

Specifications for Equipment for Standard Cafeterias



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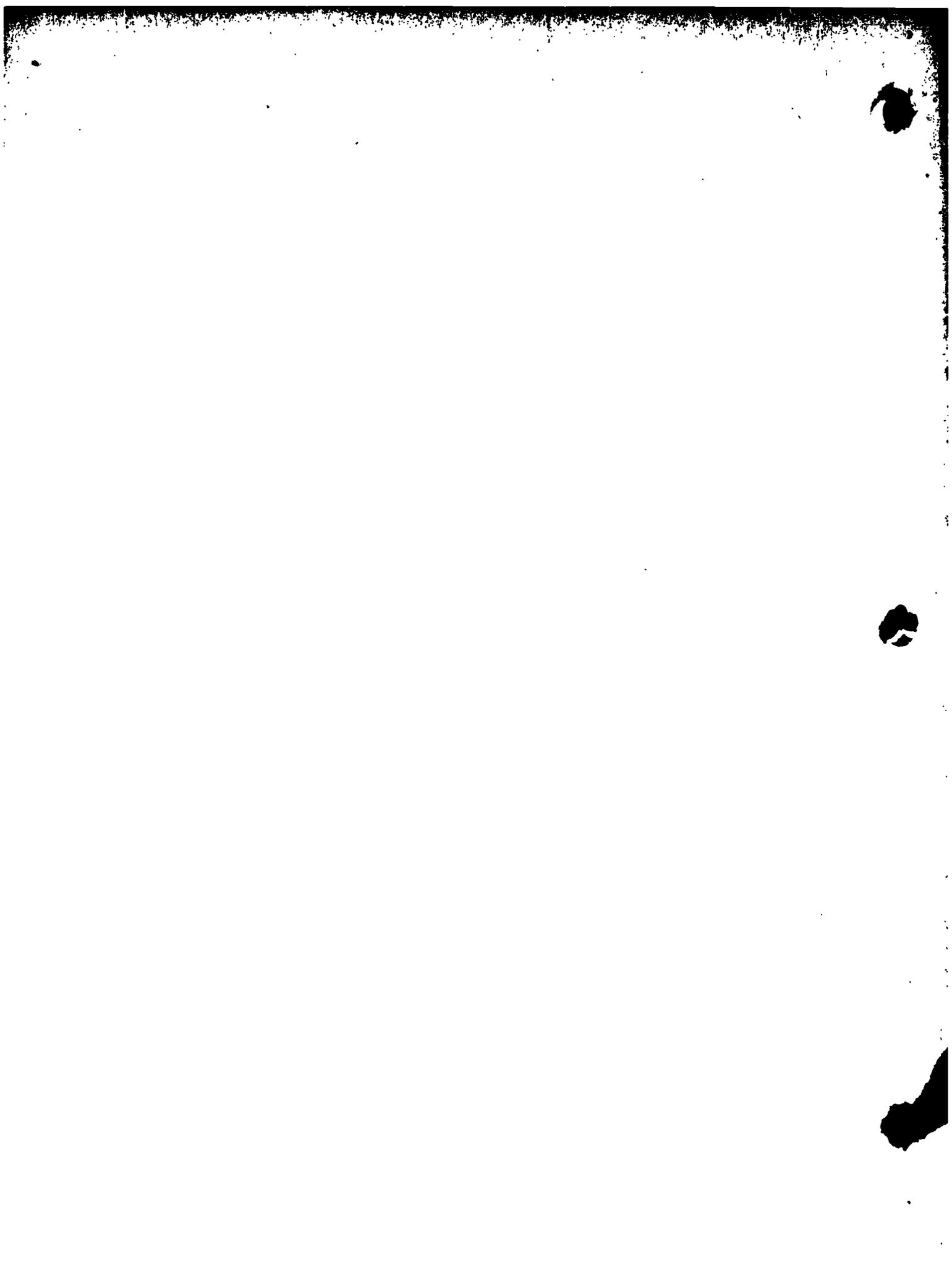
SCHEDULE OF STANDARD CAFETERIAS

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<u>CAFETERIA NUMBER</u>	<u>UNITS SERVED (DORMITORY)</u>	<u>SEATING CAPACITY</u>	<u>NUMBER OF SERVING COUNTERS</u>
75	50-100	28	0
(125	100-150	44	1
*(175	150-200	78	1
(250	200-300	100	1
*(400	300-500	150	1
(650	500-800	200	1
*(1000	800-1200	250	1
(1500	1200-1800	400	2
*(2100	1800-2100	500	2

* The grouped cafeterias each have the same sized kitchen facilities and require identical quantities of equipment except for chairs, tray stands and tables. The variance in size is in the seating capacity.

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SPECIFICATION FOR EQUIPMENT FOR STANDARD CAFETERIAS

GENERAL

GENERAL

These specifications established the type, quality and quantity of equipment, required for standard Cafeterias Nos. 75, 125-175, 250-400, 650-1000, and 1500-2100. The numbers appearing under the facility designations indicate the quantities required for the various standard sized cafeterias.

The quality, type, and size of the items set forth herein are intended to set the desired standard of equipment required. Due to current manufacturing limitations of the War Production Board and the availability of stock at the time the equipment is contracted for, it may be necessary to vary from these standards from time to time in the quality, type, and size of equipment furnished. The items designated with an asterisk are at the time of this revision restricted to certain special fabricating limitations of the War Production Board, but are to be furnished when available through shelf stock or allowable sales of surplus contract production. Every effort shall be made to maintain the standard of quality established by these specifications.

SCOPE

The successful bidder shall deliver, assemble, and set in place, at the specifically designated project, the equipment herein specified in the quantities indicated for the particular facility. The equipment shall be packed in proper containers to insure its delivery in perfect condition to the site. Site delivery, unpacking and setting in place shall be accomplished by this contractor. The equipment for standard plan cafeterias shall be located in accordance with kitchen and dining equipment layouts for the various sized cafeterias. Equipment for non-standard cafeterias shall be located in accordance with the special layout drawing of the specific facility.

All plumbing, steam lines, gas lines and electric service, etc. will be brought by another contractor to each piece of equipment requiring such services. Specific items requiring connection to such services shall be equipped by the kitchen contractor with tail pieces, etc. for necessary hook-up. All connections of equipment with the various services and the required fittings, trans, valves, faucets, switches, etc. will be made by others. The walk-in refrigerators including the drains and electric work as lights, switches, etc. up to the junction box, shall be furnished and installed by this equipment contractor.

1/ This bulletin supersedes and consolidates Bulletin Nos. 20, 23, 24, 26 and 28 which should be destroyed.

All power, mechanical and moving parts of equipment shall be thoroughly and completely equipped with guards to protect personnel against possible injury. Electrically operated equipment shall be furnished with proper disconnecting and protective devices to satisfy the motor load requirements. Where the protective device is not integral with the frame of the equipment, said device will be properly mounted by others before connections are made to the electrical service.

ENERGY SERVICE

The kitchen contractor shall obtain information with respect to fuel and energy characteristics available for the various pieces of equipment for each particular project. The type equipment furnished shall operate satisfactorily and to the maximum efficiency on the service available.

The basic specifications and equipment layout plans are based upon the use of the following energy services:

- a. Refrigeration - Electrically operated
- b. Ranges and Ovens - Coal
- c. Kettles, Urns, Steamers, Bain Mariés, Steam Tables, Dishwashers - Low pressure steam.

Where the above energy services are not available for a project, the request for bids will stipulate the alternate energy services to be used.

STANDARD MANUFACTURED ITEMS

Reference to any article, device, fixture, product, or material by proprietary name, make or catalogue number shall be interpreted as establishing a standard of quality and shall not be construed as limiting competition. The contractor in such cases at his option may use any article, device, fixture, product or material which in the judgment of the contracting officer, expressed in writing, is equal to that named.

SPECIAL BUILT-UP ITEMS

Special items, such as counters, shelves, sinks, tables, etc., built-up either in the vendors shops or at the site shall adhere strictly to materials and type of construction herein specified and shall properly fit the designated location shown on the equipment layout drawings for the specified project.

MATERIALS

These specifications intend the use of new materials throughout. Contractors may submit for approval of the contracting officer previously fabricated or reconditioned used equipment. The amount of critical materials employed in the construction of the items herein specified shall not exceed the limits established by the Federal agencies having control over such limitations.

GALVANIZED IRON, or other iron wherever used shall be of 12, 14, 16, 18, or 20 gauge U.S.S. as indicated for the specific purpose.

WOODS, wherever called for in these specifications shall be either ash, maple, birch, or other hardwoods proper to the use of the article and free from mineral streaks, internal checks, splits, honeycombing and interior stress due to uneven grains. All woods shall be air dried for at least twelve months, then kiln dried, in a modern vapor system curing dry kiln, to a moisture content of not more than 6% based on the "oven dry" side of the wood. Care must be taken throughout construction to prevent departure of more than 2% from this figure. Woods used in construction of items herein specified shall be guaranteed against warping and of the following types:

Tops of tables, counters, backcounter, cases, stands, etc.; ash.

Doors drawer fronts, legs, exposed panels, shelves, stretchers, supports, etc.; maple.

Drawer slides and backs; clean birch or sycamore.

Drawer slides and bottoms; birch, sycamore or other approved hardwoods.

Corner blocks and bracings; one piece clean hardwood

Exposed woods shall be free from stains, knots, natural or manufacturing defects. All exposed surfaces such as table tops, panels, drawer fronts, and exposed rails etc. shall be selected stock. All stock dimensions listed in these specifications are finished dimensions. Where glued-up stock is necessary, it shall be composed of minimum width members of 1-1/4" and maximum width of 4". Glued-up stock shall be struck and dried for a period of four days before final dressing and polishing.

DOWELS, shall be hardwood in a proper size for maximum strength in relation to stock joined. Wherever two or more dowels are possible, single doweling will not be acceptable.

GLUE, for veneered panels or built-up members shall be Perkins No. 183 vegetable glue or an approved equal with workable consistency obtained by mixing 5 lbs. of bulk glue with 11 lbs. of water. Glue used in jointing shall be animal type, No. 16 grade or higher as approved by the NAGM, mixed two parts of water to one part of glue by weight, soaked overnight and cooked at a temperature of not over 150° F. Glue joints shall be made at room temperature or not over 80° F with the working temperature of the glue not over 140° F.

WORKMANSHIP

Workmanship on all equipment shall be the best of its respective type. Unless distinctly specified otherwise, all exposed work shall be finished perfectly smooth and free from all recesses which may collect dirt or vermin. All finish surfaces shall be free from tool marks, dents, construction marks or

or other imperfections. Upon completion of erection all metal shall be buffed and dressed with a portable polishing machine as may be necessary to provide smooth, perfect surface to receive final finishes.

ASSEMBLY

Where several pieces of equipment are to be assembled in a group as in the case with the ranges, sinks, drainboards, etc., the group shall be assembled by kitchen equipment contractor complete as a whole with all necessary filler or connecting pieces as may be required to make a complete group. Surfaces shall be level and perfectly smooth. All joints shall be butted over reinforcing pieces and shall be flush and smooth. Where there are irregularly shaped angles or corners of walls, all equipment shall be made to conform to the conditions in each case. Where assembled equipment such as tables, racks, sinks, etc. are too large to be delivered in one piece to the site they shall be assembled in the building but in each instance the built-up item shall be of free-standing construction

FINISH

All finishes shall be impervious to ordinary abuse. Standard manufactured items called for in this specification shall be furnished in the finish normal to the specific item. Special built-up items shall be finished as specified for the particular item.

Dining area furniture; natural finish

All galvanized iron and steel work shall be bonderized before painting,

Black iron; painted

All stains, fillers, primers, oils, varnishes, waxes, paints, and enamels shall be of high grade standard brands used from the original package or containers according to the manufacturers directions. Full time shall be allowed for drying between each coat. All surfaces and undersurfaces of the special built-up item shall be sanded smooth and thoroughly cleaned and dry before applying the following finishes in accordance with the above schedule.

NATURAL FINISH, shall be accomplished by one coat of an approved water stain and silix filler with proper toning so as not to cloud the grain of the wood, one primer coat and two finish coats of a high grade light clear lacquer or clear four hour varnish sanded between each coat with the final coat rubbed with pumice and oil, then cleaned and rubbed to a smooth satin finish.

OIL AND WAXED SURFACES, shall be accomplished by the application of two coats of an approved penetrating oil sealer to prevent warping and checking, resand between each coat and apply two coats of wax, rubbed smooth.

PAINT FINISH, shall be accomplished by one coat of sealer and primer applied separately, one coat of heavy oil paint and one coat of an approved high grade enamel. Finish surfaces shall be resanded between each application and rubbed smooth with fine sand paper or steel wool after the final enamel coating and cleaned. If finishes of equal quality other than the above are proposed, samples and description of methods used shall be furnished for approval. The right is reserved to supply an inspector in the successful bidders factory at the time of finishing.

SHOP DRAWINGS AND SUPERVISION

The kitchen and dining equipment layout plans for the various size cafeterias indicate the desired arrangement and approximate location of the equipment herein specified. Item numbers in the specifications correspond to similar numbers on the equipment drawings. The successful bidder shall submit for approval: (1) detail shop drawings of assembled equipment as counters, backcounters, bain-maries, steamtables, etc., with dimensions fixing their location in relation to established walls, partitions, columns, etc., (2) special drawings as to the requirement for floor depressions, dwarf partitions, etc., that shall be constructed by the general building contractors, (3) shop drawings and dimensional roughing-in plans for those equipment items, requiring connections with plumbing, electric steam or gas outlets showing exact location and size of required service connections.

The kitchen equipment contractor shall furnish as a part of this contract the continuous services of a capable superintendent to direct the installation of the equipment herein specified.

GUARANTEE

The kitchen equipment contractor shall guarantee, for a period of one (1) year from the time of acceptance, all equipment herein specified against failure due to defective materials and/or workmanship.

