

ADDENDUM NUMBER ONE

UNIVERSITY OF NEW MEXICO HOSPITALS
PURCHASING DEPARTMENT
933 Bradbury Dr. SE, Ste. 3165
ALBUQUERQUE, NM 87106

Date: May19, 2016

RFP Number: **RFP P352-16 Café-UNM Comprehensive Cancer Center**

Purchasing Contact: Justin M. Ayala

Notice to all respondents: Amend the Request for Proposal as indicated below

Clarification:

- The Title section on page one of the RFP document lists NMCCC as an acceptable name for The University of New Mexico Comprehensive Cancer Center. This RFP is not affiliated with New Mexico Cancer Center. This RFP is for UNM's comprehensive Cancer Center, and should be listed within RFP documents as "UNMCCC", "Owner", or UNMH".

Additional Items:

- Equipment Specifications. (pg. 2 – pg. 16)
- Café Drawings. (pg. 18 – pg. 24)

This **Addendum Number One** becomes part of the Proposal documents and **modifies**, as noted below, the original documents.

ALL OTHER TERMS AND CONDITIONS WILL REMAIN THE SAME.

This Addendum is hereby made part of the RFP Documents to the same extent as those provisions contained in the Original Documents and all itemized listing thereof. All other provisions of the RFP shall remain unchanged.



Specifications

To	Project	From
UNM Health Sciences Center	UNM Cancer Research Center -	Standard Restaurant Equipment
Stewart Livsie	REV 6	Co
1201 Camino de Salud NE	1201Camino del Salud NE	David McCoy
Albuquerque, NM 87131	Albuquerque, NM	2405 Candelaria Rd NE
505-272-0051		Albuquerque, NM 87107-2036
505-221-0527 (Contact)		505-341-1054 103
		505-803-8080 (Contact)

We welcome the opportunity to submit a quote for this CES project.
 Please let us know of any changes and/or additional products.
Our CES Contract Number is: 16-011N-C102-ALL

ITEM 1 - PROOFER CABINET (1 REQ'D)

Metro Model C539-CFC-UA Dimensions: 71(h) x 27.63(w) x 31.5(d)

C5™ 3 Series Heated Holding & Proofing Cabinet, with Red Insulation Armour™, mobile, full height, insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 200°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (two with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, UL, CUL, NSF

1 ea Left hand hinging



ITEM 2 - CONVECTION OVEN (1 REQ'D)

Blodgett Oven Model ZEPH-200-G DBL Dimensions: 70.63(h) x 38.25(w) x 36.88(d)

Zephair Convection Oven, gas, double-deck, bakery depth, capacity (5) 18" x 26" pans per compartment, solid state infinite controls with digital timer, two speed fan, flue connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, 120,000 BTU, ETL, CE, NSF

- 1 ea (2) year parts, (1) year labor and (3) year door warranty (parts only), standard
- 1 ea Natural gas
- 2 ea 115v/60/1-ph, 6.0 amps, 2-wire with ground, cord & plug, 1/2 hp (per deck), standard
- 1 ea Model SSI-D Top Oven: Solid State infinite with digital timer, standard
- 1 ea Model SSI-D Bottom Oven: Solid State infinite with digital timer, standard
- 1 ea Draft diverter, stainless steel, standard
- 1 st 6" casters (set), in lieu of legs



ITEM 2.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (2 REQ'D)

Dormont Manufacturing 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 3 - COUNTERTOP GRIDDLE (1 REQ'D)

Keating Model 48X30-G Dimensions: 48.5(w) x 30.63(d)

Miraclean® Griddle, gas, 45" W x 24" D cooking surface, 3/4" thick chrome finished griddle plate, 2" front & 3" left grease troughs, (2) zoned millivolt thermostatic heat controls, stainless steel front sides & back, 120,000 BTU, cETLus, ETL, NSF



- 1 ea 032923 Natural gas
- 1 ea Specify elevation if over 2,500 ft. above sea level
- 1 st 4" stainless steel leg, set of 4
- 1 ea Model 004894 Additional Palmetto Brush
- 1 ea Model 004900 Additional Griddle Scraper Blades, 10 per package (price 1-9 packs)

ITEM 3.0 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing 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 3.1 - WORKTOP COOK STAND REFRIGERATOR (1 REQ'D)

Beverage Air Model WTRCS36-1-48 Dimensions: 26.75(h) x 48(w) x 32(d)

Worktop Cook Stand Refrigerator, one-section, 48" W, 8.5 cu. ft., stainless steel construction, with (2) drawers, top drawer holds (2) 12"x20"x6" pans and bottom drawer holds (2) 12"x20"x4" pans (NOT included), flat top, side-mounted self-contained refrigeration, 6" casters, 1/5 hp, UL, cUL, UL-EPH, MADE IN USA



- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Additional 2 yr compressor warranty, standard
- 1 ea 115v/60/1-ph, 5.0 amps, 8' cord, NEMA 5-15P, standard
- 1 ea 3" Casters, in lieu of standard 6" heavy duty casters, no charge when specified on order
- 1 ea Model ST Secure Temp

ITEM 4 - RANGE, 36", 6 OPEN BURNERS (1 REQ'D)

Imperial Model IR-6 Dimensions: 56.5(h) x 36(w) x 31.5(d)

Restaurant Range, gas, 36", (6) open burners, standard oven, (1) chrome rack, removable crumb tray, stainless steel front, sides, backguard, landing ledge & kick plate, 6" legs, adjustable feet, 227,000 BTU, NSF, CE, CSA



- 1 ea Limited one year parts and labor warranty, standard
- 1 ea Gas type to be specified
- 3 ea Hot Tops to replace (2) open burners 12"W x 24"D add "HT" to model number, per 12" x 24" section
- 1 ea Stainless steel backguard with shelf standard
- 1 ea Swivel casters (set of 4) two with brakes, per set

ITEM 4.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing 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 5 - RANGE, 36", 6 OPEN BURNERS (1 REQ'D)

Imperial Model IR-6 Dimensions: 56.5(h) x 36(w) x 31.5(d)

Restaurant Range, gas, 36", (6) open burners, standard oven, (1) chrome rack, removable crumb tray, stainless steel front, sides, backguard, landing ledge & kick plate, 6" legs, adjustable feet, 227,000 BTU, NSF, CE, CSA

- 1 ea Limited one year parts and labor warranty, standard
- 1 ea Natural gas (must specify elevation if over 2000 ft)
- 1 ea Stainless steel backguard with shelf standard
- 1 ea Swivel casters (set of 4) two with brakes, per set



ITEM 5.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing 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 6 - SERVING COUNTER (MILLWORK) (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY GENERAL CONTRACTOR

ITEM 7 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 REQ'D)

APW Wyott Model CW-3 Dimensions: 23.81(h) x 46.13(w) x 28(d)

Cold Food Well Unit, drop-in, self-contained refrigeration, (3) pan, insulated pan, adjustable temperature, drain with stopper, includes pan dividers, stainless steel interior, aluminized steel exterior, UL, cULus

- 1 ea 1 year parts & labor warranty, standard
- 1 ea 120v/60/1-ph, 4 amps, 1/4 hp, NEMA 5-15P, 6 ft. cord, standard
- 1 ea Model COMP-5 5-yr compressor warranty (net)



ITEM 8 - INDUCTION RANGE (2 REQ'D)

CookTek Model MCD3502F Dimensions: 3.7(h) x 13.75(w) x 27.5(d)

Heritage Induction Range, drop-in, (2) 3500 watts, double hob, front-to-back, control knob, microprocessor with (20) power cook settings & auto shut-off, self-diagnostics, automatic pan detection, LED display, integral cooling fan, stainless steel exterior, 7,000 watts, 200-240v/50/60/1-ph, 32.0 amps, 6 ft. cord, NEMA 6-50P, ETL, NSF, CE

- 2 ea Three year limited parts and labor warranty in US/Canada only
- 2 ea Destination - US United States or Canada



ITEM 9 - HAND SINK (3 REQ'D)

Advance Tabco Model 7-PS-81 Dimensions: 27.25(h) x 17.25(w) x 15.25(d)

Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, electronic faucet, lever drain with overflow, P-trap, soap & towel dispenser, wall bracket, NSF, cCSAus

- 3 ea Model 7-PS-15 Welded Side Splash, 12" tall, both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets



ITEM 10 - THREE (3) COMPARTMENT SINK (1 REQ'D)

Advance Tabco Model 93-23-60-18RL Dimensions: 42(h) x 103(w) x 27(d)

Regaline Sink, 3-compartment, with left & right-hand drainboards, 20" front-to-back x 20" wide sink compartments, 12" deep, with 8" high splash, stainless steel open frame base, side crossrails, 18" drainboards, 1" adjustable bullet feet, 16 gauge 304 series stainless steel, overall 27" F/B x 103" L/R, NSF

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



ITEM 10.1 - WALL / SPLASH MOUNT FAUCET (2 REQ'D)

T&S Brass Model B-0231

Sink Mixing Faucet, 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles

- 2 ea Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "Ell" 1/2" NPT female x male
- 3 ea Model B-3950 Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3912, B-3916)



ITEM 11.1 - SOILED DISHTABLE (1 REQ'D)

Advance Tabco Model DTS-S70-72L Dimensions: 44(h) x 71(w) x 30(d)

Straight-Soil Dishtable, left-to-right, 10-1/2"H backsplash, with pre-rinse sink, stainless steel legs, with crossrails, 71" long, 16/304 series stainless steel

- 1 ea Model K-508 Modification to reduce length, start with next largest size then add "K-508" to model number for sinks & dish tables
- 1 ea Model K-454 Side splash, integral (welded), for NSF sinks & dish tables, height matches backsplash height (specify side)
- 1 ea Pre-rinse Basket, with welded slide bar, 19-1/2" x 19-1/2"
- 1 ea Model DTA-76 Move pre-rinse sink to conform to dish machine requirements, specify dish machine (see compatibility chart for more information)
- 1 ea Model K-461A Install collar, with 14" x 16" control bracket
- 1 ea Model K-37 Anti-Siphon vacuum breaker holes



ITEM 11.2 - CLEAN DISHTABLE (1 REQ'D)

Advance Tabco Model DTC-S70-72R Dimensions: 44(h) x 71(w) x 30(d)

Dishtable, clean, straight design, left-to-right operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs, with crossrails, 71"W x 30"D x 34"H, 16/304 stainless steel

- 1 ea Model K-508 Modification to reduce length, start with next largest size then add "K-508" to model number for sinks & dish tables



ITEM 12 - DISPOSER (1 REQ'D)

Salvajor Model 100-SA-3-MRSS

Disposer, Sink Assembly, 3-1/2" sink collar, 1 Hp motor, start/stop push button manual reversing MRSS control, includes fixed nozzle, vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, SA, CE

- 1 ea 460v/60hz/3-ph, 2.3 amps
- 1 ea Model 980104 Mounting bracket for RSS, MSS, MSS-LD, MRSS



ITEM 12.1 - PRE-RINSE FAUCET ASSEMBLY (1 REQ'D)

T&S Brass Model B-0133-B

EasyInstall Pre-Rinse Unit, wall mount. base faucet with spring check cart. & lever handles, 2" diameter flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, B-0107 spray valve, B-0044-H flex stainless steel hose, 6" wall bracket

- 1 ea Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "EII" 1/2" NPT female x male



ITEM 13 - DISHWASHER, DOOR TYPE (1 REQ'D)

Hobart Model AM15+BUILDUP Dimensions: 66.5(h) x 27(w) x 28.5(d)

AM Select Dishwasher, door type, convertible high/low temperature sanitizing, 58-65 racks/hour capacity, straight-thru/corner installation, stainless steel finish, ENERGY STAR®

- 1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea Model AM15-ELE0CD 480/60/3
- 1 ea Model AM15-BST0NO Without electric booster
- 1 ea Model AM15-HTEELE Electric heat
- 1 ea Model SPEC-KIT Single point electrical connect AM15 kit (field installation required) (3 phase booster machines only)



ITEM 14 - REACH-IN REFRIGERATOR (1 REQ'D)

Beverage Air Model HBR23-1-G Dimensions: 78(h) x 27.25(w) x 33.75(d)

Horizon Series Refrigerator, reach-in, one-section, 23 cu. ft., (1) right-hand hinged glass door, (3) adjustable shelves, electronic control, LED interior lighting, digital display, bottom-mounted self-contained refrigeration, stainless steel interior and exterior, 6" casters, 1/3 hp, UL, cUL, UL-EPH, MADE IN USA

- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Additional 2 yr compressor warranty, standard
- 1 ea 115v/60/1-ph, 5.8 amps, standard
- 1 ea Door hinged on left
- 2 ea Model 403-900D-02 Shelf, epoxy coated wire
- 1 ea 6" Heavy duty casters (2) locking, standard
- 1 ea Model ST Secure Temp



ITEM 15 - COFFEE BREWER (2 REQ'D)

FETCO Model CBS-2142-XTS Dimensions: 34.38(h) x 19.75(w) x 20.38(d)

XTS™ Series Coffee Brewer, twin, 1 gallon capacity, touchscreen operation, customizable screen, adjustable brew time and volume, streamlined programming and diagnostics, manual hot water service, (use with FETCO #D048 1 gallon thermal dispenser) (sold separately)

- 2 ea Circuit board: 3 year parts & 1 year labor warranty, standard
- 2 ea Electro-mechanical parts: 2 year parts & 1 year labor warranty, standard
- 2 ea All other parts: 1 year parts & 1 year labor warranty, standard
- 2 ea Model A039 Everpure® In-Line Water Filtration System, includes: filter head, connector hose, cartridge, & mounting hardware
- 2 ea Model E214251 2 x 3.0 kW heater, 200-240v, 1-ph, 2+G wires, 4.2-6.1 kW, terminal block, 21.3-25.5 max amp draw, 14 gallons per hour
- 20 ea Model D048 L3D-10 LUXUS® Thermal Dispenser, 1 gallon, Freshness Timer®, Volume Indicator™, vacuum insulated, flip & hide fill-through lid, base with built-in handles and drip tray



ITEM 16 - PANINI GRILL (1 REQ'D)

Waring Model WPG150 Dimensions: 9.25(h) x 11.5(w) x 15.5(d)

Italian Perpetto™ Compact Panini Grill, electric, single, 9-1/4" x 9-3/4" cooking surface, hinged auto-balancing top plate with heat resistant handles, ribbed cast iron plates, adjustable thermostats 570°F (300°C), indicator lights, brushed stainless steel body & removable drip tray, 120v/60/1-ph, 15.0 amps, NEMA 5-15P, UL, NSF



- 1 ea Standard 1-year limited warranty

ITEM 17 - DROP-IN HOT WELL (1 REQ'D)

Wells Model MOD-300TDM/AF Dimensions: 9.75(h) x 43.5(w) x 23.63(d)

Food Warmer, top-mount, built-in, electric, auto-fill, (3) 12" x 20" openings with manifold drains with one valve, wet/dry operation, thermostatic control, stainless steel interior, insulated aluminum steel housing, cULus



- 1 ea Limited 2 year parts & 1 year labor warranty, standard
- 1 ea Model 21922 208-240v/60/3-ph, 3.72-4.95kW, 10.3-11.9 amps, direct (field convertible to single phase)
- 2 ea Model 22593 Wellslok Extension Kit, for UL listed 12" x 20" warmers only to adapt wood countertops up to 1-1/2" thick (1 well requires one Kit, 2 to 3 well units require two kits, 4 to 5 well units require three kits)

ITEM 18 - DROP-IN ICE BIN (1 REQ'D)

Delfield Model 305 Dimensions: 13(h) x 21.25(w) x 15.25(d)

Ice Bin/Chest, with cover, drop-in design, 45 pound ice capacity, 21-1/4" x 15-1/4" x 13", NSF



ITEM 19 - BAR BLENDER (2 REQ'D)

Vitamix Model 36019 Dimensions: 18(h) x 8.5(w) x 10.7(d)

(VM0145) The Quiet One™, on-counter, electronic touch pad controls, 48 oz. (1.4 liter) high-impact clear/stackable Advance container, with Advance blade assembly and lid, removable compact cover, (34) programs, 3-peak HP, cULus, NSF, RoHS, CE (Note: Standard 64 oz./2.0 L container cannot be used with the compact cover)



- 2 ea 3 years warranty on motor base parts and 1 year warranty on labor
- 2 ea 120v, 50/60hz, 15 amps, standard
- 8 ea Model 15979 Advance Container, 48 oz., with Advance blade assembly, no lid, for use with PBS Advance, The Quite One and Blending Station Advance, NSF certified
- 8 ea Model 15985 Lid, with plug, for Advance container, rubber

ITEM 20 - ESPRESSO CAPPUCCINO MACHINE (1 REQ'D)

Schaerer USA Model DFH TOUCH 2MILK FS Dimensions: 30(h) x 26(w) x 22(d)

(040390-00010EUS) Coffee Art TouchIT Two Milk Finesteam®, Espresso/Cappuccino Machine, 7 inch touch screen and disposable milk frother, fully automatic 1-step drink delivery, 2 milk types, Finesteam® auto foam steam wand with built-in temp sensor and auto shut-off, heats up to 32 oz./1 ltr of milk per min., compressor-driven refrigerator, 2 gal milk capacity, 100-120 cappuccinos/lattes per hour (16oz), automatic grinding, tamping & shot dispensing, up to 64 programmable selections, digital touch screen, dual integrated grinders/hoppers, 8 min. automated cleaning cycle, 208V, 1ph, 30A, drain line required



- 1 ea Prepayment required unless other payment terms have been extended.
- 1 ea 1 year parts and labor warranty, includes 2 preventative maintenance visits, standard (USA only)
- 1 ea One (1) install/startup visit included; additional visits will incur extra charges.
- 1 ea Shipping charge
- 1 ea Fridge (included)
- 1 ea Two milk types (included)

UNM Cancer Research Center - REV 6

- 1 ea Touch screen (included)
- 1 ea Finesteam PEEK steam wand (included)
- 1 ea Includes one (1) 12 Week Kit Art 1Step 2M-FS
- 1 ea Cuno 4350 complete

ITEM 21 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 REQ'D)

Beverage Air Model UCR27A Dimensions: 34.5(h) x 27(w) x 27.75(d)

Undercounter Refrigerator, one-section, 27" W, 7.3 cu. ft., (1) door, (2) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/6 hp, UL, cUL, UL-EPH, MADE IN USA, ENERGY STAR®



- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Additional 2 yr compressor warranty, standard
- 1 ea 115v/60/1-ph, 4.0 amps, standard
- 1 ea Door hinged on left
- 1 ea 3" Casters, in lieu of standard 6" heavy duty casters, no charge when specified on order
- 1 ea Model ST Secure Temp

ITEM 22A - SERVICE REFRIGERATED BAKERY MERCHANDISER (1 REQ'D)

Structural Concepts Model HV48R-QS (F) Dimensions: 51.25(h) x 50(w) x 42(d)

Quick Ship Encore® Service Refrigerated Bakery Merchandiser, 50"W, Breeze™ with EnergyWise self-contained refrigeration system with evaporator pan, curved lift-up front glass, (3) lighted glass shelves, sheet metal deck, sliding glass rear doors, black interior, black trim, (2) full end panels, flat front (Quick Ship), cETLus, ETL-Sanititation



