

DELAWARE RIVER AND BAY AUTHORITY

CAPE MAY - LEWES FERRY

ADDENDUM NO. 2

TO

CONTRACT NO. CMLF-C20-08

CAPE MAY FERRY TERMINAL
PRODUCTION KITCHEN

December 16, 2020

To all concerned:

The original Contract Documents, issued December 4, 2020 for Contract No. CMLF-C20-08 are amended as noted herein. This Addendum No. 2 shall hereby become part of the Contract Documents.

Each Bidder shall note his receipt of this Addendum in the space provided in the Bid.

Amendment No. 1: Pre-bid meeting minutes (see attached).

Amendment No. 2: Written Questions/Answers (see attached).

Amendment No. 3: Pages *S-40* through *S-56* of the Contract Documents shall be removed and replaced with revised pages *S-40R* through *S-56R*, each revised page marked *Addendum No. 2* in the lower right corner of the page, a copy of which is attached to this addendum.

Note: Special Provisions - Part IV: Section 11-4000 – Shipping Container Kitchen and Foodservice Equipment has been revised its entirety (see attached).

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CONTRACT NO. CMLF-C20-08
Addendum No. 2; Amendment No. 1

Pre-Bid Meeting Minutes

A non-mandatory pre-bid meeting, followed by a site visit, was held on December 14, 2020 at 1:00 p.m. local time at the Cape May-Lewes Ferry Terminal Building, 1200 Charles Sandman Blvd., Cape May, New Jersey 08204. The following persons representing the DRBA were in attendance:

Travis Crawford – Procurement Director
Sonia Marichic-Goudy – Century Engineering (Project Designer)
Shaun O'Brien – Superintendent of Food and Retail

Representatives from the following firms were in attendance at the pre-bid meeting and site visit:

Fabbri Builders
JPC Group
MJJ Construction
Weatherby Construction Corp

Discussion items:

The scope of work was reviewed.

Attendees were reminded that this Project utilizes an online procurement and project management system (CapEx Manager).

Attendees were reminded that they are responsible for complying with and acknowledging receipt of any Addenda, which will be posted online via CapEx and will not be mailed or faxed to participants.

Attendees were reminded of all procedural requirements as listed in the Contract Documents.

Attendees were reminded to submit all plans and/or specification questions via CapEx and to reference the section or subsection to expedite the answering process.

Attendees were reminded that the Bid opening will occur live via GoToMeeting per Addendum No. 1. Bidders choosing to mail or deliver hardcopy Bid Documents must make delivery to the DRBA Receiving Department, Intersection of I-295 & New Castle Avenue, New Castle, Delaware 19720.

Shaun O'Brien, Superintendent of Food & Retail, offered his contact information to schedule additional site visits: Shaun.O'Brien@drba.net (609)889-7217

Schedule:

The proposed schedule for the start and completion of the contract was reiterated.

Award Recommendation: The DRBA intends make a recommendation to award before the Projects Committee at the January 2021 meeting of the Board of Commissioners.

Award of contract: Within one hundred twenty (120) calendar days from the date of opening of the Bids.

Notice to Proceed: Within 10 business days of the full execution of the contract, provided that an acceptable project schedule has been submitted.

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**CONTRACT NO. CMLF-C20-08
Addendum No. 2; Amendment No. 2**

Questions/Answers

- Q1. There is a long, narrow patch in the pavement that appears to terminate close to the Lamp noted on sheet C102 just south of the Proposed Concrete Service Pad. Please confirm the type and location of utilities beneath this patch.
- A1. Based on the review of our utility location drawings and photos from our site visit, the Engineer cannot verify the purpose of the pavement patch.

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SECTION 11-4000 – SHIPPING CONTAINER KITCHEN AND FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 01 Specification Sections, apply to this Section.

1.2 SUMMARY

A. Section Includes:

1. Modular prefab shipping container kitchen.
2. Cooking equipment.
3. Refrigeration equipment.
4. Powered food-preparation equipment.
5. Food waste machines.
6. Food distribution and serving carts.
7. Fabricated equipment.
8. Utility distribution systems.
9. Shelving.
10. Janitorial equipment.

- B. Verify Quantities of kitchen equipment with plans and project documents.

- C. Retain "Owner-Furnished Equipment" Paragraph below if Owner furnishes foodservice equipment items, or revise to suit Project.

1.3 COORDINATION

- A. Coordinate modular kitchen installation with other work, including layout and installation of utilities, grease trap, oil management system, and site plan.

- B. Coordinate locations and requirements of utility service connections.

