KITCHEN EQUIPMENT

DOCUMENT NUMBER: 11400

APPLICATION: ELEMENTARY, MIDDLE AND HIGH SCHOOL

DATE OF ISSUE:
04-22-16 - Revised Data Sheets and Layout Sketches
08-23-13 - Revised Data Sheets and Layout Sketch for Middle/High School serving line
11-04-10 - Revised overshelf and lighting requirements for steam table and frost top units
06-04-10 - Revised Middle/High School servery sketch, changed reach-in units to roll-in, clarified serving line equipment items, added item 2g
For other revisions, see previous versions of this standard

NOTES:
Kitchens are to be designed in accordance with the Ed Spec and the following Equipment data sheets. 
Refer to the Ed Spec to determine which equipment is applicable to the specific project. The typical status of each item is shown below: (A = Contractor provided and installed; C = Owner provided and installed).

Provide gas or electric powered equipment as noted in the Ed Spec, or as specifically directed for the specific project.

ATTACHMENTS:
General Fabrication Standards for Stainless Steel Equipment, dated 6-1-94
Layout Sketch for Middle/High School serving line, dated 04-22-16
Layout Sketch for Elementary School serving line, dated 04-22-16
Equipment data sheets, dated as listed below:

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</table>
AIR CURTAIN MERCHANDISER
REFRIGERATED PREP TABLE / SALAD BAR (PROVIDED BY OWNER AT SELECTED LINES IN PLACE OF SERVING COUNTER WITH DISPLAY WARMER)
DISPLAY WARMER, HORIZONTAL
PROVIDE AT 50% OF SERVING LINES
CUSTOM SERVING COUNTER WITH BUILT-IN CASH DRAWERS
POS STATION (BY OWNER)
ROLL-IN WARMING CABINET, DOUBLE DOORS, WITH RACKS
ROLL–IN REFRIGERATED CABINET, DOUBLE DOORS, WITH RACKS
REFRIGERATED PREP TABLE / SALAD BAR (PROVIDED BY OWNER AT SELECTED LINES IN PLACE OF SERVING COUNTER WITH DISPLAY WARMER)
WARMING CABINET, SINGLE DOOR
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SERVING COUNTER, STEAM TABLE, 3-WELL, WITH TRAY
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CASHIER STATION, WITH TRAY SLIDE
MILK COOLER
WARMING CABINET, SINGLE DOOR
REFRIGERATED CABINET, SINGLE DOOR

ELEMENTARY SCHOOL SERvery SKETCH
04-22-16
GENERAL FABRICATION STANDARD FOR STAINLESS STEEL
03-21-99

1. All fabrication shall conform to general acceptance of the food service industry.

2. All fabrication shall meet or exceed national sanitation foundation standards including the latest editions and revisions.

3. Metal tops shall be one-piece 14-gauge (type 304 with No. 4 finish), welded construction. Secure to a full perimeter galvanized steel channel from cross-brace not farther than 30" on center. Fasten top to bracing using tack-welds. Underside of tops shall be coated with a minimum of 1/16" thick approved hard-drying, sound deadening, mastic material. Apply by spreading after top has been secured to frame, such that top and frame are covered and sealed.

4. Legs and cross-railings shall be of 1 5/8", 16-gauge stainless steel tubing. All cross-rail shall be continuously welded, ground and polished. Tack welds or other methods of connection are not acceptable. Bottoms of legs shall be wedged inward and fitted with a stainless steel bullet-type foot with not less than 2" adjustment.

5. Stainless steel gusset shall be not less than 3" diameter at top and 3 3/4" long. Outer shell 16-gauge stainless steel reinforced with 12-gauge mild steel insert welded interior shell. Gusset shall be large enough to accommodate 1 5/8" tub with provision for Allen screw fastener.

6. Adjustable foot shall be constructed of stainless steel 1 1/2" diameter tapered at the bottom to 1", fitted with threaded cold rolled rod for minimum 1 1/2" x 3/4" threaded bushing plug welded to the legs. Push-in foot not acceptable.

7. Fabricate 1/2" or larger radius coves in all horizontal and vertical corners and intersections per NSF standards.

8. Where ends of fixtures, backsplashes, shelves, etc., are open, fill by forming the metal, or weld sections, if necessary, to close entire opening flush to walls or adjoining fixtures.

9. Drawer assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly.

10. Slide assembly consists of one pair of roller bearing extension slides with side and back enclosure panels, front spacer angle, two drawer carrier angles secured to slides and stainless steel front.