- 1 ea NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 1 ea NOTE: Cases ship within 10 business days with the standard specifications listed, first-come first-serve basis, stock may be limited while in replenishment mode
- 1 ea NOTE: 43" minimum entry door clearance required (with out shipping skid)
- 1 ea 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
- 1 ea 120v/60/1ph, 12.0 amps, cord with NEMA 5-15P
- 1 ea NOTE: Compressor air intake from rear & out front panel, front panel cannot be blocked
- 1 ea Base Support: Units are supplied with levelers extended 1-1/4" & MUST be adjusted during installation to ensure unit is level for operation
- 1 ea Exterior: All other manufacturer's laminates & finishes (includes Wilsonart/Formica PREMIUM selections) (Contact Factory)
- 1 ea NOTE: SCC will not be responsible for additional charges incurred for Premium or other Manufacturer's laminate selections not originally quoted

ITEM 22B - SERVICE REFRIGERATED BAKERY MERCHANDISER (1 REQ'D)

Structural Concepts Model HV48R-QS (F) Dimensions: 51.25(h) x 50(w) x 42(d)

Quick Ship Encore® Service Refrigerated Bakery Merchandiser, 50"W, Breeze™ with EnergyWise self-contained refrigeration system with evaporator pan, curved lift-up front glass, (3) lighted glass shelves, sheet metal deck, sliding glass rear doors, black interior, black trim, (2) full end panels, flat front (Quick Ship), cETLus, ETL-Sanititation



- 1 ea NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 1 ea NOTE: Cases ship within 10 business days with the standard specifications listed, first-come first-serve basis, stock may be limited while in replenishment mode
- 1 ea NOTE: 43" minimum entry door clearance required (with out shipping skid)
- 1 ea 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
- 1 ea 120v/60/1ph, 12.0 amps, cord with NEMA 5-15P
- 1 ea NOTE: Compressor air intake from rear & out front panel, front panel cannot be blocked
- 1 ea Base Support: Units are supplied with levelers extended 1-1/4" & MUST be adjusted during installation to ensure unit is level for operation
- 1 ea Exterior: All other manufacturer's laminates & finishes (includes Wilsonart/Formica PREMIUM selections) (Contact Factory)
- 1 ea NOTE: SCC will not be responsible for additional charges incurred for Premium or other

ITEM 23 - ICE CUBER (1 REQ'D)

Hoshizaki Model KM-650MAH Dimensions: 37.44(h) x 22(w) x 27.38(d)

Ice Maker, Cube-Style, air-cooled, self-contained condenser, approximately 661-lb capacity/24-hours, stainless steel finish, crescent cube style, R-404A refrigerant, 208-230v/60/1-ph, 7.2 amps, ENERGY STAR®



- 1 ea Warranty: 3-Year parts & labor on entire machine
- 1 ea Warranty: 5-Year parts & labor on evaporator
- 1 ea Warranty: 5-Year parts on compressor & air-cooled condenser
- 1 ea Model B-500PF Ice Bin, top-hinged front-opening door, approximately 500-lb ice storage capacity, for top-mounted ice maker, vinyl clad, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL-Sanitation
- 1 ea Model HS-2033 Top Kit, 8", for 22" wide ice machines
- 1 ea Warranty: 3-Year parts & labor for bin
- 1 ea Model HC-2 FILTER SYSTEM

ITEM 24 - WALK-IN COOLER (1 REQ'D)

Bally Refrigerated Boxes Model CUSTOM

Walk-In Cooler, 8 - 8 1/2" Length x 7'-9" Width x 8'-6" H, Indoor Structure, NSF Approved, 1 compartment, standard box, single span ceiling, 4" wall panels, 4" ceiling panels, embossed galvalume (26 ga) finish, (1) LED light, 4' long, (1) vapor proof LED light, (1) 30" x 78" hinged Super Door, (1) strip curtains and (1) Temp Controls.

- 1 ea Beverage Air Model ST Secure Temp

ITEM 24.1 - REFRIGERATION SYSTEM (1 It REQ'D)

Bally Refrigerated Boxes

Refrigeration Systems to include: one (1) medium temp and one (1) medium temp; 1 Year Parts and Labor Warranty and 5 Year System Warranty.

(PRICING INCLUDED IN ITEM # 24)

ITEM 25 - REACH-IN FREEZER (1 REQ'D)

Beverage Air Model HF2-1S Dimensions: 78.5(h) x 52(w) x 32(d)

Horizon Series Freezer, reach-in, two-section, 49 cu. ft., (1) right-hand hinged solid door with locks, (1) left-hand hinged solid door with locks, (6) adjustable shelves, electronic control, LED interior lighting, digital display, expansion valve technology, automatic defrost, top-mounted self-contained refrigeration, stainless steel front, gray painted sides, aluminum interior, 6" casters, 3/4 hp, UL, cUL, UL-EPH, MADE IN USA, ENERGY STAR®



- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Additional 2 yr compressor warranty, standard
- 1 ea 115v/60/1-ph, 12.0 amps, standard
- 1 ea Left door hinged left, right door hinged right, standard
- 1 ea 6" Heavy duty casters (2) locking, standard
- 1 ea Model ST Secure Temp

ITEM 26 - FOOD SLICER (1 REQ'D)

Globe Model 3850N Dimensions: 34(h) x 25(w) x 28(d)

Globe Premium Slicer, automatic, 2-speed, 40 and 60 strokes per minute, 13" diameter hardened steel alloy knife blade, gear-driven knife system, start/stop touchpad controls, 2° angled drip groove on slice table, knife ring guard with removable deflector, knife cover interlock, and dual gear slice-thickness adjustment, carriage angle 45°, 12" food chute carriage, lift, pull & roll lift lever, stainless steel construction, 1/2HP, 115v/60/1-ph, 7.0amps, NEMA 5-15P, cETLus, NSF/ANSI 8-2010 (made in USA)



- 1 ea 1 year labor warranty from date of original installation (not to exceed 18 months from

- factory shipment)
- 1 ea 2 year parts warranty (excludes wear/expendable parts)
- 1 ea 15 year drive gears warranty (see Warranty sheet for complete details)
- 1 ea Model 699-BAS Globe Vegetable Hopper, 14" long x 7" diameter stainless steel food tube chute, for bulk processing heads of lettuce, cabbage as well as other fruits and vegetables, for 3000 & 4000 series (Easy-glide end weight is 4lbs, 5oz)
- 1 ea Model 1326 Food Fence, 12"L x 3"H, adjustable, short and low, helps hold round or rectangular products to ensure quality slices and high yield, for 3000 & 4000 series.

ITEM 27 - PLANETARY MIXER (1 REQ'D)

Globe Model SP-30P Dimensions: 50.75(h) x 23.25(w) x 24.5(d)

Planetary Mixer, 30 qt., floor model, 3-speeds, #12 hub incl; s/s removable bowl guard, 30 qt. s/s bowl, aluminum spiral dough hook, s/s whip & aluminum beater, cast iron body & bowl lift; gear-driven, high torque transmission; digital controls with 60 min. timer, non-slip rubber feet, 6 ft cord & plug, 1-1/2 HP, 220/60/1-ph, 12 amps, NEMA 6-20P, NSF, cETLus



- 1 ea 2 year parts (excludes wear/expendable parts), 1 year labor warranty (contact factory for details)

ITEM 28 - CART, BUS (3 REQ'D)

Lakeside Manufacturing Model 2501 Dimensions: 35(h) x 36(w) x 18.5(d)

Bus Cart, 3-shelf, 36"W x 18-1/2"D x 35"H, stain & odor resistant polyethylene shelves, aluminum legs, 300 lb. capacity, 11-3/4" shelf clearance, dent resistant, integrated push handle, 1" lip on (3) sides, 4" non-marking swivel casters, light gray (ships KD, no tools required for assembly)



ITEM 29 - QUEEN MARY (3 REQ'D)

Food Warming Equip Model UC-412 Dimensions: 49.5(h) x 62(w) x 27(d)

Queen Mary Utility Cart, (4) 24" x 57" shelves with flanged down edges spaced 12" apart, open welded tubular frame, (2) heavy duty push handles, stainless steel construction, full extension bumper, 8" heavy duty polyurethane casters 1600 lb. capacity



ITEM 30 - WIRE SHELVING (24 REQ'D)

Thunder Group Model CMEP1836 Dimensions: 36(w) x 18(d)

Wire Shelving, 18" x 36", 850 lb. capacity, with 4 sets of sleeve clips, heavy duty, epoxy coated, green, NSF

- 24 ea Model CMEP1842 Wire Shelving, 18" x 42", 850 lb. capacity, with 4 sets of sleeve clips, heavy duty, epoxy coated, green, NSF
- 36 ea Model CMEP1848 Wire Shelving, 18" x 48", 850 lb. capacity, with 4 sets of sleeve clips, heavy duty, epoxy coated, green, NSF
- 4 ea Model CMEP1860 Wire Shelving, 18" x 60", 600 lb. capacity, with 4 sets of sleeve clips, heavy duty, epoxy coated, green, NSF
- 1 ea Model WRNTY 5 year warranty, standard
- 88 ea Model CMEC072 Shelving Post, 74"H, with leveling foot, heavy duty, epoxy coated, green, NSF
- 44 ea Model PLCB5160 Stem Caster, 5", without brake, plastic bumper, for security cage
- 44 ea Model PLCB5160B Stem Caster, 5", with brake, plastic bumper, for security cage



ITEM 31 - MOBILE ICE BIN (2 REQ'D)

Metro Model IC125 Dimensions: 33.5(h) x 28.25(w) x 22.5(d)

Ice Cart, 125 lb. capacity, 3-position lid, drain self, rotationally molded gray polyethylene construction, 3/4" drain fits garden hose, front casters 5" swivel with lock, 8" fixed wheels rear



ITEM 32 - WORK TABLE (2 REQ'D)

Advance Tabco Model TKMS-307 Dimensions: 40.5(h) x 84(w) x 30(d)

Work Table, 30" wide top, with splash at rear only, 84" long, with stainless steel legs, side & rear stainless steel crossrails, 16 gauge 304 series stainless steel top, 5" backsplash, stainless steel bullet feet

- 2 ea Model TA-12 Countertop edge, (per table)
- 2 ea Model US-30-30 Work Table Undershef, 18 gauge 430 series stainless steel, 30" wide, 30" long
- 2 ea Model TA-20-PAIR Leg, stainless steel, with stainless steel bullet foot (1 pr)
- 1 ea Model TA-60 Special Length Modification to reduce size of shelf (price next largest size, add "TA-60" to model number)
- 2 ea Model TA-11C-2 Double Sink Welded Into Table Top, 20"W x 20"D x 8" deep bowls, includes faucet (must specify sink location)
- 4 ea Model K-15 Drain, lever operated with built in overflow, 2" NPT & 1-1/2" IPS outlet connections
- 4 ea Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain
- 4 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 33 - WORK TABLE (2 REQ'D)

Advance Tabco Model MS-306 Dimensions: 35.5(h) x 72(w) x 30(d)

Work Table, 30" wide top, without splash, 72" long, with adjustable undershef, stainless steel frame & shelf, 16 gauge 304 series stainless steel top, stainless steel bullet feet

- 2 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"
- 2 ea Model TA-25B Brakes, on all casters
- 1 ea Model KMS-307 Work Table, 30" wide top, with splash at rear only, 84" long, with adjustable undershef, stainless steel frame & shelf, 16 gauge 304 series stainless steel top, 5" backsplash, stainless steel bullet feet



ITEM 34 - MOP SINK (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY PLUMBING CONTRACTOR

ITEM 34.1 - SERVICE FUCET (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY PLUMBING CONTRACTOR

ITEM 34.2 - CHEMICAL SHELVING (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY PLUMBING CONTRACTOR

ITEM 35 - SERVING COUNTER (MILLWORK) (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY GENERAL CONTRACTOR

ITEM 36A - DROP-IN HAND SINK (1 REQ'D)

Advance Tabco Model DI-1-10SP Dimensions: 10(h) x 13(w) x 19(d)

Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 6" tapered rear & side splashes, 20 gauge 304 series stainless steel, with deck mounted gooseneck faucet, basket drain, NSF

- 1 ea Model K-52OMIT To Delete Faucet
- 1 ea Model K-71 Single Faucet Hole, for deck mounted faucet (not included)
- 1 ea Model K-180 Electronic Faucet, deck mounted, battery or 110v operation (includes adapters for both options)



ITEM 36B - DROP-IN SINK (1 REQ'D)

Advance Tabco Model DI-1-10 Dimensions: 10(h) x 13(w) x 19(d)

Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 series stainless steel, with deck mounted gooseneck faucet, basket drain, NSF

- 1 ea Model K-316-LU Wrist Handle Only, for splash or deck mounted hand sink faucet (1 pair hot & cold)



ITEM 37 - POS SYSTEM (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY OWNER

ITEM 38 - EXHAUST HOOD SYSTEM (1 REQ'D)

Accurex Model XGHO20

Exhaust Hood, 174" Long, 54" Wide, 24" High, Performance Enhancing Lip (P.E.L.) for up to 31% lower exhaust rates, sloped grease trough with enclosed grease cup per NFPA 96 requirements, 430 SS Where Exposed, UL 710 Listed w/ Exhaust Fire Damper, Stainless Steel Baffle Filters, 18" High Ceiling Enclosures on Front & Right, Factory Mounted 3" Back Airspace, Stainless steel backsplash panel, 2 Factory Mounted Exhaust Collar(s) 10" x 17", 5 - Globe light fixtures (bulbs not included), Face Discharge on Front w/ (4) 10" X 28" collars Exhaust Fan W/ Pollution Control Unit, TEFC Motor, Junction Box Mounted & Wired, Roof Curb-Galv., Under Sized 1 in. Total, Curb Seal, Grease Trap, Heat Baffle and Clean-out Port, Warranty: 1 Year

ITEM 38.1 - FIRE SUPPRESSION SYSTEM (1 REQ'D)

Accurex Model ANSUL

(PRICING INCLUDED IN ITEM # 38)

Ansul R-102, appliance specific Fire Suppression System, remote cabinet. All required system parts included, Pre-piped hood with detection, Factory Coordinated Install, Mechanical Shutoff Valve, 2 in, (Ansul) | Metal Blow Off Caps, Permits and Puff (air) test included, Protects hood(s): Hood Section 1

ITEM 39 - HEATED BANQUET CART (1 REQ'D)

Food Warming Equip Model A-120 Dimensions: 57(h) x 53.75(w) x 28.5(d)

A-Series Banquet Cart, (1) door, capacity (96-120) covered plates, 11" max. diameter, natural convection heat system, heavy duty push handles, (3) shelves, 20 gauge stainless steel exterior with 22 gauge stainless steel interior construction, wraparound bumper



- 1 ea Two year limited parts & one year labor warranty, standard
- 1 ea 120v/50/60/1-ph, 8.33 amps, NEMA 5-15P, standard
- 1 ea 5" Caster standard: EZ Roll Heavy Duty Poly, (2) rigid, (2) swivel with brakes

ITEM 40 - CONDENSATE HOOD (1 REQ'D)

Accurex Model XD1

Exhaust Hood, 42" Long, 42" Wide, 24" High, 300 Series S/S construction, Exhaust Fan, Roof Curb-Galv., Under Sized 1 in. Total, Curb Seal, Warranty: 1 Year
(INCLUDED IN ITEM # 38)

ITEM 41 - FRONT BEVERAGE COUNTER (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY GENERAL CONTRACTOR

ITEM 42 - HEATED TRANSPORT CARTS (7 REQ'D)

NOT IN CONTRACT

PROVIDED BY OWNER
(FUTURE EQUIPMENT)

ITEM 43 - TEA BREWER (1 REQ'D)

Bunn-O-Matic Model ITCB-DV-0000 Dimensions: 34.37(h) x 11.53(w) x 23.78(d)

35700.0000 ITCB-DV Infusion Series® Tea/Coffee Brewer, dual voltage, 3 or 5 gallon capacity single brewer, 29" trunk with overlays, full/half batch switches, BrewWISE® intelligence with pre-infusion & pulse brew, Energy-saver mode, English/Spanish alphanumeric & advertising display, brew counter, brews into BUNN tea dispensers brews into TD4, TD4T, TDS-3, TDS-3.5, TDO-4, TDO-5, TDO-N-3.5 & TDO-N-4 (sold separately) & 1.9 to 3.8 litre airpots, 120v, 120/208v, 120/240v/60/1-ph, 1700/2650/3500 watts, 14.0/13.0/15.0 amps, UL, NSF



- 1 ea Equipment discount category net prices must be rounded to the nearest dollar
- 4 ea Model TDO-4-0000 34100.0000 TDO-4 Iced Tea/Coffee Dispenser, cylinder style, 4 gallon capacity (15.1 litres), sump dispense valve, oval shape solid plastic lid, faucet handles are labeled sweetened & unsweetened, side handles, NSF

ITEM 44 - BOOSTER HEATER (1 REQ'D)

Hatco Model PMG-200 Dimensions: 31(h) x 36(w) x 20.75(d)

Powermite® Booster Heater, gas, 4.75 gal storage capacity, blended phosphate water treatment system, low water cut-off, temp./pressure relief valve, pressure reducing valve, (2) temp./pressure gauges, indicator light & on/off switch, stainless steel tank & front, painted body & legs, 195,000 BTU



- 1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
- 1 ea Natural gas
- 1 ea Model ORIF High Altitude Kit for Gas and Elevation, applicable at 2,000 feet and above, PMG-200
- 1 ea 120v/60/1-ph, 360 w, 3.0 amps
- 1 ea Model SSBB-200 Stainless steel body and base (Not for retrofit), for PMG200

ITEM 44.1 - WATER SOFTENER CONDITIONER (1 REQ'D)

Hobart Model WS-40 Dimensions: 21(h) x 14(w) x 14(d)

Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing includes standard installation within 50 miles from the local Hobart service office during normal working hours, installation will include final hookups (within 5 feet) to existing utilities (NET)



ITEM 45 - SODA ICE & BEVERAGE DISPENSER (1 REQ'D)

Servend Model SV-175-8 Dimensions: 34.88(h) x 25(w) x 31.13(d)

Ice/Beverage Dispenser, 175 lb. capacity, LED lighting with "Quench Your Thirst" graphics, ABS base, multi-port flex manifold, Patented Rocking Chute™, includes: (8) Servends Flowmatic 464 beverage valves, leg kit, key switch & drain kit, plastic & stainless steel, UL, NSF, cUL



- 1 ea Ambient carbonation, standard
- 1 ea 120v/60/1-ph, 2.8 amps, standard
- 1 ea 2 year limited parts & 1 year limited labor warranty (USA)
- 1 ea Sanitary lever operated beverage valves
- 1 ea Model 5009703 8 Valve Pre-Assembled Complete BIB Beverage Installation Kit, includes: (1) rack, (6) Flojet syrup pumps, (1) fast flow carbonator, (1) primary regulator, (1) secondary regulator, parts & fittings, 1/4"x100 ft. roll braided tubing, 3/8"x25 ft. BIB tubing
- 2 rl Model 974-00100X50 Bundled Beverage Tubing, 50 ft. roll of (10) 3/8" sealed beverage lines for syrup run from unit to BIB boxes, (8 valve system)
- 1 ea Model CO2 CHANGE OVER VALVE 1/4" MAKE FLARE BACK CHECK INLET. 1/4" MALE FLARE OUTLET

ITEM 46 - SODA RACK (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY OWNER'S VENDOR

ITEM 47 - WORK TABLE (1 REQ'D)

Advance Tabco Model TKMS-308 Dimensions: 40.5(h) x 96(w) x 30(d)

