
ADDENDUM NO: 01

DATE: 27 March 2025
PROJECT NO: 119.002
PROJECT: Hyde Park Elementary School
333 East 300 North
Hyde Park, Utah 84318
OWNER: Cache County School District
Logan, Utah

N A Y L O R
W E N T W O R T H
L U N D
A R C H I T E C T S



THE ITEMS LISTED IN THIS **ADDENDUM** WILL BECOME PART OF THE GENERAL CONTRACT AND WILL BE INCLUDED IN THE APPROPRIATE DRAWING OR SPECIFICATION SECTION AS NOTED UNDER EACH OF THE FOLLOWING ITEMS.

GENERAL REQUIREMENTS

None

SPECIFICATIONS

Section 11 4000 – Food Service Equipment (16 Pages)

DRAWINGS

None

ATTACHED ADDENDA

None

END OF ADDENDUM

SECTION 11 4000

FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.01 CONDITIONS:

All the applicable requirements of Division 0 and Division 1 apply to the work of this section.

1.02 This specification and the accompanying drawings must be considered together; any work called for in one or the other, together with such work as can reasonably be considered a part of the installation and necessary to complete same shall be included.

1.03 SCOPE:

A. Work included: It is the intention of these specifications to designate an inclusive job, complete, ready to use, except plumbing, heating and electrical connections which shall be made by other contractors. All equipment shall be set in place, leveled, and after utility connections have been made, ready for use.

B. Uniformity of Construction: All specially built equipment shall be made by one manufacturer, and shall be uniform throughout as to method and type of construction used. All equipment shall carry a nameplate identifying the manufacturer.

C. Bid Performance: All bidders must show evidence of their ability to perform the contract and must be regular furnishers and fabricators of such equipment.

D. Specifications, Substitutions: The successful contractor will be bound to furnish equipment in strict accordance with the specifications, including specific manufacturer, model number, size, utilities requirements, capacities, etc., as well as options and accessories. Supplemental to the base bid for the prime equipment as specified, the Food Service Contractor may propose substitution (alternate) equipment other than that specified. The Contractor must clearly and separately state that they are offering an alternate. The Contractor shall submit complete illustrations, capacities, and utilities, as well as all operational data for all proposed alternates as well as applicable price differences. It is the Contractor's responsibility to prove that the item or items submitted as alternatives are equal to the prime specified items. The Owner with counsel from the Food Service Consultant will be the final determining authority as to acceptability or equality of alternates. Items of standard equipment must be the latest model and new at time of delivery. Approval prior to the bid date to submit alternates is not required. At a time requested in writing by the Owner and/or the Foodservice Consultant, the Contractor will be responsible for determining all relative costs associated with the use of alternate equipment. Should substitution be accepted and should the substitute material, specialty or manufactured article prove to be defective or otherwise unsatisfactory for the service intended and with the guarantee period, the Contractor shall replace this material, specialty or manufactured article with that specified.

E. Equipment Protection: All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Contractor to protect the equipment until completely installed.

F. Building Codes, Regulations, National Sanitation Foundation Standards: All kitchen equipment shall be manufactured and installed in compliance with all city, state and Federal regulations and code requirements, and in accordance with the latest revised standard of the National Sanitation Foundation Testing Laboratory, Ann Arbor, Michigan, and shall bear their seal of approval.

G. Field Dimensions: The Contractor shall be required to take all field measurements and be responsible therefor. It shall also be the duty of this contractor to coordinate the location of chases and passageways for supply lines in the building. It is recommended that where time does not permit the use of finished field dimensions in fabrication of this equipment, that measurements be determined by General Contractor & Architect and then given to the Kitchen Contractor in writing.

H. Refrigeration Units: All refrigeration units, hereinafter specified, are to be completely installed by the Food Service Equipment Contractor except for final electric, water (if water connections are specified) and drain units, the Food Service Equipment Contractor shall furnish necessary charge of refrigerant, start and adjust equipment and service same for a period of one year final acceptance by the

Owner.

1.04 RELATED WORK IN OTHER SECTIONS:

A. Plumbing: Plumbing connections to equipment will be provided under another section of the specifications including shutoff valves, piping and sink traps necessary to connect up after equipment is installed in place. The Food Service Equipment Contractor shall furnish all necessary faucets and sink drains.

The steam and gas connection of equipment shall be provided in another section of the specifications, which will include all final connections to the equipment with the shutoff valves and the supply and return.

B. Electrical: The electrical contractor will furnish disconnect switches and do all wiring to motor starters, motors, automatic controls, protective devices, etc. The Food Service Equipment Contractor shall supply, for each motor driven appliance, for electrically heated units, a suitable control switch or starter of proper type in accordance with Underwriters Code. Loose controls or switches furnished with brand name equipment are to be completely installed by Electrical Contractor.

All electrical equipment shall be correct for the type of electrical current available.

1.05 SUPERVISION AND INSTRUCTION:

A. Supervision: The Food Service Equipment Contractor shall visit the job site to check mechanical rough-ins prior to the pouring of the floor slabs and advise the General Contractor of any discrepancy. Cost to relocate or add utility lines due to the failure of the Food Service Equipment Contractor to verify their proper location prior to the pouring of the floor slabs will be assumed by said Food Service Contractor.

Food Service Equipment Contractor shall remove all debris accumulated during the delivery and installation of his equipment immediately upon completion of said installation. He will provide a representative, when necessary, to correlate final hook-up related contractors, so as not to impede job progress. After final hook-up, he shall lubricate, start up and check all equipment turn over to the Owner, for acceptance, in first class condition, all items in his contract.