See description below of item 23.3 for the special guarantee and service required for the walk-in type refrigerator.

PART I - FIXED AND SEMI-FIXED EQUIPMENT

(See Tabulation Page for Standard Quantities)

- | <u>Item</u> | <u>Description</u> |
|-------------|--|
| 1. | <p><u>BUFFET</u> - 5'-0" wide x 2'-0" deep x 3'-6" high to top with backboard, top drawers and open front storage space.</p> <p><u>MATERIAL:</u> exposed surfaces maple, remainder appropriate hardwoods.</p> <p><u>FINISH:</u> all exposed surfaces natural</p> <p><u>BACKBOARD:</u> 6" high x 3/4" thick screwed to top and legs.</p> <p><u>TOP:</u> 1-1/8" thick glued up stock.</p> <p><u>LEGS:</u> 1-3/4" square slightly tapered from bottom of storage space to floor.</p> <p><u>DRAWERS:</u> Two (2) approx. 2'-2" wide x 1'-10" deep x 3" high directly under top, fitted with hardwood pulls and each equipped with one (1) four (4) compartment felt lined flatware tray.</p> <p><u>STORAGE SPACE:</u> Open front, directly below drawers with 3/4" built-up bottom 12" from floor, continuous 5/8" plywood or 3/4" built-up side and back panels housing drawer space with 7/8" x 2-3/4" stiles to line with drawers above and equipped with one (1) removable 7/8" built-up shelf 18" wide.</p> |
| 2. | <p><u>BUTCHER BLOCK</u> -</p> <p><u>MATERIAL:</u> Rock maple</p> <p><u>FINISH:</u> Working surface, oiled and waxed; sides, bottom, and legs, natural.</p> <p><u>TOP:</u> End grain, 16" thick, built-up solid with interlocking continuous sections running entire depth of block and secured with four (4), finished head, wrought iron bolts.</p> <p><u>LEGS:</u> Built-up approximately 5" thick, turned to simple pattern and securely fastened to block.</p> |
| 2.a | <p><u>BUTCHER BLOCK</u> - as specified in item 2 above. Size 2'-6" x 2'-6" x 2'-10" high.</p> |
| 2.b | <p><u>BUTCHER BLOCK</u> - as specified in item 2 above. Size: 3'-0" x 3'-0" x 2'-10" high</p> |
| 3. | <p><u>CASH REGISTER</u> - Press down type, brown mahogany finish. Designed to show the amount of each transaction recorded to everyone in sight of the register with bell indicating operation. Register shall provide printed record of all transactions in the order of their occurrence, show the total number of times register has been operated and indicate the total amount of money recorded. Register shall be factory reconditioned type carrying a six (6) months guarantee from date of acceptance.</p> |
| 3.1 | <p><u>CASH REGISTER</u> - as specified in item 3 above. Manually operated. Keyed to indicate "No Sale" and transactions ranging from \$0.01 to \$2.99 with total accumulating capacity of \$99,999.99. Equipped with lock-in detail audit tape and one (1) cash drawer with six (6)</p> |

coin and three (3) bill compartments.

- 3.2 CASH REGISTER - as specified in item 3 above. Electrically operated. Keyed to indicate sales designations A.B.D.E.H. & K. and transactions ranging from \$0.01 to \$9.99 with total accumulating capacity of \$99,999.99. Equipped with lock-in detail audit tape and one (1) cash drawer with eight (8) coin and five(5) bill compartments. Register shall provide printed customers receipt showing kind of transaction, sales initial, amount of transaction and project name on front and back of receipt.

4. COFFEE MAKERS

- 4.1 COFFEE MAKER, URN TYPE - composed of two and three piece batteries as herein after specified. Body and lift type covers constructed of either extra heavy stainless steel or cold rolled, turned copper with triple nickel plated exterior and mounted on cast, extra heavy white metal legs. Urns shall be equipped with round bottom Pyrex or equal liners fitted with heavy cast brass, dripless faucets with triple nickel plated exterior and convenient cleanout plugs. Urns shall be connected in battery formation by extra heavy double automatic side siphoning valves, carrying water from water boiler to water jacket and coffee jar in each urn. Water boilers shall be fitted with nickel plated brass safety and vacuum valves with gallon scaled, measuring indicators and drain cocks. Energy Service: Assemblies shall be of the type properly valved and fitted for connection with the following services as stipulated for each specific project:
- a. Steam, 10 pound low pressure coils
 - b. Gas, with burners by this contractor
 - c. Electric, with immersion heaters by this contractor
- 4.1a COFFEE MAKER, URN TYPE - as specified in item 4.1 above. Energy Service: Low pressure steam, two (2) piece battery
One (1) 10 - gallon coffee urn
One (1) 20 - gallon water boiler
- 4.1a-X COFFEE MAKER, ALTERNATE URN TYPE - gas (for manufactured, mixed, butane, natural, butane air or pyrofax) as specified in items 4.1 and 4.1a above.
- 4.1a-X-1 COFFEE MAKER, ALTERNATE URN TYPE - electric as specified in items 4.1 and 4.1a above.
- 4.1b COFFEE MAKER, URN TYPE - as specified in item 4.1 above. Low pressure steam
Three (3) piece battery
Two (2) 10 gallon coffee urns
One (1) 20 gallon water boiler
- 4.1b-X COFFEE MAKER, ALTERNATE URN TYPE - gas (for manufactured, mixed, natural, butane, butane air or pyrofax gas) as specified in items 4.1 and 4.1b above.

- 4.1b-X1 COFFEE MAKER, ALTERNATE URN TYPE - electric as specified in items 4.1 and 4.1b above.
- 4.2 COFFEE MAKER, SILEX TYPE - composed of four (4) burner units housed in a white enamel finished steel range body and equipped with six (6) pyrex glass bottom bowls and six (6) white metal top bowls complete with handles, stoppers, strainer cloths and stirring paddles.
- 4.2aX COFFEE MAKER, ALTERNATE, SILEX TYPE - gas model (for manufactured, mixed, natural, butane, butane air or pyrofax gas) as specified in item 4.2 above. All burners shall be combination high and low heat type and equipped with adjustable upper bowl brackets.
- 4.2a COFFEE MAKER, SILEX TYPE - electric model. As specified in item 4.2 above.
5. COUNTERS, BACK
- 5.1 COUNTERS, BACK, WALL TYPE - width as specified below for each specific cafeteria x 2'-6" deep x 2'-10" high to top with backboard, open front storage space, and recessed toe space.
 MATERIAL: Wood top and backboard; ash. Exposed surfaces shelf and storage bottom; maple. Remaining wood; hardwood appropriate for the purpose. Metal top under wood coffee urns; 12 gauge galvanized iron.
 FINISH: Wood top; oiled and waxed. Backboard, shelves, and storage bottom, etc; natural.
 BACKBOARD: 6" high x 3/4" thick continuous for length of wood top and returned at ends where wood top adjoins walls. Applied after counter is set, scribed to wall and securely fastened in place.
 TOP: Wood, 1-3/8" thick glued-up stock projecting 3/4" on open sides; metal, 12 gauge galvanized iron set on wood 7/8" x 3" wood sub-frame and formed for 4" wide x 2" deep drain trough 2" from front face equipped with flush 20 gauge perforated removable plate and drain fittings. Metal top shall be turned up and crimped 2" on back and 3/4" on sides and front then down and crimped forming 2" fascia on all exposed surfaces.
 STORAGE SPACE: Directly under top, open faced, closed ends and back with bottom raised eight inches (8") above floor. Exposed ends 5/8" plywood or 7/8" built-up stock, closed ends and back 3/8" plywood. Front fascia 13/16" x 2" directly under top and flush with bottom with intermediate supports approximately 3'-0" o.c. One (1) full depth removable shelf and fixed bottom shall be 7/8" built-up stock.
 BASE: On open side and ends shall be set back three inches (3") from fascia and ends of storage space forming toe space with six (6") clearance from lower edge of bottom fascia to floor.
- 5.1a BACK COUNTER - as specified in item 5.1 above, approx. 9'-6" wide, dependent upon width of Ice Cream Cabinet. Check with local ice cream vendor for exact size of box to be furnished as back counter shall be made to fill space shown on equipment layout drawing for these items.

- 5.1a1 BACK COUNTER - as specified in items 5.1 and 5.1a above with all wood top.
- 5.1a2 BACK COUNTER - as specified in items 5.1 and 5.1a above with portion of top 6'-0" wide metal as described above forming base for coffee urns. Remainder of top; wood.
- 5.1b BACK COUNTER - as specified in item 5.1 above, approx. 10'-3" wide. dependent upon width of ice cream cabinet. Check with local ice cream vendor for exact size of box to be furnished as back counter shall be made to fill space shown on equipment layout drawing for these items. Portion of top 4'-0" wide shall be metal as described above; forming base for coffee urns. Remainder of top, wood.
- 5.1c BACK COUNTER - as specified in item 5.1 above, approx. 13'-0" wide.
- 5.2 BACK COUNTER, CENTER TYPE - 8'-0" wide 3'-0" deep x 2'-10" high with wood top incorporating sink, enclosed storage-compressor space and recessed toe space.
 MATERIAL: Top, ash. Exposed surfaces of storage space; maple. Base, frame, blocking, partition, shelf and bottom appropriate hardwood. Sink; 14 gauge galvanized steel.
 FINISH: Wood top; oiled and waxed. Exposed surfaces of storage space, ends, stiles, shelf, and storage bottom; natural. Sink and remainder of wood surfaces; painted.
 TOP: 1-3/8" glued-up stock projecting 3/4" on sides and ends, and screwed from underside to storage case.
 SINK: Set in end of counter as shown on equipment layout drawings, one compartment, 18" x 30" x 12" deep with rolled rims and fitted with 1-1/2" brass waste. All seams electrically welded and retinned.
 STORAGE SPACE: Directly under top. Compressor area partitioned for storage space by 3/8" plywood panel with exposed end composed of 7/8" x 2-1/2" stiles framing 3/8" x 1" fixed louvers and equipped on both sides with 7/8" built-up or 5/8" plywood removable panels. Remainder of storage space shall be enclosed with 7/8" built-up or 5/8" plywood sliding doors, three (3) on each side with fixed end of same material. Bottom raised four inches (4") above floor and intermediate full width fixed shelf shall be constructed of 7/8" built-up stock of 5/8" plywood with solid ash nosing.
 BASE: 7/8" x 4" shall be recessed 3" all around to form toe space.

6. COUNTERS, SERVING

Shall be composed of the following hereinafter described items in the quantity and size specified for each specific cafeteria.
BOTTLE GOODS PAN - shall be 1'-6" deep (inside measurement) by the length and width hereinafter specified for various sized projects.
 MATERIAL: Exterior; 20 gauge galvanized iron. Interior; removable top and false bottom, 12 gauge galvanized iron. Insulation; 1" thick cork board.

FINISH: All surfaces painted.

TOP: Provide one removable galvanized iron fully insulated panel 1" deep x 10" wide by full length.

PAN: Constructed of double walls and bottom separated with 1" insulation. Inside lining shall be formed with mitered 2" flange and set flush with rabbet prepared in counter top. Provide angle support at end of pan for removable top set to hold top flush with counter. Removable false bottom shall be constructed in two pieces, each formed to sit 1" above pan bottom and perforated with 1-1/4" holes 5" o.c. each way. Provide 1-1/2" corner type waste with removable stand overflow and perforated protector shield. All joints of iron work shall be electrically welded and retinned.

COUNTER - shall be 2'-6-3/8" deep at top x 2'-7" high to work top by length and shape shown on equipment layout drawings for the various sized projects.

MATERIAL: Top; ash. Customers' side and ends; maple. Remaining wood; appropriate hardwood.

FINISH: Top; oiled and waxed. Customers' side and ends and under-shelf; natural. Remaining woods; painted.

TOP: 1-3/8" built-up stock with 3/8" projection all around, cut-out and rabbeted to receive the incorporated equipment hereinafter specified for each particular project and securely screwed to 2-1/2" x 7/8" underframe.

UNDERCOUNTER: Directly under top and on the customers' side and ends shall be constructed of either (1) 13/16" x 5-5/8" "V" cut shiplap applied horizontally to 7/8" x 2-1/2" subframe, or (2) 1/4" masonite panels set in rabbeted 2" x 7/8" stiles and rails. Work side open. Undershelf 8-3/4" up from floor shall be 13/16" plywood with solid nosing or 13/16" built-up stock and set on 3/4" x 8" base recessed three inches (3") on work side to form toe space.

DESSERT OR SALAD PAN - shall be 1'-8" wide x 6" deep (inside measurements) by length hereinafter specified for various sized projects.

MATERIAL: Exterior; 20 gauge galvanized iron. Interior; removable top and false bottom 12 gauge galvanized iron. Insulation; 1" thick cork board.

FINISH: All surfaces painted.

TOP: Provide two removable galvanized iron insulated panels 1'-8" wide x 1'-9-1/2" long ends turned down and under forming 5" vertical legs and 1" wide flange, for resting on false bottom.

PAN: Construction shall be same as Bottle Goods Pan with double walls and bottom separated with 1" insulation. All joints electrically welded and retinned. Inside lining shall be formed with mitered 2" flange and set flush in rabbet prepared in counter top. False bottom shall be constructed in four parts each formed to sit 1" above pan bottom and perforated with 1-1/4" holes 5" o.c. each way. Provide 1-1/2" waste with removable stand overflow and perforated protector.

PROTECTOR CASE - On top of counter shall be 1'-3" high with top 1"-4" wide by length hereinafter specified for various sized projects.

MATERIAL: Vertical supports, brackets, and rear nosing; selected ash.

Front panels; 1/4" plate glass. Top; 7/16" plate glass with all exposed edges polished.

FINISH: Wood; natural.