- C. Coordinate sizes, locations, and requirements of the following:

1. Overhead equipment supports.
2. Equipment bases.
3. Wall supports for suspended or wall mounted equipment.
4. Floor depressions.
5. Insulated floors.
6. Floor areas with positive slopes to drains.

7. Floor sinks and drains serving foodservice equipment.
8. Roof curbs, equipment supports, and penetrations.

1.4 PREINSTALLATION MEETINGS

- A. Retain "Preinstallation Conference" Paragraph below if Work of this Section is extensive or complex enough to justify a conference.

- B. Preinstallation Conference: Conduct conference at

Cape May Lewes Ferry Terminal

1200 Lincoln Boulevard

North Cape May, NJ 08204

1.5 ACTION SUBMITTALS

- A. Product Data: For each type of product. Include the following:

1. Manufacturer's model number.
2. Accessories and components that will be included for Project.
3. Clearance requirements for access and maintenance.
4. Utility service connections for water, drainage, power, and fuel; include roughing-in dimensions.

- B. Shop Drawings: **For Modular prefab shipping container kitchen** – include plans, elevations, sections, attachment to concrete pad foundation to include grounding/lightning protection, utility service connections/requirements/locations for all utilities and communication services to the prefabricated facility. **For fabricated kitchen equipment** - Include plans, manufacturer specifications/cut-sheets, elevations, sections, roughing-in dimensions, fabrication details, utility service requirements, and attachments to other work.

- C. Samples for Initial Selection: For units with factory-applied color finishes.

- D. Samples for Verification: For each factory-applied color finish required, in manufacturer's standard sizes.

1.6 INFORMATIONAL SUBMITTALS

- A. Coordination Drawings: For foodservice facilities.

1. Indicate locations of foodservice equipment and connections to utilities.
2. Key equipment using same designations as indicated on Drawings.

3. Include plans and elevations; clearance requirements for equipment access and maintenance; details of equipment supports; and utility service characteristics.
4. Include details of seismic bracing for equipment.

B. Sample Warranty: For special warranty.

1.7 CLOSEOUT SUBMITTALS

- A. Operation and Maintenance Data: For foodservice equipment to include in emergency, operation, and maintenance manuals.
 - a. Product Schedule: For each foodservice equipment item, include the following:
 - 1) Designation indicated on Drawings.
 - 2) Manufacturer's name and model number.
 - 3) List of factory-authorized service agencies including addresses and telephone numbers.
 - 4) Manufacturer warranty and training.

1.8 FIELD CONDITIONS

- A. Field Measurements: Verify actual dimensions of construction contiguous with foodservice equipment by field measurements before fabrication. Indicate measurements on Coordination Drawings.

1.9 WARRANTY

- A. When warranties are required, verify with Owner's counsel that warranties stated in this article are not less than remedies available to Owner under prevailing local laws.
- B. The Contractor warrants to the Owner that materials and equipment furnished under the Contract will be of good quality and new unless otherwise required or permitted by the Contract Documents, that the Work will be free from defects not inherent in the quality required or permitted, and that the Work will conform with the requirements of the Contract Documents and Manufacturer's Warranty. Work not conforming to these requirements, including substitutions not properly approved and authorized, may be considered defective. The Contractor's warranty excludes remedy for damage or defect caused by abuse, modifications not executed by the Contractor, improper or insufficient maintenance, improper operation, or normal wear and tear under normal usage. If required by the Owner, the Contractor shall furnish satisfactory evidence as to the kind and quality of materials and equipment.

1.10 PERFORMANCE REQUIREMENTS

- A. NSF Standards: Provide equipment that bears NSF Certification Mark or UL Classification Mark certifying compliance with applicable NSF standards.
- B. For bakery equipment, retain "BISSC Standards" Paragraph below with paragraph above.
- C. BISSC Standards: Provide bakery equipment that complies with BISSC/Z50.2.
 - 1. Provide BISSC-certified equipment.
 - 2. UL lists certified products on its website in the "Online Certifications Directory" section. Certified products include those that bear the "Listed" and "Classified" versions of the UL EPH Mark. If UL certification is not required for certain equipment or if another testing agency's certification is acceptable, revise "UL Certification" Paragraph below.
- D. UL Certification: Provide electric and fuel-burning equipment and components that are evaluated by UL for fire, electric shock, and casualty hazards according to applicable safety standards, and that are UL certified for compliance and labeled for intended use.
- E. Steam Equipment: Provide steam-generating and direct-steam heating equipment that is fabricated and labeled to comply with 2013 ASME Boiler and Pressure Vessel Code.
- F. Regulatory Requirements: Install equipment to comply with the following:
 - 1. ASHRAE 15, "Safety Code for Mechanical Refrigeration."
 - 2. NFPA 54, "National Fuel Gas Code."
 - 3. NFPA 70, "National Electrical Code."
 - 4. NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations."
- G. Seismic Restraints: Comply with SMACNA's "Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines," Appendix A, "Seismic Restraint Details," unless otherwise indicated.

