

Floyd County Schools Food and Nutrition Service Programs

Request for Proposal

Date Solicitation Issued: July 2, 2009
Solicitation Number: SPMHS09-10

Mail Proposals To:

Floyd County School
School Nutrition Service
600 Riverside Drive
Rome, GA 30161

Hand Deliver Proposals TO:

Same As Above

**ENVELOPE SHOULD BE PLAINLY MARKED "Model High Kitchen Equipment"
WITH DATE AND TIME OF OPENING**

Proposal Due Date: Friday, July 31, 2009

Opening: 2:00 PM

Description: Contract(s) to purchase large kitchen equipment

Type of Contract: Bottom line award

**PROPOSALS SUBMITTED VIA FACSIMILE MACHINE WILL NOT BE ACCEPTED.
IMPORTANT**

Discussions/Negotiations:

By submission of a Proposal, vendor agrees that during the period following issuance of solicitation and prior to notification of intent and/or award of contract, vendor will not discuss this procurement with any party except the designated representative of the **FLOYD COUNTY SCHOOLS** or other parties designated in this solicitation. Vendor will not discuss or attempt to negotiate with **FLOYD COUNTY SCHOOLS** except as allowed in this solicitation once contract award has been made.

INSTRUCTIONS TO OFFEROR'S

Submission of a Proposal:

Proposals shall be submitted in compliance with the following criteria:

- A. Proposals must be submitted signed, sealed and in duplication (two sets) to the location specified on the Request for Proposals. The solicitation number, time and date Proposals are due and the word "Proposal" shall be noted on the face of the envelope.
- B. Fax Proposals will not be accepted.
- C. Corrections of Errors on Forms: All prices and notations must be written in ink or typewritten. Errors should be crossed out corrections entered and initialed by the person signing the Proposal. Erasures or use of typewriter correction fluid may be cause for rejection. No Proposal shall be altered or amended after specified time for receipt...
- D. Proposals submitted on company produced forms would be accepted only if the company produced form is consistent with the Proposal format and forms and contains all required information for award determination.
- E. The **"Proposal Schedule" form** and the **"Certification Regarding Debarment" form must be completed and signed** and submitted in the sealed **"PROPOSAL" envelope**

By submission of a Proposal, you are guaranteeing that all goods and services meet the requirements of the solicitation during the contract period.

NOTE: Once the **Request for Proposal** has been released, all questions and inquiries must be submitted in writing to Danna Carver, Floyd County Board of Education, Nutrition Services Department, 600 Riverside Parkway, N.E., Rome GA, 30161 or by E-mail at dcarver@floydboe.net

GENERAL TERMS AND CONDITIONS

FLOYD COUNTY SCHOOLS reserves the right to reject any and all Proposals and to cancel the solicitation. This solicitation is being offered as a Request for Proposal to accommodate the need to possibly negotiate items, prices or groupings for purposes of award or price changes subsequently as circumstances may dictate.

Scope: The purpose of this solicitation is to establish a source or sources for the purchase of Large Kitchen Equipment for use by members of **FLOYD COUNTY SCHOOLS** for New Model High School.

Type of Contract: A bottom line reimbursable cost for equipment contract will be awarded to the successful proposer (s) by **FLOYD COUNTY SCHOOLS** in accordance with the Provisions and Conditions of this Solicitation.

Termination: Subject to the provisions below, the contract may be terminated for any reason by the school district providing a thirty (30) day advance notice in writing is given to the contractor.

- A. **Termination for Convenience:** In the event that this contract is terminated or canceled upon request and for the convenience of the **FLOYD COUNTY SCHOOLS** without the required thirty (30) days advanced written notice, then the school district may negotiate reasonable termination costs, if applicable.
- B. **Termination for Cause:** Termination by the **FLOYD COUNTY SCHOOLS** for cause, default, or negligence on the part of the contractor shall be excluded from the foregoing provisions; termination costs, if any, shall not apply. The thirty (30) days advance notice requirement is waived and the default provision in this Proposal shall apply.

Default: In case of default by the contractor, the **FLOYD COUNTY SCHOOLS** has the right to purchase any or all items in default in the open market, charging the contractor with any additional cost. The defaulting contractor shall not be considered a responsible Proposalders until the assessed charge has been satisfied.

Force Majeure: The contractor shall not be liable for any excess costs if the failure to perform the contract arises out of causes beyond the control and without the fault or negligence of the contractor. Such causes may include, but are not restricted to acts of God or of the public enemy, acts of the Government in either its sovereign or contractual capacity, fires, floods, epidemics, quarantine, restrictions, strikes, freight embargoes, and usually severe weather but in every case the failure to perform must be beyond the control and without the fault or negligence of the contractor.

Georgia Law Clause: Upon award of a contract under this solicitation, the person, partnership, association, or corporation to whom the award is made must comply with the laws of Georgia which require such person or entity to be authorized and/or licensed to do business in this State. Notwithstanding the fact that applicable statutes may exempt or exclude the successful Proposalder from requirements that it be authorized and/or licensed to do business in this State, by submission of this signed Proposal, the successful Proposalder agrees to subject him/herself to the jurisdiction and process of the courts of the Georgia as to all matters and disputes arising or to arise under the contract and the performance thereof, including any questions as to the liability for taxes, licenses, or fees levied by the State.

Hold Harmless: The contractor shall hold **FLOYD COUNTY SCHOOLS** harmless from any and all damages and claims that may arise by reason of any negligence on the part of the contractor, his agents or employees in the performance of the contract.

Assignment: No contract or its provisions may be assigned, sublet or transferred without the written consent of the **FLOYD COUNTY SCHOOLS** or his/her designee.

Insurance Requirements: The contractor shall provide and maintain during the entire period of performance under this contract, the following minimum insurance:

- A. **Workman's Compensation:** Coverage of all individuals engaged in any work under this contract, and meeting the requirements of Georgia Law regarding workman's compensation insurance.
- B. **Comprehensive General Liability:** Limits of coverage shall not be less than \$300,000 per occurrence for bodily injury and \$100,000 property damage per accident.

Competition: This solicitation is intended to promote competition. If the language, specifications, terms, and conditions, or any combination thereof restricts or limits the requirements in this solicitation to a single source, it must be the responsibility of the interested vendor to notify the **FLOYD COUNTY SCHOOLS** in writing so as to be received five (5) days prior to the opening date. The solicitation may or may not be changed but a review of such notification will be made prior to award.