CASE: Shall be constructed of 1-3/8" wide x 3-3/8" deep vertical uprights projecting 1'-2-1/2" up from top of counter and tapered on front face from 3-3/8" deep at counter to 1" deep at top rabbeted at counter top on front and back face to 7/8" deep and projecting down 12" behind counter front and screwed with three countersunk wood screws. Vertical supports shall be approximately 3'-0" o.c. and in no case shall be over 3'-6" o.c. Brackets for top shall be 15/16" thick by 6" high at vertical support carved to 1" at rear nosing. Bracket shall be let into vertical support and rabbeted for 1-1/8" and 2" continuous rear nosing which in turn is rabbeted to form 1/2" continuous bed for glass top. Front glass panel shall be set 3/8" back from level of vertical support and cut to provide 1" air space top and bottom. Top glass shall be set on felt and secured in place with metal clips.

SHELVES, DISPLAY - shall be two tiers high measuring 1'-10" high x 1'-4" deep x 8'-0" long. Intermediate shelf 14" above counter.

MATERIAL: Wood uprights supporting members and nosings; ash. Shelves 7/16" and protection panels 1/4" plate glass polished on exposed edges.

FINISH: Wood; natural.

SHELVES: Shall be supported on 1-1/4" square legs five on each side with rabbeted 1-1/8" x 2" wood nosing on back and ends. Entire assembly properly braced with angle knees and bolted through counter top to form rigid unit. Shelves shall sit in rabbeted nosing on felt beds and secured with metal clips. Provide 3" x 1/4" glass sanitary protector panels on front face.

SINK - 16" x 16" x 8" deep with rolled rim shall be set in wood undershelf as shown on equipment drawings.

MATERIAL: No. 14 gauge galvanized iron.

FINISH: Painted.

SINK: Shall be formed with slightly tapered sides and bottom to drain to 1-1/2" galvanized iron waste and fitted with strainer, plug and chain. All joints shall be electrically welded and retinned.

STEAMTABLE - shall be 2'-0" wide x 12" deep by length hereinafter specified for various sized projects. Where gas is used as fuel sides and ends of pans shall be covered with 1" of insulation projecting down 3" below bottom of pan.

MATERIAL: Top panels; 12 gauge galvanized iron. Pan; 14 gauge galvanized iron. Undershelf; 16 gauge galvanized iron. Legs; 2" x 1/8" angle irons mounted on adjustable metal feet. Insulation; cork board 1" thick.

FINISH: Entire assembly painted.

TOP: Provide the following removable top panels with inserted cutouts. Pans equipped with revolving covers constructed of 14 gauge galvanized iron.

- 2-Top panels 1'-5" wide, solid
- 3-Top panels 1'-4" wide each cut for one (1) 12" x 20" rectangular inserts.
- 2-Top panels 1'-0-1/2" wide each cut for two (2) 8-1/2" diameter inserts.
- 1-Top panel 1'-2-1/2" wide cut for two (2) 10-1/2" diameter inserts.
- 1-Top panel 10-1/2" wide cut for three (3) 6-1/2" diameter inserts.

Equipped with the following inserts:

- 6 - 12" x 20" x 2" white enamel meat pans
- 4 - 10-1/2" diameter China crocks with covers
- 8 - 8-1/2" diameter China crocks with covers
- 6 - 6-1/2" diameter China crocks with covers

Top panels shall be formed with interlocking flange to fit adjoining panels and 1" top flange on sides to rest on pan flange flush with wood top.

PAW: Shall be formed with mitered top flange set in rabbet prepared in counter top on back and ends providing 1" fascia on work side and braced in center with 1" x 3" channel set 1" below bottom of top panel and equipped with 1-1/2" waste, stand overflow and perforated protector.

LEGS: Provide six legs set flush with sides of pan and recessed 9" from ends electrically welded to 1-1/2" x 1-1/2" x 1/8" continuous angle frame supporting pan.

UNDERSHELL: Shall be constructed of galvanized iron set 10" up from floor and formed with 2" curb turned up on back and ends and down on workside to form 1" fascia. All joints throughout entire assembly shall be electrically welded and retinned where galvanized material is involved.

ENERGY SERVICE: Steamtables shall be of the type properly equipped and fitted for connection with the following type of service:

- a. Steam, 10 pound low pressures provide necessary coil and fittings.
- b. Gas, provide necessary burners and fittings.
- c. Electric, provide proper sized immersion heaters.

Contractor shall ascertain type of service to be used on each specific project.

TRAY SLIDE - three bar type running full length of counter as shown on equipment layout plans for specific sized project.

MATERIAL: Ash.

FINISH: Oiled and waxed

SLIDE: Shall be constructed of three 1-1/8" x 2" wood bars set 1-3/8" below counter top running parallel to counter and screwed from underside to supporting wood brackets. Exterior bar shall be set 12" from counter top projection with intermediate bars equally spaced and supported on L shaped wood brackets approximately 3'-0" o.c. constructed of 7/8" x 2" stock with 12-1/4"

leg on the horizontal and 10-1/4" leg screwed to counter front. Bracket shall be reinforced with 3/4" triangular panel let into legs 1/4".

6.1 COUNTER, SERVING - composed of the following parts as specified in item 6 above:
COUNTER - One (1) approx. 25'-9" long
DESSERT OR SALAD PAN - Two (2) approx. 8'-0" long
PROTECTOR CASE - One (1) approx. 25'-9" long
SINK - One (1)

6.2 COUNTER, SERVING - composed of the following parts as specified in item 6 above:
COUNTER - One (1) approx. 35'-9" long
DESSERT OR SALAD PAN - Two (2) approx. 8'-0" long
PROTECTOR CASE - One (1) approx. 35'-9" long
SINK - One (1)

6.3 COUNTER, SERVING - composed of the following parts as specified in item 6 above:
BOTTLE GOODS PAN - One (1) approx. 2'-0" wide x 4'-6" long
COUNTER - One (1) approx. 36'-6" long
DESSERT OR SALAD PAN - Two (2) approx. 8'-0" long
PROTECTOR CASE - One (1) approx. 11'-0" long
SHELVES, DISPLAY - Two (2) approx. 8'-0" long
STEAM TABLE - One (1) approx. 11'-0" long. Basic Energy Service: Steam
TRAY SLIDE - One (1) approx. 40'-0" long as shown on equipment layout drawings.

6.4 COUNTER, SERVING - composed of the following parts as specified in
3'-4" long

6.5 COUNTER, SERVING - composed of the following parts as specified in item 6 above:
COUNTER - one (1) approximately 14'-0" long.
DESSERT OR SALAD PAN - two (2) approximately 4'-0" long.
PROTECTOR CASE - one (1) approximately 14'-0" long.
one end supported drawing.

7. the approx. ect. knee; iron.

and continuous wood bars supported by 2" x 4" wood posts approx. 3'-6" on center and secured by wood screws to floor with 4" x 4" x 1/8" angle

knees two (2) to each post. Top rail shall be 3'-0" above floor and supported by beveled edge semicircular cut in top of posts. Intermediate rails shall be equally spaced and pass continuously through proper holes prepared in posts.

- 7.a COUNTER TRAFFIC RAIL - as specified in item 7 above. Approx. 26'-6" long with an intermediate 2'-6" length at cashier's desk as shown on equipment layout drawing.
- 7.b COUNTER TRAFFIC RAIL - as specified in item 7 above. Approx. 28'-0" long, set as shown on equipment layout drawing.
8. CUTTERS & CHOPPERS, FOOD - Pedestal type electrically operated in the size and capacity indicated below for the specific project. Machines shall be equipped with ball bearings throughout, fitted with two (2) tool steel knives with gears and moving parts fully enclosed. Machine shall be so designed that the top plate cannot be thrown back until knives stop revolving or restarted until knife guard is in place with knife guard and top plate removable in one unit. Surfaces in contact with foods shall be heavily retinned, exterior surfaces enameled. All machines shall be equipped with vegetable slicing and meat grinding attachments.
- 8.a CUTTER & CHOPPER, FOOD - as specified in item 8 above.
Capacity: 7 lbs. fresh meat
Bowl: 14" diameter, removable
Motor: 1/3 H.P. of an approved make, ball bearing type, completely enclosed.
Approximate overall dimensions: 28" x 21" x 43" high.
- 8.b CUTTER & CHOPPER, FOOD - as specified in item 8 above.
Capacity: 20-25 lbs. of fresh meat.
Bowl: 21" diameter, not removable. So design that the knives can be stopped while the bowl continues to revolve.
Motor: 2 H.P. of an approved make, ball bearing type. Completely enclosed.
Approximate overall dimensions: 46" x 27" x 48" high.
9. DESK, CASHIERS - shall be 3'-0" wide x 2'-0" deep x 3'-6" high with glass top, auxiliary drawer, and enclosed knee space.
MATERIAL: Top nosings, drawer face, stiles, nosings, and side panels; maple. Foot rest, base, drawer sides and bottom blocking, etc.; hardwood appropriate for the purpose. Top; plate glass.
FINISH: Base, painted. All other wood surfaces; natural.
TOP: Shall be plate glass 1/4" supported on 5/8" plywood or 7/8" built-up panel enclosed with flush 7/8" x 1-5/8" wood nosing. Glass shall be ground for finger left and set on full felt bed.
DRAWER: One (1) on open side approximately 2'-6" wide x 1'-8" deep x 5" high directly under top and equipped with (2) hardwood pulls.

SIDES: Knee space enclosed on three (3) sides with 5/8" plywood or 7/8" built-up panels let into 1-3/4" square corner posts running continuous from underside of top to 6" of floor. Provide 1-1/8" x 2-5/8" foot rest 8" up from floor secured to end panel and base.
BASE: 7/8" x 8" stock, on three enclosed sides of desk recessed behind front and end panel glued and screwed exposed 6" below panels.

TRAY SLIDE: Specified in items 6, 6.3 and 6.4 above shall be applied to the 2'-0" end of desk as shown on the equipment layout drawing at the height and in the manner the tray slide is applied to the serving counter.

10. DISH WASHERS - shall be of the size, capacity and equipped as hereinafter specified for the particular projects. Constructed of 12 gauge galvanized iron with all finish surfaces enameled. Pump and motor shall be mounted on substantial undershelf and enclosed with removable galvanized iron panels. Entire assembly shall be mounted on adjustable legs to compensate for any unevenness in floor.
ENERGY SERVICE: Dish washer shall be of the type and properly equipped and fitted for connection with the following type of service:

- a. Steam, 10 pound low pressure with injector.
- b. Gas, providing necessary burners and fittings.

This contractor shall ascertain type of service to be used on each specific project.

- 10.a DISH WASHER - as specified in item 10 above. Capacity 4500 dishes or 5500 glasses per hour. Semi-automatic push through type with canvas curtains at entrance and exit ends and so designed that the only operating function necessary is pushing loaded baskets through machine. Tank shall be 36 gallon capacity equipped with 10" overflow with entire area covered by fine mesh, strainer pans and box strainer covering pump to insure double filtration. Tank shall be equipped with stationary upper and lower wash sprays of slotted brass pipe fitted with easily removable caps for cleaning. Final rinse shall be from available hot water line directed onto dishes from above and below and automatically turned on and off by baskets tripping a rinse lever in passing.
PUMP & MOTOR: Dish washer shall be equipped with single chamber centrifugal pump capable of 140 gallons per minute at 10 lbs. pressure and designed with removable end plate for cleaning. Pump shall be driven by an approved 3/4 H.P. motor and directly connected by means of a flexible cable. Dish washer shall be furnished complete with motor and equipped with necessary valves etc., and four (4) 20" x 20" racks. Basic Energy Service: Steam.

- 10.b. DISH WASHER - as specified in item 10 above. Capacity 9000 pieces per hour. Single tank automatic type and with dishes conveyed through wash and separate rinse by means of roller chain conveyor. Canvas curtains hung at entrance and exit ends of machine. Tank shall be 42 gallon capacity with entire area covered by fine mesh strainer pans and box strainer covering pump to insure double filtration. Wash tank shall overflow into separate rinse compartment designed so major portion of rinse water is caught in separate pan draining direct to waste. Upper wash spray shall be directed onto dishes through spray box equipped with 170 hole brass spray plate. Lower wash spray shall be constructed of slotted brass pipe fitted with easily removable caps for cleaning. Final rinse shall be from available hot water line directed onto dishes from above and below and automatically turned on and off by basket tripping a lever in passing. Conveyor shall be constructed of bronze roller chain, stainless steel pins and automatically releasable triangular lugs and driven by means of speed reducer and chain to pump shaft fitted with frictional clutch. MOTOR & PUMP - dish washer shall be equipped with centrifugal pump capable of delivering 300 gallon per minute under 10 lbs. of pressure. Pump shall be driven by an approved 2 H.P. motor and directly connected by means of a flexible cable. Dish washer shall be furnished complete with motor and equipped with necessary valves etc., and ten (10) 20" x 20" racks. Basic Energy Service: Steam.
- 10.c. DISH WASHER - as specified in item 10 above. Capacity 15,000 pieces per hour. Double tank automatic type with dishes conveyed through wash and two (2) separate rinses by means of roller chain conveyor. Canvas curtain hung at entrance and exit ends of machine. Separate wash and rinse tanks shall have individual capacity of 35 gallons each with entire area covered with fine mesh strainer pans and box strainer covering pump to insure double filtration. Each tank shall be equipped with stationary upper and lower wash sprays. Upper wash and rinse sprays directed onto dishes through brass spray plate having not less than 230 holes. Spray boxes shall be easily accessible and fitted with removable plates for cleaning. Lower wash spray shall be constructed of slotted brass pipe fitted with easily removable caps for cleaning. Final rinse shall be from available hot water line directed onto dishes from above and below with two inch (2") air space between each spray automatically turned on and off by basket tripping a lever in passing. Conveyor shall be constructed of bronze roller chain, stainless steel pin and automatically releasable triangular lugs and driven by means of speed reducer chain to pump shaft fitted with frictional clutch. MOTOR & PUMP - dish washer shall be equipped with two (2) centrifugal pumps (one for each tank) capable of delivering 425 gallons per minute at 10 lbs. pressure. Pumps shall be driven by an approved 3 H.P. motor and directly connected by means of a flexible cable. Dish washer shall be furnished complete with motor and

equipped with thermometers for wash and rinse tanks, necessary valves, etc., and twelve (12) 20" x 20" racks. Basic Energy Service: Steam.

