TOWN OF TRUMBULL
REQUEST FOR QUOTATION
FOOD SERVICE EQUIPMENT
TRUMBULL HIGH SCHOOL CONCESSION STAND

BID # 6003                  DUE: JULY 11, 2013 @ 3:00 PM

GENERAL INSTRUCTIONS TO BIDDERS

The Town of Trumbull, (hereinafter referred to as Town or Owner), through the office of the Purchasing Agent, will accept sealed bids from qualified firms to provide all labor and material necessary to furnish and install FOOD SERVICE EQUIPMENT at the TRUMBULL HIGH SCHOOL CONCESSION STAND, 72 Strobel Rd., Trumbull, CT. All qualified and interested parties (hereinafter referred to as bidder) are invited to submit bids under the terms and conditions set forth herein.

1. BID SUBMISSION AND PREPARATION
   a) An original and two (2) exact copies of the bid response shall be submitted in a sealed envelope. The sealed envelope containing a Bid must be plainly marked as follows:
      Bid 6003 - Food Service Equipment- THS Concession Stand
      Due: JULY 11, 2013
      Purchasing Agent
      Town of Trumbull, 5866 Main Street, Trumbull CT 06611
   b) All Bids must be submitted on the enclosed Bid Proposal form. All blank spaces must be filled in, in ink and the Bid proposal form must be fully completed and executed when submitted.
   c) Please be advised that the person signing the formal proposal must be authorized by you organization to contractually bind your firm with regard to prices and related contractual obligations for the subject project.
   d) No oral, telephone or telegraphic responses will be considered.
   e) The Town reserves the right to communicate with any or all of the bidders to clarify the provisions of Proposals. The Town further reserves the right to request additional information from any bidder at any time after proposals are opened.

2. BID RESPONSE TIME
   Responses to this request shall be received at the office of the Purchasing Agent, Town Hall prior to the advertised hour (noted above) of opening, at which time all proposals (total bid amount only) shall be publicly opened and read aloud. A bidder may withdraw a proposal at any time prior to the above scheduled date and time. Any bid received after the above scheduled date and time shall not be considered or opened. No bidder may withdraw a bid within ninety (90) days after the actual bid opening.

3. TOWN OPTIONS
   The Town reserves the right to reject any or all proposals and to waive any requirements, irregularities, technical defects or service therein when it is deemed to be in the best interest of the Town. The selection of a bidder by the Town shall be made after careful consideration of all factors including but not limited to price.

4. PRICING AND PERFORMANCE BOND
   a) All prices quoted must be firm for ninety (90) days following the proposal opening; nothing elsewhere in this request shall abrogate this firm period.
   b) A Bid Bond in the amount of 50 percent (50%) of the Total Bid Price is required for the faithful performance to furnish and install the requested storage shed.
   c) A Performance in the amount of 100 percent (100%) of the total purchase order price is required and shall be provided to the Town prior to final award.

5. TAX EXEMPT
   The Town of Trumbull is exempt from the payment of taxes imposed by the Federal Government and/or State of Connecticut. Such taxes must not be included in the bid price. The Town of Trumbull Tax Exempt number is 05-010 31-000.

6. TIME IS OF THE ESSENCE
   The Town considers the required delivery date(s) to be of utmost importance. Consideration may be given to the bidder that offers the most favorable delivery date.

7. SPECIFICATIONS
   If quotes do not meet or better the attached specifications on ALL points, the bidder must note ALL exceptions as separate attachments to their formal response; otherwise, it will be presumed that the bidder is bidding according to all specifications.
8. INQUIRIES & ADDENDUMS
a) All inquiries regarding this request may be directed to Mr. Paul Lisi, Antinozzi Associates Architects, 203-377-1300 plisi@Antinozzi.com or Mr. Allen White, Facilities Director, 203-452-5070 awhite@trumbull-ct.gov. No inquiries shall be responded to that are received after July 9, 2013.
b) The Town reserves the right to communicate with any or all of the bidders to clarify the provisions of this request; the Town further reserves the right to request additional information from any bidder at any time after proposals are opened.
c) It is the sole responsibility of a bidder to verify any addendums that may have been issued relating to this request prior to submission of a proposal. Any notice of addendum shall be published on the Town website. Failure to submit a response that does not address any changes or addendums may result in a disqualification of a proposal submission.
d) Site visits must be coordinated with Mr. Allen White who can be reached at the above number.

9. ASSIGNMENT OF RIGHTS, TITLES, AND INTERESTS
Any assignment or subcontracting by a bidder or vendor for work to be performed, or goods and/or services to be provided, in whole or in part, and any other interest in conjunction with a Town procurement shall not be permitted without the express written consent of the Town of Trumbull.

10. HOLD HARMLESS CLAUSE
The Bidder agrees to indemnify, hold harmless and defend the Town from and against any and all liability for loss, damage or expense which the Town may suffer or for which the Town may be held liable by reason of injury, including death, to any person or damage to any property arising out of or in any manner connected with the operations to be performed under this request, whether or not due in whole or in part of any act, omission or negligence of the Owner or any of his representatives or employees.

11. WORK REGULATIONS AND STANDARDS
a) All work activities performed in association with this request must be performed and completed for the Town in accordance with current Federal State and Local regulations. All services performed shall also conform to the latest OSHA standards and/or regulations.
b) The bidder shall comply with all applicable laws and regulations relating to State and Federal employment practices, nondiscrimination, safety and health regulations.

12. INSURANCE
The successful bidder shall provide the Town Purchasing Agent with a Certificate of Insurance before work commences. The Town shall be named as an additional insured with an Insurance Company licensed to write such insurance in Connecticut, against the following risks and in not less than the following amounts:

<table>
<thead>
<tr>
<th>Insurance Type</th>
<th>Each Occurrence</th>
<th>Aggregate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Commercial General Liability</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bodily Injury Liability</td>
<td>$1,000,000</td>
<td>$1,000,000</td>
</tr>
<tr>
<td>Property Damage Liability</td>
<td>$1,000,000</td>
<td>$1,000,000</td>
</tr>
<tr>
<td>Personal Injury Liability</td>
<td>$1,000,000</td>
<td>$1,000,000</td>
</tr>
<tr>
<td>Comprehensive Auto Liability</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Including coverage of owned, non owned &amp; rented vehicles</td>
<td>$1,000,000</td>
<td>$1,000,000</td>
</tr>
</tbody>
</table>

The insurance policy must contain the additional provision wherein the company agrees that fifteen (15) days prior to termination, expiration, cancellation or reduction of the insurance afforded by this policy with respect to the contract involved, written notice will be served by registered mail to the Purchasing Agent, Town of Trumbull. Additionally the successful bidder shall provide adequate statutory Workmen’s Compensation Insurance for all labor employed on this project, and comprehensive General Public Liability Insurance (Coverage ‘B’). The successful bidder and each Subcontractor agree that their insurance carriers waive subrogation against the Town, its agents or employees with respect to any loss covered by the Bidder’s and each Subcontractor’s insurance.

13. CONFLICT OF INTEREST
No purchase shall be made from nor shall services (other than services as an officer, agent, or employee of the Town) be secured from any officer or employee of the Town, or from any partnership or corporation in which such officer or employee is a partner or officer, or holds a substantial interest, unless such relationship and the fact that such purchase is contemplated shall be made known in writing to the agency making such purchase, and notice thereof posted, for at least five (5) days before such purchase be made , in the office of the agency making such purchase and in a public place in the Trumbull Town Hall.
TOWN OF TRUMBULL
REQUEST FOR QUOTATION
FOOD SERVICE EQUIPMENT
TRUMBULL HIGH SCHOOL CONCESSION STAND

BID # 6003 DUE: JULY 11, 2013 JUNE 11, 2013 @ 3:00 PM

REQUIREMENTS AND SPECIFICATIONS

NOTE: The Town will consider proposals for quality and fully functioning used equipment EXCEPT for the Item 3 – Freezer, Reach-In and Item 14 – Warm and Hold Cabinet. All used equipment Is subject to inspection and approval by the Town and pricing must be submitted using the ALTERNATE BID PROPOSAL FOR PRE-OWNED EQUIPMENT.

See the following PDF files located on the Town of Trumbull website www.trumbull-ct.gov in the Purchasing Department Section link to “Bid Invitations”

EQUIPMENT SCHEDULE

REFRIGERATOR SPECIFICATION

SHELVING SPECIFICATION

VARIOUS EQUIPMENT SPECIFICATIONS (RAYMOND/RAYMOND ASSOCIATES)

GENERAL REQUIREMENTS, ETC. (RAYMOND/RAYMOND ASSOCIATES)
TOWN OF TRUMBULL
REQUEST FOR QUOTATION
FOOD SERVICE EQUIPMENT
TRUMBULL HIGH SCHOOL CONCESSION STAND

BID # 6003 DUE: JULY 11, 2013, @ 3:00PM

THE UNDERSIGNED AFFIRMS AND DECLARES that this proposal is executed with full knowledge and acceptance of the specifications, requirements, terms and conditions contained herein and with complete understanding and full compliance of system requirements and hereby submits this proposal for the request noted above and certifies that this proposal meets all the specifications and conditions requested herein. Any substitutions to the specifications requested are clearly and completely noted. Any alternate proposals are presented in a similar format to those requested and are attached herein. It is understood that the Town reserves the right to reject any or all proposals or waive any formalities in this request.