11. Slides are to be model No. 3320-22 (200 lb capacity) made by Grant Pulley & Hardware Company or equal.

12. Open-base type shelf (undershelf) shall be notched around the leg and continuously welded to the leg.

13. Overshelves are to be rear-mounted, single level, 18" high, typical.
ITEM #1a: DOUBLE STACKED CONVECTION OVEN - ELECTRIC

Manufacturer: Garland
Model No.: MCO-ES-20-S
Pertinent Data: Voltage to be specified upon ordering
Utilities Req'd: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following:

1. Provide stainless steel front, sides, top, and rear panel. Rear panel to be louvered.
2. Provide solid state manual controls.
3. Provide stainless steel legs with bullet feet.
4. Units to have two-speed fan control with minimum 1/3 hp motor.
5. Provide five (5) oven racks per deck.
6. Provide minimum two (2) year parts and labor warranty and five (5) year door warranty.

Acceptable Alternates:
Blodgett model Zephaire E Plus
Vulcan model VC44ED

04-22-16
ITEM #1b: DOUBLE CONVECTION OVEN - GAS

Manufacturer: Garland
Model No.: MCO-GS-20-S
Pertinent Data: Gas equipment to be specified ONLY where required by Ed Spec, or for replacement of existing gas equipment. Natural or Propane gas to be specified upon ordering
Utilities Req'd.: ¾” gas, 115 volt, 10 amps maximum per deck

Furnish as per manufacturer’s standard specifications and the following:

1. Provide stainless steel front, sides, top, and rear panel. Rear panel to be louvered.
2. Provide electronic ignition with flame safety device.
3. Provide solid state manual controls.
4. Provide stainless steel legs with bullet feet.
5. Provide individual gas supply shut-off for each deck.
6. Provide two-speed fan control with minimum 1/3 hp motor.
7. Provide a minimum of 60,000 BTUs per oven.
8. Provide five (5) oven racks per deck.
9. Provide minimum two (2) year parts and labor warranty and five (5) year door warranty.

Acceptable Alternate:
Blodgett model Zephaire G Plus
Vulcan model VC44GD

04-22-16
ITEM #1c: COMBI-OVEN - ELECTRIC

Manufacturer: Alto-Shaam
Model No.: 10-18 MLSTD
Pertinent Data: 61-70 amps (maximum amperage)
Utilities Req’d.: 208-240 volt, 3-phase

Furnish as per manufacturer’s standard specifications and the following:

1. Provide all stainless steel unit on stand with pan slides.
2. Provide five (5) stainless steel wire shelves.
3. Provide stainless steel interior, exterior, stand, and legs.
4. Provide hand held hose for interior oven cleaning.

Acceptable Alternate:
Blodgett model C051015
Cleveland model OES-10.20
Angelo Po model FX82E (208v)

04-22-16
ITEM #1d: COMBI-OVEN - GAS

Manufacturer: Alto-Shaam
Model No.: 12-18 GASMLSTD
Pertinent Data: Gas equipment to be specified ONLY where required by Ed Spec, or for replacement of existing gas equipment. Natural or Propane gas to be specified upon ordering
Utilities Req'd.: 110 volt

Furnish as per manufacturer’s standard specifications and the following:

1. Provide all stainless steel unit on stand with pan slides.
2. Provide five (5) stainless steel wire shelves.
3. Provide stainless steel interior, exterior, stand, and legs.
4. Provide hand held hose for interior oven cleaning.

Acceptable Alternate:
Blodgett model BX-14-G
Cleveland model GS10-20
Angelo Po model FX82G

04-22-16
ITEM #1e: 30-GALLON TILTING SKILLET - GAS

Manufacturer: Groen
Model No.: BPM 30-G
Pertinent Data: Gas equipment to be specified ONLY where required by Ed Spec, or for replacement of existing gas equipment. Natural or Propane gas to be specified upon ordering
Utilities Req'd.: 110 volt

Furnish as per manufacturer’s standard specifications and the following:

1. Provide with (1) pan carrier and (1) double pantry filler w/ 60” long hose.
2. Provide unit with a food strainer.
3. Provide electronic ignition.
4. Provide with AGA approved gas connector sized according to manufacturer requirements.
5. Provide with manual tilt.
6. Provide with 2” draw off valve.
7. Provide with flanged feet.