Work Table, 30" wide top, with splash at rear only, 96" long, with stainless steel legs, side & rear stainless steel crossrails, 16 gauge 304 series stainless steel top, 5" backsplash, stainless steel bullet feet



- 1 ft Model TA-11Z 5" Table Splash with 2" return is required for splash mounted faucet (per linear foot)
- 1 ea Model TA-12 Countertop edge, (per table)
- 1 ea Model TA-11D Sink Welded Into Table Top, 20"W x 20"D x 12" deep bowl, includes faucet (must specify sink location)

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- 1 ea Model K-15 Drain, lever operated with built in overflow, 2" NPT & 1-1/2" IPS outlet connections
- 1 ea Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain
- 1 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 48 - FRONT COUNTER (1 REQ'D)

NOT IN CONTRACT

PROVIDED BY GENERAL CONTRACTOR

ITEM 49 - POT / KETTLE FILLER FAUCET (1 REQ'D)

T&S Brass Model B-0580

Pot Filler Faucet, splash mount, double-jointed, 18"L, with insulated off-on volume control grip on tip of nozzle, 1/2" NPT female inlet, adjustable flange, chrome plated finish

- 1 ea Model B-WH6 Wrist Action Handle



ITEM 50 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 REQ'D)

Beverage Air Model UCR48A Dimensions: 34.5(h) x 48(w) x 29.25(d)

Undercounter Refrigerator, two-section, 48" W, 13.9 cu. ft., (2) doors, (4) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/5 hp, UL, cUL, UL-EPH, MADE IN USA

- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Additional 2 yr compressor warranty, standard
- 1 ea 115v/60/1-ph, 3.3 amps, 8' cord, NEMA 5-15P, standard
- 1 ea Left door hinged left, right door hinged on right, standard
- 1 ea 3" Casters, in lieu of standard 6" heavy duty casters, no charge when specified on order
- 1 ea Model ST Secure Temp



ITEM 51 - MICROWAVE CONVECTION OVEN (1 REQ'D)

ACP Model AXP22 Dimensions: 20.4(h) x 25.1(w) x 27.5(d)

Amana® Combination Oven, 1.38 cu. ft., 2000 watts convection, 2200 watts microwave, 3000 watts infra-red, high speed, capacity to program 360 menus, 11 power levels, 4-cooking stages, 60 minute max cooking time, VFD display, touch control, solid pull down door with ergonomic handle, stainless steel exterior & interior, 5' cord, 240v/60/1-ph, 5700 total watts, 30 amps, NEMA 6-30P

- 1 ea 3-year limited warranty (Year 1: parts, labor and travel are covered; Year 2 and 3: Magnetron tube (part only) are covered)
- 1 ea Model GR10 Amana® Commercial Panini Grill, provides grill marks, for AXP
- 1 ea Model ST10X Pizza Stone, 14-3/8" x 14-3/8", aids in browning and crisping, sits on AXP oven rack, for AXP22 or MXP22
- 1 ea Model PA10 Oven Paddle, for Xpress ovens
- 6 ea Model OB10 Basket, non-stick, solid bottom, 13-1/2" x 13-1/2" x 1"
- 1 cs Model CL10 Amana® Oven Cleaner, (6) bottles, (2) sprayers, suitable for all ACP Inc. ovens, not for microwaves, (shipped in USA Only)



ITEM X-INSTL-E INSTALLATION (1 REQ'D)

-

Standard Restaurant Equipment Co Model I-E

All labor and materials to receive, unload, uncrate and install all Buyout and Custom Fabricated Food Service Equipment for a complete and operating system. To include all anchoring, trim and sealing as required.
(ALL Electrical, Plumbing and Mechanical rough-ins, inter-connection and final connections by Others)

ITEM X-INSTL-H INSTALLATION (1 REQ'D)

-

Standard Restaurant Equipment Company Model I-H

All labor and materials to receive, unload, uncrate and install Exhaust Hood, Wall Flashing and Enclosure Panels ONLY. To include ALL anchoring, trim and sealing as required.
EXCLUSIONS: Roof Mounted Pollution Control Unit (provided by Kitchen Equipment Contractor) installed by Mechanical Contractor. All Electrical and Mechanical rough-Ins, Inter-connection and final Connections by others.

ITEM X-INSTL-R INSTALLATION (1 REQ'D)

-

Standard Restaurant Equipment Co Model I-R

All labor and materials to receive, unload, uncrate and install Walk-In Cooler and Refrigeration System for a complete and operating System. To include all anchoring, trim and sealing as required.
(Electrical and Plumbing rough-in, inter-connection and final connections by Others)

ITEM X-TAX-L - TAX ON LABOR (1 REQ'D)

Standard Restaurant Equipment Company

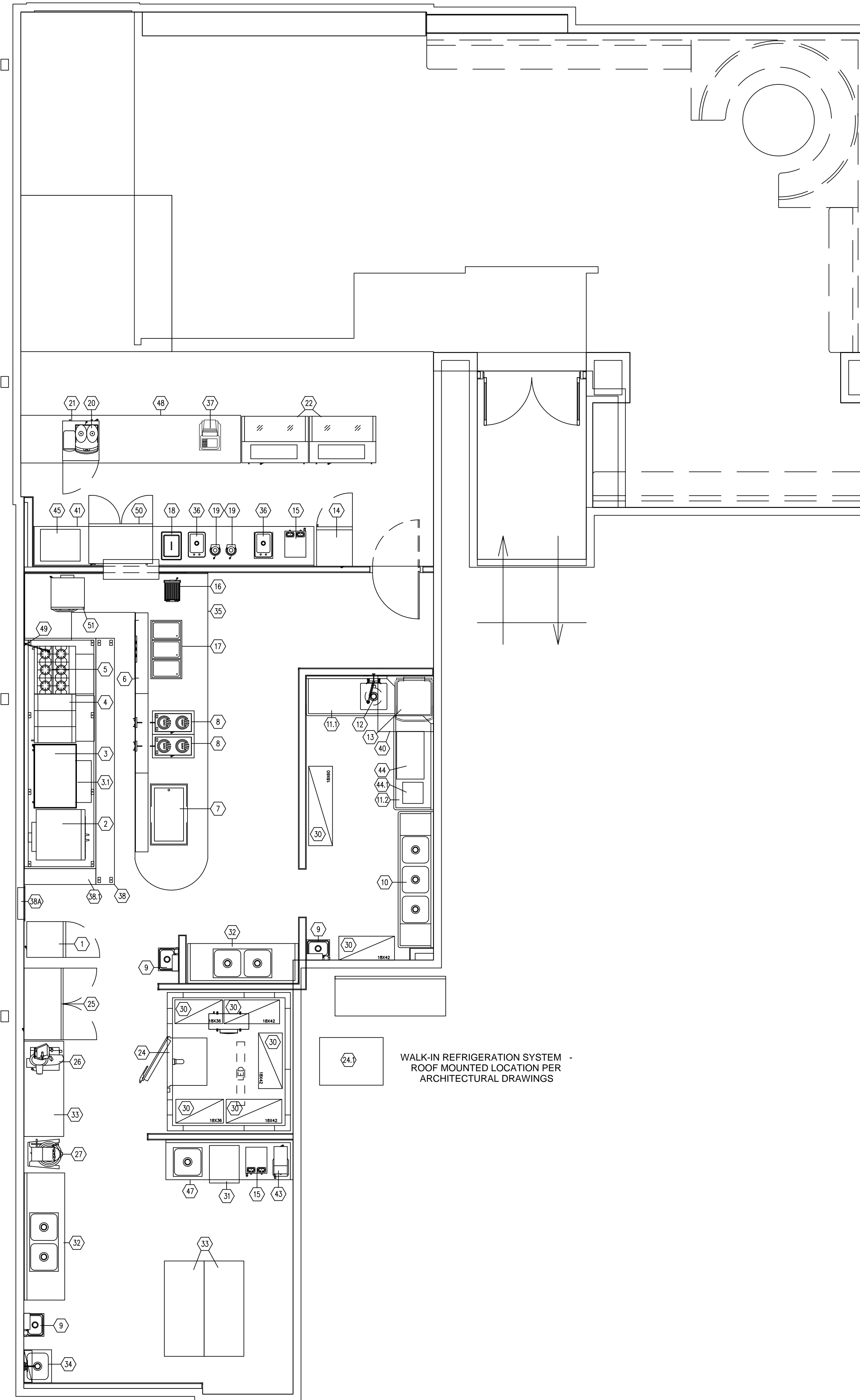
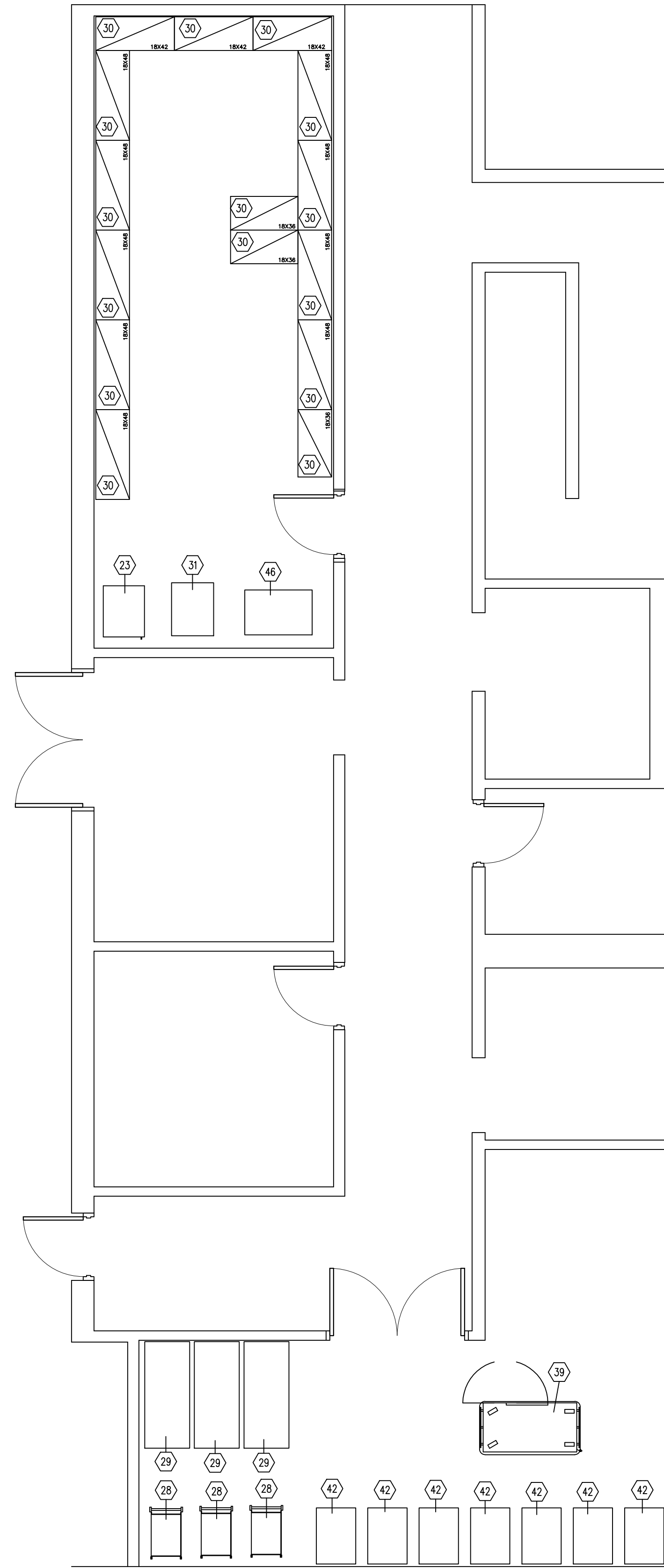
GRT of 7.1875% on Labor Amount Only

EXCLUSIONS: Following work by others.

1) Carpentry work by others. 2) Electrical work by others. 3) Plumbing work and any drain lines by others. 4) Venting/duct connections above the exhaust hood(s) and welding of duct(s) to hood by others. 5) Exhaust, make-up air ducts and fans by others. 6) Electrical, plumbing, mechanical connections and final utility hook ups by others. 7) Concrete pad/curb, coring/cutting, and sleeve work by others. 8) Finished floor by others. 9) Fire sprinklers by others. 10) Any item number not listed is not part of this bid. 11) Wall backing by others. 12) Any stainless steel that is not listed within this proposal and without an item number is not included. 13) Roof curbs, flashing & pitch pocket by others. 14) Installation and inter-wiring of light fixtures inside the walk-in boxes. Electrical services & control wiring /inter-wiring of compressor, light fixtures, solenoid valves, defrosters, time clock's, evaporators and other control components of the walk-in cold boxes of any kind. 15) Interfacing wiring of fire suppression system to building main alarm, electrical shunt trip/contactors and any other controlling switch/micro switch. 16) Overhead coiling door(s) for pass-thru windows. 17) Any item listed in Architectural, Mechanical and Plumbing sections. 18) Trenching by others. 19) Any inter-wiring of any foodservice equipment by others. 20) Under slab insulation in walk-in cold boxes. 21) Structural calculations, Seismic calculations, and approval for equipment and anchorage by others. 22) Water proofing by others. 23) Fire Caulking by others. 24) Millwork or any decorative tops on counters by others. 25) Installation of "owner furnished" equipment by others.

Prices firm for 60 days.

TAX INCLUDED FOR LABOR ONLY



EQUIPMENT SCHEDULE					
ITEM NO.	QTY REQ'D	N.I.C.	DESCRIPTION	MANUFACTURER	MODEL NUMBER
KITCHEN					
1	1		PROOFER CABINET		
2	1		CONVECTION OVEN, DBL		
3	1		COUNTERTOP GRIDDLE		
3.1	1		EQUIPMENT STAND, REFRIGERATED BASE		
4	1		HOT TOP RANGE W/ OVEN		
5	1		6 Q.B. RANGE W/ OVEN		
6	1	X	SERVING COUNTER (MILLWORK)	BY G.C.	
7	1		COLD FOOD WELL, DROP-IN, REFRIGERATED		
8	2		INDUCTION RANGE		
9	3		HAND SINK		
10	1		THREE COMPARTMENT SINK		
11.1	1		SOLDED DISHTABLE		
11.2	1		CLEAN DISHTABLE		
12	1		DISPOSER		
13	1		DISHWASHER, DOOR TYPE		
14	1		REACH-IN REFRIGERATOR		
15	1		COFFEE BREWER		
16	1		PANINI GRILL		
17	1		DROP-IN HOT WELL		
18	1		DROP-IN ICE BIN		
19	2		BLENDER		
20	1		ESPRESSO/CAPPUCCINO MACHINE		
21	1		UNDERCOUNTER REFRIGERATOR		
22	2		REFRIGERATED DISPLAY CASE		
23	1		ICE MACHINE W/ BIN & WATER FILTER		
24	1		WALK-IN COOLER		
24.1	1		REFRIGERATION SYSTEM		
25	1		REACH-IN FREEZER		
26	1		FOOD SLICER		
27	1		FLOOR MIXER		
28	3		CART, BUS		
29	3		CART, QUEEN MARY		
30	LOT		WIRE SHELVING		
31	2		MOBILE ICE BIN		
32	2		PREP TABLE W/ SINK		
33	3		WORK TABLE		
34	1	X	MOP SINK/SERVICE FAUCET/CHEMICAL SHELF	BY G.C.	
35	1	X	SERVING COUNTER (MILLWORK)	BY G.C.	
36	2		DROP-IN SINK		
37	1	X	PDS SYSTEM	BY OWNER	
38	1		EXHAUST HOOD SYSTEM		
38.1	1		FIRE SUPPRESSION SYSTEM		
39	1		HEATED BANQUET CART		
40	1		CONDENSATE HOOD		
41	1	X	FRONT BEVERAGE COUNTER	BY G.C.	
42	7	X	HEATED TRANSPORT CART (FUTURE EQUIP.)	BY OWNER	
43	1		TEA BREWER		
44	1		BOOSTER HEATER / WATER SOFTNER		
45	1	X	SODA DISPENSER	BY OWNER'S VENDOR	
46	1	X	SODA RACK	BY OWNER'S VENDOR	
47	1		WORK TABLE W/ SINK		
48	1	X	FRONT COUNTER	BY G.C.	
49	1		POT/KETTLE FILLER FAUCET		
50	1		UNDERCOUNTER REFRIGERATOR		
51	1		RAPID COOK OVEN		

STANDARD
RESTAURANT EQUIP.
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KITCHEN EQUIPMENT PLAN

CUSTOMER
REVISIONS
OWNER'S REVISIONS 12/ 7/ 19
OWNER'S REVISIONS 12/ 22/ 19
OWNER'S REVISIONS 1/ 13/ 16
DRAWN BY
David P. McCay
CHECKER
SCALE
1/ 4" = 1'-0"
DATE
December 5, 2019
CUSTOMER APPR.
PROJECT NO.
DRAWING NO.
FS 1