11. DRAIN RACK, POT AND PAN - shall be 1'-6" wide by length hereinafter specified for various sized cafeterias consisting of a slatted shelf and hook strip applied to the wall where shown on the equipment layout drawing for the specific project.
MATERIAL: Shelf, frame, hook strip and brackets; ash. Hooks; galvanized iron.
FINISH: Wood; natural. Iron; painted.
RACK: Shall be constructed of a removable slatted shelf set in wood box frame, 4-1/8" x 3" built of 1-1/8" x 3" stock with front edge pitched forward 3" and supported on wood brackets 7/8" thick beveled from 2" at face to 9" at wall. Slats shall be 1-1/8" x 7/8" stock set from front to back on 1-1/2" centers and screwed from underside to 7/8" square cleats. Hook-strip 1-1/8" x 3" shall be set with lower edge flush with underside of bracket and equipped with 3" galvanized iron hoods 4" o.c. Entire assembly shall be toggle bolted securely to wall.
- 11.a DRAIN RACK - as specified in item 11 above. Approx. 4'-0" long.
- 11.b DRAIN RACK - as specified in item 11 above with intermediate supporting bracket. Approx. 5'-6" long.
- 11.c DRAIN RACK - as specified in item 11 above with intermediate supporting bracket. Approx. 6'-0" long.
- 12 FISH BOXES - shall be 2'-6" deep by 3'-0" high by width hereinafter specified for the various sized projects. Constructed of double wood walls top and bottom separated with 2" of insulation throughout and containing one large metal lined top compartment for keeping fish in cracked ice and metal drawers directly below for shell fish.
MATERIAL: Exterior and interior wood box and slat-bottom clear Montana larch or selected fir; base appropriate hardwood. Insulation; cork board. Metal compartment lining; 14 gauge galvanized iron. Drawers; 12 gauge galvanized iron. Top cover; 20 gauge galvanized iron.
FINISH: Exposed wood; natural. Exterior of metal work; painted. Interior of compartment and drawers; unfinished.
CONSTRUCTION: Box shall be constructed of 7, 9" T&G wood lining 24" deep (inside measurement) covered with 2" insulation faced on both sides with waterproof insulating paper all joints sealed with an approved odorless sealing material and in turn covered on exterior with 7/8" T&G stock of appropriate widths. Front side of box at bottom shall be framed to allow for 6" high drawers with bottom for the top compartment directly above constructed of 7/8" appropriate hardwood stock. Top compartment shall be lined with metal as specified above and pitched to a conveniently located drain-off cock and formed with 2" flange all around at top. Provide for top compartment a removable false bottom constructed of 1-1/8" x 7/8"

slats screwed from underside to 7/8" square cleats. All joints in metal work electrically welded.

TOP: Constructed same as walls and bottom of box with 2" of insulation shall be lined in bottom with 20 gauge galvanized iron counterbalanced and operated on two strap hinges.

DRAWERS: Galvanized iron approximately 1'-10" wide x 2'-2" deep x 6" high shall slide on roller bearings and be so constructed as to be easily removable and cleanable.

BASE: 7/8" x 4" recessed 3" from face on open side and ends to form toe space.

- 12.a FISH BOX - as specified in item 12 above. Approx. width 2'-6" - one (1) one piece top and one (1) drawer.
- 12.b FISH BOX - as specified in item 12 above. Approx. width 5'-0" - Top constructed in two equal sized pieces and equipped with two (2) drawers.

13. GRIDDLES

- 13.1 GRIDDLES, electric type.

FINISH: Black enamel, polished cast top. Equipped with Calrod units securely clamped to underside of top casting. Heating unit shall be provided in two (2) sections, one (1) for right half, one (1) for left half each independently controlled by a 3-heat reversible indicating switch mounted on front of griddle body with insulating pad provided directly below heating units. Cooking surface of the griddle shall be a heavy-one-piece cast iron top completely surrounded with a wide, deep grease trough draining toward front center to a large drain hole equipped with a removable grease receptacle below.

- 13.1a GRIDDLE - as specified in item 13.1 above. Counter model. Approx. 22" deep x 37" wide x 10" to cooking surface. Approximate area cooking surface 34-1/2" x 17-3/4" KW rating-6. Approximate weight 180 lbs.

- 13.1a1 GRIDDLE - as specified in item 13.1 above suitable fastened to a stand provided with four legs to the floor. Approximate 22" deep plus 4" for front handrail x 37" wide x 35" to cook surface. Approx. area cooking surface 34-1/2" x 17-3/4". KW rating. Approximate weight, 265 lbs.

- 13.2-X GRIDDLE AND BROILER COMBINATION - gas fired (for manufactured, mixed, natural, butane, butane air or pyrofax gas). Heavy duty type, fully insulated and equipped with full width metal back, single high plate shelf and open storage cabinet below broiler. Griddle shall be highly polished heavy cast iron incorporating a grooved edge all around with grease trough and drain at rear. Assembly shall be equipped with a high-low gas control and three (3) separate radiant burners with a full-on rating of 13,000 B.T.U. each. Broiler compartment shall be designed for easy cleaning with

porcelain enamel lining and fitted with removable sanitary type grid, three (3) sets of slides, drip shield, heat deflector and grease pan. Griddle, approx. 23" wide x 24" deep. Maximum allowable overall dimensions: 24" wide x 32" deep x 60" high. Approx. weight: 270 lbs.

14. HOODS - shall be 26" high by length and depth specified below for each particular project.
MATERIAL: Hoods; 20 gauge black iron. Supports; 3/8" round steel rods. Frames 2" x 2" x 1/8" angle irons.
FINISH: Painted
CONSTRUCTION: Hoods shall be curved on front face with enclosed ends and back, rigidly set into angle iron frames, securely fastened to wall and supported on front face with steel hangers from ceiling. All hoods shall be cut out to receive duct work by other and provide with inside drip gutters where specifically specified below.
- 14.1 HOODS FOR BAKE OVENS - as specified in item 14 above. Approx. depth 4'-0".
- 14.1a HOOD, BAKE OVEN - as specified in item 14 and 14.1 above. Approx. length 7'-0".
- 14.2 HOODS FOR GRIDDLES - as specified in item 14 above. Approx. depth 2'-6".
- 14.2a HOOD, GRIDDLE - as specified in item 14 and 14.2 above. Approx. length 7'-0".
- 14.2b HOOD, GRIDDLE - as specified in item 14 and 14.2 above. Approx. width 3'-0", length 5'-6". Center type, rounded on both faces and suspended from ceiling.
- 14.3 HOODS FOR RANGES - as specified in item 14 above. Approx. depth 3'-6". Provide drip gutter all around inside face formed with the 2" x 2" angles specified above for the angle frame.
- 14.3a HOOD, RANGE - as specified in item 14 and 14.3 above. Approx. length 5'-1".
- 14.3b HOOD, RANGE - as specified in item 14 and 14.3 above. Approx. length 9'-3".
- 14.3c HOOD, RANGE - as specified in item 14 and 14.3 above. Approx. length 12'-10".
- 14.3d HOOD, RANGE - as specified in item 14 and 14.3 above. Irregular in shape. See equipment layout drawing for size.
- 14.3e HOOD, RANGE - as specified in item 14 and 14.3 above. Irregular in shape. See equipment layout drawing for size.

- 14.4 HOOD FOR STEAMERS - as specified in item 14 above. Approx. depth 3'-0".
- 14.4a HOOD, STEAMER - as specified in item 14 and 14.4 above. Approx. length 6'-0".
15. ICE CREAM CABINETS - by local ice cream manufacturer. Kitchen equipment contractor to investigate exact size that will be furnished where other kitchen equipment adjoins this item.
16. KETTLES
- 16.1 KETTLES, STEAM - shall be of the capacity indicated below for the specific project. Constructed of stainless or cold rolled steel with inside and outside surface seams electric welded ground and polished for smooth finish and mounted on sturdy legs of one (1) piece construction welded to kettle. Kettle shall be so designed that a full steam jacket shall embody entire kettle providing a thermo jacket insulation for uniform distribution of heat. Safety draw-off valve shall be two (2) casting plug type of white metal with bottom outlet so attached to inside kettle assuring easy access and self-draining with safety lock preventing plug removal except in open position. Cover shall be of one (1) piece with observation port and attached to kettle with offset hinges. Kettle shall be furnished complete and fitted with 1-1/2" draw-off valve, control valve, relief valve, bucket type steam trap and check valve.
- 16.1a KETTLE, STEAM - low pressure steam. As specified in item 16.1 above. Capacity 40 gallons.
- 16.1aX KETTLE, STEAM - gas fired type (for manufactured, mixed, natural, butane, butane air or pyrofax gas). As specified in item 16.1 above. Capacity 40 gallon with outside steel jacket insulated with 3 ply 3/4" air-cell asbestos protected with steel inner lining and fitted with convenient sliding pilot light door and pipe thimble welded to outside shell.
- 16.1b KETTLE, STEAM - low pressure steam. As specified in item 16.1 above. Capacity 60 gallons.
- 16.1bX KETTLE, STEAM - gas fired type (for manufactured, mixed, natural, butane, butane air, or pyrofax gas). As specified in item 16.1 above. Capacity 60 gallon with outside steel jacket insulated with 3 ply 3/4" air-cell asbestos protected with steel inner lining and fitted with convenient sliding pilot light door and pipe thimble welded to outside shell.
17. MIXERS - electric, shall be of the size and capacity hereinafter specified for the various sized projects.
FINISH: Baked enamel.
CONSTRUCTION: Variable speed controlled with no gear shifting and so designed as to produce continuous mixing as speeds are changed. Ball bearing construction throughout. Streamlined for easy cleaning.

Bowls shall be constructed of heavily tinned steel with handles and lugs electrically welded in place and raised and lowered by conveniently located lever, self locking in up and down position. Mixer shall be equipped with hub for attachments and adaptable to use of varying sized equipment as specified below.

MOTOR: Of an approved make enclosed in mixer, ventilated and operated with toggle switch mounted on mixer.

- 17.1 MIXER - as specified in item 17 above. Bench type, 20 quart capacity, variable speed between 156 and 470 RPM, motor; 1/3 H.P. Equipped with 20 qt. bowl, batter beater whip with auxiliary 12 qt. bowl, batter beater whip with cutter and meat chopper attachments. Approx. overall dimensions 19" wide x 35" deep x 40" high.
- 17.2 MIXER - as specified in item 17 above. Floor type, 80 quart capacity, variable speed between 95 and 285 RPM, motor 2 H.P. Equipped with 80 qt. bowl, batter beater and whip with auxiliary 30 qt. bowl, batter beater and whip. Approx. overall dimensions 31" wide x 50" deep x 67" high.
18. OVENS, BAKE - Multiple deck type baking and roasting oven. Four (4) decks each approx. 33" x 22" x 7" heavily insulated throughout with liquid tight docks and removable pressed steel doors and body hinges.
- 18.1 OVEN, BAKE - coal type (for bituminous coal or wood). As specified in item 18 above with 1700 square inches of cast iron radiation equipped with accurate thermometer and smoke pipe connection of not less than five inches (5") diameter or equivalent oval opening. Approx. overall dimensions 39-1/2" wide x 43" deep (with doors open) x 72" high. Approximate shipping weight 930 lbs.
- 18.1-X OVEN, BAKE, ALTERNATE - gas type (for manufactured, mixed, natural, butane, butane air or pyrofax gas). As specified in item 18 above with single alloy burner of 50,000 B.T.U. capacity single control valve, concealed piping and rear-flue heating. Vented with five inch (5") diameter flue or equivalent oval opening. Approx. overall dimensions 40" wide x 39" deep (with doors open) x 73" high. Approx. shipping weight 590 lbs.
19. PAN RACKS - shall be wood portable type, 2'-0" deep x 6'-0" high by width specified below, consisting of eight (8) fixed slatted shelves with upright supports mounted on casters.
MATERIAL: Shelf slate; ash. Cleats, upright supports and blocking; appropriate hardwoods.
FINISH: Slatted shelf; oiled and waxed. Remaining wood; natural
CONSTRUCTION: Shelves, 7/8" x 2" slats spaced 3" o.c. and screwed to 7/8" x 2" cleats supported on four (4) 2" square lgs located on each corner.

Top shelf shall be 6'-0" bottom shelf 4'-0" up from floor with intermediate shelves equally spaced. Members shall be securely screwed and block to produce rigid assembly and mounted on four (4) 4" ball bearing casters with removable wheels.

- 19.a PAN RACK - as specified in item 19 above. Approx. width 2'-6".
- 19.b PAN RACK - as specified in item 19 above. Approx. width 3'-0".
20. POT RACKS - shall be wood type 1'-2" high x 2'-0" wide by length specified below consisting of 3 staggered bar suspended from ceiling with iron band hangers and equipped with wrought iron hooks.
MATERIAL: Rails and cross bracing; appropriate hardwood. Supports; black iron.
HOOKS: Wrought iron.
FINISH: Painted.
CONSTRUCTION: Rack shall be constructed of three (3) 2" x 4" bars with two outside bars parallel and center bar dropped so bottom shall be 1'-2" below top of other bars, secured and blocked with 2" x 4" cross bracings at ends, center and/or 5'-0" centers. Entire assembly shall be suspended from ceiling with 2" x 1/4" iron band hanger on each corner and approximately 5'-0" centers along sides. Rack shall be hung with top of parallel bars 7'-8" from floor and equipped with single iron hooks 6" o.c. on both sides of center bar and outside of parallel bars.
- 20.a POT RACK - as specified in item 20 above. Approx. length 3'-6".
- 20.b POT RACK - as specified in item 20 above. Approx. length 6'-0".
- 20.c POT RACK - as specified in item 20 above. Approx. length 8'-0".
- 20.d POT RACK - as specified in item 20 above. Approx. length 10'-0".
- 20.e POT RACK - as specified in item 20 above. Approx. length 18'-0".
21. POTATO PEELERS - electric type
- 21.1 POTATO PEELER - as specified in item 21 above. Capacity 50 pounds per minute. So designed as to be capable of peeling all sizes of new and old vegetables as potatoes, carrots, beets, turnips, etc. Peeling chamber shall have abrasive side walls and rotating peeling disc. Side walls of peeling chamber shall be 2" thick constructed of special mix of cement and sharp quartz particles evenly distributed throughout wall. The peeling disc shall be 20-1/2" in diameter cast iron with top surface uniformly covered with carborundum fused directly with the iron during the casting of disc and driven by a gearless multi V-belt with a simple means for adjusting tension. Door shall be adjustable type to any one of four (4) positions equipped with an automatic positive lock and peel trap.