The Food Service Equipment Contractor shall provide a capable representative or representatives to demonstrate the proper use of the equipment, at the times selected by the Owner. The Owner is to give said Food Service Equipment Contractor a minimum of seven calendar days prior to this demonstration date.

B. Final Adjustment and Instructions to Owner:

1. When directed by the Architect at completion of this work, provide a competent service representative to be present when installation is put into operation.

2. Lubricate, clean with soap and water and put into proper operation all equipment and instruct the Owner's employees in the proper use and maintenance of all items in this contract, and set up a maintenance schedule to be followed thereafter.

3. Prepare a letter documenting the fact that instructional work has been accomplished, obtain signature of the Owner thereon, and submit to the Architect before final acceptance of the installation will be considered.

4. Furnish four bound sets of specification sheets of all standard manufactured items complete with service manuals and parts lists, to the Architect, along with shop drawings showing the plan and all mechanical and electrical hookups as installed.

1.06 GUARANTEE:

The Food Service Equipment Contractor shall fully guarantee all work and material for a period of

one year from the date the equipment is put into operation and accepted by the Owner.

Guarantee and condition of service on items of brand name manufacture, as established by the manufacturer, shall apply where extending beyond the guarantee and services set forth in these specification.

PART 2 - PRODUCTS

2.01 STAINLESS STEEL: All Stainless steel shall be of the gauge specified (U.S. Standard) 18-8 composition which is generally known as Type 302 or Type 304 and shall have a Number 4 finish, as manufactured within the continental limits of the United States. All sheets will have a genuine mill finish of not less than 180 grit on one side with not less than 100 grit on the back side. All stainless steel sheets which bear the manufacturer's trademark designation of type and heat number. All stainless shall have the following content:

Chromium -18 per cent minimum
Nickel -8 per cent minimum
Carbon -2 tenths per cent maximum

Straight chrome iron or copper bearing straight chrome iron will not be acceptable. All stainless steel sheets shall be stretcher leveled. All sheets shall be free of buckles, warps and surface imperfections. Bidders are particularly cautioned that a hard ground finished will not be acceptable.

2.02 GALVANIZED IRON: Wherever specified, iron shall be of an approved grade of wither low carbon steel or copper bearing steel to one of the following brands:

All sheets are to be commercial quality, stretcher level, bonderized and rerolled to insure a smooth surface.

Where galvanized iron is specified, it shall be copper bearing sheets used in the largest sizes with as few joints as possible. All welded joints are to be sandblasted and refinished with rustproof galvanized zinc compound. All galvanized iron it to be finished with a prime coat plus two finished coats of gray hammerloid enamel.

PART 3 - EXECUTION

3.01 WELDING: All welding shall be done in a thorough manner with all welds of the same composition as sheets or parts welded. Welds shall have full penetration the entire length of the joint and shall be flat without buckles, voids or imperfections. Welds shall be strong, ductile, with excess metal ground off and joints finished smooth to match the adjoining surface. Welds shall be of the same color as the adjacent metal, ground and polished on the exposed side and ground on the back side. Welds to be free of imperfections such as pits, runs, splatter, cracks, etc. All joints in the tops of fixtures, drainboards, shelving, sinks, etc. shall not be welded with the carbon arc welding or by any method permitting carbon pickup. Soldering riveting, bolting or spot welding of seams in tops is not acceptable for full arc welding. It is the intention of this specification that all welded joints shall be homogenous with the sheet metal itself.

3.02 GRINDING, POLISHING AND FINISHING: All exposed welded joints, including field joints, shall be suitable ground flush with the adjoining material and neatly finished to harmonize with same. Wherever material has been depressed or sunken in by the welded operation, such depressions shall be suitably hammered and peened flushed with the adjoining surfaces and, if necessary, again ground to eliminate low spots. All ground surfaces shall then be polished or buffed to match adjoining surfaces, consistent with good workmanship. Care shall be exercised in all grinding operations to avoid excessive heating of the metal and metal discoloration. In all cases the grain of rough grinding shall be removed by successive finer polishing operations. The texture of the final polishing operation shall be uniform and smooth, consistent with reasonable care and good workmanship. The general finish of all metal shall be of a high grade. Wherever break bends occur they shall be free of open texture or orange peel appearance: and where such break work does not mar the uniformity of the appearance of the material, all such marks shall be removed by suitable grinding, polishing and finishing. Wherever sheared edges occur, they shall be free of burrs, projections and fins to obviate all danger of cutting and laceration when

the hand is drawn over such sheared edges. Where miters of bullnose corners occur, they shall be neatly finished with the under edges of the material neatly ground to a uniform condition and in no case shall overlapping material be acceptable.

ITEM 1 - TWO (2) COMPARTMENT SINK (1 REQ'D)

Advance Tabco Model 94-42-48-36RL

Regaline Sink, 2-compartment, with left & right-hand drainboards, 24" front-to-back x 24"W sink compartment, 14" deep, with 11"H backsplash, stainless steel legs with adjustable left-to-right and front cross rails, 36" drainboards, stainless steel bullet feet, 14 gauge 304 stainless steel, overall 32" F/B x 125" L/R, NSF

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

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

2 ea Model K-476 Punch hole for overflow drain, (1) punch required for each overflow drain, (please specify make & model of overflow used) (required for overflows unless using K-15)

ITEM 1.1 - WALL / SPLASH MOUNT FAUCET (1 REQ'D)

T&S Brass Model B-0231

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

ITEM 2 - HAND SINK (4 REQ'D)