PLUMBING CONNECTION SCHEDULE

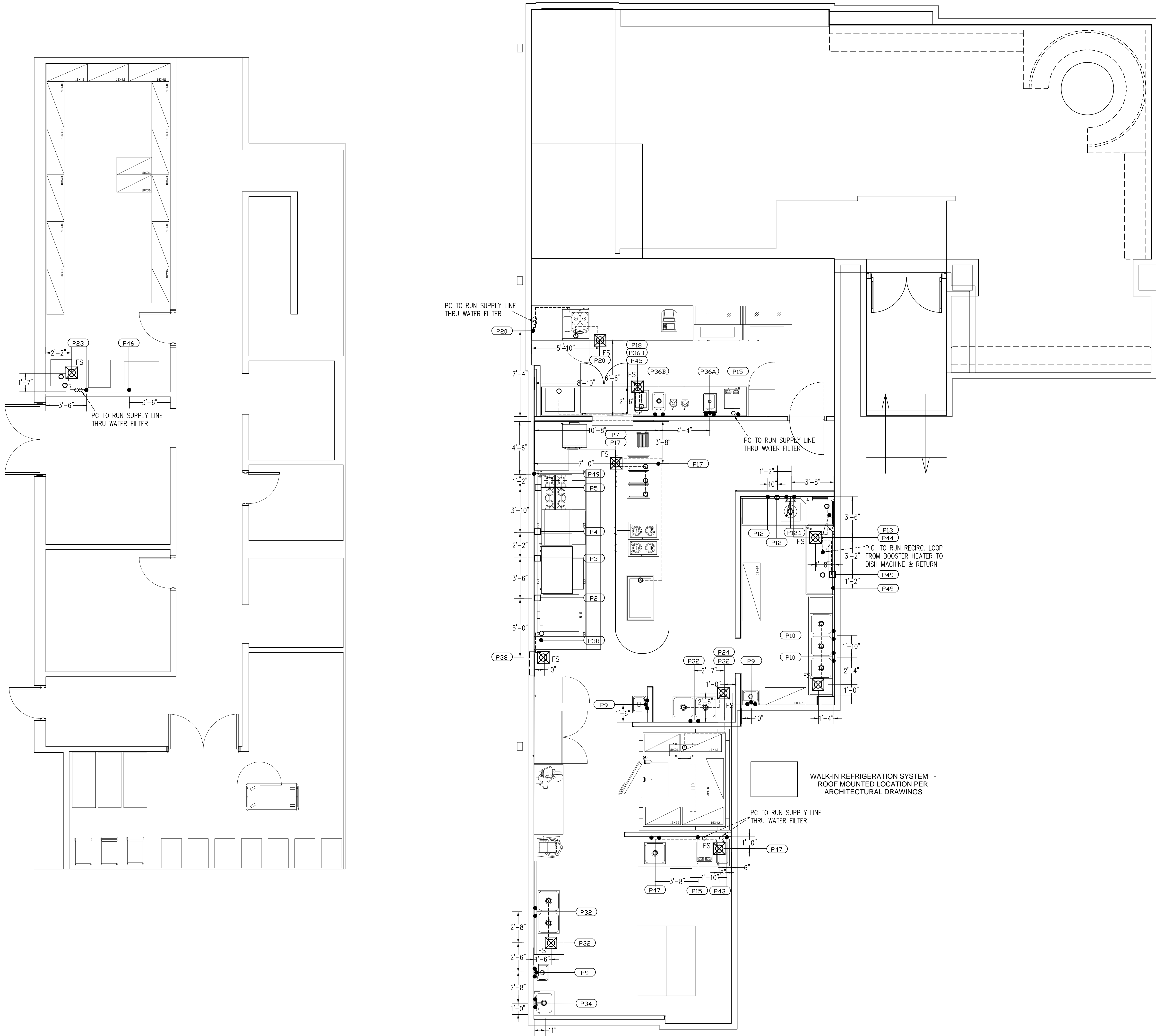
- (P2) CONVECTION OVEN
(2) 3/4" G, 60 MBTU EA, 18" AFF (2 CONN)
- (P3) GRIDDLE, COUNTER TOP
3/4" G, 120 MBTU, 18" AFF--GAS HOSE W/ DISC PROVIDED
- (P4) HOT TOP RANGE
3/4" G, 192 MBTU, 18" AFF--GAS HOSE W/ DISC PROVIDED
- (P5) 6 O.B. RANGE W/ OVEN
3/4" G, 277 MBTU, 18" AFF--GAS HOSE W/ DISC PROVIDED
- (P7) REFRIGERATED COLD PAN
--RUN DRAIN TO FS
- (P9) HAND SINK
1/2" H & C, 12" AFF--
1 1/2" D, 24" AFF
- (P10) THREE COMP SINK
(2) 1/2" H & C, 12" AFF--RUN DRAINS TO FS
- (P12) DISPOSER
1/2" C, 12" AFF--
1 1/2" D, 24" AFF
- (P12.1) PRE RINSE FAUCET
1/2" H & C, 12" AFF
- (P13) DISH MACHINE
3/4" H -- INTERCONNECT (LOOP) DISH MACHINE W/ BOOSTER HEATER
--RUN DRAINS TO FS
- (P15) COFFEE MAKER
3/8" C, 48" AFF--RUN THRU FILTER--RUN DRAINS TO FS
- (P17) HOT FOOD WELL
3/8" C, 12" AFF--RUN DRAINS TO FS
- (P18) ICE BIN
--RUN DRAIN TO FS
- (P20) ESPRESSO MACHINE
1/2" C, 24" AFF--RUN THRU FILTER--RUN DRAINS TO FS
- (P23) ICE MACHINE
1/2" C, 84" AFF--RUN THRU FILTER--(2) 1" DRAIN TO F.S.
--RUN DRAIN TO FS
- (P24) WALK IN COOLER - EVAPORATOR COIL
--RUN DRAIN TO FS
- (P32) PREP TABLE W/ SINK
1/2" H & C, 12" AFF--RUN DRAINS TO FS
- (P34) MOP SINK W/ SERVICE FAUCET
1/2" H & C, 26" AFF - (SERVICE FAUCET)
3" D, STUB-UP, TRIM TO FIT
- (P36A) HAND SINK - DROP IN
1/2" H & C, 12" AFF--
1 1/2" D, 24" AFF
- (P36B) DUMP SINK - DROP IN
1/2" H & C, 12" AFF--RUN DRAIN TO FS
- (P38) WATER WASH EXHAUST HOOD
3/4" (140 DEG.) H, FROM ABOVE, INTERCONNECT THRU SOLENOID VALVE
--RUN DRAIN TO FS
- (P43) TEA BREWER
3/8" C, 48" AFF--RUN THRU FILTER
- (P44) GAS BOOSTER HEATER
3/4" (140 DEG.) H, 12" AFF--INTERCONNECT (LOOP) BOOSTER HEATER TO
DISH MACHINE
3/4" G, 200 MBTU, 18" AFF
--RUN DRAIN TO FS
- (P45) ICE AND SODA DISPENSER (N.I.C.)
1/2" C, 12" AFF--RUN DRAINS TO FS
- (P46) SODA RACK SYSTEM (N.I.C.)
1/2" C, 12" AFF
- (P47) PREP TABLE W/ SINK
1/2" H & C, 12" AFF--RUN DRAINS TO FS
- (P49) POT FILLER FAUCET
1/2" C, 56" AFF

PLUMBING SYMBOLS

●	WATER
○	DRAIN
□	GAS CONNECTION POINT
■	GAS MANIFOLD DROP
⊙	FLOOR DRAIN (FD)
⊗	FLOOR DRAIN W/ FUNNEL (FFD)
⊠	FLOOR SINK (FS)
AFF	ABOVE FINISHED FLOOR
SU	STUB UP (OUT OF FLOOR)
OW	OUT OF WALL

PLUMBING NOTES:

1. THIS PLAN IS INTENDED TO SHOW REQUIREMENTS WHICH ARE NECESSARY TO THE FUNCTION OF OR DIRECTLY RELATED TO THE FOOD SERVICE EQUIPMENT SUPPLIED BY STANDARD RESTAURANT SUPPLY ONLY. ALL REQUIREMENTS FOR SERVICES FOR OTHER EQUIPMENT LISTED EITHER EXISTING OR "BY OTHER" ARE PROVIDED ELSEWHERE.
2. THE PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO THE FOOD SERVICE EQUIPMENT.
3. THE PLUMBING CONTRACTOR SHALL PROVIDE ACCESSIBLE SHUTOFF VALVES ON ALL WATER, GAS AND STEAM LINES.
4. ALL ROUGH-INS INDICATED AT WALLS SHALL BE CONCEALED IN THE WALL AND STUBBED OUT OF THE WALL AT THE HEIGHT INDICATED.
5. ABOVE FLOOR DIMENSIONS ARE GIVEN FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN.
6. ALL INDIRECT WASTE LINES SHALL TERMINATE ONE (1) INCH ABOVE

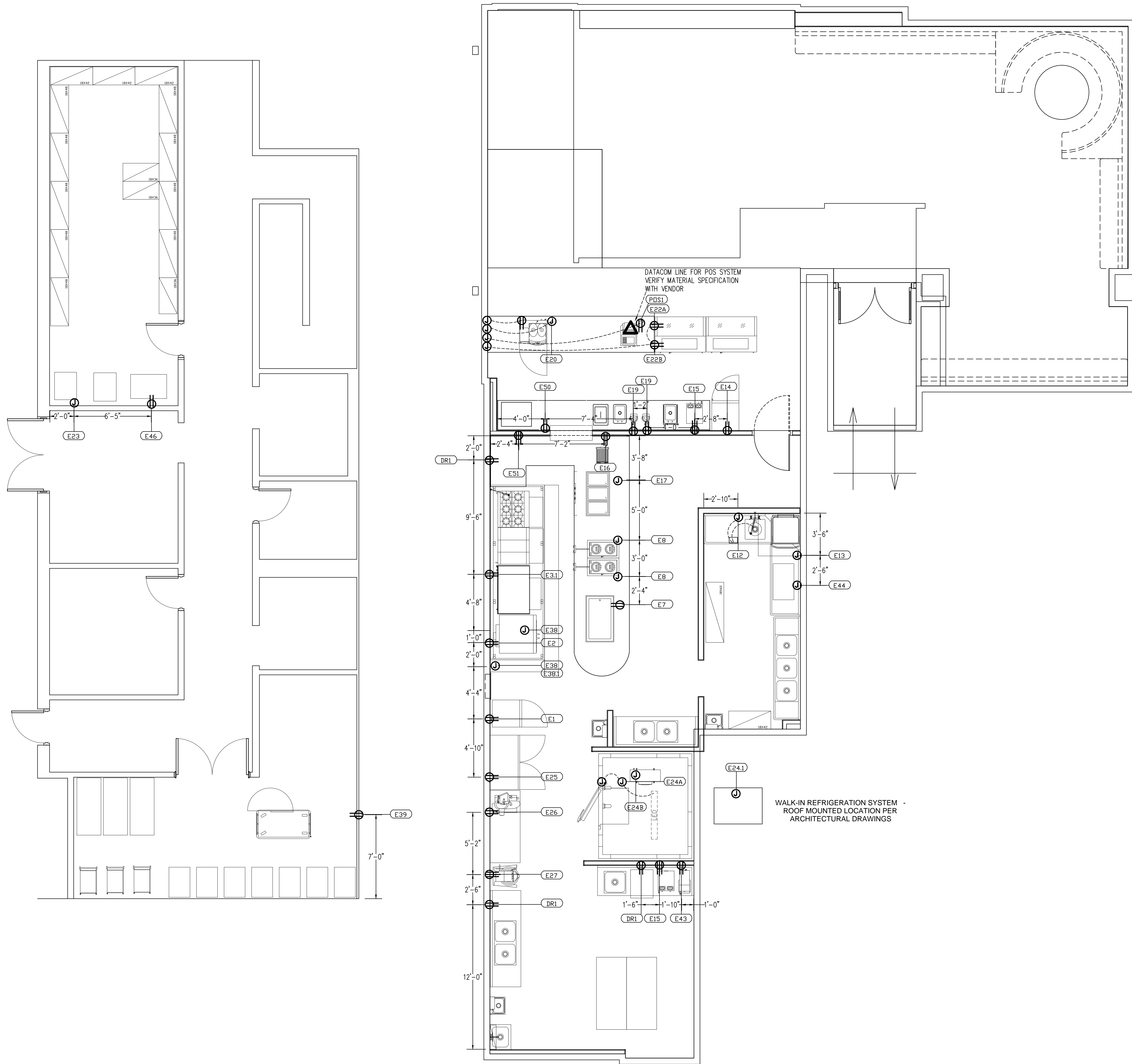


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JAYNES CORPORATION
ALBUQUERQUE, NM
UNM CANCER RESEARCH CENTER
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
PLUMBING CONNECTION PLAN

CUSTOMER	
REVISIONS	OWNER'S REVISIONS 12/ 7/ 15
	OWNER'S REVISIONS 12/ 22/ 15
	OWNER'S REVISIONS 1/ 13/ 16
DRAWN BY	David B. McCoy
CHECKER	
SCALE	1/ 4" = 1'- 0"
DATE	December 11, 2015
CUSTOMER APPR.	
PROJECT NO	
DRAWING NO	FS 2



ELECTRICAL CONNECTION SCHEDULE

- (PDS1) POS SYSTEM
120V-1PH, 15.0 A CKT. (EACH), --VFY WITH VENDOR
DEDICATED ELECTRICAL CKT. 50" AFF
CAT-5 DATACOM LINE
- (E1) REFRIGERATOR, REACH-IN
120V-1PH, 3.0 A, 76" AFF
- (E2) CONVECTION OVEN
(2) 120V-1PH, 6.0 A. EA., 2 C&P, 18" & 24" AFF
- (E31) REFRIGERATED EQUIPMENT STAND
120V-1PH, 5.4 A, 18" AFF
- (E7) COLD FOOD WELL, DROP IN
120V-1PH, 4.0 A, 18" AFF
- (E8) INDUCTION RANGE
208V-1PH, 22.0 A. EA., 18" AFF
- (E12) DISPOSER
120V-1PH, 18.6 A, 18" AFF--INTERCONNECT THRU CONTROL PANEL
INTERCONNECT WATER SOLENOID VALVE
- (E13) DISHWASHER
208V-3PH, 24.9 A, 18" AFF--DIRECT CONNECTION
- (E14) REFRIGERATOR, REACH-IN
120V-1PH, 7.9 A, 12" AFF
- (E15) COFFEE BREWER
120/240-1PH, 25.8 A, 50" AFF
- (E16) PANINI GRILL
120V-1PH, 15.0 A, 50" AFF
- (E17) HOT FOOD WELL, DROP IN
208V-3PH, 11.9 A, 18" AFF
INTERCONNECT CONTROL PANEL
- (E19) BLENDER
(2) 120V-1PH, 15.0 A, 50" AFF
- (E20) ESPRESSO MACHINE
208V-1PH, 30.0 A, 18" AFF--DIRECT CONNECTION
- (E21) U/C REFRIGERATOR
120V-1PH, 2.0 A. EA., 18" AFF
- (E22A) DISPLAY CASE - REFRIGERATED
120V-1PH, 12.0 A. EA., 18" AFF
- (E22B) DISPLAY CASE - REFRIGERATED
120V-1PH, 12.0 A. EA., 18" AFF
- (E23) ICE MACHINE
208V-1PH, 7.2 A, 72" AFF
- (E24) WALK-IN COOLER
A. 120V-1PH, 10.0 A, DROP FROM ABOVE FOR DOOR, LIGHTS & CONTROLS
B. 120V-1PH, 15.0 A. CKT, DROP FROM ABOVE FOR EVAP COIL
- (E24.1) REMOTE CONDENSER - WALK IN COOLER
208V-1PH, 6.9 A., ON BLDG ROOF
- (E25) FREEZER, REACH-IN
120V-1PH, 11.0 A, 18" AFF
- (E26) SLICER
120V-1PH, 7.0 A, 50" AFF
- (E27) MIXER
220V-1PH, 12.0 A, 18" AFF
- (E38) HOOD SYSTEM
SEE HOOD SHOP DRAWINGS FOR DETAILS
- (E38.1) FIRE SUPPRESSION SYSTEM
SEE HOOD SHOP DRAWINGS FOR DETAILS
- (E39) HEATED BANQUET CART
120V-1PH, 8.33 A, 18" AFF
- (E40) HOOD SYSTEM
SEE HOOD SHOP DRAWINGS FOR DETAILS
- (E43) TEA BREWER
120V-1PH, 14 A, 50" AFF
- (E45) SODA DISPENSER
120V-1PH, 15 CKT, 18" AFF--VERIFY WITH VENDOR
- (E50) UNDERCOUNTER REFRIGERATOR
120V-1PH, 3.3 A, 18" AFF
- (E51) RAPID COOK OVEN
240V-1PH, 30.0 A, 50" AFF
- (BR1) 120V-1PH, 15.0 A. CIR., 50" AFF

ELECTRICAL SYMBOLS	
	DUPLEX RECEPTICAL
	SINGLE RECEPTICAL (20 AMP)
	JUNCTION BOX
	SPECIAL RECEPTICAL--208V
	DIRECT CONNECTION
	POINT OF CONNECTION
	DROP CORD FROM CEILING
AFF	ABOVE FINISHED FLOOR
SU	STUB UP (OUT OF FLOOR)
DFA	DROP FROM ABOVE

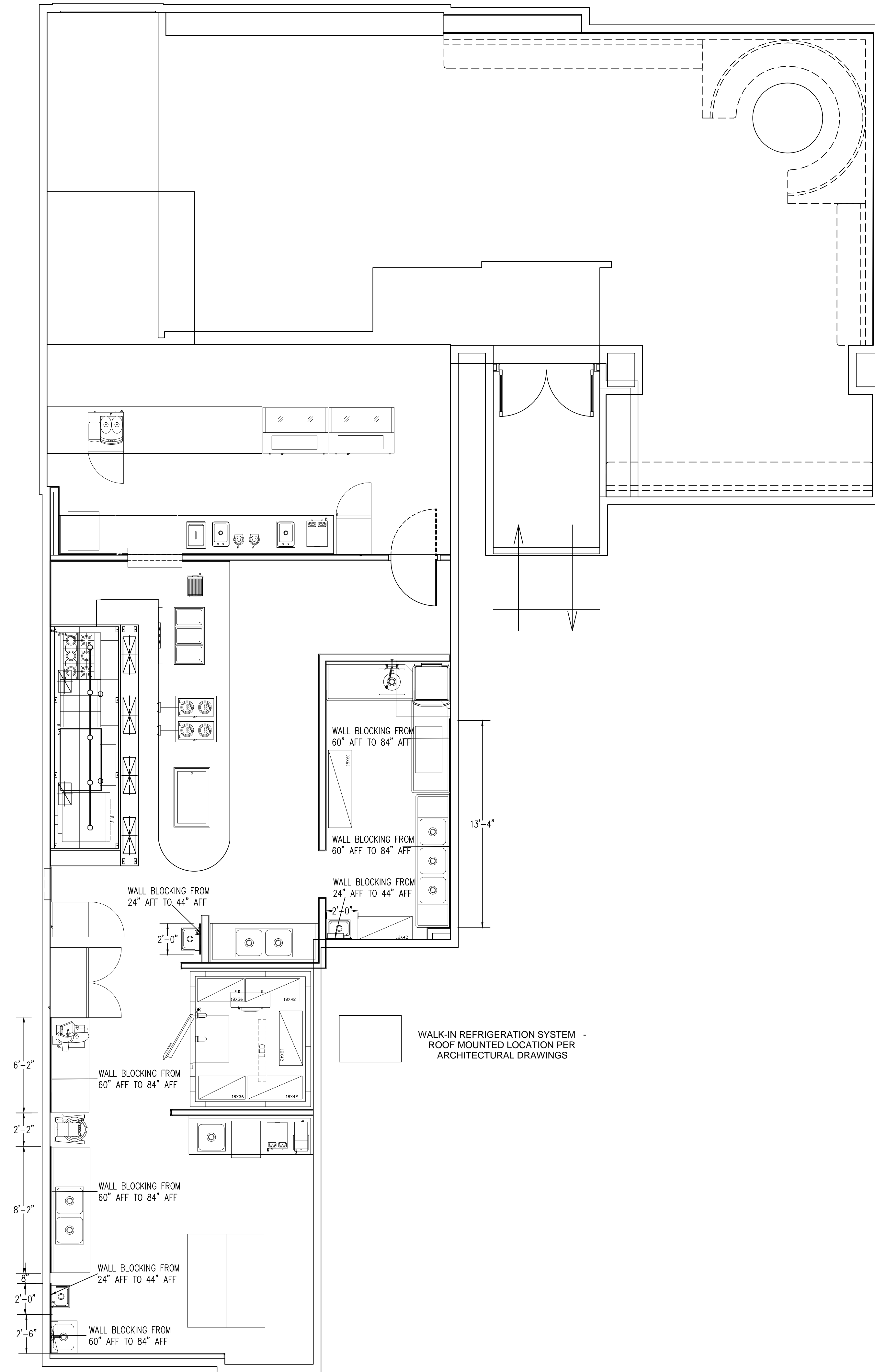
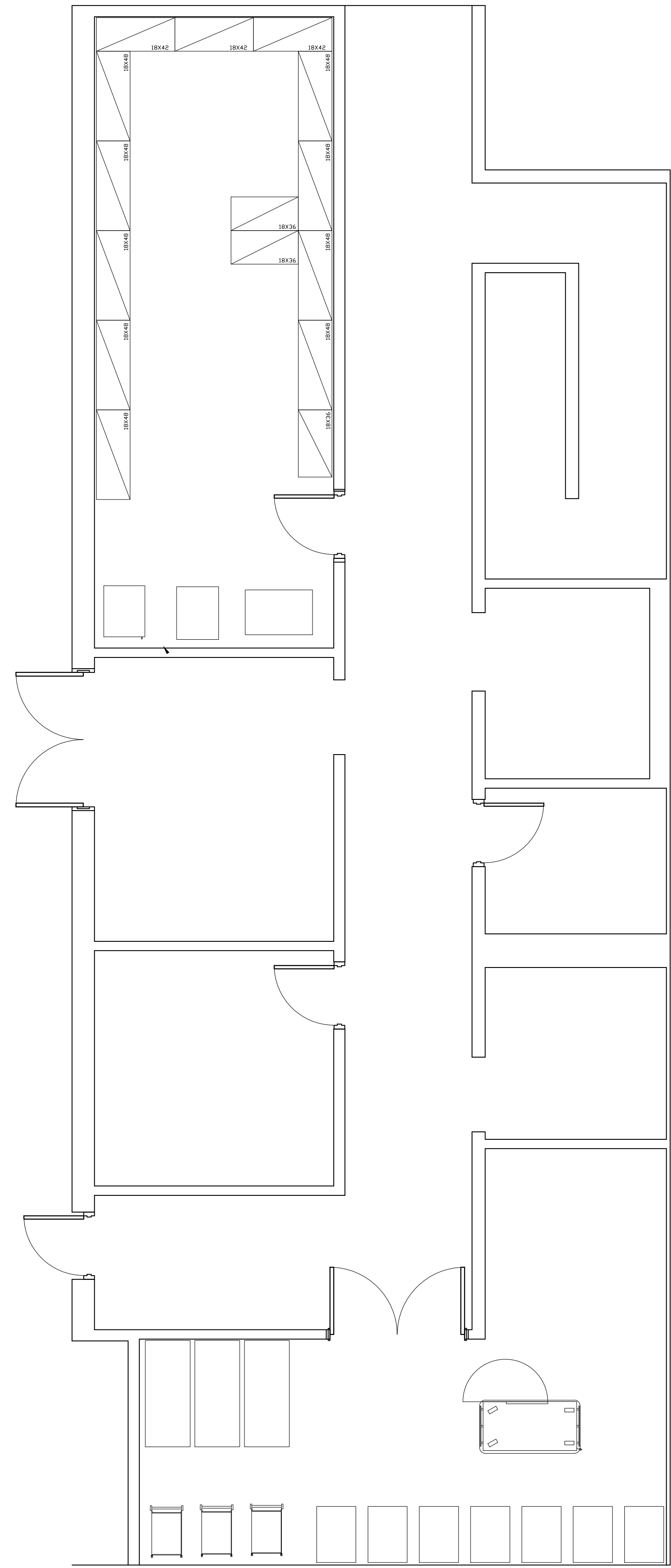
- ELECTRICAL NOTES:**
- THIS PLAN IS INTENDED TO SHOW REQUIREMENTS ONLY WHICH ARE NECESSARY TO THE FUNCTION OF OR IS DIRECTLY RELATED TO THE FOOD SERVICE EQUIPMENT SUPPLIED BY STANDARD RESTAURANT SUPPLY. ALL REQUIREMENTS FOR SERVICES OF EXISTING OR "BY OTHER" EQUIPMENT ARE TO BE PROVIDED ELSEWHERE.
 - ABOVE FLOOR DIMENSIONS ARE GIVEN FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN LOCATION.
 - ALL JUNCTION BOXES, CONVENIENCE OUTLETS AND SPECIAL PURPOSE OUTLETS SHOWN ON FABRICATED WORK TABLES AND COUNTERS SHALL BE FURNISHED AND/OR INSTALLED BY THE ELECTRICAL CONTRACTOR EXCEPT AS NOTED ON THE CONTRACT DOCUMENTS.
 - ELECTRICAL CONTRACTOR SHALL INTERWIRE LIGHT FIXTURES AND SWITCHES FURNISHED BY NATIONAL RESTAURANT SUPPLY AND MAKE ALL FINAL CONNECTIONS.
 - ALL DISCONNECT DEVICES ARE TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR AND INSTALLED BY THE SAME. IT IS THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO LOCATE ROUGH-IN FOR ITEMS REQUIRING DEVICES IN AN APPROPRIATE LOCATION TO FEED SUCH DEVICE REGARDLESS OF LOCATION SHOWN ON THIS DRAWING.
 - ALL DIMENSIONS ARE SHOWN FROM FINISHED WALLS AND ARE THE CRITICAL DIMENSION REQUIRED FOR THE EQUIPMENT CONNECTION.