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Qty</th>
<th>Unit Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>SINK, SCULLERY, 3 COMPARTMENTS</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>2</td>
<td>SHELF, WALL MOUNT</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>3</td>
<td>FREEZER, REACH-IN</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>4</td>
<td>HAND SINK, WALL MNTD</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>5</td>
<td>TABLE, WORK</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>6</td>
<td>TABLE, WORK, ENCLOSED BASE</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>7</td>
<td>TABLE, WORK, ENCLOSED BASE</td>
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</tr>
<tr>
<td>8</td>
<td>TABLE, WORK, ENCLOSED BASE</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>9</td>
<td>TABLE, WORK, ENCLOSED BASE</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>10</td>
<td>SHELF, WALL MOUNT</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
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<td>11</td>
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<tr>
<td>12</td>
<td>STORAGE SHELVING, STATIONARY</td>
<td>2</td>
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</tr>
<tr>
<td>13</td>
<td>STORAGE SHELVING, ALUMINUM</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>14</td>
<td>WARM &amp; HOLD CABINET, MOBILE</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
</tbody>
</table>

Above Price Shall Remain Firm for: ____________ Days  Anticipated time for completion: ____________ Days

Work shall commence ____________ days after receipt of Purchase Order (ARO)

The quality of workmanship is guaranteed for a period of _______ year(s) from acceptance.

______________________________
Company Name

______________________________
By (Signature)

______________________________
Address

______________________________
Print Name

______________________________
Date:

______________________________
Title

______________________________
Email: Telephone/Fax
THE UNDERSIGNED AFFIRMS AND DECLARES that this proposal is executed with full knowledge and acceptance of the specifications, requirements, terms and conditions contained herein and with complete understanding and full compliance of system requirements and hereby submits this proposal for the request noted above and certifies that this proposal meets all the specifications and conditions requested herein. Any substitutions to the specifications requested are clearly and completely noted. Any alternate proposals are presented in a similar format to those requested and are attached herein. It is understood that the Town reserves the right to reject any or all proposals or waive any formalities in this request.

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<tbody>
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<td>$</td>
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<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
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<td>FREEZER, REACH-IN</td>
<td>1</td>
<td>NA</td>
<td>NA</td>
</tr>
<tr>
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<td>HAND SINK, WALL MNTD</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
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<td>$</td>
<td>$</td>
</tr>
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<td>$</td>
<td>$</td>
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<td>7</td>
<td>TABLE, WORK, ENCLOSED BASE</td>
<td>1</td>
<td>$</td>
<td>$</td>
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<tr>
<td>8</td>
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<td>$</td>
<td>$</td>
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<td>9</td>
<td>TABLE, WORK, ENCLOSED BASE</td>
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<td>$</td>
<td>$</td>
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<td>$</td>
</tr>
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<td>13</td>
<td>STORAGE SHELVING, ALUMINUM</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>14</td>
<td>WARM &amp; HOLD CABINET, MOBILE</td>
<td>1</td>
<td>NA</td>
<td>NA</td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
</tbody>
</table>

Above Price Shall Remain Firm for: ____________ Days  Anticipated time for completion: ____________ Days

Work shall commence ____________ days after receipt of Purchase Order (ARO)

The quality of workmanship is guaranteed for a period of ____________ year(s) from acceptance.

Company Name

By (Signature)

Address

Print Name

Date:

Title

Email:

Telephone/Fax
Utilizing Environmentally Safe, CFC-free R-404A Refrigerant

Standard Features

- Modern, State-of-the-Art Styling
- Performance Rated Refrigeration System Designed for 0°F Cabinet
- 3” Non-CFC Polyurethane Foam Insulation
- Chrome Plated Flow Line Handles
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Automatic Interior Lighting
- Magnetic Snap-In Door Gasket
- Cylinder Lock In Each Door
- Automatic Electric Condensate Evaporator
- 5” Casters
- Heavy-Duty, Epoxy-Coated Steel Shelves
- External Dial Thermometer
- Automatic Electric Defrost

Standard (S/S Front, Aluminum End Panels & Interior) Suffix SA (S/S Exterior, Aluminum Interior)
Suffix SS (S/S Exterior & Interior)

Optional Features & Accessories

- Stainless Steel Case
- Rehinging of Doors
- Back
- Half Door Model
- Pan Slide Assemblies
- Remote Model
- Increased Refrigeration Systems
- Pass-Thru Model
- Systems
- Shallow Depth
- Stainless Steel Shelves
- Model
- Stainless Steel or Black Legs
- Digital Thermometer

NSF  CE  UL  c UL
## Extra-Wide Refrigerators

### Characteristics

<table>
<thead>
<tr>
<th></th>
<th>1FE Reach-In</th>
<th>1FX Reach-Thru</th>
<th>2FE Reach-In</th>
<th>3FE Reach-Thru</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net Capacity (cu.ft.)</td>
<td>21</td>
<td>21</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>Width, Overall (in.)</td>
<td>28&quot;</td>
<td>28&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td>Depth, Overall (in.)</td>
<td>35&quot;</td>
<td>35&quot;</td>
<td>35&quot;</td>
<td>35&quot;</td>
</tr>
<tr>
<td>Depth (Door(s) Open 90&quot;) (in.)</td>
<td>58</td>
<td>84</td>
<td>66</td>
<td>100</td>
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<tr>
<td>Clear Door Width (in.)</td>
<td>21&quot;</td>
<td>21&quot;</td>
<td>29&quot;</td>
<td>29&quot;</td>
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<tr>
<td>Clear Door Height (in.)</td>
<td>58&quot;</td>
<td>58&quot;</td>
<td>58&quot;</td>
<td>58&quot;</td>
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<tr>
<td>Height, Overall (in.)</td>
<td>82&quot;</td>
<td>82&quot;</td>
<td>82&quot;</td>
<td>82&quot;</td>
</tr>
<tr>
<td>Full Door(s)</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Half Door(s)</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Shelves</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
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<tr>
<td>Shelf Area (sq. ft.)</td>
<td>20</td>
<td>20</td>
<td>20</td>
<td>20</td>
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<tr>
<td>Tray Slide Capacity (Half)</td>
<td>11 ea.</td>
<td>11 ea.</td>
<td>11 ea.</td>
<td>11 ea.</td>
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<tr>
<td>Tray Slide Capacity (Full)</td>
<td>24 ea.</td>
<td>24 ea.</td>
<td>24 ea.</td>
<td>24 ea.</td>
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</tbody>
</table>

### Refrigeration Data

<table>
<thead>
<tr>
<th>Condensing Unit Size (H.P.)</th>
<th>1/4</th>
<th>1/4</th>
<th>1/4</th>
<th>1/4</th>
<th>1/4</th>
<th>1/4</th>
<th>1/4</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity (BTU/Hr)*</td>
<td>1590</td>
<td>1590</td>
<td>1840</td>
<td>1840</td>
<td>2470</td>
<td>3575</td>
<td>3575</td>
<td>4325</td>
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</tbody>
</table>

### Electrical Data

<table>
<thead>
<tr>
<th>Cabinet Specifications</th>
<th>115/60/1</th>
<th>115/60/1</th>
<th>115/60/1</th>
<th>115/60/1</th>
<th>115/60/1</th>
<th>115/60/1</th>
<th>115/208-230/60/1</th>
<th>115/208-230/60/1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feed Wires (Incl. Ground)</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
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<tr>
<td>Condensing Unit Specs.</td>
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<td>115/60/1</td>
<td>115/60/1</td>
<td>115/60/1</td>
<td>115/60/1</td>
<td>208-230/60/1</td>
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</tr>
<tr>
<td>Total Amperes</td>
<td>7.6</td>
<td>8.0</td>
<td>10.3</td>
<td>10.6</td>
<td>10.0</td>
<td>9.3</td>
<td>12.1</td>
<td>14.3</td>
</tr>
<tr>
<td>Cabinet Amperes</td>
<td>1.6</td>
<td>1.9</td>
<td>1.8</td>
<td>2.1</td>
<td>1.9</td>
<td>2.9</td>
<td>2.9</td>
<td>3.9</td>
</tr>
<tr>
<td>Defrost Amperes</td>
<td>5.2</td>
<td>5.2</td>
<td>6.5</td>
<td>6.5</td>
<td>6.5</td>
<td>9.6</td>
<td>9.6</td>
<td>9.6</td>
</tr>
<tr>
<td>Power Supply Cord yes yes yes yes no no no no</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Shipping Data

| Height - crated (in.) | 85½ | 85½ | 85½ | 85½ | 85½ | 85½ | 85½ | 85½ |
| Width - crated (in.) | 31½ | 31½ | 42 | 42 | 42 | 64 | 64 | 90 |
| Depth - crated (in.) | 42 | 42 | 42 | 42 | 42 | 42 | 42 | 42 |
| Volume - crated (cu. ft.) | 63 | 63 | 87 | 87 | 129 | 129 | 181 | 181 |
| Weight Std - crated (lbs.) | 345 | 375 | 445 | 450 | 595 | 695 | 850 | 945 |
| Weight SS - crated (lbs.) | 395 | 435 | 505 | 510 | 675 | 785 | 965 | 1060 |
| Weight Std - uncrated (lbs.) | 245 | 275 | 345 | 350 | 425 | 535 | 640 | 735 |
| Weight SS - uncrated (lbs.) | 295 | 335 | 405 | 410 | 525 | 615 | 755 | 850 |

*Rating @ -15°F Evaporator, 90° Ambient

Note: If the cabinet is located directly against wall and/or under low ceiling, a minimum clearance of 2" is required.