MOTOR: 3/4 H.P. of an approved make, heavy duty commercial type with drip proof cover and mounted at side of peeling chamber away from all danger of water and moisture. Entire assembly shall be mounted on three (3) extra long legs for discharge directly in sink where shown on equipment layout drawings. Base and legs of peeler shall be of heavy steel, welded construction.

22. RANGES

22.1 RANGE, COOK - coal type (for wood, bituminous or anthracite coal), incorporating the features of a conventional heavy duty coal range of rivet tight construction throughout with full width, high plate shelf, polished cooking surface and oven below. Firebox shall be lined with high grade refractory or cast iron and fitted with duplex shaker grates. Where hard coal is to be used firebox grates and liners shall be especially designed for anthracite with minimum of air leakage. Oven shall be lined and capable of maintaining a temperature of 500°F and fitted with an insulated door supported on malleable iron stakes. Smoke pipe connection shall be not less than 8" diameter or equivalent oval opening. Cook surface: approx. 42-1/2" wide x 34-1/2" deep; height, 32-1/2".

Oven: One (1) Approx. 23" wide x 23" deep x 16" high. Maximum allowable overall dimensions; 49" width x 38" depth x 58" height. Approximate weight 900 lbs.

Ranges shall be equipped with separate lidholders, shakers, soot scrapers and handled ash pans of not less than 24 gauge black iron. Waterbacks shall be provided for the ranges when so designated on the order. Vendor shall determine kind of firebox from type of fuel specified for particular project.

22.1-X RANGE, COOK, ALTERNATE - gas type (for manufactured, mixed, natural, butane, butane air or pyrofax gas). Heavy duty hot-top type with hot-top burner rating of 42,000 B.T.U. Range shall be equipped with simmer zone back top casting with cove back edge, insulated front guard top casting, full metal back, double high plate shelf and fully insulated. Oven shall be enameled lined with raised rim bottom, heat control, safety valve and burner rated at 42,000 B.T.U. capable of reaching 300° in 6 minutes, 400° in nine (9) minutes and 500° in thirteen (13) minutes. Cook surface: Approx. 32" wide x 42" deep; height, 32".

Oven: One (1) approx. 24" wide x 28" deep x 15" high. Maximum allowable overall dimensions: 32" wide x 42" deep x 70" high. Approximate weight, 760 lbs.

22.1-X1 RANGE, COOK, ALTERNATE - oil fired type (for No. 1, No. 2, or No. 3 fuel oil). Heavy duty hot-top type of rivet tight construction with full width high plate shelf polished cooking surface and oven below. Firebox shall be lined with extra heavy ceramic material so designed for easy access and replacements. Range shall be fully insulated with oven capable of maintaining 500°F and fitted with insulated door supported on malleable iron stakes. Burner shall be no-gas, non-explosive type equipped with constant level float valves and produce

a fan-shaped flame conforming to shape of firebox with even distribution of heat. Burner shall be easily removable for cleaning, operate on gravity and natural draft principals and carry the label of the National Board of Fire Underwriters.
 Cook surface: Approx. 48" wide x 34-1/2" deep
 Oven: One (1) Approx. 23" wide x 23" deep x 16" high
 Maximum allowable overall dimensions: 48" wide x 38" deep x 58" high
 Approximate weight 1215 lbs.
 Waterbacks shall be provided for the ranges when so designated on the order.

22.2 RANGE, PASTRY - coal type (for wood, bituminous or anthracite coal) incorporating the features of a conventional heavy duty confectioners or pastry range of rivet tight construction throughout with 21-1/2" diameter polished cast iron top composed of four (4) reducing rings and 6-1/2" lid. Firebox shall be lined with fire brick and fitted with cast iron shaker grates. Where hard coal is to be used, firebox grates and liners shall be specially designed for anthracite with minimum of air leakage. Body of range shall be constructed of cold rolled steel.
 Approximate allowable overall dimensions: 21-1/2" diameter x 28" high

22.2-X RANGE, PASTRY, ALTERNATE - gas type (for manufactured, mixed, natural butane, butane air or pyrofax gas). Heavy duty hot-top type equipped with three-ring burner having three (3) separate cocks that can be used individually or in combination with the following B.T.U. rating: center ring 5,500, second ring 15,300 and third ring 18,600. Cast iron 21" diameter cook top shall be composed of four (4) removable reducing rings and 8-3/4" solid lid. Approximate overall dimensions 21" diameter x 24-1/2" high.

23. REFRIGERATORS

23.1 REFRIGERATOR, LOW COUNTER TYPE - shall be 8'-0" long x 3'-0" wide x 2'-10" high fitted with two (2) overshelves, fixed top and ends, recessed toe space and accessible through four (4) hinged doors on each side. Compressor shall be housed in adjoining Back Counter, Item 5.2
 MATERIALS: Top and shelves; Ends, stiles, exposed portion of doors and shelf supports; maple. Base, framing, and blocking; etc.; hardwoods appropriate for the purpose. Inside lining; galvanized iron. Insulation; cork.
 FINISH: Top and shelves; oiled and waxed. Ends, stiles, exposed portion of doors and shelf supports; natural. Base and metal inside lining; painted.
 TOP: Wood 1-3/8" thick, glued-up stock projecting 3/4" on all sides.
 REFRIGERATOR SPACE: Directly under top shall be constructed of 7/8" x 2-1/2" wood frame enclosed with 7/8" built-up end and four (4) hinged doors on each side. The two (2) end stiles on each side

shall be 7/8" x 3-1/4" with three (3) 7/8" x 2-1/2" center stiles. Entire assembly lined with two inches (2") cork all around top and bottom faced on both sides with waterproof insulating paper all joints sealed with an approved odorless sealing material and in turn covered with 18 gauge galvanized iron with electrically welded joints. Doors shall be approximately 1'-8-1/2" wide x 1'-6" high, constructed with full insulation and metal lined as the box, beveled and rubber gasketed all around. Each door shall be fitted with two (2) galvanized steel heavy duty long ball bearing strap type hinges and wedge type fastener consisting of roller or rocker keeper and pull handle fitted with padlock eye. Provide suitable padlock for each door equipped with two (2) keys each and one (1) master key. Inside of refrigerator shall be fitted with one (1) 7/8" full width, sectional removable shelf.

BASE: 7/8" x 4-5/8" recessed 3" all around to form toe space.

OVERSHELVES: Two (2) shall be 7/8" thick x 12" wide x 8'-0" long supported at corners on 2" square uprights securely bolted to refrigerator. Shelves shall be set 12" apart with bottom shelf 18" above refrigerator counter top.

CONDENSING UNIT: 1/4 or 1/3 H.P. motor driven air cooled compressor equipped condensing unit of not less than 2000 B.T.U. per hour capacity at a speed not exceeding 460 RPM. The above description is based on Freon (F-12) refrigerant. If other refrigerant is used, change the speed of compressor to suit the latter, retaining noiseless operation and A.S.R.E. standards.

AIR COOLING UNIT: One air cooling unit (evaporator) with minimum of 2000 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 47 square feet, three pounds of refrigerant charge and 10" fan delivering not less than CFM.

OPERATING AND INSULATION REQUIREMENTS: The condensing and cooling unit shall be of sufficient capacity to produce and maintain in a heavily loaded salad cooler 36 degrees F. temperature in the center of the compartment when the adjacent room temperature is 90 degrees F. and the heat leakage value of the cooler walls per square foot per hour per degree F. difference in temperature shall not exceed 0.12 B.T.U. and the temperature of the refrigerant is plus 15 degrees F. based on 16 hours operation each 24 hour period.

23.2 REFRIGERATORS, SELF CONTAINED, REACH-IN TYPE - electrically operated. Federal Specifications - AA-R-211A, dated July 2, 1941. Apply right or left hand door swings as required for particular location.

23.2a REFRIGERATOR - as specified in item 23.2 above. Net capacity approx. 30 cu.ft. NEMA rating.
Maximum allowable overall dimensions: 60" wide x 36" deep x 75" high

23.2b REFRIGERATOR - as specified in item 23.2 above. Net capacity approx. 65 cu. ft. NEMA rating.
Maximum allowable overall dimensions: 84" wide x 36" deep x 75" high

23.3

REFRIGERATOR, WALK-IN, BUILT-UP TYPE

SCOPE: Furnish, install, test and put in operation refrigerators at a location and of sizes indicated on the standard plans, complete with slatted wood partition separating the reach-in from walk-in storage rooms, one full sized cold storage door for each walk-in section and half size doors for reach-in compartment, shelving, wood floor racks, rails, hooks, hardware, insulation, condensing units, air cooling units, necessary piping, valves, control and safety equipment. Walls and ceiling of refrigerators shall be easily demountable type either in factory prefabricated or on-site fabricated sectional panels. The intention is to obtain the described refrigerators in such assembly and construction method, which will assure the greatest salvage value after disassembly. Furnish detail drawings of construction and assembly. All materials and equipment shall be new, in strict accord with the specifications. The wood finishing and cork seal coating or waterproof paper joint sealing material shall not impart odors affecting the stored food. Refrigerating equipment capacities shall be determined on the basis of the A.C.R.M.A. standards and the test codes of the A.S.R.E.

OPERATING AND INSULATION REQUIREMENTS: The condensing and air cooling units shall be of sufficient capacity to produce and maintain in a heavily loaded cooler 35 degrees F. temperature in the center of the compartment when the adjacent room temperature is 100 degrees F. and the heat leakage value of the cooler walls per square foot, per hour, per degree F. difference in temperature shall not exceed 0.06 B.T.U. and the temperature of the refrigerator is plus 20 degrees F. and based on 16-hour operation during each 24 hour period.

CONSTRUCTION: The material and method of construction used in the general storage type refrigerator shall be selected for standard heavy duty service and high salvage value. Walls, floor and ceiling shall be insulated with 4 inch sheet cork or 4 inch granulated cork board thoroughly coated with an odorless and waterproof sealing material or other insulating material with "cork equivalent" insulating quality and in addition shall not settle in service, be more inflammable or be more hygroscopic than cork board. Bureau of Standards thermal conductivity tests shall be considered adequate. The cork board shall be faced on both sides with waterproof insulating paper with all joints sealed using Mastafelt cement or other odorless sealing material with equal characteristics.

FRAME WORK: Shall be made from nominal 2" x 4" lumber properly joined together, braced in a rigid, self-supporting structure. The lumber shall be selected fir, spruce, larch, No. 2 dimension grade, well seasoned and kiln dried.

EXTERIOR FINISH: All exposed exterior walls shall be of T&G clear 13/16" Montana larch or selected fir shallacked and varnished two coats. All unexposed exterior wall surfaces shall be of T&G fir or spruce treated with two coats of odorless mineral paint. Lumber shall be kiln dried stock, No. 1 common grade, with moisture content not exceeding 10 percent tongued and grooved, blind nailed, 1" x 4" x S4S in full length sections joined with lag screws.

INTERIOR FINISH: Walls, ceiling shall be finished with 1 3/16" clear Montana larch or selected fir shellacked and varnished two coats. Floor shall be first finished with T&G fir then covered with No. 20 gauge galvanized steel with lock seams, flashed at all walls 9 inches and turned into saw cut. Floors shall be provided with slatted removable white pine floor racks. Floor racks constructed of 1-1/8" thick x 2-3/4" wide white pine, spaced 1-1/8" apart and cross braced with not more than 1/2" thick battens of like material and carefully nailed together. Provide quarter round moisture proof cove moulding strips for inside corners except where metal pan is turned up on floor section.

DRAIN: Provide galvanized bell type drains where shown connected to a galvanized pipe carried beyond the exterior face of the refrigerators. Extend to empty over floor drains provided under other contracts.

DOORS: Shall measure 2'-6" wide x 6' high in the clear. They shall be insulated in the same manner as described for the walls, finished on exterior in panelled fir stained to match balance of exposed exterior and treated with two coats of shellac and varnish. Door shall be lined on the interior with T&G clear Montana larch or selected fir shellacked two coats. Door sill shall be covered with No. 10 gauge galvanized steel approximately flush with floor racks. Reach-in doors shall measure approx. 24" wide x 30" high and shall be insulated and constructed same as walk-in doors. Frame of doors to be constructed of solid cypress or ash shellacked and varnished two coats. Each door shall be fitted with live rubber or equivalent compression gaskets on underside of overlap and is to be of replaceable type. Walk-in doors shall have three, each reach-in door shall have two modern design, heavy duty, long, ball bearing, strap type hinges with loose pins. Each fastener shall be wedge type consisting of keeper with roller or rocker and exterior pull handle fitted with padlock eye. Each door shall be provided with one suitable padlock. The walk-in cooler door shall be equipped with approved inside door release. Hardware shall be galvanized steel treated for corrosion resistance. Each padlock shall be provided with two keys and one master key to open all locks.

