING UNITS (MOBILE)	CSSUM244867PKG												
11	2-67	2	2 DOOR REACH-IN REFRIG. (REMOTE)	UTILITY R-50-SS-2S-D-X					F.S.		120	4.6		1	D	SEE SHEET K-504 FOR ADDITIONAL INFO. PER UNIT REQ'S.
-	2-68	LOT	LOCKERS	NIFSEC												
MOB	2-69	2	MIXER STAND	CUSTOM ST. STL.												
-	2-70		SPARE #													
11	2-71	1	2 DOOR REACH-IN FREEZER (REMOTE)	UTILITY F-50-SS-2S-D-X					F.S.		120	13.6		1	D	SEE SHEET K-504 FOR ADDITIONAL INFO.
-	2-72	1	FRONT LOAD STACKED WASHER/ DRYER	NIFSEC BY OWNER												VERIFY, 4" EXHAUST DUCT
POB	2-73	1	FLOOR TROUGH	IMC/TEDDY ASFT1236SG-ADA											3"	*"P-TRAP" BELOW SLAB
11	2-74	1	ICE MAKER (REMOTE)	ICE-O-MATIC ICE1006R					F.S.		208	13.8		1	D	* INTERCONNECT C.W. WITH FILTRATION UNIT ITEM# 2-76. DRAIN TO FLOOR SINK. INTERCONNECT WITH REMOTE CONDENSER ITEM# 2-77.
11	2-75	1	ICE STORAGE BIN	PART OF ITEM# 2-74					F.S.							DRAIN TO FLOOR SINK
POB	2-76	1	WATER FILTRATION SYSTEM	PART OF ITEM# 2-74						1/2"						INTERCONNECT C.W. WITH ICE MAKER ITEM# 2-74.
-	2-77	1	ICE MAKER REMOTE CONDENSER	ICE-O-MATIC VR62061							208			1	D	APPROXIMATE WEIGHT: 130 LBS. SEE ARCH. DRAWINGS FOR LOCATION. INTERCONNECT WITH ICE MAKER ITEM# 2-74.
MOB	2-78	1	MOBILE WORK TABLE	CUSTOM ST. STL.							120	6.0		1	C	
-	2-79		SPARE #													
-	2-80		SPARE #													
2	2-81	1	HAND SINK W/ SOAP AND TOWEL DISPENSERS	IMC TEDDY ADA-WSX											2"	
POB	2-82	1	HAND SINK FAUCET	T&S B-0325-CR		1/2"	1/2"									
2	2-83	1	3 COMPARTMENT SINK ASSEMBLY	CUSTOM ST. STL.					F.S.						2"	PER LOCAL CODES
17	2-84	1	UTENSIL RACK	CUSTOM ST. STL.												
POF	2-85	2	SPLASH MOUNTED FAUCETS	T&S B-0291		3/4"	3/4"									PER UNIT REQUIREMENTS
13/14	2-86	1	CONDENSATE HOOD	ACCUREX XD2-48-S												
POF	2-87	LOT	HOOD TRIM AND CLOSURE PANELS	CUSTOM ST. STL.												
MOB	2-88	2	DISH DOLLY	METRO PCD11												
-	2-89		SPARE #													
MOB	2-90	1	MOBILE SOAK SINK	ADVANCE TABCO 9-FSC-20					F.S.							
11	2-91	1	DISHMACHINE WITH BOOSTER HEATER	CHAMPION DH5000T		3/4"			F.S.		208	48.0		3	D	140" MIN. HOT WATER REQ. W/ 70" RISE BOOSTER. SOFT WATER REQUIRED.
16	2-92	1	HOSE REEL	T&S B-7132-01		1/2"	1/2"									HOT WATER & COLD WATER CONNECT THROUGH VALVE
-	2-93		SPARE #													
-	2-94	LOT	TRASH RECEPTACLES	NIFSEC BY OWNER												
2	2-95	1	SOILED DISH TABLE W/ QUICK DRAIN	CUSTOM ST. STL.					F.S.							DRAIN TO FLOOR SINK
-	2-96		SPARE #													
MOB	2-97	LOT	MOBILE CHEM. STORAGE SHELVING UNITS	CAMBRO CAMSHELVING												
-	2-98		SPARE #													
-	2-99		SPARE #													
-	2-100		SPARE #													
2	2-101	1	JANITOR'S MOP SINK (FLOOR MOUNTED)	ADVANCE/TABCO 9-OP-28											3"	
POB	2-102	1	JANITOR'S SINK FAUCET W/ VACUUM BREAKER	T&S B-0655-01		1/2"	1/2"									
17	2-103	1	JANITOR'S MOP RACK	ADVANCE/TABCO K-242												

EQUIPMENT				MECHANICAL					ELECTRICAL								
SMAGNA DETAIL	ITEM NUMBER	QUANTITY	DESCRIPTION (NIFSEC = NOT IN FOODSERVICE EQUIPMENT CONTRACT)	SOURCE	HOT	COLD	GAS			REMARKS	VOLTAGE	KW	AMPS	HP	PHASE	CONN.	REMARKS
							CONN. SIZE	M	BTU								
<b>STAFF LOUNGE</b>																	
4	3-01	1	SERVICE COUNTER	CUSTOM ST. STL.													F.S.
POF	3-02	1	SELF SERVICE SNEEZEGUARD	BSI DECO-250													120
POF	3-03	1	DROP-IN HEATED SHELF	HATCO GR5B-36I													120
POF	3-04	1	REFRIGERATED PAN RAIL (REMOTE)	CUSTOM ST. STL.													F.S.
POF	3-05	1	REFRIGERATED BASE (REMOTE)	CUSTOM ST. STL.													120
POF	3-06	LOT	BLOWER COIL	OMNITEMP C.T.M.													F.S.
-	3-07	1	CASH REGISTER	NIFSEC BY OWNER													120
6	3-08	2	AIR CURTAIN	MARS N236-1UA-BG													120
POF	3-09	1	HEAT LAMP	HATCO GRA-24													120
-	3-10		SPARE #														
-	3-11	1	COFFEE MAKER	NIFSEC BY VENDOR						1/2"							208
17	3-12	1	WALL SHELF (CONCEALED BRACKETS)	CUSTOM ST. STL.													
POF	3-13	1	DECK MOUNTED FAUCET	T&S B-0221-CR						1/2"	1/2"						
18	3-14	1	MICROWAVE OVEN	AMANA RMS10T													120
4	3-15	1	WORK COUNTER W/UTILITY SINK & DRAWER ASSEMBLY	CUSTOM ST. STL.													F.S.
11	3-16	1	1 DOOR REACH-IN REFRIG. (REMOTE)	UTILITY R-30-SS-1S-D-X													F.S.
<b>SATELLITE KITCHEN</b>																	
6	4-01	1	AIR CURTAIN	MARS N236-1UA-BG													120
MOB	4-02	LOT	MOBILE DRY STORAGE SHELVING UNITS	CAMBRO CAMSHELVING													
2	4-03	1	HAND SINK W/ SOAP AND TOWEL DISPENSERS	IMC TEDDY ADA-WSX													2"
POF	4-04	1	HAND SINK FAUCET	T&S B-0325-CR						1/2"	1/2"						
4	4-05	1	WORK COUNTER	CUSTOM ST. STL.													120
9	4-06	1	3 DOOR REACH-IN REFRIG. (SELF-CON)	UTILITY R-90-SS-3S-D													120
MOB	4-07	2	HEATED TRANSPORT CART (MOBILE)	METRO C5T5													120
17	4-08	1	WALL SHELF (CONCEALED BRACKETS)	CUSTOM ST. STL.													
-	4-09		SPARE #														
-	4-10		SPARE #														
MOB	4-11	2	REFRIGERATED MOBILE SERVER	GA SYSTEMS C5													208
4	4-12	1	SERVICE COUNTER	CUSTOM ST. STL.													120
-	4-13	6	CASH REGISTER	NIFSEC BY OWNER													120
MOB	4-14	3	HEATED/ REFRIGERATED MOBILE SERVER	GA SYSTEMS HC68													208

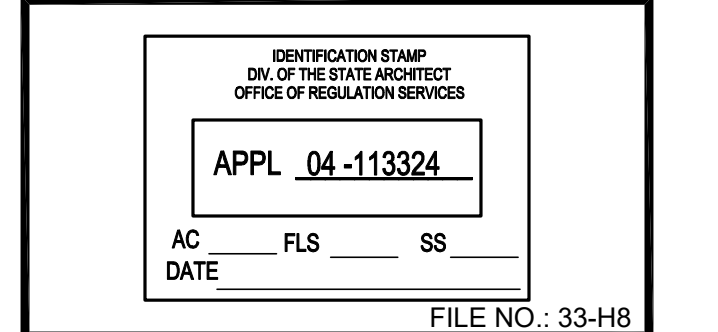


CLIENT FOCUSED • PASSION DRIVE  
**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlcarchitects.com

**PERRIS HIGH SCHOOL**  
**TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
  
 130 S. Prospect Ave., Tustin, CA 92780  
 P 714.508.1880 www.webbinc.com



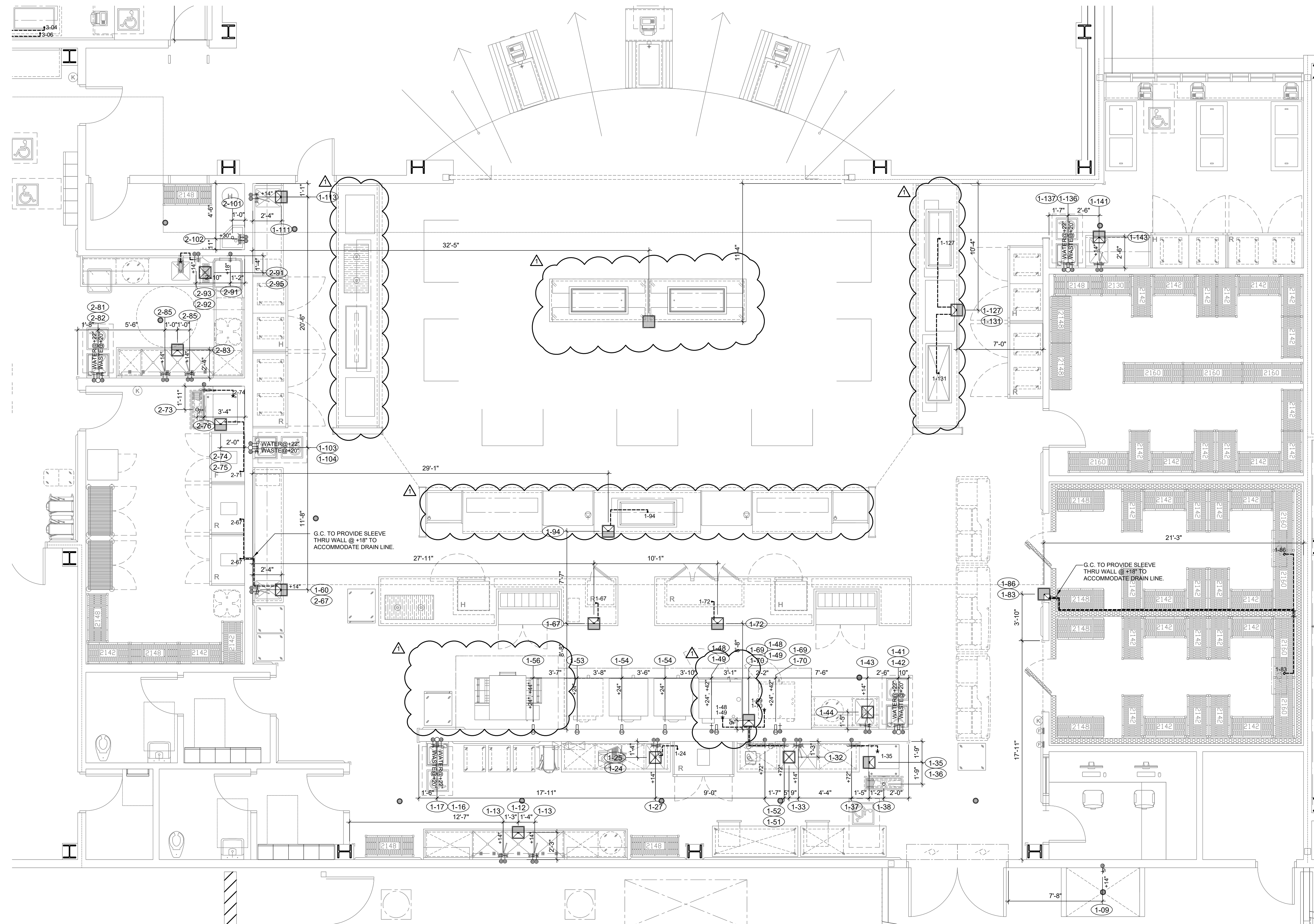
12/20/13	DSA SUBMITTAL
09/26/16	PUHSD REVISIONS 1
10/19/16	PUHSD REVISIONS 2

NO	DATE	BY	DESCRIPTION
REVISIONS			

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** NONE  
**PROJECT NUMBER:** 1213900

**EQUIPMENT SCHEDULE**

**DRAWING NUMBER:** K-203



**PLUMBING NOTES**

1. PLUMBING CONTRACTOR TO VERIFY ALL INCOMING SERVICES AND MAKE ALL EXTERNAL AND INTERNAL CONNECTIONS AND PROVIDE ALL PIPING, FITTINGS, PARTS, ETC., NECESSARY TO MAKE EQUIPMENT FUNCTIONAL.
2. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF VALVES ON ALL WATER AND GAS LINES.
3. WALL, FLOOR AND CEILING PENETRATIONS MUST BE SEALED WATER-TIGHT AND VERMIN PROOF.
4. ALL PLUMBING OUTLETS AND CONNECTIONS SHOWN ON PLAN ARE FOR EQUIPMENT SHOWN ON FOOD SERVICE EQUIPMENT PLAN ONLY. (SEE ARCHITECTURAL PLANS FOR FURTHER PLUMBING REQUIREMENTS).
5. ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL TO CENTERLINE OF STUB OUT OR FROM CENTERLINE OF STUB OUT TO CENTERLINE OF STUB OUT UNLESS OTHERWISE NOTED ON PLANS OR DETAILS (VERIFY ALL DIMENSIONS AT JOB SITE).
6. ALL SYMBOLS NOTED "1/2", "3/4", ETC., ARE TO STUB OUT OF WALL AT HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF STUB OUT. ALL SYMBOLS NOTED STUB UP ARE TO STUB UP ABOVE FINISHED FLOOR OR FINISHED CURB AT LOCATION INDICATED ON PLAN. (VERIFY ALL DIMENSIONS AT JOB SITE) ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR.
7. FLOOR SINKS INDICATED HALF-IN AND HALF-OUT OF CURB TO BE FLUSH WITH FINISHED FLOOR. FLOOR SINKS LOCATED COMPLETELY WITHIN CURB AREA TO BE FLUSH WITH FINISHED FLOOR. VERIFY LOCATION OF FLOOR SINKS PRIOR TO FINAL POUR. (VERIFY WITH KITCHEN EQUIPMENT CONTRACTOR.)
8. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL REMOVABLE GRILLS OR COVERS FOR ALL FULL OR PARTIALLY EXPOSED FLOOR SINKS.
9. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL TYPE "L" COPPER TUBING DRAIN LINES FROM ALL APPLICABLE EQUIPMENT TO FLOOR SINKS. (INCLUDING WALK-IN COOLER AND FREEZER COILS) AND TO INSULATE ALL DRAIN LINES FROM ICE BINS, REFRIGERATION EQUIPMENT, ETC. PLUMBING CONTRACTOR TO INSTALL DRAIN LINES SO THEY DO NOT AFFECT UNDER-COUNTER STORAGE AND OTHER OPERATIONAL FUNCTIONS OF THE FIXTURES.
10. FLOOR SINK FOR DISHWASHER TO HAVE A MINIMUM 3" DRAIN PIPE.
11. PLUMBING CONTRACTOR TO VERIFY ALL INCOMING WATER TEMPERATURES, PMS WITH DISHWASHER SPECIFICATIONS.
12. IF INLET PRESSURE ON HOT WATER LINE IS IN EXCESS OF 25 LBS. FLOW PRESSURE, PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATING VALVE. G.P.H. RINSE CONSUMPTION AT 25 LBS. FLOW PRESSURE REQUIRED FOR DISH WASHING MACHINE.
13. PLUMBING CONTRACTOR TO INSTALL, FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, AUTOMATIC SHUT-OFF VALVE(S) IN GAS LINE FOR FIRE SYSTEM IN HOOD.
14. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL NECESSARY FACILITIES FOR MAKE-UP AIR FANS. (VERIFY LOCATIONS AND REQUIREMENTS WITH H.V.A.C. CONTRACTOR.)
15. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL STRAINERS OR APPROVED TYPE FILTERS ON GAS SUPPLY LINES.
16. HOT WATER TANK TO BE PROVIDED AND SIZED FOR ADEQUATE WATER CONSUMPTION TO MEET HEALTH DEPARTMENT REQ'S. BY PLUMBING CONTRACTOR. (VERIFY LOCATION.)
17. PLUMBING CONTRACTOR TO INSTALL, FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, ALL GAS PRESSURE REGULATING VALVES.
18. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL BACK FLOW PREVENTION DEVICES FOR FIXTURES REQUIRED BY LOCAL PLUMBING AND BUILDING DEPARTMENTS.
19. THIS PLAN IS FOR PLUMBING REQUIREMENTS FOR SPECIFIC FOOD SERVICE AREAS ONLY. PLUMBING CONTRACTOR TO REFER TO ARCHITECTURAL DRAWINGS FOR ADDITIONAL PLUMBING REQUIREMENTS NOT SHOWN.
20. PLUMBING ENGINEER TO VERIFY PROPER USE OF FOOD DISPOSERS. SIZING OF THE GREASE INTERCEPTOR SHALL BE THE RESPONSIBILITY OF THE MECHANICAL ENGINEER.
21. INCOMING SOFT WATER REQUIRED AT ALL DISH MACHINES. PER MANUFACTURER REQUIREMENTS.

**PLUMBING SYMBOLS**

- ⊕ COLD WATER
  - ⊕ HOT WATER
  - ⊕ DIRECT WASTE
  - ⊕ GAS
  - ⊕ 12"x12" FLOOR SINK
  - ⊕ 12"x12" FLOOR SINK WITH HALF GRATE
  - ⊕ FLOOR DRAIN
  - ⊕ ITEM NUMBER
  - ⊕ GAS SHUT-OFF VALVE
  - ⊕ AIR SUPPLY
  - ⊕ GAS/WATER MANIFOLD CONNECTION
- NOTE: ALL FLOOR DRAIN LOCATIONS SHOWN ARE SUGGESTED ONLY. ACTUAL LOCATIONS AND QUANTITIES TO BE DETERMINED BY THE ARCHITECT. VARIATIONS DUE TO FLOORING TYPE AND PITCH MAY BE REQUIRED.

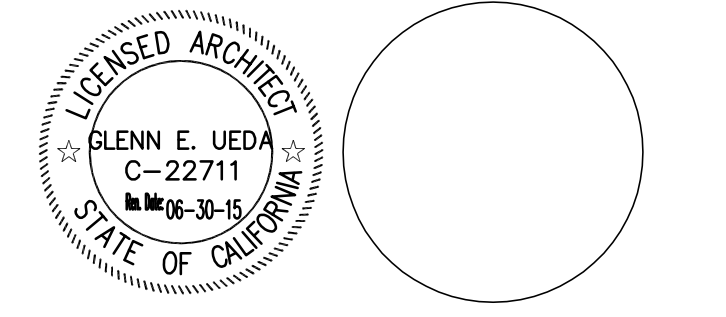
**HOT WATER DEMAND**

EQUIPMENT	GPH
HAND SINKS	5
PRE RINSE UNITS	45
FOOD PREPARATION SINKS	5
JANITOR SINKS	15
UTENSIL SINKS 18"x18"	14
UTENSIL SINKS 24"x24"	25



**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlccarchitects.com

**PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
  
 130 S. Prospect Ave., Suite CA 92760  
 P 714.508.1880 www.webbinc.com

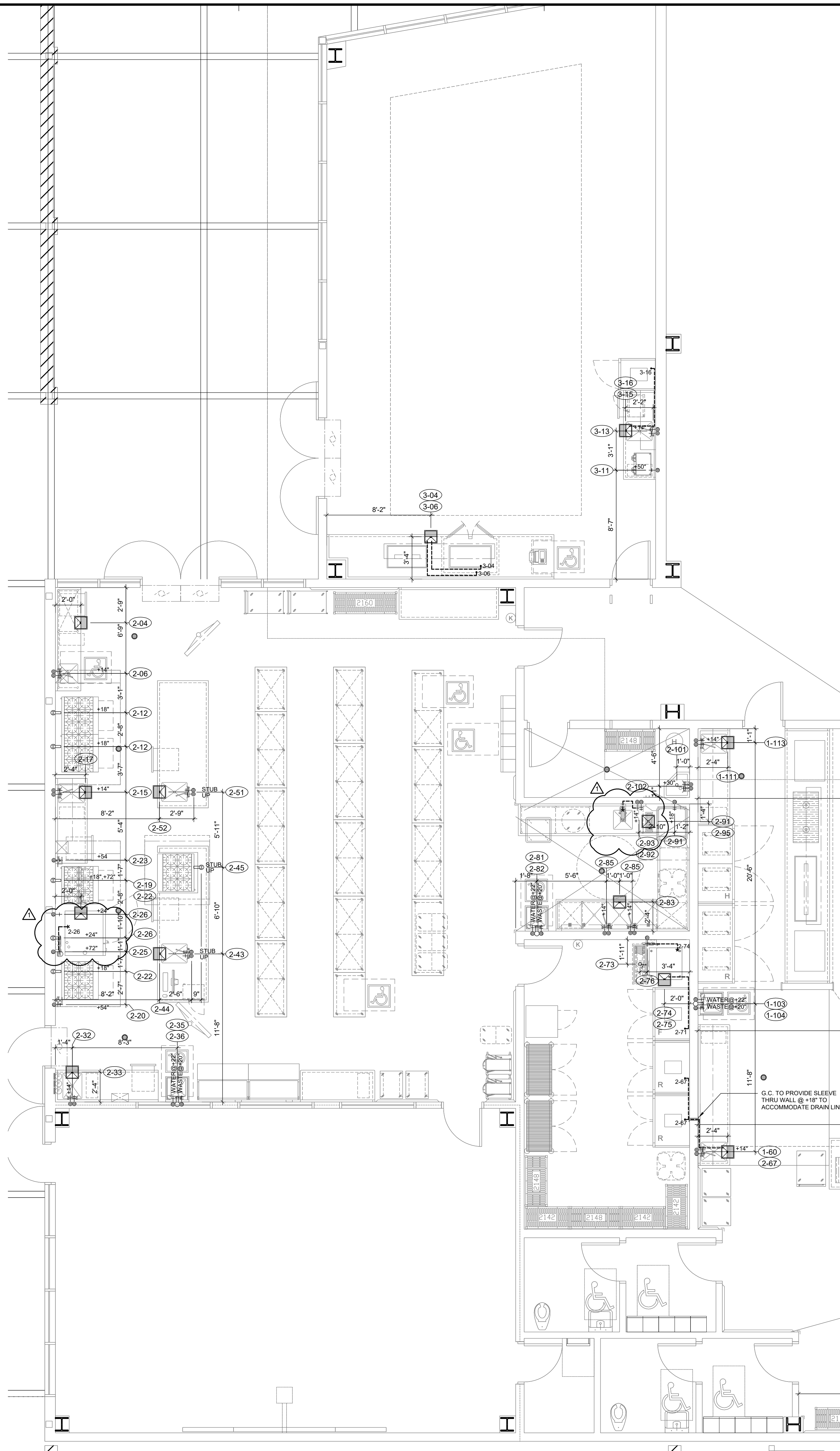
IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ PLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

NO	DATE	BY	DESCRIPTION
	12/20/13		DSA SUBMITTAL
Δ	09/26/16		PUHSD REVISIONS 1
Δ	10/19/16		PUHSD REVISIONS 2
<b>REVISIONS</b>			

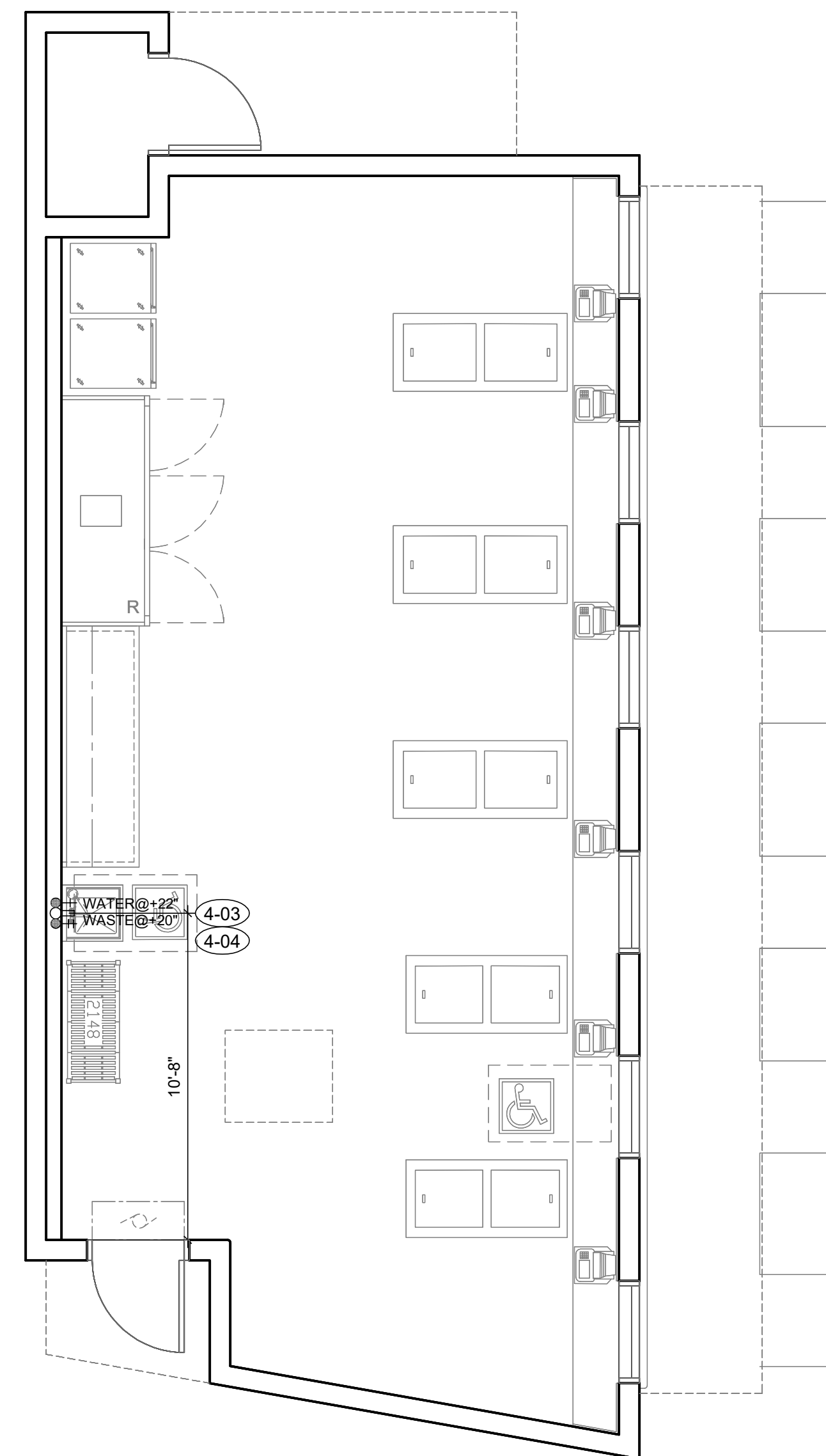
**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** 1/4" = 1'-0"  
**PROJECT NUMBER:** 1213900

**MAIN KITCHEN  
 PLUMBING  
 FLOOR PLAN**

**DRAWING NUMBER: K-301**



CULINARY LECTURE



SATELLITE KITCHEN

PLUMBING NOTES

1. PLUMBING CONTRACTOR TO VERIFY ALL INCOMING SERVICES AND MAKE ALL EXTERNAL AND INTERNAL CONNECTIONS AND PROVIDE ALL PIPING, FITTINGS, PARTS, ETC., NECESSARY TO MAKE EQUIPMENT FUNCTIONAL.
2. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF VALVES ON ALL WATER AND GAS LINES.
3. WALL, FLOOR AND CEILING PENETRATIONS MUST BE SEALED WATER-TIGHT AND VERMIN PROOF.
4. ALL PLUMBING OUTLETS AND CONNECTIONS SHOWN ON PLAN ARE FOR EQUIPMENT SHOWN ON FOOD SERVICE EQUIPMENT PLAN ONLY. (SEE ARCHITECTURAL PLANS FOR FURTHER PLUMBING REQUIREMENTS).
5. ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL TO CENTERLINE OF STUB OUT OR FROM CENTERLINE OF STUB OUT TO CENTERLINE OF STUB OUT UNLESS OTHERWISE NOTED ON PLANS OR DETAILS (VERIFY ALL DIMENSIONS AT JOB SITE).
6. ALL SYMBOLS NOTED "+12", "+24", ETC., ARE TO STUB OUT OF WALL AT HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF STUB OUT. ALL SYMBOLS NOTED STUB UP ARE TO STUB UP ABOVE FINISHED FLOOR OR FINISHED CURB AT LOCATION INDICATED ON PLAN (VERIFY ALL DIMENSIONS AT JOB SITE). ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR.
7. FLOOR SINKS INDICATED HALF-IN AND HALF-OUT OF CURB TO BE FLUSH WITH FINISHED FLOOR. FLOOR SINKS LOCATED COMPLETELY WITHIN CURB AREA TO BE FLUSH WITH FINISHED FLOOR. VERIFY LOCATION OF FLOOR SINKS PRIOR TO FINAL POUR. (VERIFY WITH KITCHEN EQUIPMENT CONTRACTOR.)
8. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL REMOVABLE GRIS OR COVERS FOR ALL FULL OR PARTIALLY EXPOSED FLOOR SINKS.
9. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL TYPE "L" COPPER TUBING DRAIN LINES FROM ALL APPLICABLE EQUIPMENT TO FLOOR SINKS. (INCLUDING WALK-IN COOLER AND FREEZER COILS) AND TO INSULATE ALL DRAIN LINES FROM ICE BINS, REFRIGERATION EQUIPMENT ETC. PLUMBING CONTRACTOR TO INSTALL DRAIN LINES SO THEY DO NOT AFFECT UNDER-COUNTER STORAGE AND OTHER OPERATIONAL FUNCTIONS OF THE FIXTURES.
10. FLOOR SINK FOR DISHWASHER TO HAVE A MINIMUM 3" DRAIN PIPE.
11. PLUMBING CONTRACTOR TO VERIFY ALL INCOMING WATER TEMPERATURES, PMS WITH DISHWASHER SPECIFICATIONS.
12. IF INLET PRESSURE ON HOT WATER LINE IS IN EXCESS OF 25 LBS. FLOW PRESSURE, PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATING VALVE. G.P.H. RINSE CONSUMPTION AT 25 LBS. FLOW PRESSURE REQUIRED FOR DISH WASHING MACHINE.
13. PLUMBING CONTRACTOR TO INSTALL, FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, AUTOMATIC SHUT-OFF VALVE(S) IN GAS LINE FOR FIRE SYSTEM IN HOOD.
14. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL NECESSARY FACILITIES FOR MAKE-UP AIR FANS. (VERIFY LOCATIONS AND REQUIREMENTS WITH H.V.A.C. CONTRACTOR.)
15. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL STRAINERS OR APPROVED TYPE FILTERS ON GAS SUPPLY LINES.
16. HOT WATER TANK TO BE PROVIDED AND SIZED FOR ADEQUATE WATER CONSUMPTION TO MEET HEALTH DEPARTMENT REQ'S. BY PLUMBING CONTRACTOR. (VERIFY LOCATION.)
17. PLUMBING CONTRACTOR TO INSTALL, FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, ALL GAS PRESSURE REGULATING VALVES.
18. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL BACK FLOW PREVENTION DEVICES FOR FIXTURES REQUIRED BY LOCAL PLUMBING AND BUILDING DEPARTMENTS.
19. THIS PLAN IS FOR PLUMBING REQUIREMENTS FOR SPECIFIC FOOD SERVICE AREAS ONLY. PLUMBING CONTRACTOR TO REFER TO ARCHITECTURAL DRAWINGS FOR ADDITIONAL PLUMBING REQUIREMENTS NOT SHOWN.
20. PLUMBING ENGINEER TO VERIFY PROPER USE OF FOOD DISPOSERS. SIZING OF THE GREASE INTERCEPTOR SHALL BE THE RESPONSIBILITY OF THE MECHANICAL ENGINEER.
21. INCOMING SOFT WATER REQUIRED AT ALL DISH MACHINES. PER MANUFACTURER REQUIREMENTS.

PLUMBING SYMBOLS

- ⊕ COLD WATER
- ⊕ HOT WATER
- ⊖ DIRECT WASTE
- ⊖ GAS
- ⊠ 12"x12" FLOOR SINK
- ⊠ 12"x12" FLOOR SINK WITH HALF GRATE
- FLOOR DRAIN
- ① ITEM NUMBER
- ⊗ GAS SHUT-OFF VALVE
- ⊕ AIR SUPPLY
- ⊕ GAS/WATER MANIFOLD CONNECTION

NOTE: ALL FLOOR DRAIN LOCATIONS SHOWN ARE SUGGESTED ONLY. ACTUAL LOCATIONS AND QUANTITIES TO BE DETERMINED BY THE ARCHITECT. VARIATIONS DUE TO FLOORING TYPE AND PITCH MAY BE REQUIRED.