Note: All specifications subject to change without notice.

---

**Continental Refrigerator**

A Division of National Refrigeration & AIC Products, Inc.

539 Dunkferry Road Bensalem, PA 19020

(800) 523-7138 Fax: (215) 244-9579

www.continentalrefrigerator.com
FPS-PLUS™ POLYMER SHELVING WITH SANIgard™ ANTI-MICROBIAL PROTECTION

SPECIFICATIONS

Shelf Frames: Zinc plated carbon steel with green epoxy coating

Polymer Shelf Mats: Polypropylene

SaniGard Anti-Microbial Protection is integrated pre-production of polymer shelf mats and green epoxy.

NSF Listed for all environments

Temperature Rating: FPS-Plus Shelves can be used continuously within a range of -20/120°F (-29/49°C).

---

Shelves

Green Epoxy Coated Frames and Plastic Mats with SaniGard™ Anti-Microbial Protection

<table>
<thead>
<tr>
<th>Shelf Size (width/length) (in./cm)</th>
<th>Vented Shelf Item #</th>
<th>Solid Shelf Item #</th>
</tr>
</thead>
<tbody>
<tr>
<td>18 x 24 45.7 x 61.0</td>
<td>FPS1824VNGN</td>
<td>FPS1824SOGN</td>
</tr>
<tr>
<td>18 x 30 45.7 x 76.0</td>
<td>FPS1830VNGN</td>
<td>FPS1830SOGN</td>
</tr>
<tr>
<td>18 x 36 45.7 x 91.4</td>
<td>FPS1836VNGN</td>
<td>FPS1836SOGN</td>
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<tr>
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Posts

Green Epoxy Coated with SaniGard™ Anti-Microbial Protection

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Focus Foodservice, LLC  •  300 Knightsbridge Parkway, Suite 500  •  Lincolnshire, IL 60069
Phone 800-968-3918  •  Fax 800-968-4129  •  www.focusfoodservice.com
rev. 0211
FPS-PLUS™ POLYMER SHELVING
with SaniGard™ Anti-Microbial Protection

FPS-Plus includes removable shelf mats that are easily taken off frames to be washed by hand or in a dishwasher. Wire frames have the same tapered shelf collars found on other Focus shelving to insure strong and sturdy support.

• **Durability:** Polymer shelf mats are corrosion and impact resistant. Polymer will not rust, chip or corrode.
• **Sanitary:** Polymer shelf mats are easily removed from wire shelf frames for cleaning in sinks or dishwashers.
• **Strength:** Each frame consists of strong steel corners and heavy-duty side and center truss construction to insure a sturdy and stable weight bearing surface. Uniformly distributed weight bearing capacity per shelf:
  - Up to 48" (122.0 cm) - 800 lbs. (363 kg)
  - 54" (137.0 cm) and longer - 600 lbs. (275 kg)
  - 2,000 lbs. (907 kg) maximum per stationary unit.
• **SaniGard Protection:** SaniGard Anti-Microbial Protection keeps FPS-Plus shelving cleaner by continuously fighting the growth of stain and odor causing bacteria. Shelving can be a breeding ground for microbes, and the 24/7 protection of SaniGard provides an added level of protection. SaniGard is incorporated into the plastic material and green epoxy during the manufacturing process, so it won't wash off or wear away. It is protection that lasts for the useful life of your shelving.

  SaniGard is safe for people and the environment and has been proven effective as tested by independent laboratories. While not a substitute for thorough cleaning and good sanitation practices, SaniGard can make an important contribution to a more sanitary foodservice operation.
• **Flexibility:** FPS-Plus shelves are compatible with our other storage solutions: HDS-Plus High Density Shelving, direct mount wall shelving, and post mount wall shelving. By using standard green posts, standard shelving casters may be used to create a mobile solution.
• **Versatile:** FPS-Plus Shelving can change as quickly as your needs change. By using various sizes, hundreds of shelving configurations become possible.
• **Shelf Accessibility:** Shelves can be adjusted at 1" (2.5 cm) intervals along the entire length of the post.
• **Adjustable Feet:** Bolt levelers compensate for uneven surfaces. Polymer foot caps protect cooler floors from rust spots.
• **Fast and Secure Assembly:** Posts have a double groove visual guide feature, and contain circular grooves at 1" (2.5 cm) intervals and are numbered at 2" (5.1 cm) intervals. A plastic tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves to lock on the shelf. Shelves are assembled in minutes without the use of special tools.
• **Warranty:** Polymer shelf panels have a lifetime warranty against rust and corrosion. Posts and wire frames have a twelve year limited warranty against rust and corrosion.

Focus Foodservice, LLC • 300 Knightsbridge Parkway Suite 500 • Lincolnshire, IL 60069 • www.focusfoodservice.com
From: Raymond/Raymond Associates
     Brett J Farrell
     85 Kings Hwy.
     POBOX 463
     Warwick, NY 10990
     Phone: (845) 988-5858

To:

Trumbull HS Concession

5/28/2013
<table>
<thead>
<tr>
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<th>Page</th>
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<tr>
<td>SINK, HAND</td>
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<td>TABLE, WORK</td>
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<td>13-1</td>
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Spec-Master® FN Series Coved Corner Three-Compartment Sinks

Models:
- FN2048-3-
- FN2054-3-
- FN2472-3-
- FN2860-3-
- FN2060-3-

Top:
- Drainboards, backsplash and rolled rims are 14 gauge type 304 stainless steel.
- Drainboards, when provided, are integrally welded.
- All rolled edges are highlighted for enhanced appearance.
- 9½" high backsplash with 1" upturn and tile edge.
- 1¼" (29mm) faucet holes punched on 8" (203mm) centers.

Base:
- Legs: 1¼" (32mm) -diameter stainless steel; running left-to-right and front-to-back.
- Crossbracing: Adjustable, 1½" (32mm) -diameter stainless steel; running left-to-right and front-to-back.
- Leg locations fall directly under sink bowls, providing increased stability and maximum weight support.
- Leg gussets welded to a die-cut heavy-gauge stainless steel reinforcing corner plate.
- Legs are crossbraced on all sides for increased stability.

Sink Bowls:
- 14 gauge type 304 stainless steel.
- 14" (356mm) water level, 17½" (432mm) flood level.
- Sink compartments are coved on a full ¾" (41mm) radius and constructed using state-of-the-art seamless welding techniques.
- Basket-type waste drain fits sink bowls' 3½" (89mm) opening and features 1¼" (38mm) outlet.
- Three-compartment sinks with 20" x 16" (508 x 406mm) bowls have one set of faucet holes. All others feature two sets of faucet holes.

Certifications / Approvals

NSF

AutoQuotes

KCA
Spec-Master® FN Series Coved Corner Three-Compartment Sinks

**Drain location for rough-in**

<table>
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<tr>
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<td>24 610 24 610 16 406</td>
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**Bowl Dimensions**

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**Overall Dimensions**

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<tr>
<td>FN2472-3-18-14/3</td>
<td>28 711 28 711 28 711</td>
<td>16 406</td>
</tr>
</tbody>
</table>

**Features**

- Two sets of faucet holes.

---

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Phone: 302-653-3000 • Fax: 302-653-2065
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MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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*©2010 by EAGLE Group*
*Rev. 04/10*
Eagle Group Model: GWB1448VG Item#: 2

Specify sheet

Eagle Wire Wall Shelf Kit, model GWB1448VG (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.

Options / Accessories
- Ledges
- Dividers

Design and Construction Features
- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented Quad-Truss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14” and 18” (356 and 457mm) widths, and 36” and 48” (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.

For custom configuration or fabrication needs, contact our SpecFAB® Division.

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AutoQuotes

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Wire Wall Shelf Kits

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<th>Valu-Gard* model #</th>
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Profit from the Eagle Advantage

Specification Sheet

Short Form Specifications
Eagle Hand Sink, model HSA-10-FDP. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, drain, paper towel dispenser, soap dispenser and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FDPS. Features are the same as #HSA-10-FDP, plus stainless steel sink skirt.