SHELVES: The shelves and meat rails in these refrigerators shall be in accordance with details shown on the equipment layout drawings. The lumber used for shelving material shall be selected fir, oak or equal.

WIRING FOR AIR-COOLING UNIT AND LIGHTING: The entire electrical wiring installation from a terminal box placed on the building ceiling above refrigerator up to and including the lighting fixtures and convenience outlets for the fan motors of the air cooling units inside each of the refrigerators and pilot light equipped tumbler switches on the exterior wall (at the latch side), controlling lights within the boxes shall be furnished, installed and connected in accordance with National Electrical Code. All horizontal branch wiring from junction box on top of refrigerator roof shall be run exposed up to the points of vertical drops. Seal properly all points of wiring entries into refrigerator walls. Wiring

shall be concealed within the vertical insulated walls and surface type fixture and receptacle boxes within and flush type outlet boxes for the exterior switch and pilot installation. The lighting fixtures in the refrigerators shall be a Crouse-Hinds or equal vapor tight unit complete with glass globes, gaskets, guards and 75-watt lamps. Wiring material within coolers or within insulated walls shall be vapor-proof as required by Code.

CONDENSING UNIT: The condensing units shall be of the self-contained air or water cooled type with open, semi-enclosed or hermetically sealed compressors multipass condensers, liquid receivers with safety devices, all mounted on fabricated sheet steel or cast iron chassis. The compressors shall be of the reciprocating or rotary type with an effective system of lubrication, complete with oil level indicated in the crank case. The condensing units shall be designed for Freon (F-12) or equal refrigerant, be of rigid construction operating with 90 degrees F. ambient temperature and suction temperature of 20 degrees F. not more than 16 hours per each 24 hour period at a rated capacity of not less than that shown for the specific refrigerator described below. Each condensing unit shall be complete with compressor, condenser, receiver, motor, "V" belt drive, suction strainer screen in suction manifold, intake and discharge valves, flywheel, fan and housing, back-pressure control automatically stopping the compressor as required to maintain specified temperature, suction pressure control together with relays and all required safety and operative devices. The compressor motor characteristics shall be: high starting torque, low starting current open frame type, and designed for the available electric at the project, and of a size not smaller than indicated for the specific refrigerator described below. The compressor speed shall not exceed the A.S.R.E. recommendations for the selected refrigerant and capacity, but not to exceed 750 RPM. Proper belt tension shall be maintained preferably by automatic means, but manual adjustment method is also acceptable. Provide overload protection necessary for all motors. Each condenser shall be cooled by means of a fan mounted on motor shaft and housed in a manner assuring air flow uniformly through the entire condenser area. Condensing unit shall be "run-in tested" by manufacturer. Motor control device may be mounted on the unit or at a convenience location elsewhere in the vicinity. All automatic control, switching, valving and protective devices required for the operation of the condensing unit shall be furnished, installed, connected and tested by this contractor. Furnish a complete charge of refrigerant (Freon) or equal and a complete charge of lubricating oil having a pour point of 0 degree F. The three condensing unit shall be placed in the compressor room as shown on plans. The contractor shall furnish, install and connect all piping between condensing units in compressor room and air cooling units within cooler. Piping sizes shall be as shown on contractors shop drawings. Refrigerant piping shall be steel tubing with welded fittings. In case water cooled units are selected, they shall be based on 75 degrees F. water. Motor sized as indicated for the specific refrigerator described below.

The water cooled condenser units shall be equipped with water regulating valves actuated by condenser pressure, maintaining the desired adjustable head pressure. The contractor shall provide the necessary water piping from the nearest existing water supply and connect same to condenser unit and provide the proper waste line connection to the existing system. In case of approved deviation from standard layout, contractors shop drawings shall detail revised water supply and waste connections.

AIR COOLING UNIT: (evaporator) shall be self-contained, panel type, induced air extended fin type, complete with factory fabricated heat exchanger, thermostatic expansior valve, extended fin evaporator, properly designed fan, motor, motor control, self-defrosting arrangement maintaining proper humidity, drip pan and housing. The thermostatic expansion valve shall be of the diaphragm or bellows type with internal super-heat adjustment, designed for proper pressure drop and 10 degrees F. super-heat. The capacity of the air cooling unit (active, refrigerating surface) shall assure a 35 degree F. mean room temperature, at a 20 degree F. refrigerant temperature (15 degrees F. temperature differential) when operating not more than 16 hours in each 24 hour period. Cooling elements shall be tested hydrostatically for 300 pounds gauge pressure. The chilled air dispersing fan shall be designed to provide amply air circulation providing a 35 to 40 degree F. temperature within the refrigerator and shall be equipped with fan guard. The adjustable metal drip pan shall be properly insulated. The motor operating the pressure propeller fan shall be totally enclosed, drip and splash proof 110 volt and shall be selected to suit available electric service at the project. All metal surfaces shall be treated with a finish highly resistant to rust and corrosion. Provide a dryer on suction line. Capacity of the active refrigerating surface shall conform to requirements established for condenser unit. Where excessive moisture prevails on suction lines located above food storage, that portion of suction line shall be covered with an approved anti-sweat covering.

THERMOMETER: Furnish one 6" scale equipped thermometer in the refrigerator. Range shall be from minus 10 degrees F. to 100 degrees F.

APPROVAL REQUIREMENT: Submit for approval, complete catalogued information covering the condenser, cooler units, including control equipment and shop drawing for system installation and piping layout.

INSTRUCTIONS: Furnish printed instructions covering erection, connection, operation and maintenance of each equipment used in connection with the cooling system. A representative of the manufacturer shall instruct management personnel in the operation and maintenance of the equipment.

GUARANTEE: Each equipment or any part of the equipment shall be guaranteed for one year. Any part proving defective during this period shall be replaced free of charge. Entire installation will be serviced free of charge for a period of one year.

- 23.3a REFRIGERATOR - as specified in item 23.3 above.
IN COMPRESSOR ROOM: One 1/2 or 3/4 H.P. motor driven air cooled compressor equipped condensing unit of not less than 4800 B.T.U. per hour capacity at a speed not exceeding 550 RPM; or one 1/2 H.P. motor driven water cooled compressor of not less than 4800 B.T.U. per hour capacity and not exceeding 600 RPM.
IN GENERAL FOOD STORAGE: One air cooling unit (evaporator) with minimum capacity of 4800 B.T.U. per hour at 15 degrees F. temperature difference with cooling surface of not less than 95 square feet, 5 pounds of refrigerant charge, 10 inch fan delivering not less than 450 CFM. The above equipment description is based on Freon (F-12) refrigerant. If other refrigerant is used, change the speed of compressor to suit the latter, retaining noiseless operation and A.S.R.E. standards.
- 23.3b REFRIGERATOR - as specified in item 23.3 above.
IN COMPRESSOR ROOM: One 1/2 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 3400 B.T.U. per hour capacity at a speed not exceeding 700 RPM; or one 1/2 H.P. motor driven water cooled condensing unit, otherwise same as above at a speed not exceeding 580 RPM.
IN COMPRESSOR ROOM: One 1/3 H.P. motor driven air cooled compressor equipped condensing unit of not less than 2400 B.T.U. per hour capacity at a speed not exceeding 500 RPM; or one 1/3 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 580 RPM.
IN COMPRESSOR ROOM: One 1/3 or 1/2 H.P. motor driven air cooled compressor equipped condensing unit of not less than 2800 B.T.U. per hour capacity at a speed not exceeding 500 RPM; or one 1/3 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 580 RPM.
IN DIARY STORAGE & DESSERT REACH-IN: One air cooling unit (evaporator) with minimum of 3400 B.T.U. per hour capacity at 15 degrees F. temperature difference with cooling surface of not less than 70 square feet, 5 pounds of refrigerant charge, and 10" fan delivering not less than 330 CFM.
IN MEAT STORAGE: One air cooling unit (evaporator) with minimum of 2400 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 54 square feet, 4 pounds of refrigerant charge and 10" fan delivering not less than 260 CFM.
IN VEGETABLE STORAGE: One air cooling unit (evaporator) with minimum of 2800 B.T.U. per hour capacity at 15 degrees F. temperature difference with cooling surface of not less than 53 square feet, 4 pounds of refrigerant charge and 10" fan delivering not less than 300 CFM.
The above equipment description is based on Freon (F-12) refrigerant. If other refrigerant is used, change the speed of compressor to suit the latter, retaining noiseless operation and A.S.R.E. standards.

23.3c

REFRIGERATOR - as specified in item 23.3 above.

IN COMPRESSOR ROOM: One 1/2 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 4400 B.T.U. per hour capacity at a speed not exceeding 540 RPM for vegetable and dairy and reach-in storage rooms; or One 1/2 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 605 RPM.

IN COMPRESSOR ROOM: One 3/4 H.P. motor driven air cooled compressor equipped condensing unit of not less than 6400 B.T.U. per hour capacity at a speed not exceeding 750 RPM for meat and garbage storage rooms; or one 1/2 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 605 RPM.

IN COMPRESSOR ROOM: One 1/2 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 3600 B.T.U. per hour capacity at a speed not exceeding 720 RPM for bakery and reach-in storage rooms; or one 1/3 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 580 RPM.

IN VEGETABLE STORAGE: One air cooling unit (evaporator) with minimum of 4400 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 90 square feet, 5 pounds of refrigerant charge and 10" fan delivering not less than 420 CFM.

IN MEAT STORAGE: One air cooling unit (evaporator) with minimum 4800 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 95 square feet, 5 pounds of refrigerant charge and 10" fans delivering not less than 450 CFM.

IN GARBAGE STORAGE: One air cooling unit (evaporator) with minimum of 1600 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 45 square feet, 1-3/4 pounds of refrigerant charge and 8" fan delivering not less than 200 CFM.

IN BAKERY STORAGE: One air cooling unit (evaporator) with minimum of 3600 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 75 square feet, 5 pounds of refrigerant charge and 10" fan delivering not less than 350 CFM.

The above equipment description is based on Freon (F-12) refrigerant. If other refrigerant is used, change the speed of compressor to suit the latter, retaining noiseless operation and A.S.R.E. standards.

23.3d

REFRIGERATOR - as specified in item 23.3 above.

IN COMPRESSOR ROOM: One 3/4 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 6200 B.T.U. per hour capacity at a speed not exceeding 750 RPM for meat storage; or one 1/2 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 605 RPM.

IN COMPRESSOR ROOM: One 3/4 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 6000 B.T.U. per hour capacity at a speed not exceeding 750 RPM for vegetable and dairy storage; or one 1/2 H.P. motor driven water cooled condensing unit otherwise same as above at a speed of not exceeding 605 RPM.

IN COMPRESSOR ROOM: One 1/2 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 4800 B.T.U. per hour capacity at a speed not exceeding 540 RPM for bakery and garbage storage; or one 1/2 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 605 RPM.

IN MEAT STORAGE: One air cooling unit (evaporator) with minimum of 6200 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 130 square feet, 8 pounds of refrigerant charge and two 10" fans (or combined capacity single fan) delivering not less than 750 CFM.

IN VEGETABLE STORAGE ROOM: One air cooling unit (evaporator) with minimum of 6000 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 125 square feet, 8 pounds of refrigerant charge and two 10" fans (or combined capacity single fan) delivering not less than 720 CFM.

IN BAKERY STORAGE: One air cooling unit (evaporator) with minimum of 3000 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 63 square feet, 4 pounds of refrigerant charge, and 10" fan delivering not less than 350 CFM.

IN GARBAGE STORAGE ROOM: One air cooling unit (evaporator) with minimum of 1800 B.T.U. per hour capacity at 15 degrees F. temperature difference with cooling surface of not less than 47 square feet, 1-3/4 pounds of refrigerant charge and 8" fan delivering not less than 250 CFM.

The above equipment description is based on Freon (F-12) refrigerant. If other refrigerant is used, change the speed of compressor to suit the latter, retaining noiseless operation and A.S.R.E. standards.

23.3e1 REFRIGERATOR - as specified in item 23.3 above.

IN COMPRESSOR ROOM: One 1-1/2 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 12,000 B.T.U. per hour capacity at a speed not exceeding 680 RPM for vegetable, dairy and garbage storage rooms; or one 1 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 570 RPM.

IN COMPRESSOR ROOM: One 1-1/2 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 10,100 B.T.U. per hour capacity at a speed not exceeding 480 RPM for meat storage room; or one 3/4 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 450 RPM.

IN COMPRESSOR ROOM: One 3/4 H.P. motor driven, air cooled compressor equipped condensing unit of not less than 5700 B.T.U. per hour capacity at a speed not exceeding 750 RPM for bakery and reach-in storage rooms; or one 1/2 H.P. motor driven water cooled condensing unit otherwise same as above at a speed not exceeding 505 RPM.

IN VEGETABLE AND DIARY STORAGE: One air cooling unit (evaporator) with minimum of 9800 B.T.U. per hour capacity at 15 degrees temperature difference, with cooling surface of not less than 210 square feet, 12 pounds of refrigerant charge and two 10" fans (or combined single fan) delivering not less than 750 CFM.

IN MEAT STORAGE ROOM: One air cooling unit (evaporator) with minimum of 10,100 B.T.U. per hour capacity at 15 degrees F. temperature difference, with cooling surface of not less than 210 square feet, 12 pounds of refrigerant charge and two 10" fans (or combined capacity single fan) delivering not less than 780 CFM.

IN GARBAGE STORAGE ROOM: One air cooling unit (evaporator) with minimum of 2200 B.T.U. per hour capacity at 15 degrees F. temperature difference with cooling surface of not less than 50 square feet, 2 pounds of refrigerant charge and 10" fan delivering not less than 250 CFM.

23.3e2

REFRIGERATOR - as specified in item 23.3 and 23.3e1 above.

IN BAKERY AND REACH-IN STORAGE ROOMS: One air cooling unit (evaporator) with minimum of 5700 B.T.U. per hour capacity, at 15 degrees F. temperature difference, with cooling surface of not less than 120 square feet, 8 pounds of refrigerant charge and two 10" fans (or combined capacity single fan) delivering not less than 680 CFM.