1.11 PREFABRICATED MODULAR SHIPPING CONTAINER KITCHEN

- A. Manufacturer: Contekpro Containerized Solutions or approved equal. Approved equal must be vetted through the Authority and approved.
- B. Description: Shipping container kitchen built to all life safety and local building codes certified and sealed shop drawings by professional engineer and/or architect.
 - 1. Equipped with HVAC, exhaust hoods and fire suppression systems.
 - 2. Antibacterial floors and walls with FRP and stainless-steel surfaces to keep kitchens sanitary.
 - 3. Kitchen container shall be pre-plumbed and wired.

4. Shipping container shall be ISO 6346 compliant per the International Container Bureau.
5. Size: 16' x 40'
6. Anchored to slab on grade foundation to meet all wind/uplift loads.
7. Lighting protection system.
8. Turnkey unit delivery will include all kitchen equipment unless stated otherwise.

1.12 COOKING EQUIPMENT.

- A. Gas Griddle (Equipment Schedule 9):
 1. Manufacturer: Vulcan; Model number VCRG36-M or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Low profile gas griddle; Stainless steel front, sides and front top ledge; fully welded stainless and aluminized body frame.
 3. One 25,000 BTU/hr, "U" shaped aluminized steel burner and infinite heat control for each 12 inch griddle width. 4 ½ quart capacity grease can.

- B. ¾" rear gas connection and convertible gas pressure regulator for LP service. Double Deck Gas Combi Oven + Stacking Kit (Equipment Schedule 5)
 1. Manufacturer: Convotherm; Model number C4ED6.20GB or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Gas; Boiler.
 3. Right-hinged door.
 4. HygienicCare - food safety provided by antibacterial surfaces, easy dial control panel, door handle and recoil hand shower.
 5. Large digital display and dial for easy menu navigation.
 6. Holds 7 full size or 14 half size sheet pans, or 14 full size steam table pans.
 7. 99 cooking profiles each containing 9 steps.
 8. Multi-point core temperature probe.
 9. Data storage for HACCP and pasteurization figures.

- C. Water Filtration Products (Equipment Schedule 5A):
 1. Manufacturer: Aquaking12; Model# 790filter12 Kit or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: 10-inch dual cartridge water filtration system, equipped with a pressure relief button to relieve water pressure during cartridge changes.
 3. 9 ¾" granular activated Carbon/Phosphate and 9 7/8" sediment drop-in cartridges.
 4. Inlet connection ½".
 5. Outlet connection ½".
 6. NPT ports - female.
 7. Max Temperature – 125 F.
 8. Max Pressure – 75 psi.

- D. Heavy Duty Counter Model Gas Charbroiler (Equipment Schedule 7):

1. Manufacturer: Vulcan; Model number VACB36or approved equal. Approved equal must be vetted through the Authority and approved.
2. Description: low profile, high volume gas charbroiler, with welded chassis with stainless steel front, sides, top trim and grease trough. Heavy cast iron char radiants, 5 ¼" wide cast iron diamond grates, supercharger burner dividers, one 17,000 BTU/hr. burner for each broiling grate, under burner deflector system reflects heat upwards, standing pilot ignition system, on high range infinite heat control valve for each burner, 4" adjustable legs.
3. ¾" rear natural gas connection, 136,000 BTU/hr. and gas pressure regulator – supply and install NSF and UL Listed quick disconnected with gas shut-off valves.
4. Dimensions: 46.85" W x 31" D x 15.30 overall height, 12" working height, 43" broiling area.
5. 6burners with 1 drip trays.

E. Heavy Duty Gas Hot Plate - Countertop four burner unit (Equipment Schedule 8):

1. Manufacturer: Vulcan; Model number VHP636 or approved equal. Approved equal must be vetted through the Authority and approved.
2. Supply and install NSF and UL Listed flexible disconnects with gas shut-off valve.
3. ¾" NPT rear gas connection and gas regulator gas line.
4. Stainless steel sides, control panel, top trim and backsplash.
5. Full width pull out crumb tray.
6. Heavy-duty cast-iron top grates.
7. 30,000 BTU/hr. open burners with lift-off heads.
8. Standing pilot ignition system.
9. One infinite heat control valve for each burner.
10. 4" adjustable legs.
11. 6 burners totaling with 180,000BTU/hr.