Advance Tabco Model 7-PS-50

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with heavy duty splash mounted gooseneck faucet, lever drain with overflow, P-trap, wall bracket, NSF, cCSAus

ITEM 3 - POT RACK (1 REQ'D)

Advance Tabco Model SC-108

Pot Rack, ceiling hung, triple bar design, 108"W x 22"D, constructed of 1/4" x 2" stainless steel, includes: (18) plated double pot hooks & 24" plated hanging chains

ITEM 4 - WORK TABLE, STAINLESS STEEL TOP (2 REQ'D)

Advance Tabco Model VKS-307

Work Table, 84"W x 30"D, 14 gauge 304 stainless steel top with countertop non drip edge, 10" backsplash, adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF

2 ea Model SHD-1520 Drawer, 15"W x 20"D x 5" deep drawer pan insert, heavy duty, self-closing, stainless steel, NSF

ITEM 5 - WALK-IN COOLER (1 REQ'D)

Kolpak Model -

Cooler with to be sized as per plan x 8'-6" high.

Panels shall consist of foamed-in-place "tongue and groove" with "Posi-Loc" locking assemblies foamed-in-place at time of fabrication.

Each panel shall be filled with ridge "foamed-in-place" urethane having a thermal conductivity (K-factor_ of 0.121 BTU/HR/SQ.FT. per degrees Fahrenheit/inch and an overall coefficient of heat transfer (U factor) of not more than 0.030, "R" factor shall be 33.3. Insulation shall have a 97% closed cell structure, average in-place density of 2.2 lbs. per cubic foot, and a compression strength at yield point of 19 lbs. per square inch. Overall thickness shall be 4". Fire hazard classification according to ASTM E-84 (UL 723) has a

flame spread of 25" or less and certified with UL label, box shall have a FM-25 rating.

Provide (2) 48"L.E.D. lights as shown on drawing.

Exterior ceiling shall be galvalume. Interior and exterior wall shall be galvalume steel. Interior ceiling and walls to be white. Front exposed wall and door to be stainless steel #4 finish. Door jamb and door perimeter shall be made of Fiberglass Reinforced Plastic (F.R.P.).

A digital thermometer shall be included with each door section to indicate inside temperature. All walk-ins shall be fabricated to comply with National Sanitation Foundation Standard #7. The NSF label shall be affixed to the interior door pan. Interior corners and floor shall be coved to meet NSF specifications. Provide enclosure panels from top of walk-in to ceiling of same material as exterior of walk-in. Also, provide enclosure panels between walk-in sides and walls, same material. No common walls with freezer.

Installation Notes: Assemble and set-in-place as per plans.

ITEM 5.1 - WALK-IN COOLER EVAPORATER (1 REQ'D)

Kolpak Model -

WALK-IN COOLER EVAPORATOR

- A. (To be connected to emergency power)
- B. 5/8" indirect line to floor sink
- C. Size to maintain 35 degree F. in box as per plan
- D. Electrical Contractor to interconnect refrigeration system as required.
- E. Plumber Contractor to provide and install drain lines and heat trace from blower coils in box.

ITEM 5.2 - WALK-IN COOLER CONDENSER (1 REQ'D)

Kolpak Model -

WALK-IN COOLER CONDENSER

- A. (To be connected to emergency generator)
- B. Interconnect refrigeration lines with Item
- C. Include Prepiped hermetice compressors with dryers, sigh glasses and head pressure controls. per-wired electrical panel, defost cloc, prssure controls and crankcase heaters. (Verify all requirements with manufacturer)
- D. Verify location of unit.
- E. Provide with mounting skids.
- F. Size to maintain 35 degree F in box as per plan
- G. Electrical Contractor to inconnect refrigeraton system as required.
- H. Plumbing Contractor to provide and install drain lines from blower coils in box
- I. General Contractor to provide wall penetratons from ceiling to blower coils at walk-in

ITEM 6 - WALK-IN FREEZER (1 REQ'D)

Kolpak Model -

Freezer with floor to be sized as per plan x 8'-6" high.

Panels shall consist of foamed-in-place "tongue and groove" with "Posi-Loc" locking assemblies foamed-in-place at time of fabrication.

Provide with floor and reinforced plywood.

Each panel shall be filled with ridge "foamed-in-place" urethane having a thermal conductivity (K-factor_

of 0.121 BTU/HR/SQ.FT. per degrees Fahrenheit/inch and an overall coefficient of heat transfer (U factor) of not more than 0.030, "R" factor shall be 33.3. Insulation shall have a 97% closed cell structure, average in-place density of 2.2 lbs. per cubic foot, and a compression strength at yield point of 19 lbs. per square inch. Overall thickness shall be 4". Fire hazard classification according to ASTM E-84 (UL 723) has a flame spread of 25" or less and certified with UL label, box shall have a FM-25 rating.

Provide (2) 48"L.E.D. lights as shown on drawing.

Exterior ceiling shall be galvalume. Interior and exterior wall shall be galvalume steel. Interior ceiling and walls to be white. Front exposed wall and door to be stainless steel #4 finish. Door jamb and door perimeter shall be made of Fiberglass Reinforced Plastic (F.R.P.).

A digital thermometer shall be included with each door section to indicate inside temperature. All walk-ins shall be fabricated to comply with National Sanitation Foundation Standard #7. The NSF label shall be affixed to the interior door pan. Interior corners and floor shall be coved to meet NSF specifications. Provide enclosure panels from top of walk-in to ceiling of same material as exterior of walk-in. Also, provide enclosure panels between walk-in sides and walls of same material.