Eagle Hand Sink, model HSA-10-FLDP. Features are the same as #HSA-10-FDP, plus polymer lever drain.

Eagle Hand Sink, model HSA-10-FODP. Features are the same as #HSA-10-FDP, plus polymer lever drain with overflow.

Eagle Hand Sink, model HSA-10-FWLOP-LRS. Features splash mount gooseneck faucet with wrist handles, towel dispenser, soap dispenser, polymer lever drain, and end splashes.

Design & Construction Features
• Heavy gauge type 304 stainless steel all-welded construction.
• Inverted "V" edge rim retards spillage.
• Backsplash with a 2" (51 mm) return on a 45° angle.
• ¾" (13mm) NPS water inlet, 1¾" (38mm) NPS drain outlet.
• Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
• All-welded towel dispenser features hinged top assembly, sight window to visually inspect towel level, quick-fill soap dispenser, and is designed to accommodate 4" x 10" (102 x 254mm) C-fold disposable paper towels.
• Comes with mounting bracket to facilitate wall mount installation.

Options / Accessories
- P-trap
- Tail piece
- End splashes
- Front skirt**
- Side mount wall bracket
- MICROGARD® antimicrobial agent***

** Front skirt available only for models HSA-10-FDP and HSA-10-FDPS.
*** For hand sinks #HSA-10-FDP and #HSA-10-FDPS only.

Hand Sinks* with Towel and/or Soap Dispenser

MODELS:
- HSA-10-FDP
- HSA-10-FDPS
- HSA-10-FLDP
- HSA-10-FODP
- HSA-10-FWLOP-LRS

* Non-electric. For hand sinks with electric soap dispenser and faucets, see spec sheet #EG20.42.
For hand sinks with deck-mounted soap dispensers, see spec sheets #EG20.05 and #EG20.07.

Certifications / Approvals

AUTOQUOTES

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Phone: 302-653-3000 Fax: 302-653-3091 e-mail: quotes@eaglegrp.com

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Hand Sinks with Towel and/or Soap Dispensers

HSA-10-FDP

HSA-10-FDPS

HSA-10-FLDP / HSA-10-FWLDP-LRS

HSA-10-FODP

Includes towel dispenser, soap dispenser, and...

Faucet, basket drain

Faucet, polymer lever drain

Faucet w/overflow

Faucet w/wrist handles, poly lever drain, end splash

<table>
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<th>Model</th>
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<th>Overall Size Width x Length x Height (In. x mm)</th>
<th>Weight (Lbs. x Kg)</th>
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<td>14&quot; x 19&quot; x 28&quot; x 376 x 489 x 718</td>
<td>27 x 12.2</td>
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<tr>
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<td>9&quot; x 13&quot; x 6&quot; x 248 x 343 x 173</td>
<td>14&quot; x 19&quot; x 28&quot; x 376 x 489 x 718</td>
<td>34 x 15.4</td>
</tr>
<tr>
<td>HSA-10-FLDP</td>
<td>10&quot; x 14&quot; x 5&quot; x 254 x 256 x 127</td>
<td>14&quot; x 19&quot; x 28&quot; x 376 x 489 x 718</td>
<td>27 x 12.2</td>
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<tr>
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<td>10&quot; x 14&quot; x 5&quot; x 254 x 256 x 127</td>
<td>14&quot; x 19&quot; x 28&quot; x 376 x 489 x 718</td>
<td>27 x 12.2</td>
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Specifications Sheet

Short Form Specifications
Eagle worktables, Deluxe series, model T3084SEB-BS. Top constructed of 16/304 stainless steel with 1½” roll on front, 4½” backsplash, and sides turned down 90°. Adjustable undershelf constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1¾”-diameter stainless steel legs, with galvanized gussets and 1” stainless steel adjustable bullet feet. 4W-diameter stainless steel legs, with galvanized gussets and 1” stainless steel adjustable bullet feet.

Tabletop
- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½” (114mm)-high 90°backsplash with 1” (25mm) turn at 90°.
- 1¼” (32mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 16 gauge type 304 polished stainless steel.

Adjustable Undershelf
- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½” (41mm)-diameter
- Tables 96” (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1” (25mm) adjustable stainless steel feet.

Options / Accessories
- Drawer
- Lock
- Casters
- Stainless steel bullet feet
- Overshelves
- Power strip (for material handling)
- Duplex receptacles
- Pot rack
- Sink
- Additional undershelf
- Stabilizer Bar (for 30”- and 36”-wide tables)

Certifications / Approvals

NSF

KCL

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AutoQuotes

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EG10.458 Rev. 08/12

Eagle Group Model: T3084SEB
Item#: 5
Worktables with Backsplash and Stainless Steel Base
with Undershelf—Deluxe Series

**For custom sizes - fill in required dimensions in layout provided**

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Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.
### Short Form Specifications
Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model _________. Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. Stainless steel tubular legs with adjustable stainless steel bullet feet.

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**Tabletop**
- 14 gauge type 304 stainless steel.
- Reinforced with full length "hat" channel support.
- Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

**Cabinet**
- Cabinet body is heavy gauge type 304 stainless steel.
- Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
- Bottom panel features an offset designed to retard spillage.

**Legs**
- uni-lok® leg/gusset channel assembly (patent #5,165,349).
- Adjustable stainless bullet feet—1" (25mm) adjustment.

**Options / Accessories**
- Center shelf**

*Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
**To order center shelf, add suffix "CS". Example: CB3036SEM-CS

---

**Spec-Master® Marine Counter Edge Cabinets with Flat Top**

Patented uni-lok® System

(Patent No. 5,165,349)

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EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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Foodservice Division: Phone 800-441-8440
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For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 * Fax: 302-653-3091 * e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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Spec-Master® Marine Counter Edge Cabinets with Open Front

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Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Sliding Doors

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Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hunged Doors

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Note: Worktables 84" (2134mm) and longer have two sets of doors.
Spec-Master® Marine Counter Edge Cabinets with Flat Top

MODELS:
- OB2436SEM
- OB2448SEM
- OB2460SEM
- OB2472SEM
- OB2484SEM
- OB2496SEM
- OB24120SEM
- OB3036SEM
- OB3048SEM
- OB3060SEM
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- OB30120SEM
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- CBH2448SEM
- CBH2460SEM
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- CBH2484SEM
- CBH2496SEM
- CBH24120SEM
- CBH3036SEM
- CBH3048SEM
- CBH3060SEM
- CBH3072SEM
- CBH3084SEM
- CBH3096SEM
- CBH30120SEM

Tabletop
- 14 gauge type 304 stainless steel.
- Reinforced with full length "hat" channel support.
- Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet
- Cabinet body is heavy gauge type 304 stainless steel.
- Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
- Bottom panel features an offset designed to retard spillage.

Legs
- uni-lok® leg/gusset channel assembly (patent #5,165,349).
- Adjustable stainless bullet feet—1” (25mm) adjustment.

Options / Accessories
- Center shelf**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
** To order center shelf, add suffix "-CS". Example: CB3036SEM-CS

Certifications / Approvals

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Spec-Master® Marine Counter Edge Cabinets with Open Front

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*Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Sliding Doors

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*Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hinged Doors

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*Note: Worktables 84" (2134mm) and longer have two sets of doors.

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EAGLE GROUP

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Specification Sheet

Short Form Specifications

Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model ____________. Top is 1/4/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. 1 1/2” O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.

Spec-Master® Marine Counter Edge Cabinets with Flat Top

MODELS:

- OB2436SEM
- OB2448SEM
- OB2460SEM
- OB2472SEM
- OB2484SEM
- OB2496SEM
- OB24120SEM
- OB3036SEM
- OB3048SEM
- OB3060SEM
- OB3072SEM
- OB3084SEM
- OB3096SEM
- OB3120SEM

Tabletop

• 14 gauge type 304 stainless steel.
• Reinforced with full length "hat" channel support.
• Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet

• Cabinet body is heavy gauge type 304 stainless steel.
• Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
• Bottom panel features an offset designed to retard spillage.

Legs

• uni-lok® leg/gusset channel assembly (patent #5,165,349).
• Adjustable stainless bullet feet—1” (25mm) adjustment.

Options / Accessories

- Center shell**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
** To order center shelf, add suffix "-CS". Example: CB3036SEM-CS
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www.eaglegrp.com

EAGLE GROUP

Catalog Specication Sheet No. EG10.33A

Spec-Master® Marine Counter Edge Cabinets with Open Front

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Spec-Master® Marine Counter Edge Cabinets with Sliding Doors

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Spec-Master® Marine Counter Edge Cabinets with Hinged Doors

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Note: Worktables 84 (2134mm) and longer have two sets of doors.

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Rev. 12/09
Specification Sheet

Short Form Specifications
Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model ____________, Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.