Acceptable Alternate:
Cleveland model SGM-30-TR
AccuTemp model ACGS-30

04-22-16
ITEM #1f: 30-GALLON TILTING SKILLET - ELECTRIC

Manufacturer: Groen
Model No.: BPM 30-E
Pertinent Data: 208-240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following:

1. Provide with (1) pan carrier and (1) double pantry filler w/ 60" long hose.
2. Provide unit with a food strainer.
4. Provide with 2" draw off valve.
5. Provide with flanged feet.

Acceptable Alternate:
Cleveland model SEM-30-TR
AccuTemp ACES-30

04-22-16
ITEM #1g: RANGE - ELECTRIC (4-BURNER)

Manufacturer: Vulcan  
Model No.: EV24S-4FP  
Pertinent Data: 4-Burner, electric  
Utilities Req'd.: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following:

1. Provide with stainless steel base frame, legs, sides and feet.
2. Provide stainless steel back guard with high shelf.
3. Provide stainless steel front rail.
4. Provide flanged feet.

Acceptable Alternate:  
Submit proposed alternates for approval.

04-22-16
ITEM #2a: SERVING COUNTER, STEAM TABLE, 2 OR 3-WELL

Manufacturer: Colorpoint/LowTemp
Model No.: EF2-CPA or EF3-CPA
Pertinent Data: Voltage to be specified when ordering
Utilities Req’d.: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following:

1. Generally for use in Elementary School serving lines.

2. Provide 12” wide stainless steel, solid V-ridge tray slide, mounted at 30” above finished floor.

3. Provide stainless steel cutting board.

4. Provide modified single service buffet shield, 12” wide, and stainless steel top cap, with 4” side depth to conceal light fixtures.

5. Provide vertical front Plexiglas that can be adjusted with the height of the buffet shield.

6. Provide lift-up sneeze guard for single service buffet shield.

7. Provide line-up interlocking devices.

8. Provide vertical trim strips. Stainless steel tops are not to overhang side panels. Serving line components are to fit tightly with no gaps between units.

9. Provide skirting around all exposed sides to conceal legs, bottom 1” off finished floor.

10. The top caps and buffet shields must align, vertically and horizontally, on all serving line units.

11. Unit is to have all sides and ends laminated with color selection and finish type at time of purchase.

12. Provide stainless steel under-shelf section.

13. Provide stainless steel legs.

14. Provide fluorescent light fixtures, and heat lamps with both lamps and infra-red strip with infinite control.

15. Provide a common drain manifold, with a single drain valve (to be recessed on the operators’ side of the serving line at elementary and middle schools).

16. Provide hinged lockable doors on the base section.

17. Provide single point electrical connection.

Acceptable Alternate:
Delfield
Piper
Duke
Randell

04-22-16
ITEM #2b: SERVING COUNTER, HOT/COLD DROP-IN UNIT, 3 OR 4-WELL

Manufacturer: Delfield
Model No.: KH-3-NU-MOD, KH-4-MU-MOD
Pertinent Data: Voltage to be specified when ordering
Utilities Req'd.: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following:

1. Generally for use in Middle and High School serving lines.
2. Provide modified single service buffet shield, 12” wide, and stainless steel top cap, with 4” side depth to conceal light fixtures.
3. Provide vertical front Plexiglas that can be adjusted with the height of the buffet shield.
4. Provide lift-up sneeze guard for single service buffet shield.
5. Provide fluorescent light fixtures.

Acceptable Alternate:
Piper
Duke
Randell

04-22-16
ITEM #2c: SERVING COUNTER, SOLID TOP

Manufacturer: Delfield
Model No.: KC-36
Pertinent Data: Length as required by Ed Spec
Utilities Req’d.: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following:

1. Generally for use in Elementary School serving lines.
2. Provide 12” wide stainless steel, solid Vridge tray slide, mounted at 30” above finished floor
3. Provide stainless steel cutting board.
4. Provide modified single service buffet shield, 12” wide, and stainless steel top cap, with 4” side depth to conceal light fixtures.
5. Provide vertical front Plexiglas that can be adjusted with the height of the buffet shield.
6. Provide lift-up sneeze guard for single service buffet shield.
7. Provide line-up interlocking devices.
8. Provide vertical trim strips. Stainless steel tops are not to overhang side panels. Serving line components are to fit tightly with no gaps between units.
9. Provide skirting around all exposed sides to conceal legs, bottom 1” off finished floor.
10. Provide single point electrical connection.
11. The top caps and buffet shields must align, vertically and horizontally, on all serving line units.
12. Unit is to have all sides and ends laminated with color selection and finish type at time of purchase.
13. Provide stainless steel under-shelf section.
15. Provide overshelf at sites where buffet shield is not provided.
16. Provide fluorescent light fixtures, and heat lamps with both lamps and infra-red strip with infinite control.
17. Provide hinged lockable doors on the base section.