Installation Notes: Assemble and set-in-place as per plans.

Verify size and location prior to fabrication.

General Contractor to provide insulated floor for walk-in box.

ITEM 6.1 - WALK-IN FREEZER EVAPORATER (1 REQ'D)
Kolpak Model -
WALK-IN FREEZER EVAPORATOR

A. (To be connected to emergency power)

B. 5/8" indirect line to floor sink

C. Size to maintain 10 degree F. in box as per plan

D. Electrical Contractor to interconnect refrigeration system as required.

E. Plumber Contractor to provide and install drain lines and heat trace from blower coils in box.

Note: Drain lines MUST be wrapped with heat tape/strips.

ITEM 6.2 - WALK-IN FREEZER CONDENSER (1 REQ'D)
Kolpak Model -
WALK-IN FREEZER CONDENSER-

A. (To be connected to emergency generator)

B. Interconnect refrigeration lines with Item

C. Include Prepiped hermetice compressors with dryers, sigh glasses and head pressure controls. per-wired electrical panel, defost cloc, prssure controls and crankcase heaters. (Verify all requirements with manufacturer)

D. Verify location of unit.

E. Provide with mounting skids.

F. Size to maintain 35 degree F in box as per plan

G. Electrical Contractor to inconnect refrigeraton system as required.

H. Plumbing Contractor to provide and install drain lines from blower coils in box

I. General Contractor to provide wall penetratons from ceiling to blower coils at walk-in

ITEM 7 - HD RANGE, 18", 2 OPEN BURNERS (1 REQ'D)
Vulcan Model V2B18B
V Series Heavy Duty Range, gas, 18", (2) 35,000 BTU open burners, cast iron grates, storage base with cabinet doors, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 70,000 BTU, CSA, NSF
1 ea 1 year limited parts & labor warranty, standard
1 ea Natural gas (specify elevation if over 2,000 ft.)
1 ea Model PRESREG-NA11/4 1-1/4" NPT pressure regulator (Natural gas)
1 ea 1-1/4" rear gas connection, standard
1 ea Rear gas connection: cap & cover, both ends
1 ea Model CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)
1 ea Model 11/4QDH 4FT 1-1/4" dia. x 4' flex hose & quick disconnect with restraining device
1 kt Dormont Model 1675KIT48 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM 8 - CONVECTION OVEN, GAS (2 REQ'D)
Southbend (Middleby) Model PCG140S/SD
(QUICK SHIP) SilverStar Convection Oven, gas, double-deck, standard depth, solid state controls, stainless steel front, top & sides, aluminized steel rear, 60/40 dependent doors, interior light, 6" stainless steel legs, 144,000 BTU, (2) 1/2 HP, CSA, NSF (Ships within 2 days, maximum quantity = 2 per order)
2 ea Quick Ship items have limited configurations & that standard configuration may not apply.
Contact factory for details
2 ea Domestic Shipping, inside of North America
2 ea Standard (1) year limited parts and labor warranty (reference warranty document for details)
2 ea Natural Gas
2 ea Standard power system
2 ea (2) 120v/60/1-ph, 7.9 amps, NEMA 5-15P, standard
2 ea 6" Casters in lieu of legs
2 ea 3/4" quick disconnect with 4 ft. hose, each
2 ea 3' Restraining device
1 kt Dormont Model 1675KIT48 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM 9 - COMBI OVEN, GAS (2 REQ'D)
RATIONAL Model ICP 6-FULL ON 6-FULL NG 208/240V 1 PH
Two (2) (CC1GRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®
2 kt Model 60.75.752 Combi-Duo Universal Stacking Kit, for iCombi 6-half size or 6-full size (electric or gas) on iCombi 6-full size (gas only)
2 ea 2 years parts and labor, 5 years steam generator warranty
2 ea Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
2 ea Model 1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CL filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)

ITEM 10 - PROOFER CABINET, MOBILE (1 REQ'D)

Cres Cor Model 121PHUA11D

Proofer/Hot Cabinet, non-insulated, removable bottom heater, wire universal slides for 12" x 20" thru 18" x 26" pans, on 4-1/2" centers, adjustable on 1-1/2", capacity (11) 18" x 26" sheet pans or (22) 12" x 20" pans, aluminum construction, field reversible Lexan door, integral drip trough, (4) 5" swivel casters (2) braked, CSA, cCSAus

1 ea 120v/60/1-ph, 2.0 kW, 16.7 amps, NEMA 5-20P, 6' 12/3 ga. power cord, standard

1 ea Right-hand door swing, standard

ITEM 11 - KETTLE, GAS, TILTING (1 REQ'D)

Vulcan Model K40GLT

Tilting Kettle, Gas, 40-gallon true working capacity, 2/3 jacketed, 316 series stainless steel liner with ellipsoidal bottom, manual tilt, faucet bracket on tilting console, stainless steel construction, tri-leg base, 100,000 BTU

1 ea 1 year limited parts & labor warranty, standard

1 ea Natural gas (specify elevation if over 2,000 ft.)

