

## 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 overshef 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

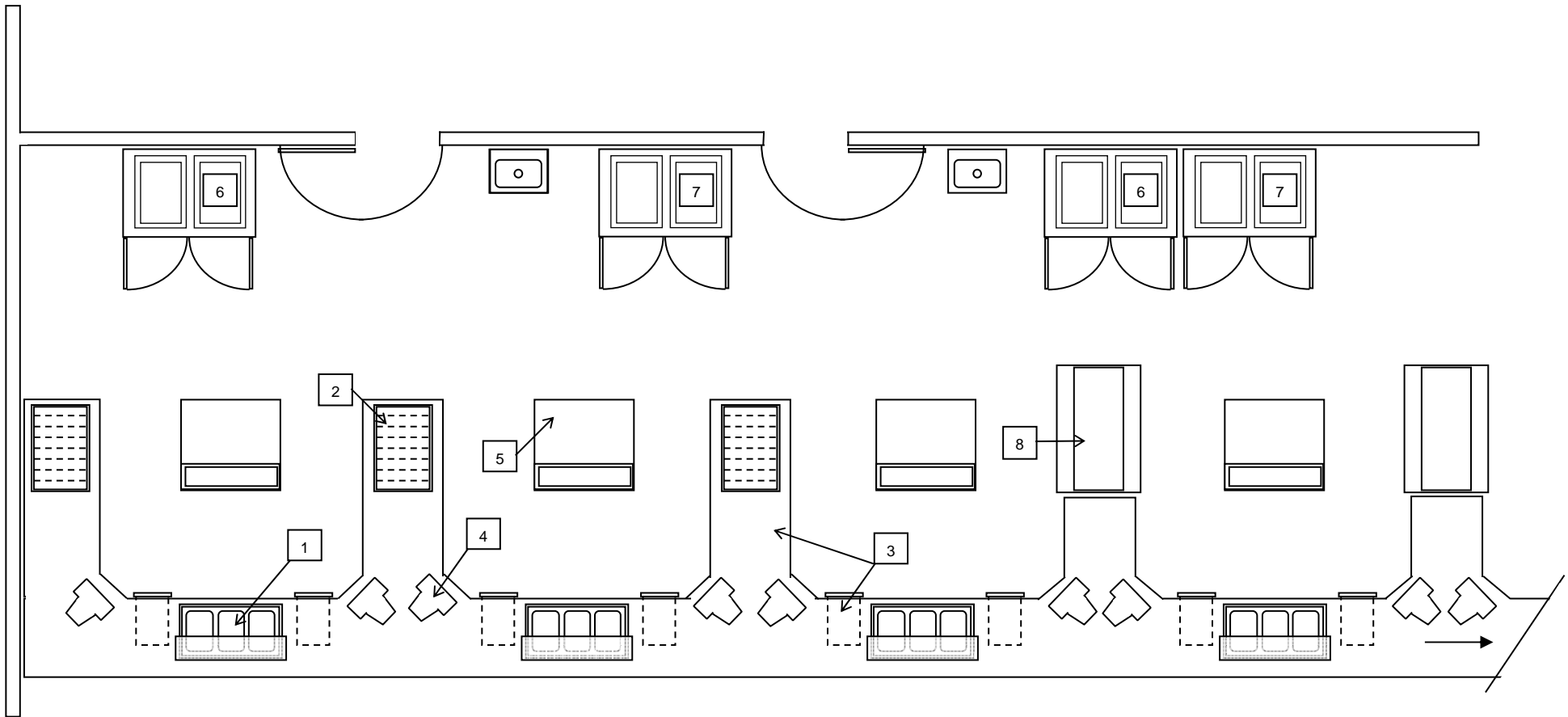
Layout Sketch for Middle/High School serving line, dated 04-22-16

Layout Sketch for Elementary School serving line, dated 04-22-16

Equipment data sheets, dated as listed below:

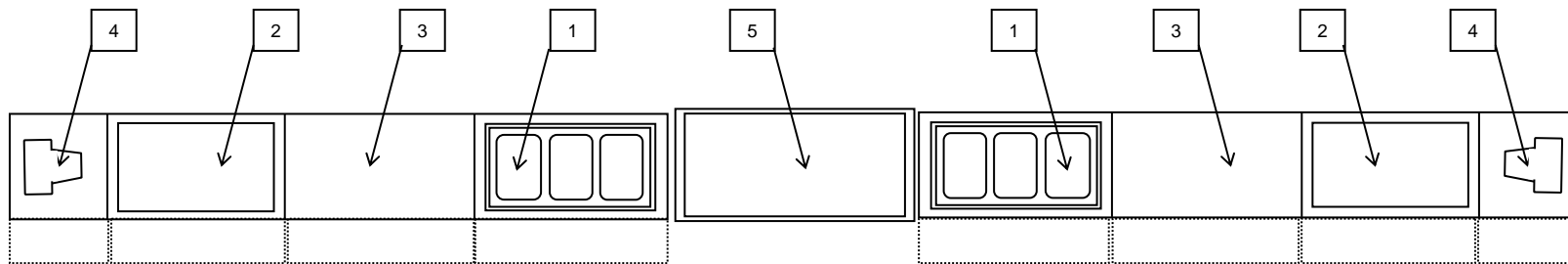
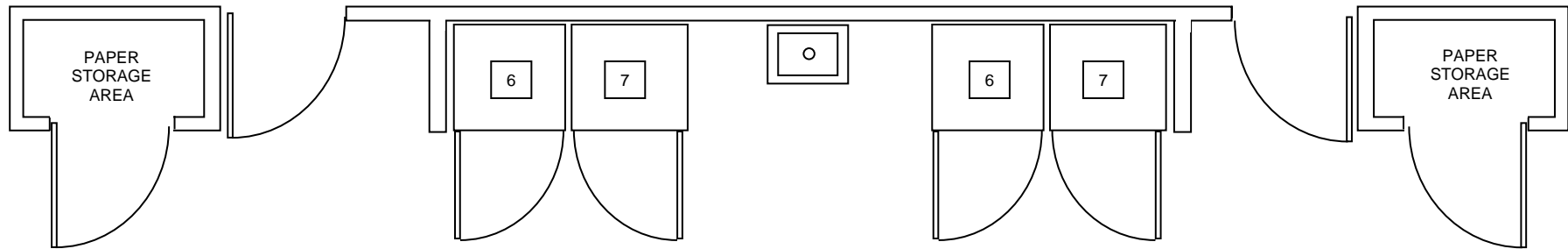
<b>STATUS/ ITEM NO.</b>	<b>ITEM DESCRIPTION</b>	<b>DATE:</b>
<b><u>COOKING EQUIPMENT</u></b>		
A 1a	CONVECTION OVEN – DOUBLE STACKED, ELECTRIC	04-22-16
A 1b	CONVECTION OVEN – DOUBLE STACKED, GAS	04-22-16
A 1c	COMBI-OVEN, ELECTRIC	04-22-16
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A 1e	30-GALLON TILTING SKILLET, GAS	04-22-16
A 1f	30-GALLON TILTING SKILLET, ELECTRIC	04-22-16
A 1g	RANGE, ELECTRIC (4-BURNER)	04-22-16
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A 2a	SERVING COUNTER, STEAM TABLE, 2 OR 3-WELL	04-22-16
A 2b	SERVING COUNTER, HOT/COLD DROP-IN UNIT, 3 OR 4-WELL	04-22-16
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A 4b	ROLL-IN REFRIGERATOR, SOLID DOUBLE DOOR	04-22-16
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A 4d	ROLL-IN REFRIGERATOR, SOLID SINGLE DOOR	04-22-16
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<b><u>FOOD PREP EQUIPMENT</u></b>			
C	5a	FOOD PROCESSOR, 6 QUART	11-10-06
C	5b	20 QUART MIXER W/ STAND	04-22-16
C	5c	REFRIGERATED PREP TABLE	04-22-16
<b><u>OTHER</u></b>			
A	6a	ICE MACHINE, W/ BIN & WATER FILTRATION SYSTEM, ELEM	08-23-13
A	6b	ICE MACHINE, W/ BIN & WATER FILTRATION SYSTEM, MID/HIGH	08-23-13
C	6c	VENDING CART	11-10-06



- 1 QUICK SWITCH HOT/COLD WELLS
- 2 DISPLAY WARMER, HORIZONTAL (PROVIDE AT 50% OF SERVING LINES)
- 3 CUSTOM SERVING COUNTER WITH BUILT-IN CASH DRAWERS
- 4 POS STATION (BY OWNER)
- 5 AIR CURTAIN MERCHANDISER
- 6 ROLL-IN WARMING CABINET, DOUBLE DOORS, WITH RACKS
- 7 ROLL-IN REFRIGERATED CABINET, DOUBLE DOORS, WITH RACKS
- 8 REFRIGERATED PREP TABLE / SALAD BAR (PROVIDED BY OWNER AT SELECTED LINES IN PLACE OF SERVING COUNTER WITH DISPLAY WARMER)

**MIDDLE/HIGH SCHOOL SERVERY SKETCH**  
**04-22-16**



**ELEMENTARY SCHOOL SERVERY SKETCH**  
**04-22-16**

- 1 SERVING COUNTER, STEAM TABLE, 3-WELL, WITH TRAY
- 2 SERVING COUNTER, FROST TOP, WITH TRAY SLIDE
- 3 SERVING COUNTER. SOLID TOP. WITH TRAY SLIDE
- 4 CASHIER STATION, WITH TRAY SLIDE
- 5 MILK COOLER
- 6 WARMING CABINET, SINGLE DOOR
- 7 REFRIGERATED CABINET, SINGLE DOOR

## 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, grounded 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:  
Utilities Req'd.: 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.
3. Provide with manual tilt.
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 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. 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.
14. Provide stainless steel legs.
15. Provide overshef 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 overshef 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.
9. Provide locking cashiers drawer.
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

**ITEM #4a:                    HOLDING/PROOFING CABINET**

Manufacturer:            Cres Cor  
Model No.:                H137-SUA-12C  
Pertinent Data:  
Utilities Req'd.:        125 volt, 1500 watts, 12 amps

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:  
Utilities Req'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.
5. Provide stainless steel case, top and doors. Provide Aluminum ends and ABS interior.
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
10. Provide stainless steel flat lid assembly.

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