Acceptable Alternate: 
Piper
Duke
Randall

04-22-16
ITEM #2d: SERVING COUNTER, FROST-TOP

Manufacturer: Delfield
Model No.: KCFT-50-NU
Pertinent Data: Length as required by Ed Spec
Utilities Req’d.: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following options:

1. Generally for use in Elementary School serving lines.
2. Provide 12" wide stainless steel, solid V-ridge tray slide, mounted at 30" above finished floor.
3. Provide stainless steel cutting board.
4. Provide 12" wide, stainless steel top cap, with 4" side depth to conceal light fixtures.
5. Provide line-up interlocking devices.
6. Provide vertical trim strips. Stainless steel tops are not to overhang side panels. Serving line components are to fit tightly with no gaps between units.
7. Provide skirting around all exposed sides to conceal legs, bottom 1" off finished floor.
8. The top caps and buffet shields must align, vertically and horizontally, on all serving line units.
9. Unit is to have all sides and ends laminated with color selection and finish type at time of purchase.
10. Provide stainless steel under-shelf section.
11. Provide stainless steel legs.
12. Provide hinged lockable doors on the open base section.
13. Provide single point electrical connection.
14. Provide overshelf at sites where buffet shield is not provided.
15. Provide fluorescent light fixtures, and heat lamps with both lamps and infra-red strip with infinite control.
16. Provide a common drain manifold, with a single drain valve (to be recessed on the operators' side of the serving line at elementary and middle schools).
17. Provide hinged lockable doors on the base section.
18. Provide single point electrical connection.

Acceptable Alternate:
Piper
Duke
Randall

04-22-16
ITEM #2e: CASHIER STATION

Manufacturer: Delfield  
Model No.: KCD-36  
Pertinent Data: Voltage to be specified when ordered  
Utilities Req'd.: 208/240 volt, 1 or 3 phase

Furnish as per manufacturer's standard specifications and the following options:

1. Generally for use in Elementary School serving lines.

2. Provide 12” wide stainless steel, solid V-ridge tray slide, mounted at 30” above finished floor.

3. Provide stainless steel cutting board.

4. Provide stainless steel under-shelf section.

5. Provide line-up interlocking devices.

6. Provide stainless steel legs.

7. Provide hinged lockable doors on the open base section.

8. Provide ferruled cord hole, center top near rear of cashiers station.


10. Provide skirting around all exposed sides to conceal legs, bottom 1” off finished floor.

11. Provide vertical trim strips. Stainless steel tops are not to overhang side panels. Serving line components are to fit tightly with no gaps between units.

12. Provide convenience power outlets.

13. Unit is to have all sides and ends laminated with color selection and finish type at time of purchase.

Acceptable Alternate:  
Piper  
Duke  
Randall

04-22-16
ITEM #2f: HORIZONTAL HEATED DISPLAY CASE – DUAL SHELF, 36”

Manufacturer: Hatco
Model No.: GR2SDH-36D
Pertinent Data:
Utilities Req'd.: 120 volt

1. Generally for use in Middle and High School serving lines.

2. Furnish as per manufacturer’s standard specifications and the following:

3. Provide with thermostatically controlled heated base and infrared heat from above.

4. Unit to have horizontal shelves with stainless steel divider rods.

5. Provide designer inset panels, color as selected.

Acceptable Alternate:
APW Wyott model DMXD-42H

04-22-16
ITEM #2g: REFRIGERATED DISPLAY CASE – 2-DOOR

Manufacturer: Victory
Model No.: VSR-SA-2D
Pertinent Data: Minimum 43 cubic feet
Utilities Req'd.: 120 volt, 1/3 HP

1. For use where specifically required.

2. Furnish as per manufacturer’s standard specifications and the following:

3. Provide with painted exterior or minimum 10 mil vinyl coated exterior.

4. Provide five (5) year warranty on compressor.

5. Provide with a minimum of 8 shelves.

6. Provide self-closing hinged glass doors.

7. Provide fluorescent interior lighting and illuminated sign panel.

Acceptable Alternate:
True model GDM-49

04-22-16
ITEM #2h: AIR CURTAIN MERCHANDISER

Manufacturer: Delfield
Model No.: ASM-48
Pertinent Data: 48.5” wide x 26” deep x 64” high
Utilities Req’d.: 115 volt / 1 phase, 12.8 Amps