F. Deep Fat Fryers (Equipment List 11):

1. Manufacturer: Vulcan; Model number LG300 (quantity of 2) or approved equal. Approved equal must be vetted through the Authority and approved.
2. Description: Free Standing Entry Level Natural Gas Fryer.
3. Oil Capacity: 35-40lb. capacity.
4. Accessories:
5. Stainless steel sides.
6. Stainless steel fry tank.
7. Stainless steel fry tank cover.
8. Casters: 6 inch adjustable.
9. Twin Fry Baskets with plastic coated handles.
10. Quick gas-service disconnect and flexible hose.
11. Electrical Service: Equip unit for connection as indicated on drawings.
12. Gas Service: natural gas (two ¾" connections).

1.13 REFRIGERATION EQUIPMENT.

- A. Single Door Reach-in Refrigerator Shallow Depth (Equipment List 3):
 - 1. Manufacturer: Continental; Model number 1RES-N or approved equal. Approved equal must be vetted through the Authority and approved.
 - 2. Capacity: 18 cu. ft.
 - 3. Shelves: 3
 - 4. Doors: 1
 - 5. Durable stainless-steel body.
 - 6. Self-closing door and automatic interior lighting.
 - 7. ¼ hp refrigeration system uses eco-friendly R290 refrigerant; 115V.

- B. Center Island Refrigerated Base Worktables (Equipment List 33)
 - 1. Manufacturer: Continental; Model number BB69NGDPT or approved equal. Approved equal must be vetted through the Authority and approved.
 - 2. Pass Through Glass Door Back Bar Refrigerator 50”
 - 3. Capacity: 26 cu. ft.
 - 4. Number of doors: 4
 - 5. Number of shelves: 4
 - 6. High-density foamed-in-place polyurethane insulation.
 - 7. Automatic, hot gas condensate evaporator.

- C. Two Door Reach-In Freezer (Equipment List 13)
 - 1. Manufacturer: Continental; Model number 2FSN or approved equal approved equal must be vetted through the Authority and approved.
 - 2. 32 cu. ft. capacity.
 - 3. Automatic electric condensate evaporator.
 - 4. 6 heavy duty, epoxy-coated shelves and LED interior lighting.
 - 5. Automatic electric defrost.
 - 6. Electronic controller with digital display and hi/lo alarm.

1.14 POWERED FOOD-PREPARATION EQUIPMENT

- A. Food-Preparation Equipment – Slicer (Equipment List 29)
 - 1. Manufacturer: Hobart; Model number EDGE-13 approved equal. Approved equal must be vetted through the Authority and approved.
 - 2. Accessories: Manufacturer standard accessories.
 - 3. Electrical Service: Equip unit with plug and cord for 120V, all day service.

- B. Cryovac Unit – (Equipment List 30)
 - 1. Manufacturer: Vacpak-it; Model number 186VMC32 or approved equal. Approved equal must be vetted through the Authority and approved.
 - 2. Description: Chamber vacuum packaging machine with oil pump and (2) 16-inch seal bars.
 - 3. Stainless-steel 304 body with transparent lid.
 - 4. Digital displays.

5. Continuous use/Heavy duty use.
- C. Food Processor (Equipment List 32)
1. Manufacturer: Robot Coupe; Model number R2 (Stainless) Dice Ultra or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: Combination Processor (bowl cutter and vegetable preparation).
 3. 3-quart stainless steel cutter bowl.
 4. Plug; 120V.
- D. Microwave Ovens (Equipment List 24)
1. Manufacturer: Solwave, Model number 180MWHD21 or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: Stainless-steel exterior and 0.6 cu ft. interior.
 3. USB port to enable saving and accessing saved programmable memories.
 4. 15 Power levels and 3 cooking stages.
 5. Top level controls.
 6. Dual magnetron (top and bottom).
 7. See-through door and lighted interior.
 8. Electric: 208/240V; 2100.

1.15 FOOD WASTE MACHINES

- A. Garbage Disposal (Equipment List 17A):
1. Manufacturer: Insinkerator; Model number SS-200-27 or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: 2 hp commercial garbage disposer.
 3. Electric Controls: AS-1010 Control Center (Aqua saver; Auto-Reversing).
 4. #5 Sink flange mounting assemblies for 3 ½” – 4” sink opening.
 5. Enclosed, air-cooled motor.
- B. Corner Dishwasher (Equipment List 18)
1. Manufacturer: Authority will lease this equipment item. Modular kitchen shall include provisions for the utility connections (power, water supply and waste).
 2. The Authority shall provide the corner dishwasher specifications for power, water supply and waste connections as a part of the modular kitchen shop drawing submittal review.
- C. Booster Heater (Equipment List 19)
1. Manufacturer: Hatco; Model number S-15 or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Dishwasher Booster Heater 15 kw.
 3. 6 gallon storage capacity.
 4. 86 gph (326 lph) rise at 70 degrees.
 5. Space-saving compact design.
 6. Fiberglass insulation to minimize heat loss.