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JAYNES CORPORATION
ALBUQUERQUE, NM
UNM CANCER RESEARCH CENTER
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
ELECTRICAL CONNECTION PLAN

OWNER	UNM CANCER RESEARCH CENTER
TITLE	ELECTRICAL CONNECTION PLAN
REVISIONS	OWNER'S REVISIONS 12/17/15 OWNER'S REVISIONS 12/22/15 OWNER'S REVISIONS 1/15/16
DRAWN BY	David B. McCoy
CHECKER	
SCALE	1/4"=1'-0"
DATE	12/11/15
CUSTOMER APPR.	
PROJECT NO	
DRAWING NO	FS 3



MECHANICAL SYMBOLS	
	EXHAUST DUCT (LENGTH X WIDTH)
	RETURN AIR DUCT (LENGTH X WIDTH)
	HOOD CONTROL PANEL
	FIRE SYSTEM PULL BOX
	HEX BOX @ 48" AFF
	REMOTE REFRIGERATION LINES

NOTE!! ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS TO CENTERLINE OF DUCTWORK OR AS NOTED. DO NOT DROP DUCTS IN EXACT LOCATIONS AS SHOWN. SLIGHT VARIATIONS IN FIELD CONDITIONS AND/OR FABRICATION CAN VARY DIMENSIONS BY 1/2" TO 2" FROM WHERE SHOWN. DROP DUCTS AFTER HOOD IS INSTALLED.

REFER TO HOOD SHOP DRAWINGS FOR FURTHER DETAILS ON DUCTWORK AND FIRE SYSTEMS.

JAYNES CORPORATION
ALBUQUERQUE, NM

UNM CANCER RESEARCH CENTER
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
SPECIAL BUILDING CONDITIONS PLAN

STANDARD
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FAX: (505) 341-0575

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CUSTOMER	
REVISIONS	OWNER'S REVISIONS 12/ 7/ 15
	OWNER'S REVISIONS 12/ 22/ 15
	OWNER'S REVISIONS 1/15/16
DRAWN BY	David B. McCoy
CHECKER	
SCALE	1/4" = 1'-0"
DATE	12/ 11/ 15
CUSTOMER APPR.	
PROJECT NO	
DRAWING NO	FS 4

HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	HOOD TEMP RATING	TOTAL CFM	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM	AC CFM		
1	ITEM 38	XGH20-174-S	174	54	30	300 SS 100%	600 DEG F	3625	10	17	1813	1.723	2600		1254.5	SINGLE	