1 ea 110-120v/50/60/1-ph, 5.0amps, cord, standard

1 ea Motorized Power Tilt

1 ea NOTE: This unit includes: embossed gallon/liter markings, 316 stainless steel liner & heavy bar rim standard

1 ea Model KTDOV PLUG2 K Series Plug Draw-off valve, 2" with perforated strainer

1 ea Model SACOVER K40GLT Spring assist cover with condensate ring, field installed

1 ea Model STRAINR K40 Tilting kettle pouring lip strainer, 40 gallon

1 ea Model SUPPORT PANGLT Stainless steel receiving pan support (K tilt kettles, gas)

1 ea Model 20X4 DRNPAN Drain pan & hose assembly

1 ea Model DBLTS 18NZLJ DOUBLE Pantry Deck-Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)

1 ea Model 3/4QD HOSE-4 3/4" x 4' long gas flex hose & quick disconnect with restraining device

ITEM 12 - FLOOR TROUGH (1 REQ'D)

Advance Tabco Model FTG-1836

Floor Trough, 36"W x 18"D x 4" deep, 14 gauge 304 stainless steel, includes stainless steel subway grating constructed from 3/16" x 1" bars, removable stainless steel strainer basket, 4" O.D. waste pipe 3"L, pitched towards waste, NSF

ITEM 13 - CONDENSATE HOOD (1 REQ'D)

Captive-Aire

Condensate hood for Dishwasher. Hood shall be of the exhaust only, full canopy type. Hood shall be constructed of 18 gauge, Type 304 stainless steel. Joints and seams shall be continuously welded liquid-tight, and all exposed external welds shall be ground and polished to match the original finish of the metal.

Hood shall include full-length, removable condensate baffles constructed of 18 gauge Type 304 stainless steel. Baffles shall be pitched to drain into a full perimeter, welded, condensate collecting gutter (with one-half inch N.P.T. stainless steel drain fitting). Provide stainless steel matching closure panels from top of hood to finished ceiling. Hood shall be fabricated in accordance with NFPA #96 and shall bear the NSF seal of approval.

Interconnect hood to dishwasher so when dishwasher turns on, hood turns on.

Utilities: (see mech. for fan.)

Installation Notes: Mount from ceiling as per plan. Gen. contractor to provide support from structure above as required to mount hood. Interconnect at exhaust duct, collars with exhaust system provided by mech. section

ITEM 14 - EXHAUST HOOD (1 REQ'D)

Captive-Aire Model ND-2-PSP-F

Furnish as shown on plans and in accordance with the following specifications. (District does NOT want Aquamatic)

The model ND-2 is an exhaust only canopy hood rated for all types of cooking equipment. The hood shall have the size, shape and performance specified on drawings and in accordance with the following specifications. Each exhaust hood shall be a high efficiency with stainless steel grease filters, make up air plenum, front discharge via perforated grilles, recognized or listed by UL, ETL and NSF, and built in accordance with the NFPA-96. The hood shall be a minimum 20 gauge, 304 stainless steel with NO. 4 finish on all surfaces. Construction shall be constructed with a double wall front to minimize distortion and other defects. All seams, joints and penetrations of the hood enclosure to the lower outermost perimeter that directs and captures grease-laden vapor and exhaust gases shall have a liquid-tight continuous external weld in accordance with NFPA 96. The hood shall be furnished with U.L. classified high efficiency stainless steel filters. Exhaust duct collar to be 4" high with 1" flange. Duct sizes, CFM and static pressure requirements shall be as shown on drawings. Static pressure requirements shall be precise and accurate; air velocity and volume information shall be accurate within 1-ft increments along the length of the ventilator. Corner hanging angles have a 5/8" x 1-1/2" slot pre-punched at the factory, allowing hanging rods to be used for quick and safe installation. Concealed grease trough with collection cup, to be easily accessible and removable. Recessed LED light fixtures shall be factory prewired to a single point on hood. Stainless steel matching closure panels from top of hood to finished ceiling, if required, by KEC.

Utilities: 115/60/1, 600 watts for lights

Installation Notes: Mount from ceiling as per plan 6'-8" above floor. Gen. contractor to provide support from structure above as required to mount hood. Interconnect at exhaust duct, collars with exhaust system, provided by mech. section.

ITEM 15 - EXHAUST HOOD (1 REQ'D)

Captive-Aire Model ND-2-PSP-F

Furnish as shown on plans and in accordance with the following specifications. (District does NOT want Aqua-Matic)

The model ND-2 is an exhaust only canopy hood rated for all types of cooking equipment. The hood shall have the size, shape and performance specified on drawings and in accordance with the following specifications. Each exhaust hood shall be a high efficiency with stainless steel grease filters, make up air plenum, front discharge via perforated grilles, recognized or listed by UL, ETL and NSF, and built in accordance with the NFPA-96. The hood shall be a minimum 20 gauge, 304 stainless steel with NO. 4 finish on all surfaces. Construction shall be constructed with a double wall front to minimize distortion and other defects. All seams, joints and penetrations of the hood enclosure to the lower outermost perimeter that directs and captures grease-laden vapor and exhaust gases shall have a liquid-tight continuous external weld in accordance with NFPA 96. The hood shall be furnished with U.L. classified high efficiency stainless steel filters. Exhaust duct collar to be 4" high with 1" flange. Duct sizes, CFM and static pressure requirements shall be as shown on drawings. Static pressure requirements shall be precise and accurate; air velocity and volume information shall be accurate within 1-ft increments along the length of the ventilator. Corner hanging angles have a 5/8" x 1-1/2" slot pre-punched at the factory, allowing hanging rods to be used for quick and safe installation. Concealed grease trough with collection cup, to be easily accessible and removable. Recessed LED light fixtures shall be factory prewired to a

single point on hood. Stainless steel matching closure panels from top of hood to finished ceiling, if required, by KEC.

Utilities: 115/60/1, 600 watts for lights

Installation Notes: Mount from ceiling as per plan 6'-8" above floor. Gen. contractor to provide support from

structure above as required to mount hood. Interconnect at exhaust duct, collars with exhaust system, provided by mech. section.