Prohibition Against Conflicts of Interests, Gratuities and Kickbacks: "Any employee or any official of the **FLOYD COUNTY SCHOOLS**, any school district, elective or appointive, who shall take, receive or offer to take or receive either directly or indirectly, any rebate, percentage of contract, money or other things of value, as an inducement or intended inducement, in the procurement of business, or the giving of business, for, or to, or from, any person, partnership, firm of corporation, offering, Proposalding for, or in open market seeking to make sales to the school district shall be deemed guilty of a felony and upon conviction such person or persons shall be subject to punishment or a fine in accord with State and/or Federal laws."

Non-Collusive Clause: By signing this document, the contractor certifies that this Proposal is made without prior understanding, agreement or connection with any corporation, firm or person submitting an offer for the same items, and is in all respects fair and without collusion or fraud. The contractor certifies that collusive Proposals are a violation of federal law and can result in fines, prison sentences and civil damage awards.

Civil Rights Provisions: The contractor providing services under this Request for Proposals must comply with the provisions of the Civil Rights Act of 1964, as amended.

The contractor must comply with applicable federal, state, and local laws and regulations pertaining to wages, hours, and conditions of employment. In connection with contractor's performance of work under this contract, contractor agrees not to discriminate against any employee(s) or applicant(s) for employment because of age, race, religious creed, sex, national origin or handicap.

Federal EPA Requirements: The contractor must comply with all applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 1857 {h}), Section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738 and Environmental Protection Agency regulations (40 CFR Part 15), which prohibit the use under non-exempt federal contracts, grants, or loans of facilities included on the EPA List of Violating Facilities.

Retention of Records: The contractor agrees to retain all books, records, and other documents relative to this agreement for three (3) years after final payment. The **FLOYD COUNTY SCHOOLS** any participating district, its authorized agents and/or federal/state representatives shall have full access to, and the right to examine any of said materials during said period. If an investigation or audit is in progress, records shall be maintained until stated matter is closed.

Drug Free Workplace Act: The contractor must comply with all terms and conditions of the Drug Free Workplace Act, S.C. CODE ANN. 44-107-10 et seq. (1976, as amended), if this contract is for a stated or estimated value of \$50,000 or more.

Proposers Qualification: Proposers must, upon request of the **FLOYD COUNTY SCHOOLS**, furnish satisfactory evidence of their ability to furnish products in accordance with the terms and conditions of these specifications. The **FLOYD COUNTY SCHOOLS** reserves the right to make the final determination as to their ability to provide the products requested herein.

Proposer Responsibility: Each company offering a Proposal shall fully acquaint himself with conditions relating to the scope and restrictions attending the execution of the work under the conditions of this solicitation. It is expected that this will sometimes require on-site observation. The failure or omission of a Proposer to acquaint himself with existing conditions shall in no way relieve him of any obligation with respect to this solicitation or to the contract.

Buyer-Contractor Relationship: Under arrangements of this contract, it is the contractor's responsibility to represent the interest of the **FLOYD COUNTY SCHOOLS** and interface with manufacturers on problems relating to product quality, make purchases of specified items at the lowest prices, including freight.

Pre-Proposal Conference: A pre-Proposal conference for all potential Proposalers was held on July 13, 2009 in Rome, GA. It is important that all offerors having a clear understanding of the specifications and requirements for this contract. Any company not attending this conference is expected to comply with all of the provisions of this solicitation including any clarifications discussed at Proposal conference. Attendance at the conference can be evidenced by the representative's signature on the attendance roster. The conference shall be documented and a copy retained for future review.

Right To Protest: Proposers/Proposalers right to protest shall comply with the **FLOYD COUNTY SCHOOLS** procurement policy on protest procedures (if applicable).

Definition of Cost Prices: Under the Child Nutrition Regulations, school districts are to pay the **Net Cost after Rebates, Discounts or Credits from Manufacturers, Suppliers, etc**

Guarantee: Any item delivered in an unacceptable condition will not be accepted.

Costing Methods: All items listed in the Proposal schedule shall remain firm until January 31, 2010

Proposal Schedule/Evaluation/Award: The attached Proposal Schedule must be used when responding to this solicitation. Proposals must be submitted for all items and offered as a complete section. When a group of items are identified as a Section, all items within that section must be Proposal Failure to Proposal on all items within a section may be reason for rejection. Award will be made by complete section to the lowest Proposal with the lowest bottom line for **ALL** items in that section and has met the requirements as set forth in this document.

Grounds for Rejection of Proposal:

1. Offering a Proposal on a brand that was not pre-approved shall be a reason for rejection. The **FLOYD COUNTY SCHOOLS** will consider the volume of the item concerned.

Volume: The total quantity shown herein are estimated requirements for the contract period and the school district does not obligate itself to purchase the full quantities indicated but the price offered must be allowed should the quantities be less. The school district requirements may exceed the quantities shown and all orders received by the contractor during the term of the contract shall be filled in accordance with the terms and conditions hereinafter set forth.

Delivery Time: All orders placed under this contract will require delivery of goods. A written schedule for ordering and delivery will be established and mutually agreed upon by the district and the successful Proposalders within ten (10) working days after the date of award.

Delivery Conditions: Deliveries shall be made to new Model High School. Deliver, uncrate and set in place. The successful Proposal and the school district must mutually agree upon any changes to the schedule.

Transmittal of Orders: Order guides (preprinted) shall be furnished by contractor suppliers for recording and/or transmitting orders upon request by the school district. Orders may be placed by a mixture of systems including, fax, phone or electronic.

Product To Be Supplied: Award will be made to the lowest responsible and responsive Proposalders. Should a condition arise where the product originally contracted for can no longer be supplied by the manufacturer, the distributor can request a change to another brand of equal quality at an equal or lower price subject to **FLOYD COUNTY SCHOOLS** approval in advance of the change. Substitution of product not approved by the food service director will result in the cancellation of the contract.

Product Requirements:

1. **Product Protection Guarantees:** School districts have "automatic" product protection recourse against suppliers for products that are misrepresented. According to federal regulations, the supplier whose name and address appear on the package is the responsible party. Contractors are expected to take immediate action to correct any situation in which product integrity is violated.
2. **Unacceptable Brands:** The school district may specifically designate any brand as unacceptable even if blanket approval is implied. This is done by stating that "X" brand is unacceptable.

Error in Proposal: In case of an error in the price extensions the unit price will govern. No Proposal will be altered, or amended after the specified time and date set for receipt.

Non-Appropriations: Any contract entered into by the school district resulting from this solicitation shall be subject to cancellation without damage or further obligation when funds are not appropriated or otherwise made available to support continuation of performance in a subsequent fiscal year or appropriated period.

Taxes: Food and certain non-food items purchased under this contract by the school district are not subject to State and Federal Taxes. The tax exemption certificate will be furnished upon request.