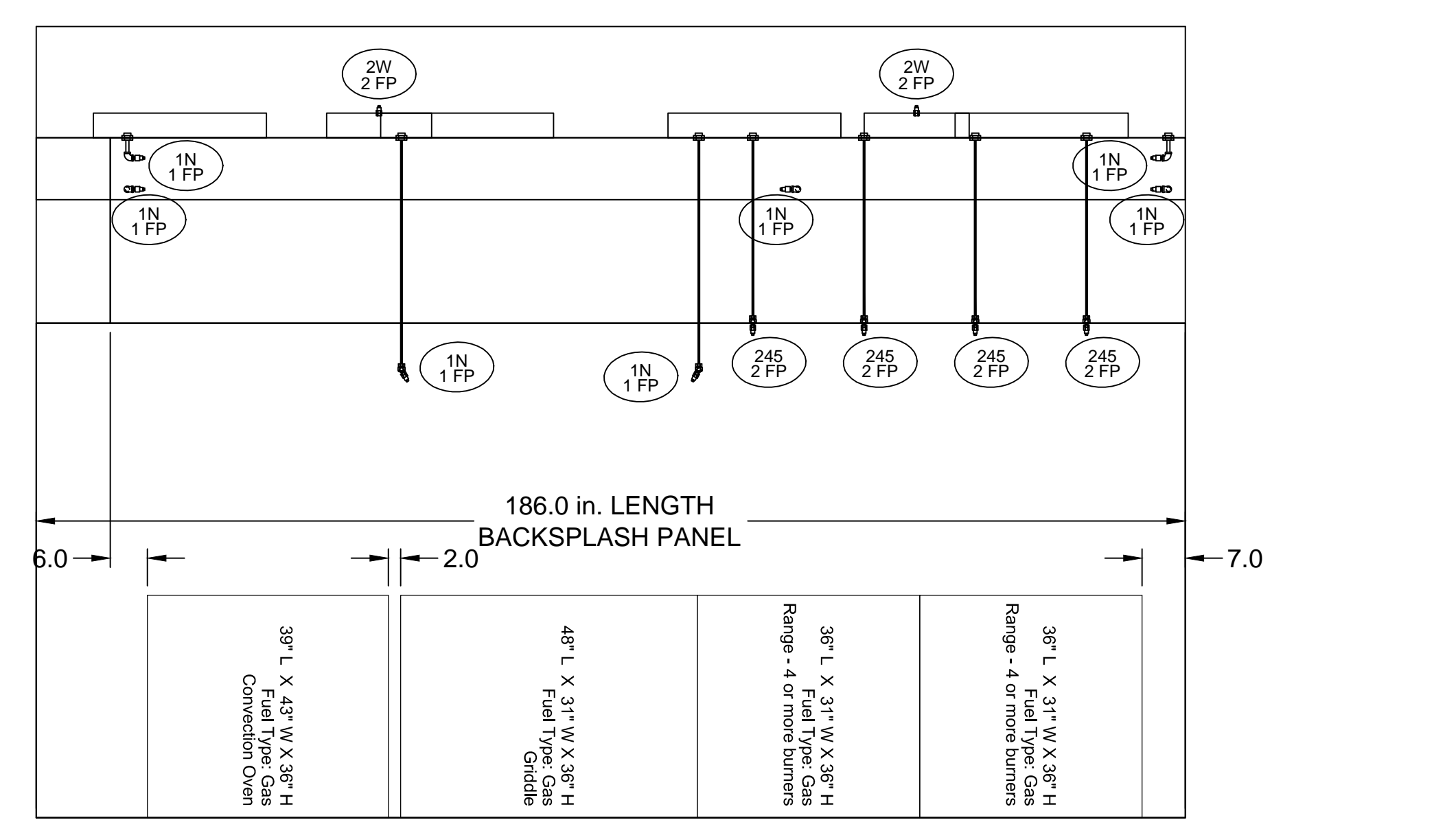
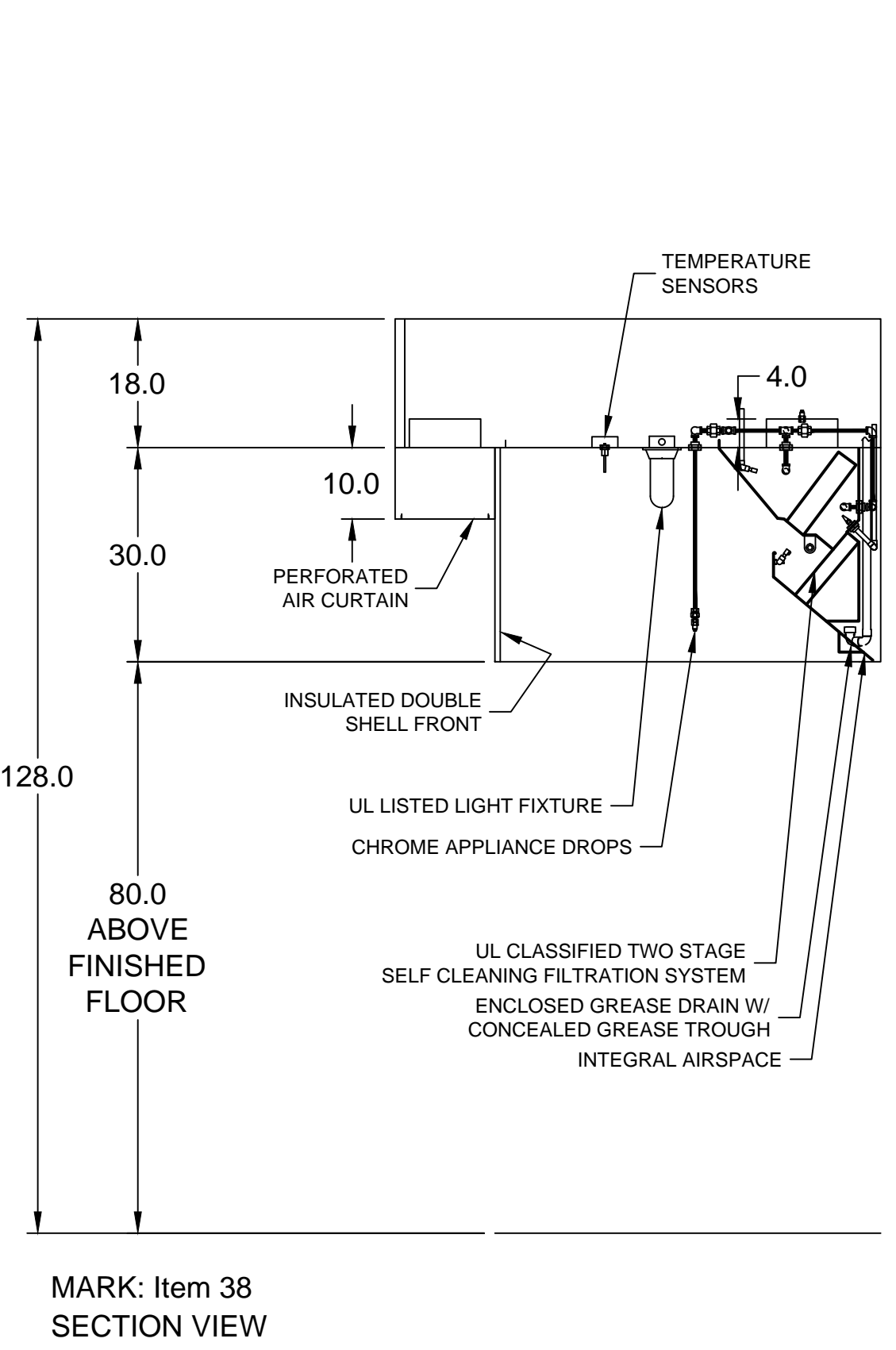
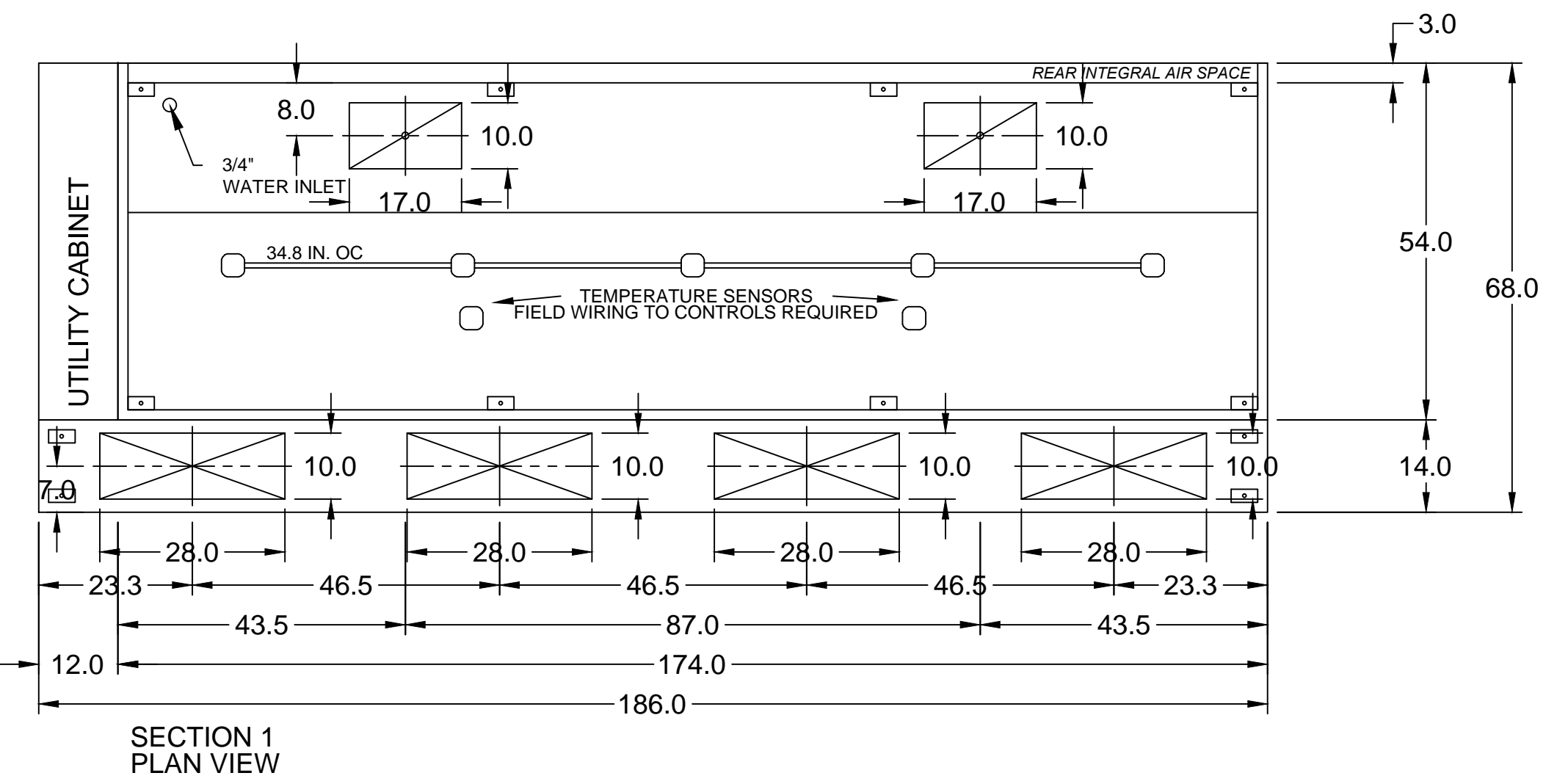
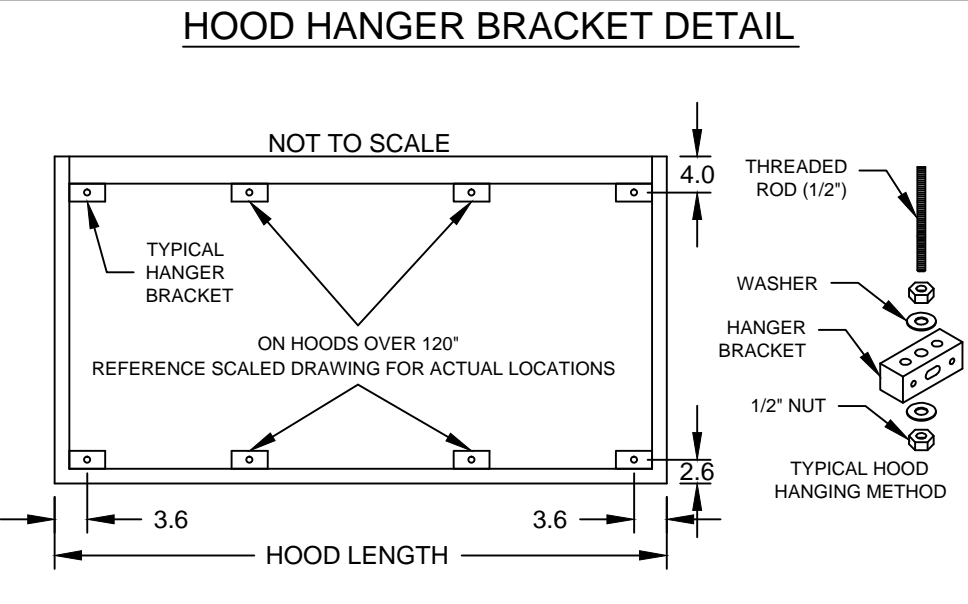
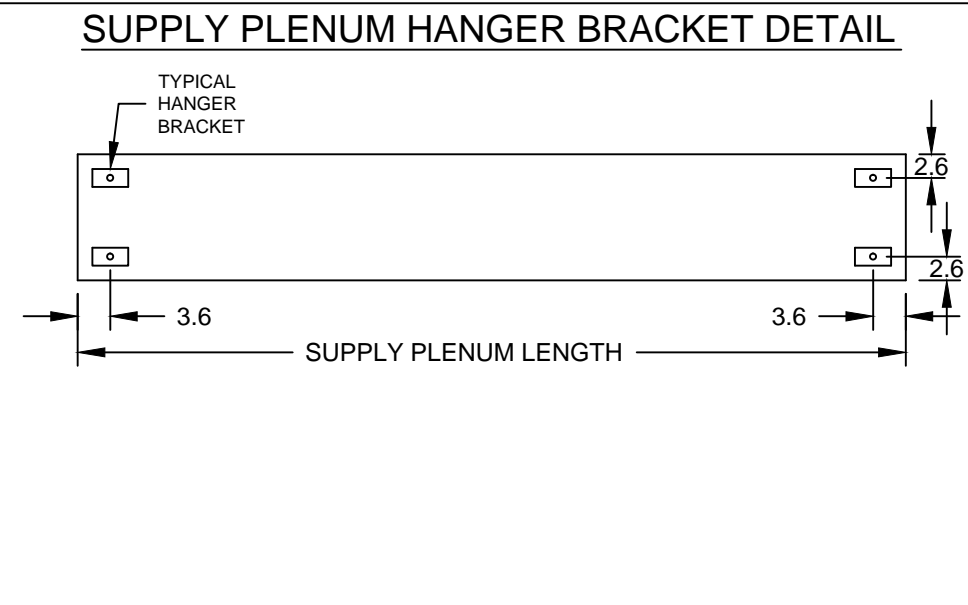
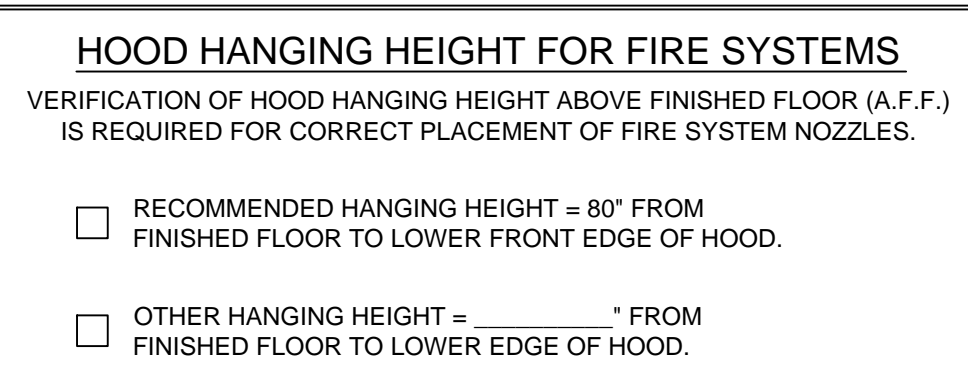
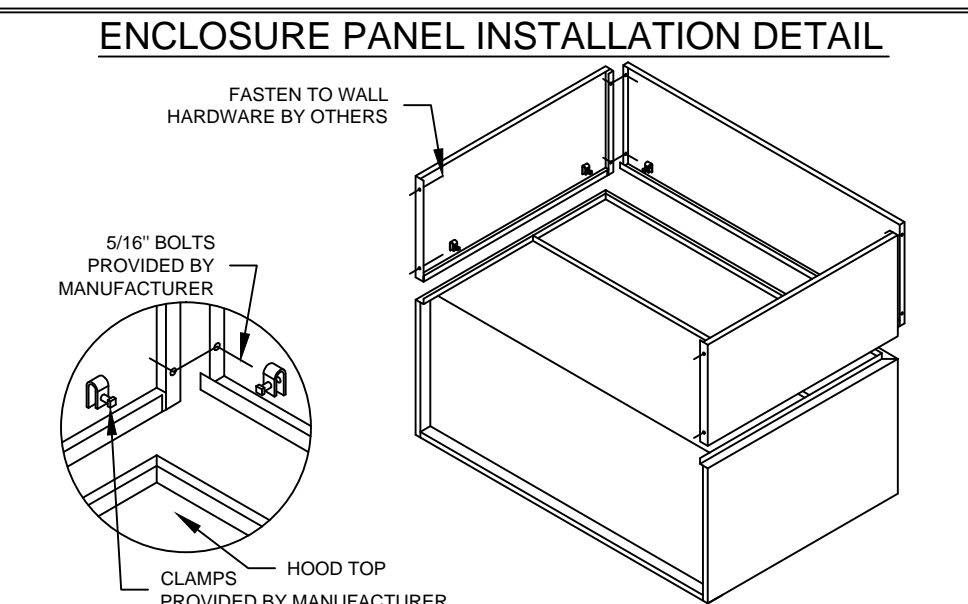
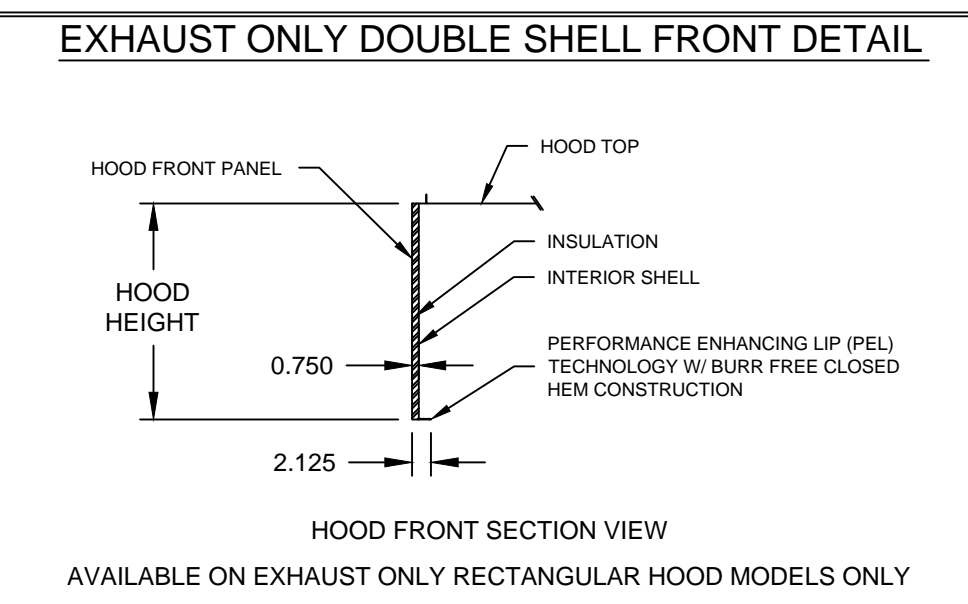
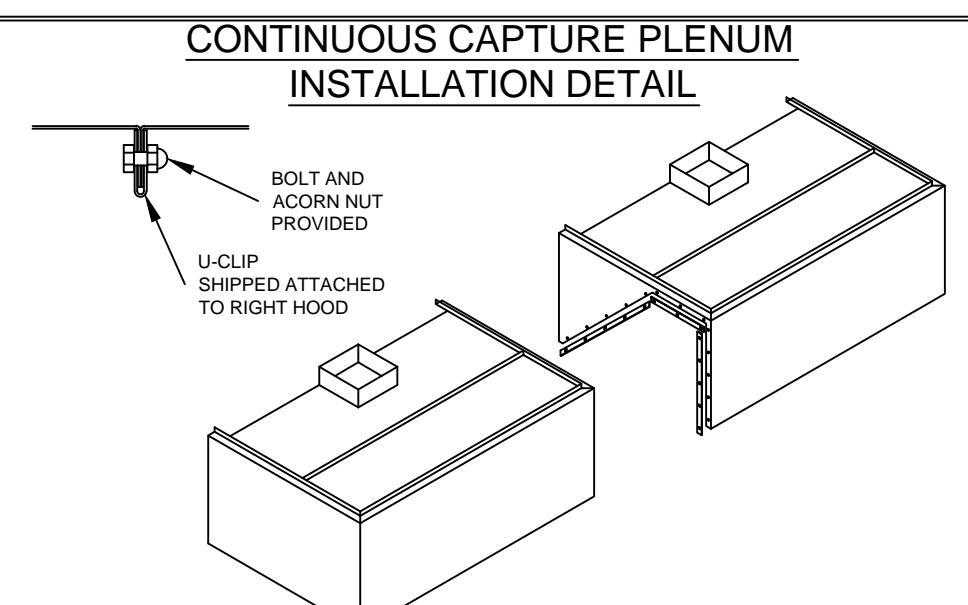
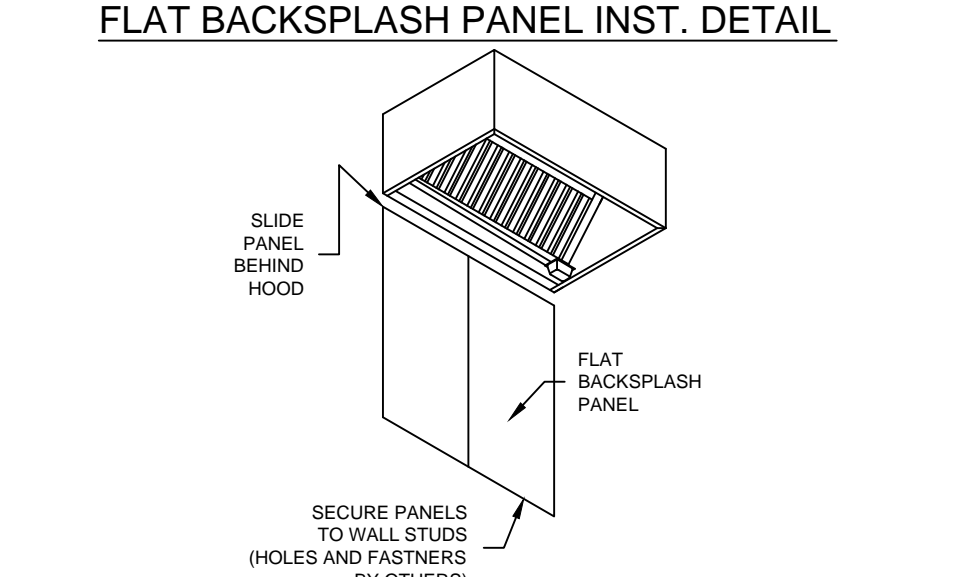
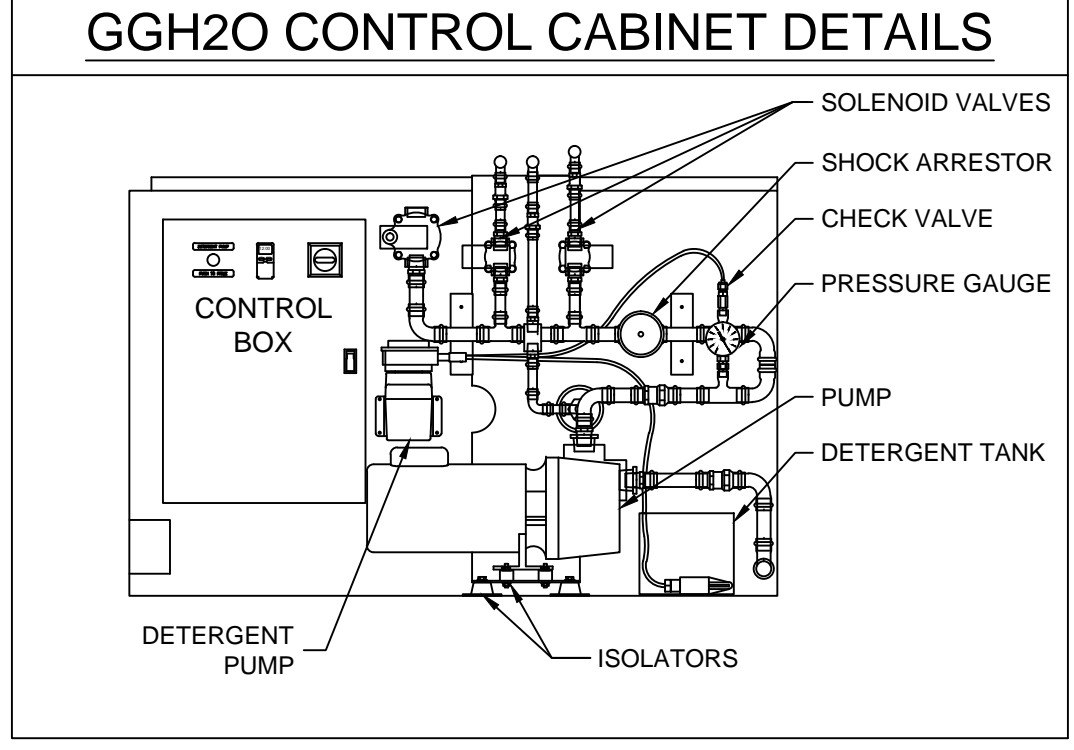
HOOD INFORMATION													
HOOD NO.	MARK	LIGHTING DETAILS				GREASE FILTRATION DETAILS				UTILITY CABINET(S)			
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	SIZE (IN.)	LOCATION	FIRE SYSTEM	CONTROLS	TYPE	SIZE	MODEL
1	ITEM 38	INCANDESCENT (GLOBE)	100W A19 (BULBS NOT INCL.)	5	44.04	GGH20	3 16 12	LEFT					

SUPPLY PLENUM INFORMATION																	
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)		INSULATED	DAMPER(S)	LED LIGHT(S) SUPPLIED	TOTAL CFM	COLLARS							
				L	H					TYPE	MOUNTING	QTY	W	L	DIA.	CFM	S.P.
1	ITEM 38	FRONT	ASP	186	14	10	NO	NO	2600	MUA	FACTORY	4	10	28	650	0.127	334

HOOD OPTIONS
 UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
 BACK INTEGRAL AIR SPACE - 3 IN WIDE
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
 FACTORY MOUNTED EXHAUST COLLAR(S)
 BACKSPLASH 80.00 IN HIGH 186.00 IN LONG
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

FIRE SYSTEM INFORMATION													
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM						
			HOODS	PCU									
ITEM 3.1 ANSUL	ANSUL R-102 WET CHEMICAL	REMOTE MOUNTED	19 UTILIZED	28 UTILIZED	CONTINUOUS	FUSIBLE LINK	ITEM 38 SECTION 1 PCU SECTION						

FIRE SYSTEM OPTIONS AND ACCESSORIES
 FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
 METAL BLOW-OFF CAPS - INCLUDED
 GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2 IN. (ANSUL) - PART# 55610
 HOOD SUPPRESSION AGENT - INCLUDED - 6 GAL. - [(2) 3.0 TANK(S)]
 PCU SUPPRESSION AGENT - INCLUDED - 9.00 GAL. - [(3) 3.0 TANK(S)]
 REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS



ANSUL R102 (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSC

CONTROL PANEL

- STAINLESS STEEL ENCLOSURE
- AGENT STORAGE TANK
- EXCELLENT GAS CARTRIDGE
- AGENTS AUTOMATIC RELEASE
- REGULATOR
- WINDOUT FOR WIRING MICROSWITCH

WIRING DIAGRAMS
 WDPDT MICRO SWITCH
 DRPT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED FOR TYPICAL EXAMPLES SHOWN. VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIED AS THE CONNECTION NEEDED FOR YOUR INSTALLATION.

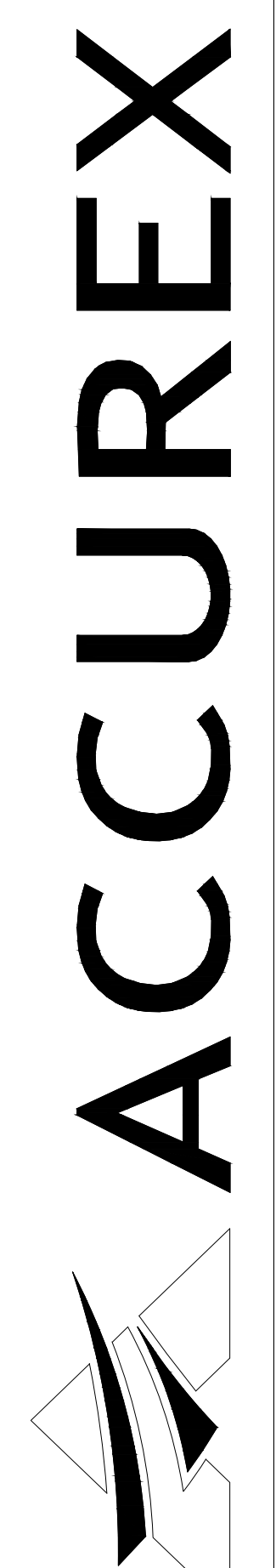
CONNECTION TO BUILDINGS ALARM

CONNECTION TO COOKING EQUIPMENT SHUT DOWN

CONNECTION TO FAN SHUT DOWN

NOTES:
 WET CHEMICAL FIRE PROTECTION SYSTEM TO BE ANSUL R-102, DESIGNED IN COMPLIANCE WITH UL 300 REQUIREMENTS.
 VERIFICATION OF ALL COOKING EQUIPMENT MAKE, MODEL AND LOCATION REQUIRED FOR ALL FIRE PROTECTION SYSTEMS.
 ALL FIRE SYSTEM PIPING IS STANDARDLY TO THE RIGHT END OF THE HOOD UNLESS A WALL IS LOCATED ON THE RIGHT END.
 ANSUL AUTOMAN RELEASE TO BE LOCATED WITHIN 60" OF HOOD.
 THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:
 -GAS SHUT-OFF VALVE, IF REQUIRED, TO BE SUPPLIED BY MANUFACTURER (UP TO 2" DIAMETER AS STANDARD), AND INSTALLED BY A LICENSED PLUMBER.
 -MICRO SWITCH TO BE SUPPLIED BY MANUFACTURER FOR CONNECTION TO, BUT NOT LIMITED TO, BUILDING ALARM SYSTEM(S), EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE PERFORMED BY A LICENSED ELECTRICIAN.
 THE BASIC FIRE SYSTEM DOES NOT INCLUDE THE FOLLOWING:
 -FULL DUMP TEST OTHER THAN WHAT IS SPECIFIED PER THE INSTALLATION MANUAL, OR TO SATISFY A STATE OR LOCAL CODE. PERMIT AND TESTING FEES ARE NOT INCLUDED UNLESS NOTED UNDER THE EQUIPMENT SCHEDULE FOR THE FIRE SYSTEM.
 -MORE THAN TWO TRIPS TO THE JOBSITE OR SPECIAL TRANSPORTATION, OR OVERNIGHT LODGING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL DISTANCE IS FIRST 50 MI. (80.5 KM) FROM OFFICE.
 -SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS.
 -INSTALLATION OF GAS SHUT-OFF VALVE.
 -SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE. PLAN EXAMINATION FEES, PE OR FS APPROVAL STAMP.
 -UNION LABOR, GOVERNMENT LABOR, OR PREVAILING WAGES REQUIRED FOR FINAL FIELD HOOD-UP.
 -ANY AND ALL ELECTRICAL COMPONENTS/CONNECTIONS REQUIRED TO SHUT DOWN FANS, SHUT OFF DEVICE FOR ELECTRIC COOKING EQUIPMENT (SHUNT TRIP BREAKER), OR ACTIVATE AN ALARM SYSTEM, ETC.
 -ANY DISMANTLING OR REASSEMBLY REQUIRED TO GAIN ACCESS TO THE FIRE SUPPRESSION PIPING LOCATED ON THE TOP OF THE HOOD.
 -ROUGH-IN HIDDEN CONDUIT FOR REMOTE PULL STATION OR GAS VALVE (FLUSH MOUNTED PULL STATION).
 -INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES GREATER THAN 20 FT (6.1M).
 -PARTS OR LABOR REQUIRED TO CORRECT PIPING DUE TO COOKING EQUIPMENT CHANGES OR DEVIATION FROM PLANS, OR ANY CHARGES FOR MISSING OR ADDITIONAL PARTS OTHER THAN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL.