ITEM 15.1 - FIRE SUPPRESSION SYSTEM (1 REQ'D)

Ansul Fire Protection Model R102

Model # R102 as manufactured by Ansul.

Utilities: Electrician to provide shunt trip switch to shut off electrical equip. under hood when system trips.

K.E.C. to provide mechanical gas valve installed by plumber to shut off gas equip. under hood when system trips.

ITEM 16 - UTILITY DISTRIBUTION SYSTEM - WALL (1 REQ'D)

Captive-Aire Model -

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

ITEM 17 - WORK TABLE, STAINLESS STEEL TOP (2 REQ'D)

Advance Tabco Model MS-307

Work Table, 84"W x 30"D, 16 gauge 304 stainless steel top, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet, NSF

4 st Model TA-25S-4 Casters, 5" diameter, set of 4 (2 with brakes) with stainless steel legs for standard working height of 35-1/2"

4 ea Model SS-2020 Deluxe Drawer, 20"W x 20"D x 5" deep drawer pan insert, stainless steel, with drawer slides

ITEM 18 - ROLL-IN HEATED CABINET (2 REQ'D)

True Mfg. - General Foodservice Model STR1HRI-1S

SPEC SERIES® Heated Cabinet, roll-in, one-section, (1) stainless steel door with lock, cam-lift hinges, color-coded temperature display, interior lighting, stainless steel front & sides, stainless steel interior, stainless steel ramp, 2.0kW, 115/208-230v/60/1-ph, NEMA 14-20P (accommodates 27"W x 29"D x 66"H cart, NOT included), cULus, UL EPH Classified, Made in USA

2 ea 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.

2 ea Thermometer side: Door hinged on right standard

ITEM 19 - ROLL-IN REFRIGERATOR (1 REQ'D)

True Mfg. - General Foodservice Model STR2RRI-2S

SPEC SERIES® Refrigerator, roll-in, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, incandescent interior lighting, stainless steel ramps, stainless steel front & sides, stainless steel interior, 1/2 HP, 115v/60/1-ph, 11.8 amps, NEMA 5-15P, (accommodates 27"W x 29"D x 66"H carts, NOT included), cULus, UL EPH Classified, Made in USA

1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard.
Visit www.truemfg.com for specifics.

1 ea Left door hinged left, right door hinged right standard

ITEM 20 - SERVING COUNTER (2 REQ'D)

Custom Model -

Custom Serving Counter to be constructed size and shape as shown. Countertop to be 14 gauge stainless steel to overhang body 1 " on back side. Top reinforced with 1 1/2" x 1 1/2" x 1/8" hot rolled steel angle iron frame studded to underside and welded to cabinet body. Underbracing not to exceed 30" centers. Counter body to be constructed of 18 gauge, type 304, stainless steel. Counter to be 34" high with tray slide at 32" A.F.F. to comply with ADA requirements, with body enclosed on front and ends. Counter to be mounted on 6" high stainless steel legs.

Utilities: None.

Installation Notes: Set-in-place as shown on plans.

ITEM 20.1 - SNEEZE GUARD (2 REQ'D)

Custom

Sneeze Guard as per detail- See detail

ITEM 21 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (2 REQ'D)

APW Wyott (Middleby) Model HFW-3DS

Hot Food Well Unit, drop-in, electric, (3) 12" x 20" wells, wet or dry operation, infinite controls, EZ lock, insulated, with drain, stainless steel wells, UL, NSF

2 ea 1 year parts & labor warranty, standard

2 ea 208v/240v/60/3-ph, standard

6 ea Model 21709 Drain Screen, Fits all models with drains, one per well required

ITEM 22 - MILK COOLER (1 REQ'D)

True Mfg. - General Foodservice Model TMC-49-DS-HC

Mobile Milk Cooler, forced-air, (12) 13" x 13" x 11-1/8" crate capacity, dual sided stainless steel drop front/hold-open flip-up lids with locks, 33 - 38°F temperature range, (3) heavy-duty floor racks, digital thermometer, white vinyl exterior, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 4" castors, 1/5 HP, 115v/60/1-ph, 2.7 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard.
Visit www.truemfg.com for specifics.

1 ea Self-contained refrigeration standard

1 ea 4" Castors, standard

ITEM 23 - PLANETARY MIXER (1 REQ'D)

Hobart Model HL200-1STD

100-120/50/60/1; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug

- 1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea Model TABLEHW-HL2012 Mixer Table; 27"W x 32"D x 26"H, the top shelf is drilled for mounting an HL120 or HL200 mixer, includes 4 posts for storing attachments, a lower shelf for additional storage, & (4) locking 5" diameter wheels

ITEM 24 - WORK TABLE, STAINLESS STEEL TOP (1 REQ'D)

Advance Tabco Model TKSS-367

Work Table, 84"W x 36"D, 14 gauge 304 stainless steel top with 5"H backsplash, stainless steel legs with side & rear crossrails, adjustable stainless steel bullet feet, NSF

- 4 ea Cambro Model IBS27148 Ingredient Bin, mobile, 27 gallon capacity, 1-pc seamless polyethylene bin, 2-pc sliding polycarbonate lid, scoop holder included (scoop sold separately), (4) 3" heavy duty casters (2 front swivel, 2 fixed), white with clear cover, NSF

ITEM 25 - PLANETARY MIXER (1 REQ'D)