The above equipment description is based on Freon (F-12) refrigerant. If other refrigerant is used, change the speed of compressor to suit the latter, retaining noiseless operation and A.S.R.E. standards.

24.

SHELVES - wall supported type in length specified below shall be in tiers of two (2) shelves each, set 12" apart with bottom shelf 4'-7" from floor.

MATERIAL: Shelves, curbs and brackets; appropriate hardwoods.

FINISH: Natural.

CONSTRUCTION: Shelves shall be 7/8" thick x 11-1/8" wide with 7/8" x 2-7/8" curbs screwed to back and ends, and supported on L shaped wood brackets of 7/8" x 2" stock blocked with 7/8" triangular wood gusset. Brackets shall be set not more than 3'-6" on center and securely toggle bolted to wall.

24.a

SHELVES - as specified in item 24 above. 6'-0" long, set over item 29.7e as shown in equipment layout drawings.

24.b

SHELVES - as specified in item 24 above 6'-0" long, set over item 29.2b as shown on equipment layout drawings.

- 24.c SHELVES - as specified in item 24 above, 6'-6" long, set over item 29.2a as shown on equipment layout drawings.
- 24.d SHELVES - as specified in item 24 above 7'-0" long. Set over item 29.2d as shown on equipment layout drawings.
- 24.e SHELVES - as specified in item 24 above 8'-9" long. Set over item 29.2c as shown on equipment layout drawings.
- 24.f SHELVES - as specified in item 24 above. Two (2) sets, approx. 9'-0" long set over items 29.1c and 29.1e as shown on equipment layout drawings.
- 24.g SHELVES - as specified in item 24 above. Approx. 12'-9" long set over item 29.7n as shown on equipment layout drawings.
- 24.h SHELVES - as specified in item 24 above. One (1) shelf approx. 13'-0" long and one (1) shelf approx. 6'-0" long set over item 5.1c as shown on equipment layout drawings.
- 24.i SHELVES - as specified in item 24 above. Approx. 13'-6" long. Set over item 29.2c as shown on equipment layout drawings.
- 24.j SHELVES - as specified in item 24 above. L shaped approx. length 6'-6" x 9'-0". Set over items 25.5a and ~~29.7d~~ as shown on equipment layout drawings.
25. SINKS AND DRAINBOARDS - shall be of the size, number of compartments and fitted with drainboards as specified below.
 MATERIAL: Sink and intrigal back splash; 14 gauge galvanized iron. Sink legs; galvanized angle irons with cast iron feet. Drainboards, backs, and curb; ash. Legs; maple. Struts, battons, blocking, etc.; appropriate hardwoods.
 FINISH: Drainboard, back and curbing; oiled and waxed. Remainder; painted.
 CONSTRUCTION: Sink; all seams electrically welded with 10" high intrigal back splash and 1-1/2" rolled rim on open sides and ends. Each compartment fitted with 2" drain and tail piece controlled with brass lever handle waste. Legs and frame; 2" x 2" x 1/8" angle irons securely mounted on sink and blocked with galvanized iron gusset plates and setting on adjustable cast iron feet.
 DRAINBOARD: Shall be 1-3/8" thick T&G stock built-up and glued with marine glue grooved and pitched to sinks with 1-5/8" x 3" battons screwed from underside. Open sides and ends surrounded with 1-1/2" x 3" curb rabbeted 3/4" for drainboard. Backs; 7/8" x 12" stock rabbet 3/8" to sink slope so top edge sets level. Drainboard legs; 3-3/4" square tapered to 2-3/4" and fitted with 2" porcelain enamel shoe. Provide openings in backs for installation of faucets by others.
- 25.1 SINK, BAKERS - one (1) compartment, 16" deep

- 25.1a SINK, BAKERS - as specified in items 25 and 25.1 above. 3'-6" x 2'-6" with one (1) drainboard approx. 1'-9" x 2'-6" as shown on equipment layout drawings.
- 24.1b SINK, BAKERS - as specified in items 25 and 25.1 above. 4'-0" x 2'-6" with one (1) drainboard approx. 3'-0" x 2'-6" as shown on equipment layout drawings.
- 25.1c SINK, BAKERS - as specified in item 25 and 25.1 above. 4'-0" x 3'-0" with one (1) drainboard approx. 3'-0" x 3'-0" as shown on equipment layout drawings.
- 25.2 SINK, DISHWASHING - as specified in item 25 above, two (2) compartments, each 16" deep fitted with separate drains, approx. 2'-6" x 5'-0" overall and built as an integral part of Clean Dish Table, item No. 29.2d and Soiled Dish Table, item No. 29.5b as shown on equipment layout drawings.
- 25.3 SINK, POT - one (1) compartment, 16" deep.
- 25.3a SINK, POT - as specified in items 25 and 25.3 above. 2'-6" x 2'-6" with no drainboards as shown on equipment layout drawings.
- 25.3b SINK, POT - as specified in items 25 and 25.3 above. 3'-0" x 2'-6" with no drainboards as shown on equipment layout drawings.
- 25.4 SINK, POT - as specified in item 25 above. Two (2) compartments each 16" deep fitted with separate drains.
- 25.4a SINK, POT - as specified in items 25 and 25.4 above. 3'-3" x 2'-6" with one (1) drainboard approx. 2'-6" x 2'-6" as shown on equipment layout drawings.
- 25.4b SINK, POT - as specified in items 25 and 25.4 above. 4'-0" x 2'-6" with no drainboards located as shown on equipment layout drawings.
- 25.4c SINK, POT - as specified in items 25 and 25.4 above. Approx. 5'-6" x 2'-6" with no drainboards located as shown on equipment layout drawings.
- 25.4d SINK, POT - as specified in items 25 and 25.4 above. 6'-0" x 2'-6" with one (1) drainboard approx. 1'-9" x 2'-6" as shown on equipment layout drawings.
- 25.5 SINK, VEGETABLE & GENERAL PURPOSE - as specified in item 25 above. Two (2) compartments each 16" deep and fitted with separate drains.
- 25.5a SINK, VEGETABLE - as specified in items 25 and 25.5 above. Approx. 4'-0" x 2'-6" with two (2) drainboards each approx. 2'-0" x 2'-6" as shown on equipment layout drawings.

- 25.5b SINK, VEGETABLE - as specified in items 25 and 25.5 above. Approx. 4'-0" x 2'-6" with one (1) drainboard approx. 2'-3" x 2'-6" with no splash as shown on equipment layout drawings.
- 25.5c SINK, VEGETABLE - as specified in items 25 and 25.5 above. Approx. 4'-0" x 2'-6" with one (1) drainboard approx. 2'-6" x 2'-6" with no splash. Provide recessed lip in sink for potato peeler drain as shown on equipment layout drawings.
- 25.5d SINK, VEGETABLE - as specified in items 25 and 25.5 above. Approx. 4'-0" x 2'-6" with one (1) drainboard approx. 3'-0" x 2'-6" with filler strip. Provide recessed lip in sink for potato peeler drain as shown on equipment layout drawings.
- 25.5e SINK, VEGETABLE - as specified in items 25 and 25.5 above. Approx. 4'-0" x 2'-6" with one (1) drainboard approx. 5'-6" x 2'-6". Provide recessed lip in sink for potato peeler drain as shown on equipment layout drawings.
26. SLICERS, ALL PURPOSE - electrically driven. So designed as to slice all kitchen products in any thickness from 100 slices to the inch up to a slice 3.4" thick with knife sharpener attachment, adjustable automatic feed and quickly removable trough for de-crusting bread and de-rindng bacon.
- 26.1 SLICER - as specified in item 26 above with 8-1/4" diameter stainless steel knife designed to hold sharp edge without corrosion and equipped complete with hold down bolts etc.
MOTOR: 1/6 H.P. approved make, ball bearing, enclosed, splash-proof and built as an integral part of the Slicing Machine.
Approx. overall dimensions: 23" wide x 22" deep x 15-1/2" high
Approx. bench space required: 26" wide x 24" deep.
- 26.1a SLICER - as specified in item 26 above with 11" diameter stainless steel knife designed to hold sharp edge without corrosion and equipped complete with hold down bolts etc.
MOTOR: 1/4 H.P. approved make, ball bearing, enclosed, splash-proof and built as an integral part of the Slicing Machine.
Approx. overall dimensions: 14-1/2" x 26"
Approx. bench space required: 20-1/2" wide x 14-1/2" deep.
27. STANDS
- 27.1 STAND, TOASTER - shall be 2'-6" wide x 3'-0" deep x 2'-10" high, free standing with four (4) bread drawer, two (2) opening on each side.
MATERIALS: Top; ash. Ends, drawers, base, blocking, etc; appropriate hardwoods.
FINISH: Top; oiled and waxed. Inside of drawers; natural. Remainder; painted.

CONSTRUCTION: Top; 1-3/8" glued-up stock projecting 3/4" on sides and open end and screwed from underside to sub-frame.
DRAWERS: Four (4) directly under top. Two (2) top drawers each approx. 2'-2" wide x 2'-6" x 5-1/2" deep and two (2) bottom drawer of the same width and depth x approx. 9" deep with a large and small drawer opening on each side. Ends and panels between doors shall be 5/8" plywood or 7/8" built up panels set into 1-3/4" square corner posts. Base; 7/8" x 4-1/8" recessed 3" from faces and end to form toe space.

- 27.2 STAND, TRAY - shall be approx. 1'-10" wide x 1'-10" deep at floor x 2'-10" high overall with a 1'-4" deep shelf set in 1'-4" up from floor.
MATERIAL: maple.
FINISH: Natural.
CONSTRUCTION: Ends, back and shelf shall be 7/8" stock glued up to dimensions given above with front face of end panel beveled from floor width to 1'-0" at top, top corner chamfered and bottom sawed out to form feet approx. 2" deep. Corners mitered, screwed and glued.
- 27.3 STAND, URN - shall be width as specified below for each specific cafeteria x 2'-3" deep x 2'-10" high to top with open front storage space and recessed toe space.
MATERIAL: Top; 12 gauge galvanized iron. Shelf and bottom of storage space; ash. Apron, stiles, ends, base, sub-frame, blocking, etc.; appropriate hardwoods.
FINISH: Shelf and bottom of storage space; oiled and waxed. Remaining wood and iron top etc.; painted.
CONSTRUCTION: Top shall be 12 gauge galvanized iron set on 7/8" x 3" wood sub-frame and formed for a 4" wide x 2" deep drain trough, 2" from front face equipped with a flush 20 gauge perforated removable plate and drain fittings. Metal top shall be turned up and crimped 2" on back and 3/4" on sides and front then down and crimped forming 2" fascia on all exposed surfaces.
STORAGE SPACE: Directly under top, shall have open face, closed ends and back with bottom raised eight inches (8") above floor. Exposed ends 5/8" plywood or 7/8" built-up stock, closed ends and back 3/8" plywood. Front fascia 13/16" x 2" directly under top and flush with bottom with intermediate center support. One (1) full depth fixed shelf and bottom shall be 7/8" built-up stock.
BASE: On open side and ends shall be set back three inches (3") from fascia and ends forming toe space with six inches (6") clearance from lower edge of bottom fascia to floor.
- 27.3a STAND, URN - as specified in item 27.3 above, 5'-6" wide, set as shown on equipment layout drawings.
- 27.3b STAND, URN - as specified in item 27.3 above, 6'-0" wide, set as shown on equipment layout drawings.

28. STEAMERS - shall be composed of the number of sections indicated below for the specific item constructed of 3/16" steel plate, welded, seamless and mounted on heavy structural steel base. Entire assembly shall be hot galvanized after fabrication with exterior painted. Doors shall be convex type flexibly suspended from hinged locking bars and so mounted that they cannot be opened while steam is being admitted to the compartment. Sealing pressure shall be applied by a wheel driven screw exerting evenly distributed pressure around entire periphery of door.
- 28.a STEAMER - four (4) bushel capacity. Direct connected free venting type. Constructed as specified in item 28 above consisting of two (2) compartments each approx. 24-1/2" x 24" x 14" high and equipped with a combination vent and drain manifold having a 12" deep "S" trap at bottom and a cold water condenser to condense all exhaust steam as it leaves cooking compartments. Steamer shall be fitted with perforated 24 gauge galvanized steel steaming baskets constructed with double lock-seam and wire rod reinforcements in the following quantities and sizes.
- Two (2) - Tall narrow baskets
 - Two (2) - Flat narrow baskets
 - One (1) - Tall wide basket
 - Two (2) - Flat wide baskets
- 28.a-X STEAMER, ALTERNATE - gas fired steam generating type. (For manufactured, mixed, natural, butane, butane air or pyrofax gas). As specified in items 28 and 28.a above.
- 28.b STEAMER - six (6) bushel capacity. Direct connected free venting type. Constructed as specified in item 28 above consisting of three (3) compartments each approx. 24-1/2" x 24" x 14" high and equipped with a combination vent and drain manifold having a 12" deep "S" trap at bottom and a cold water condenser to condense all exhaust steam as it leaves cooking compartments. Steamer shall be fitted with perforated 24 gauge galvanized steel steaming baskets constructed with double lock-seam and wire rod reinforcements in the following quantities and sizes.
- Three (3) - Tall narrow baskets
 - Two (2) - Flat narrow baskets
 - Two (2) - Tall wide baskets
 - Two (2) - Flat wide baskets
- 28.b-X STEAMER, ALTERNATE - gas fired steam generating type. (For manufactured mixed, natural, butane, butane air or pyrofax gas). As specified in item 28 and 28.b above.
29. TABLES - except for Clean Dish and Soiled Dish tables shall be wood 2'-10" high by width and depth shown for each specific item equipped with shelves, curbs, drawers, sinks, steamtables, bain-maries, etc. where hereafter called for.