UL NSF
 PROJECT 11/20/2015
 UNM CANCER RESEARCH CENTER
 ITEM 38
 COURTNEY MARKETING INC - ARIZONA
 DICK SYMONS
 JEFFREY PANCHISON@ACCUREX.COM
 (623)434-1113



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 ALBUQUERQUE, NM 87107
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 ALBUQUERQUE, NM

UNM CANCER RESEARCH CENTER
 1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
 EXHAUST HOOD SYSTEM DRAWING

CUSTOMER: _____
 REVISIONS: _____
 DRAWN BY: David B. McCay
 CHECKER: _____
 SCALE: 1/4" = 1'-0"
 DATE: 12/11/15
 CUSTOMER APPR: _____
 PROJECT NO: _____
 DRAWING NO: FS 5

POLLUTION CONTROL UNIT INFORMATION

MARK	MODEL	DIMENSIONS			UNIT ACCESS	CFM	ESP	NUMBER OF SECTIONS	TOTAL WEIGHT
		LENGTH	WIDTH	HEIGHT					
PCU	XFPS-45-PSHC-U-50	220	31.3	49.25	RIGHT	3600	2.125	4	1243

POLLUTION CONTROL UNIT - FAN INFORMATION

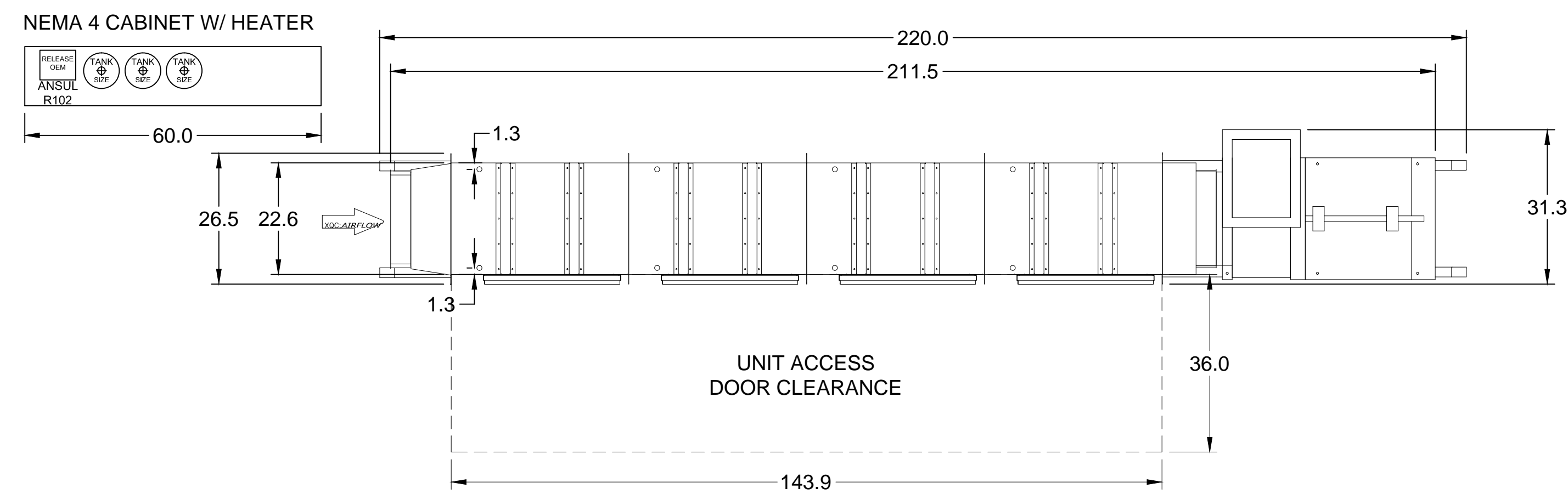
MODEL	SCROLL ROTATION	DISCHARGE POSITION	FRPM	OPERATING HP	MOTOR POSITION	MOTOR INFORMATION					
						HP	V/C/P	ENCL.	RPM	WINDINGS	FLA
USF-415-10-BII-50	CCW	UB	2927	4.27	NA	5	460/60/3	ODP	1725	1	7.6

POLLUTION CONTROL UNIT - FILTER INFORMATION

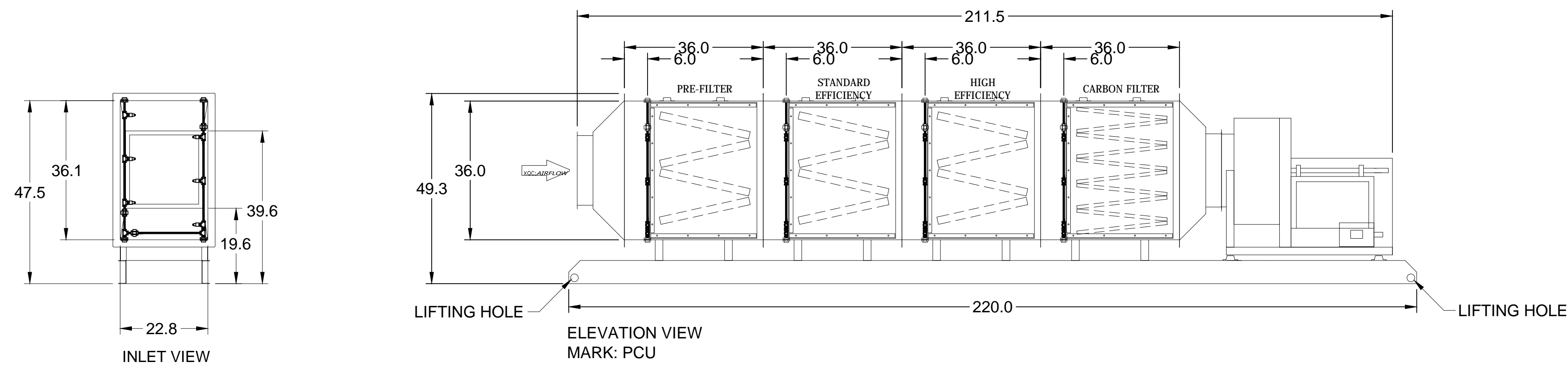
FILTER MODULE	QTY	FILTER INFO	
		FILTER TYPE	FILTER SIZE
PRE-FILTER	4	STEEL MESH	24X24X2
STANDARD EFFICIENCY	4	MERV 8	24X24X2
HIGH EFFICIENCY	4	MERV 15	24X24X2
CARBON FILTER	10	ACTIVATED CARBON	24X24X1

PCU OPTIONS

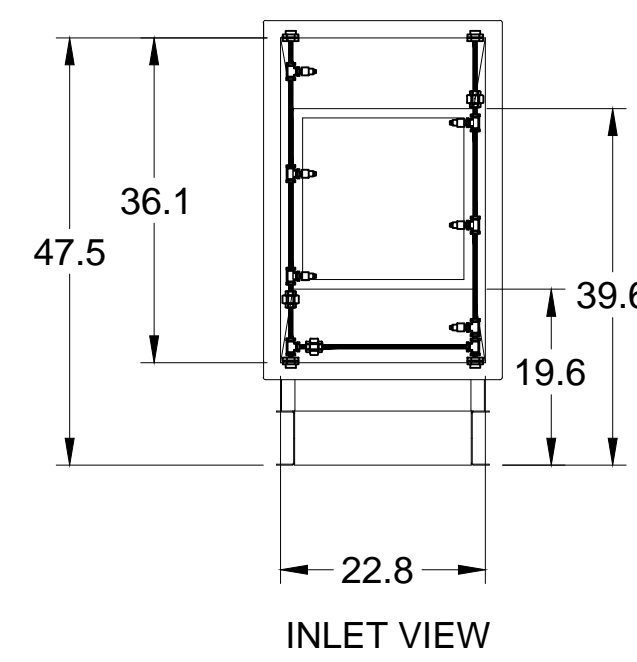
- TEFC TYPE MOTOR
- 430 16 GAUGE STAINLESS STEEL FINISH FOR HIGH CORROSION RESISTANCE
- 12 GAUGE GALVANIZED RAILS
- UL 1978 GREASE DUCTS LISTED
- UL 762 LISTED EXHAUST FAN
- FACTORY PROVIDED INLET TRISITION
- NEMA 4 REMOTE FIRE CABINET W/HEATER (60IN X 36IN X 12IN)
- INDIVIDUAL MONITORING OF FILTER STAGES VIA INTERNAL SWITCHES
- REMOTE FILTER STATUS INDICATOR PANEL



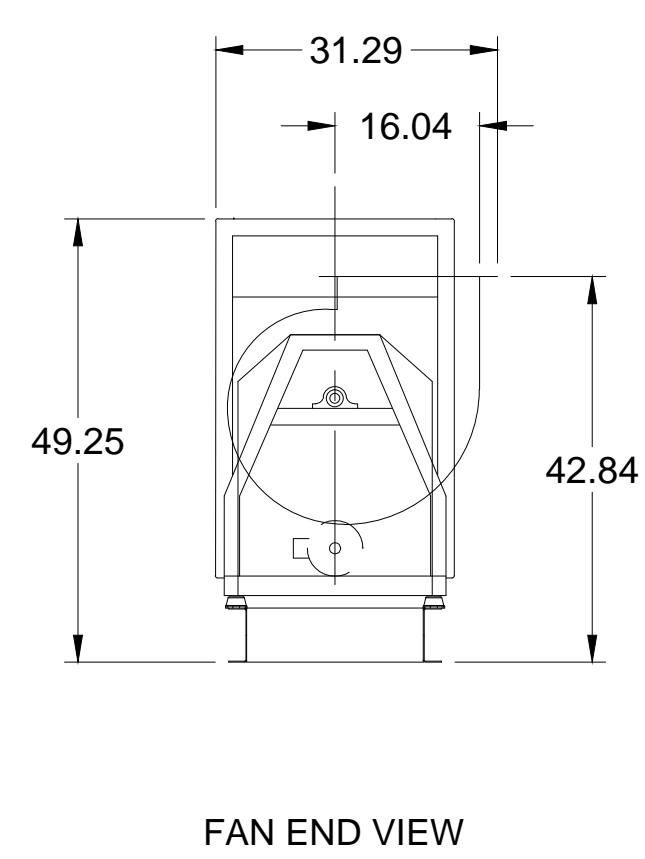
PLAN VIEW
MARK: PCU



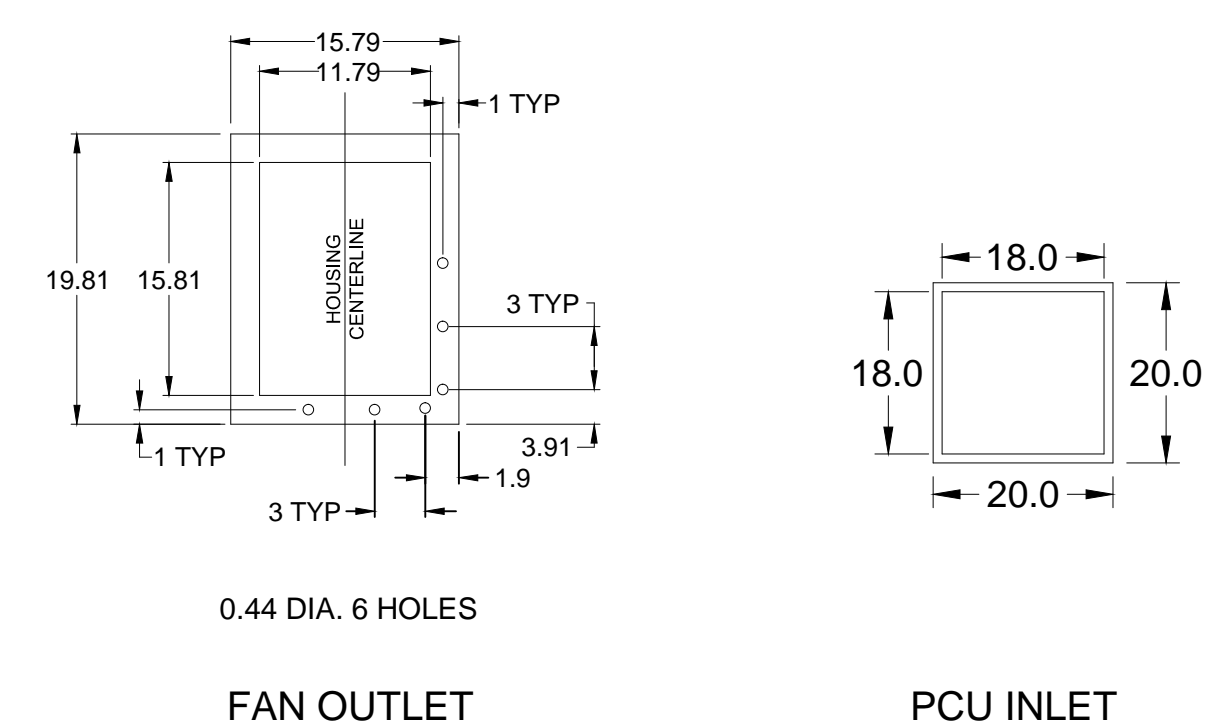
ELEVATION VIEW
MARK: PCU



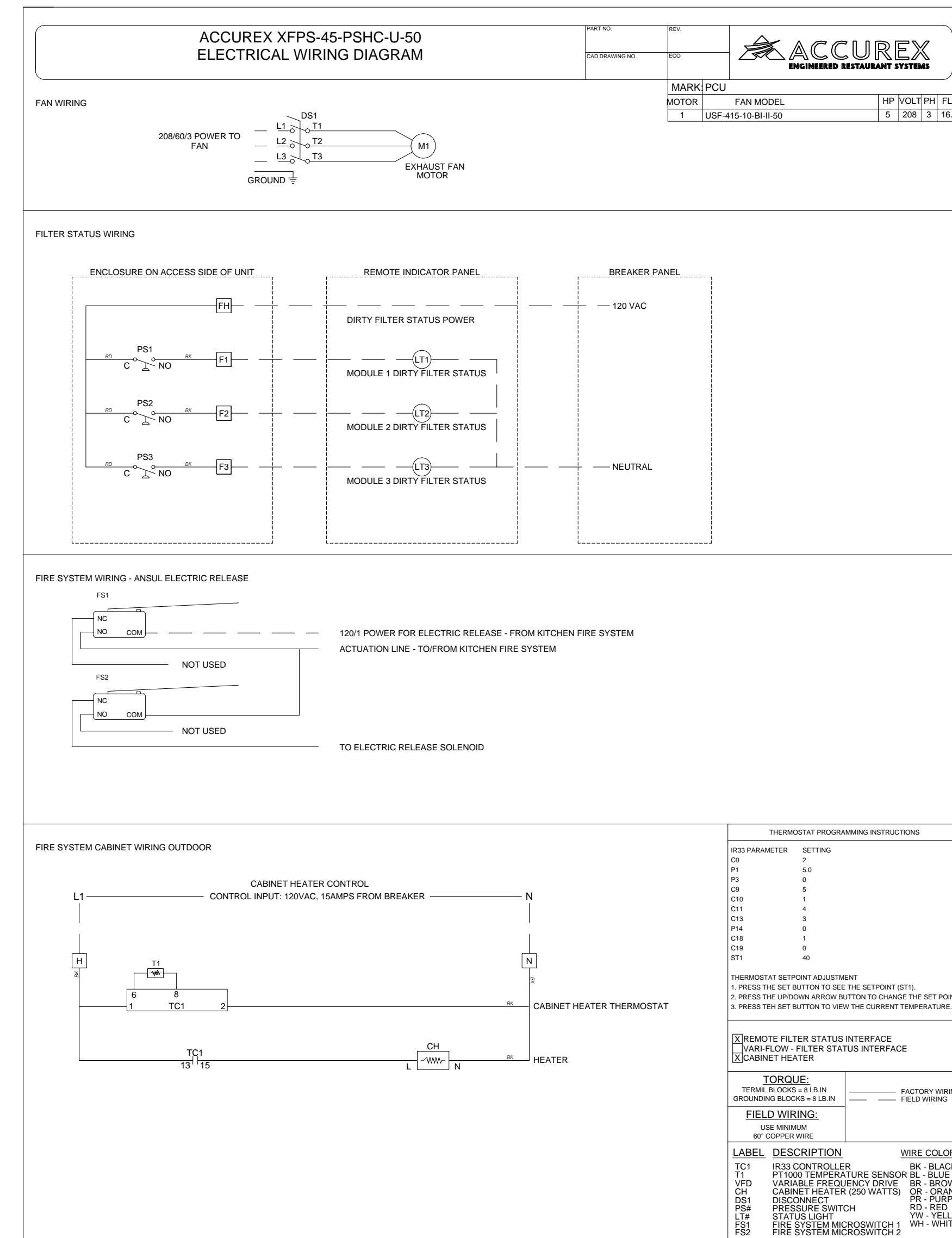
INLET VIEW



FAN END VIEW



CONNECTIONS
MARK: PCU
NOT DRAWN TO SCALE



ACCUREX

UNM CANCER RESEARCH CENTER

MARK: PCU

PROJECT: 11/20/2015

COURTNEY MARKETING INC - ARIZONA
DICK SYMONS
JEFFREY PANCHISON@ACCUREX.COM
(623)434-1113

UL NSF
CONSTRUCTION

STANDARD RESTAURANT EQUIP.