Hobart Model HL300-1STD

200-240/50/60/3 Mixer; with bowl, beater, & "D" whip; US/EXP configuration - Legacy Planetary Mixer, 3/4 hp, 30 quart capacity, (3) fixed speeds, gear-driven transmission, 15-Minute SmartTimer™, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip

- 1 ea Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA

ITEM 26 - DOUGH DIVIDER (1 REQ'D)

Dutchess Bakers Model BMIH-36/9

Dough Divider, manual, includes (2) interchangeable head assemblies: 9-part (4 oz. - 17 oz. pieces) & 36-part (1 oz. - 4 oz. pieces), includes stainless steel pan, NSF, USDA

- 1 ea 2 years parts & labor warranty, standard
- 1 ea Model B4-436-0072 Portable Stand with shelf for BMIH models

ITEM 27 - THREE (3) COMPARTMENT SINK (1 REQ'D)

Advance Tabco Model 94-83-60-36RL

Regaline Sink, 3-compartment, with left & right-hand drainboards, 28" front-to-back x 20"W sink compartments, 14" deep, with 11"H backsplash, stainless steel legs with adjustable left-to-right and front cross rails, 36" drainboards, 1" adjustable bullet feet, 14 gauge 304 stainless steel, overall 36" F/B x 139" L/R, NSF

- 3 ea Model K-15 Lever Waste Drain, twist handle operated with built in overflow, fits 3-1/2" drain opening, 2" NPT & 1-1/2" IPS outlet connections
- 3 ea Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM 27.1 - WALL / SPLASH MOUNT FAUCET (1 REQ'D)

T&S Brass Model B-0231

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

ITEM 27.2 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 REQ'D)

T&S Brass Model B-0133-01-CR

EasyInstall Pre-Rinse Unit, wall mount mixing faucet, 8" adjustable centers, 56" flexible stainless steel hose, 1.15 GPM spray valve (B-0107), 14" EasyInstall add-on swing faucet with stream regulator outlet, quarter-turn Cerama cartridges with check valves, lever handles with color-coded indexes, 18" riser, 9" wall bracket, polished chrome-plated brass faucet body, 1/2" NPT female inlets, low lead

ITEM 28 - OVERSHELF (1 REQ'D)

Advance Tabco Model PS-12-72

Shelf with Pot Rack, wall-mounted, 72"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF

ITEM 29 - ONE (1) COMPARTMENT SINK (1 REQ'D)

IMC/Teddy Model DL-2

Utensil/Can Washer, 16 gauge #304 stainless steel construction., one-piece wash basin, 1" OD stainless steel tubing wash supports, fully welded, removable scrap drawer, integrated 12" backsplash, double foot pedal valve, return-mounted faucet, with 48" flexible stainless steel hose & spray head

1 ft Model RSS8 side & rear splash, 8" high, (priced per foot)

ITEM 30 - MOP SINK BY MECHANICAL (1 REQ'D)

Mechanical

Mop sink by mechanical

ITEM 31 - DISHWASHER, CONVEYOR TYPE (1 REQ'D)

Hobart Model CL54-BAS+BUILDUP

Conveyor Dishwasher, single tank, (245) racks/hour, .47 gallon/rack, Complete Delime with Booster Guard, Touch Screen Controls with diagnostics, troubleshooting, and SmartConnect App, capless wash arms, NSF Pot & Pan mode, pumped rinse, insulated hinged doors, cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.

THIS UNIT IS SPECIAL ORDER WITHOUT HOBART BOOSTER HEATER. THE DISTRICT HAS REQUESTED A HUBBEL BOOSTER HEATER

1 ea Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.

1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

1 ea Model CL54BAS-ELE0AX 208v/60/3-ph

Single point connection standard (field convertible to dual point)

1 ea Model CL54BAS-HGTSTD Standard Height 19.5"H x 22"W opening, fits full-sized sheet pan, horizontal

1 ea Model CL54BAS-HTE15K Electric tank heat 15kW

1 ea Model CL54BAS-DIR0RL Right to left operation

1 ea Model TBLLIM-CL Table limit switch for CL & CLEN series

1 ea Model CL54EN-BASFETSTD Standard feet

ITEM 32 - SOILED DISHTABLE "L" SHAPED WITH PASS THRU WINDOW (1 REQ'D)

Custom Model SOILED DISHTABLE

Soiled dishtable with Pass thru window

Size shape per plan Construction to be in accordance with NSF standard No. 2

Top to be fabricated to 14 gauge, type 304, stainless steel with a No.4 polished finish. Cove all corners on 5/8" radius. Front edge to have 3" high rolled rim. Edges adjacent to walls to have 10" high backsplash with 2" return at 45 degrees to wall an flanged down 3/4". Top to be reinforced with 1 1/2"x1 1/2"x1/2" hot rolled steel angle studded to underside. Underbracing not to exceed 30" centers. Tables to be supported on 1 5/8" O.D. stainless steel tubular legs fitted with NSF approved adjustable bullet feet of like material. Legs to fit in sanitary, die-stamped, reinforced stainless steel gussets, welded to 12 gauge stainless steel triangle gusset plates. Gusset Plates to be heliarc welded to top. Cross rails of 1 5/8" O.D., 16 gauge stainless steel tubing to be heliarc welded in place 10" above floor with welds ground smooth. Leg sections not to exceed 65" centers. Quick drain trough with perf. insert. 5" wide x 24" long x

1" deep. 14 gauge, type 304 stainless steel covered corner construction. Dish table to extend thru pass-window with marine edge on opening. Window opening to be cased with stainless steel.

Utilities: 1 1/2" indirect waste to floor sink

Installation Notes:

Set & Level as Per Plan

Clip and seal splash to wall.