Procurement: The procurement herein is written to comply with all federal, state and local procurement laws. The Federal Procurement Laws and Regulations are contained in 7 CFR Part 3016, 7 CFR Part 3019 and 7 CFR Part 210.

Payments: Vendor Statements shall be furnished at least monthly and payment shall be made on at least a monthly basis. The Distributor/Vendor and the District shall establish the process and timeframe for billing and payment. Prompt payment of properly completed accurate invoices is anticipated from all parties to the contract.

UNITED STATES DEPARTMENT OF AGRICULTURE

**Certification Regarding Debarment, Suspension, Ineligibility
And Voluntary Exclusion - Lower Tier Covered Transaction**

The regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017.510, Participants' responsibilities require this certification. The regulations were published a Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

- (1) The prospective lower tier participation certifies, by submission of this Proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntary excluded from participation in this transaction by any Federal department or agency.

- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this Proposal.

Organization Name

Name and Title of Authorized Representative

Signature

Date

PART 1 – GENERAL (per Southern A&E)

RELATED DOCUMENTS

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

SUMMARY

1. This Section includes food service equipment indicated on Drawings and schedules.
2. Provide in this section all work either fabricated or manufactured as itemized of specifications and /or indicated in the corresponding Contract Drawings.
3. Retain below if food service equipment items are Owner furnished or revise to suit Project.
4. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment items.
5. Existing Equipment: Existing equipment to be reused shall be disassembled, removed and stored, or relocated as the work requires, cleaned and re-installed as specified in Part 3 of this specification.
6. Related Sections include the following:
 - a. Division 3 Section "Cast-In-Place Concrete".
 - b. Division 5 Section "Metal Fabrications" for equipment supports.
 - c. 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.
7. Revise above and below to suit Project. Section Text assumes mechanical and electrical installers make final connections to equipment. Revise if food service equipment Installer makes final connections.
8. Refer to Division 16 Sections for connections to fire alarm systems, wiring, disconnects, and other electrical materials required to complete food service equipment installation.
9. If allowances apply to work of this Section, retain below to alert the Contractor. Verify that the Section title listed below is correct for this Project's Specifications.
10. Allowances: Furnish food service equipment under the allowances indicated as specified in Division 1 Section "Allowances."

DEFINITIONS

1. 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.

SUBMITTALS

- A. 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.
- B. Shop Drawings: For food service equipment not manufactured as standard production and catalog items by manufacturers. Include plans, elevations, sections, roughing-in dimensions, fabrication details, service requirements, and attachments to other work.
- C. Retain below if equipment includes wiring.
 - 1. Wiring Diagrams: Details of wiring for power, signal, and control systems and differentiating between manufacturer-installed and field-installed wiring.
 - 2. Retain below if equipment includes piping.
 - 3. Piping Diagrams: Details of piping systems and differentiating between manufacturer-installed and field-installed piping.
 - 4. Revise below to suit Project.
 - 5. 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 or masonry bases and floor depressions, and service-utility characteristics.
 - 6. Samples for Initial Selection: Manufacturer's color charts showing the full range of colors available for exposed products with color finishes.
 - 7. Delete above if colors are preselected and specified or scheduled. Retain below with or without above.
 - 8. Retain below for refrigeration systems or revise to suit Project.
 - 9. Product Certificates: Signed by manufacturers of refrigeration systems or their authorized agents certifying that systems furnished comply with requirements and will maintain operating temperatures indicated in the areas or equipment that they will serve.
 - 10. Permits and Inspection Certificates: Contractor shall comply with all laws, codes and ordinances related to the conduct of the work and shall give all required notices. Contractor shall obtain all inspection certificates required by all governing bodies.
 - 11. Contractor shall obtain and deliver to the Owner certificates of acceptance or completion issued by state, or local authorities. Owner may withhold payments until such certificates are presented. Correlate below with Division 1 requirements.
 - 12.

Maintenance Data:

- A. Operation, maintenance, and parts data for food service equipment to include in the maintenance manuals specified in Division 1. Include a product schedule Revise below to suit Project. 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.

QUALITY ASSURANCE

- A. Retain below for custom equipment or if nonproprietary equipment schedule is used.

- 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. Retain below to allow Drawings and schedules based on specific manufacturers' products to establish requirements and still allow competition. Correlate with Division 1 requirements and verify that the Section title listed below is correct for this Project's Specifications.
- E. 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."
- F. Regulatory Requirements: Comply with the following National Fire Protection Association (NFPA) codes:

1. NFPA 54, "National Fuel Gas Code."
2. NFPA 70, "National Electrical Code."

F. Listing and Labeling: Provide electrically operated equipment or components specified in this Section that are listed and labeled by Underwriters Laboratories (UL) and shall conform to NEMA standards.

1. The Terms "Listed" and "Labeled": As defined in the National Electrical Code, Article 100.

G. AGA Certification: Provide gas-burning appliances certified by the American Gas Association (AGA) for the type of gas furnished.

H. ASME Compliance: All steam generating equipment, kettles and steamers shall be approved by the American Society of Mechanical Engineers.

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."

If NSF certification mark is not required on custom equipment, revise below to suit Project.

J. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF Certification Mark on each equipment item, unless otherwise indicated.

Revise below to suit Project or to list applicable standards.

K. 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.

If required, retain below for custom metal items or revise to suit Project. See Evaluations.

L. 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.

M. All safety devices and accessories required to comply with the aforementioned regulations and governing codes shall be furnished whether or not specifically specified herein.

Delete below if work of this Section is not extensive or complex enough to justify a preinstallation conference. If retaining, coordinate paragraph below with Division 1 Section "Project Meetings."

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.

7. PROJECT CONDITIONS

If no custom-fabricated equipment, revise below to suit Project.

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. Delete below if not allowed. Revise if no custom-fabricated equipment.

8. COORDINATION

A. Coordinate the equipment layouts and schedules on the drawings with the items specified herein. The drawings and specifications are complementary and cross-referencing will be necessary to fulfill the specified requirements. Immediately report all discrepancies between the drawings and specifications or exceptions taken by the Contractor to the plans or specifications to the Architect for clarification or decisions.

B. Coordinate equipment layout and installation with other work, including electric power supply wiring, conduit, breakers and disconnects, light fixtures, HVAC equipment, fire-suppression system components and all other necessary work specified in Division 15 and 16 sections.

C. Coordinate location and requirements of service-utility connections including water lines, waste lines, gas lines, vents, condensate returns and all other necessary work specified in Division 15 sections.