Furnish as per manufacturer’s standard specifications and the following:

1. Generally for use at Middle and High School serving lines.

2. Provide white locking roll-down security cover.

3. Provide five (5) year warranty on compressor.

4. Provide standard white exterior, white interior.

Acceptable Alternate:
Submit proposed alternates for approval

04-22-16
ITEM #3a: MILK COOLER, DUAL ACCESS, LARGE

Manufacturer: Norlake
Model No.: ARO-164-SSS/0
Pertinent Data: 16 case capacity
Use for sites with 800+ student stations
Size: 55" x 28" x 37"
Utilities Req'd.: 115 volt, 1 phase, with cord and plug

1. Generally for use in Elementary School serving lines.
2. Furnish as per manufacturer’s standard specifications and the following:
3. Provide with stainless steel interior and exterior.
4. Provide with door locking device.
5. Unit must maintain a maximum temperature between 36° and 41° F. for up to 4 hours with the lids open, and must meet the guidelines of NSF Standard 7.
6. Provide five-year compressor warranty.

Acceptable Alternates:
True Model TMC-58-S-DS-SS
Color Point Model CPM-FD-59ZZ

08-23-13
ITEM #3b: MILK COOLER, DUAL ACCESS, SMALL

Manufacturer: Norlake
Model No.: ARO-124-SSS/1
Pertinent Data: 12 case capacity
Use for small sites or elsewhere, as directed
Size: 42” x 28” x 37”
Utilities Req'd.: 115 volt, 1 phase with cord and plug

1. Generally for use in Elementary School serving lines.

2. Furnish as per manufacturer's standard specifications and the following:

3. Provide with stainless steel interior and exterior.

4. Provide with door locking device.

5. Unit must maintain a maximum temperature between 36° and 41° F. for up to 4 hours with the lids open, and must meet the guidelines of NSF Standard 7.

6. Provide five-year compressor warranty.

Acceptable Alternates:
- True Model TMC-49-S-DS-SS
- Color Point Model CPM-FD-46ZZ

08-23-13
<table>
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<tr>
<th>ITEM #4a:</th>
<th>HOLDING/PROOFING CABINET</th>
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<tr>
<td>Manufacturer:</td>
<td>Cres Cor</td>
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<tr>
<td>Model No.:</td>
<td>H137-SUA-12C</td>
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<tr>
<td>Pertinent Data:</td>
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<td>Utilities Req'd.:</td>
<td>125 volt, 1500 watts, 12 amps</td>
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For information only. This equipment is provided and installed by the Owner.

Acceptable Alternate:
Winston model HA4022-AL
Alto Sham model 1000UP/STD

08-23-13
ITEM #4b: ROLL-IN REFRIGERATOR, SOLID DOUBLE DOOR

Manufacturer: Victory
Model No.: RISA-2D-S7
Pertinent Data: 69" wide x 36" deep x 84" high
Utilities Req'd.: 115 volt, 15 amps

Furnish as per manufacturer's standard specifications and the following:

1. Generally for use at Middle and High School serving lines.
2. Provide with 5 year compressor warranty.
3. Provide stainless steel exterior and aluminum interior.
4. Provide cord set installed.

Acceptable Alternates:
True
Continental

04-22-16
ITEM #4c:  ROLL-IN WARMING CABINET, SOLID DOUBLE DOOR

Manufacturer: Victory
Model No.: HISA-2D-S7
Pertinent Data: 69” wide x 36” deep x 84” high
Utilities Req’d.: 208-240 volt, 1 phase

5. Generally for use at Middle and High School serving lines.

6. Furnish as per manufacturer's standard specifications and the following:

7. Provide stainless steel exterior and aluminum interior.

8. Provide cord set installed.

Acceptable Alternate:
True
Continental

04-22-16
ITEM #4d: ROLL-IN REFRIGERATOR, SOLID SINGLE DOOR

Manufacturer: True
Model No.: STR1RRi-1s
Pertinent Data: 35” wide x 35” deep x 84” high
Utilities Req’d.: 115 volt, 1 phase

Furnish as per manufacturer's standard specifications and the following:

1. Generally for use at Elementary School serving lines.
2. Provide stainless steel interior and exterior.
3. Provide digital thermometer.
4. Provide external thermostat control