7. Stainless steel front panel with 6” legs.
8. 208V, 1 Phase.

D. Oil Recovery System (Equipment List 11A)

1. Manufacturer: Restaurant Technologies; Model: Outdoor oil recovery tank or approved equal. Approved equal must be vetted through the Authority and approved.
2. Description: Components push cooking oil to fryer, allows onsite and remote monitoring of oil level, fresh cooking oil tank with fill box, hoses connect tanks to fryers and fill box, recirculation heating system keeps hoses and UCO tank warm using fluid pumped through tubing. Includes used cooking oil tank.
3. Standard capacity 1,400 lbs.
4. Dimensions 62.5” L x 44.5” W x 68.25” H; height includes 3” tall skid attached to bottom; fill box door will stick up an additional 3” when open.
5. Vessel material is aluminum.
6. 120 VAC power required (maximum draw is 25 amp).
7. Net storage capacity, at overflow switch trip point:
 - a. Fresh oil tank – 1,400 lbs. (183 gallons)
 - b. Waste oil tank – 1,400 lbs. (183 gallons)
8. Weight: empty – 976 lbs., full – 2,376 lbs., max – 3,776 lbs.
9. Features include:
 - a. Overflow switch provided on both tanks.
 - b. Heated enclosure (600W max draw).
 - c. Fresh oil tank provided with remote level gauge that reads in pounds of oil inside restaurant.
 - d. Space inside enclosure for locating supporting equipment.
 - e. Fresh oil tank certified by NSF to ANSI/NSF Standard 4.
 - f. Assembly complies with applicable requirements of US 499.

1.16 FOOD DISTRIBUTION AND SERVING CARTS

A. Dry Stainless-Steel Equipment Stands (Equipment List 6):

1. Manufacturer: Advance Tabco; Model number ES-305C or approved equal. Approved equal must be vetted through the Authority and approved.
2. Supply on HD Casters with locking brakes.
3. Top is furnished with 1” hemmed edge turned up at both sides; 1” turn up at rear.
4. Aluminum die cast “leg to shelf” clamp secures shelf to leg eliminating unsightly nuts and bolts.
5. Adjustable undershelf.
6. All TIG welded. Exposed weld areas finished to match adjacent surfaces.
7. Entire top is mechanically polished to a satin finish and is sound deadened.
8. Hot formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.
9. Gussets welded to support hot sections.
10. Top is 14-gauge stainless steel type “304” series with galvanized understructure.
11. Shelf is 18-gauge stainless steel.

12. Legs are 1 5/9" diameter heavy gauge tubular stainless steel with stainless steel gussets and heavy-duty casters.
13. Weight - 117 pounds.
14. 30" wide table with casters; worktop 24" working height with 10" clearance between ground and top of under-table shelf. Clearance between legs is 9 1/2".

B. Heated Holding Cabinet (Hot Top/Passive Bottom) (Equipment List 2):

1. Manufacturer Cambro; Model number UPCHT800110 or approved equal. Approved equal must be vetted through the Authority and approved.
2. Holds Temperatures for 4 or more hours.
3. Magnetic door opens 270 degrees of easy loading.
4. (4) 6" casters enable effortless mobility.
5. Digital thermometer.
6. Fits up to 32 (2 1/2" deep) full-size food pans.
7. Security package offers extra tamper resistance.

C. Enclosed portable rack (Equipment List 4)

1. Manufacturer: Advance Tabco; Model number EPC-40 or approved equal. Approved equal must be vetted through the Authority and approved.
2. Description: Front load aluminum enclosed pan cabinet.
3. 14-gauge aluminum heavy duty welded construction with enclosed extrusions.
4. 5" poly plate casters, 2 with brakes.
5. Low-profile door latch.
6. 37 pan capacity.
7. Shelf spacing 1-1/2".
8. Overall size 20 1/2" L x 27 1/2" W x 66 1/4" H.
9. Weight - 110 lbs.
10. Optional bumpers available.
11. Optional pull handle for improved mobility; does not interfere with other side by side units.
12. Fully welded cabinet.
13. Door swing full 270 degrees.
14. Casters positioned within outer perimeter to avoid interferences.
15. 6063 extruded aluminum slides and uprights.
16. Heavy gauge aluminum top and bottom panels.
17. Heavy gauge aluminum door.
18. Manual pivot latch.
19. Aluminum crossbar.
20. 30" clear vertical spacing between interior bottom and top of aluminum crossbar.