Tabletop
• 14 gauge type 304 stainless steel.
• Reinforced with full length "hat" channel support.
• Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet
• Cabinet body is heavy gauge type 304 stainless steel.
• Available with open front, or with 20 gauge stainless steel sliding or hinged doors**.
• Bottom panel features an offset designed to retard spillage.

Legs
• uni-lok® leg/gusset channel assembly (patent #5,165,349).
• Adjustable stainless bullet feet— 1" (25mm) adjustment.

Options / Accessories
• Center shelf**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
** To order center shelf, add suffix -"CS". Example: CB3036SEM-CS

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Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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Spec-Master® Marine Counter Edge Cabinets with Open Front

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Note: Workables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Sliding Doors

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Note: Workables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hinged Doors

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Note: Workables 84" (2134mm) and longer have two sets of doors.

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Eagle Wire Wall Shelf Kit, model #GWB1436C (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.

Options / Accessories
- Ledges
- Dividers

Design and Construction Features
- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14” and 18” (356 and 457mm) widths, and 36” and 48” (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.
Wire Wall Shelf Kits

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www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
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## Specification Sheet

### Short Form Specifications

Eagle Wire Wall Shelf Kit, model **GWB1448VG**. (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.

### Wire Wall Shelf Kits

#### Models:
- **GWB1436C**
- **GWB1436V**
- **GWB1448C**
- **GWB1448V**
- **GWB1836C**
- **GWB1836V**
- **GWB1848C**
- **GWB1848V**

### Design and Construction Features

- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented Quad-Truss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14" and 18" (356 and 457mm) widths, and 36" and 48" (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.

### Options / Accessories

- **Ledges**
- **Dividers**

---

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For custom configuration or fabrication needs, contact our **SpecFAB® Division.**  
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Wire Wall Shelf Kits

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<td>GWB1848V</td>
<td>GWB1848VG</td>
<td>18&quot; 457</td>
<td>48&quot; 1219</td>
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</table>

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.
ADJUST-A-SHELF SHELVING – T-BAR SERIES

APPLICATION:
These shelving units are designed to organize large, heavy loads. The Adjust-A-Shelf models allow you to custom make your own complete units with all types of shelves. The T-Bar series has a weight capacity of 1500# per shelf.

MATERIAL:
Framework is constructed out of 1 1/2"x1 3/4"x.070" wall tubing. Laterals are constructed out of 1 1/4"x2 1/4"x100" wall T-Bar. Posts are constructed out of 1 5/16" diameter pipe.

GUARANTEE:
These shelving units have a Lifetime Guarantee against rust and corrosion and also carry a Lifetime Guarantee against workmanship and material defects.
Model #1530TB

POSTS

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Phone: 800-255-0104  
Fax: 877-877-7687  
www.newageindustrial.com  
sales@newageindustrial.com  

New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.
FWE's natural convection heat system allows a soft heat to radiate throughout the cabinet, perfect for holding pre-cooked foods for either short or prolonged periods of time.

Universal use: One piece rack accommodates two (2) GN1/1 Pans or 12” x 20” Steam Pans, or one (1) 21” x 27”, 514mm x 686mm wire shelf per pan slide. One (1) 18” x 26” tray or multiple half-size trays / pans fit on each wire shelf.

Convenient under-counter height of HLC-2127-5 makes these units perfect for a wide variety of built-in and undercounter applications with larger models available for high volume operations.

The HLC Series holding cabinets do not require forced air movement. Stainless steel interior walls and removable tray slide assembly allow this unit to be easily wiped clean.

Heated holding for all types of food: Meat, poultry, fish, potatoes, casseroles, vegetable, rolls and bakery items.

HLC RADIANT HEAT

Hold GN1/1, 12” x 20” Pans, and 21” x 27” Shelves

"HLC-2127 SERIES"

All stainless steel
• Welded construction - no rivets
• Welded base frame
• Cool-to-touch exterior
• Easy-to-use thermostat 90°F to 190°F
• Full grip door latch
• Heavy-duty door hinges
• Fully insulated throughout
• Hi-temp door gasket
• Stainless steel pan slides
• Built-in applications or with casters
• Two year limited warranty

Handy Line Compartments
Section 4
### SPECIFICATIONS:

**HLC RADIANT HEAT**

Allows Versatile Use

### CONSTRUCTION.

Hel arc welded, single unit construction of stainless steel 20-gauge polished exterior. 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame.

**Insulation.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout, top, back, bottom, sides and doors.

**Doors and Latches.** Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door latch shall be edge mounted, full grip, and positive closing. Each door shall have two (2) heavy-duty edge mount die cast hinges.

### CASTERS.

**Caster Models.** Maintenance free polyethylene tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to a 10-gauge caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

**Caster Spacing.** Removable pair of one piece stainless steel racks with fixed spacers of 1.37" between pan slides. Each pan side accommodates two (2) GN1/11" or 12" x 20" pans, or one (1) wire shelf 21" x 27" (5414 mm x 686 mm). Three (3) shelves provided. One piece rack is easy to remove without the use of tools for cleaning.

**CASTER MODELS.**

- **HLC-2127-5S**  Base Model
- **HLC-2127-5** Caster Model
- **HLC-2127-6** Caster Model
- **HLC-2127-6-6** Double Compartment Split Cavity
- **HLC-2127-9S**  Base Model
- **HLC-2127-9** Caster Model
- **HLC-2127-9-9** Double Compartment Split Cavity

### ELECTRICAL DATA.

- **Volts:** 120/208/240/280/300/350/400 Volts
- **Watts:** 1000/1500/2000/2500/3000/3500 Watts
- **Amps:** 8.3/16.6/25.0/33.3/41.0/50.0 Amps
- **Phase:** Single

### HEATING SYSTEM CONTROLS.

Radiant heat system shall include an incelocation nickel-chromium alloy heating element. Controls shall be push/pull, recessed and shall include a full range adjustable thermostat. Thermostat shall include temperature scale marked in tent degree increments (°F) from 90° to 190°F (30° to 90°C). An optional range thermometer, power supply light and thermostat cycling light are also included.

**Electrical Characteristics.**

- 3 wire grounded 10 amp extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and power requirements. Dedicated circuit.

### Optional Accessories:

- Electronic controls
- Full extension bumper
- See thru Lever door
- Magnetic latch
- Key locking door latch
- Door vents
- Stainless steel lift handles (Single cavity models)
- Push pull bar handles
- Left hand door hinging
- Hinged 270° door swing
- All steel or large casters
- Menu card holder
- Pedestal transport latch
- Security lockable
- 6" floor legs
- 4" counter legs

### Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60014 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
9700 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fweo.com

FWE products may be covered under one or more of the following U.S. patents: 288,299, 290,238, 300, 238, 392, 609, 4, 192, 991. All specifications subject to change without notice © 114 Food Warming Equipment Company, Inc.
PART 1 - GENERAL

1.01 GENERAL REQUIREMENTS

A. Work of this Section shall conform to the requirements of the Contract Documents.

1.02 BIDS

A. Fabricated equipment must be built by a company continually in business for at least a 5-year period.

B. Contract documents convey a method of construction for custom fabrication; however this may or may not be the appropriate method based on selected fabricators industry knowledge and standards. It will be the responsibility of the selected fabricator to interpret and apply appropriate methods of construction for full functionality of custom fabrication.

C. Bids must be based on equipment of manufacturers specified; no substitution will be accepted after award of Contract.

D. Substitutions: When a product or material is specified by name and or model number, as noted in these specifications, such specifications establishes the standard type and quality considered most satisfactory for the particular purpose in the building. The bid proposal therefore should be based thereon, so that all bidders bid under the same conditions. Another product or material of the same type that meets the requirements may be submitted for consideration as a substitute only under the following conditions:

1. Requests for substitution must be submitted in writing at least ten (10) days before the date set for the receipt of bids for review and approval by the design professional. If the substitution is found to be equivalent, all bidders will be notified prior to the receipt of bids.

2. In providing substitution requests, the bidder must prove equivalence of the substitution and furnish detailed specifications and catalog cuts or drawings. Failure to identify exceptions or deviations from equipment specified must be interpreted to indicate that the product offered complies with the specification in every respect.

E. Owner, Architect and Food Service Consultant reserves right to waive any informality, or reject any or all bids and any parts thereof, or to accept that bid as a whole or part that in his judgment is for the best interest of Owner. All bids to have on Contractor's letterhead itemized cost of each item of equipment, otherwise bid will be rejected.

1.03 WORK INCLUDED

A. Cooperate in every way with other contractors in order that whole installation may result in the highest grade possible.

B. Only such valves, traps, faucets, shut-offs, reducing pressure valves, relief valves and other specialty items required within equipment and as hereinafter specified, included in this work.

C. Make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or plumbing piping, etc.

D. Stack and remove rubbish waste material, crating, etc., resulting from work and keep the premises clean at all times. Upon completion of the installation, thoroughly and finally clean all equipment ready
1.04 POWER AVAILABLE

A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph,

B. Water Pressure: 40 to 50 PSI, temperature 120 degrees Fahrenheit max at hand washing and work sinks. 140 degrees Fahrenheit max at pot sink and dishwashers.