Acceptable Alternate:
Submit proposed alternates for approval

04-22-16
ITEM #4e:  ROLL-IN WARMING CABINET, SOLID SINGLE DOOR

Manufacturer: Continental
Model No.: DL1WI
Pertinent Data: 35" wide x 35" deep x 86" high
Utilities Req'd.: 115 volt, 1 phase

Furnish as per manufacturer's standard specifications and the following:

1. Generally for use at Elementary School serving lines.
2. Provide stainless steel interior and exterior.
3. Provide digital thermometer.
4. Provide external thermostat control

Acceptable Alternate:
Submit proposed alternates for approval

04-22-16
ITEM #5a: FOOD PROCESSOR, 6 QUART

Manufacturer: Robot Coupe
Model No.: CL50D Ultra
Pertinent Data:
UtilitiesReq'd.: 120 volt, 1-phase, 1 hp, 60 hz, 12 amps

For information only. Provided by Owner.

Acceptable Alternate:
Hobart model # FP-150

11-10-06
ITEM #5b: 20 QUART MIXER W/ STAND

Manufacturer: Varimixer
Model No.: W20J with 312GS Vegetable cutter Attachment and stand
Pertinent Data: Bench Style
Utilities Req'd.: 115 volt, 1 HP (6’ cord & plug furnished)

For information only.  Provided by Owner.

Acceptable Alternate:
Hobart model HL-1std with proper vegetable cutter attachment for 3/16 grater/shredder

04-22-16
ITEM #5c: REFRIGERATED PREP TABLE / SALAD BAR

Manufacturer: Bev Air
Model No.: SPE60-24M
Pertinent Data: Approximately 66” long x 35” wide x 44” high
Utilities Req’d.: 115 volt, 1 phase, 10.25 amps

For information only. Provided by the Owner.

1. Generally provided at Middle and High School serving lines.

2. Furnish as per manufacturer’s standard specifications and the following:

3. Provide 8’ long cord and plug set

4. Provide 2 section refrigerated base with self-closing doors.


6. Provide 10” plastic cutting board.

7. Provide heavy-duty 5” swivel casters, front 2 with brakes.

8. Provide minimum 1/3 hp compressor.

9. Provide 5 year compressor warranty


Acceptable Alternate:
Submit proposed alternates for approval

04-22-16
ITEM #6a: ICE MACHINE, W/ BIN & WATER FILTRATION SYSTEM, ELEMENTARY

Manufacturer: Ice O Matic
Model No.: 0400/B55
Pertinent Data: Utilities Req'd.: 120V (preferred) or 208/240V, 1 phase

Furnish as per manufacturer's standard specifications and the following:

1. Unit and bin to be of stainless steel construction. Bin liner to be of polyethylene material.
2. Ice making capacity of 530# per 24 hours as defined by ARI.
3. Bin capacity of approximately 510# as rated by ARI.
4. Provide filtration system.
5. Provide any and all kits needed to mount icemaker to bin.
6. Provide minimum two (2) year parts and labor warranty on complete machine, and five (5) year warranty on compressor.

Acceptable Alternate:
Manitowoc model S422 on a B420 Bin
Hoshizaki model KM320MAE on a B500SF Bin

08-23-13
ITEM #6b: ICE MACHINE, W/ BIN & WATER FILTRATION SYSTEM, MIDDLE/HIGH

Manufacturer: Ice O Matic
Model No.: 0606/B55
Pertinent Data:
Utilities Req'd.: 120 volt or 208/240 volt, 1 phase

Furnish as per manufacturer’s standard specifications and the following:

1. Unit and bin to be of stainless steel construction. Bin liner to be of polyethylene material.
2. Ice making capacity a minimum of 670# per 24 hours as defined by ARI.
3. Bin capacity of at least 510# as rated by ARI.
4. Provide filtration system.
5. Provide any and all kits required to attach icemaker to bin.
6. Provide minimum two (2) year parts and labor warranty on complete machine, and five (5) year warranty on compressor.

Acceptable Alternate:
Manitowoc model S600 on a B570 Bin
Hoshizaki model KM500MAE on a B500SF Bin

08-23-13
ITEM #6c: VENDING CART

Manufacturer: Cambro
Model No.: CVC-724

Pertinent Data:
Utilities Req'd.:

Furnish as per manufacturer's standard specifications and the following:

1. Provide two (2) divider bars, #DIV12, white (148).
2. Color to be selected.

Acceptable Alternate: none

04-22-16