D. 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."

Revise above and below to suit Project. Verify that Section titles listed are correct for this Project's Specifications.

9. WARRANTY

When warranties are required, verify with the Owner's counsel that special warranties stated in this Article are not less than remedies available to the Owner under prevailing local laws.

Coordinate with Division 1 Section "Warranties."

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.

B. The Contractor shall guarantee all equipment herein specified for a period of one (1) year from the date of Substantial Completion and shall repair or replace any items found to be faulty due to poor workmanship or inferior and/or defective materials.

Revise below to suit Project. Consider adding requirement for sample warranty in "Submittals" Article.

C. Refrigeration Compressor Warranty: Submit a written warranty signed by manufacturer agreeing to repair or replace compressors that fail in materials or workmanship for a warranty period of 5 years from date of Substantial Completion.

10. IDENTIFICATION

A. Each buy-out item shall have a clearly visible identifying plate showing the product manufacturer, model number, serial number, voltage, phase and other identifying information for use in warranties and in securing replacement parts. Plates shall fit snugly against the equipment surface and attached so as not to interfere with the sanitation of the equipment.

Revise warranty to period required and verify availability. Period below is maximum included with manufacturer's published data.

Insert "Maintenance Service" Article if required for refrigeration systems or other equipment specified.

PART 2 - PRODUCTS

If equipment requirements are specified only by schedule, insert brief paragraph to direct reader to schedule.

1. MATERIALS

A. Stainless-Steel Sheet, Strip, Plate, Angles, Channels and Flat Bar: ASTM A 666, Type 304, stretcher leveled, and in finish specified in "Stainless-Steel Finishes" Article.

B. Stainless-Steel Tube: ASTM 554, Grade MT-304, and in finish specified in "Stainless-Steel Finishes" Article.

Revise coating-thickness designation indicated below to suit Project. Chemical treatment indicated is passivating treatment to retard formulation of corrosion products (storage stain) during shipment and storage. Chemical treatment may be undesirable if further processing, such as phosphatizing or painting, is required.

C. Zinc-Coated Steel Sheet: ASTM A 653, G115 coating designation; commercial quality; copper bearing, cold rolled; stretcher leveled; and chemically treated.

D. Zinc-Coated Steel Shapes: ASTM A 36, copper bearing, zinc-coated according to ASTM A123 requirements.

E. All fabricated edges of galvanized sheets and miscellaneous shapes shall be protected by a mutualization process to give all fabricated edges and surfaces equal protection as the finished surfaces.

F. Finish for all galvanized steel shall be #2MB542, silver-gray, hammer finish, air dry, or of aluminum lacquer, except G.I. undershelves and drawers.

G. Sealant: ASTM C920; 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: Clear.

2. Backer Rod: Closed-cell polyethylene, in diameter larger than joint width.

Below indicates nominal 1/4-inch- (6-mm-) thick glass. Large glass areas or horizontal applications may require thicker glass. Revise below to suit Project.

H. Tempered Glass: ASTM C1048, 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.

If desired, insert requirements for tape-type or pad-type sound dampening.

J. Sound Dampening: NSF-certified, nonabsorbent, hard-drying, sound-deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8-inch 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.

L. Plumbing Items:

1. All faucets, hose reels and spray units for equipment furnished under this section shall be manufactured by T & S Brass, Chicago Faucet Co., or Fisher Manufacturing Co.

2. All sinks, tanks, troughs and ice bins or pans shall be furnished with brass drains with stainless steel strainers, as manufactured by Standard Keil, Component Hardware, or Elkay Manufacturing.
 3. Provide vacuum breakers and/or back flow preventers on all equipment utilizing potable water supply as required by governing regulations.
 4. Pressure vessels shall be inspected by a state boiler inspector, and shall be approved before use. All vessels shall have pressure relief valves, pressure reducing valves, temperature and pressure gauges and thermostatically controlled temperature.
 5. Gas supply shall be verified as to type, BTUH requirements, specific gravity and pressure for all gas equipment before ordering.
 6. All gas fired equipment shall be provided with gas pressure regulating valves as required for proper operation by each individual manufacturer.
- M. Electrical Items:
1. Plugs for 120 volt single phase equipment shall be Hubbell, Arrowhart or P & S safety grip type.
 2. Plugs for 208 volt or above single or three phase equipment shall match receptacles as specified under Division 16.
 3. Thermostats for equipment shall be manufactured by Fultons, Powers or Robert Shaw.
 4. Lights which are integral part of equipment shall be provided with light bulbs.
 5. Cords and plugs for equipment shall be three or four wire type "S", all rubber cord with one leg grounded to framework of equipment.
- Insert other materials required for custom food service equipment.

2. ACCESSORIES

Retain below for custom equipment. Indicate specific hardware requirements in equipment schedule.

A. Cabinet Hardware: Provide NSF-certified, stainless-steel hardware for equipment items as indicated.

Revise below to suit Project.

B. Casters: NSF-certified, standard-duty, stainless-steel, swivel stem casters with 5-inch-diameter wheels, polyurethane tires with 1-inch tread width, and 200-lb load capacity per caster. Provide brakes on 2 casters per unit.

Insert other accessories required.

3. FABRICATION, GENERAL

A. Fabricate food service equipment according to NSF requirements. Factory assemble equipment to greatest extent possible.

B. 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 undepressed.

4. Coat unexposed stainless-steel welded joints with suitable metallic-based paint to prevent corrosion.

Revise above and below to suit Project.

5. After zinc-coated steel is welded, clean welds and abraded areas and apply SSPC-Paint 20, high-zinc-dust-content, galvanizing repair paint to comply with ASTM 780.

Indicate acceptable field-joint locations and connection methods on Drawings. Correlate with NSF 2 requirements. Referenced SMACNA standard includes typical butt joints. Revise below to suit Project.

C. Fabricate field-assembled equipment prepared for field-joining methods indicated. For metal butt joints, comply with referenced SMACNA standard, unless otherwise indicated.

Delete below if not required or revise to suit Project. If there is direct contact between stainless steel and another less corrosion-resistant metal when moisture is present, the less corrosion-resistant metal can suffer accelerated corrosion through galvanic attack.

D. Where stainless steel is joined to a dissimilar metal, use stainless-steel welding material or fastening devices.

E. 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.

F. Sheared Metal Edges: Finish free of burrs, fins, and irregular projections.

G. Provide surfaces in food zone, as defined in NSF 2, free from exposed fasteners.

H. Cap exposed fastener threads, including those inside cabinets, with stainless-steel lock washers and stainless-steel cap (acorn) nuts.

I. Provide pipe slots on equipment with turned-up edges and sized to accommodate service and utility lines and mechanical connections.