HOT WATER DEMAND

EQUIPMENT	GPH
HAND SINKS	5
PRE RINSE UNITS	45
FOOD PREPARATION SINKS	5
JANITOR SINKS	15
UTENSIL SINKS 18"x18"	14
UTENSIL SINKS 24"x24"	25

NO	DATE	BY	DESCRIPTION
REVISIONS			

DRAWN: \_\_\_\_\_ CHECKED: \_\_\_\_\_  
 DATE: 10/03/14 SCALE: 1/4" = 1'-0"  
 PROJECT NUMBER: 1213900

**ARCHITECTS**  
**WLC**  
 CLIENT FOCUSED • PASSION DRIVE  
**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlccarchitects.com

**PERRIS HIGH SCHOOL**  
**TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
  
 130 S. Prospect Ave., Suite CA 92760  
 P 714.508.1880 www.webbted.com

IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ FLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL
09/28/16	PUHSD REVISIONS 1
10/19/16	PUHSD REVISIONS 2

DRAWING NUMBER: **K-302**

**MAIN KITCHEN**  
**PLUMBING**  
**FLOOR PLAN**

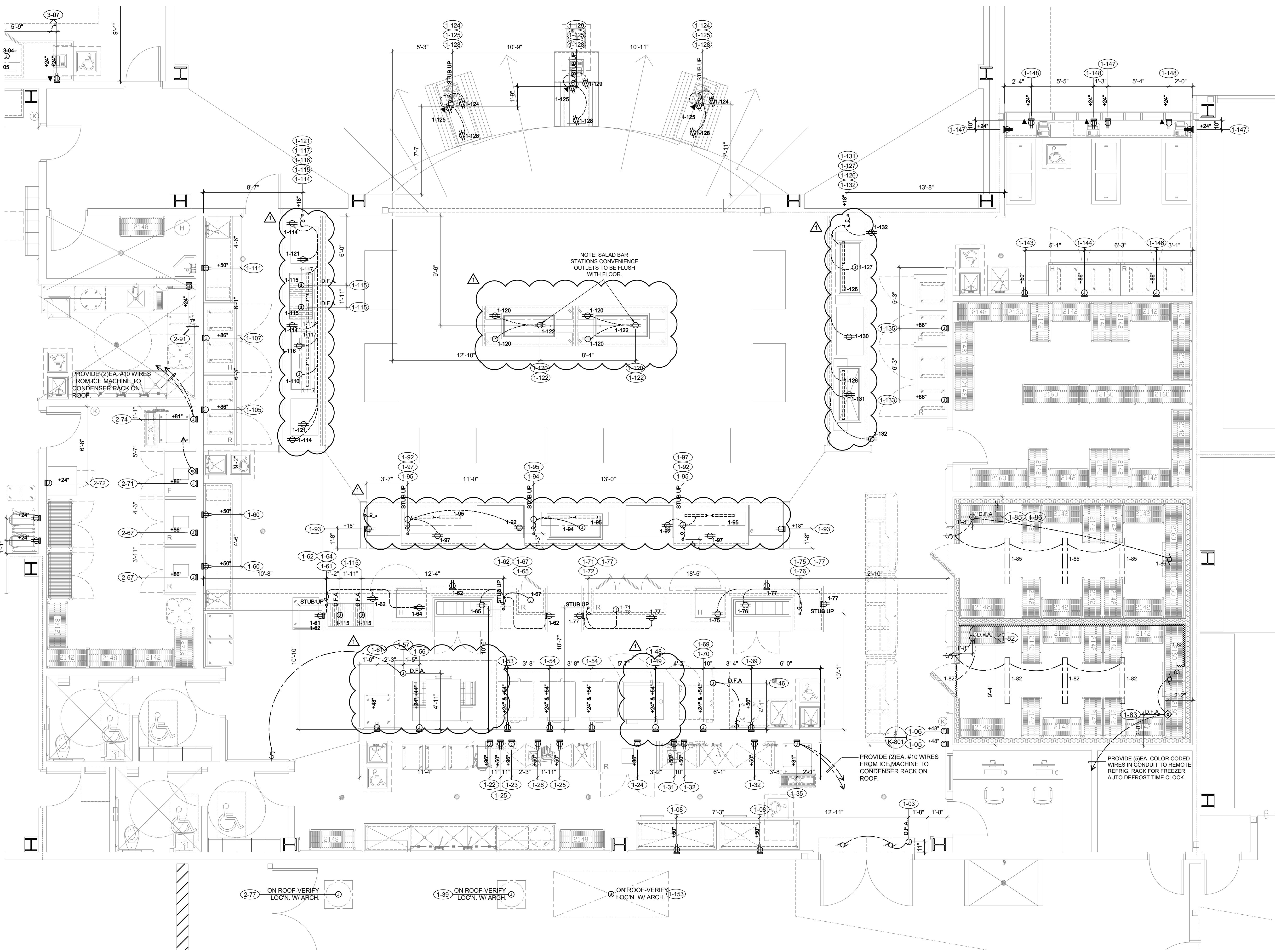


**ELECTRICAL NOTES**

- ELECTRICAL CONTRACTOR TO VERIFY ALL INCOMING SERVICE AND FINAL HOOK-UP TO ALL APPLICABLE EQUIPMENT AND TO PROVIDE ALL SWITCHES, BREAKERS, CONDUIT, ETC., UNLESS SPECIFICALLY STATED OTHERWISE.
- ELECTRICAL CONTRACTOR TO PROVIDE ALL JUNCTION BOXES, OUTLETS AND RECEPTACLES IN FIXTURES. FIXTURE FABRICATOR TO LOCATE ALL RECEPTACLES AND SWITCHES WHEN PART OF FIXTURE. INTERNAL WIRING TO BE PROVIDED AND INSTALLED BY ELECTRICAL CONTRACTOR.
- ALL ELECTRICAL OUTLETS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR EQUIPMENT SHOWN ON FOOD SERVICE EQUIPMENT PLAN (SEE ARCHITECTURAL PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.)
- ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL TO CENTERLINE OF OUTLET UNLESS OTHERWISE NOTED ON PLANS OR DETAILS. ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT JOB SITE. ALL SYMBOLS NOTED "+2", "-2", ETC., TO STUB OUT OF WALL AT HEIGHT INDICATED.
- HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF OUTLET. ALL SYMBOLS NOTED "STUB UP" ARE TO STUB UP ABOVE FINISHED FLOOR AT HEIGHT AND LOCATION INDICATED. (MINIMUM HEIGHT TO BE 6" A.F.F.)
- ELECTRICAL CONTRACTOR TO PROVIDE 6-0" PIGTAIL FLEX CONDUIT AT ALL DIRECT CONNECT STUB OUTS, EXTEND AND CONNECT TO FIXTURES.
- ELECTRICAL CONTRACTOR TO WIRE MAGNETIC CONTRACTORS FOR POWER SHUT-OFF FOR ALL ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY FIRE PROTECTION SYSTEM. CONNECT 15V CONTROL CIRCUIT FROM MICRO-SWITCH SYSTEM ON CYLINDER, MOUNT TO CONTRACTOR COIL.
- ELECTRICAL CONTRACTOR TO PROVIDE A MINIMUM OF 3 WIRES ON ALL 208 OR 230 VOLT CIRCUITS.
- ELECTRICAL CONTRACTOR TO RUN IN CONDUIT 115V, 2 WIRE CIRCUIT FROM COMPRESSOR TO TIME CLOCK AND 5 WIRES FROM CLOCK TO COIL FOR AUTOMATIC DEFROST HOOK-UP ON REMOTE FREEZER CABINETS.
- ELECTRICAL CONTRACTOR TO RUN IN CONDUIT 208V, 3 WIRE CIRCUIT FROM COMPRESSOR TO TIME CLOCK AND 5 WIRES FROM CLOCK TO COIL FOR AUTOMATIC DEFROST HOOK-UP ON REMOTE WALK-IN FREEZER.
- ELECTRICAL CONTRACTOR TO RUN IN CONDUIT 208V, 3 WIRE CIRCUIT FROM DISCONNECT TO COMPRESSOR, 2 WIRES FROM TIME CLOCK TO COMPRESSOR, 4 WIRES FROM CLOCK TO COIL AND 5 WIRES FROM CONTRACTOR TO COIL FOR AUTOMATIC DEFROST HOOK-UP FOR WALK-IN FREEZER.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SERVICE ON ROOF FOR EXHAUST AND MAKE-UP AIR SYSTEMS. (VERIFY LOCATION.)
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL UNDERBAR LIGHTING AND CONNECT BACKBAR DISPLAY LIGHTING PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL STAINLESS STEEL COVER PLATES FOR ALL RECEPTACLES AND SWITCHES IN FOOD PREPARATION AREAS UNLESS OTHERWISE NOTED. ALL RECEPTACLES TO BE SET HORIZONTAL.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL GENERAL LIGHTING FIXTURES COMPLETE WITH LAMPS. DECORATIVE LIGHT FIXTURES THAT ARE SUPPLIED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR ARE TO BE INSTALLED BY THE ELECTRICAL CONTRACTOR WITH LAMPS BY OWNER UNLESS OTHERWISE NOTED.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL EXIT LIGHTS UNLESS OTHERWISE NOTED.
- ELECTRICAL CONTRACTOR TO PROVIDE CAPS AND CORDS FOR ALL ITEMS WHICH USE CONVENIENCE OUTLETS WHEN NOT SUPPLIED BY THE MANUFACTURER AND SHORTEN ANY CORDS IF NECESSARY OR REQUESTED.
- ELECTRICAL CONTRACTOR TO INSTALL FLY FAN(S) AND/OR AIR CURTAINS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR, UNLESS OTHERWISE NOTED.
- LIGHT AND POWER PANELS TO BE SELECTED WITH 20 PERCENT SPARE CIRCUIT CAPACITY TO PERMIT EXPANSION. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL CONDUIT FOR PULL-THRU OF REFRIGERATION AND BEVERAGE LINES AS SHOWN ON PLAN WITH A MINIMUM BENDING RADIUS OF 24" (NO FACTORY "S" PERMITTED). VERIFY LOCATION AND DIAMETER.
- ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS FOR HOT WATER TANK WITH HEAT EXCHANGE REQUIREMENTS.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL MECHANICAL VENTILATION WITH LIGHT AND SWITCH IN RESTROOMS AND CHANGE (MINIMUM AIR CHANGE = 12 PER HOUR.)
- FIXTURE FABRICATOR SHALL CUT ACCESS HOLES TO CONVENIENCE OUTLETS IN BACK SPLASHES, ETC., BUT ELECTRICAL CONTRACTOR TO PROVIDE EXTENSION SHIELDS IF REQUIRED.
- ELECTRICAL CONTRACTOR TO CONNECT ALL COMPRESSORS COMPLETE WITH DISCONNECT SWITCHES AND MAGNETIC STARTERS UNLESS THERE IS A PRE-WIRED COMPRESSOR RACK THAT INCLUDES DISCONNECT SWITCHES.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL WIRING FOR WALK-IN COOLERS AND FREEZERS ON THE EXTERIOR OF THE BOX WHENEVER POSSIBLE.
- ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT THE JOB SITE.
- ELECTRICAL CONTRACTOR TO VERIFY ANY ADDITIONAL ELECTRICAL SERVICES REQUIRED ELSEWHERE IN THE BUILDING FOR ITEMS NOT SHOWN ON THE PLANS, AND FOR N.I.C. ITEMS.
- ELECTRICAL CONTRACTOR TO USE EXISTING ELECTRICAL SERVICES TO CONNECT NEW AND RE-USED EQUIPMENT, WHEN POSSIBLE, AND TO CAP OFF ANY EXISTING SERVICES MADE OBSOLETE BY THESE PLANS.
- ELECTRICIAN TO VERIFY TYPE OF CONDUIT THAT MEETS LOCAL BUILDING CODES.
- ELECTRICIAN TO VERIFY ALL WIRING OF WALK-IN COOLERS/ FREEZERS WITH REFRIGERATION CONTRACTOR PRIOR TO INSTALL.
- ELECTRICIAN TO REFER TO REFRIGERATION PLAN FOR ALL CONDUIT LOCATIONS.
- ELECTRICAL CONTRACTOR TO PROVIDE ALL FIRE APPROVED POKE THRU'S AS REQUIRED BY LOCAL CODE FOR ALL CONCRETE PENETRATIONS.
- ELECTRICAL CONTRACTOR TO CONNECT ALL EXHAUST AND MAKE-UP AIR FANS AND SUPPLY MAGNETIC STARTERS.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL 40 BOX AT "48" A.F.F. WITH 1/2" APPROVED CONDUIT AS SHOWN ON PLANS.
- ELECTRICAL CONTRACTOR TO INTERCONNECT EXHAUST AND MAKE-UP AIR FANS TO SWITCH AT HOOD.
- ELECTRICIAN TO PROVIDE SERVICE FOR SOUND SYSTEMS, P.O.S. SYSTEMS AND TELEPHONES.
- ELECTRICIAN TO HOOK-UP HEATER STRIPS AT COLD STORAGE ROOM DOORS AND DRAIN LINES AS REQUIRED.

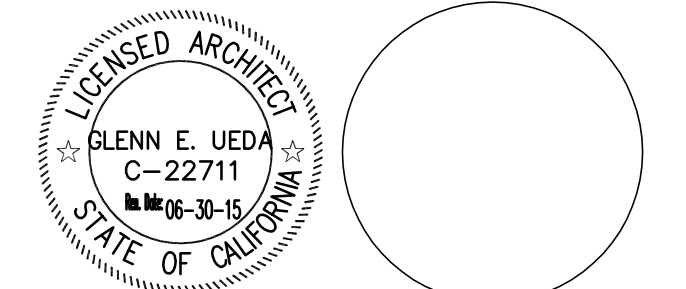
**ELECTRICAL SYMBOLS**

- ⊖ 120 VOLT DOUBLE CONV. OUTLET
- ⊖ 208 VOLT SINGLE CONV. OUTLET
- ⊖ 120/208 VOLT SINGLE CONV. OUTLET
- ⊖ JUNCTION BOX
- ⊖ JUNCTION BOX STUB UP / STUB DOWN
- ⊖ 5 COLOR COATED DEFROST CONTROL WIRES FROM BLOWER COIL TO CONDENSING UNIT, TIME CLOCK BY ELECTRICIAN
- ⊖ STUB UP
- ⊖ MOTOR
- ⊖ HEATING ELEMENT
- ⊖ SWITCH
- ⊖ TELEPHONE/ DATA
- ⊖ ITEM NUMBER
- ⊖ VAPOR PROOF LIGHT FIXTURE
- ⊖ FLEX CONNECTION
- ⊖ PLUGMOLD
- ⊖ FIXTURE MOUNTED LOW VOLTAGE LIGHT FIXTURE
- ⊖ 40 FIRE PULL BOX
- ⊖ D.F.A. DOWN FROM ABOVE
- \* FINAL CONNECTION POINT



**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlccarchitects.com

**PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
  
 130 S. Hoopland Ave., Suite CA 92760  
 P 714.508.1880 www.webbinc.com

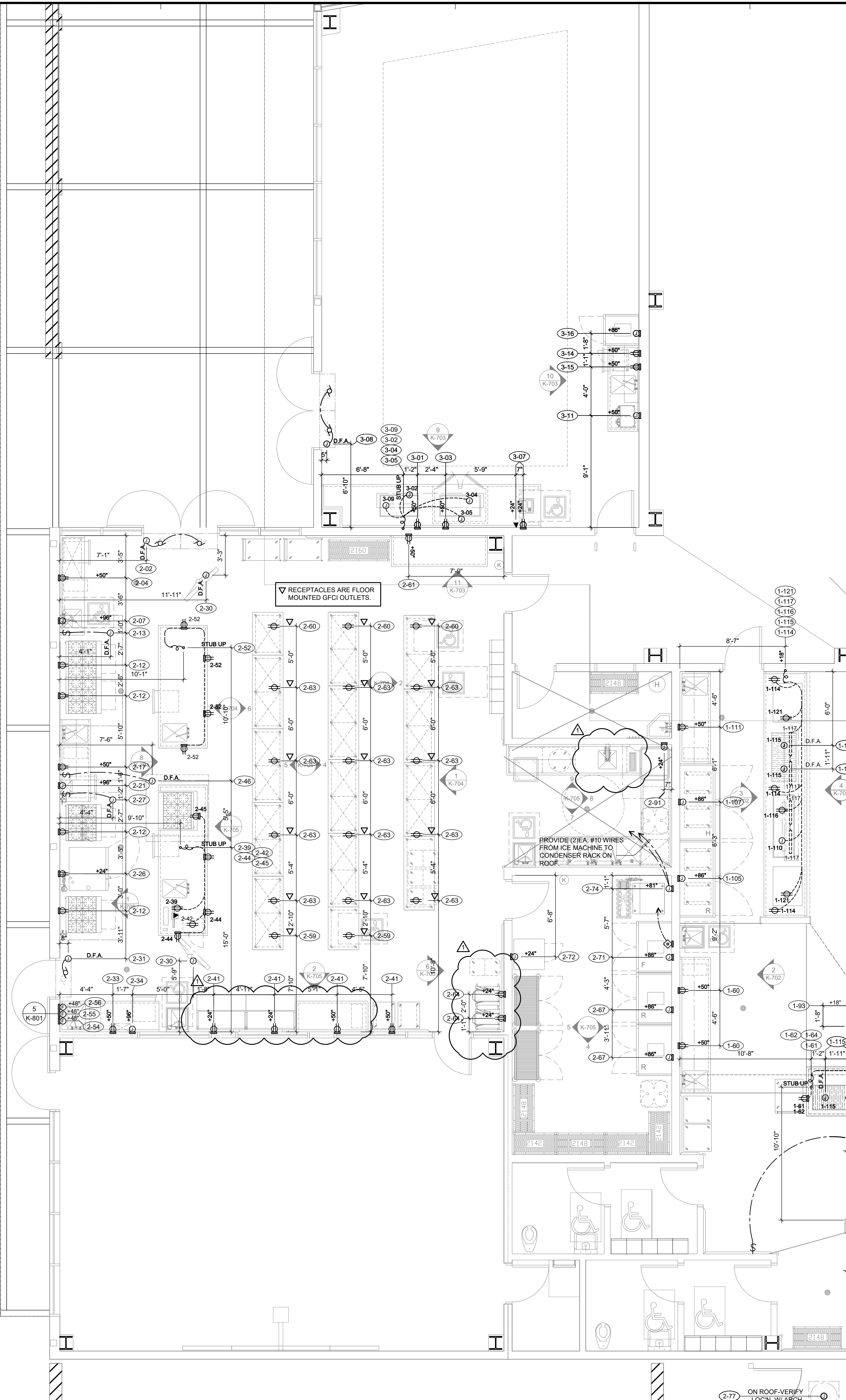
IDENTIFICATION STAMP  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ PLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL		
09/26/16	PUHSD REVISIONS 1		
10/19/16	PUHSD REVISIONS 2		
NO	DATE	BY	DESCRIPTION
REVISIONS			

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** 1/4" = 1'-0"  
**PROJECT NUMBER:** 1213900

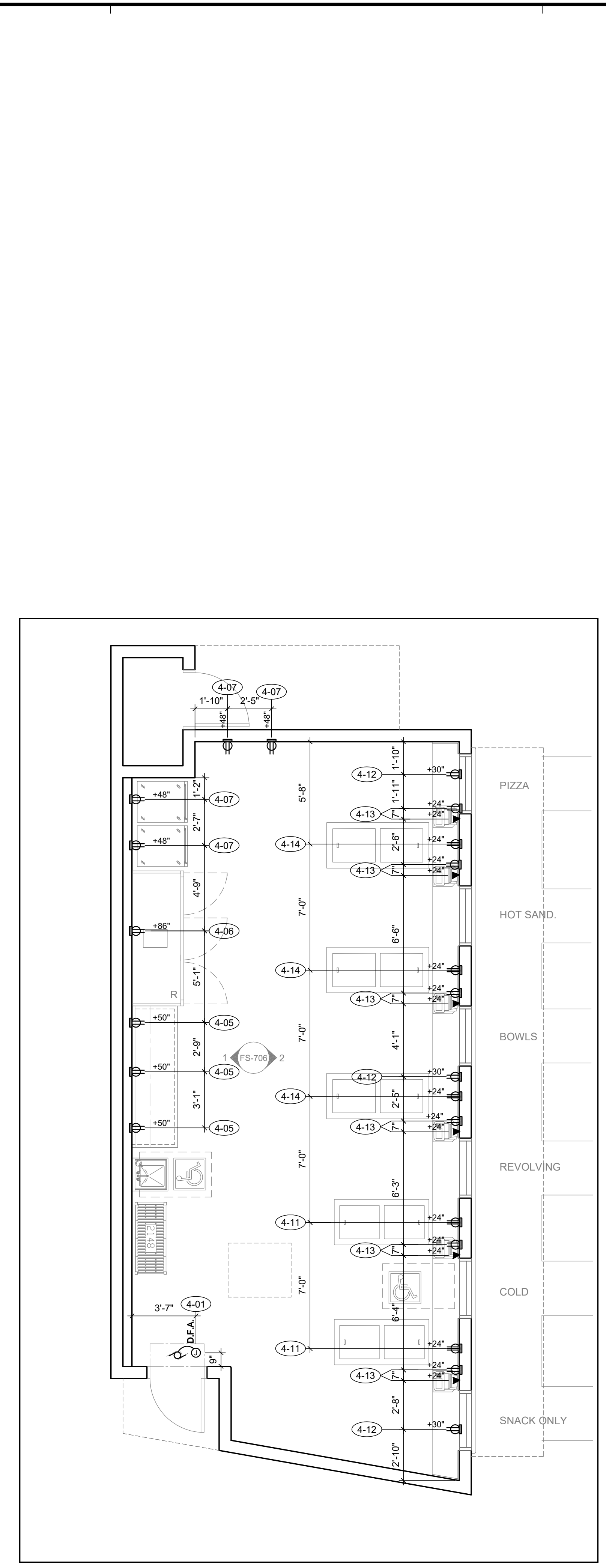
**MAIN KITCHEN  
 ELECTRICAL PLAN**

**DRAWING NUMBER:** K-401



CULINARY LECTURE

1



SATELLITE KITCHEN

2

**ELECTRICAL NOTES**

- ELECTRICAL CONTRACTOR TO VERIFY ALL INCOMING SERVICE AND FINAL HOOK-UP TO ALL APPLICABLE EQUIPMENT AND TO PROVIDE ALL SWITCHES, BREAKERS, CONDUIT, ETC., UNLESS SPECIFICALLY STATED OTHERWISE.
- ELECTRICAL CONTRACTOR TO PROVIDE ALL JUNCTION BOXES, OUTLETS AND RECEPTACLES IN FIXTURES. FIXTURE FABRICATOR TO LOCATE ALL RECEPTACLES AND SWITCHES WHEN PART OF FIXTURE. INTERNAL WIRING TO BE PROVIDED AND INSTALLED BY ELECTRICAL CONTRACTOR.
- ALL ELECTRICAL OUTLETS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR EQUIPMENT SHOWN ON FOOD SERVICE EQUIPMENT PLAN (SEE ARCHITECTURAL PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.)
- ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL TO CENTERLINE OF OUTLET UNLESS OTHERWISE NOTED ON PLANS OR DETAILS. ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT JOB SITE. ALL SYMBOLS NOTED "+12", "+24", ETC., TO STUB OUT OF WALL AT HEIGHT INDICATED.
- HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF OUTLET. ALL SYMBOLS NOTED "STUB UP" ARE TO STUB UP ABOVE FINISHED FLOOR AT HEIGHT AND LOCATION INDICATED. (MINIMUM HEIGHT TO BE 6" A.F.F.).
- ELECTRICAL CONTRACTOR TO PROVIDE 6'-0" PIGTAIL FLEX CONDUIT AT ALL DIRECT CONNECT STUB OUTS, EXTEND AND CONNECT TO FIXTURES.
- ELECTRICAL CONTRACTOR TO WIRE MAGNETIC CONTRACTORS FOR POWER SHUT-OFF FOR ALL ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY THE FIRE PROTECTION SYSTEM. CONNECT 15V CONTROL CIRCUIT FROM MICRO-SWITCH SYSTEM ON CYLINDER, MOUNT TO CONTRACTOR COIL.
- ELECTRICAL CONTRACTOR TO PROVIDE A MINIMUM OF 3 WIRES ON ALL 208 OR 230 VOLT CIRCUITS.
- ELECTRICAL CONTRACTOR TO RUN IN CONDUIT 115V, 2 WIRE CIRCUIT FROM COMPRESSOR TO TIME CLOCK AND 5 WIRES FROM CLOCK TO COIL FOR AUTOMATIC DEFROST HOOK-UP ON REMOTE FREEZER CABINETS.
- ELECTRICAL CONTRACTOR TO RUN IN CONDUIT 208V, 3 WIRE CIRCUIT FROM COMPRESSOR TO COMPRESSOR, 2 WIRES FROM TIME CLOCK TO COMPRESSOR, 5 WIRES FROM CLOCK TO COIL AND 5 WIRES FROM CONTRACTOR TO COIL FOR AUTOMATIC DEFROST HOOK-UP FROM WALK-IN FREEZER.
- ELECTRICAL CONTRACTOR TO RUN IN CONDUIT 208V, 3 WIRE CIRCUIT FROM DISCONNECT TO COMPRESSOR, 2 WIRES FROM TIME CLOCK TO COMPRESSOR, 5 WIRES FROM CLOCK TO COIL AND 5 WIRES FROM CONTRACTOR TO COIL FOR AUTOMATIC DEFROST HOOK-UP FROM WALK-IN FREEZER.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SERVICE ON ROOF FOR EXHAUST AND MAKE-UP AIR SYSTEMS. (VERIFY LOCATION.)
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL UNDERBAR LIGHTING AND CONNECT BACKBAR DISPLAY LIGHTING PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL STAINLESS STEEL COVER PLATES FOR ALL RECEPTACLES AND SWITCHES IN FOOD PREPARATION AREAS UNLESS OTHERWISE NOTED. ALL RECEPTACLES TO BE SET HORIZONTALLY.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL GENERAL LIGHTING FIXTURES COMPLETE WITH LAMPS. DECORATIVE LIGHT FIXTURES THAT ARE SUPPLIED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR ARE TO BE INSTALLED BY THE ELECTRICAL CONTRACTOR WITH LAMPS BY OWNER UNLESS OTHERWISE NOTED.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL EXIT LIGHTS UNLESS OTHERWISE NOTED.
- ELECTRICAL CONTRACTOR TO PROVIDE CAPS AND CORDS FOR ALL ITEMS WHICH USE CONVENIENCE OUTLETS WHEN NOT SUPPLIED BY THE MANUFACTURER AND SHORTEN ANY CORDS IF NECESSARY OR REQUESTED.
- ELECTRICAL CONTRACTOR TO INSTALL FLY FAN(S) AND/OR AIR CURTAINS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR. VERIFY LOCATION AND REQUIREMENTS.
- LIGHT AND POWER PANELS TO BE SELECTED WITH 20 PERCENT SPARE CIRCUIT CAPACITY TO PERMIT EXPANSION. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL CONDUIT FOR PULL-THRU OF REFRIGERATION AND BEVERAGE LINES AS SHOWN ON PLAN WITH A MINIMUM BENDING RADIUS OF 24" (NO FACTORY "1.5" PERMITTED). VERIFY LOCATION AND DIAMETER.
- ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS FOR HOT WATER TANK WITH REFRIGERATION REQUIREMENTS.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL MECHANICAL VENTILATION WITH LIGHT AND SWITCH IN RESTROOMS AND CHANGE (MINIMUM AIR CHANGE = 12 PER HOUR.)
- FIXTURE FABRICATOR SHALL CUT ACCESS HOLES TO CONVENIENCE OUTLETS IN BACK SPLASHES, ETC., BUT ELECTRICAL CONTRACTOR TO PROVIDE EXTENSION SHIELDS IF REQUIRED.
- ELECTRICAL CONTRACTOR TO CONNECT ALL COMPRESSORS COMPLETE WITH DISCONNECT SWITCHES AND MAGNETIC STARTERS UNLESS THERE IS A PRE-WIRED COMPRESSOR RACK THAT INCLUDES DISCONNECT SWITCHES.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL WIRING FOR WALK-IN COOLERS AND FREEZERS ON THE EXTERIOR OF THE BOX WHENEVER POSSIBLE.
- ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT THE JOB SITE.
- ELECTRICAL CONTRACTOR TO VERIFY ANY ADDITIONAL ELECTRICAL SERVICES REQUIRED ELSEWHERE IN THE BUILDING FOR ITEMS NOT SHOWN ON THE PLANS, AND FOR N.I.C. ITEMS.
- ELECTRICAL CONTRACTOR TO USE EXISTING ELECTRICAL SERVICES TO CONNECT NEW AND RE-USED EQUIPMENT, WHEN POSSIBLE, AND TO CAP OFF ANY EXISTING SERVICES MADE OBSOLETE BY THESE PLANS.
- ELECTRICIAN TO VERIFY TYPE OF CONDUIT THAT MEETS LOCAL BUILDING CODES.
- ELECTRICIAN TO VERIFY ALL WIRING OF WALK-IN COOLERS/ FREEZERS WITH REFRIGERATION CONTRACTOR PRIOR TO INSTALL.
- ELECTRICIAN TO REFER TO REFRIGERATION PLAN FOR ALL CONDUIT LOCATIONS.
- ELECTRICAL CONTRACTOR TO PROVIDE ALL FIRE APPROVED POKE THRU'S AS REQUIRED BY LOCAL CODE FOR ALL CONCRETE PENETRATIONS.
- ELECTRICAL CONTRACTOR TO CONNECT ALL EXHAUST AND MAKE-UP AIR FANS AND SUPPLY MAGNETIC STARTERS.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL 40 BOX AT +48" A.F.F. WITH 1/2" APPROVED CONDUIT AS SHOWN ON PLANS.
- ELECTRICIAN TO PROVIDE SERVICE FOR SOUND SYSTEMS, P.O.S. SYSTEMS AND TELEPHONES.
- ELECTRICIAN TO HOOK-UP HEATER STRIPS AT COLD STORAGE ROOM DOORS AND DRAIN LINES AS REQUIRED.

**ELECTRICAL SYMBOLS**

- 120 VOLT DOUBLE CONV. OUTLET
- FIXTURE MOUNTED DOUBLE CONV. OUTLET
- 208 VOLT SINGLE CONV. OUTLET
- 120/208 VOLT SINGLE CONV. OUTLET
- JUNCTION BOX
- JUNCTION BOX STUB UP / STUB DOWN
- 5 COLOR COATED DEFROST CONTROL WIRES FROM BLOWER COIL TO CONDENSING UNIT, TIME CLOCK BY ELECTRICIAN
- STUB UP
- MOTOR
- HEATING ELEMENT
- SWITCH
- TELEPHONE/ DATA
- ITEM NUMBER
- VAPOR PROOF LIGHT FIXTURE
- FLEX CONNECTION
- PLUGMOLD
- FIXTURE MOUNTED LOW VOLTAGE LIGHT FIXTURE
- 40 FIRE PULL BOX
- D.F.A. DOWN FROM ABOVE
- \* FINAL CONNECTION POINT

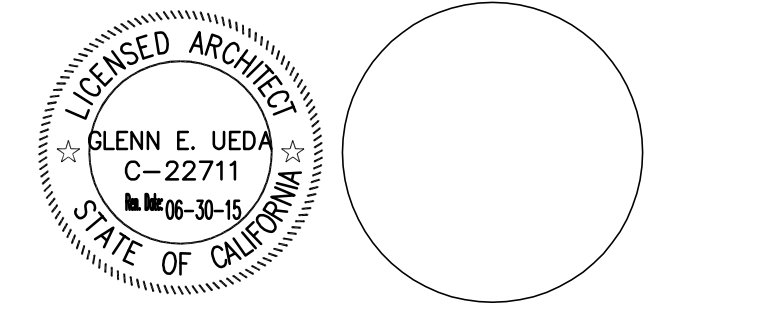
**ARCHITECTS**

**WLC**

CLIENT FOCUSED • PASSION DRIVE

**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlarchitects.com

**PERRIS HIGH SCHOOL**  
**TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**

**webb**

150 S. Prospect Ave., Suite CA 92760  
 P 714.508.1880 www.webbtsd.com

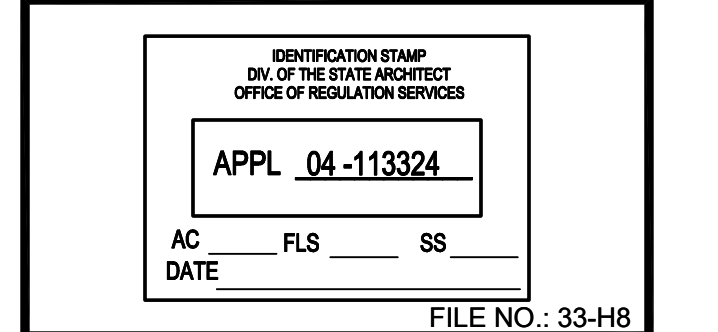
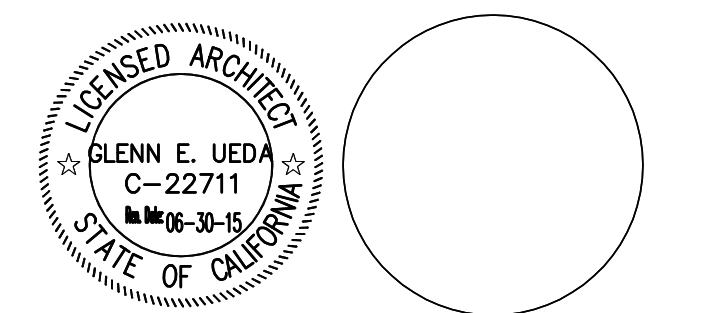
IDENTIFICATION STAMP  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ PLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL		
09/26/16	PUHSD REVISIONS 1		
10/19/16	PUHSD REVISIONS 2		
NO	DATE	BY	DESCRIPTION
REVISIONS			

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** 1/4" = 1'-0"  
**PROJECT NUMBER:** 1213900