C. Gas: 6" W.C. min – 8" W.C. max

1.05 GENERAL CHARACTERISTICS OF EQUIPMENT

A. Electrically Operated

1. Electrically operated equipment: listed by Underwriters Labs., Inc.

2. Motors: up to and including 1/2 h.p., shall be 120/60/1

3. Motors: over 1/2 h.p., 208/60/3, or as otherwise indicated

4. Ranges, food warmers, etc., over 1.5 k.w., 208/60/3, unless otherwise specified

5. Electrically heated equipment, etc., 1.5 k.w. and under, 120/60/1

6. 1 ph. electrical plug-in units with 3 wire cords; 3 wire cap

7. 3 ph. electrical plug-in units with 4 wire cords; 4 wire cap

8. Motor driven equipment: equipped with starting switch

9. Motors: equipped with overload protection

10. Wiring on fixtures, including operating switches and pilots, furnished by Kitchen Equipment Contractor.

B. Submit in writing to Architect and Food Service Consultant for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.

C. Punch holes for, and install hood and walk-in cooler/freezer lights and concealed conduits. The interconnection of same, including control switch, wiring, etc., by Electrical Contractor.

1.06 WORK EXCLUDED FROM THIS DIVISION

A. The following work in conjunction with Food Service Installation, done by others.

1. Electrical Contractors

a. Make connections to all food service equipment as shown.

b. Furnish disconnect switches.

c. Interconnecting of all hood lights and control switches.

d. Interconnecting of control switches as required on equipment shown, and all other components which come as part of any equipment shown on plan.
2. **Plumbing Contractor**
   
a. Make hot and cold water waste and gas connections to all kitchen equipment shown, furnishing all necessary shut-offs, traps, grease traps, line runs, etc., and install all faucets, pot fillers, filters and pressure regulators, furnished by Kitchen Equipment Contractor.

b. Interconnecting of any and all other components that come as part of any other equipment shown.

c. Provide floor drains and floor sinks where shown and indirect piping to floor drains and floor sinks as indicated on drawings.

3. **Ventilation Contractor**
   
a. Furnish size, shape and location of vent collars for hood and make connections to these collars. Collars by Kitchen Equipment Contractor

4. **General Contractor**
   
a. Provide and/or coordinate all work to the floors, walls, and ceiling of the space.

b. Provide wall blocking where required and as indicated K.E.C.

1.07 **SUBCONTRACTORS**

A. The name and addresses of all Subcontractors furnished to Architect/Owner and Food Service Consultant at time of submitting shop drawings. Selection of Subcontractors must be approved by them; and if in their judgment any fail to prosecute work in strict accordance with drawings and contract, after due notice from Owner or his agent, shall discharge same, but this in no way releases Kitchen Equipment Contractor from his obligations and responsibility under the contract.

B. Every Subcontractor bound by terms and provisions of the contract so far as applicable to his work. Nothing contained herein shall create any contractual relations between any Subcontractor and Owner.

**Note:** Kitchen Equipment Contractor fully responsible to Owner for acts and omissions of his Subcontractors.

1.08 **SHOP DRAWINGS, ETC.**

A. Immediately upon award of Contract and within 4 weeks, submit to Architect/Owner and Food Service Consultant, 3 sets of drawings for approval. Submit 1/4" scale roughing drawings showing locations of plumbing, and electrical connections with all requirements indicated at point of connection; use of a legend or numbered connection plan will be cause for drawing rejection. Prior to fabrication, Kitchen Equipment Contractor shall submit to Architect for approval 3 sets 1/2" scale shop drawings showing plan, elevations and isometric views covering all items of work. Drawings to show dimensions and details of construction, installation and relations to adjoining and related work where same requires cutting or close fitting. Show reinforcement, anchorage, etc., required for complete installation. After correction and approval of above -- submit 6 sets for record, then afterwards as many additional copies as required by client.

B. Submit in same manner as above, drawings showing masonry bases, depressed floors, positions of walls, requirements for ceiling hangers, wall blocking, and any and all special information necessary for complete and correct correlation of various trades and satisfactory installation of all equipment shown on drawings.

C. Manufacturer's names, cuts, descriptive data, analysis of tests, rated capacities and other information necessary for approval of standard manufactured articles and equipment furnished to Architect/Owner.
and Food Service Consultant for approval before ordering or purchasing. This submission made in same manner as above. All cuts marked with item number, mechanical characteristics, accessories furnished and bound in folders.

1.09 GENERAL

A. No machine or equipment acceptable from any manufacturer not having had equipment of approximately the same type and design as that specified operating successfully for at least 5 years. Machines installed for test purposes shall not come within the category of successful commercial operation.

B. Architect/Owner and/or Food Service Consultant privileged to inspect material and fabrication at Kitchen Equipment Contractor's factory at any time.

C. Before proceeding with shop work, Kitchen Equipment Contractor to verify all measurements at premises. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, Kitchen Equipment Contractor shall consider work requirements of other trades, and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining work.

D. Kitchen Equipment Contractor responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by Architect/Owner.

E. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field measurements.

F. Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, drainboards, etc., to be constructed of a single sheet of metal. Where size of equipment requires more than 1 sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.

G. Appliances of rigid construction free from objectionable vibration and quiet in operation.

H. Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.

I. Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity.

J. Motors drip-proof, splash-proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.

1.10 STAINLESS STEEL (S.S.)

A. Where S.S. is specified, it shall be Type 304, nickel bearing iron alloy, containing approximately 17.0% to 19% chromium, 8% to 10% nickel, not more than 0.2% carbon, and not more than 2.0% of other alloying elements; designed being austenitic (non-magnetic).

B. S.S. free from scale with all surfaces polished to a high commercial finish. All welding and exposed welds hereinafter specified, must be ground down and polished smooth to a #4 finish so that no evidence of welding will appear. Unexposed welds on under side of counter or tables ground smooth
and treated with an acid solution to remove weld discoloration and oxidization and to arrest corrosion.

C. Undersides of all counters, work tables, sinks, drain boards, etc., after fabrication, to have one (1) heavy coat of sound deadening material applied as allowed by local codes.


E. Rivets, welds, bolts, screws, nuts and washers to be steel except where brass or S.S. is fastened, in which case they shall be brass or S.S., respectively. Where dissimilar metals are fastened, welds, bolts, rivets, screws, nuts and washers, highest grade metal. Spacing and extent of welds, rivets, bolts and screws such as to insure suitable fastening and prevent bulging of metals fastened.

1.11 SANITATION

A. All custom built equipment constructed in accordance with standard No. 2, 4 & 7 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by N.S.F. and carry their stamp of approval. Kitchen Equipment Contractor must have "Registered" numbered seal of N.S.F. approval.

1.12 OPERATING INSTRUCTIONS

A. Kitchen Equipment Contractor shall leave all items of equipment in good, operating condition, and furnish the services of a "Qualified" competent manufacturer’s representative to instruct Owner’s employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.

B. Kitchen Equipment Contractor or his qualified manufacturer’s representative, thereafter, shall make all necessary calls during warranty period. Kitchen Equipment Contractor must include this service in bid.

1.13 SAMPLES

A. Prior to Award of Contract, when requested, Kitchen Equipment Contractor shall supply Architect with samples of fabricated equipment, such as corner of table with a rolled or inverted "V" edge, corner of dish table, overshelf, drawer assembly, table leg with foot and gusset, or as specifically requested.

1.14 GUARANTEE

A. Kitchen Equipment Contractor shall guarantee in writing his workmanship, material and equipment for a period of 1 year from date of final payment and acceptance of installation, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period. Manufacturer’s instruction manuals on equipment, etc., turned over to the Owner in duplicate, bound in a folder and marked accordingly.

1.15 EQUIPMENT CONSTRUCTION AND STANDARDS

A. Where initials S.S. are used, they refer to "stainless steel;" C.P. refers to "chrome plated;" N.I.C. refers to "not in contract;" G.I. refers to "galvanized iron;" F.D. refers to "floor drain," and F.S. refers to "floor sink."

1.16 WASTES AND OVERFLOWS

A. Sinks to have DrainKing rotary stainless steel ball drain, Teflon seals, 2" outlet, brass housing to be chrome plated, S.S. strainer plate, Fisher tail piece with threaded connection Fisher #6129, rotary lever operated waste outlets and overflows, such as manufactured by Fisher Mfg Co, installed by Kitchen Equipment Contractor.
1.17 WATER INLET LOCATION

A. Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same to prevent such siphoning.

B. All faucets furnished by Kitchen Equipment Contractor as specified. Traps furnished by Plumbing Contractor

1.18 PITCH AND DRAINAGE

A. Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

1.19 SINKS

A. #14 gauge S.S. interior comers rounded to 1” radius horizontally and vertically, forming a cove in bottom. All joints butt edged. Sink sizes given, inside measurements.