D. Coated Wire Shelving Units (Equipment list 21)

1. Manufacturer: Advance Tabco; (4) shelves and (4) 74" posts or approved equal and must be vetted through the Authority and approved.
2. Description: Wire Shelving; Green Epoxy Posts with adjustable feet.
3. Each shelf holds up to 800 lbs. evenly distributed.
4. NSF approved for dry storage and wet environments only.
5. Material: Zinc plated wire with green epoxy coating.

- E. Open Portable Rack (Equipment List 27)
1. Manufacturer: Advance Tabco; Model number PR20-3W or approved equal and must be vetted through the Authority and approved.
 2. Description: Pan Racks – All welded curved top design.
 3. Heavy duty welded construction with 6 cross supports; 1” x 1-1/2” ribbed angles.
 4. Front loaded pan rack – holds 18” x 26” or 18” x 13” pans. Side load pan rack holds 18” x 26” pans.
 5. Heavy duty 5” stem bolted swivel castors.
 6. 500 lb. capacity.
 7. Material: 6063-T52 extruded aluminum angles, upright tubing and support pieces.
- F. Slicer table with can rack base (Equipment List 28)
1. Manufacturer: Eagle Group; Model T3030SEM-ST-CAH or approved equal and must be vetted through the Authority and approved.
 2. 14-gauge type 304 stainless-steel with box marine edge on all four sides.
 3. Stainless-steel 5-pan slides mounted to a removable angle.
 4. 4 ½” slide spacing.
 5. Welded bottom solid shelf.
 6. Stainless steel legs with 5” diameter heavy duty resilient-tread swivel casters – two with brake.
- G. Center Island Worktable with Undershelf-Casters (Equipment List 34)
1. Manufacturer: Advance Tabco model number SS-304 or approved equal. Approved equal must be vetted through the Authority and approved.
- H. Single Overhead Shelf 96” (Suspended from Ceiling) (Equipment List 35a)
1. Manufacturer: Advance Tabco model number ODS-15-96 or approved equal. Approved equal must be vetted through the Authority and approved.
- I. Single Overhead Shelf 48” (Suspended from Ceiling) (Equipment List 35b)
1. Manufacturer: Advance Tabco model number ODS-15-48 or approved equal. Approved equal must be vetted through the Authority and approved.
- J. Worktable with Under and Center Shelf (Equipment List 36)
1. Manufacturer: Advance Tabco model number SS-304 or approved equal. Approved equal must be vetted through the Authority and approved.
- K. Soiled and Clean Dish tables with Wall Mounted D/D Coated Wire Shelf (Equipment List 17)
1. Manufacturer: Advance Tabco; Model number DTC-S30-36 or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Clean Straight Dishtable (Right, 35 in).
 3. Soil Straight Dishtable (Left 35 in) Advance Tabco; Model number DTS-S30-36 or approved equal. Approved equal must be vetted through the Authority and approved.
 4. 14-gauge 304 stainless steel top, 8-inch deep sink bowl, pre-rinse basket with slide bar.

1.17 FABRICATED EQUIPMENT

- A. Double prep sink with wall mounted shelf (Equipment List 23):
1. Manufacturer: Advance Tabco; Model number FC-2-2424-18RL or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: two-compartment sink. Fabricate units of welded stainless steel, sound deadened. All TIG welded. Welded areas blended to match adjacent surfaces and to satin finish. Gussets welded to a die-embossed reinforcing channel. Wall shelf with adjustable brackets to accommodate wall studs; finish with bull-nose edge and a 1-1/2" turn-up edge at rear, ends are turned down square; 16-gallon, 304 stainless steel polished to satin finish.
 3. Show bowl and drainboard sizes and configurations on Drawings.
 4. Bowls: Stainless steel, Type 304, 14 gallon; 20"x20".
 5. Integral Drainboards: Stainless steel, Type 304, 14 gallon Left sided location.
 6. Body: Stainless steel, Type 304, 14 gallon.
 7. Back Splash: 11-inch-high splash.
 8. Side Splash: Manufacturer standard height.
 9. Legs and Feet: Stainless steel tubing legs with adjustable bullet feet.
 10. Faucets and Spouts: Heavy duty swing faucet #K-112 (12").
 11. Pre-rinse Faucet:
 12. Vacuum breaker.
 13. Lever waste with overflow.
 14. Basket strainer.
 15. Continuous waste.
 16. Scrap trough.
 17. Control bracket for food waste disposer controls.
 18. Scrap block and hole.
 19. Stainless steel pot rack.
 20. Stainless Steel Sheet: ASTM A240/A240M, austenitic stainless steel, type as indicated.
 21. Fabrication: Prepare sink for installation of the following equipment items:
 22. Water heater.
 23. Food waste disposer; weld disposer cone or collar into sink.
 24. Undercounter dishwasher.
 25. Stainless Steel Finish: Satin Finish.
- B. Stainless Steel Triple Bowl Pot Sink (Equipment List 15)
1. Manufacturer: Advance Tabco; Model number FC-3-1620-18RL or approved equal by DRBA. Approved equal must be vetted through the Authority and approved.
 2. Three compartment prep / utility sink.
 3. Bowl Size: 16" x 20".
 4. Constructed of 16-gauge type 304 stainless steel.
 5. 2 Drainboards
 6. NSF Listed
- C. Stainless Steel Hand Sinks (Equipment List #16):