J. 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.

4. STAINLESS-STEEL EQUIPMENT

Delete this Article if fabrication requirements are on Drawings or in schedule, or revise and insert additional requirements to suit Project. Fully detail custom equipment on Drawings. See Evaluations.

Indicate edge and backsplash requirements on Drawings, in schedule, or by inserts under each type of equipment. Correlate with NSF and SMACNA standard and revise to suit Project.

In food zone, NSF requires that internal angles at intersection of 2 planes have a minimum 1/8-inch (3.2-mm) radius. When a third plane intersects, NSF requires a minimum 1/8-inch (3.2-mm) radius at 2 of the intersections and a minimum 1/4-inch- (6.4-mm-) radius at third intersection.

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 back from open edges for cleaning.

Examples of simple, custom stainless-steel equipment items are listed below.

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: Revise below to suit Project. Requirements are examples only.

1. Tops: Minimum 14 gauge thick stainless steel, unless otherwise indicated.

Insert specific gusset requirements to suit Project. Revise adjustable foot description to accommodate seismic-restraint requirements.

2. Legs: 1-5/8 inch OD, minimum 0.0625-inch- thick stainless steel with stainless-steel gusset and adjustable insert bullet-type feet with minimum adjustment of 1 inch up or down without exposing threads, unless otherwise indicated.

3. Undershelves: Minimum 16 gauge thick stainless steel, unless otherwise indicated. SMACNA standard includes top and undershelf reinforcing recommendations for 3 use classifications: lite, standard, and heavy duty. Indicate reinforcing on Drawings or revise below to suit Project.

4. Top and Undershelf Reinforcement: Provide minimum 0.0781-inch- thick, stainless-steel reinforcing, unless otherwise indicated.

5. Cross Bracing: 1-1/4 inch OD, minimum 16 gauge thick stainless steel, unless otherwise indicated.

D. Sinks: Fabricate of minimum 14 gauge 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- radius rounded tops that are welded integral with sink body. Cove horizontal, vertical, and interior corners with 3/4-inch radius. Pitch and crease sinks to waste for drainage without pooling. Seat wastes in die-stamped depressions without solder, rivets, or welding.

Coordinate connections to plumbing with Division 15 requirements and revise below to suit Project.

1. Wastes: 2-inch nickel-plated bronze, rotary-handle waste assembly with stainless-steel strainer plate and nickel-plated brass, connected overflow.

Insert faucet requirements to suit Project.

Indicate drainboard reinforcing on Drawings.

2. Drainboards: Minimum 14 gauge thick stainless steel, pitched to sink at 1/8 inch/12 inches of length. Reinforce drainboards with minimum 14 gauge thick stainless steel, unless otherwise indicated.

Insert specific gusset requirements to suit Project. Revise adjustable foot description to accommodate seismic-restraint requirements.

3. Legs: 1-5/8 inch OD, minimum 16 gauge thick stainless steel with stainless-steel gusset welded to 12 gauge thick, stainless-steel support plate. Provide adjustable insert bullet-type feet with minimum adjustment of 1 inch up or down without exposing threads, unless otherwise indicated.

Generally, drainboards less than 24 inches (600 mm) long do not require legs or braces, and braces are sufficient for drainboards up to 30 inches (750 mm) long.

4. Drainboard Braces: 1 inch OD, minimum 16 gauge thick stainless steel, unless otherwise indicated.

Indicate cross-bracing configuration on Drawings.

5. Cross Bracing: 1-1/4 inch OD, minimum 16 gauge thick stainless steel, unless otherwise indicated.

E. Wall Shelves, Undershelves and Overshelves: Fabricate to comply with referenced SMACNA standard, unless otherwise indicated, and with minimum 16 gauge thick, stainless-steel shelf tops.

Revise below to suit Project. Indicate details, sizes, and configurations of drawer pans, supporting frames, fronts, and drawer housing requirements on Drawings or insert below.

F. Drawers: Provide lift-out type, 1-piece, die-stamped drawer pan fabricated from 18 gauge thick stainless steel with inside corners radiused. Support drawer pan with 16 gauge thick, stainless-steel channel frame welded to drawer front. Provide 1-inch-thick, double-wall front fabricated from 16 gauge thick stainless steel and with integral recessed pull. Fill void in drawer front with semirigid fiberglass sound dampening. Mount drawers on NSF-certified, full-extension, stainless-steel drawer slides that have minimum 100-lb load capacity per pair, ball-bearing rollers, and positive stop. Mount drawer slides for self-closing on drawer housing as indicated.

G. Cabinet Base Frames shall be 1 «" x 1 «" x 1/8" angles rigidly reinforced at the corners. Tops shall be secured to body by concealed studs welded to underside of top. Studs shall pass through holes of body frame and be securely fastened thereto with stainless steel lock washers and nuts. Frames shall be covered back and ends with continuous sheets of 20 gauge stainless steel, folded into opening in front. Cabinet shall have two (2) shelves, one lower and one intermediate and shall be made of 16 gauge stainless steel fixed type. Bases shall be supported on 8" legs with adjustable stainless steel bullet feet.

H. Sliding Doors shall have limit stop fitted with neoprene grommet. Mount on 2" diameter ball bearing rollers and aluminum overhead channel tracks or NSF approved lower tracks. All sliding doors shall be double pan construction, 18 gauge stainless steel face, 20 gauge stainless steel rear. Doors shall be 5/8" thick, filled with sound deadening material. Provide each door with door pull, and easily removable.

Insert plumbing, refrigeration, and electrical requirements for custom equipment components.

5. 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.

Revise finishes below to suit Project.

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.

F. Available Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:

a. Low Temp

b. Southern Equipment Fabricators

c. Universal Stainless

d. Atlanta Kitchen Equipment

Insert requirements for shop-finished galvanized steel, if any, or other finishes to suit Project.

PART 3 - EXECUTION

1. EXAMINATION

A. Examine areas and conditions, with Installer present, for compliance with requirements for 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.

B. Examine roughing-in for piping, mechanical, and electrical systems to verify actual locations of connections before installation.

2. INSTALLATION, GENERAL

A. Install food service equipment level and plumb, according to manufacturer's written instructions, original design, and referenced standards.

Indicate field joints and methods of connection on Drawings. Correlate with NSF 2 requirements.

B. Complete equipment field assembly, where required, using methods indicated.

1. Provide closed butt and contact joints that do not require a filler.

Revise below to suit Project.

2. Grind field welds on stainless-steel equipment smooth, and polish to match adjacent finish. Comply with welding requirements in "Fabrication, General" Article.