**ELECTRICAL PLAN**

**DRAWING NUMBER:** K-402

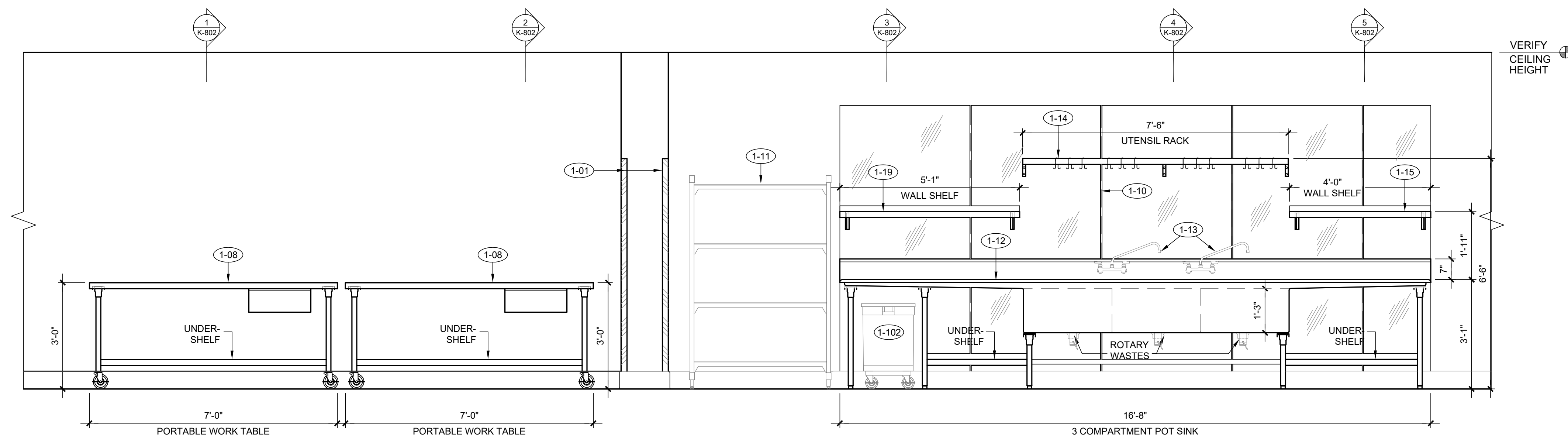


NO	DATE	BY	DESCRIPTION
12/20/13			DSA SUBMITTAL
09/26/16			PUHSD REVISIONS 1
10/19/16			PUHSD REVISIONS 2
REVISIONS			

<b>DRAWN:</b>	<b>CHECKED:</b>
<b>DATE:</b> 10/03/14	<b>SCALE:</b> AS NOTED
<b>PROJECT NUMBER:</b>	1213900

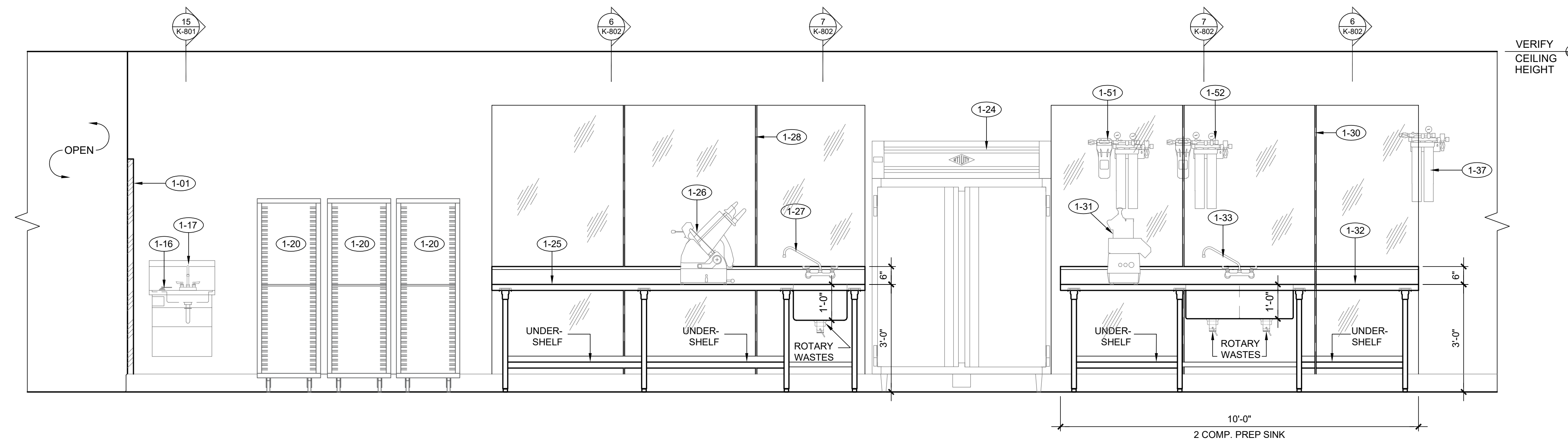
**EQUIPMENT  
ELEVATIONS**

**DRAWING  
NUMBER:** K-701



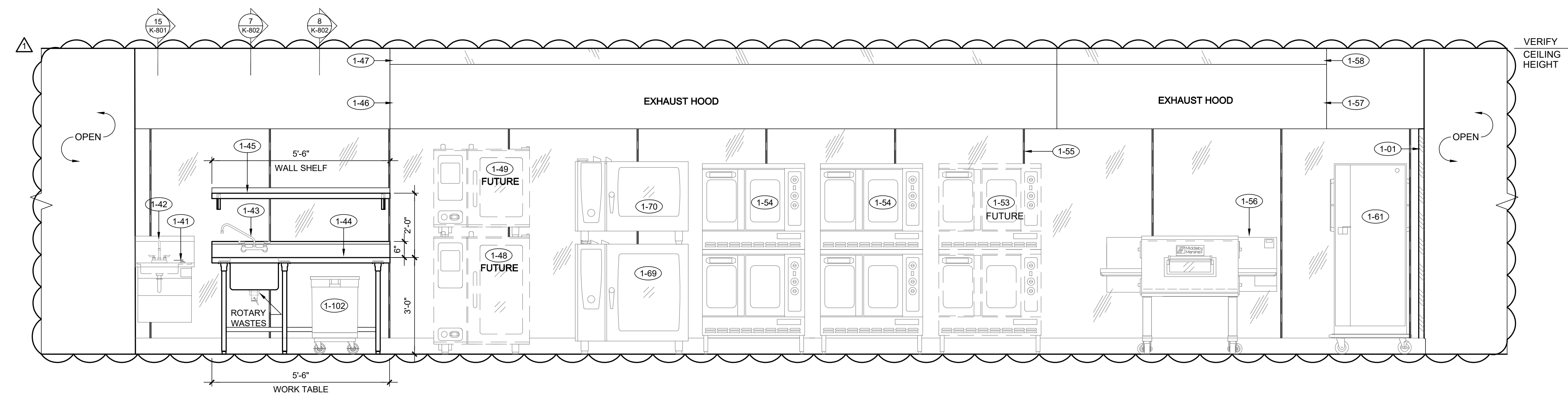
ELEVATION @ 3 COMPARTMENT SINK

SCALE: 1/2"=1'-0" 1



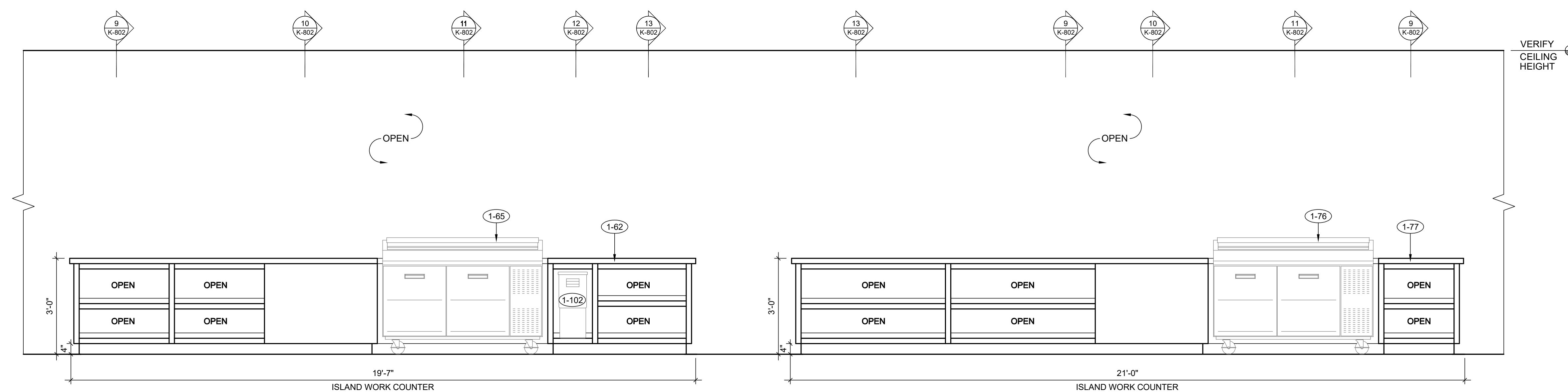
ELEVATION @ WORK TABLES

SCALE: 1/2"=1'-0" 2



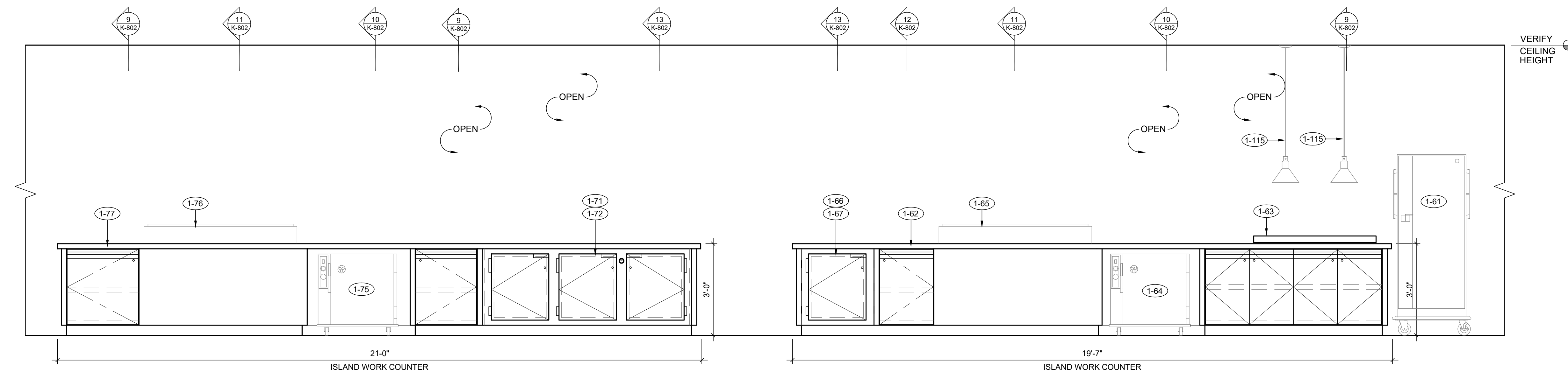
ELEVATION @ COOK LINE

SCALE: 1/2"=1'-0" 3



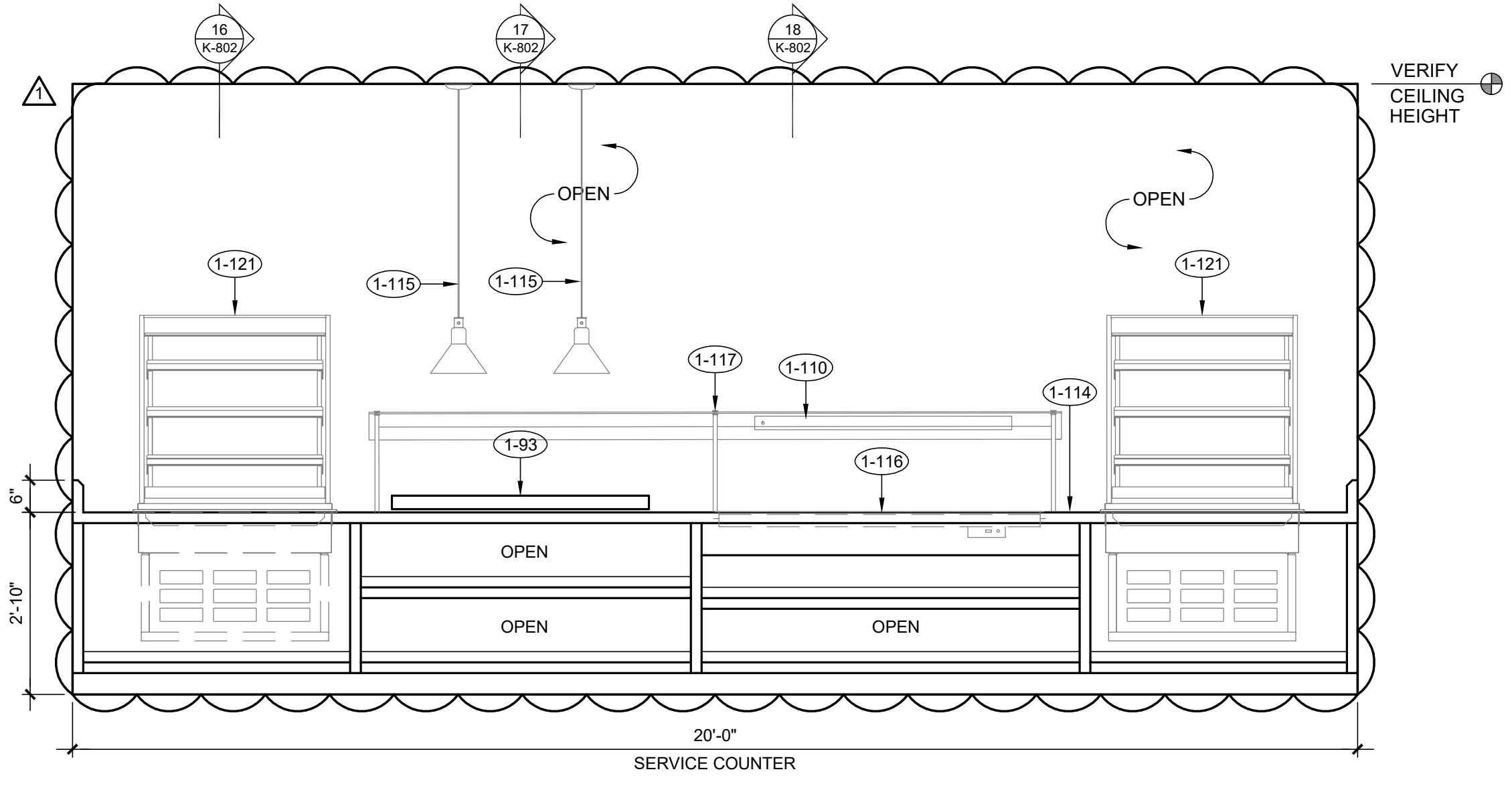
ELEVATION @ ISLAND WORK COUNTERS

SCALE: 1/2"=1'-0" 4



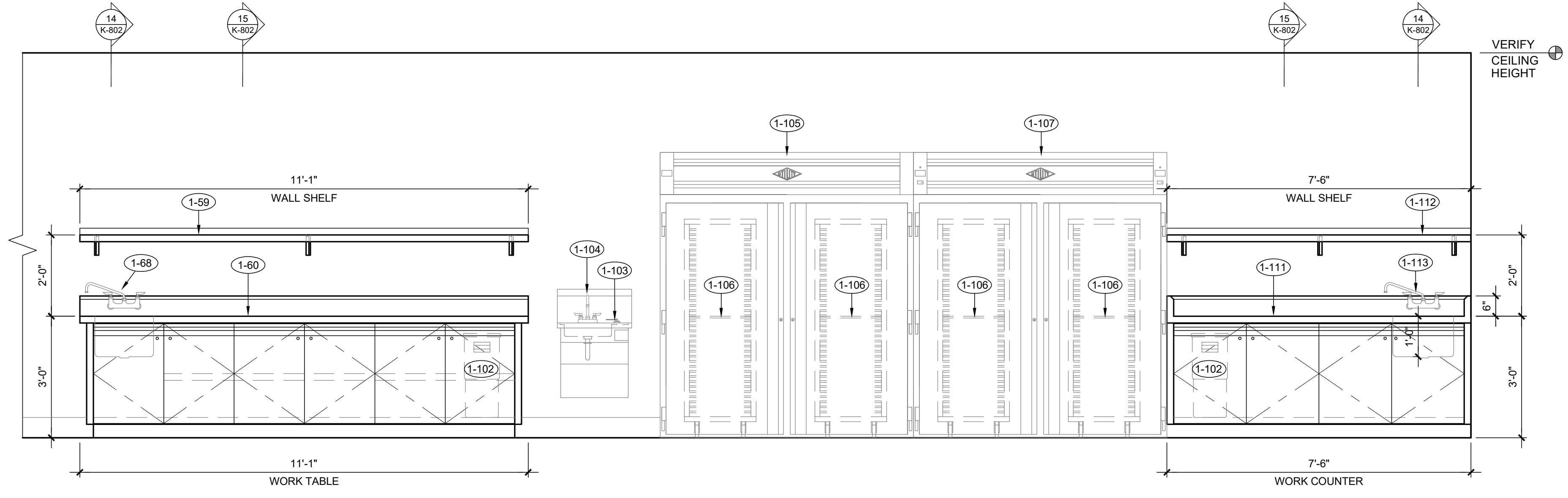
ELEVATION @ ISLAND WORK COUNTERS

SCALE: 1/2"=1'-0" 1



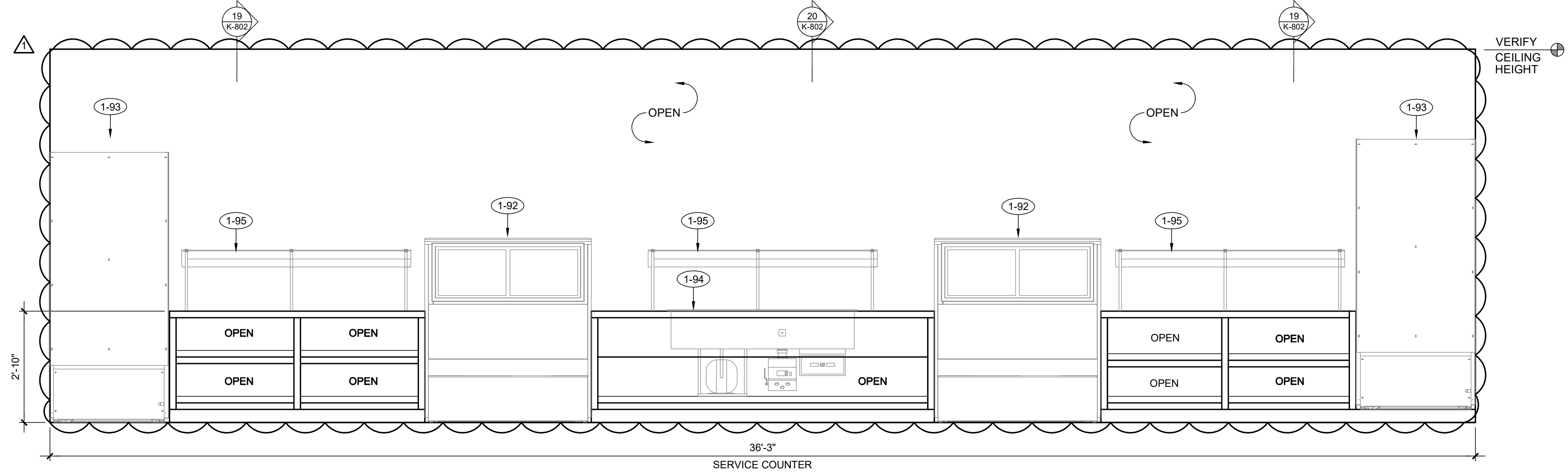
ELEVATION @ SERVICE COUNTER

SCALE: 1/2"=1'-0" 3



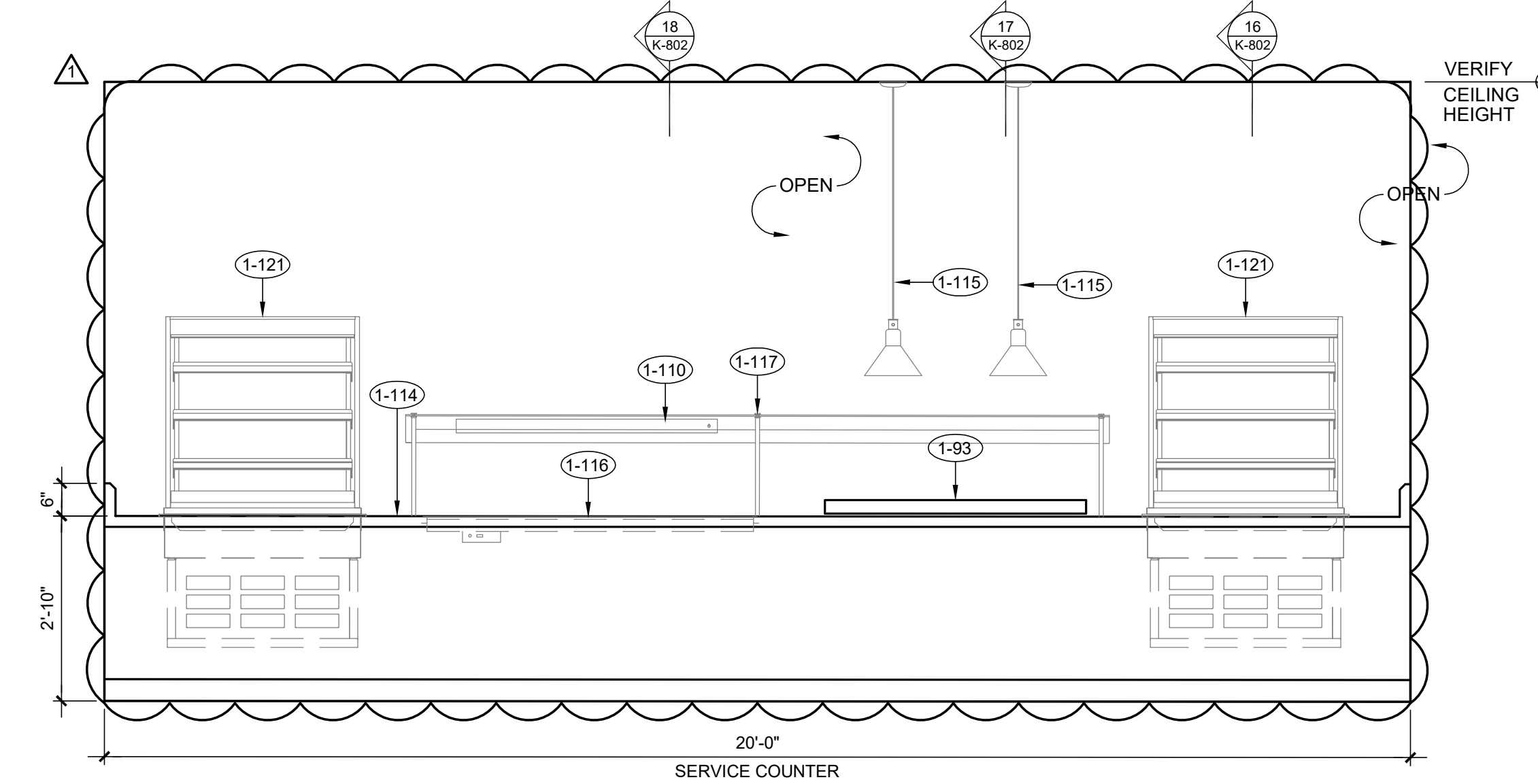
ELEVATION @ WORK COUNTERS

SCALE: 1/2"=1'-0" 2



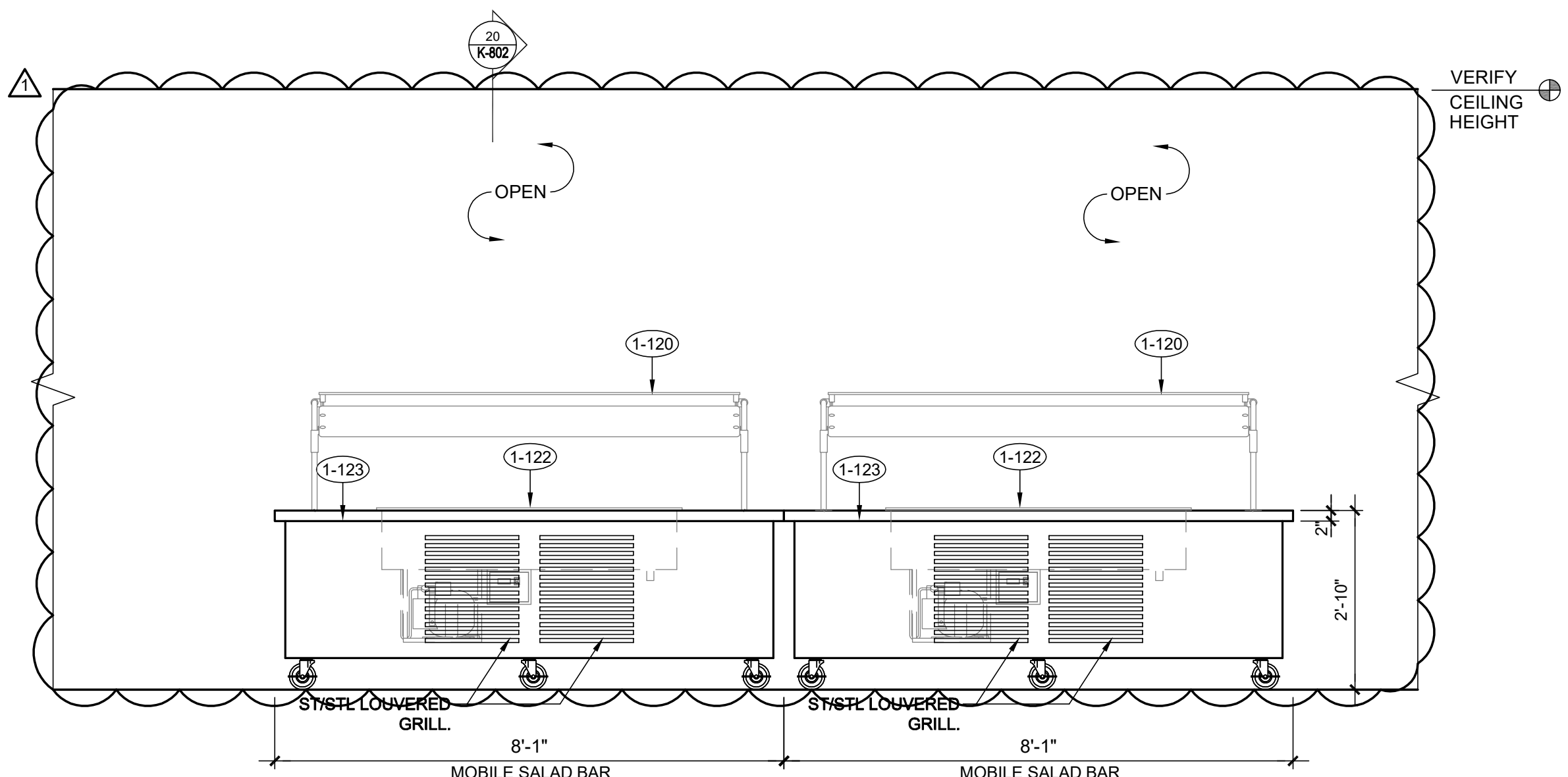
ELEVATION @ SERVICE COUNTER

SCALE: 1/2"=1'-0" 5



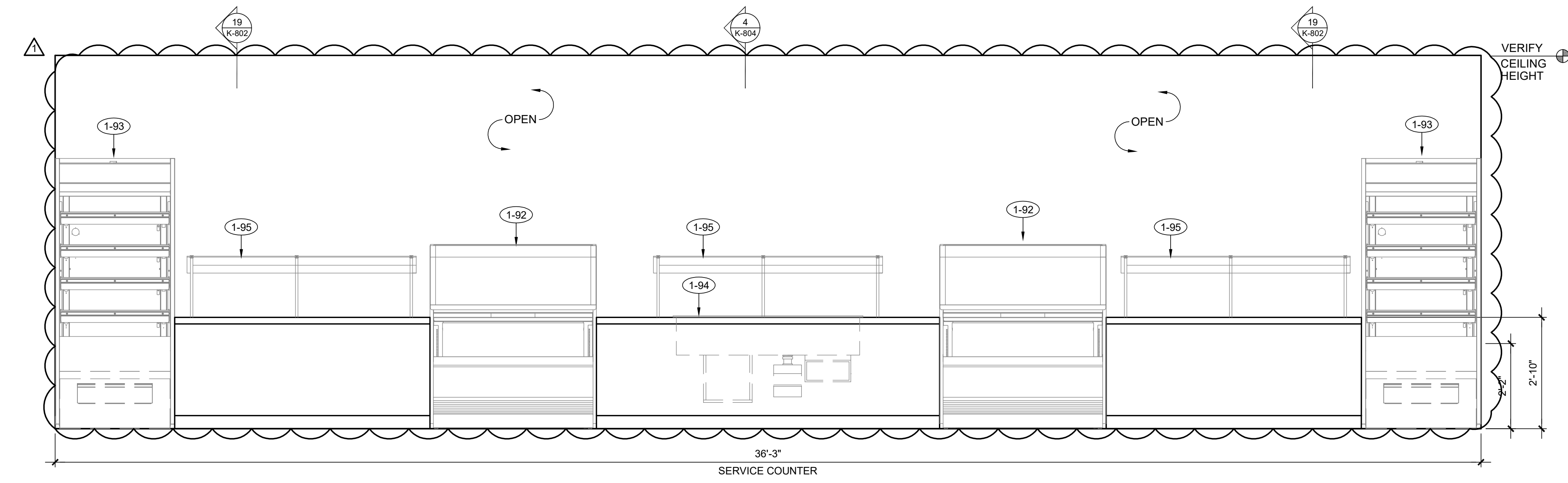
ELEVATION @ SERVICE COUNTER

SCALE: 1/2"=1'-0" 4



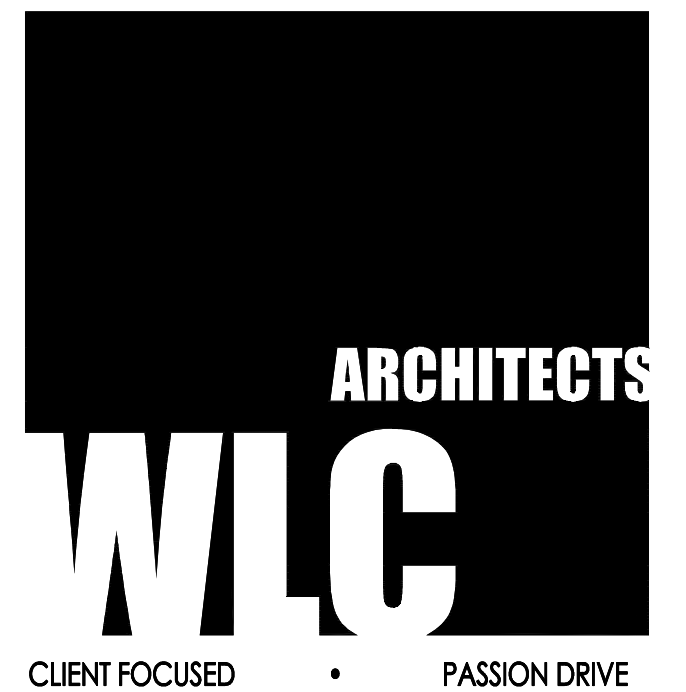
ELEVATION @ ISLAND SERVICE COUNTER

SCALE: 1/2"=1'-0" 7



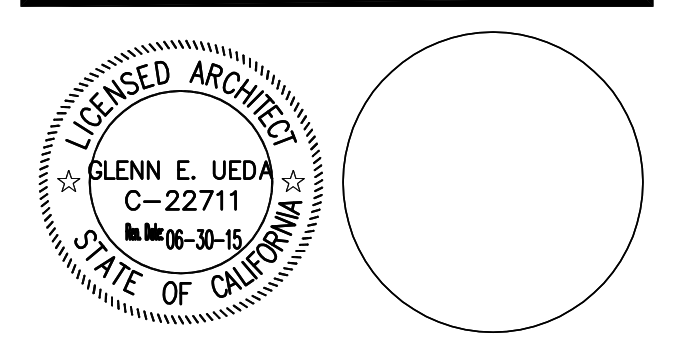
ELEVATION @ SERVICE COUNTER

SCALE: 1/2"=1'-0" 6



**SOUTHERN CALIFORNIA**  
8163 ROCHESTER AVENUE, SUITE 100  
RANCHO CUCAMONGA  
CALIFORNIA 91730-0729  
TEL: 909-987-0909  
www.wlccarchitects.com

**PERRIS HIGH SCHOOL  
TRANSFORMATION PLAN - PHASE 2**  
PERRIS UNION HIGH SCHOOL DISTRICT  
PERRIS HIGH SCHOOL  
175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
**webb.**  
130 S. Prospect Ave., Tustin, CA 92780  
P 714.508.1880 www.webbinc.com

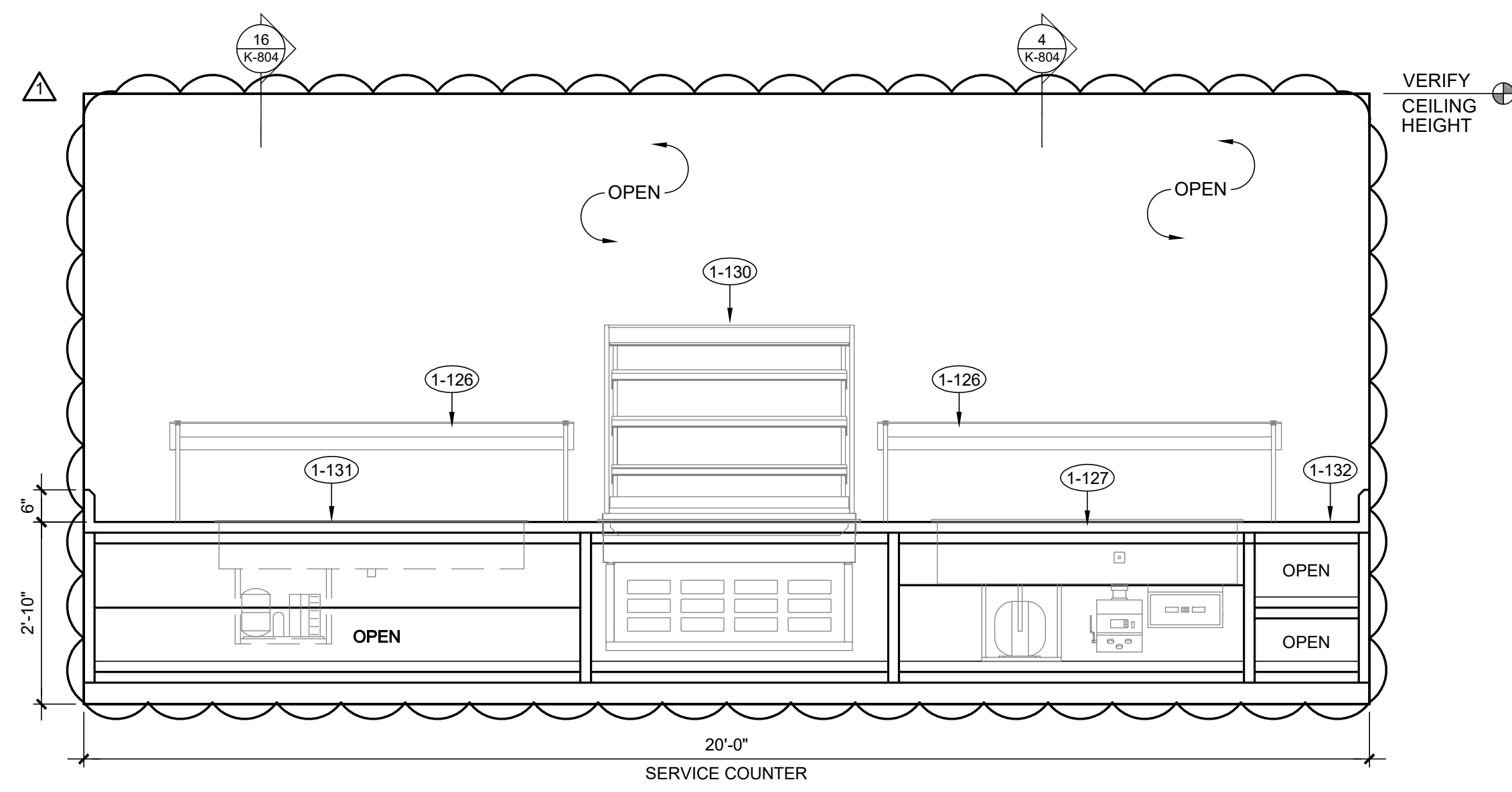
IDENTIFICATION STAMP  
DIV. OF THE STATE ARCHITECT  
OFFICE OF REGULATION SERVICES  
APPL 04-113324  
AC \_\_\_\_\_ PLS \_\_\_\_\_ SS \_\_\_\_\_  
DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL		
09/28/16	PUHSD REVISIONS 1		
10/19/16	PUHSD REVISIONS 2		
NO	DATE	BY	DESCRIPTION
#			REVISIONS

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** AS NOTED  
**PROJECT NUMBER:** 1213900