ITEM 32.1 - PRE-RINSE FAUCET ASSEMBLY (1 REQ'D)

T&S Brass Model B-0133

EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color-coded indexes, 18" EasyInstall riser, 44" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.15 GPM spray valve (B-0107), finger hook, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA

ITEM 33 - CLEAN DISHTABLE (1 REQ'D)

Custom Model CLEAN DISHTABLE

Dish table, clean, straight design, attaches to LEFT of dish machine operator, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs & crossrails, 71"W x 30"D x 34"H, 14/304 stainless steel. Provide with undershelf as shown on plans.

Provide with undershelf as per plan.

ITEM 33.1 - DISHTABLE SORTING SHELF (1 REQ'D)

Advance Tabco Model DT-6R-13

Sorting Shelf, wall mounted, traditional design, 62"W, accommodates (3) full size dish racks, solid end brackets, stainless steel, NSF

ITEM 34 - WASTE COLLECTOR (1 REQ'D)

Salvajor Model S914

Scrap Collector™, scrapping, pre-flushing & collecting system (widely accepted in areas where disposers are restricted), NEMA 4 HYDROLOGIC® control panel with patented operator sensor, two water saving modes (timed run & auto start/stop), safety line disconnect, LCD readout, salvage basin & silverware trap, scrap basket, 3/4 HP corrosion-resistant pump, pump intake screen, stainless steel construction, UL, CSA, CE, NSF

1 ea Collector top is available to ship to the fabricator in advance of unit (additional shipping charges will apply). Please provide instructions on order

1 ea 208v/60/1-ph, 5.5 amps

ITEM 35 - CASH REGISTER STAND (1 REQ'D)

Cambro Model VCSWRHD110

Versa Cash Register Cart, 52-3/4"L x 32"W x 43-3/4"H, lockable center drawer, adjustable shelf and rails, cut out design, will not dent, crack or rust, one-piece, seamless, double-wall polyethylene, polyurethane foam insulation, molded-in handles, non-electrical, (4) heavy duty 6" swivel casters with brakes, black, NSF

1 ea Model VCS32KEYT110 Versa Cart Keyboard Tray, black, NSF

ITEM 36 - SERVING COUNTER, COLD FOOD (1 REQ'D)

Cambro Model VBR5110

Versa Food Bar™ Serving Buffet, cold food, 5 ft. unit, 69"L x 42-1/2"W x 62-3/4"H, holds (4) full size pans, accommodates various size food pans up to 6", cooled with optional Camchillers® or ColdFest®,

double-wall polyethylene, molded-in handles, threaded faucet drain, non-electrical, (4) 6" swivel casters with brakes, black, NSF

ITEM 37 - UNIVERSAL PAN RACK (6 REQ'D)

Cres Cor Model 2736512/1818

Rack, roll-in refrigerator, extruded angle ledge pan supports welded to frame, (18) 18" x 26" trays or (18) 12" x 20" pans capacity, 3" centers, aluminum extruded angles welded in place on 3" centers, fully welded Hi-Tensile aluminum frame construction, (4) 5" swivel casters (2) braked, NSF

6 ea Standard Warranty: 3 year parts, 1-year labor warranty, lifetime guarantee against rust & corrosion

ITEM 38 - SHELVING, DRY STORAGE (7 It REQ'D)

Metro

Super Adjustable Super Erecta® wire shelving, chrome plated finish, corner release system, NSF

5 ea Model 2448NC Quick Ship - Super Erecta® Shelf, wire, 48"W x 24"D, chrome plated finish, plastic split sleeves are included in each carton, NSF

30 ea Model 2460NC Quick Ship - Super Erecta® Shelf, wire, 60"W x 24"D, chrome plated finish, plastic split sleeves are included in each carton, NSF

28 ea Model 74P Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", chrome finish

ITEM 39 - DUNNAGE RACK (4 REQ'D)

Metro Model HP2248PD

Quick Ship - Metro Bow-Tie™ Dunnage Rack, 22" x 48" x 12"H, slotted, with separate polymer tie for joining racks, corrosion proof polymer construction, NSF

ITEM 40 - SHELVING, WALK-IN (13 It REQ'D)

Metro Model -

Shelving, walk-in

8 ea Model 2436NK3 Quick Ship - Super Erecta® Shelf, wire, 36"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

4 ea Model 2448NK3 Quick Ship - Super Erecta® Shelf, wire, 48"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

36 ea Model 2460NK3 Quick Ship - Super Erecta® Shelf, wire, 60"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

52 ea Model 63PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 62-7/16"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

52 ea Model 5MPB Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, polyurethane flat wheel tread, includes bumper

ITEM 41 - LOUVERED SLOTTED SHELVING (2 REQ'D)

Metro Model 2460LS

Super Erecta® Shelf, 60"W x 24"D, stainless steel, louvered embossed, raised "ship's edge" on all (4) sides, aluminum castings lock corners to posts

8 ea Model 74PS Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", type 304 stainless steel

ITEM 42 - CORNER GUARD (19 REQ'D)
Custom Model CORNER GUARDS

CORNER GUARDS, 16 GAUGE 304 STAINLESS STEEL, 3" X 3" X 72" LONG, 3" X WALL
WIDTH X 3" X 72" LONG PER DETAILS.

UTILITIES: NONE

INSTALLATION NOTES: PROVIDE AT ALL OUTSIDE WALL CORNERS IN KITCHEN AREA.

ATTACH TO WALL AS REQUIRED AS PER PLAN.

END OF SECTION 11 4000