Verify equipment maintenance-clearance requirements of authorities having jurisdiction and of local sanitation and health codes. Reflect minimum clearances on Drawings and revise below to suit Project.

C. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.

Retain below if equipment items require modification on-site.

D. Provide cutouts in equipment, neatly formed, where required to run service lines through equipment to make final connections.

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.

Revise above and below to suit Project.

F. Install cabinets and similar equipment on concrete or masonry bases in a bed of sealant.

G. Install trim strips and similar items requiring fasteners in a bed of sealant. Fasten with stainless-steel fasteners at 48 inches o.c. maximum.

H. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.

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.

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.

Retain applicable requirements and revise below to suit Project.

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.
Revise below to suit Project.
2. Remove protective coverings and clean and sanitize equipment, both inside and out, and relamp 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.
Revise below to suit Project.
4. Test refrigeration equipment's ability to maintain specified operating temperature under heavy-use conditions. Repair or replace equipment that does not maintain specified operating temperature.
5. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
6. Test motors and rotating equipment for proper rotation and lubricate moving parts according to manufacturer's written instructions.
7. Test water, drain, gas, steam, oil, refrigerant, and liquid-carrying components for leaks. Repair or replace leaking components.
8. Train Owner's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing, and preventive maintenance for each food service equipment item.
9. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Contract Closeout."
Delete above or below depending on which Section is retained in Division 1.
10. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Operation and Maintenance Data."
11. Schedule training with Owner, through Architect, with at least 7 days' advance notice.

5. FOOD SERVICE EQUIPMENT SCHEDULE

A. Item # 01 Fly Fan - Kitchen Add A

1. Model No. 48 CH as manufactured by Mars Air Doors with all standard accessories and finishes. Control switch to be mounted on wall next to door opening and micro switch to be installed in the door frame.
2. Available Products: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Universal Jet Industries
 - b. Berner Corporation

B. Item # 02 Cart for Slicer - Kitchen Add A

1. Model No. 216-PTRA1015 Stainless Steel Table Rack with Dimensions of 22 ¾" x 27 ½" x 36"
2. Stainless steel tray clips on each side of top hold securely 18" x 26" or 18" by 13" pans.
3. 5" swivel casters with two of them locking.
4. Available Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Southern Equipment
 - b. Atlanta Kitchen Equipment

C. Item # 03 Digital Portion Scale Kitchen Add A

1. Detecto Model 119-PS6A digital portion control scale with LCD digital display for each ¼ oz.
2. Weighs in ounces and fractions.
3. Easy to clean steel platter.
4. Metal base finished in white, oven baked enamel.
5. Electric powered.
6. Available manufacturers: Subject to compliance with requirements manufacturers offering products that may be incorporated into the Work include the following:
 - a. Edlund
 - b. Taylor

D. Item # 04 Walk-In Shelving - Kitchen Add A

1. Model No. METROSEAL III as manufactured by Intermetro Industries Corp. Coordinate exact dimensions with supplier of walk-in cooler/freezer for proper fit. Shelving configuration and sizes are shown on the drawings. Posts shall be 63" high and shall have four(4) tiers of shelves. Post to be grooved at 1" intervals to allow for height adjustment. Furnish all standard accessories required for a complete installation including posts, shelves, brackets and tie-in clips. Posts and shelves shall be coated with corrosion resistant epoxy.
2. Provide dunnage racks where shown on drawings. Racks shall be 36" or 48" long as drawn with wire mat and chrome finish.
3. Available Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Eagle Food Service
 - b. Amco

E. Item # 5 Fryer - Kitchen Add A

1. Model # M12 2 UFM as manufactured by Pitco
2. Provide unit with all standard accessories and finishes including s/s tank and cover, and underneath filter system. Mount on 6" adjustable legs.
3. Available Manufacturers: subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Keating
 - b. Frymaster
 - c. Vulcan

F. Item #6 4 each Custom Stainless Steel Serving Counters

Size and shape per drawing. Counter top shall be 14 gauge 300 series stainless steel polished to a #4 satin finish. All edges to be turned down. Counter to have marine plywood panel with laminated plastic selected by Floyd County Food Service Director. Body shall be 18 gauge stainless steel wrap around construction with 20 gauge stainless steel bottom. Counter interior shall be reinforced with 1 ½" x 1 ½" x 1/8" galvanized angle frame and reinforced top to accept drop in hot and cold wells as required.

Counter 1 shall have 3 each hot food wells and 4 each quick switch hot/cold wells refrigerated and a 4 well refrigerated cold pan. Provide a self service buffet protector guard with lights and power coated post and overshef for each 3 well & 4 well hot/cold and 4 well cold pan. Provide a 10" solid stainless steel tray slide attached to counter front and 8" fold down stainless steel plate shelf on rear of counter. Counter shall be 6" legs with a toe base on front to conceal legs.

Counter 2 shall have 5 hot food wells and a 4 pan refrigerated cold pan. Provide a self service buffet protector guard with lights and powder coated post & overshef for each 5 well hot 4 well cold pan. Provide a 10" stainless steel tray slide on counter front and 8" stainless steel fold down plate shelf on rear. Counter shall be on 6" stainless steel legs with a toe base on front to conceal legs.

Counter 3 shall be same as counter 2 except opposite hand as shown on drawing.

Counter 4 shall consist of a 30' deli case self serve and a 2 well hot food and 2 well refrigerated cold pan. Provide a self service buffet protector guard with lights to cover both hot & cold wells. Powder coated post and overshef. Provide a 10" stainless steel tray slide on counter front and 8" stainless steel fold down plate shelf on rear. Counter shall be on 6" legs with a toe base on front to conceal legs. All hot well, hot/cold wells and cold pan shall have drains manifolded to a common drain valve.

G. Item # 7 Pass thru Freezer - Kitchen Add A

Exterior shall be corrosion resistant stainless steel. Interior liner shall be resilient high impact ABS material formed to protrude beyond the door gasket to protect from tearing. Each door shall have two edge mount, self closing, cam lift style hinges. Door can be removed from the cabinet without the use of tools. Metal door handle shall be recessed into the door for easy grip without impacting aisle space. Keyed door lock is mounted in the door next to the handle. Door gaskets are magnetic and mount to the door snapping in place and are removable without tools.

Refrigeration System-All components are mounted to the exterior of the cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R404A refrigerant is used. The system has the capability of maintaining between -5 degrees Fahrenheit and 0 degrees Fahrenheit in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. Control system uses adaptive defrost to assure evaporator coil is free of ice and is operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system.