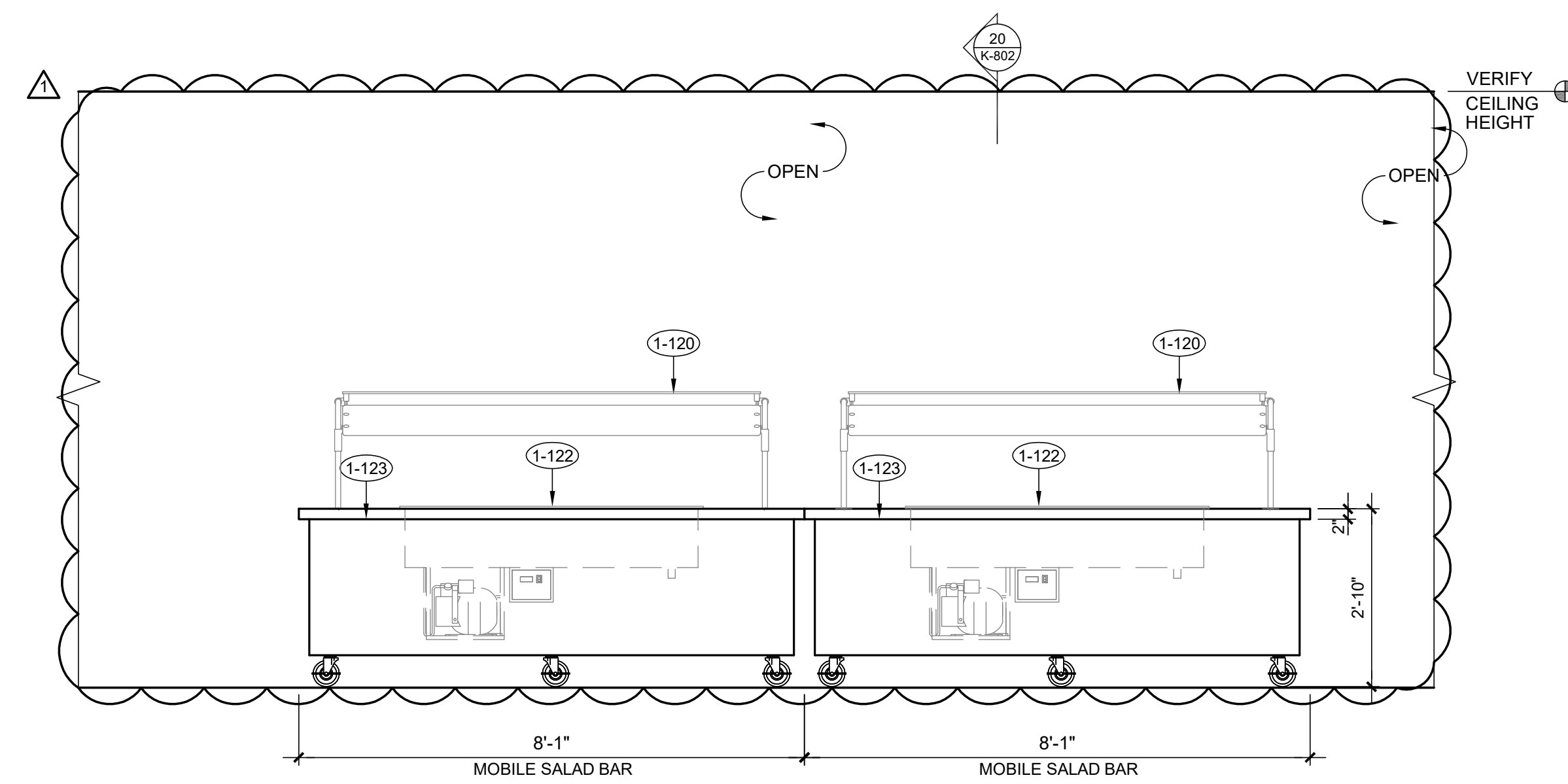
**EQUIPMENT  
ELEVATIONS**

**DRAWING  
NUMBER:** K-702



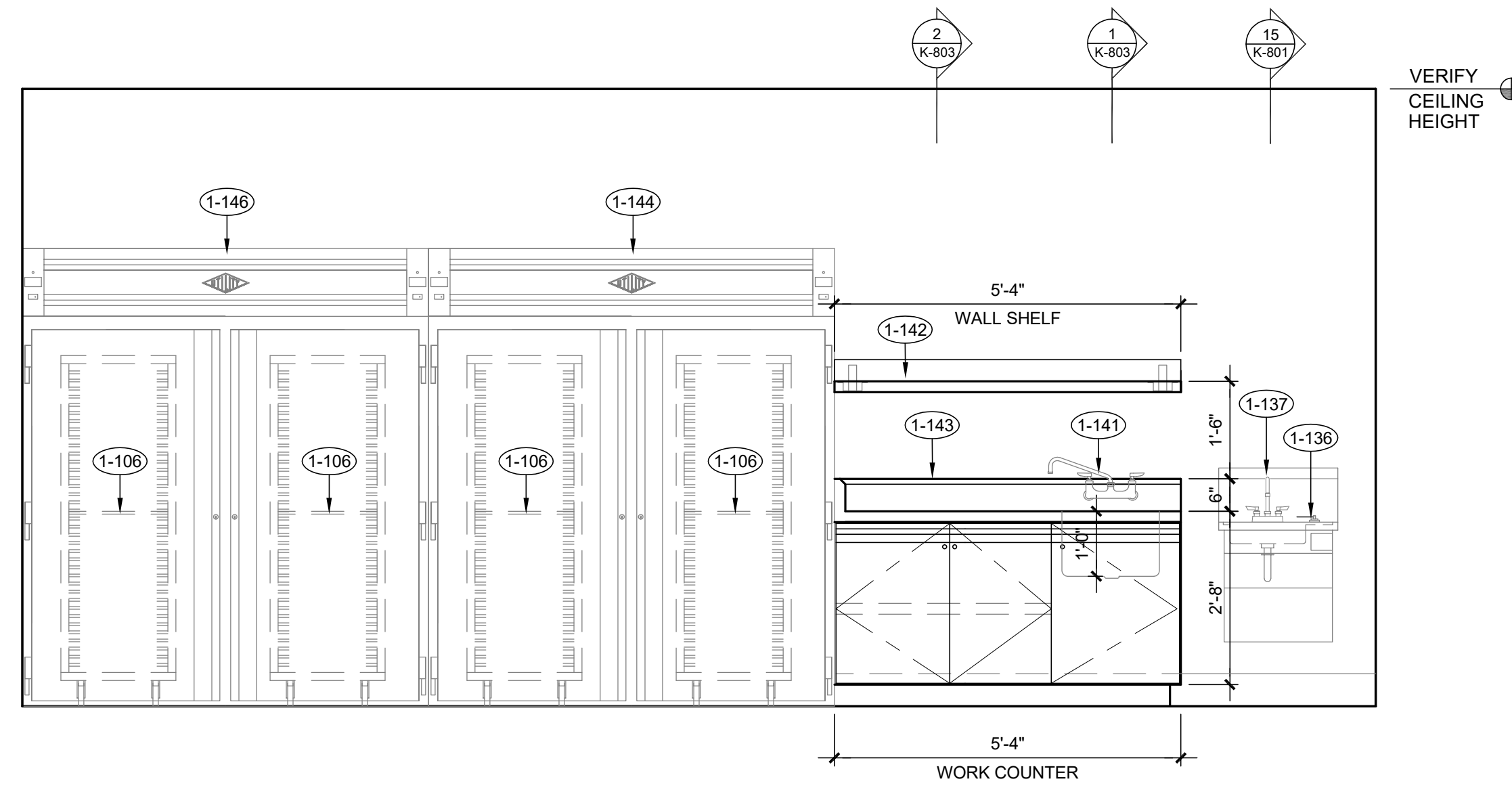
ELEVATION @ SERVICE COUNTER

SCALE: 1/2"=1'-0" 2



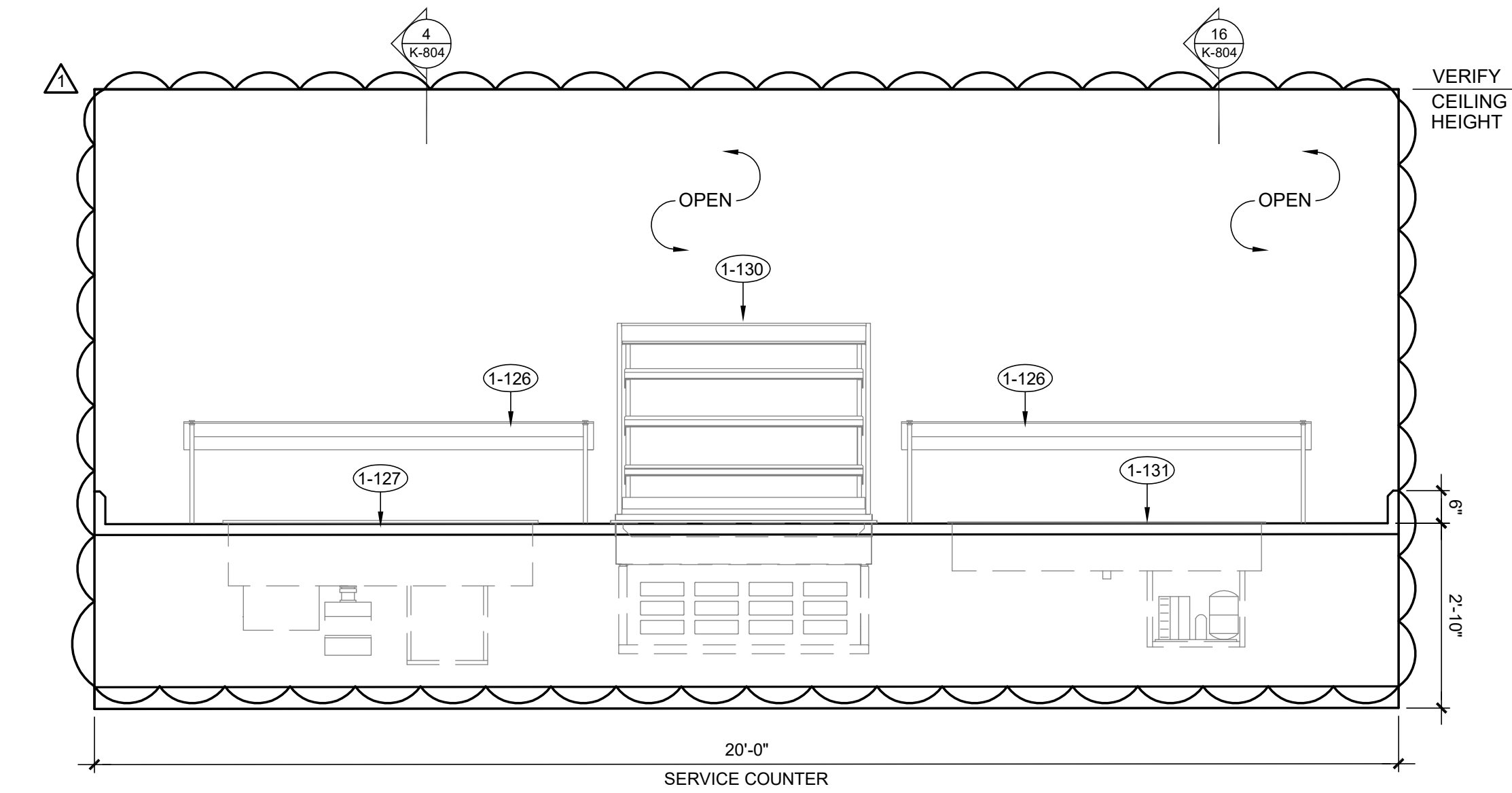
ELEVATION @ ISLAND SERVICE COUNTER

SCALE: 1/2"=1'-0" 1



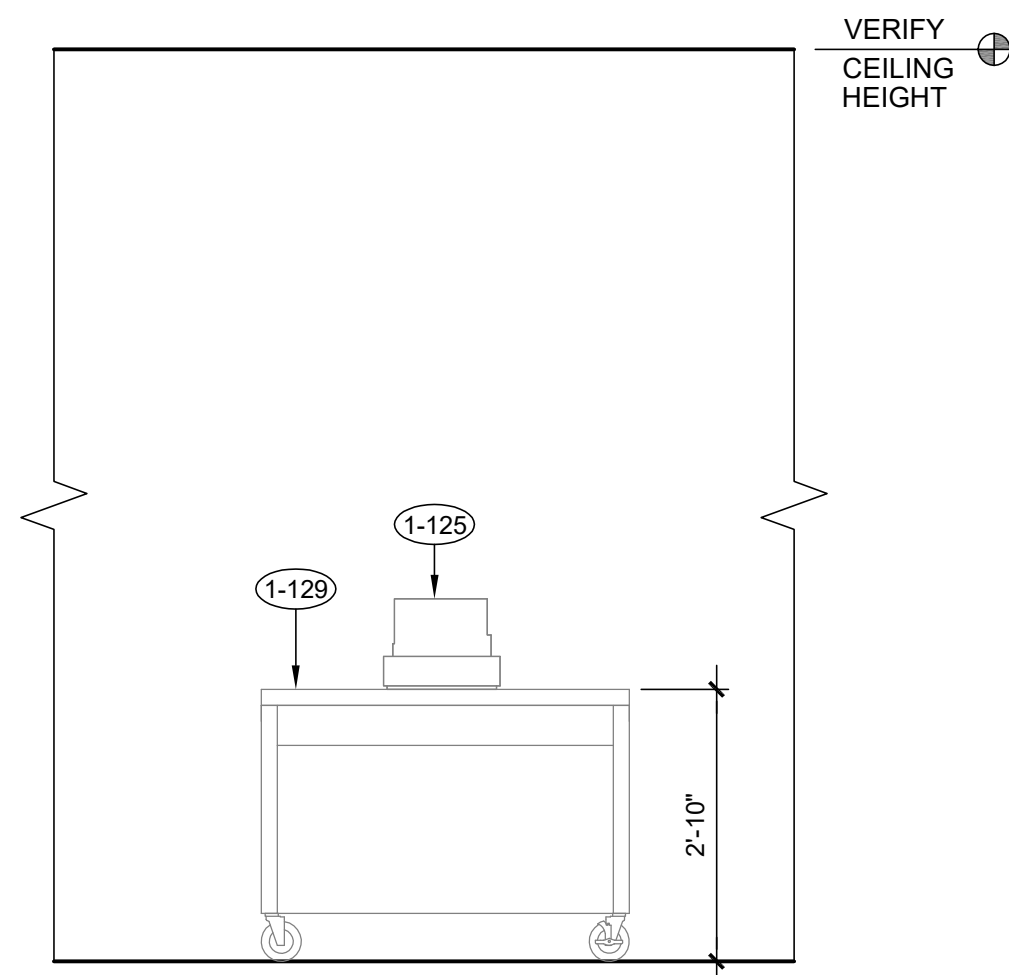
ELEVATION @ WORK COUNTER

SCALE: 1/2"=1'-0" 4



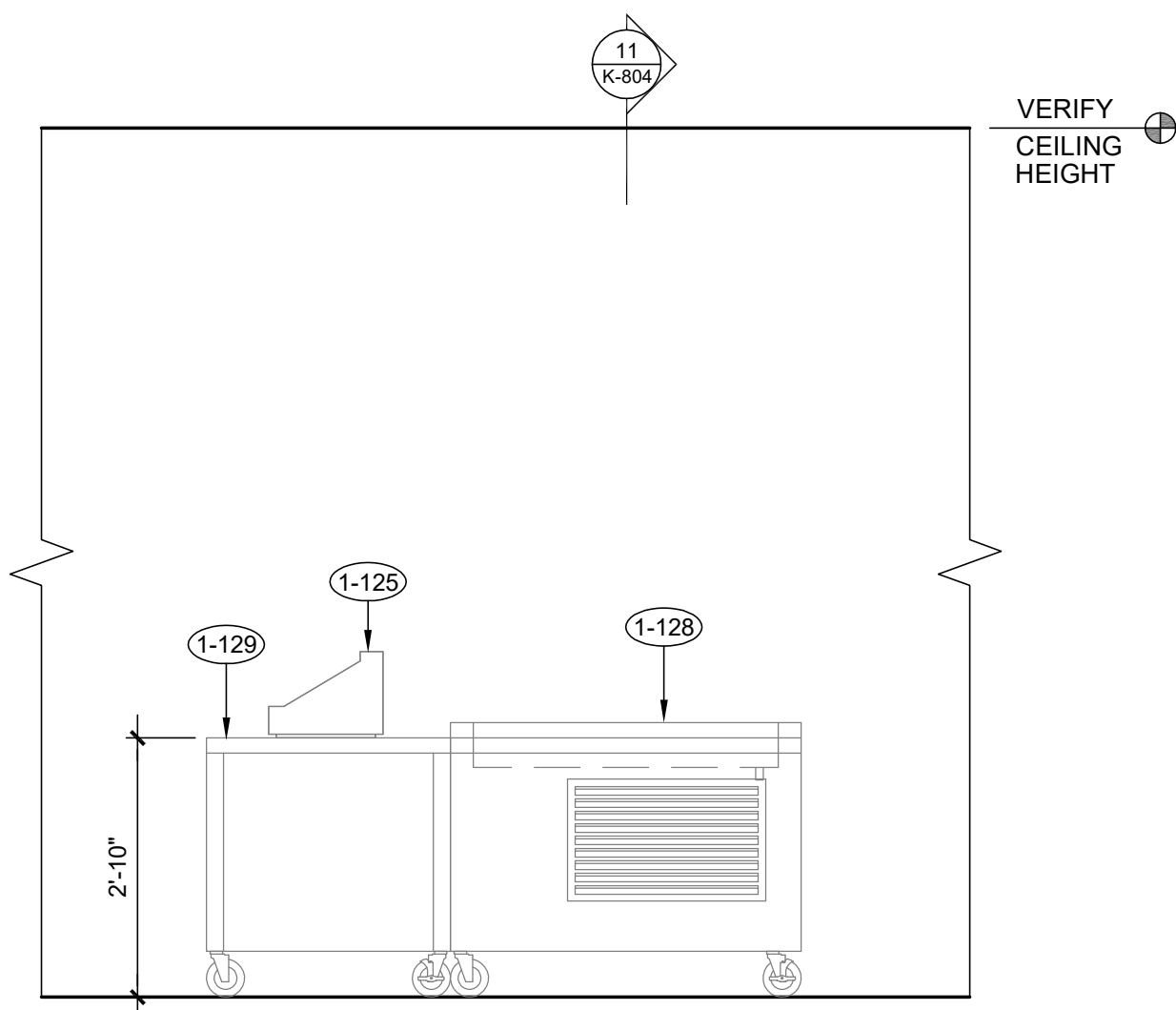
ELEVATION @ SERVICE COUNTER

SCALE: 1/2"=1'-0" 3



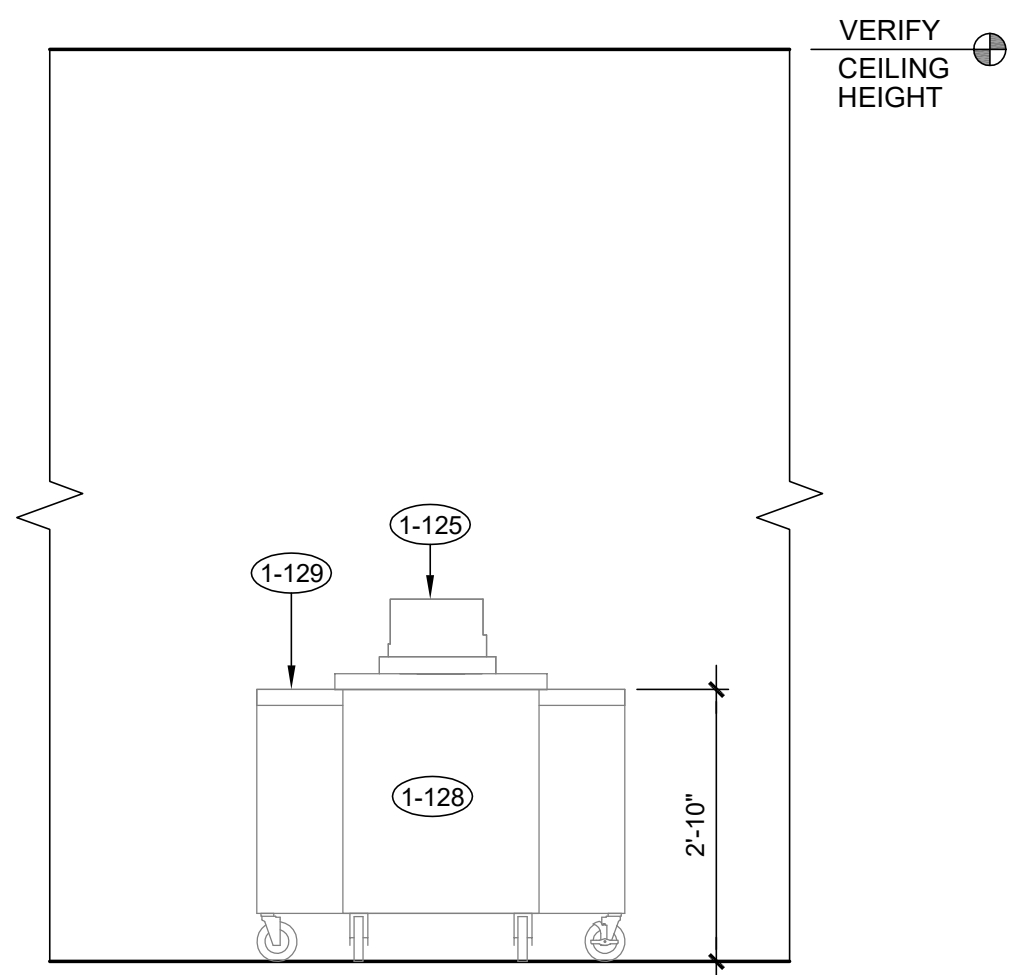
ELEVATION @ CASH STAND

SCALE: 1/2"=1'-0" 8



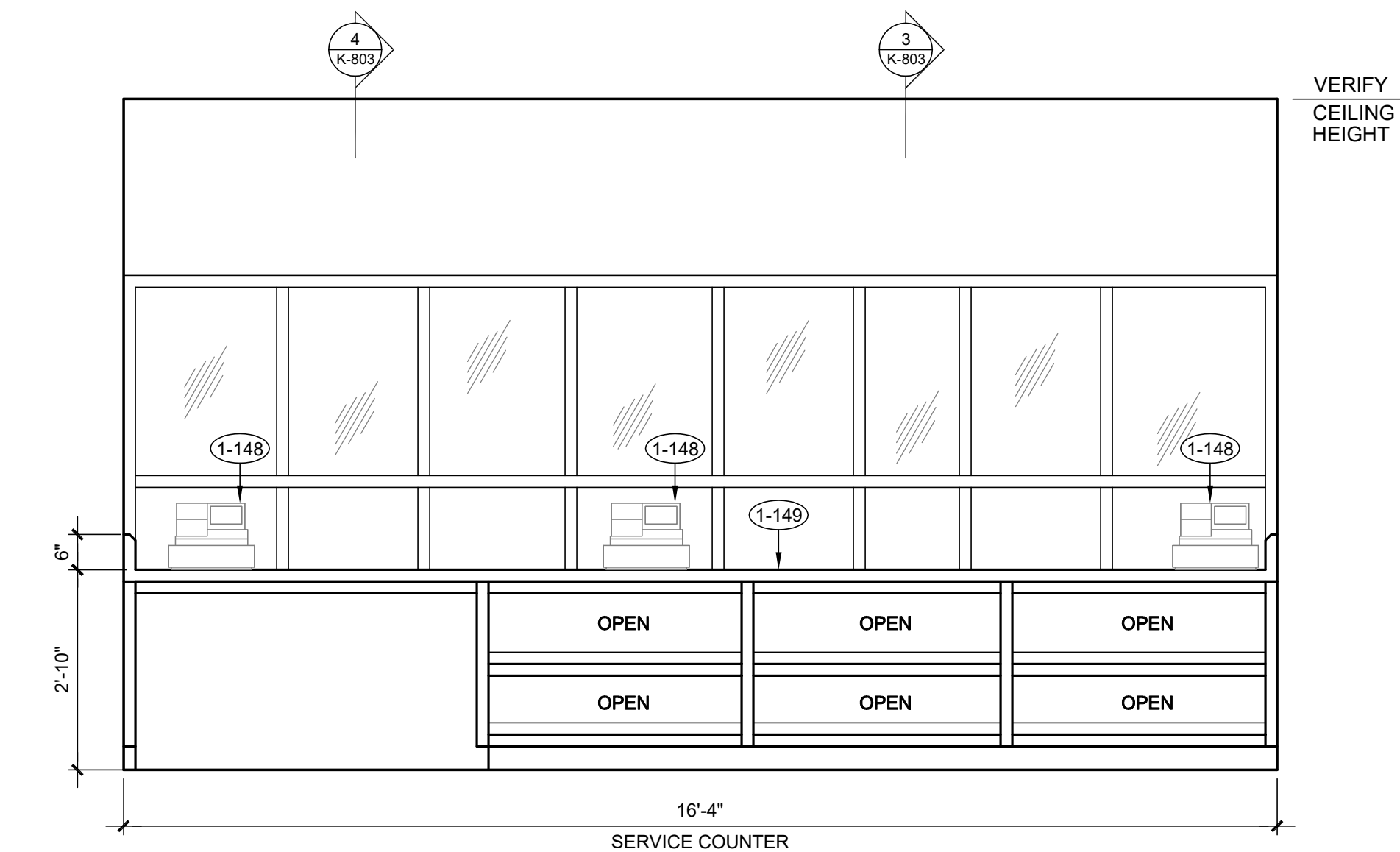
ELEVATION @ CASH STAND

SCALE: 1/2"=1'-0" 7



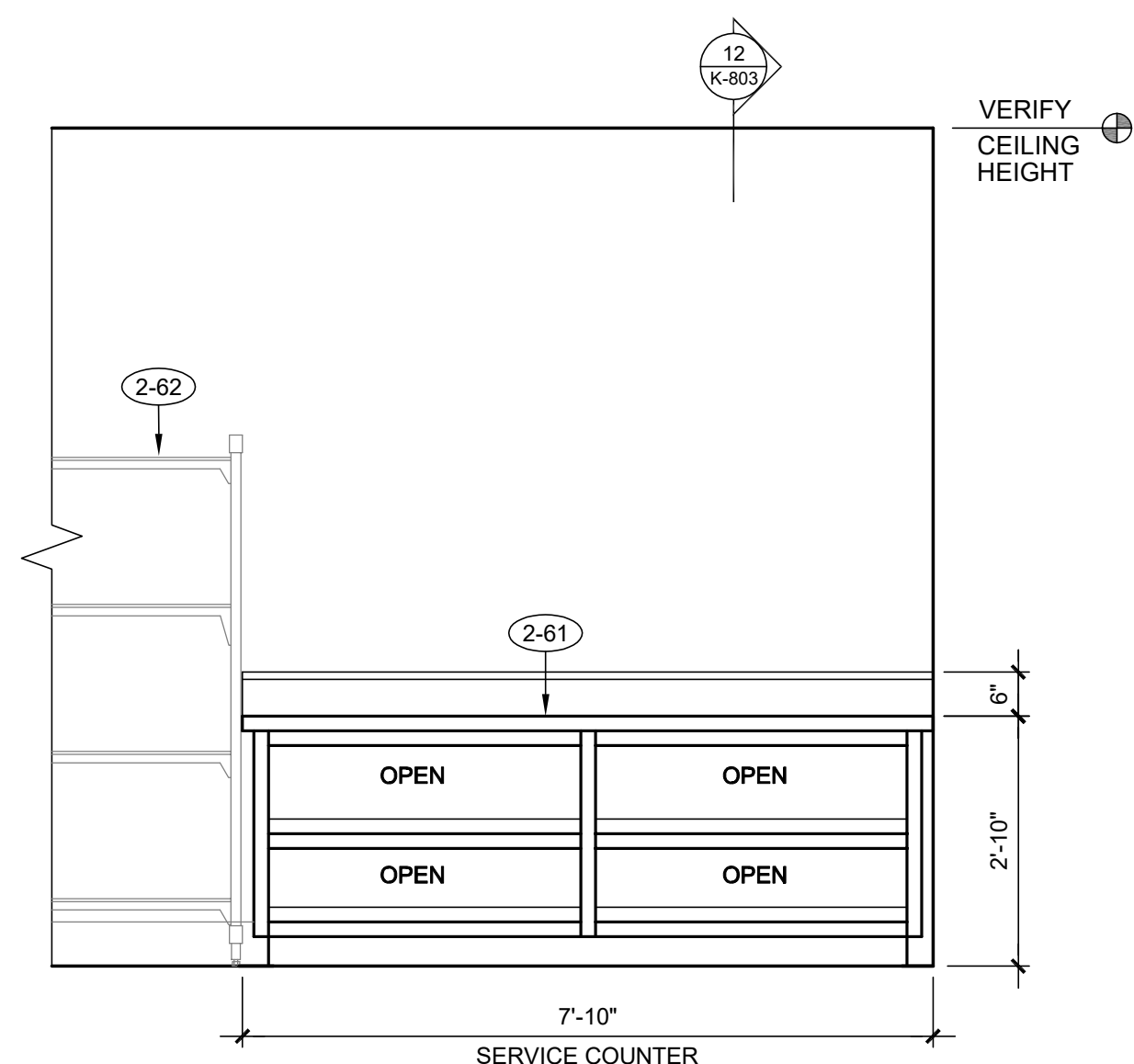
ELEVATION @ CASH STAND

SCALE: 1/2"=1'-0" 6



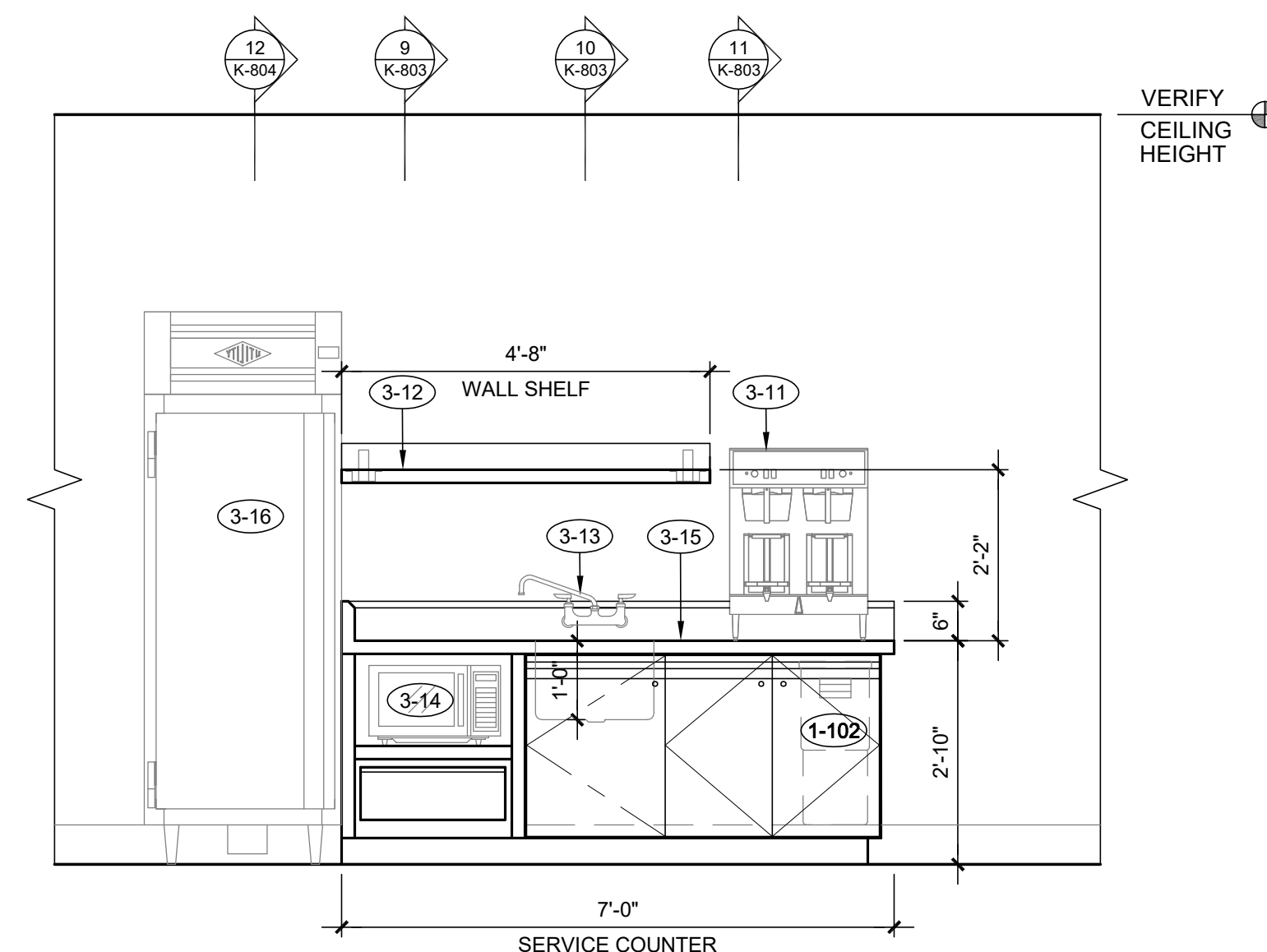
ELEVATION @ WINDOW SERVICE COUNTER

SCALE: 1/2"=1'-0" 5



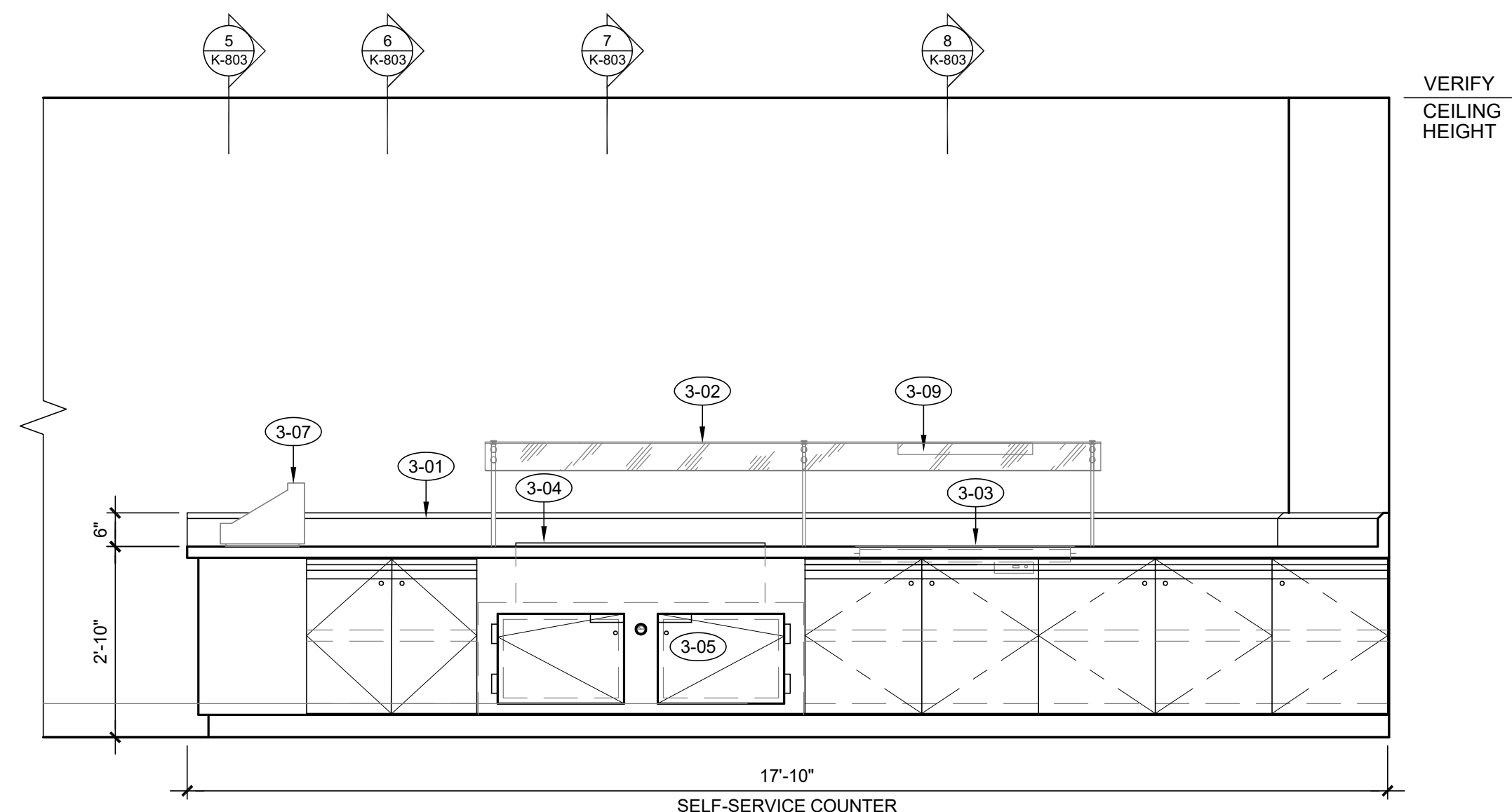
ELEVATION @ BEVERAGE COUNTER

SCALE: 1/2"=1'-0" 11



ELEVATION @ STAFF SERVICE COUNTER

SCALE: 1/2"=1'-0" 10



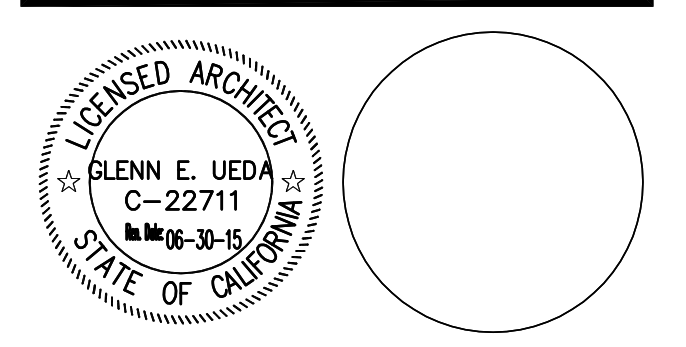
ELEVATION @ STAFF SERVICE COUNTER

SCALE: 1/2"=1'-0" 9



**SOUTHERN CALIFORNIA**  
8163 ROCHESTER AVENUE, SUITE 100  
RANCHO CUCAMONGA  
CALIFORNIA 91730-0729  
TEL: 909-987-0909  
www.wlcarchitects.com

**PERRIS HIGH SCHOOL  
TRANSFORMATION PLAN - PHASE 2**  
PERRIS UNION HIGH SCHOOL DISTRICT  
PERRIS HIGH SCHOOL  
175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
**webb.**  
130 S. Prospect Ave., Suite CA 92760  
P 714.508.1880 www.webbfdc.com

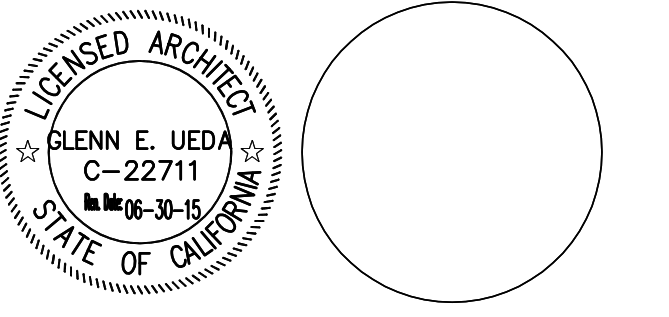
IDENTIFICATION STAMP  
BY THE STATE ARCHITECT  
OFFICE OF REGULATION SERVICES  
APPL 04-113324  
AC \_\_\_\_\_ FLS \_\_\_\_\_ SS \_\_\_\_\_  
DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL		
09/28/16	PUHSD REVISIONS 1		
10/19/16	PUHSD REVISIONS 2		
NO	DATE	BY	DESCRIPTION
REVISIONS			

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** AS NOTED  
**PROJECT NUMBER:** 1213900

**EQUIPMENT  
ELEVATIONS**

**DRAWING NUMBER:** K-703



**CONSULTANT**  
  
 130 S. Prospect Ave., Tustin, CA 92780  
 P 714.508.1880 www.webbfd.com

**IDENTIFICATION STAMP**  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ PLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

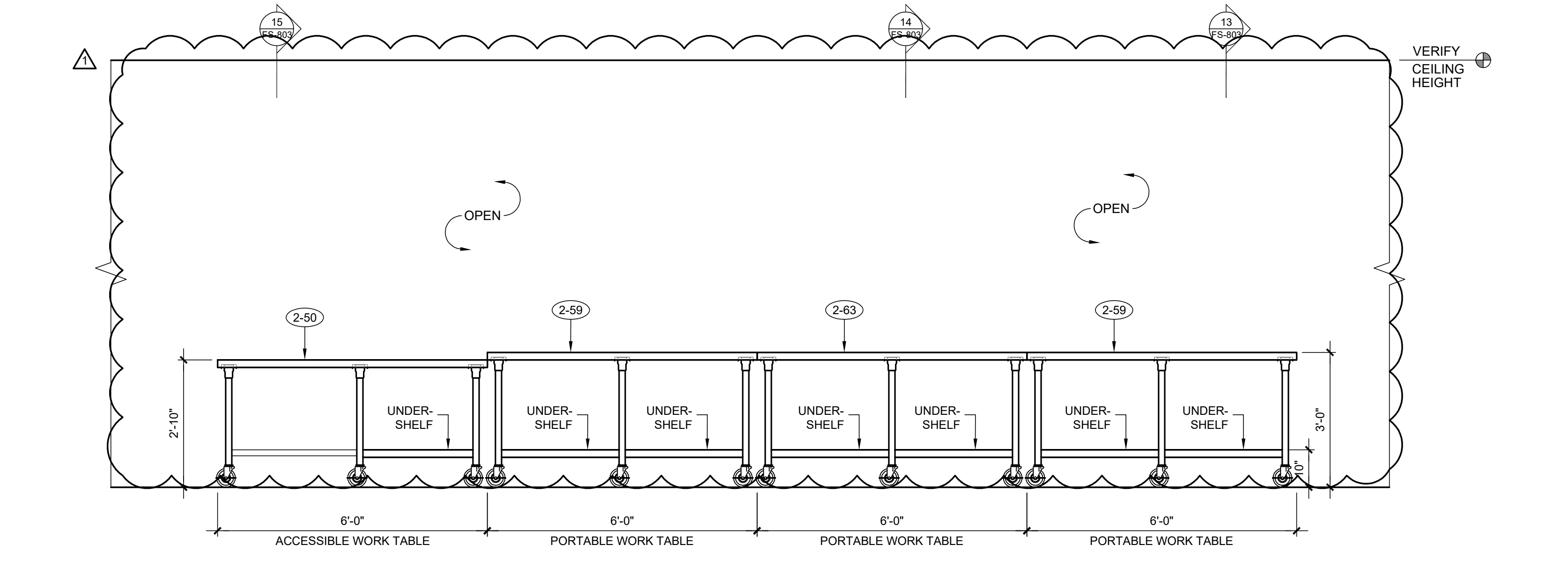
12/20/13	DSA SUBMITTAL
09/28/16	PUHSD REVISIONS 1
10/19/16	PUHSD REVISIONS 2

NO	DATE	BY	DESCRIPTION
<b>REVISIONS</b>			

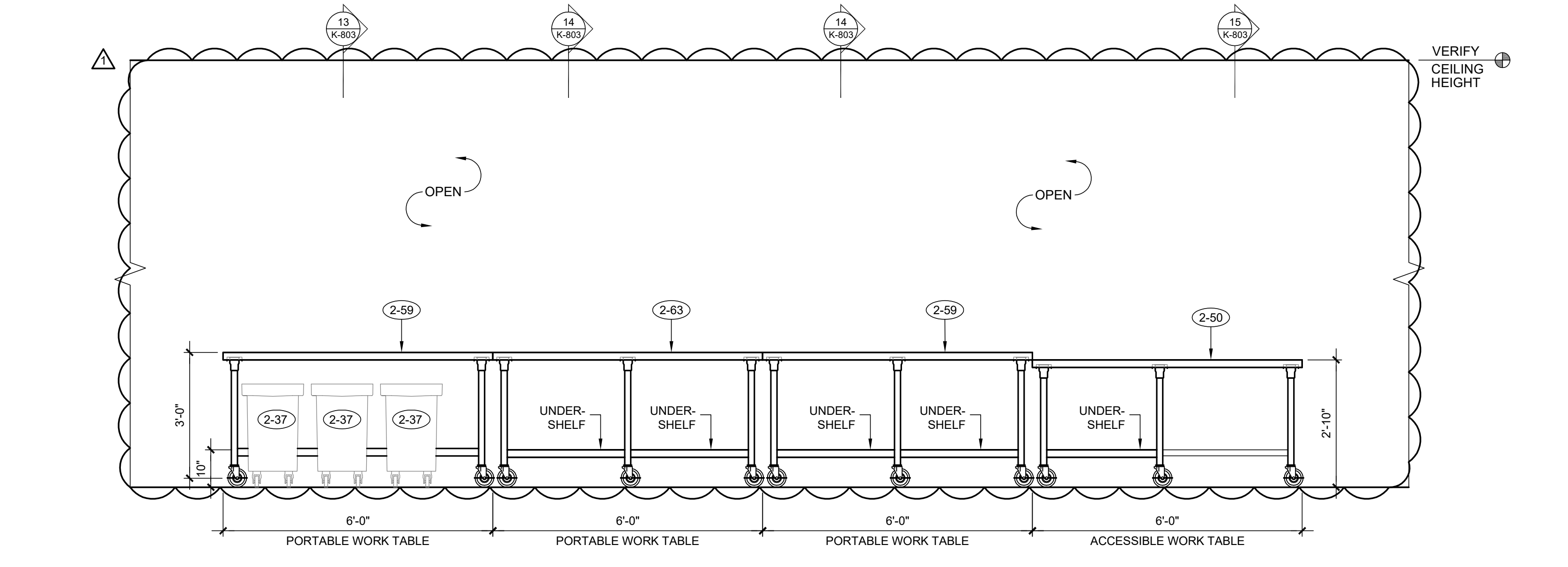
**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** AS NOTED  
**PROJECT NUMBER:** 1213900