1. Manufacturer: Advance Tabco; Model number 7-PS-66 or approved equal. Approved equal must be vetted through the Authority and approved.
2. Description: Hand sink with side splash units. Fabricate units of stainless steel, Type 304, heavy gauge.
3. Operation: Wrist handle.
4. Faucet and Spout: Manufacturer standard.
5. Accessories:
6. Chrome-plated tail piece and P trap.
 7. Strainer basket with metal post.
 8. Liquid soap and towel dispenser – owner supplied.
 9. Side splashes.
7. Stainless Steel Sheet: ASTM A240/A240M, austenitic stainless steel, type as indicated.

D. Heat shield for left side panel type XS/61-202 (Equipment Schedule 5):

1. Manufacturer: Rational; Model number XS-61-202 or approved equal. Approved equal must be vetted through DRBA and approved.
2. Description: heat shield allows you to place radiant heat sources near the left side panel.
3. Minimum unit width is 2 ¼”.
4. Material is CNS 1.4301 (CNS 304).

1.18 UTILITY DISTRIBUTION SYSTEMS

A. Grease Trap (Equipment List 22)

1. Manufacturer: Watts; Model number GI-75-K or approved equal. Approved equal must be vetted through the Authority and approved.

B. Wall Mounted Tankless Water Heater (Equipment List 37)

1. Manufacturer: Takegi; Model number Mobius T-M50 or approved equal. Approved equal must be vetted through the Authority and approved.
2. Description: Tankless hot water heater designed specifically for heavy-duty commercial applications. Fully modulating, gas-fired, tankless, on-demand water heater with sealed combustion and power-vented flue. Can be installed either indoors or outdoors.
3. Built-in freeze protection.
4. Manual reset hi-limit.
5. Overheat cut off fuse.
6. Inlet, Outlet and Thermistors for constant temperature monitoring.
7. GFI, Fuse and Surge Absorber.
8. Flame Sensor.

C. Exhaust Canopy with Fire Control Panel (Equipment List 12)

1. Manufacturer: CaptiveAir 16ft or approved equal. Approved equal must be vetted through the Authority and approved.
2. Stainless construction.

3. High speed direct Drive Centrifugal Upblast Exhaust Fan.
4. Makeup air supply unit.
5. Fire suppression system installed and pre-armed.

1.19 SHELVING

- A. Wall mounted single stainless-steel shelf (Equipment Schedule 10)
 1. Manufacturer: Metro EG-1460 or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: Wire shelf in stainless steel Type 304 stainless steel finish with patented QuadTruss design with mat wires welded to a four-truss assembly on front and back and a three-truss assembly on each end; used with Eagle adjustable post wire wall mount, prepackaged end unit with two posts, single shelf brackets and post supports in stainless steel finish with a prepackaged mid unit one post, double shelf brackets with post supports in stainless steel finish.
 3. Dimensions 18" W x 36" L (shelf); 18" W x 14" post height.

1.20 JANITORIAL EQUIPMENT

- A. Double width mop sink cabinet (Equipment Schedule 1):
 1. Manufacturer Advance Tabco; Model number 9-OPC-84DL or approved equal. Approved equal must be vetted through the Authority and approved.
 2. Description: Double width enclosed cabinet with 18" x 20" x 12" sink bowl (drain included). Opening for mop bucket to roll in, ventilation slots, hinged double doors, 4 fixed intermediate shelves (3 in storage side and 1 above the sink), two mop holders (one on either side) – above the mop sink.
 3. All TIG welded construction blended to match adjacent surfaces and to a satin finish.
 4. Bowl and Bowl Apron: 16-gauge type "304" series sink bowl and 18-gauge type "304" series sink bowl apron.
 5. Cabinet: 18-gauge type "430" series stainless steel cabinet.
 6. Mop sink location: left side.
 7. Cabinet closure: door magnet for each door with center partition separating three storage shelf area from mop sink area.
 8. Slotted end panels on both sides and in center partition.
 9. Mop sink drain assembly fits a 2" waste line, ½" hot water line, and ½" cold water line.
 10. Required Options:
 - a. K-94-SHELF – fixed mid-shelf for 84" high cabinets.
 - b. K-240 Service faucet.
 11. Dimensions:
 - a. 20 3/8" clear area between cabinet floor and first shelf, 15 inches between subsequent three shelves.
 - b. Overall cabinet dimensions 50 3/8" x 84" on back wall; 50 3/8" x 77 3/4" at front doors.