Interior-Cabinet interior shall be corrosion resistant stainless steel or heavy gauge aluminum. Bottom and top surfaces shall be die stamped to provide radius corners and recessed floor. Three wire shelves are to be provided per section, mounted to the interior ceiling, the interior incandescent light is controlled automatically through a switch mounted in the hinge assembly to protect against breakage. Door openings are protected with heavy gauge stainless steel breaker strips. An air duct shall be mounted to the ceiling assuring low velocity, even air movement throughout the cabinet interior.

H. Item # 7 Laminated Booth - Kitchen Add A

1. 4 person unit as manufactured by Waymar
2. Single side unit
3. 5'w to 5'6"w x 24" x 42" table top
4. color to be determined.
5. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Plymold

I. Item #8 Pass Thru Refrigeration/Warmer - Kitchen Add A

1. Model No. RHT132WPUT-FHS/RHF232WP-FHS as manufactured by Traulsen.
2. Provide full complement of universal tray slides at 4" centers.
3. Provide solid doors constructed of stainless steel with self-closing cam-lift hinges and snap-in magnetic gaskets. Provide heater wires around door frame.
4. Cabinet shall be stainless steel interior and exterior with cove corners and mounted on 6" adjustable legs and furnished with all accessories.
5. Refrigeration unit shall be capable of maintaining temperatures between 34 and 40 degrees F and include a thermostatic expansion valve. Evaporative coils shall be coated for corrosive protection. Heaters shall be capable of maintaining temperatures up to 180 degrees. Humidity shall be controlled by vent on top of cabinet.
6. Available Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated in the work include the following:
 - a. Victory model RSA-1D-S7/HSA-2D-S7
 - b. Delfield model SRPT1-S/SHPT2-S

J. Item # 9 VCM - Kitchen Add A

1. Model No. HCM-450 as manufactured by Hobart.
 2. Provide unit with all standard accessories and finishes including:
 - a. Stainless steel bowl
 - b. Mixing baffle
 - c. Strainer basket
 - d. Cut/mix attachment
 - e. Knead/mix attachment
 - f. 6' power cable with plug and receptacle.
 3. Acceptable Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Berkel model VCM 44A/1
- K Item # 10 Slicer - Kitchen Add A
1. Model No. 3850 as manufactured by Globe
 2. Provide unit with all standard accessories and finishes including mobile stand model no. 516 by Lakeside (Metal Masters, Atlanta Kitchen approved).
 3. Acceptable Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Hobart Model 2912
 - b. Anvil Model SLR7612
- L. Item #11 Food Processor - Kitchen Add A
1. Model No. M3000 as manufactured by Mannhart
 2. Provide unit with $\frac{3}{4}$ hp motor and all standard accessories including six (6) piece tool set with fine cut slicer (6mm), shredder (6 x 6 mm), dicing cutter (12.5mm), dicing grid (12.5 x 12.5mm), fine cut slicer (2mm), and raw food shredder/grater (4.5mm), flexi-feed head and plug.
 3. Acceptable Manufacturers: Subject to compliance with requirements, Manufacturers offering products that may be incorporated into the Work include the following:
 - a. Robot Coupe model CL50D
 - b. Hobart model FP250
- M. Item # 12 Cafeteria Tables - Kitchen Add A
1. Table fold and roll 8 seater 60" round manufactured by Sico.
 2. Obstacle-free entrances. Long lasting Laminate Tabletop with vinyl edges
 3. One person can easily fold and roll unit. Heavy Duty casters.
 4. High impact 13" diameter stool reinforced with radial ribs.
 5. Braced heavy duty stool column . Extended Guarantee.
 6. Acceptable manufacturers: Subject to compliance with requirements manufacturers offering products that may be incorporated into the Work include the following:
 - a. Virco Manufacturing
 - b. Waymar Industries

- N. Item # 13 Vegetable Prep Sink - Kitchen Add A
1. Custom fabricated as manufactured by Ace.
 2. Provide sink with working surface 36" a.f.f., undershelf under each drainboard, Bowls to be 24" x 21" x 14" deep with 5/8" radius corners, recessed lip to hold standard steamtable pan.
2" diameter twist handle lever drains, T & S Brass Model No. B-231-CC faucet and Model No. B-199-1 aerator, stainless steel wall overshelf, stainless steel removable perforated false bottom, lever drain with overflow and continuous waste. Also provide wall shelf.
 3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Atlanta Kitchen
 - b. Low Temp
- O. Item # 14 Bakers' Table - Kitchen Add A
1. 8'-0" x 2'-10" x 36" high custom fabricated bakers' table having 5" high side and rear risers with cove corners.
 2. Provide with overshelf, tier of three drawers on left side, opposite ends to bolt to floor.
- P. Item # 15 Ingredient Bins - Kitchen Add A
1. Model No. IB-A216W/PL by Win-Holt.
 2. Provide NSF approved units with standard accessories and finishes.
 3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Piper model 47-150
 - b. Baxter standard bin
- Q. Item # 16 Cafeteria Tables – Kitchen Add A
1. Table fold and roll 16 seater 30" w x 12'1"d x 29" h manufactured by Sico .
 2. Obstacle-free entrances. Long lasting Laminate Tabletop with vinyl edges
 3. One person can easily fold and roll unit. Heavy Duty casters.
 4. High impact 13" diameter stool reinforced with radial ribs.
 5. Braced heavy duty stool column . Extended Guarantee.
 6. Acceptable manufacturers: Subject to compliance with requirements manufacturers offering products that may be incorporated into the Work include the following:
 - a. Virco Manufacturing
 - b. Waymar Industries
- R. Item # 17 Proofer - Kitchen Add A
1. Model No. 4519 as manufactured by Winston.
 2. Provide unit with all standard accessories and finishes. All slide racks removable.

3. Doors to be double hinged, continuous gasket, dual magnetic latches with transport latch, and to be field reversible.
 4. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Carter-Hoffman model HWU-14
 - b. Cres-Cor model H 137 WSUA12C
- R. Item # 18 Carts - Kitchen Add A
1. Model No. 722 as manufactured by Lakeside.
 2. Provide unit with 700 lb capacity, 3 shelves, 18 gauge stainless steel, Legs and frame shall be of U-frame design with all standard finishes and accessories.
 3. Acceptable Manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Vollrath
 - b. Piper model 1-UCM-3
- S. Item # 19 Pot Sink - Kitchen Add A
1. Custom fabricated as manufactured by Ace.
 2. Unit shall be 36" high to top of working surface, shall have 3" high raised rolled rim on front and ends, and shall have a 12" high backsplash with turnback to double 45. Drainboards shall be pitched «" toward sink compartment.
 3. Provide each sink with a 2" dia. rotary waste with chrome plated overflow, two (2) T & S Brass Model No. B- 231 CC faucets with B-199-1 aerator. Where shown one (1) sink compartment shall have two (2) holes for sink heater, and continuous waste. Bowls to be 20" x 28" x 14" deep with 5/8" radius corners.
 4. Provide wall shelf with pot rack and pot hooks at 8" centers.
 5. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Metal Masters
 - b. Low Temp
 - c. Atlanta Kitchen
- T. Item # 20 Two Burner Range - Kitchen Add A
1. Model No. P12C-B as manufactured by Southbend.
 2. Provide unit with all standard accessories and finishes including flue riser. Provide unit with rear gas connection.
 3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Blodgett model B12C-B

- b. Vulcan model VSP 200F

- U. Item # 21 Roll Down Gates - Kitchen Add A
 - 1. One lot roll down gates, size and shape per detail drawings.