B. Bottom of each compartment creased to center and fitted with a rotary drain as described in section 1.16, hereinbefore specified. Waste lever not to protrude beyond body of sink. Sinks to have overflows installed by Kitchen Equipment Contractor

C. Overflow to consist of 1-1/2” chrome plated brass strainer plate, fitted in back of each compartment at proper level directly connected to waste outlet with 1-1/2” chrome plated brass pipe.

D. Back of sink extended integrally approximately 12” above working level, back 2-1/4” on 45 degree angle towards rear and then flanged down 1” and punched to accommodate faucets.

E. Front and both ends, unless otherwise specified and shown, finished on top edge, 3” above working level, with 1-1/2” diameter, 180 degree welded integral roll. Exterior comers rounded to a 2-1/2” radius, all integrally welded.

F. Sinks and drainboards finished on front and back edges only and left with straight edge on ends, so that drainboards may be welded thereto, forming integral units with top edge of rolled rim curbing formed on one horizontal plane across front to unit though surfaces of drainboards pitched to sinks.

G. Multiple compartment sinks divided with double wall #14 gauge S.S. partitions, all corners rounded same as corners in sinks, continuously welded in place.

H. Back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments.

1.20 SINK BOWL BUILT INTO TABLE TOP

A. Sink constructed integral with table top #14 gauge S.S. having all interior corners coved vertically and horizontally forming a cove in bottom. To have overflow, lever waste outlet, etc..., as hereinbefore specified for sinks in spec section 1.19.

B. All joints butt edged and welded, ground and polished, so that no evidence of welding will appear. All sink sizes inside measurements. Table top where shown, punched to receive deck type combination faucets, provided by Kitchen Equipment Contractor.
1.21 FAUCET AND BASKET DRAIN ASSEMBLY

A. All pot and pan sinks, unless otherwise specified, furnished with (1) Fisher Mfg Co. stainless steel #24589 pre-rinse unit ¾", and (1) Fisher Mfg Co. stainless steel #51179 faucet, ¾" with 14" swing spout. Complete with mixing faucets, nipples, elbows, and backflow preventers for Plumbing Contractor to install and connect. All preparation sinks, built-in work sinks and similar type sinks, unless otherwise specified, furnished with Fisher Mfg Co. stainless steel #60771 faucet, complete with mixing faucets, nipples and elbows for Plumbing Contractor to install and connect. All faucets specified to have standard lever type handle, NO LEAD Stainless Steel construction, polished to mirror finish, internal S.S. seats, two part swivel stems to prevent cross flow, ADA easy turn stems. All plumbing fixtures shall be certified CSA, ASME A112.18.1/CSA B125.1, AB1953/HSC 116875, Vermont Bill S152, NSF/ANSI 61 sec 9, annex F and G, NSF/ANSI 372 low lead content, ASTM F2324. Where hand wash sinks are specified, handles are to be wrist action type, forged brass chrome-plated, 4" long, similar to Fisher Mfg Co 3984-2300. Unless otherwise specified, all sinks shall be fitted with Fisher Mfg Co DrainKing waist valve #22306.

1.22 DRAINBOARDS

A. #14 gauge S.S. full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180 degree roll, unless otherwise specified.

B. Drainboards continuously welded to sinks.

C. Drainboards 30" long or less shall have 1-1/2" #16 gauge S.S. tubular braces secured at underside near front and welded to S.S. gusset at leg anchor. All others to have legs and cross bracing with full length and width undershelf as specified for tables.

1.23 TABLES WITH S.S. TOPS

A. Tops of #14 gauge S.S. 1 piece construction with all edges turned down into 2" integral 180 degree roll with all corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.

B. Table tops thoroughly cross braced with 4" X 1" S.S. channel stiffeners #14 gauge welded to underside. All cross braces spaced not over 24" on center.

C. Table tops adjoining walls or adjacent equipment carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coved to 1" radius. Where backsplash is exposed, it shall have finished s.s. back.

D. It is the responsibility of the K.E.C. to supply, mount and pre-wire (if required) all electrical outlets within table/counter back splashes, aprons, panels, etc. and to provide s.s. cover plates as required.

1.24 LEGS AND CROSSRAILS

A. 1-5/8" O.D. #14 gauge S.S. tubular-type with S.S. bullet shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot.

B. Tops of legs attached to enclosed conical gussets of heavy gauge S.S. Gussets welded to #14 gauge S.S. 4" X 1" channels to underside on which they appear. Crossrails 1-1/2" O.D. #14 gauge S.S. coped and welded to legs approximately 10" A.F.F. or as specified.

1.25 NOT APPLICABLE
1.26 OVERSHELF - WALL TYPE

A. #16 gauge polished S.S. with back edge turned up 2", remaining ends turned down in 1-1/2" diameter 180 degree roll with corners bullnosed welded, ground and polished.

B. Shelves supported by #12 gauge S.S. cantilever brackets. Shelf spaced 1" from walls when in place and secured to same with C.P. toggle bolts. Undersides secured to brackets with concealed welded studs, nuts and washers. Brackets spaced approximately 42" on center.

1.27 UNDERSHELVES

A. #16 gauge polished S.S. full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit contour of legs and fitted to same in neat, workmanlike manner to eliminate unsanitary crevices, fully welded, ground and polished.

B. Undershelves reinforced on underside with welded 4" X 1" longitudinal channels of #14 gauge S.S. where applicable. All signs of welding on shelf surface removed.

1.28 DRAWERS

A. Of #18 gauge S.S. all interior corners coved to a 1" radius both vertically and horizontally. All welds ground and polished to a uniform finish.

B. Front of #14 gauge polished S.S. and will extend on both sides of drawer body to conceal slides, corners welded, ground and polished. Space between drawer front and body fully enclosed at bottom, back and both sides by means of a #20 gauge S.S. filler, spot welded to drawer front and body, to provide a fully sealed, vermin-proof enclosure. Drawer front provided with a 5" C.H.G. # P46-1010 S.S. pull handle fastened in place by means of a concealed screws.

C. Drawer slides of #14 gauge S.S. fitted with 4 case hardened ball bearing rollers. Track attached to drawer is to have upper edge channel shaped to fit contour of roller rim to provide a positive drawer guide and prevent jarring. This drawer track firmly spot-welded to body. Outer track provided with auto stops to lock without the use of tools.

D. Where specified, drawer provided with removable synthetic carving board. Carving board is to slide into enclosure under drawer made of #14 gauge S.S. and extending across underside of carving board, with both sides turned up and welded to slide assembly. The 2 sides provided with #14 gauge S.S. angles with stops at rear fastened in place 1/8" above top surface of carving board to provide guide and storage compartment when carving board is not in use. Carving board is to measure approximately 21" X 21" X 1" thick.

E. Tool drawer 20" X 20" X 5" deep, bread drawer 20" X 20" X 10" deep. All drawers to have 4 pin paracentric keyed-alike built-in locks same as sliding and hinged doors. C.P. where exposed.

1.29 NOT APPLICABLE

1.30 NOT APPLICABLE

1.31 NOT APPLICABLE

1.32 NOT APPLICABLE

1.33 NOT APPLICABLE

1.34 NOT APPLICABLE

1.35 NOT APPLICABLE
1.39 SERVING COUNTER

A. Of size and shape as shown. Top of #14 gauge polished S.S. rolled down in a 2" diameter 180 degree roll on all exposed edges with corners bullnosed, welded. Top secured to counter base by means of concealed S.S. studs, nuts and washers. Angle frame under top sheathed with sound deadening material.

B. Base constructed with interior framing of 1-1/2" X 1-1/2" X 1/8" galvanized steel angle with all joints welded.

C. Angle framework concealed on the interior with #18 gauge polished S.S. sheathing. Exterior facing of base cabinet and ends to have sheathing of Plastic Laminate paneling laminated to 3/4" thick solid core, exterior grade marine plywood, panel length not to exceed 36". Color and style of paneling selected by Architect. Each panel of length as indicated, full height of counter and splined hairline joints. Panels and trim secured to interior framing by means of concealed welded studs, nuts and washers. Or constructed of alternate materials as detailed on drawings.

D. Interior of all available space provided with bottom and intermediate shelf of #16 gauge S.S. turned up approximately 2" at rear and ends, and down 1-1/2", and in 1/2" channel shape at front.

E. Mounted on masonry base, height as indicated on drawings or 6" high 14 gauge S.S. legs with S.S. removable toe base, where indicated. All openings in top flanged downward approximately 1" around their entire perimeter. Top cut out for and provided with equipment as hereafter specified.

F. It is the responsibility of the K.E.C. to supply, mount and pre-wire (if required) all electrical outlets within table/counter back splashes, aprons, panels, etc. and to provide s.s. cover plates as required.