**EQUIPMENT  
 ELEVATIONS**

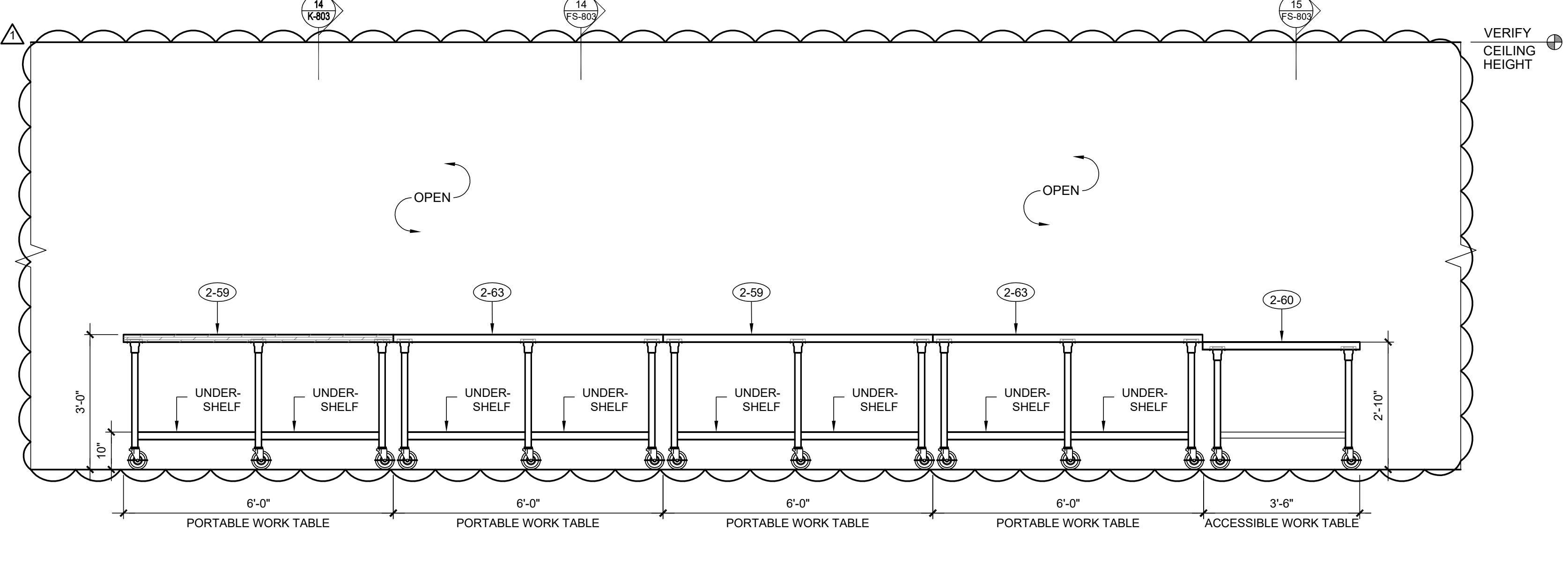
**DRAWING NUMBER:** **K-704**



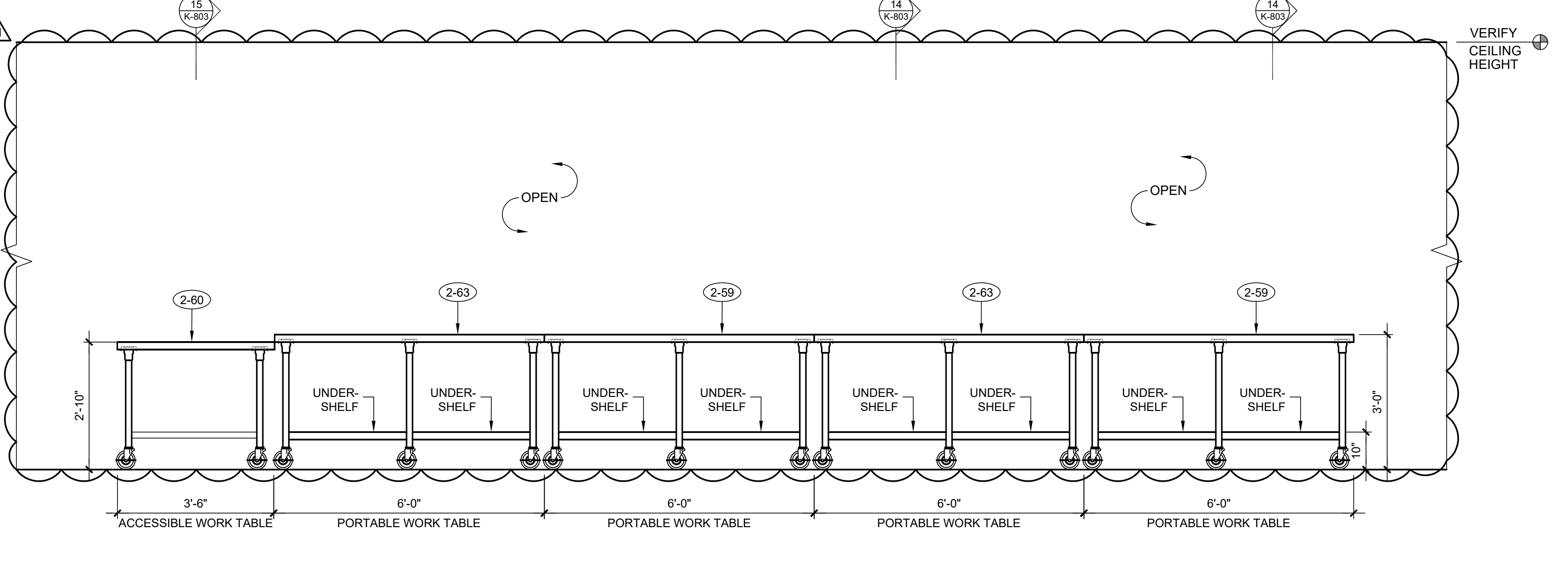
**ELEVATION @ MOBILE WORK TABLES** SCALE: 1/2"=1'-0" **2**



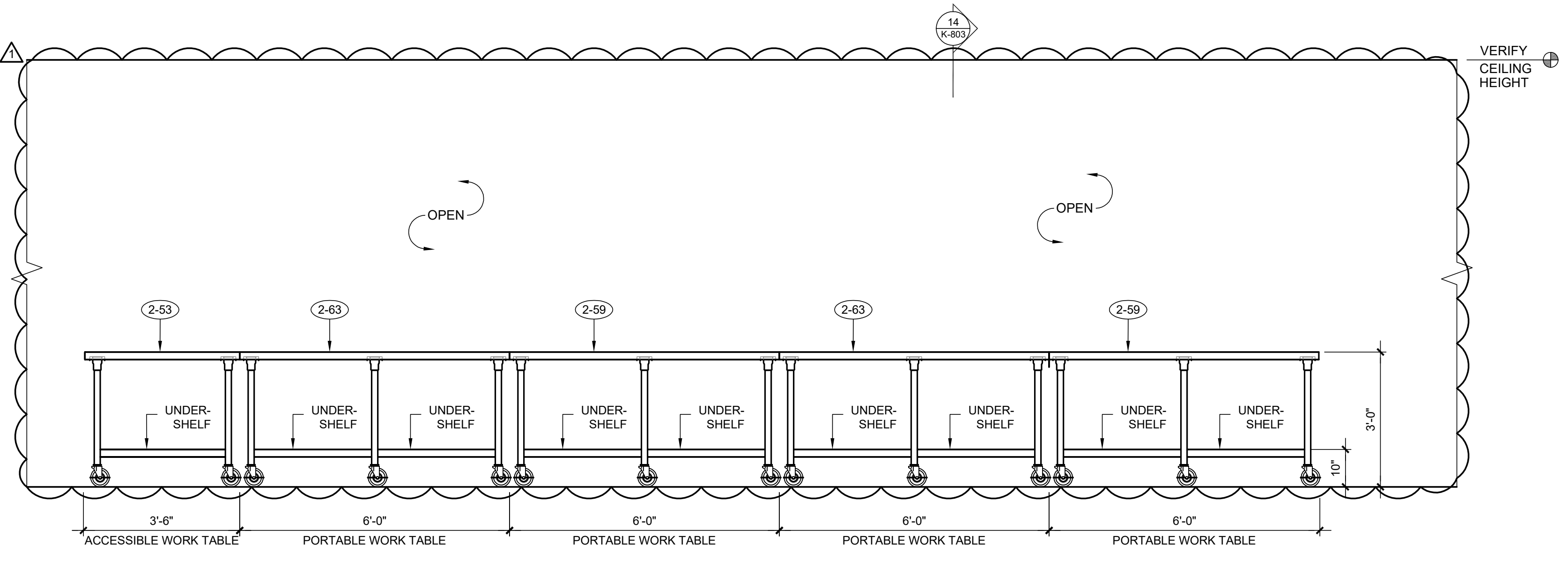
**ELEVATION @ MOBILE WORK TABLES** SCALE: 1/2"=1'-0" **3**



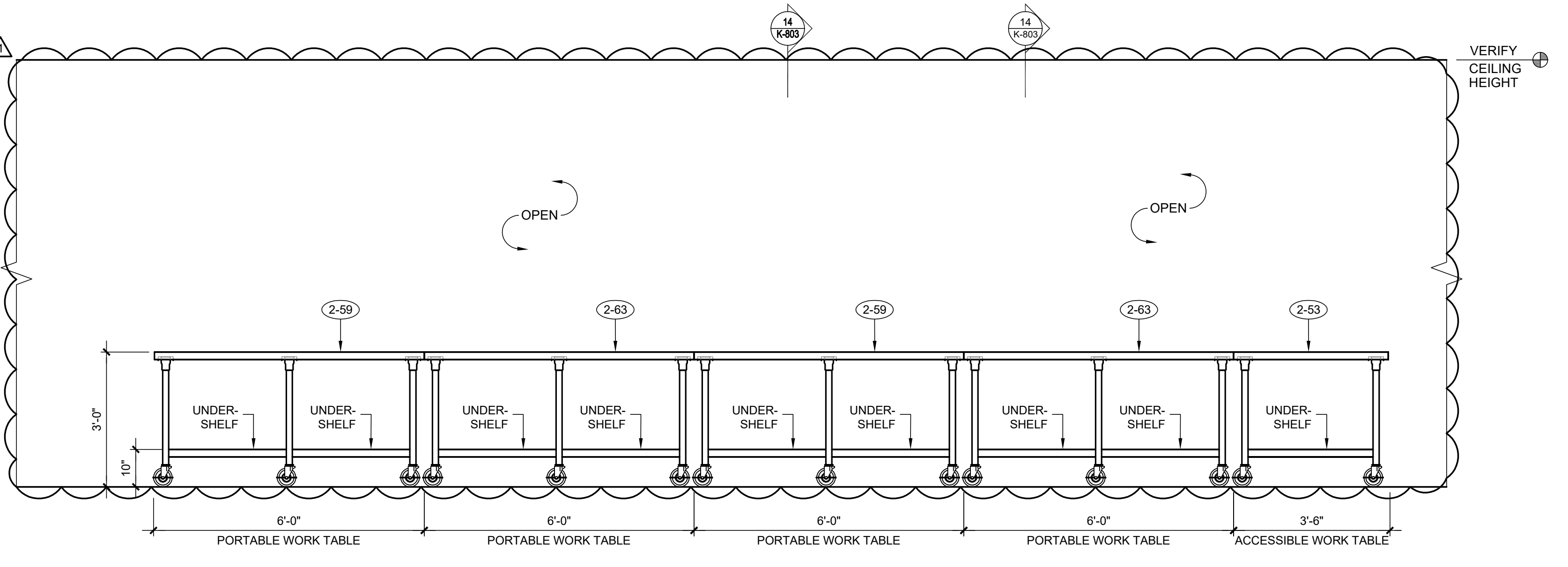
**ELEVATION @ MOBILE WORK TABLES** SCALE: 1/2"=1'-0" **4**



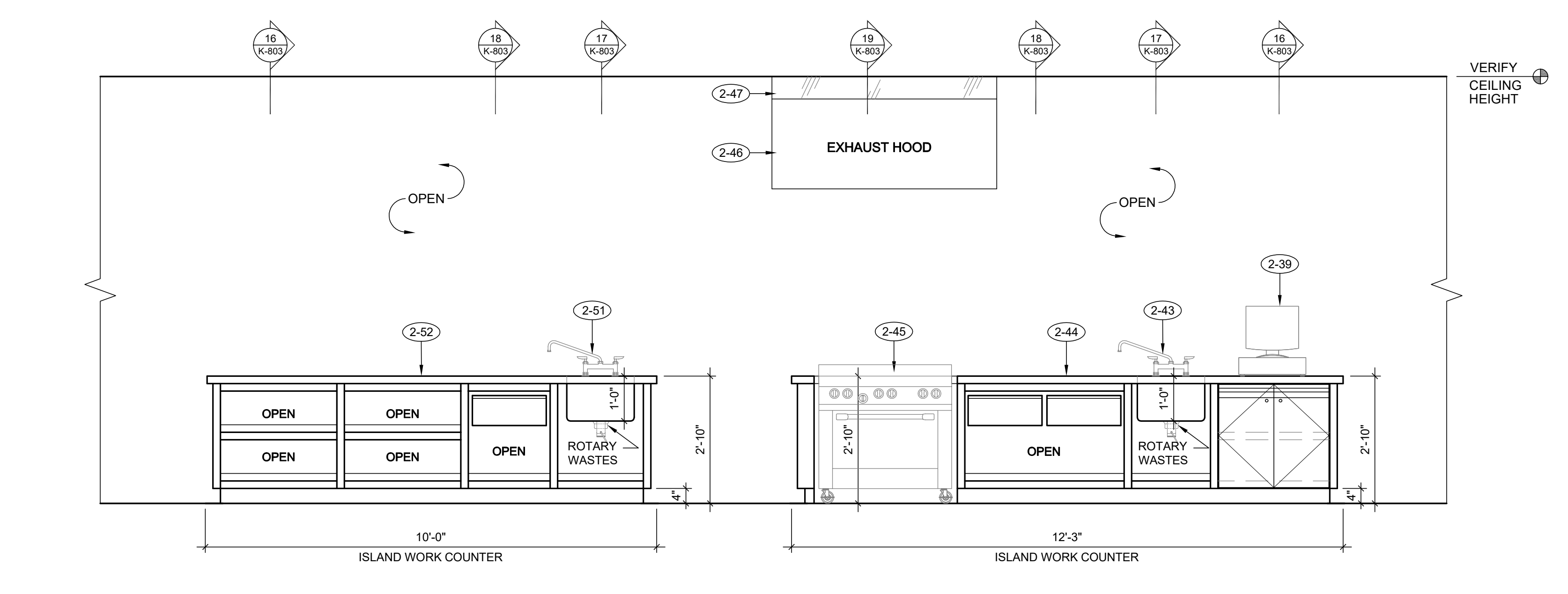
**ELEVATION @ MOBILE WORK TABLES** SCALE: 1/2"=1'-0" **5**



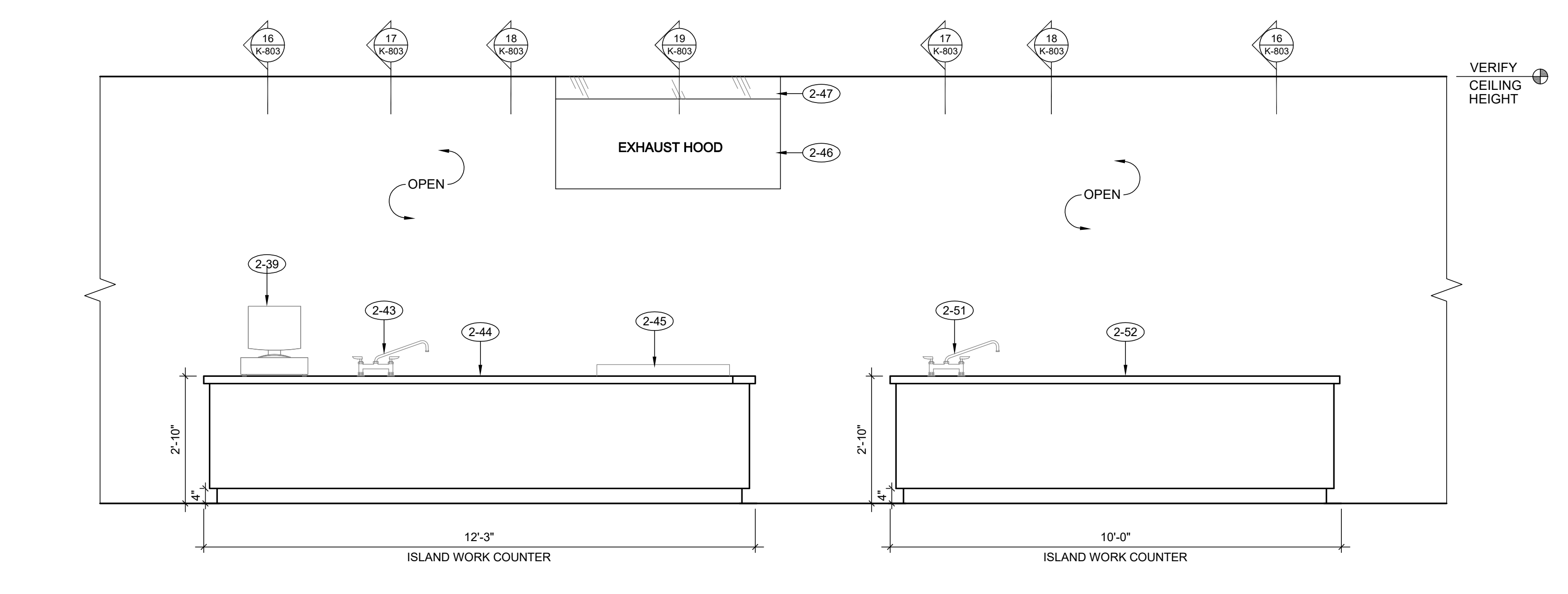
**ELEVATION @ MOBILE WORK TABLES** SCALE: 1/2"=1'-0" **6**



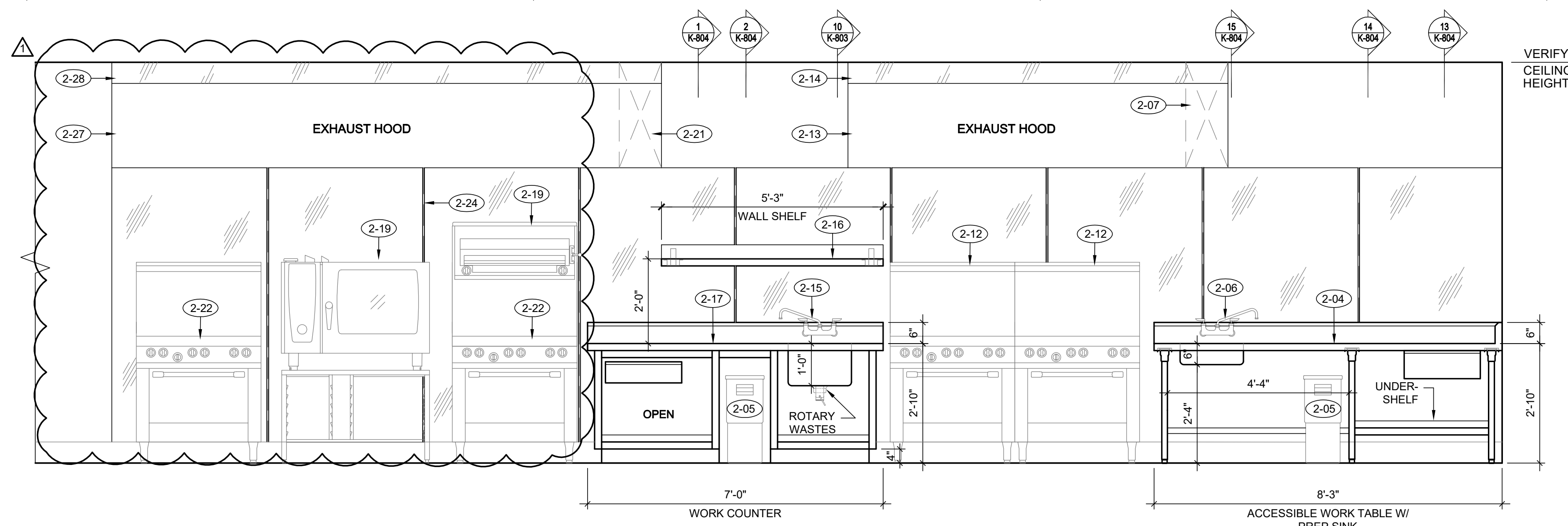
**ELEVATION @ MOBILE WORK TABLES** SCALE: 1/2"=1'-0" **7**