- V. Item # 22 Pot Rack - Kitchen Add A
 - 1. Model No. PR 48VX as manufactured by Intermetro Industries.
 - 2. Provide unit with all standard accessories and finishes including lengthwise bracing.
 - 3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. ISS
 - b. Amco

- W. Item # 23 Worktable - Kitchen Add A
 - 1. Model No. T3072E BS as manufactured by Eagle Foodservice.
 - 2. Unit shall be 6' x 2'-6" x 36" to working surface. Provide each unit with drawers, s/s undershelves, and wall shelf where shown on drawings.
 - 3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Atlanta Custom Fabricators
 - b. Low Temp

- X. Item # 24 Traffic rail - kitchen Add A
 - 1. Provide one lot of traffic rails, size and shape per detail drawings.

- Y. Item # 25 Soiled Dishtable - Kitchen Add A
 - 1. Provide custom fabricated unit of size as shown on the drawings. Unit shall be 2'-6" wide and 34" high to top of work surface.
 - 2. Provide a pre-rinse sink, scrap sink trough to pitch 3" toward disposer, a removable band stainless steel rack guide, pre-rinse spray T & S Brass Model No. B-113 with B-109 wall bracket, stainless steel silver stop, chute cut out and stainless steel silver chute to be mounted and sufficient length and height to accommodate silver soak sink, gusher valve(s) as shown on drawings. Table modified to receive loader.

- Z. Item # 26 Dishwasher - Kitchen Add A
 - 1. Model No. UW50 as manufactured by Hobart
 - 2. Provide unit with all standard accessories and finishes including Power vent fan kit, Drain water tempering kit, stainless steel pumps, electric immersion tank heaters, entrance and exit extended vent hoods with locking dampers, electrically operated automated fill, table limit switch, vertical opening to accommodate 18" X 26" sheet pans, and eight(8) dishracks. Also provide power side loader.
 - 3. Acceptable manufacturers: Subject to compliance with requirements,

manufacturers offering products that may be incorporated into the Work include the following:

- a. Champion model LD-20
- b. Meiko model LD-20

AA. Item # 27 Disposer - Kitchen Add A

1. Model No. SS-500 as manufactured by InSinkErator.
2. Provide unit with all standard accessories and finishes including hardware for mounting to dishtable. Provide AS-101 complete control system integrating the Aqua Saver feature into a CC-101 control panel, mounting assembly, and 7" collar adapter.
3. InSinkErator is the sole supplier offering a water-saving system.

BB. Item # 28 Clean Dishtable - Kitchen Add A

1. Provide custom fabricated unit of size as shown on the drawings. Unit shall be 2'-6" wide x 34" high to top of working surface.
2. Provide unit with wall overshef, undershef and stainless steel recessed drain trough. Drain trough shall be 1" deep x 4" wide and the width of the table top and located approximately 12" clear from discharge end of the dishwasher.

CC. Item # 29 Booster Heater - Kitchen Add A

1. Model No. C54 as manufactured by Hatco.
2. Mount unit beneath dishtable where shown on drawings and install according to manufacturer's recommendations.
3. Provide all standard accessories and equipment including 6" adjustable Legs and 10 year warranty.
4. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Hubblle model J1645
 - b. Lochinvar model SB054

DD. Item # 30 Hose Reel - Kitchen Add A

1. Model No. B-7242-01/EB-0107 as manufactured by T & S Brass.
2. Provide unit with all standard accessories and mount on wall where shown on drawings. Mount with non-rusting bolts. Provide control panel B2339LR, B-512 mixing valve, two (2) check valves Model B-CVV1/2, vacuum breaker Model B-964. Nozzle height to be 5'-8" a.f.f.
3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Fisher
 - b. Chicago Faucets

EE. Item # 31 Pot Filler - Kitchen Add A

1. Model No. B-605 as manufactured by T & S Brass.
2. Provide as shown on the drawings and mounted with non-rusting bolts.
3. Acceptable manufacturers: Subject to compliance with requirements,

manufacturers offering products that may be incorporated into the Work include the following:

- a. Fisher
- b. Chicago Faucets

FF. Item # 32 Tray Rack - Kitchen Add A

1. Model No. RD78N as manufactured by Intermetro Industries.
2. Provide unit with all standard accessories and finishes.
3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Kelmax
 - b. Eagle Food Service

GG. Item # 33 Ice Maker with Storage Bin - Kitchen Add A

1. Model No. SD-0322A with bin # B420 as manufactured by Manitowoc.
2. Mount on 6" adjustable legs; provide bin adapter and in-line replacement water filter as manufactured by Everpure or approved equal.
3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Hoshizaki model KM-320MAH with B-300 bin
 - b. Scotsman model CME 306 with BH-360 bin

FF. Item # 34 Cashier Stand - Kitchen Add A

1. Model No. 36 CSE as manufactured by Colorpoint.
2. Provide unit with cashier drawer and lock. Mount unit on 5" diameter swivel casters, two (2) with brakes. Provide solid stainless steel V fold-down tray slides, ferruled hole, drawer assembly and foot rest
3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:
 - a. Delfield model KCS-36
 - b. Piper model R2-CSE

GG. Item # 35 Convection Oven - Kitchen Add A

1. Model No. DFG 100 Double as manufactured by Blodgett.
2. Unit shall have stainless steel front with porcelain interior and cove corners. Provide flue venting and five (5) wire racks per section, doors with antimicrobial coated porcelain single handle mounted on left hand door to operate both doors simultaneously, all standard accessories and finishes including dual pane thermo windows and two speed blower motor.
3. Acceptable manufacturers: Subject to compliance with requirements, manufacturers offering products that may be incorporated into the Work include the following:

- a. Lang model OCGF-2
- b. Southbend model SLGS/22SC