1.40 NOT APPLICABLE

1.41 NOT APPLICABLE

1.42 NOT APPLICABLE

1.43 NOT APPLICABLE

1.44 NOT APPLICABLE

1.45 NOT APPLICABLE

1.46 COUNTER AND CABINETS WITH SLIDING DOORS

A. Tops #14 gauge polished S.S. with outer edges turned down vertically and integrally 2" then in 1-1/2" forming a channel edge on both exposed sides. Where adjacent to wall, top carried up approximately 6" or "as specified" and returned 1" at top and ends toward wall as hereinbefore specified for tables against walls, corners welded forming continuous unit. Tops fastened to cabinets by welded and concealed studs.

B. Cabinets below tops constructed of #18 gauge polished S.S. with all joints and crevices welded. Tops of cabinets reinforced with a horizontal frame of 1-1/2" X 1-1/2" X 1/8" angle with cross braces on 18" centers. Framework of all welded construction. Bottom and intermediate shelves constructed of #16 gauge S.S. with 4" X 1" #16 gauge S.S. channel stiffeners not over 24" on center.
C. Unit, unless otherwise specified and shown, mounted on 6" #14 gauge S.S. legs with adjustable bullet feet.

1.47 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE

A. Top of #14 gauge polished S.S. finished 1/2" above working level with 2" diameter 180 degree roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 6" (or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.

B. Cabinet below top to have #18 gauge S.S. enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of S.S. 1-1/2" X 1-1/2" X 1/8" angle with cross braces not more than 18" on center. Framework of all welded construction and intermediate shelves in cabinet of #16 gauge S.S. turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of #16 gauge S.S. channel stiffeners spaced on not more than 24" on center. Mounted on 6" S.S. adjustable legs, or as hereinbefore shown and specified.

1.48 NOT APPLICABLE

1.49 DOORS

A. Whether sliding or hinged type, not less than 1/2" thick overall, double paneled having 3/8" sound-deadening material between #16 gauge S.S. front and #18 gauge S.S. back, reinforced between panels by wide channels, running height of door and made of same material. Panels jointed with continuous welding. Doors and vent openings to have back panel boxed around vent opening and welded to front panel. Doors dust proof and entire front face without seams or joints.

B. Sliding doors mounted on ball bearing type rollers, sliding in dust proof #14 gauge S.S. tracks overhead, fastened so as to eliminate vibration and jarring when doors are rolled. Doors fitted with limit stops. Bottom guide of #14 gauge S.S. for doors, open and flat, lining up with lower shelf of cabinet - slots so arranged that crumbs or dirt accumulating in the cabinet will drop to the floor when cabinet is cleaned. Recessed handles solid material, not stamped, of S.S. welded to front panel. Finger grips of ample depth to comfortably pull the door. Doors provided with keyed-alike s.s. faced cylinder locks, built-in flush.

C. Hinged type doors flush fitting, unless otherwise specified, resting tightly against rabbeted frame. Hinged doors provided with Klein Model #Y-48 (or approved equal) keyed-alike S.S. faced cylinder locks with Model #12230-SM (or approved equal) handles. In case of pair of doors, each individually controlled as outlined and is to close against rubber bumpers.

D. Outer edges smooth, free from burrs, projections and fins. Excess welded metal removed by precision grinding and polishing.

1.50 REFRIGERATORS AND REFRIGERATION UNITS

A. Reach-in refrigerators, freezers, and refrigerated units, as shown unless otherwise specified, furnished by Kitchen Equipment Contractor. They shall meet all requirements as set forth for individual item number and complete with self-contained or remote compressors and motors. Cooling coils blower type, unless otherwise called for, provided with initial charge of approved CFC free refrigerant. Plumbing Contractor responsible for extending refrigerator drain line, where required, to spill into adjacent floor drain in approved manner. Extended drain line not less than 3/4" I.D. and C.P. or S.S. tubing.

B. All refrigerated equipment, refrigerators and freezers, whether walk-in or reach-in, started and adjusted to maintain required temperatures, charged with approved refrigerant as required.
C. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks. Kitchen Equipment Contractor must request this at time of placing order to avoid correction at a later date at Kitchen Equipment Contractor’s expense.

D. Kitchen Equipment Contractor to provide 1 year’s free service for all types of refrigerators and refrigeration equipment. Free service on all compressors, unit coolers, controls, etc., to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing at no additional cost to Owner. Five (5) year warranty provided on all compressors.

1.51 NOT APPLICABLE

1.52 NOT APPLICABLE

PART 2 – PRODUCTS

ITEM #1 SINK, SCULLERY, 3 COMPARTMENTS - ONE REQUIRED

Eagle Group/Metal Masters Model FN2472-3-24-14/3. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #2 SHELF, WALL MOUNT - TWO REQUIRED

Eagle Group/Metal Masters Model GWB1448VG. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #3 FREEZER, REACH-IN - ONE REQUIRED

Continental Model 1FE-SA-HD. Unit to be installed where shown on drawings. Provided with half doors with locks. Top section fitted with (4) standard shelves per compartment. Entire bottom section fitted with pan slides 1 1/2" O.C. to hold 18x26 or 12x20 pans. Mounted on heavy duty casters, front two with brakes.

Or as manufactured by Traulsen or Victory, with all features, options and accessories as specified.

ITEM #4 HAND SINK, WALL MNTD. - ONE REQUIRED

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with soap and towel dispenser and T & S wrist action handles. Provided with left and right side splashes.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #5 TABLE, WORK - TWO REQUIRED

Eagle Group/Metal Masters Model T3084SEB. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.
Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #6  TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #7  TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #8  TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #9  TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #10  SHELF, WALL MOUNT - TWO REQUIRED

Eagle Group/Metal Masters Model GWB1448VG. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #11  SHELF, WALL MOUNT - TWO REQUIRED

Eagle Group/Metal Masters Model GWB1448VG. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.
ITEM #12 STORAGE SHELVING, STATIONARY - TWO REQUIRED

Focus Model FMPS2142695. Size, shape and installed where shown on drawings. Unit to be 24" front to back, five shelves high and mounted on 74" high uprights with heavy-duty casters, front two with brakes.

Or as manufactured by Eagle Group/Metal Masters or Metro, with all features, options and accessories as specified.

ITEM #13 STORAGE SHELVING, ALUMINUM - ONE REQUIRED

New Age Industrial Model 2048TB. Size, shape and installed where shown on drawings. Provided with all necessary posts/brackets for layout configured on plan.

Or as manufactured by Channel or Lockwood, with all features, options and accessories as specified.

ITEM #14 WARM & HOLD CABINET, MOBILE - ONE REQUIRED

F.W.E. Model HLC-2127-6. Unit to be installed where shown on drawings. Provided with full perimeter bumpers and heavy duty casters, front two with brakes.

Or as manufactured by Alto-Shaam or CresCor, with all features, options and accessories as specified.

PART 3 - EXECUTION

3.01 GENERAL RELATED CONDITIONS

A. In each item of equipment hereinafter specified under the "Equipment Schedule," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.

B. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.

C. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall definitely be furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturer's engineering data sheet for each respective item.

3.02 EXAMINATION OF PLANS AND SPECIFICATIONS

A. Prospective bidders for this work must examine these plans and specifications carefully before bidding, and must request from Architect in writing for an interpretation or correction of every apparent ambiguity, inconsistency or error therein. If necessary, such interpretation or correction shall be issued in writing as an addendum. No calls will be accepted.

3.03 SPECIAL NOTES

A. It shall be the responsibility of Kitchen Equipment Contractor to keep up to date with progress made in field on installation of all necessary roughing to adequately and properly operate and accommodate all equipment furnished by Kitchen Equipment Contractor and as shown on drawings, to make as many visits to the job site as is necessary to check and assure that all roughing is being properly installed to accommodate this equipment. Include this service in bid.

B. Kitchen Equipment Contractor to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect and the Food Service Consultant.
3.04 COORDINATION

A. Procedure of construction is of paramount importance in executions of this project. Kitchen Equipment Contractor to carry on his work so that no delay in his operations or those of any other contractors occurs at any time.

B. Kitchen Equipment Contractor to verify with Architect as to opening date of the food service area, and schedule his fabrication and purchasing of equipment so that all will be in readiness, installed, connected, tested, demonstrated, etc., in ample time prior to the scheduled opening date.

3.05 DELIVERY AND INSTALLATION

A. Shall mean and intend that Kitchen Equipment Contractor shall deliver and assemble all equipment of contract in 1 piece in required locations in building, ready for water, waste, gas, electric and ventilating connections required by other contractors. Any pieces of equipment may be delivered sectionally, but all working surfaces butt-welded, ground and polished on premises so that upon completion, such item of equipment will have true, smooth, even and continuous surfaces. Butt joining and filling with solder not permitted. Kitchen Equipment Contractor must verify door sizes, delivery platform, elevator size, etc., effecting delivery to food service areas for all items of equipment.

3.06 RESERVATIONS AND CONDITIONS

A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and specifications for building construction contracts and determine therefrom the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.

B. Kitchen Equipment Contractor shall attend job meetings when required for purpose of coordinating his work with other trades.

C. All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Equipment Contractor to protect the equipment until completely installed and accepted.

END OF SECTION