JAYNES CORPORATION
ALBUQUERQUE, NM

UNM CANCER RESEARCH CENTER
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
EXHAUST HOOD SYSTEM DRAWING

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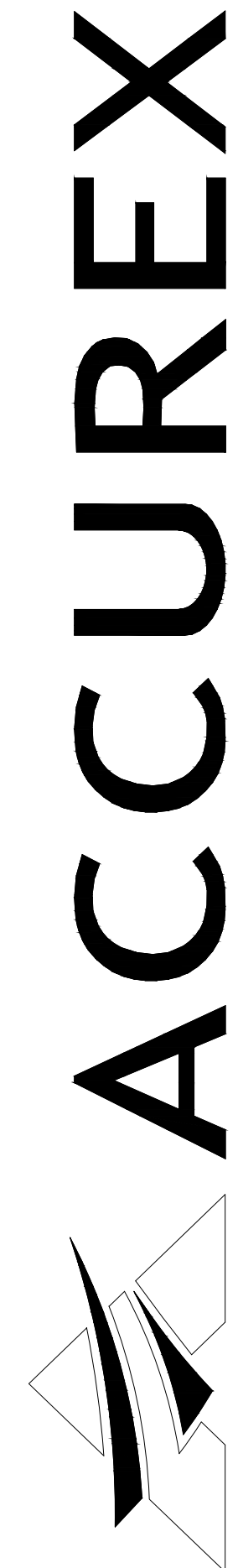
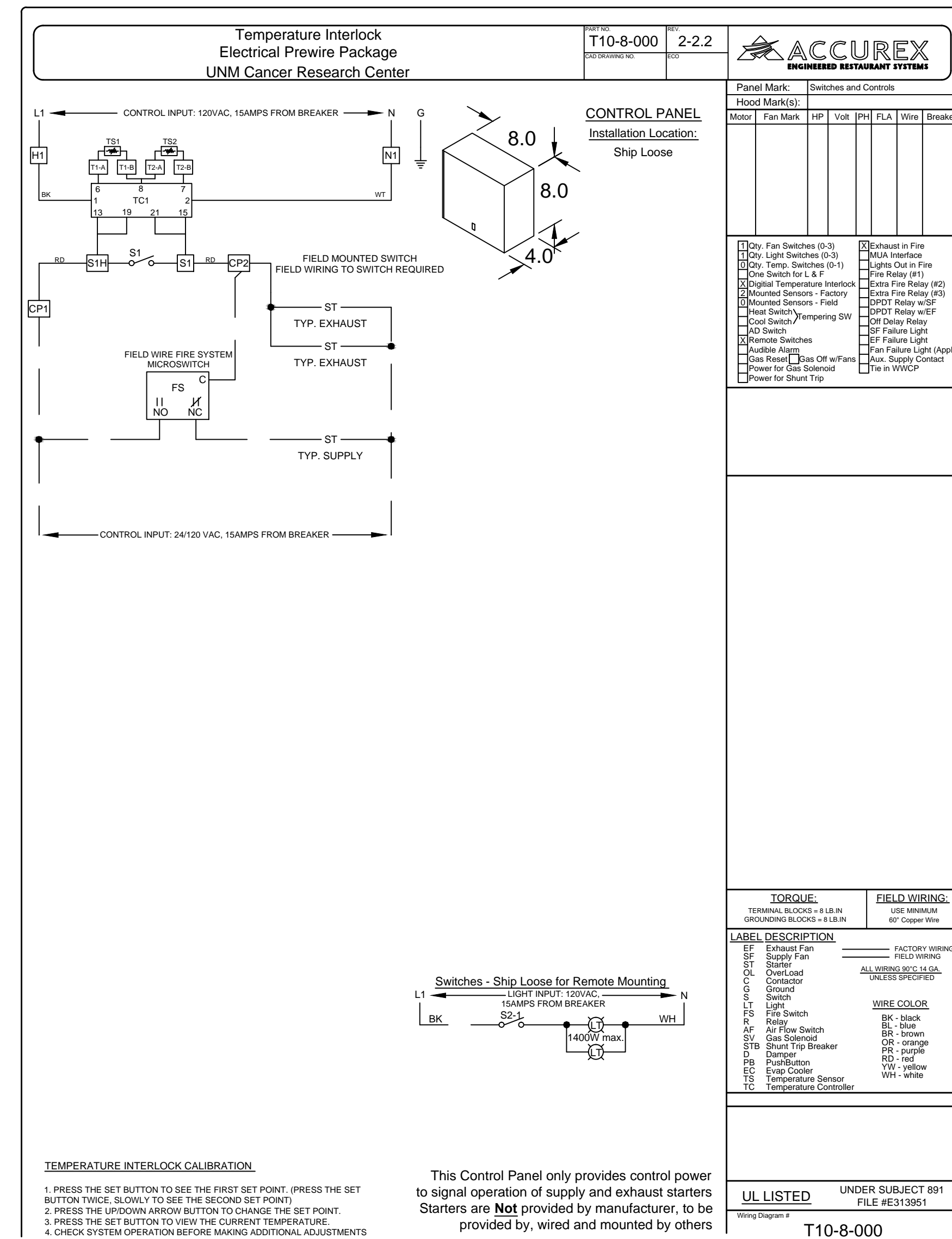
DRAWN BY: David P. McCoy
CHECKER:
SCALE: 1/4" = 1'-0"
DATE: 12/11/15
CUSTOMER APPR.:
PROJECT NO:
DRAWING NO: FS 6

CONTROL INFORMATION

MARK	ELECTRICAL CONTROL PACKAGE		USER INTERFACE	
	MODEL	LOCATION	TYPE	LOCATION
SWITCHES AND CONTROLS	TEMP INTERLOCK	SHIP LOOSE	SWITCHES	SHIP LOOSE

CONTROL FEATURES

CONTROL PANEL ENCLOSURE - GRAY ENCLOSURE (NEMA-3R) - DIMENSIONS 8 X 8 X 4
 2 POSITION LIGHT SWITCH - QTY 1
 2 POSITION FAN SWITCH - QTY 1
 INTEGRATED EXHAUST TEMPERATURE INTERLOCK SYSTEM
 -FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 2
 -COMPLIES WITH INTERNATIONAL MECHANICAL CODE 2006 SECTION 507.2.1.1



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 SARA.BLOCK@GREENHECK.COM
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SWITCHES AND CONTROLS



JAYNES CORPORATION
 ALBUQUERQUE, NM

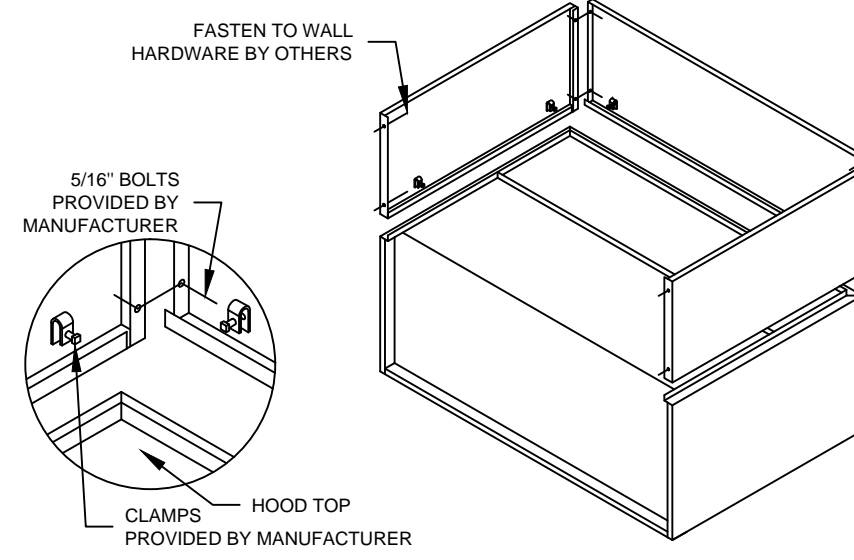
UNM CANCER RESEARCH CENTER
 1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
 EXHAUST HOOD SYSTEM DRAWING

CUSTOMER	JAYNES CORPORATION
REVISIONS	
DATE	
SCALE	1/4" = 1'-0"
DATE	12/11/15
CUSTOMER APPR.	
PROJECT NO	
DRAWING NO	FS 7

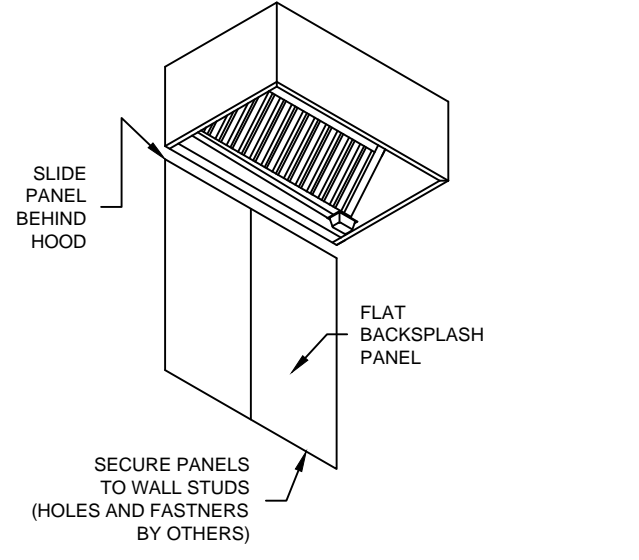
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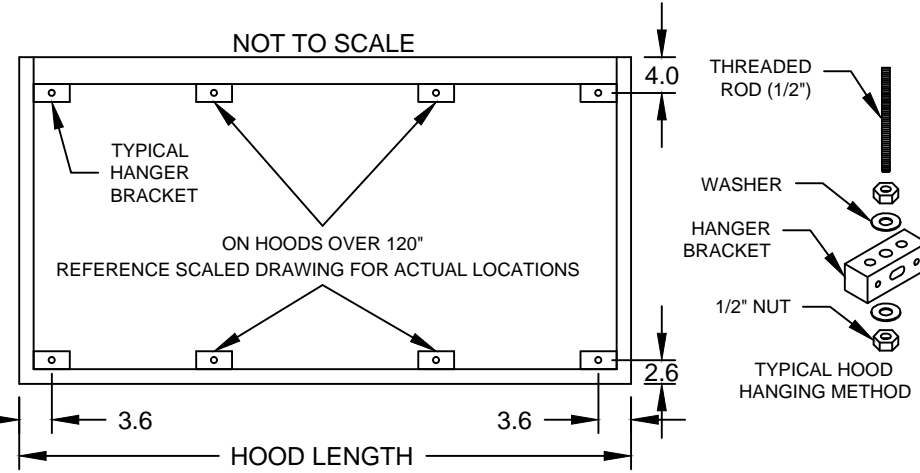
ENCLOSURE PANEL INSTALLATION DETAIL



FLAT BACKSPLASH PANEL INST. DETAIL



HOOD HANGER BRACKET DETAIL



TYPE 2 KITCHEN HOOD							MARK: DISH HOOD		
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION	
		SECTION LENGTH	WIDTH	HEIGHT					
1	XD1-42-S CONDENSATE HOOD - NO BAFFLE	42 IN.	42 IN.	24 IN.	RIGHT	NA	192.0 LBS.	NA	

HOOD SECTION #	EXHAUST PLENUM COLLARS						
COLLAR #	DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)
1 / 1	21	11	13	NA	525	0.034	529
TOTAL EXHAUST CFM - SECTION 1					525 = 150.0 CFM / FT		

OPTIONS AND ACCESSORIES

300 SERIES 18 GAUGE STAINLESS STEEL 100% CONSTRUCTION
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
 FACTORY MOUNTED EXHAUST COLLAR(S)
 BACKSPLASH 80 IN HIGH 72 IN LONG

GENERAL DRAWING NOTES

Verify building entry conditions or limitations for equipment access to space.

Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).

Seismic installation and bracing of equipment is by others. Accurex will not accept liability for problems that result from sub-standard installation, including field electrical wiring that deviate from supplied diagrams, jobsite conditions (ductwork, fuel types and structural conditions) that Accurex has not been notified of at the time of ordering. Or use of this equipment other than that for which it is designed.

It is the responsibility of the purchaser to hire qualified personnel for installation and start-up of all equipment. Installation and start-up information is shipped with all equipment via the Installation, Operation and Maintenance Manual (IOM), also included is a troubleshooting guide. Have all start-up info available prior to any warranty claims and/or factory technical support.

VENTILATION SYSTEM NOTES

Accurex ventilators are designed in compliance with all national codes: NFPA # 96, national electric code and IBC, uniform mechanical code, and international mechanical code. See national evaluation report #436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

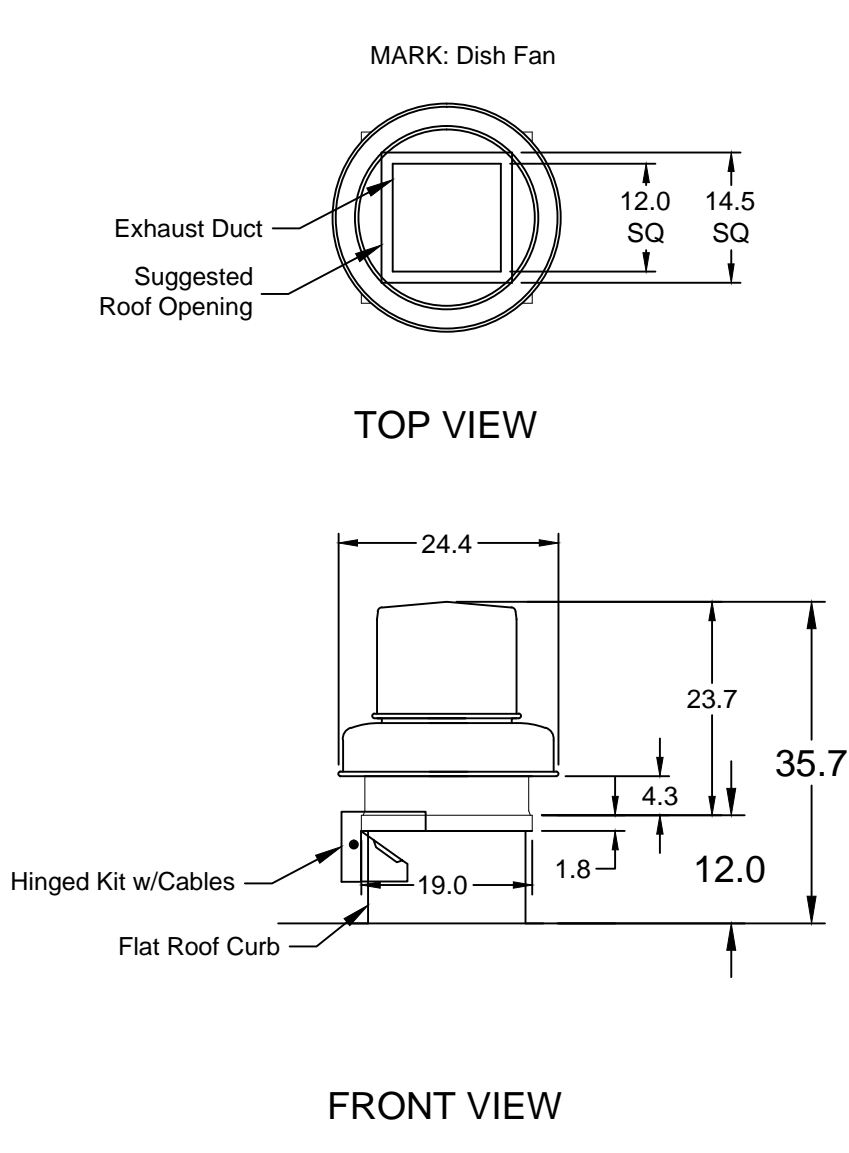
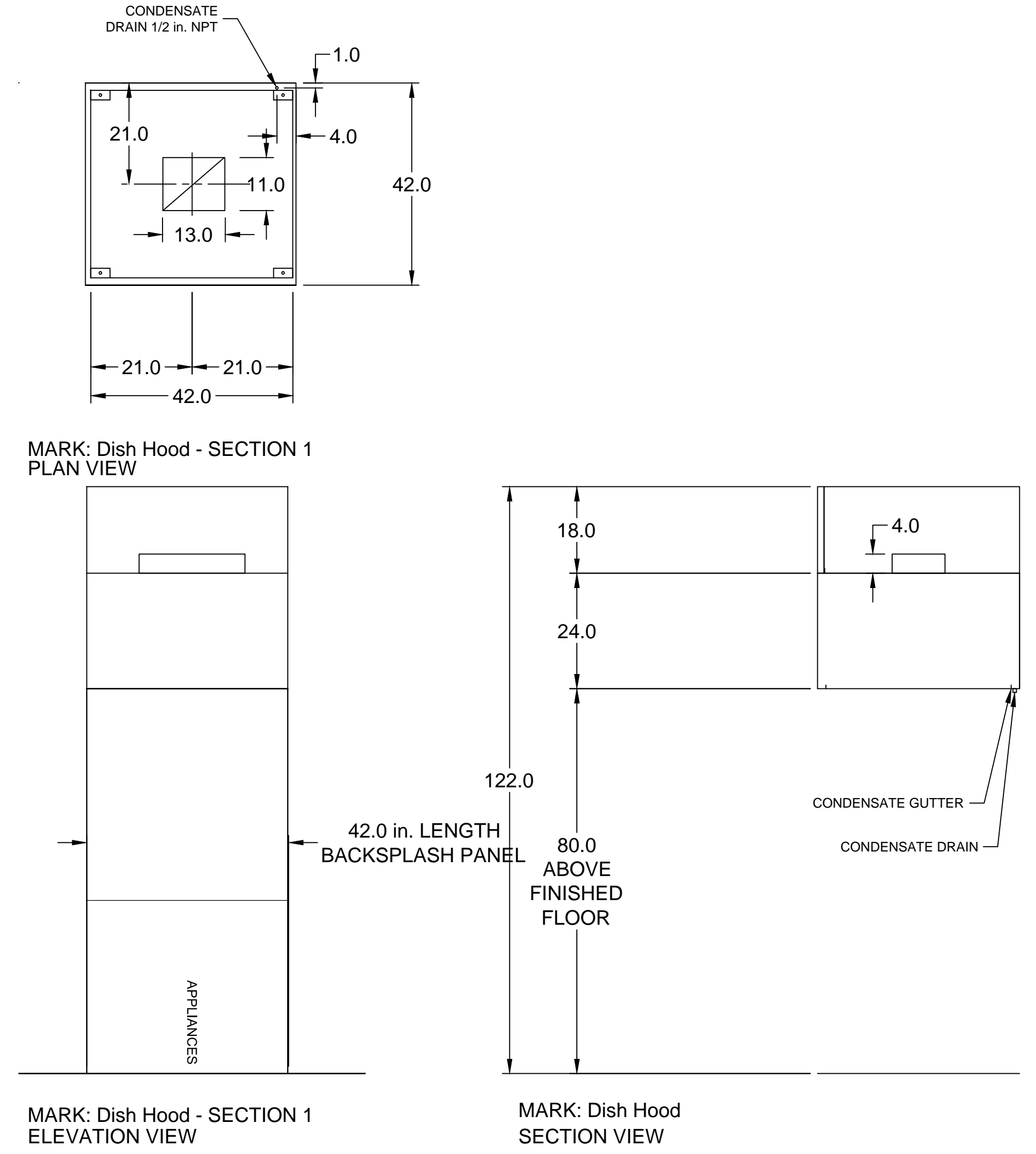
Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Accurex are designed to deliver maximum grease extraction.

Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

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ACCUREX

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UNM CANCER RESEARCH CENTER

PROJECT: 11/20/2015
 MARK: ITEM 40

UL NSF
 LISTED
 100% STAINLESS STEEL

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JAYNES CORPORATION
 ALBUQUERQUE, NM

UNM CANCER RESEARCH CENTER
 1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM
 EXHAUST HOOD SYSTEM DRAWING

CUSTOMER: JAYNES CORPORATION
 REVISIONS:
 DRAWN BY: David B. McCay
 CHECKER:
 SCALE: 1/4" = 1'-0"
 DATE: 12/11/15
 CUSTOMER APPR.:
 PROJECT NO:
 DRAWING NO: FS 8