**ELEVATION @ ISLAND WORK COUNTERS** SCALE: 1/2"=1'-0" **8**

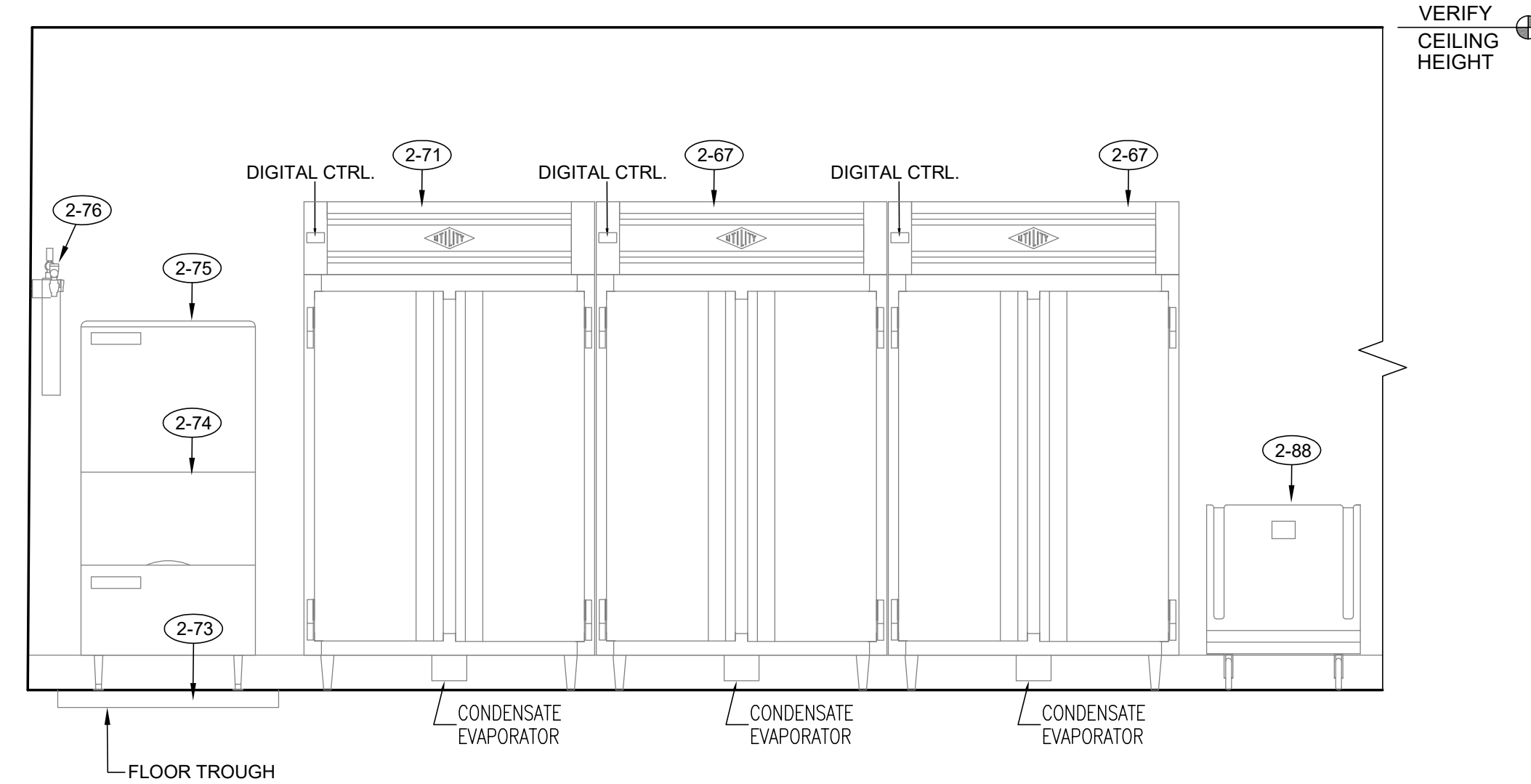


**ELEVATION @ ISLAND WORK COUNTERS** SCALE: 1/2"=1'-0" **7**



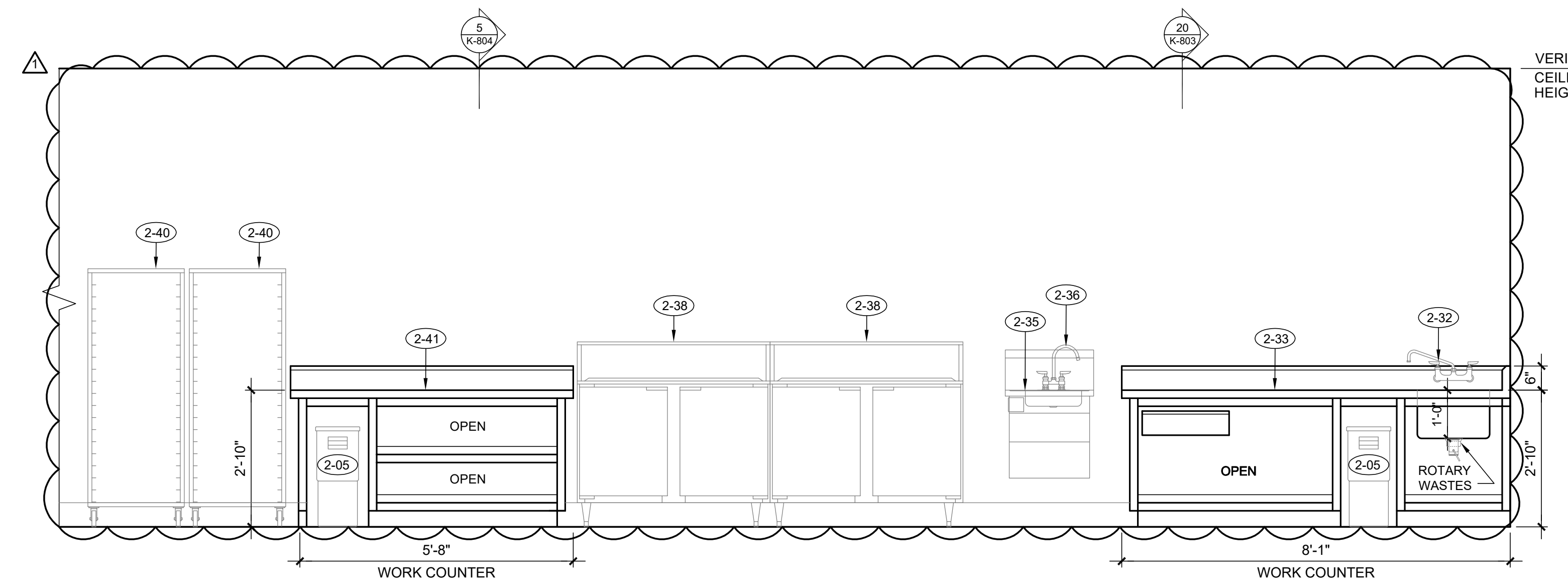
ELEVATION @ COOK LINE

SCALE: 1/2"=1'-0" 1



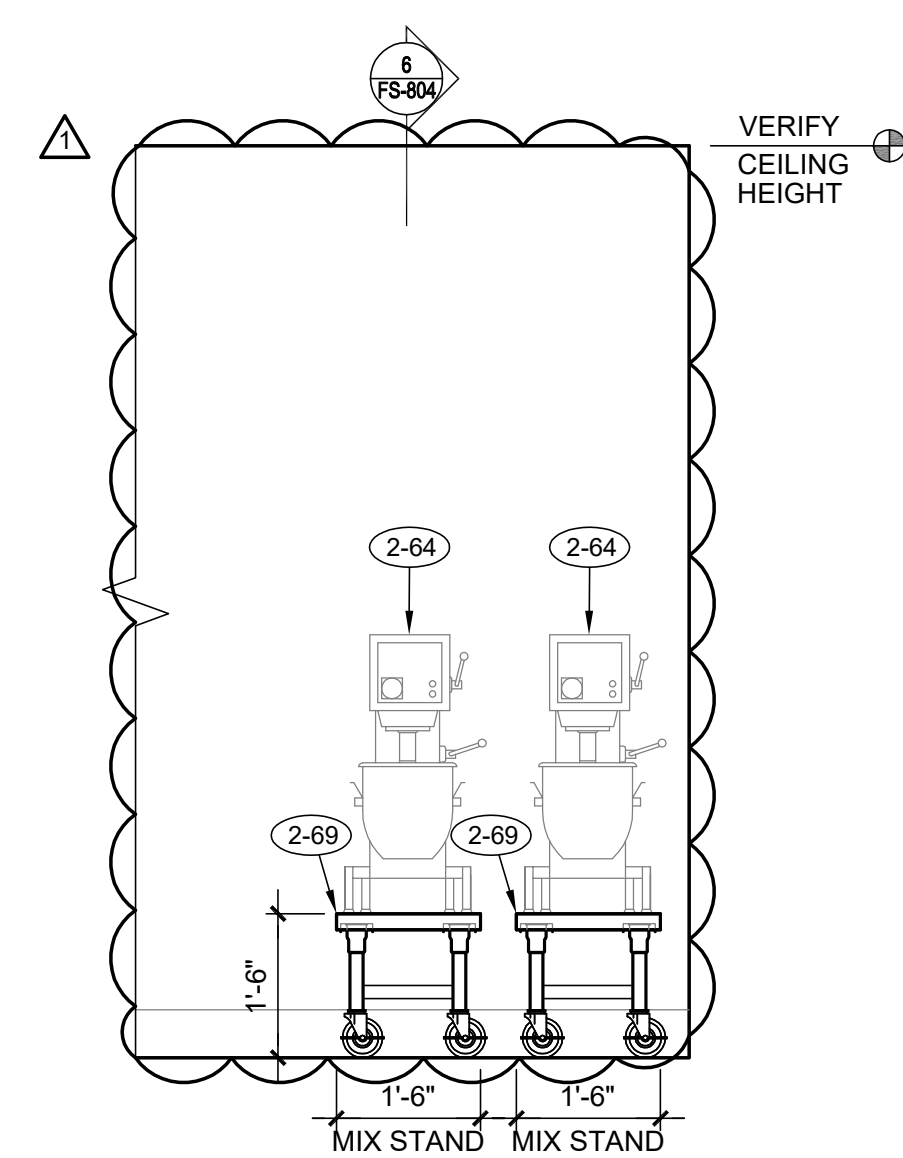
ELEVATION @ ICE MACHINE & COOLERS

SCALE: 1/2"=1'-0" 3



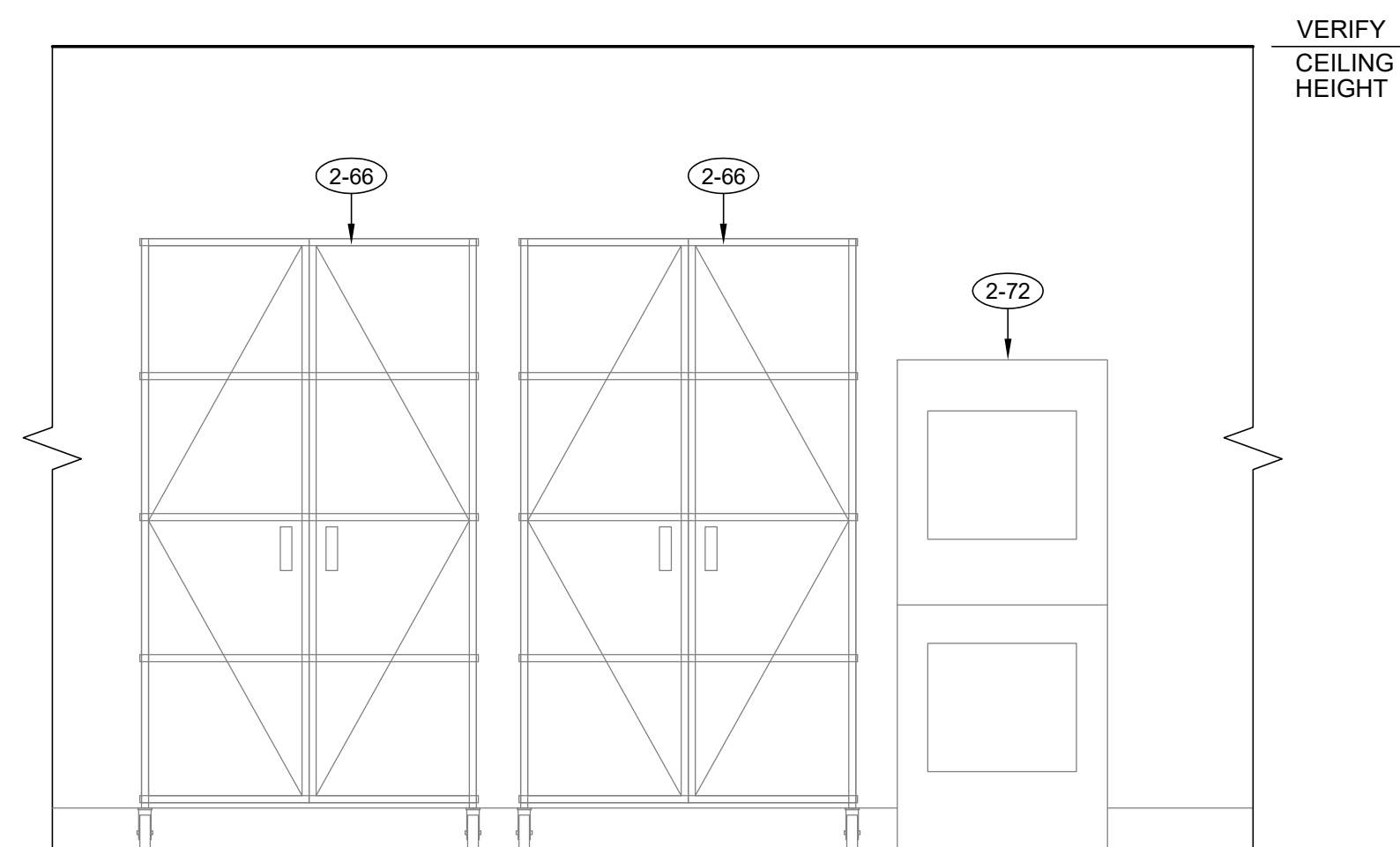
ELEVATION @ WORK COUNTER

SCALE: 1/2"=1'-0" 2



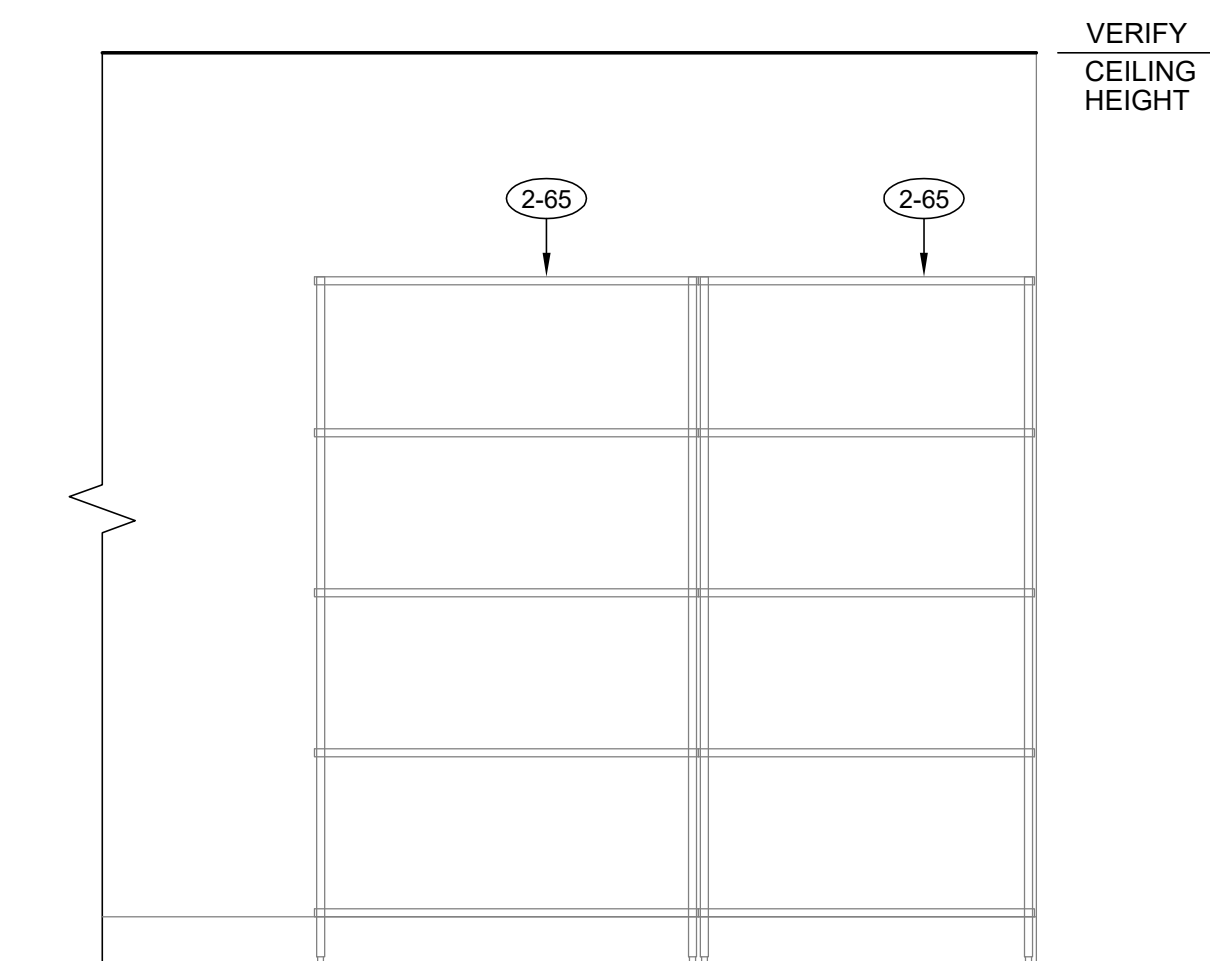
ELEVATION @ MIXERS

SCALE: 1/2"=1'-0" 6



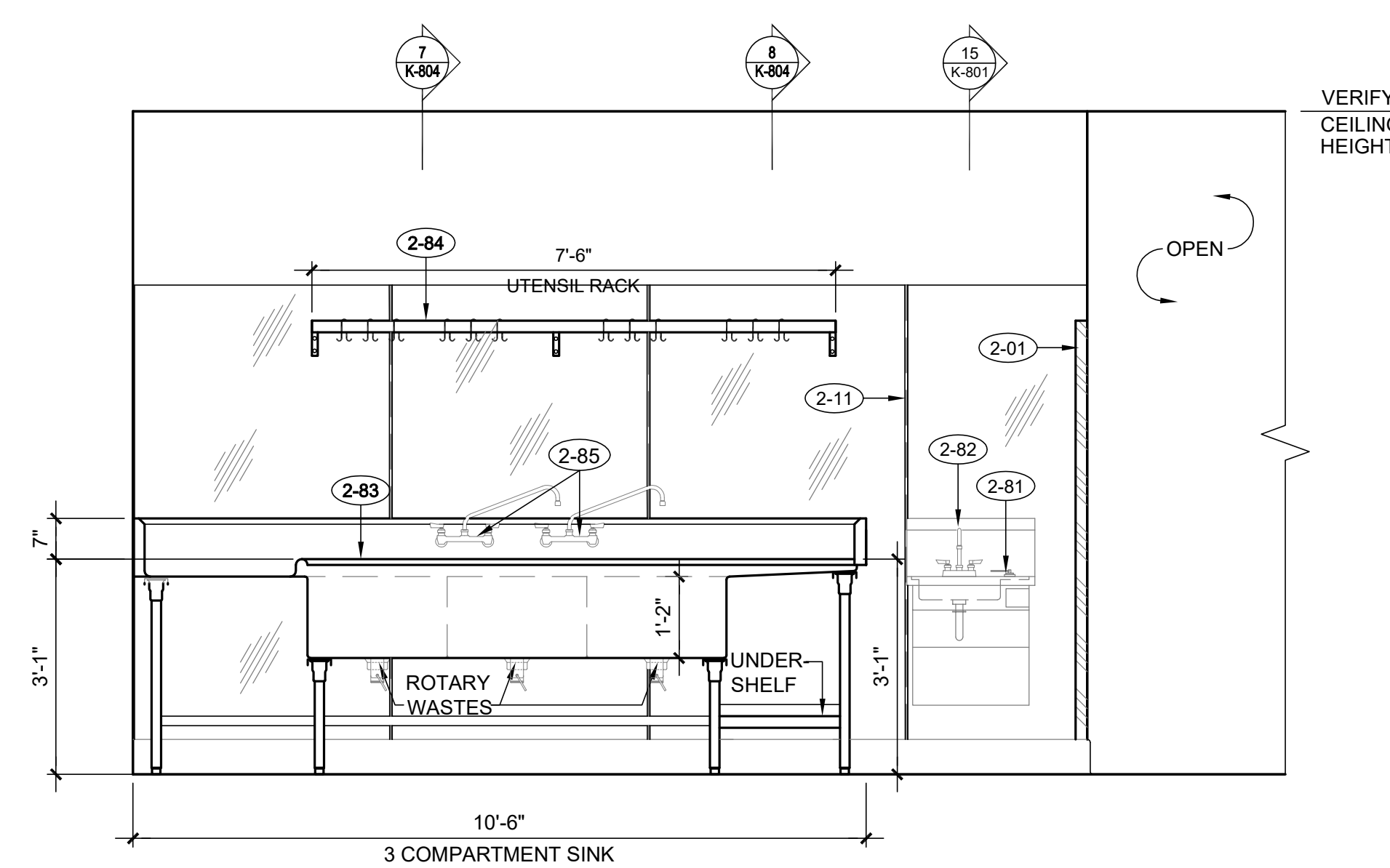
ELEVATION @ DRY STORAGE

SCALE: 1/2"=1'-0" 5



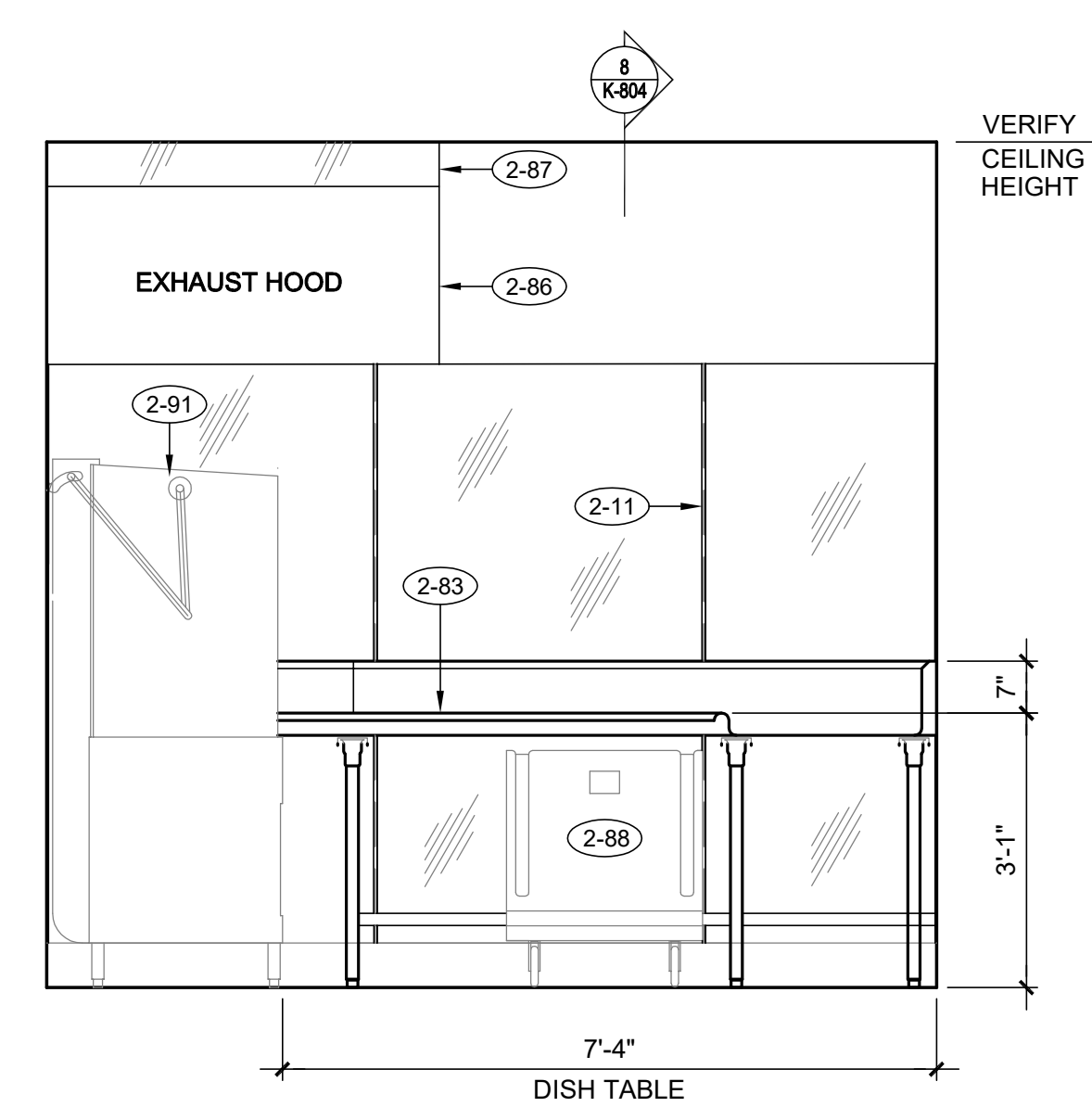
ELEVATION @ DRY STORAGE

SCALE: 1/2"=1'-0" 4



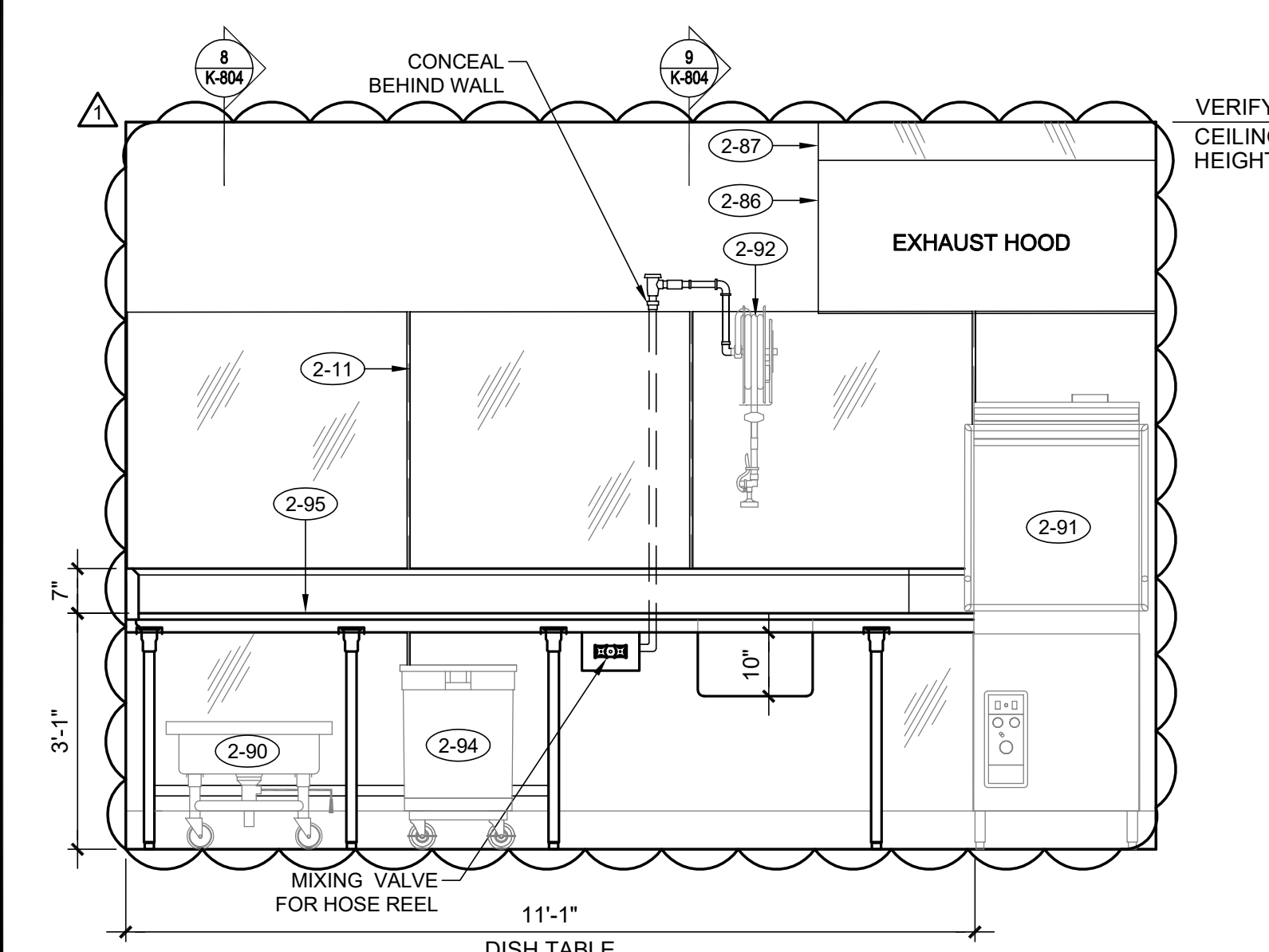
ELEVATION @ 3 COMPARTMENT SINK

SCALE: 1/2"=1'-0" 9



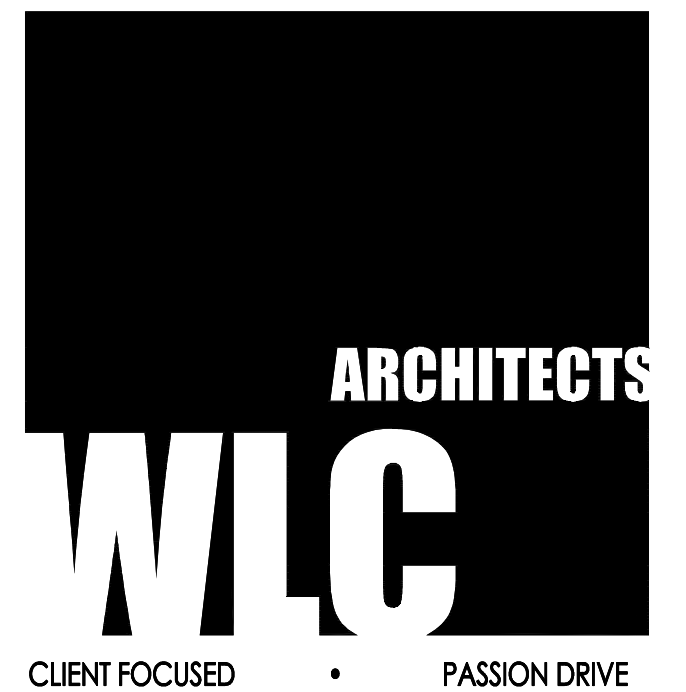
ELEVATION @ DISH TABLE

SCALE: 1/2"=1'-0" 8



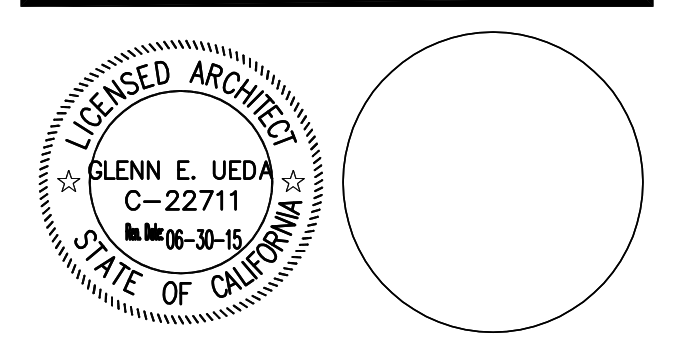
ELEVATION @ DISH TABLE

SCALE: 1/2"=1'-0" 7



CLIENT FOCUSED • PASSION DRIVE  
**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlcarchitects.com

**PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



**CONSULTANT**  
**webb.**  
 130 S. Prospect Ave., Suite CA 92760  
 P 714.508.1880 www.webbfd.com

IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ FLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_ FILE NO.: 33-H8

12/20/13	DSA SUBMITTAL		
09/28/16	PUHSD REVISIONS 1		
10/19/16	PUHSD REVISIONS 2		
NO	DATE	BY	DESCRIPTION
REVISIONS			

**DRAWN:** \_\_\_\_\_ **CHECKED:** \_\_\_\_\_  
**DATE:** 10/03/14 **SCALE:** AS NOTED  
**PROJECT NUMBER:** 1213900

**EQUIPMENT  
 ELEVATIONS**

**DRAWING NUMBER: K-705**

ENERGY RECOVERY VENTILATOR SCHEDULE

SYM	MFR./MODEL	CFM		SUPPLY ESP INCHES	EXHAUST ESP INCHES	RECOVERED LOAD (BTU/H)*		ELECTRICAL			FILTERS	OPER. WT. LBS	REMARKS	BLDG. LOCATION	
		SUPPLY	EXHAUST			SUMMER	WINTER	FLA (TOT.)	SUPPLY BLOWER HP	EXHAUST BLOWER HP					VOLT/PHASE
ERV 1	MICROMETL EVESEE4400	2400	2400	0.05	0.5	54300	82318	8.8	3.62	3.62	460/3	2"THICK MERV7	1800	HORIZONTAL CONFIGURATION. PROVIDE DISCHARGE/INTAKE TRANSITION AND PITCHED ISOLATION CURB. INTERLOCK WITH AC-1 VIA BAS.	BLDG. D ROOF
ERV 2	MICROMETL EVESEE4400	2400	2400	0.05	0.5	54300	82318	8.8	3.62	3.62	460/3	2"THICK MERV7	1800	HORIZONTAL CONFIGURATION. PROVIDE DISCHARGE/INTAKE TRANSITION AND PITCHED ISOLATION CURB. INTERLOCK WITH AC-2 VIA BAS.	BLDG. D ROOF

\*BASED ON THE FOLLOWING CONDITIONS. SUMMER OUTDOOR: 101/69(F). SUMMER INDOOR: 75/63(F). WINTER OUTDOOR: 22(F). WINTER INDOOR: 70(F).

EXHAUST FAN SCHEDULE

SYM	MFR./MODEL	TYPE	CFM	S.P. INCHES	RPM	SONES	ELECTRICAL		OPER. (LBS.)	REMARKS	BLDG. LOCATION		
							WATT	HP					
EF 1	COOK 100 ACEB	ROOF MTD.	400	0.2	968	3.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. D ROOF
EF 2	COOK 70 ACEB	ROOF MTD.	250	0.25	1379	8.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-5 VIA BAS.	BLDG. D ROOF
EF 3	COOK 100 ACEB	ROOF MTD.	350	0.25	989	3.6	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-3 VIA BAS.	BLDG. D ROOF
EF 4	COOK 100 ACEB	ROOF MTD.	350	0.25	989	3.6	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-4 VIA BAS.	BLDG. D ROOF
EF 5	COOK 70 ACEB	ROOF MTD.	250	0.2	1379	8.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. D ROOF
EF 6	COOK 70 ACEB	ROOF MTD.	250	0.25	1379	8.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-6 VIA BAS.	BLDG. D ROOF
EF 7	COOK 100 ACEB	ROOF MTD.	400	0.2	968	3.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. D ROOF
EF 8	COOK 100 ACEB	ROOF MTD.	600	0.5	1494	8.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-8 VIA BAS.	BLDG. E ROOF
EF 9	COOK 165 VCR-HP	UPBLAST GREASE	1600	1.25	1509	14.4	-	3/4	120	1	125	PROVIDE PITCHED ROOF CURB, CURB EXTENSION, HINGED CURB CAP, DRAIN CONNECTION, GREASE TRAP AND U.L. 762 LISTING. INTERLOCK WITH MAU-1.	BLDG. E ROOF
EF 10	COOK 165 VCR-HP	UPBLAST GREASE	1250	1.25	1391	11.9	-	1/2	120	1	125	PROVIDE PITCHED ROOF CURB, CURB EXTENSION, HINGED CURB CAP, DRAIN CONNECTION, GREASE TRAP AND U.L. 762 LISTING. INTERLOCK WITH MAU-2.	BLDG. E ROOF
EF 11	COOK 180 VCR-HP	UPBLAST GREASE	2400	1.25	1406	15.7	-	1	460	3	125	PROVIDE PITCHED ROOF CURB, CURB EXTENSION, HINGED CURB CAP, DRAIN CONNECTION, GREASE TRAP AND U.L. 762 LISTING. INTERLOCK WITH MAU-3.	BLDG. E ROOF
EF 12	COOK GC-184	CEILING MTD.	175	0.2	1365	3.9	69	-	277	1	25	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB, SPEED CONTROLLER AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. E
EF 13	COOK GC-184	CEILING MTD.	175	0.2	1365	3.9	69	-	277	1	25	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB, SPEED CONTROLLER AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. E
EF 14	COOK GC-144	CEILING MTD.	100	0.125	1000	1.7	58	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB, SPEED CONTROLLER AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. E
EF 15	COOK GC-144	CEILING MTD.	100	0.125	1000	1.7	58	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB, SPEED CONTROLLER AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. E
EF 16	COOK 80-ACEB	ROOF MTD.	260	0.3	1026	3.6	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-10 VIA BAS.	BLDG. E ROOF
EF 17	COOK 165 VCR-HP	UPBLAST GREASE	1910	1.25	1532	14.5	-	3/4	460	3	175	PROVIDE PITCHED ROOF CURB, CURB EXTENSION, HINGED CURB CAP, DRAIN CONNECTION, GREASE TRAP AND U.L. 762 LISTING. INTERLOCK WITH MAU-4.	BLDG. E ROOF
EF 18	COOK 100 ACEB	ROOF MTD.	625	0.5	1523	8.6	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-10 VIA BAS.	BLDG. E ROOF
EF 19	COOK 210 VCR	UPBLAST GREASE	4200	1.5	1112	16.8	-	1 1/2	460	3	300	PROVIDE PITCHED ROOF CURB, CURB EXTENSION, HINGED CURB CAP, DRAIN CONNECTION, GREASE TRAP AND U.L. 762 LISTING. INTERLOCK WITH MAU-5.	BLDG. E ROOF
EF 20	COOK 70 ACEB	ROOF MTD.	250	0.2	1379	8.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. E ROOF
EF 21	COOK 70 ACEB	ROOF MTD.	250	0.2	1379	8.4	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. E ROOF
EF 22	COOK 120 ACEB	ROOF MTD.	735	0.35	991	4.9	-	1/6	120	1	80	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH AC-17 VIA BAS.	BLDG. E ROOF
EF 23	COOK 70 CPS	UTILITY SET	385	0.8	2119	-	-	1/2	120	1	225	PROVIDE WITH SPRING ISOLATORS AND SCROLL DRAIN. MOTOR COVER EPOXY COATING SUITABLE FOR CHEMICAL RESISTANCE. INTERLOCK WITH FUME HOOD.	BLDG. F ROOF
EF 24	COOK 135 ACEB	ROOF MTD.	1200	0.5	1081	7.7	-	1/4	120	1	85	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH BAS.	BLDG. E ROOF
EF 25	COOK GC-184	CEILING	150	0.125	1200	3.4	101	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB, SPEED CONTROLLER AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. E ROOF
EF 26	COOK GC-184	CEILING	150	0.125	1200	3.4	101	-	277	1	15	PROVIDE WITH BACKDRAFT DAMPER AND SPEED CONTROLLER. INTERLOCK WITH LIGHTS.	BLDG. E ROOF
EF 27	COOK GC-144	CEILING MTD.	100	0.6	1100	3.3	86.8	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. F
EF 28	COOK GC-144	CEILING MTD.	100	0.45	1100	3.3	86.8	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. F
EF 29	COOK GC-144	CEILING MTD.	100	0.45	1100	3.3	86.8	-	277	1	15	PROVIDE WITH BACKDRAFT DAMPER. INTERLOCK WITH LIGHTS.	BLDG. F
EF 30	COOK GC-144	CEILING MTD.	100	0.15	1100	3.3	86.8	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. F
EF 31	COOK 120 ACEB	ROOF MTD.	800	0.6	1217	7.4	-	1/6	120	1	80	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH BAS.	BLDG. F ROOF
EF 32	COOK 120 ACEB	ROOF MTD.	800	0.4	1059	5.7	-	1/6	120	1	80	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB AND ROOF CAP. INTERLOCK WITH AC-39 VIA BAS.	BLDG. F ROOF
EF 33	COOK GC-144	CEILING MTD.	100	0.15	1100	3.3	86.8	-	277	1	15	PROVIDE BACKDRAFT DAMPER, PITCHED ROOF CURB AND ROOF CAP. INTERLOCK WITH LIGHTS.	BLDG. F ROOF
EF 34	COOK 70 CPS	UTILITY SET	385	0.8	2119	-	-	1/2	120	1	225	PROVIDE WITH SPRING ISOLATORS AND SCROLL DRAIN. MOTOR COVER EPOXY COATING SUITABLE FOR CHEMICAL RESISTANCE. INTERLOCK WITH FUME HOOD.	BLDG. F ROOF
EF 35	COOK 100 ACEB	ROOF MTD.	600	0.2	1249	6.6	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. F ROOF
EF 36	COOK 80 ACEB	ROOF MTD.	300	0.2	968	3.3	-	1/6	120	1	55	PROVIDE PITCHED ROOF CURB AND BACKDRAFT DAMPER. INTERLOCK WITH LINE VOLTAGE THERMOSTAT.	BLDG. F ROOF

AIR CONDITIONING UNIT SCHEDULE

SYM	MFR./MODEL	AREA SERVED	COOLING (MBH)		SEER	HEATING(MBH)		AFUE (%)	CFM	EVAPORATOR FAN HP	ESP (INCHES) W.C.	OS&A CFM	A/C ELECTRICAL		POWER EXHAUST ELECTRICAL				OPER. WT. (LBS.)	REMARKS*	BLDG. LOCATION					
			SENSIBLE	TOTAL		INPUT	OUTPUT						MCA	MCCP	VOLTAGE/PHASE	SYM	HP	FLA				MCA	VOLTAGE/PHASE			
AC 1	TRANE YHC072	BOYS LOCKER	54.8	72.0	-	12.6	80.0	64.0	80	2400	3	0.5	2400	15.1	20	460	3	-	-	-	-	460	3	1400	PROVIDE WITH PITCHED ISOLATION CURB. UNIT SHALL BE COUPLED WITH ENERGY RECOVERY VENTILATOR.	BLDG. D ROOF
AC 2	TRANE YHC072	GIRLS LOCKER	54.8	72.0	-	12.6	80.0	64.0	80	2400	3	0.5	2400	15.1	20	460	3	-	-	-	-	460	3	1400	PROVIDE WITH PITCHED ISOLATION CURB. UNIT SHALL BE COUPLED WITH ENERGY RECOVERY VENTILATOR.	BLDG. D ROOF
AC 3	TRANE 4YC4024	MENS STAFF OFFICE	18.5	24.0	14.0	-	64.0	50.5	79	800	3/4	0.4	350	16.5	25	208	1	-	-	-	-	208	1	700	PROVIDE WITH PITCHED CURB, FLUE DEFLECTOR AND FRESH AIR INTAKE HOOD WITH 100% BAROMETRIC RELIEF.	BLDG. D ROOF
AC 4	TRANE 4YC4024	WOMENS STAFF OFFICE	18.5	24.0	14.0	-	64.0	50.5	79	800	3/4	0.4	350	16.5	25	208	1	-	-	-	-	208	1	700	PROVIDE WITH PITCHED CURB AND FRESH AIR INTAKE HOOD WITH 100% BAROMETRIC RELIEF.	BLDG. D ROOF
AC 5	TRANE 4YC4024	BOYS TEAM ROOM	18.5	24.0	-	-	64.0	50.5	79	800	3/4	0.4	250	16.5	25	208	1	-	-	-	-	208	1	700	PROVIDE WITH PITCHED CURB AND FRESH AIR INTAKE HOOD WITH 100% BAROMETRIC RELIEF.	BLDG. D ROOF
AC 6	TRANE 4YC4024	GIRLS TEAM ROOM	18.5	24.0	-	-	64.0	50.5	79	800	3/4	0.4	250	16.5	25	208	1	-	-	-	-	208	1	700	PROVIDE WITH PITCHED CURB AND FRESH AIR INTAKE HOOD WITH 100% BAROMETRIC RELIEF.	BLDG. D ROOF
AC 7	TRANE YHC047	CLASSROOM	37.2	50.5	17.5	-	60.0	48.0	80	1600	1	0.75	450	13.7	20	460	3	PE 7	0.5	1.1	1.4	460	3	1500	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 8	TRANE YHC120	CULINARY ARTS	94.06	113.97	-	12.6	150.0	120.0	80	4000	5	0.75	600	21.9	30	460	3	PE 8	1	1.7	2.1	460	3	2000	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 9	TRANE YHC072	STAFF LOUNGE	54.8	72.0	-	12.4	80.0	64.0	80	2400	3	0.75	700	15.1	20	460	3	PE 9	1	1.7	2.1	460	3	1650	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 10	TRANE YHD180	KITCHEN	145.5	179.8	-	12.0	225.0	203.0	90	6000	7.5	1.0	825	36	45	460	3	-	-	-	-	460	3	3500	PROVIDE WITH PITCHED CURB AND FRESH AIR INTAKE HOOD WITH 100% BAROMETRIC RELIEF.	BLDG. E ROOF
AC 11	TRANE YHD180	CAFETERIA	145.5	179.8	-	12.0	225.0	203.0	90	6000	7.5	1.0	1525	36	45	460	3	PE 11	2	6.4	8	460	3	3500	SINGLE ZONE VAV UNIT. PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 12	TRANE YHD180	CAFETERIA	145.5	179.8	-	12.0	225.0	203.0	90	6000	7.5	1.0	1525	36	45	460	3	PE 12	2	6.4	8	460	3	3500	SINGLE ZONE VAV UNIT. PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 13	TRANE YHC067	CLASSROOM	47.9	61.9	17.2	-	60.0	48.0	80	1980	2	0.75	460	15.2	20	460	3	PE 13	0.5	1.1	1.4	460	3	1500	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 14	TRANE YHC047	APPLIED ENGINEERING	37.2	50.5	17.5	-	60.0	48.0	80	1600	1	0.75	460	13.7	20	460	3	PE 14	0.5	1.1	1.4	460	3	1500	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 15	TRANE YHC047	APPLIED ENGINEERING	37.2	50.5	17.5	-	60.0	48.0	80	1600	1	0.75	460	13.7	20	460	3	PE 15	0.5	1.1	1.4	460	3	1500	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 16	TRANE YHC067	CLASSROOM	47.9	61.9	17.2	-	60.0	48.0	80	2000	2	0.75	460	15.2	20	460	3	PE 16	0.5	1.1	1.4	460	3	1500	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH MODULATING POWER EXHAUST.	BLDG. E ROOF
AC 17	TRANE YHC092	AUTO TECH	68.6	92.0	-	12.6	120.0	96.0	80	3000	3	0.75	735	19.9	25	460	3	-	-	-	-	460	3	1850	PROVIDE WITH PITCHED ISOLATION CURB AND DIFFERENTIAL ENTHALPY ECONOMIZER WITH 100% BAROMETRIC RELIEF.	BLDG. E ROOF
AC 18	TRANE YHC047	ROTC LET 2	37.2	50.5	17.5	-	60.0	48.0	80	1600	1	0.75	300	13.7	20	460	3	PE 18	0.5	1.1						



SPLIT SYSTEM HEAT PUMP SCHEDULE																		
SYM.	MFR./MODEL	COOLING		HEATING		ELECTRICAL		OPER WT-(LBS.)	SYM.	MFR./MODEL	CFM	OSA CFM	ELECTRICAL		OPER WT-(LBS.)	REMARKS		
		MBH	SEER	MBH	HSPF	MCA	VOLT						MCA	VOLT				
SHP 1	MITSUBISHI PUA-A18NHA	18.0	14.2	19.0	9.8	13.0	208	1	100	SFC 1	MITSUBISHI PLA-A18BA	500	45	1.0	208	1	50	PROVIDE OUTDOOR UNIT WITH TIME DELAY, LOW AMBIENT KIT AND MASON 'SUPER W' ISOLATION PADS. PROVIDE INDOOR UNIT WITH HARD WIRED PROGRAMMABLE THERMOSTAT AND OSA INTAKE ROOF CAP (COOK MODEL 'PR-B' OR APPROVED EQUIVALENT) WITH ROOF CURB AND BACKDRAFT DAMPER.
SHP 2	TRANE 4TUK4518	18.0	20.1	19.0	10.0	13.0	208	1	100	SFC 2	TRANE 4MUC4518	500	45	1.0	208	1	50	PROVIDE OUTDOOR UNIT WITH TIME DELAY, LOW AMBIENT KIT AND MASON 'SUPER W' ISOLATION PADS. PROVIDE INDOOR UNIT WITH HARD WIRED PROGRAMMABLE THERMOSTAT AND OSA INTAKE ROOF CAP (COOK MODEL 'PR-B' OR APPROVED EQUIVALENT) WITH ROOF CURB AND BACKDRAFT DAMPER.

VEHICLE EXHAUST FAN SCHEDULE													
SYM.	MFR./MODEL	TYPE	CFM	S.P. INCHES	RPM	FAN COATING	ELECTRICAL		OPER WT. (LBS.)	REMARKS	BLDG. LOCATION		
							HP	VOLTAGE/PHASE					
VEF 1	CAR-MON CMB-10	BELT DRIVE	600	4.5"	-	PHENOLIC	1.5	460	3	55	PROVIDE SPRING OPERATED TUBING STORAGE, EPDM ADAPTER, HIGH-TEMP EXHAUST, SUSPENSION PLATFORM, INLET FLEX CONNECTION HOSE AND BACKDRAFT DAMPER.	BLDG. E	

MAKE-UP AIR UNIT SCHEDULE																
SYM	MFR./MODEL	AREA SERVED	CFM	E.S.P. (IN)	FAN (HP)	HEATING (MBH)		EVAPORATIVE COOLING		ELECTRICAL		OSA CFM	OPER WEIGHT (LBS.)	REMARKS		
						INPUT	OUTPUT	FEAT	F	FLAT	F				EFF.	MCA
MAU 1	REZNR RDH-100	CULINARY ARTS (HOOD 2-13)	1600	0.6	3/4	100.0	81.0	101	74	93%	-	208	3	1600	1000	UNIT COMPLETE WITH S/S HEAT EXCHANGER, MOTORIZED INLET DAMPER, EVAPORATIVE COOLING MODULE WITH 12" GLASDEK MEDIA, MOTOR STARTER, DUCT STAT, AQUA SAVER METERING SYSTEM, INTERLOCK WITH EF-9
MAU 2	REZNR RDH-100	CULINARY ARTS (HOOD 2-46)	1,250	0.6	1/2	75.0	60.8	101	74	93%	-	208	3	1250	1000	UNIT COMPLETE WITH S/S HEAT EXCHANGER, MOTORIZED INLET DAMPER, EVAPORATIVE COOLING MODULE WITH 12" GLASDEK MEDIA, MOTOR STARTER, DUCT STAT, AQUA SAVER METERING SYSTEM, INTERLOCK WITH EF-9
MAU 3	REZNR RDH-150	CULINARY ARTS (HOOD 2-27)	2400	0.6	1.5	150.0	121.5	101	74	91%	-	208	3	2900	1300	UNIT COMPLETE WITH S/S HEAT EXCHANGER, MOTORIZED INLET DAMPER, EVAPORATIVE COOLING MODULE WITH 12" GLASDEK MEDIA, MOTOR STARTER, DUCT STAT, AQUA SAVER METERING SYSTEM, INTERLOCK WITH EF-11
MAU 4	REZNR RDH-125	KITCHEN (HOOD 1-57)	1910	0.6	3/4	150.0	101.2	101	75	91%	-	460	3	1910	1200	UNIT COMPLETE WITH S/S HEAT EXCHANGER, MOTORIZED INLET DAMPER, EVAPORATIVE COOLING MODULE WITH 12" GLASDEK MEDIA, MOTOR STARTER, DUCT STAT, AQUA SAVER METERING SYSTEM, INTERLOCK WITH EF-17
MAU 5	REZNR RDH-250	KITCHEN (HOOD 1-46)	4200	0.7	3.0	250.0	202.5	101	75	90%	-	460	3	4200	1800	UNIT COMPLETE WITH S/S HEAT EXCHANGER, MOTORIZED INLET DAMPER, EVAPORATIVE COOLING MODULE WITH 12" GLASDEK MEDIA, MOTOR STARTER, DUCT STAT, AQUA SAVER METERING SYSTEM, INTERLOCK WITH EF-19.