- c. 52" clear area between top of mop sink and storage shelf.
- d. 48" between floor elevation and mop holder (two supplied) mounted 5 ¾" from the front door on partition wall and side wall.
- e. 22 ¾" depth of cabinet with 15" slope of cabinet top.
- f. Storage side shall be comprised of two full size shelves that match the interior width and interior depth of the storage side of the cabinet mounted 48" and 63" from the ground and a third shelf that matches the interior width of the storage side of the cabinet and also measures out from the back wall only 12" leaving a clear area of 9 7/16" from the shelf to the front of the cabinet. The shortened shelf measures 33" from the ground.
- g. Shelf installed above mop sink to match interior width of mop sink side of the cabinet and measure out from the back wall only 12" leaving a clear area between the front of shelf and door. This shelf measures 64" from the ground (not base of mop sink).
- h. 2 ½" wall thickness of cabinet.
- i. Depth of mop sink base is 4".
- j. Mop sink dimensions 21" x 25" outside dimensions with drain centered in sink. Drain includes 2" IPS Pipe from waste line to elevation 2 ¾" above mop sink finished interior elevation.

1.21 MISCELLANEOUS MATERIALS

- A. Installation Accessories, General: NSF certified for end-use application indicated.
- B. Elastomeric Joint Sealant: ASTM C920; silicone. Type S (single component), Grade NS (nonsag), Class 25, Use NT (nontraffic) related to exposure, and Use M, G, A, or O as applicable to joint substrates indicated.
 - 1. Public Health and Safety Requirements:
 - a. Sealant is certified for compliance with NSF standards for end-use application indicated.
 - b. Washed and cured sealant complies with the FDA's regulations for use in areas that come in contact with food.
 - 2. Cylindrical Sealant Backing: ASTM C1330, Type C, closed-cell polyethylene, in diameter greater than joint width.

1.22 FINISHES

- A. Stainless Steel Finishes:
 - 1. Surface Preparation: Remove tool and die marks and stretch lines, or blend into finish.
 - 2. Polished Finishes: Grind and polish surfaces to produce uniform finish, free of cross scratches.

- a. Run grain of directional finishes with long dimension of each piece.
 - b. When polishing is completed, passivate and rinse surfaces. Remove embedded foreign matter and leave surfaces chemically clean.
- B. Powder-Coat Finishes: Immediately after cleaning and pretreating, electrostatically apply manufacturer's standard, baked-polymer, thermosetting powder finish. Comply with resin manufacturer's written instructions for application, baking, and minimum dry film thickness.

1.23 INSTALLATION

- A. Install foodservice equipment level and plumb, according to manufacturer's written instructions.
- 1. Connect equipment to utilities.
 - 2. Provide cutouts in equipment, neatly formed, where required to run service lines through equipment to make final connections.
- B. Complete equipment assembly where field assembly is required.
- 1. Provide closed butt and contact joints that do not require a filler.
 - 2. Grind field welds on stainless steel equipment until smooth and polish to match adjacent finish.
- C. Verify equipment access- and maintenance-clearance requirements of authorities having jurisdiction and of local sanitation and health codes; reflect minimum clearances on Drawings.
- D. Install equipment with access and maintenance clearances that comply with manufacturer's written installation instructions and with requirements of authorities having jurisdiction.
- E. Install cabinets and similar equipment on bases in a bed of sealant.
- F. Install closure-trim strips and similar items requiring fasteners in a bed of sealant.
- G. Install joint sealant in joints between equipment and abutting surfaces with continuous joint backing unless otherwise indicated. Produce airtight, watertight, vermin-proof, sanitary joints.
- H. CLEANING AND PROTECTING
- 1. After completing installation of equipment, repair damaged finishes.
 - 2. Clean and adjust equipment as required to produce ready-for-use condition.
 - 3. Protect equipment from damage during remainder of the construction period.

1.24 DEMONSTRATION

Engage a factory-authorized service representative to train Owner's maintenance personnel to adjust, operate, and maintain foodservice equipment.

END OF SECTION 11-4000