\*DUCT SMOKE DETECTORS FOR AUTOMATIC SHUT-OFF NOT REQUIRED PER EXCEPTION 1 OF C.M.C. 609, AREA SERVED BY TOTAL COVERAGE SMOKE DETECTION SYSTEM.

AIR DISTRIBUTION SCHEDULE													
SYM.	CFM	MAX. P.D. INCHES	MAX. NG	NECK SIZE	MFR./MODEL	REMARKS							
						CD-1	50-200	0.10	20	6"	KRUEGER/1400	SQUARE CONE DIFFUSER, STEEL CONSTRUCTION, WHITE FINISH. 24"x24" PANEL.	
	201-280	0.10	20	8"									
	281-375	0.10	20	10"									
	376-450	0.10	20	12"									
	451-525	0.10	20	14"									
	526-600	0.10	20	15"									
CD-2	50-150	0.10	20	6"x6"	KRUEGER/880	DOUBLE DEFLECTION REGISTER, STEEL CONSTRUCTION, WHITE FINISH. ORIENTATION 'V' WITH CONCEALED FASTENING.							
	151-200	0.10	20	8"x6"									
	201-550	0.10	20	14"x10"									
	551-800	0.10	20	16"x14"									
	801-1200	0.10	20	18"x18"									
CD-3	0-800	0.10	20	18"x18"	KRUEGER/6490	PERFORATED FACE DIFFUSER, STEEL CONSTRUCTION, WHITE FINISH.							
CD-4/EG-4	0-500	0.10	20	10"	KRUEGER/RM1	ROUND CONE DIFFUSER, STEEL CONSTRUCTION, COLOR TO BE SELECTED BY ARCHITECT.							
SWS-1	0-1000	0.10	20	SEE PLAN	KRUEGER/880	DOUBLE DEFLECTION GRILLE, STEEL CONSTRUCTION, WHITE FINISH. ORIENTATION 'V' WITH CONCEALED FASTENING.							
RG-1/EG-1/TG-1	50-125	0.10	20	6"x6"	KRUEGER/S80	LOUVERED FACE, 3/4" BLADE SPACING, STEEL CONSTRUCTION, WHITE FINISH WITH CONCEALED FASTENING.							
	126-250	0.10	20	8"x8"									
	251-375	0.10	20	10"x10"									
	376-550	0.10	20	12"x12"									
	551-700	0.10	20	14"x14"									
	701-950	0.10	20	16"x16"									
	951-1750	0.10	20	20"x20"									
EG-2	50-550	0.10	20	12"x8"	KRUEGER/S80	LOUVERED FACE, 3/4" BLADE SPACING, ALUMINUM CONSTRUCTION, WHITE FINISH, WITH CONCEALED FASTENING.							
EG-3	50-500	0.10	20	SEE PLAN	KRUEGER/S5480	HEAVY DUTY LOUVERED FACE, 3/4" BLADE SPACING, STEEL CONSTRUCTION, 0" BLADE DEFLECTION.							
SWS-1/SWE-1/SWT-1	0-1000	0.10	20	SEE PLAN	KRUEGER/S80	LOUVERED FACE, 3/4" BLADE SPACING, STEEL CONSTRUCTION, WHITE FINISH, WITH CONCEALED FASTENING.							

NOTE: \* CEILING DIFFUSER THROWS SHALL BE 4-WAY UNLESS OTHERWISE NOTED.  
 \* PROVIDE REMOTE MOTOR OPERATED DAMPER ("M.A.T." OR APPROVED EQUIVALENT) AT HARD CEILINGS. SEE DETAIL 8/MO.4.  
 \* ALL AIR DISTRIBUTION DEVICES TO HAVE CONCEALED FASTENING OPTION.  
 \* PROVIDE FILLER PANEL FOR AIR DISTRIBUTION INSTALLED IN LAY-IN CEILING.  
 \* ALL AIR DISTRIBUTION TO PERFORM AT NC-20 OR LOWER SOUND LEVELS.  
 \* INSTALL SECTORING BAFFLES AT CEILING DIFFUSERS AS REQUIRED TO ACCOMPLISH THROW PATTERN INDICATED ON PLAN.

ZONE DAMPER SCHEDULE														
SYM.	MFR./MODEL	AREA SERVED	A/C UNIT	SIZE	MINIMUM CFM	MAXIMUM CFM	ELECTRICAL VOLT/PHASE	OPER. WT. (LBS.)	REMARKS					
									ZD 1	TRANE VARITRAC	COUNSELOR'S OFFICE F103	20	6"	45
ZD 2	TRANE VARITRAC	A.P.'S SECRETARY F100	20	12"	230	755	120	1	23					
ZD 3	TRANE VARITRAC	COUNSELOR'S OFFICE F102	20	6"	40	125	120	1	19					
ZD 4	TRANE VARITRAC	A.P.'S OFFICE F101	20	6"	55	185	120	1	19					
ZD 5	TRANE VARITRAC	STORAGE F105A	22	8"	55	175	120	1	16					
ZD 6	TRANE VARITRAC	OFFICE F105B	22	6"	35	115	120	1	19					
ZD 7	TRANE VARITRAC	STUDENT STORE F105	22	20"x10"	425	1410	120	1	16					
ZD 8	TRANE VARITRAC	A.P.'S SECRETARY F12	31	12"	235	780	120	1	23					
ZD 9	TRANE VARITRAC	COUNSELOR'S OFFICE F128	31	6"	55	185	120	1	19					
ZD 10	TRANE VARITRAC	COUNSELOR'S OFFICE F125	31	6"	45	150	120	1	19					
ZD 11	TRANE VARITRAC	A.P. OFFICE F124	31	6"	55	185	120	1	19					
BPD 1	TRANE VARITRAC	-	20	10"	0	830	120	1	20	BYPASS DAMPER.				
BPD 2	TRANE VARITRAC	-	22	12"	0	1185	120	1	21	BYPASS DAMPER.				
BPD 3	TRANE VARITRAC	-	31	12"	0	910	120	1	21	BYPASS DAMPER.				

INTAKE HOOD SCHEDULE													
SYM.	MFR./MODEL	CFM	S.P. INCHES	THROAT AREA FT²	THROAT SIZE	HOOD SIZE	WEIGHT LBS.	REMARKS					BLDG. LOCATION
								IH 1	COOK GI	-	0.01	6.25	

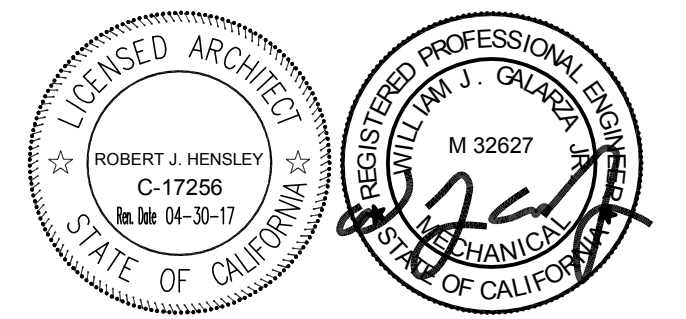
FAN FILTRATION UNIT SCHEDULE																
SYMBOL	MFR./MODEL	AREA SERVED	CFM	FILTER	ELECTRICAL		OPER. WT. (LBS.)	REMARKS						BLDG. LOCATION		
					HP	AMP		VOLT	VOLT							
FFU 1	TRION M-3000	CERAMICS CLASSROOM F128	2400	35% PLEATED PRE & 95% BAG PRIMARY	2	10.5	208	1	260	PROVIDE REMOTE MAGNETIC GAUGE, 3-SPEED CONTROLLER AND SPARE CONTACT FOR INTERLOCK. INTERLOCK WITH AC-30 VIA BAS.						BLDG. F

SPLIT SYSTEM AIR CONDITIONING UNIT SCHEDULE																		
SYM.	MFR./MODEL	COOLING		HEATING		ELECTRICAL		OPER. WT. (LBS.)	REMARKS	SYM.	MFR./MODEL	CFM	ELECTRICAL		OSA	OPER. WT. (LBS.)	REMARKS	BLDG. LOCATION
		MBH	SEER	MBH	C.O.P.	MCA	VOLTAGE/PHASE						MCA	VOLTAGE/PHASE				
CU 1	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 1	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. D
CU 2	TRANE 4TXK8518	18.0	14.1	-	-	16.0	208	1	100	FC 2	TRANE 4MXW8518	350	3.0	208	1	35	2	BLDG. E
CU 3	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 3	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. F
CU 4	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 4	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. F
CU 5	MITSUBISHI PUY-A42NHA	42.0	13.8	-	-	26.0	208	1	260	FC 5	MITSUBISHI PCA-A42GA	880	1.0	208	1	82	2	BLDG. F
CU 6	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 6	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. F
CU 7	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 7	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. C
CU 8	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 8	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. D
CU 9	TRANE 4TXK8518	18.0	14.1	-	-	16.0	208	1	100	FC 9	TRANE 4MXW8518	350	3.0	208	1	35	2	BLDG. E
CU 10	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 10	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. F
CU 11	MITSUBISHI PUY-A18NHA4	18.0	14.1	-	-	13.0	208	1	100	FC 11	MITSUBISHI PKA-A18HA4	350	1.0	208	1	35	2	BLDG. F

1 UNIT COMPLETE WITH MOUNTING BRACKETS AND HARD WIRED NON-PROGRAMMABLE THERMOSTAT. PROVIDE WALL MOUNT AND LOCK BOX FOR THERMOSTAT.  
 2 PROVIDE TIME DELAY RELAY, LOW AMBIENT KIT AND MASON 'SUPER W' ISOLATION PADS.

**ARCHITECTS**  
**WIC**  
 CLIENT FOCUSED • PASSION DRIVE  
**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wicarchitects.com

**PERRIS HIGH SCHOOL**  
**TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
**DCGA ENGINEERS**  
 Consulting Mechanical and Electrical Engineers  
 4750 E. Ontario Street, Suite 100  
 Ontario, CA 91764  
 Phone 951-261-7211 Fax 951-261-7212

IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC FLS SS  
 DATE  
 FILE NO.: 33-H8

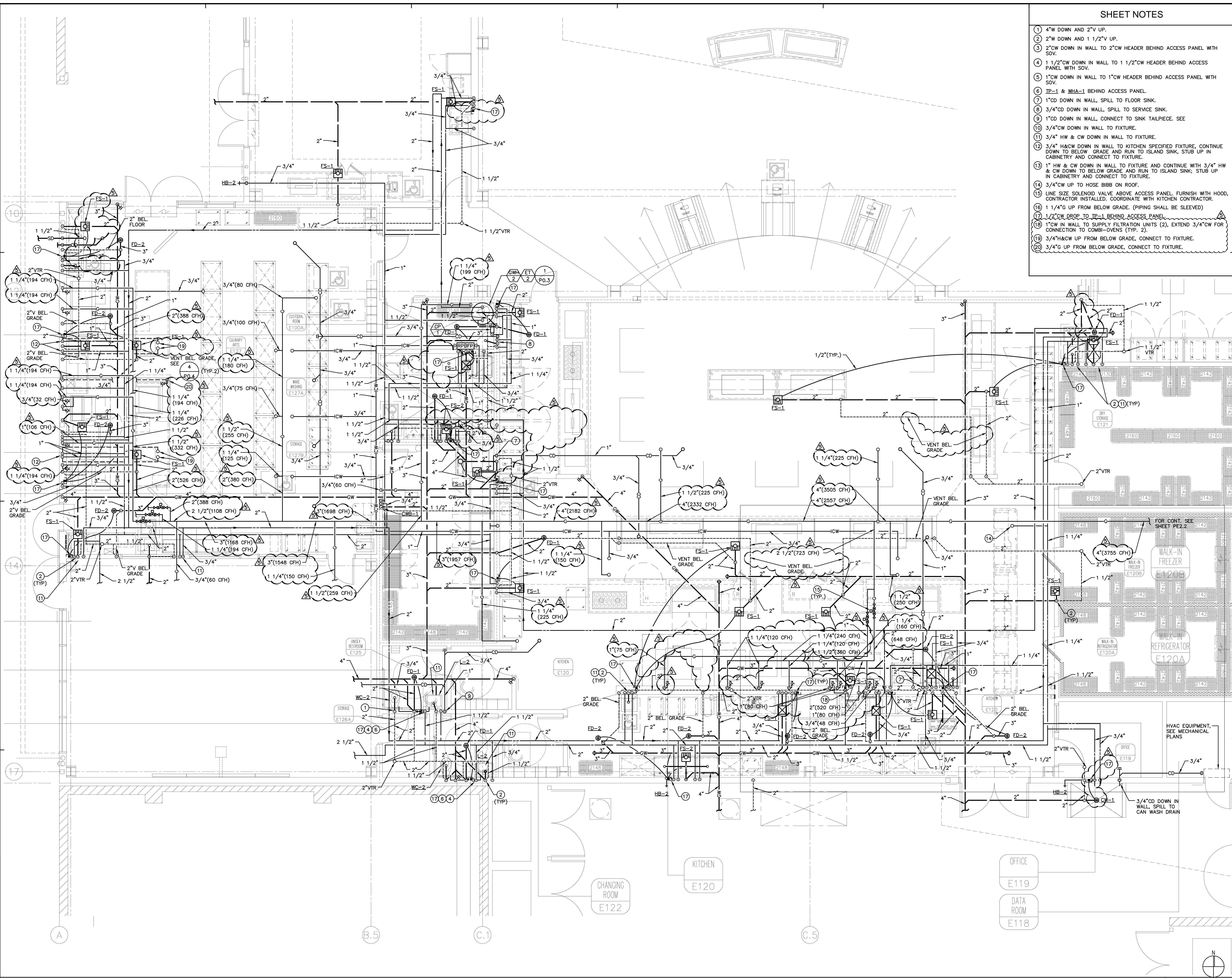
NO	DATE	BY	DESCRIPTION
1	12/18/13		DSA SUBMITTAL
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			

DRAWN: CR CHECKED: MNA  
 DATE: 10/03/14 SCALE:  
 PROJECT NUMBER: 1213900

**MECHANICAL SCHEDULES**

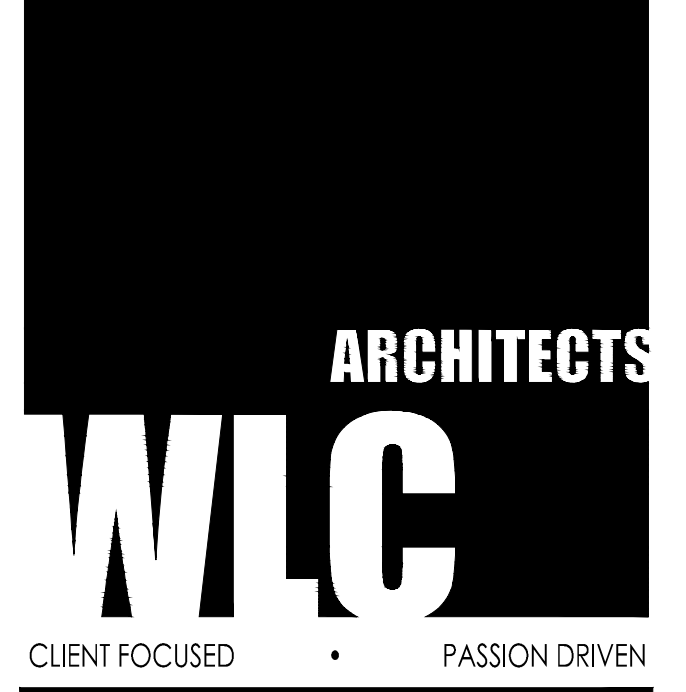
DRAWING NUMBER: **M0.3**





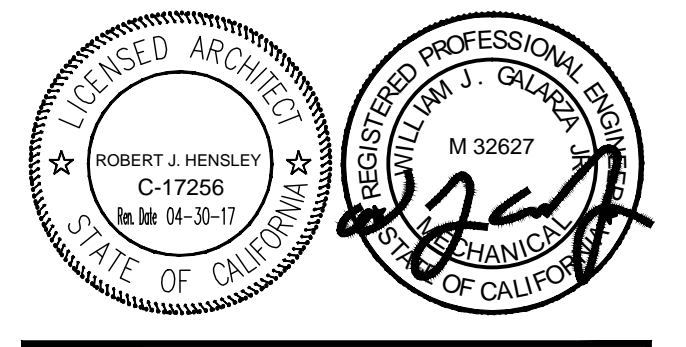
SHEET NOTES

- ① 4"W DOWN AND 2"V UP.
- ② 2"W DOWN AND 1 1/2"V UP.
- ③ 2"CW DOWN IN WALL TO 2"CW HEADER BEHIND ACCESS PANEL WITH SOV.
- ④ 1 1/2"CW DOWN IN WALL TO 1 1/2"CW HEADER BEHIND ACCESS PANEL WITH SOV.
- ⑤ 1"CW DOWN IN WALL TO 1"CW HEADER BEHIND ACCESS PANEL WITH SOV.
- ⑥ TP-1 & WHA-1 BEHIND ACCESS PANEL.
- ⑦ 1"CD DOWN IN WALL, SPILL TO FLOOR SINK.
- ⑧ 3/4"CD DOWN IN WALL, SPILL TO SERVICE SINK.
- ⑨ 1"CD DOWN IN WALL, CONNECT TO SINK TAILPIECE. SEE
- ⑩ 3/4"CW DOWN IN WALL TO FIXTURE.
- ⑪ 3/4" HW & CW DOWN IN WALL TO FIXTURE.
- ⑫ 3/4" H&CW DOWN IN WALL TO KITCHEN SPECIFIED FIXTURE, CONTINUE DOWN TO BELOW GRADE AND RUN TO ISLAND SINK, STUB UP IN CABINETS AND CONNECT TO FIXTURE.
- ⑬ 1" HW & CW DOWN IN WALL TO FIXTURE AND CONTINUE WITH 3/4" HW & CW DOWN TO BELOW GRADE AND RUN TO ISLAND SINK; STUB UP IN CABINETS AND CONNECT TO FIXTURE.
- ⑭ 3/4"CW UP TO HOSE BIBB ON ROOF.
- ⑮ LINE SIZE SOLENOID VALVE ABOVE ACCESS PANEL, FURNISH WITH HOOD, CONTRACTOR INSTALLED, COORDINATE WITH KITCHEN CONTRACTOR.
- ⑯ 1 1/4" G UP FROM BELOW GRADE. (PIPING SHALL BE SLEEVED)
- ⑰ 1/2"CW DROP TO TP-1 BEHIND ACCESS PANEL
- ⑱ 1"CW IN WALL TO SUPPLY FILTRATION UNITS (2), EXTEND 3/4"CW FOR CONNECTION TO COMBI-OVENS (TYP. 2).
- ⑲ 3/4"H&CW UP FROM BELOW GRADE, CONNECT TO FIXTURE.
- ⑳ 3/4" G UP FROM BELOW GRADE, CONNECT TO FIXTURE.



**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlcarcitects.com

**PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
**DCGA ENGINEERS**  
 Consulting Mechanical and Electrical Engineers  
 1750 S. Orange Main Pkwy  
 Orange, CA 92668  
 Phone: 949.278.5555  
 Fax: 949.960.7025

IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC FLS SS  
 DATE  
 FILE NO.: 33-H8

NO	DATE	BY	DESCRIPTION
Δ	12/16/13		DSA SUBMITTAL
Δ			
Δ			
Δ			
Δ			
Δ			
Δ			
Δ			
Δ			
Δ			
Δ			

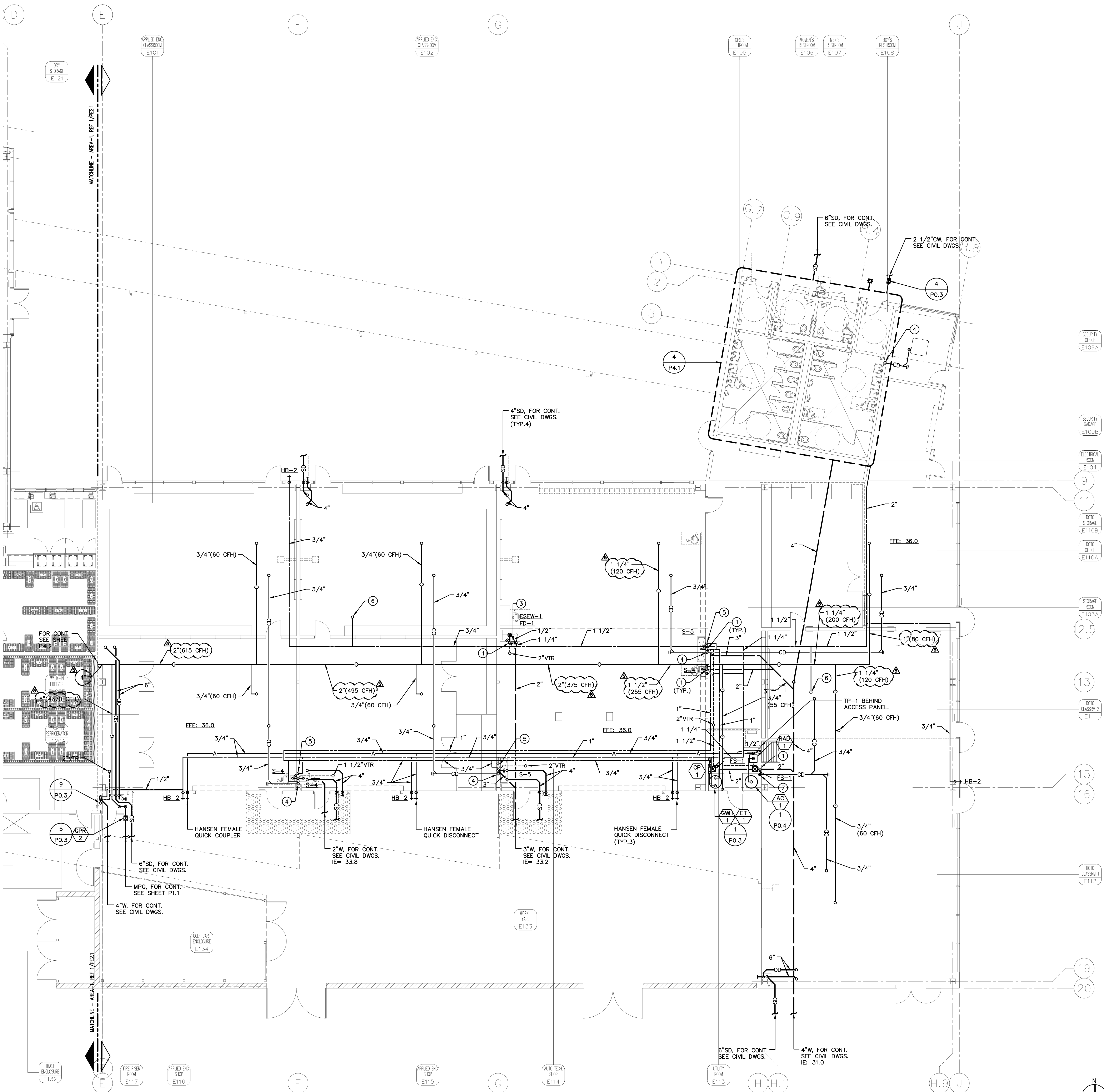
DRAWN: RD/RD CHECKED: TR/MMA  
 DATE: 10/03/14 SCALE: AS NOTED  
 PROJECT NUMBER: 1213900

**VOCATIONAL TECH.  
 BLDG "E" PLUMBING  
 ENLARGED PLAN**

DRAWING NUMBER: **P4.2**

**BLDG "E" ENLARGED PLUMBING PLAN**

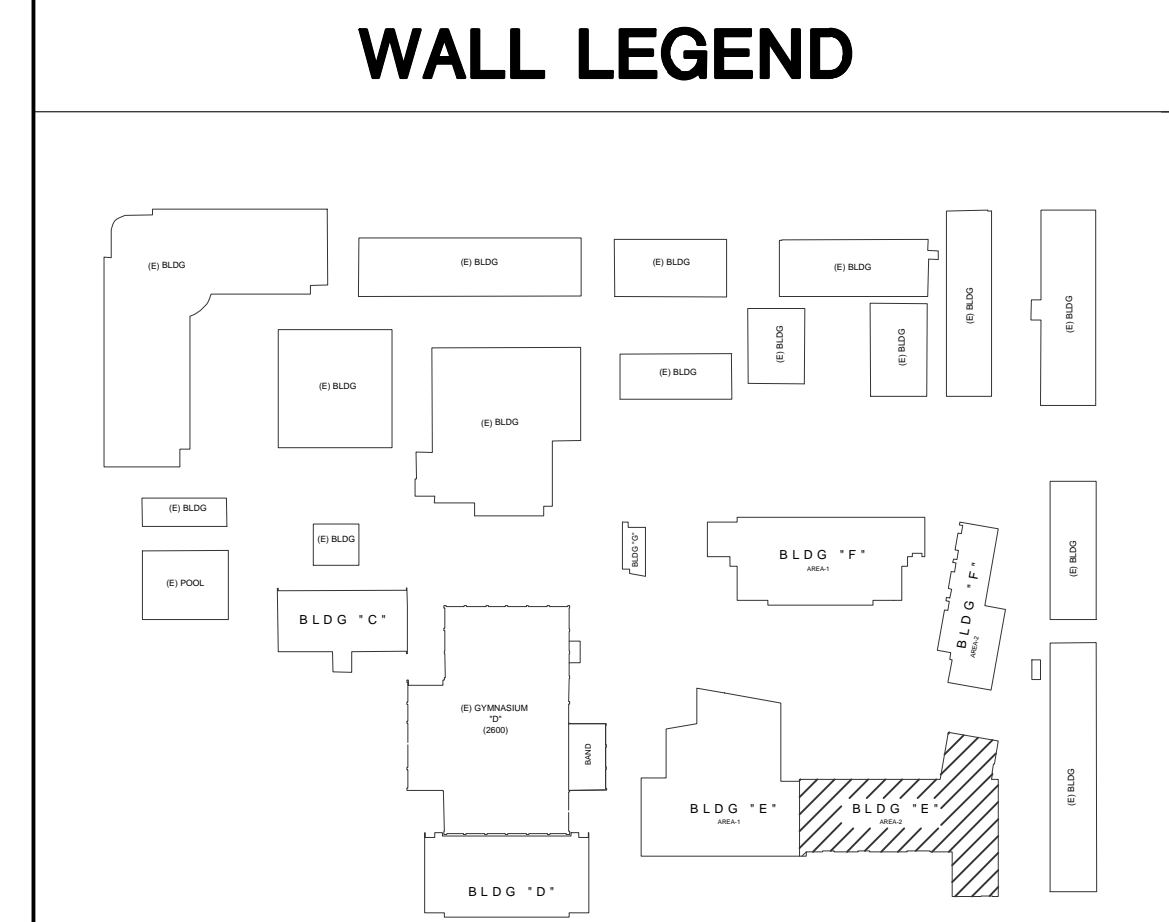
1/4"=1'-0" 1



- SHEET NOTES**
- ① 2" W DOWN AND 1 1/2" V UP.
  - ② 3" W DOWN AND 2" V UP.
  - ③ TP-1 AND WHA-1 BEHIND ACCESS PANEL.
  - ④ 3/4" CD DOWN IN WALL. CONNECT TO SINK TAILPIECE, SEE 5/P.O.4.
  - ⑤ 3/4" H&CW DOWN IN WALL TO 3/4" H&CW HEADER BEHIND FIXTURE.
  - ⑥ 3/4" CW UP TO HOSE BIBB ON ROOF.
  - ⑦ 3/4" CD DOWN IN WALL. SPILL TO FLOOR SINK.
  - ⑧ TP-1 BEHIND ACCESS PANEL.

--- ONE HOUR FIRE RATED WALL - REFER TO ARCHITECTURAL PLANS FOR WALL CONSTRUCTION REQUIREMENTS AND MATERIALS.

..... TWO HOUR FIRE RATED WALL - REFER TO ARCHITECTURAL PLANS FOR WALL CONSTRUCTION REQUIREMENTS AND MATERIALS.



**ARCHITECTS**  
**WLC**

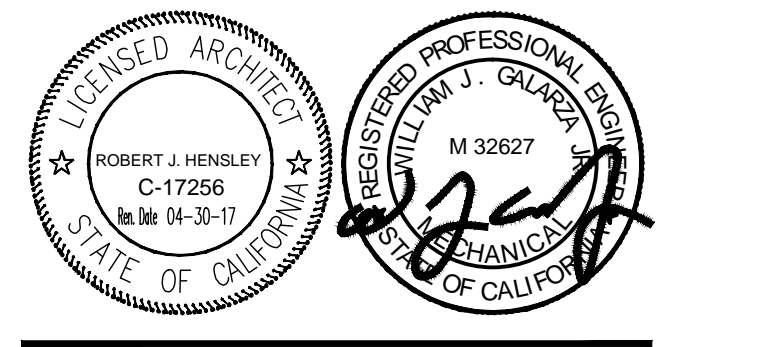
CLIENT FOCUSED • PASSION DRIVEN

**SOUTHERN CALIFORNIA**  
8163 ROCHESTER AVENUE, SUITE 100  
RANCHO CUCAMONGA  
CALIFORNIA 91730-0729

TEL: 909-987-0909  
www.wlcarchitects.com

**PERRIS HIGH SCHOOL  
TRANSFORMATION PLAN - PHASE 2**

PERRIS UNION HIGH SCHOOL DISTRICT  
PERRIS HIGH SCHOOL  
175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
**DCGA ENGINEERS**  
Consulting Mechanical and Electrical Engineers

1750 E. Orange Mills Pkwy  
Orange, CA 92668  
Ph: 949.960.7020  
Fax: 949.960.7025

IDENTIFICATION STAMP  
DIV. OF THE STATE ARCHITECT  
OFFICE OF REGULATION SERVICES

APPL 04-113324  
AC FLS SS  
DATE

FILE NO.: 33-H8

△	12/16/13	DSA SUBMITTAL	
△			
△			
△			
△			
△			
NO	DATE	BY	DESCRIPTION
△	REVISIONS		

DRAWN: RDRC CHECKED: TRMMA  
DATE: 10/03/14 SCALE: AS NOTED  
PROJECT NUMBER: 1213900

**VOCATIONAL TECH.  
BUILDING "E" AREA-2  
PLUMBING PLAN**

DRAWING NUMBER: **PE2.2**

**VOCATIONAL TECHNOLOGY BUILDING "E" AREA-2 PLUMBING PLAN**

1/8" = 1'-0" **1**

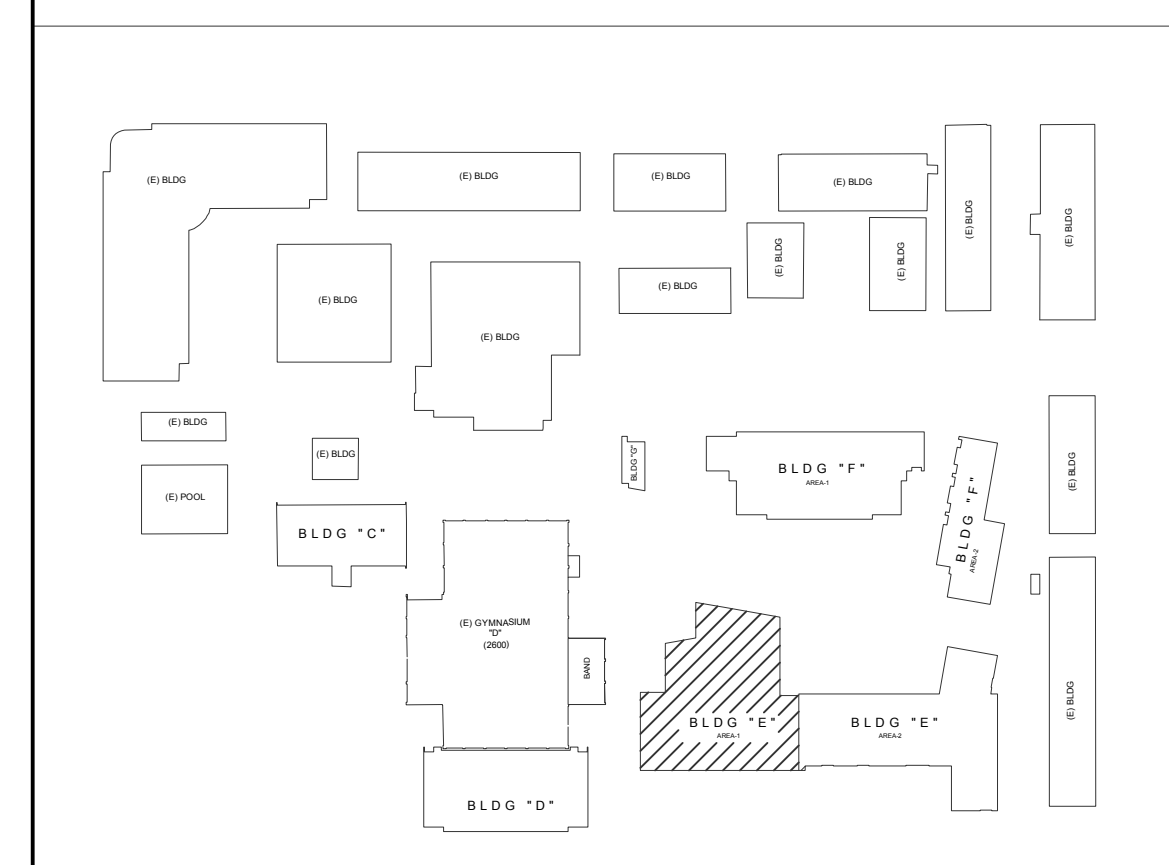
**KEY PLAN**

SHEET NOTES

- 1 INTERLOCK EXHAUST FAN WITH ROOM LIGHT SWITCH. FAN IS 277V PER MECHANICAL SCHEDULE.
- 2 LOCATE AT TEACHERS DESK. COORDINATE LOCATION WITH ARCHITECT AND DISTRICT PRIOR TO ROUGH-IN.
- 3 MAKE CONNECTION TO ELECTRIC ROLL-UP DOOR. VERIFY EXACT LOCATION PRIOR TO ROUGH-IN. SWITCH PER MANUFACTURERS REQUIREMENTS.
- 4 INTERLOCK FAN COIL WITH CONDENSING UNIT ON ROOF. REFER TO MECHANICAL DRAWINGS FOR WIRING DIAGRAM.
- 5 MAKE CONNECTION TO WATER HEATER AND CIRCULATION PUMP. VERIFY EXACT LOCATION PRIOR TO ROUGH-IN.
- 6 MAKE CONNECTION TO SOLENOID VALVE FURNISHED WITH HOOD. VERIFY EXACT LOCATION AND REQUIREMENTS WITH KITCHEN VENDOR PRIOR TO ROUGH-IN.
- 7 MAKE CONNECTION TO BUILDING AUTOMATION SYSTEM (BAS) CONTROL PANEL. COORDINATE LOCATION AND REQUIREMENTS WITH MECHANICAL CONTROLS CONTRACTOR.
- 8 INSTALL RECEPTACLE WITHIN 12" OF FAN COIL UNIT FOR CONNECTION TO FAN COIL CONDENSATE PUMP.
- 9 MAKE CONNECTION TO HAND DRYER VERIFY EXACT LOCATION PRIOR TO ROUGH-IN.
- 10 ROUTE (1) 1 1/4" CONDUIT FROM FLOOR BOX TO NEAREST WALL AND UP TO EXISTING CEILING. INSTALL BUSHING ON END OF CONDUIT TO PROTECT CABLES. WHERE ROOMS HAVE EXPOSED CEILINGS EXTEND CONDUIT TO NEAREST ACCESSIBLE CEILING AND PAINT TO MATCH ADJACENT SURFACE.
- 11 MECHOSHADES CONTROL MODULE. FIELD COORDINATE MOUNTING LOCATION WITH ARCHITECT. J-BOX AND MOTOR RATED TOGGLE SWITCH FOR INTERCONNECTION OF POWER WIRING TO MOTOR MODULE TO BE MOUNTED IN ACCESSIBLE CEILING SPACE.
- 12 PROVIDE (2) 1/2"C.O. WITH PULL STRINGS TO CONTROL MODULE LOCATIONS FOR ROUTING OF LOW VOLTAGE CONTROL WIRING. FIELD COORDINATE CONTROL MODULE LOCATIONS WITH ARCHITECT.
- 13 MECHOSHADE CONTROLLER. VERIFY TYPE, QUANTITY, AND LOCATION WITH ARCHITECTURAL PLAN PRIOR TO ROUGH-IN.
- 14 PROVIDE CONNECTION TO MOTORIZED DAMPER. VERIFY LOCATION AND REQUIREMENTS WITH MECHANICAL PLANS.

CONTRACTOR BID TO INCLUDE ALL REQUIRED CONDUIT, WIRE, J-BOX, ETC. FOR A COMPLETE AND OPERATIONAL INSTALLATION. PLANS INCLUDE ALL CIRCUIT NUMBERS, CONTROL PANEL REFERENCES, ETC. TO IDENTIFY CIRCUITING INTENT.

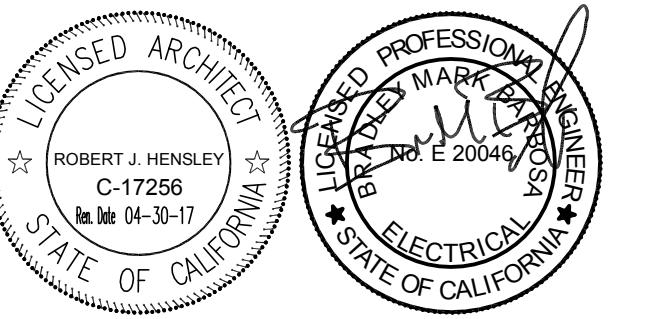
REFER TO EE2.11 & K-102 FOR ADDITIONAL INFORMATION



KEY PLAN

**ARCHITECTS**  
**W/C**  
CLIENT FOCUSED • PASSION DRIVE  
**SOUTHERN CALIFORNIA**  
8163 ROCHESTER AVENUE, SUITE 100  
RANCHO CUCAMONGA  
CALIFORNIA 91730-0729  
TEL: 909-987-0909  
www.w/carchitects.com

**PERRIS HIGH SCHOOL  
TRANSFORMATION PLAN - PHASE 2**  
PERRIS UNION HIGH SCHOOL DISTRICT  
PERRIS HIGH SCHOOL  
175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
**DCGA ENGINEERS**  
Consulting Mechanical and Electrical Engineers  
4750 E. Ontario Mesa Pkwy  
Ontario, CA 91764  
PH: 909 980 7000  
FAX: 909 980 7005

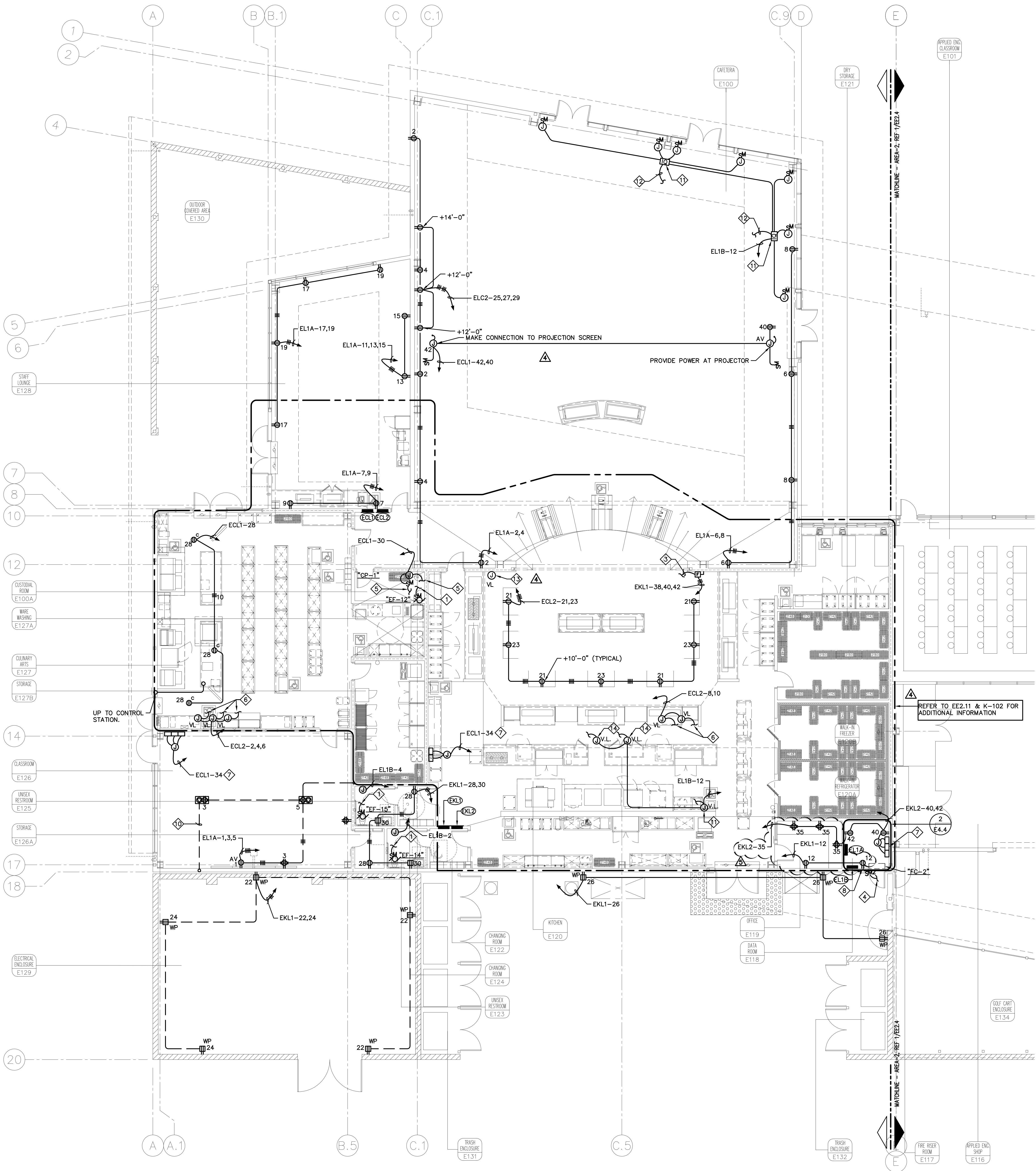
IDENTIFICATION STAMP  
DIV. OF THE STATE ARCHITECT  
OFFICE OF REGULATION SERVICES  
APPL 04-113324  
AC FLS SS  
DATE  
FILE NO.: 33-H8

12/18/13	DSA SUBMITTAL		
NO	DATE	BY	DESCRIPTION
REVISIONS			

DRAWN: -	CHECKED: -
DATE: 10/03/14	SCALE: -
PROJECT NUMBER: 1213900	

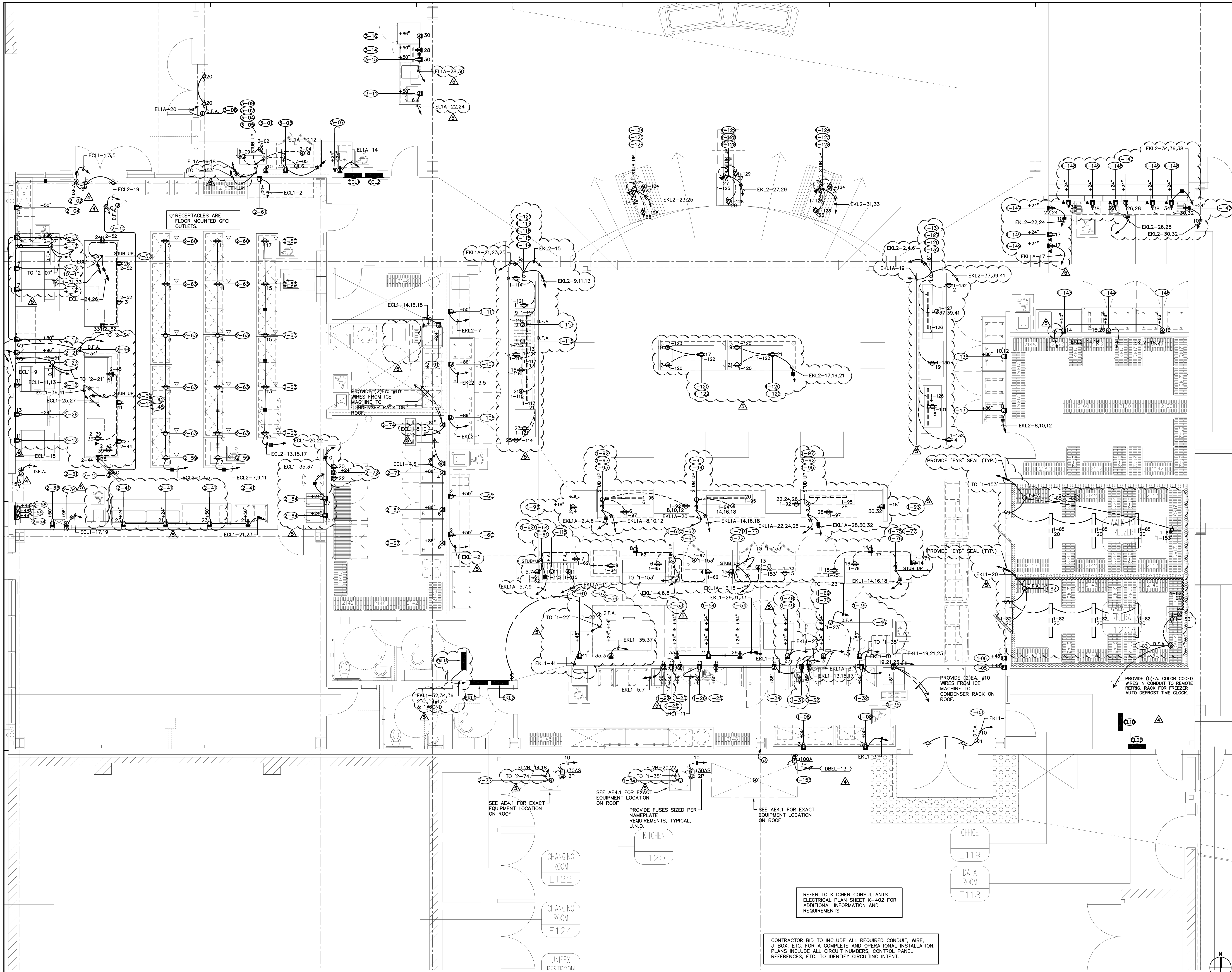
**VOCATIONAL TECH.  
BUILDING "E" AREA-1  
POWER PLAN**

DRAWING NUMBER: **EE2.3**



VOCATIONAL TECHNOLOGY BUILDING "E" AREA-1 POWER PLAN

1/8"=1'-0" 1

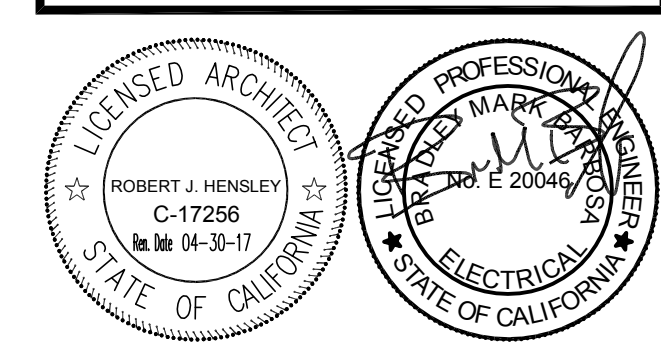


VOCATIONAL TECHNOLOGY BUILDING "E" ELECTRICAL KITCHEN PLAN

1/4" = 1'-0" 1

**ARCHITECTS**  
**WIC**  
 CLIENT FOCUSED • PASSION DRIVE  
**SOUTHERN CALIFORNIA**  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wicarchitects.com

**PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2**  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
**DCGA ENGINEERS**  
 Consulting Mechanical and Electrical Engineers  
 14752 E. Ontario Mesa Pkwy  
 Ontario, CA 91764  
 Fax 909 980 7033

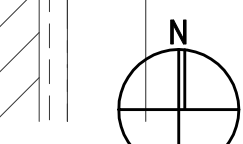
IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC FLS SS  
 DATE  
 FILE NO.: 33-H8

NO	DATE	BY	DESCRIPTION
△	12/18/13		DSA SUBMITTAL
△			
△			
△			
△			
△			
△			
△			
△			
△			

DRAWN: - CHECKED: -  
 DATE: 10/03/14 SCALE: -  
 PROJECT NUMBER: 1213900

**VOCATIONAL TECH.  
 BUILDING "E" ELECTRICAL  
 KITCHEN PLAN**

DRAWING NUMBER: **EE2.11**





PANEL:		"DL1A"		BRANCH:		NORMAL		OCT CODE:		1-(CONTINUOUS LOAD)		2-(NON-CONTINUOUS)		3-(RECEPTABLES)		4-(KITCHEN)		NO. OF EQUIP=		
LOCATION:		ELEC. RM. D116		VOLTAGE:		208/120V		OCT CODE:		1-(CONTINUOUS LOAD)		2-(NON-CONTINUOUS)		3-(RECEPTABLES)		4-(KITCHEN)		NO. OF EQUIP=		
FED FROM:		XTRM "T-DL1"		PHASE & WIRE:		3PH,4W		OCT CODE:		1-(CONTINUOUS LOAD)		2-(NON-CONTINUOUS)		3-(RECEPTABLES)		4-(KITCHEN)		NO. OF EQUIP=		
MOUNTING:		SURFACE NEMA-1		MIN. BUS:		225 AMPS		OCT CODE:		1-(CONTINUOUS LOAD)		2-(NON-CONTINUOUS)		3-(RECEPTABLES)		4-(KITCHEN)		NO. OF EQUIP=		
AIC RATING:		18000		M.C.B.:		225 AMPS		OCT CODE:		1-(CONTINUOUS LOAD)		2-(NON-CONTINUOUS)		3-(RECEPTABLES)		4-(KITCHEN)		NO. OF EQUIP=		
NO	CIRCUIT	TRIP	POLE	LOAD TYPE & DESIGNATION	MISC	REC	LTD	VA	A	B	C	VA	LTD	REC	MISC	DESCRIPTION	POLE	TRIP	CODE	NO
1	2	2	2	FAC-3	1			1716	2436			720				STAFF OFF	1	20	3	2
2	2	2	2	FAC-4	1			1716	2436			720				STAFF OFF	1	20	3	2
3	2	2	2	FAC-5	1			1716	2436			720				STAFF OFF	1	20	3	2
4	2	2	2	FAC-6	1			1716	2436			720				STAFF OFF	1	20	3	2
5	2	2	2	FAC-7	1			1716	2436			720				STAFF OFF	1	20	3	2
6	2	2	2	FAC-8	1			1716	2436			720				STAFF OFF	1	20	3	2
7	2	2	2	FAC-9	1			1716	2436			720				STAFF OFF	1	20	3	2
8	2	2	2	FAC-10	1			1716	2436			720				STAFF OFF	1	20	3	2
9	2	2	2	FAC-11	1			1716	2436			720				STAFF OFF	1	20	3	2
10	2	2	2	FAC-12	1			1716	2436			720				STAFF OFF	1	20	3	2
11	2	2	2	FAC-13	1			1716	2436			720				STAFF OFF	1	20	3	2
12	2	2	2	FAC-14	1			1716	2436			720				STAFF OFF	1	20	3	2
13	2	2	2	FAC-15	1			1716	2436			720				STAFF OFF	1	20	3	2
14	2	2	2	FAC-16	1			1716	2436			720				STAFF OFF	1	20	3	2
15	2	2	2	FAC-17	1			1716	2436			720				STAFF OFF	1	20	3	2
16	2	2	2	FAC-18	1			1716	2436			720				STAFF OFF	1	20	3	2
17	2	2	2	FAC-19	1			1716	2436			720				STAFF OFF	1	20	3	2
18	2	2	2	FAC-20	1			1716	2436			720				STAFF OFF	1	20	3	2
19	2	2	2	FAC-21	1			1716	2436			720				STAFF OFF	1	20	3	2
20	2	2	2	FAC-22	1			1716	2436			720				STAFF OFF	1	20	3	2
21	2	2	2	FAC-23	1			1716	2436			720				STAFF OFF	1	20	3	2
22	2	2	2	FAC-24	1			1716	2436			720				STAFF OFF	1	20	3	2
23	2	2	2	FAC-25	1			1716	2436			720				STAFF OFF	1	20	3	2
24	2	2	2	FAC-26	1			1716	2436			720				STAFF OFF	1	20	3	2
25	2	2	2	FAC-27	1			1716	2436			720				STAFF OFF	1	20	3	2
26	2	2	2	FAC-28	1			1716	2436			720				STAFF OFF	1	20	3	2
27	2	2	2	FAC-29	1			1716	2436			720				STAFF OFF	1	20	3	2
28	2	2	2	FAC-30	1			1716	2436			720				STAFF OFF	1	20	3	2
29	2	2	2	FAC-31	1			1716	2436			720				STAFF OFF	1	20	3	2
30	2	2	2	FAC-32	1			1716	2436			720				STAFF OFF	1	20	3	2
31	2	2	2	FAC-33	1			1716	2436			720				STAFF OFF	1	20	3	2
32	2	2	2	FAC-34	1			1716	2436			720				STAFF OFF	1	20	3	2
33	2	2	2	FAC-35	1			1716	2436			720				STAFF OFF	1	20	3	2
34	2	2	2	FAC-36	1			1716	2436			720				STAFF OFF	1	20	3	2
35	2	2	2	FAC-37	1			1716	2436			720				STAFF OFF	1	20	3	2
36	2	2	2	FAC-38	1			1716	2436			720				STAFF OFF	1	20	3	2
37	2	2	2	FAC-39	1			1716	2436			720				STAFF OFF	1	20	3	2
38	2	2	2	FAC-40	1			1716	2436			720				STAFF OFF	1	20	3	2
39	2	2	2	FAC-41	1			1716	2436			720				STAFF OFF	1	20	3	2
40	2	2	2	FAC-42	1			1716	2436			720				STAFF OFF	1	20	3	2
41	2	2	2	FAC-43	1			1716	2436			720				STAFF OFF	1	20	3	2
42	2	2	2	FAC-44	1			1716	2436			720				STAFF OFF	1	20	3	2
43	2	2	2	FAC-45	1			1716	2436			720				STAFF OFF	1	20	3	2
44	2	2	2	FAC-46	1			1716	2436			720				STAFF OFF	1	20	3	2
45	2	2	2	FAC-47	1			1716	2436			720				STAFF OFF	1	20	3	2
46	2	2	2	FAC-48	1			1716	2436			720				STAFF OFF	1	20	3	2
47	2	2	2	FAC-49	1			1716	2436			720				STAFF OFF	1	20	3	2
48	2	2	2	FAC-50	1			1716	2436			720				STAFF OFF	1	20	3	2
49	2	2	2	FAC-51	1			1716	2436			720				STAFF OFF	1	20	3	2
50	2	2	2	FAC-52	1			1716	2436			720				STAFF OFF	1	20	3	2
51	2	2	2	FAC-53	1			1716	2436			720				STAFF OFF	1	20	3	2
52	2	2	2	FAC-54	1			1716	2436			720				STAFF OFF	1	20	3	2
53	2	2	2	FAC-55	1			1716	2436			720				STAFF OFF	1	20	3	2
54	2	2	2	FAC-56	1			1716	2436			720				STAFF OFF	1	20	3	2
55	2	2	2	FAC-57	1			1716	2436			720				STAFF OFF	1	20	3	2
56	2	2	2	FAC-58	1			1716	2436			720				STAFF OFF	1	20	3	2
57	2	2	2	FAC-59	1			1716	2436			720				STAFF OFF	1	20	3	2
58	2	2	2	FAC-60	1			1716	2436			720				STAFF OFF	1	20	3	2
59	2	2	2	FAC-61	1			1716	2436			720				STAFF OFF	1	20	3	2
60	2	2	2	FAC-62	1			1716	2436			720				STAFF OFF	1	20	3	2
61	2	2	2	FAC-63	1			1716	2436			720				STAFF OFF	1	20	3	2
62	2	2	2	FAC-64	1			1716	2436			720				STAFF OFF	1	20	3	2
63	2	2	2	FAC-65	1			1716	2436			720				STAFF OFF	1	20	3	2
64	2	2	2	FAC-66	1			1716	2436			720				STAFF OFF	1	20	3	2
65	2	2	2	FAC-67	1			1716	2436			720				STAFF OFF	1	20	3	2
66	2	2	2	FAC-68	1			1716	2436			720				STAFF OFF	1	20	3	2
67	2	2	2	FAC-69	1			1716	2436			720				STAFF OFF	1	20	3	2
68	2	2	2	FAC-70	1			1716	2436			720				STAFF OFF	1	20	3	2
69	2	2	2	FAC-71	1			1716	2436			720				STAFF OFF	1	20	3	2
70	2	2	2	FAC-72	1			1716	2436			720				STAFF OFF	1	20	3	2
71	2	2	2	FAC-73	1			1716	2436			720				STAFF OFF	1	20	3	2
72	2	2	2	FAC-74	1			1716	2436			720				STAFF OFF	1	20	3	2
73	2	2	2	FAC-75	1			1716	2436			720				STAFF OFF	1	20	3	2
74	2	2	2	FAC-76	1			1716	2436			720				STAFF OFF	1	20		



PANEL: "ECL1"		BRANCH:	NORMAL	NO. OF EQUIP=						
LOCATION:	VOLTAGE:	PHASE & WIRE:	208/120V							
FED FROM:	MIN. BUS:	MIN. BUS:	3PH,4W							
MOUNTING:	RECESSED NEMA-1	RECESSED NEMA-1	225 AMPS							
AIC RATING:	18000	4-(KITCHEN)								
NO	CODE	TRIP POLE	DESCRIPTION	MISC	REC	LTO	LOAD	LOAD TYPE & DESIGNATION	NO. OF EQUIP=	NO. OF EQUIP=
1	2	1	AIR CURTAIN (2-03)	2	2		1224 1944	720	1	2
3	4	2	WORK COUNTER (2-04.2-17)	2	2		1440	3072	1	2
5	2	2	ANSL. SYS. (2-07)	1			720	1824 1104	1	2
7	1	2	EXHAUST HOOD (2-12.2-12)	2			360 2016	1556	2	2
9	2	2	ANSL. SYSTEM (2-20)	1			720	2376	1	2
11	1	2	EXHAUST HOOD (2-12.2-12)	2			360	2280 1920	1	2
13	4	2	COMBI OVEN (2-91)	1			1800 7560	5760	3	6
15	2	2	AIR CURTAIN (2-9)	1			812	6372	1	4
17	4	2	WORK COUNTER (2-33)	1			720	6840 5760	1	4
19	2	2	ANSL. SYSTEM (2-34)	1			1200 3600	2880	1	3
21	4	2	WORK COUNTER (2-41.2-41)	2			1440	4320 2880	1	3
23	4	2	WORK COUNTER (2-41.2-41)	2			1440	2640 1200	1	2
25	4	2	ISLAND WORK COUNTER (2-44)	1			1200 2400	1200	1	2
27	4	2	ISLAND WORK COUNTER (2-44)	1			1200	1740 540	3	2
29	1	2	ISLAND WORK COUNTER (2-44)	1			1200	2420 500	1	2
31	4	2	ISLAND WORK COUNTER (2-44)	1			1200 3120	1920	1	2
33	4	2	ISLAND WORK COUNTER (2-44)	1			1200	1700	500	1
35	4	2	MISERS (2-44)	1			1440	3360	1920	1
37	4	2	MISERS (2-44)	1			1440	3360	1920	1
39	4	2	PC/MICROWAVE (2-38.2-42)	2			1872	2372	500	1
41	4	2	PC/MICROWAVE (2-38.2-42)	2			1872	2372	500	1

PANEL: "ECL2"		BRANCH:	NORMAL	NO. OF EQUIP=						
LOCATION:	VOLTAGE:	PHASE & WIRE:	208/120V							
FED FROM:	MIN. BUS:	MIN. BUS:	3PH,4W							
MOUNTING:	RECESSED NEMA-1	RECESSED NEMA-1	225 AMPS							
AIC RATING:	18000	4-(KITCHEN)								
NO	CODE	TRIP POLE	DESCRIPTION	MISC	REC	LTO	LOAD	LOAD TYPE & DESIGNATION	NO. OF EQUIP=	NO. OF EQUIP=
1	4	2	MOBILE WORK TABLE	2			1440 2640	1200	1	2
3	4	2	MOBILE WORK TABLE	2			1440	2640 1200	1	2
5	4	2	MOBILE WORK TABLE	2			1440	2640 1200	1	2
7	4	2	MOBILE WORK TABLE	2			1440 2640	1200	1	2
9	4	2	MOBILE WORK TABLE	2			1440	2640 1200	1	2
11	4	2	MOBILE WORK TABLE	2			1440	1440		
13	4	2	MOBILE WORK TABLE	2			1440 1440			
15	4	2	MOBILE WORK TABLE	2			1440	1440		
17	4	2	MOBILE WORK TABLE	2			720	2640 1200	1	2
19	2	2	TVS	2			500 500			
21	3	2	SEWING TV	2			720	720		
23	3	2	SEWING TV	2			540	540		
25	3	2	CAFE TV	2			800 800			
27	3	2	CAFE TV	2			800	800		
29	3	2	CAFE TV	2			800	800		
31	2	2	SPACE				0			
33	2	2	SPACE				0			
35	2	2	SPACE				0			
37	2	2	SPACE				0			
39	2	2	SPACE				0			
41	2	2	SPACE				0			

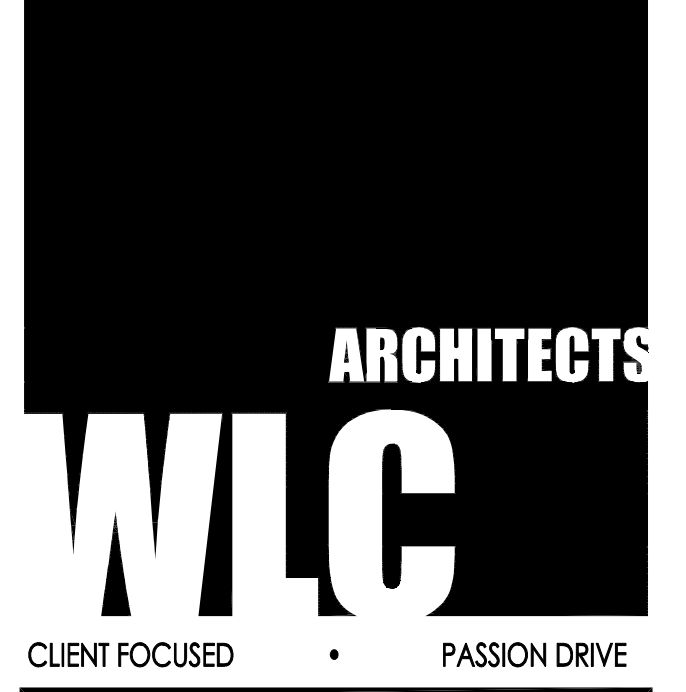
PANEL: "GL1"		BRANCH:	NORMAL	NO. OF EQUIP=						
LOCATION:	VOLTAGE:	PHASE & WIRE:	208/120V							
FED FROM:	MIN. BUS:	MIN. BUS:	3PH,4W							
MOUNTING:	RECESSED NEMA-1	RECESSED NEMA-1	225 AMPS							
AIC RATING:	18000	4-(KITCHEN)								
NO	CODE	TRIP POLE	DESCRIPTION	MISC	REC	LTO	LOAD	LOAD TYPE & DESIGNATION	NO. OF EQUIP=	NO. OF EQUIP=
1	4	2	HEATED TRANSPORT CART	1			1644 2844	1200	1	2
3	4	2	HEATED TRANSPORT CART	1			1644	2844 1200	1	2
5	4	2	MOBILE SERVER	1			2288	3488 1200	1	2
7	4	2	MOBILE SERVER	1			2288 3516			
9	4	2	MOBILE SERVER	1			2288	2900	812	1
11	4	2	MOBILE SERVER	1			2288	3728 1440	2	2
13	4	2	MOBILE SERVER	1			2288 3728			
15	4	2	MOBILE SERVER	1			2288	3728 1440	2	2
17	4	2	MOBILE SERVER	1			572	2012 1440	2	2
19	4	2	MOBILE SERVER	1			572 1292			
21	4	15	MOBILE SERVER	1			572	1608 1036 13		
23	4	2	MOBILE SERVER	1			572	1572 1000	1	2
25	2	4	2	FLC WATER HTR	1		3250 4250			
27	2	4	2	FLC WATER HTR	1		3250	4250 1000	2	2
29	2	2	SPACE				0			
31	2	2	SPACE				0			
33	2	2	SPACE				0			
35	2	2	SPACE				0			
37	2	2	SPACE				0			
39	2	2	SPACE				0			
41	2	2	SPACE				0			

PANEL: "DHL2"		BRANCH:	NORMAL	NO. OF EQUIP=						
LOCATION:	VOLTAGE:	PHASE & WIRE:	480/277V							
FED FROM:	MIN. BUS:	MIN. BUS:	3PH,4W							
MOUNTING:	RECESSED NEMA-1	RECESSED NEMA-1	225 AMPS							
AIC RATING:	18000	4-(KITCHEN)								
NO	CODE	TRIP POLE	DESCRIPTION	MISC	REC	LTO	LOAD	LOAD TYPE & DESIGNATION	NO. OF EQUIP=	NO. OF EQUIP=
1	2	1	CATERERA LTG	58	3667	3667				
3	1	2	STAFF LOUNGE/OA LTG	49	3393	3393				
5	2	1	KITCHEN AREA LTG	41	3088	3088				
7	2	1	WEST EXT. LTG	23	1294	1294				
9	1	2	EAST EXT. LTG	18	900	900				
11	2	1	EQUIP. RM/RM/ROTC LTG	30	1700	1700				
13	1	2	APPLIED DRG LTG	48	2994	2994				
15	2	1	AUTOSHOP LTG	40	3104	3104				
17	1	2	NOTIC LIGHTING	15	1395	1395				
19	2	1	SPACE	0	0	0				
21	2	1	SPACE	0	0	0				
23	2	1	SPACE	0	0	0				
25	2	1	SPACE	0	0	0				
27	2	1	SPACE	0	0	0				
29	2	1	SPACE	0	0	0				
31	2	1	SPACE	0	0	0				
33	2	1	SPACE	0	0	0				
35	2	1	SPACE	0	0	0				
37	2	1	SPACE	3334	50					
39	2	1	SPACE	3334	50					
41	2	1	SPACE	3334	50					

PANEL: "DHL1"		BRANCH:	NORMAL	NO. OF EQUIP=						
LOCATION:	VOLTAGE:	PHASE & WIRE:	208/120V							
FED FROM:	MIN. BUS:	MIN. BUS:	3PH,4W							
MOUNTING:	RECESSED NEMA-1	RECESSED NEMA-1	225 AMPS							
AIC RATING:	18000	4-(KITCHEN)								
NO	CODE	TRIP POLE	DESCRIPTION	MISC	REC	LTO	LOAD	LOAD TYPE & DESIGNATION	NO. OF EQUIP=	NO. OF EQUIP=
1	2	3	AIR CURTAIN (1-03)	2280	3720					
3	4	2	WORK TABLE (1-03.1-09)	1440						
5	4	2	WORK TABLE (1-03)	720	2160	720				
7	2	2	PREP TABLE (1-03)	720	1800					
9	4	2	REACH-IN / TABLE (1-24.1-25)	1380	2820	1440				
11	4	2	FOOD SLICER (1-25.1-26)	1512	2052	540				
13	4	2	FOOD PROCESSOR (1-31)	336	1776	1440				
15	2	2	PREP ANSL. (1-22)	720	1800					
17	4	2	PREP ANSL. (1-22)	720	1440					
19	2	2	ICE MAKER (1-35)	1656	2656	1000				
21	2	2	ICE MAKER (1-35)	1656	2656	1000				
23	2	2	ICE MAKER (1-35)	1656	2656	1000				
25	2	1	SPACE	0	540					
27	4	2	COMBI-OVEN (1-48.1-49)	1680	2040	360				
29	4	2	CONNECTION OVEN (1-54)	720	1080	360				
31	4	2	CONNECTION OVEN (1-54)	720	14988	14268				
33	4	2	CONNECTION OVEN (1-54)	720	14585	13865				
35	4	2	PIZZA OVEN (1-56)	1200	14228	13028				
37	4	2	PIZZA OVEN (1-56)	1200	1781	581				
39	1	2	SPACE	0	581					
41	1	2	SPACE	0	581					

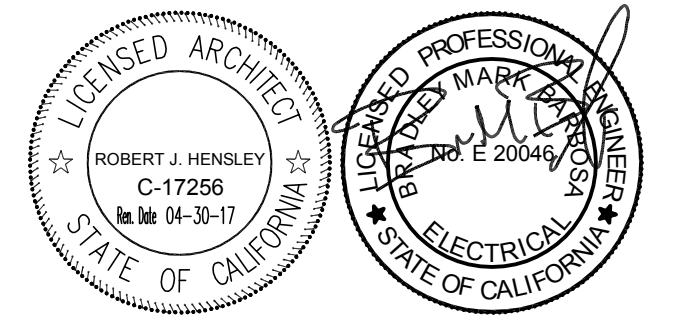
PANEL: "DHL2"		BRANCH:	NORMAL	NO. OF EQUIP=						
LOCATION:	VOLTAGE:	PHASE & WIRE:	208/120V							
FED FROM:	MIN. BUS:	MIN. BUS:	3PH,4W							
MOUNTING:	RECESSED NEMA-1	RECESSED NEMA-1	225 AMPS							
AIC RATING:	18000	4-(KITCHEN)								
NO	CODE	TRIP POLE	DESCRIPTION	MISC	REC	LTO	LOAD	LOAD TYPE & DESIGNATION	NO. OF EQUIP=	NO. OF EQUIP=
1	2	2	ROLL-IN REFR. (1-105)	1284	2004					
3	4	2	ROLL-IN REFR. (1-107)	1488	3008	1560				
5	4	2	ROLL-IN REFR. (1-107)	1488	3008	1560				
7	4	2	WORK COUNTER (1-111)	720	2004					
9	4	2	SERV/SNEEZE CO. (1-114.1-115.1-117)	1440	2936	1498				
11	1	2	HEAT LAMPS (1-121)	6	1440					
13	4	2	HEATED SHELF (1-121.1-117)	846	1688					

PANEL: "EKL1A"				BRANCH:				NORMAL			
LOCATION:				VOLTAGE:				OCT CODE: 1=(CONTINUOUS LOAD)			
FED FROM:				PHASE & WIRE:				2=(NON-CONTINUOUS)			
MOUNTING:				MIN. BUS:				3=(RECEPTACLES)			
AIC RATING:				MCB:				4=(KITCHEN)			
18000				RECESSED NEMA-1				225 AMPS			
1				2441				2441			
3 4 20 1				COMB OVEN (1-69,1-70)				2			
5 4 20 1				HEATED TRANS CART (1-81)				1			
7 4 20 1				ISLAND WORK COUNT(T-82,1-82)				2			
9 4 20 1				UNDER COUNT HOOD CAB (1-64)				1			
11 1 20 1				DRCP DWN HT LAMP(1-115,1-115)				2			
13 4 20 1				REF BASE REMOTE (1-71)				1			
15 4 20 1				ISLAND WRK CENTER (1-77,1-77)				2			
17 4 20 1				SERVICE COUNTER (1-149,1-149)				2			
19 4 20 1				REF GRAB/GO CASE(1-93)				1			
21 4 20 1				HT LAMP/ SNEEZE GO (1-110,1-117)				2			
23 4 20 1				REF GRAB/GO CASE (1-121)				1			
25 4 20 1				SERVICE COUNTER (1-114)				1			
27				SPACE				1			
29				SPACE				1			
31				SPACE				1			
33				SPACE				1			
35				SPACE				1			
37				SPACE				1			
39				SPACE				1			
41				SPACE				1			
TOTAL				14266				13865 13025			



SOUTHERN CALIFORNIA  
 8163 ROCHESTER AVENUE, SUITE 100  
 RANCHO CUCAMONGA  
 CALIFORNIA 91730-0729  
 TEL: 909-987-0909  
 www.wlcarchitects.com

PERRIS HIGH SCHOOL  
 TRANSFORMATION PLAN - PHASE 2  
 PERRIS UNION HIGH SCHOOL DISTRICT  
 PERRIS HIGH SCHOOL  
 175 EAST NUEVO ROAD PERRIS, CA 92571



CONSULTANT  
**DCGA ENGINEERS**  
 Consulting Mechanical and Electrical Engineers  
 4750 E. Ontario Mills Plaza  
 Ontario, CA 91764  
 Fax 909 980 7025

IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 OFFICE OF REGULATION SERVICES  
 APPL 04-113324  
 AC \_\_\_\_\_ FLS \_\_\_\_\_ SS \_\_\_\_\_  
 DATE \_\_\_\_\_  
 FILE NO.: 33-H8

12/18/13	DSA SUBMITTAL		
NO	DATE	BY	DESCRIPTION

DRAWN: RL CHECKED: KWAS  
 DATE: 10/03/14 SCALE: N.T.S.  
 PROJECT NUMBER: 1213900

PANEL SCHEDULES

DRAWING NUMBER: **E5.4**

- PANEL SCHEDULE NOTES: (WHERE NOTED)
- CIRCUITS WITH "C" SHALL BE GROUND FAULT CIRCUIT INTERRUPTER TYPE.
  - CIRCUITS WITH "L" ADJACENT SHALL BE LOCKED "ON" WITH APPROVED LOCKING DEVICE.
  - CIRCUITS WITH "S" ADJACENT SHALL BE SHUNT TRIP CONTROLLED CIRCUIT BREAKERS. CONTROLS AS INDICATED ON DRAWINGS.
  - CIRCUITS WITH "E" ADJACENT SHALL BE CONTROLLED BY EMS SYSTEM FURNISH AND INSTALL CONTACTORS ABOVE PANEL IN SEPARATE ENCLOSURE.
  - CIRCUITS WITH "A" ADJACENT SHALL BE EMS CONTROLLED.
  - CIRCUITS WITH "O" ADJACENT SHALL BE SHUNT TRIP CONTROLLED CIRCUIT BREAKERS. ACTIVATION OF HOOD SUPPRESSION SYSTEM SHALL DISCONNECT RELATED CIRCUITS INDICATED. PROVIDE N.C. CONTACTS IN SEPARATE ENCLOSURE ABOVE PANEL FOR CONTROL.
  - CIRCUITS WITH "\*" ADJACENT SHALL BE RED IN COLOR AND INDICATED AS "FIRE ALARM CIRCUIT".

-	-	"EKL1A"
-	-	-
-	-	-
-	-	-