MATERIALS: Top; maple. Shelves, curbs, drawers, legs, aprons, blocking, etc.; appropriate hardwoods. Sinks, steamtables, bain-maries; galvanized iron. Shoes; porcelain enamel.
FINISH: Top; oiled and waxed. Remaining woodwork; natural. Metal; painted.

WOODTOP: Constructed of 3" kiln dried maple strips glued and secured with 3/8" bolts 24 o.c. Heads and nuts countersunk.

LEGS: One (1) on each corner and spaced not more than 6'-0" centers along sides shall be 3-5/8" square slightly tapered, laminated, braced and blocked to apron and fitted with 2" porcelain enamel shoes.

APRON: Four (4) sides shall be 1-1/8" thick x width specified for particular table type.

UNDERSHELF: Shall be 7/8" thick built-up stock of width specified below and supported 12" up from floor on 7/8" x 3" rails and stretches let into legs.

DRAWERS: In the numbers specified below shall be 20" x 20" x 4" deep with 7/8" front and 3/4" sides, end and bottom with slides, stops, two (2) wood pulls and equipped with eye and hasp for pad locking.

OVERSHELVES: Shall be 7/8" thick, 12" wide by length specified for particular table type supported on 2" square uprights set 12" apart with bottom shelf 18" above table top.

CURBS: Shall be 7/8" thick by width hereafter specified and screwed to back and ends of shelves and table tops as indicated below for the type table.

SINKS: Where called for in table, tops shall be 14 gauge galvanized iron 12" deep of size designated for the particular items. All joints shall be interlocking type electrically welded. Sink shall be formed with 2" lip set in mastic flush with table top and equipped 2" GI waste, strainer, stopper, and tail pieces. Provide openings in table tops for installation of faucets by other.

- 29.1 TABLES, BAKERS - shall be constructed as specified in item 29 above with two (2) overshelves fitted with 3" curb; top supported on 2" apron and enclosed on back and ends with 6" high curb. Bottom rails shall be provided at back and ends with no undershelf but so placed as to provide rack for cans. These tables shall be fitted with one (1) drawer each.
- 29.1a TABLE, BAKERS - as specified in items 29 and 29.1 above. 2'-6" wide x 5'-0" long.
- 29.1b TABLE, BAKERS as specified in items 29 and 29.1 above. 2'-6" wide x 5'-6" long.
- 29.1c TABLE, BAKERS - as specified in items 29 and 29.1 above, except for overshelves which are wall type and not part of this item. 3'-0" wide x 6'-0" long.

- 29.1d TABLE, BAKERS - as specified in items 29 and 29.1 above. 3'-0" wide x 8'-0" long.
- 29.1e TABLE, BAKERS - as specified in items 29 and 29.1 above except for overshelves which are wall type and not part of this item. 3'-0" wide x 9'-0" long.
- 29.2 TABLES CLEAN DISH - shall have metal top and curb supported on angle iron legs in the areas indicated below for the specific items shaped and formed to the sink or dish washing discharge as shown on the equipment layout drawings for the particular sized cafeteria.
- MATERIAL:** Top, curb, splash, undershelf, and gusset plates; 14 gauge galvanized iron. Legs and frame; 2" x 2" x 1/8" galvanized iron angle irons.
- FINISH:** Painted.
- CONSTRUCTION:** Top, shall set 2'-10" up from floor and formed with 3" high curb on front and open ends with 1-1/2" rolled edge and an integral 10" high back splash where table adjoins walls and crimped at top so as to set 1" from wall. Top shall be secured to angle iron frame and legs blocked and braced with gusset plate to form rigid assembly. Legs shall be fitted with cast iron adjustable feet. Provide one (1) full width undershelf 12" up from floor in length indicated below braced with 1" angle irons and secured to legs. Construction throughout shall be electrically welded type.
- 29.2a TABLE, CLEAN DISH - as specified in item 29.2 above. Area approx. 17 sq. ft. Undershelf approx. 5'-0" long.
- 29.2b TABLE, CLEAN DISH - as specified in item 29.2 above. Area approx. 19 sq. ft. Undershelf approx. 5'-9" long.
- 29.2c TABLE, CLEAN DISH - as specified in item 29.2 above. Area approx. 27 sq. ft. Undershelf approx. 9'-6" long.
- 29.2d TABLE, CLEAN DISH - as specified in item 29.2 above. Area approx. 32 sq. ft. with integral two (2) compartment 36" x 18" x 14" deep glass washing sink. Each compartment fitted with a 2" G.I. waste, tail piece, and 2" brass lever waste outlet. Provide two (2) 7/8" x 12" hardwood shelves with 7/8" x 4" high back curb supported on 7/8" hardwood brackets and 2" x 2" hardwood uprights bolted to back splash of table. Shelves shall be set over sink and table as shown on the equipment layout drawing at a height to aline with wall supported shelves item 24.d. Portion of lower shelf over sink shall be omitted. Provide undershelf approx. 5'-6" long.
- 29.2e TABLE, CLEAN DISH - as specified in item 29.2 above. Area approx. 60 sq. ft. with two (2) undershelf, one (1) approx. 3'-6" long, one (1) approx. 5'-6" long.

29.3

TABLE, COOKS - shall be of the size indicated below for the various cafeterias; equipped with Bain-Maries of the incorporated or free standing type, combination Bain-Marie-Steamtable units and sinks as may be specified for the particular items.

TABLE: Shall be constructed as described in item 29 above with 6" apron all around.

BAIN-MARIE: Shall be of the length and width specified for the specific item 16" deep constructed of 12 gauge galvanized iron and supported in the table top where indicated or on 1-1/2" x 1-1/2" galvanized angle iron frame and legs fitted with adjustable cast iron feet. Provide a sectional, removable false bottom constructed of 12 gauge galvanized iron perforated with 1-1/2" holes 6" o.c. both way. Pan shall be fitted with 1-1/2" waste, standing overflow and tail piece. Integral type to be formed with mitered 2" flange and set flush in rabbet prepared in table top. Free standing type shall be formed with a mitered top flange 3" wide on one (1) end and 2" wide on remaining end and sides then turned down to form 1-1/2" fascia all around. Combination Bain-Marie-Steamtable units shall be 6'-6" long x 2'-0" wide x 16" deep constructed of 12 gauge galvanized iron and formed with mitered 2" flange and set flush in rabbet prepared in table top. In Bain-Marie portion provide a sectional, removable false bottom constructed of 12 gauge galvanized iron perforated with 1-1/2" holes 6" o.c. each way. Pan shall be fitted with 1-1/2" waste, standing overflow and tail piece. Steamtable portion shall be fitted with 3 removable interlocking flanged top panels resting on pan flange flush with table top and cut out as follows:

2 Top Panels 1'-4" wide each cut for one (1) 12" x 20" rectangular inserts.

1 Top Panel 10-1/2" wide cut for three (3) 6-1/2" diameter inserts. Provide two (2) 12" x 20" x 2" white enameled meat pans for each of the rectangular openings and two (2) 6-1/2" diameter china crocks w with covers for each of the circular openings. Rectangular openings shall be fitted with revolving covers constructed of 14 gauge galvanized iron. Construction of Bain-Marie and combination Bain-Marie-Steamtable units shall be electrically welded type retinned. Where gas is used as fuel sides and ends of pans shall be covered with 1" cork board insulation projecting down 3" below bottom of pan and covered with 20 gauge galvanized iron on outside.

ENERGY SERVICE: Units shall be of the type properly equipped and fitted for connection with the following type of service:

- a. Steam, 10 pound low pressure provide necessary coil and fittings
- b. Gas, provide necessary burners and fittings.
- c. Electric, provide proper sized immersion heaters.

Contractor shall ascertain type of service to be used on each specific project.

29.3a

TABLE, COOKS - shall be constructed as specified in items 29 and 29.3 above 2'-6" wide x 11'-6" long with one (1) drawer, one (1) undershelf 2'-0" wide x 11'-0" long and one (1) combination Bain-Marie-Steamtable unit inserted in top. Basic Energy Service: Steam.

- 29.3b TABLE, COOKS - shall be constructed as specified in items 29 and 29.3 above, one (1) combination Bain-Marie steamtable unit inserted in top. Basic Energy Service: Steam.
- 29.3c TABLE, COOKS - shall be constructed as specified in item 29 and 29.3 above 3'-0" wide x 7'-0" long with one (1) drawer, one (1) under shelf 2'-6" wide x 6'-6" long and one (1) combination Bain-Marie steamtable unit inserted in top. Basic Energy Service: Electric, Provide 10" wide x 7'-0" long collapsible wood shelf as indicated on equipment layout drawings.
- 29.3d TABLE, COOKS - shall be constructed as specified in items 29 and 29.3 above 3'-0" wide x 23'-0" long with two (2) drawers, one (1) under-shelf 2'-6" wide x 14'-6" long, one (1) free standing type Bain-Marie 3'-0" wide x 8'-0" long overall including top flange and one (1) sink 2'-6" x 2'-0" x 12" deep set in table top 2'-6" from end opposite Bain-Marie. Basic Energy Service: Steam.
- 29.3e TABLE, COOKS - shall be constructed as specified in items 29 and 29.3 above 3'-0" wide x 23'-0" long with two (2) drawers, one (1) under-shelf 2'-6" wide x 14'-6" long, one (1) free standing type Bain-Marie 3'-0" wide x 8'-0" long overall including top flange and one (1) sink 2'-6" x 2'-0" x 12" deep set in table top 2'-6" from end opposite Bain-Marie. Basic Energy Service: Steam.
- 29.4 TABLES, FISH - shall be constructed as specified in item 29 above with 6" high curb on back and ends, 6" apron, one (1) drawer and fitted with 12" deep sink in size hereinafter specified.
- 29.4a TABLE, FISH - as specified in items 29 and 29.4 above. 2'-0" wide 5'-0" long with one (1) undershelf 1'-6" wide x 4'-6" long and one (1) sink 1'-6" x 2'-0" set in table top 3" from end as shown on equipment layout drawings.
- 29.4b TABLE, FISH - as specified in items 29 and 29.4 above. 2'-6" wide, x 5'-6" long with one (1) undershelf 2'-0" wide x 5'-0" long and one (1) sink 2'-0" x 2'-0" set in table top 3" from end as shown on equipment layout drawings.
- 29.4c TABLE, FISH - as specified in items 29 and 29.4 above. 2'-6" wide x 7'-0" long with one (1) undershelf 2'-0" wide x 6'-6" long and one (1) sink 2'-0" x 2'-0" set in table top 3" from end as shown on equipment layout drawings.
- 29.5 TABLES, SOILED DISH - shall be in the areas indicated below for the specific items shaped as shown on the equipment layout drawings for the particular sized cafeteria and constructed as described in item 29.2 above with overshelves, hopper, wash, and swill sinks as hereinafter specified. Overshelves and wash sinks shall be constructed as described in item 29 above in size indicated for particular item. SWILL SINK: As specified for sinks in item 29 above 2'-3" x 9" x 8" deep fitted with retinned wire basket and 14 gauge galvanized removable, perforated topplate.

- 29.7h TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 9'-0" long.
- 29.7i TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 9'-6" long with one (1) 2'-0" x 2'-0" sink set in top.
- 29.7j TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 11'-0" long
- 29.7k TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 11'-0" long with one (1) 2'-0" x 2'-0" sink set in top.
- 29.7l TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 11'-6" long with one (1) two (2) compartment sink 2'-0" x 3'-6" overall set in top.
- 29.7m TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 12'-0" long with one (1) 2'-0" x 2'-0" sink set in top.
- 29.7n TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 12'-9" long with one (1) 2'-0" x 2'-0" sink set in top.
- 29.7o TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 13'-6" long
- 29.7p TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 8'-0" long
30. TABLE, WORK - as specified in item 29.7 above 3'-0" wide x 12'-0" long. Overshelf approximately 6'-0" long. Undershelf approximately 12'-0" long.
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- 30.a TOASTER - electric model. As specified in item 30 above. Capable of producing 360 slices of toast per hour.
- 30.a-X TOASTER, ALTERNATE - gas model. (for manufactured, mixed, natural, butane, butane air or pyrofax gas). As specified in item 30 above. Capable of producing 360 slices of toast per hour.
- 30.b TOASTER - electric model. As specified in item 30 above. Capable of producing 720 slices of 3-5/8" x 4-1/2" toast per hour.
- 30.b-X TOASTER, ALTERNATE - gas model (For manufactured, mixed, natural, butane, butane air or pyrofax gas). As specified in item 30 above. Capable of producing 720 slices of 3-5/8" x 4-1/2" toast per hour.
31. TRUCK, COAL - capacity 8 bushels. Shall be approx. 3'-5" long x 2'-0" wide x 2'-0" high. Bottom constructed of 14 gauge black iron turned up 2" on all sides and rigidly bolted or electrically welded to 16 gauge black iron sides reinforced at top with 3/16" x 1" iron band and braced with an intermediate 3/4" x 1" iron cross bar with one end of box sloped to allow for scooping. Box shall be mounted on four (4) 6" iron casters, two (2) fixed, two (2) swivel and equipped with 1-1/2" iron bar handle.
32. WATER COOLER - shall be fully insulated metal lined, manually icing type approx. 2'-6" wide x 2'-0" deep x 4'-2" high with three (3) tray racks attached to each end.
MATERIALS: Exterior of cooler and tray rack; maple. Base, framing, blocking, etc.; hardwoods appropriate for the purpose. Drip pan and inside lining; 16 gauge galvanized iron. Insulation; cork board.

- 29.5a TABLE, SOILED DISH - as specified in item 29.5 above. Approx. area 21 sq. ft. with one (1) hopper, one (1) swill sink, one (1) 18" x 30" two (2) compartment wash sink and two (2) overshelves approx. 4'-3" long.
- 29.5b TABLE, SOILED DISH - as specified in item 29.5 above. Approx. area 22 sq. ft. Constructed as an integral part of the dishwashing sink, item 25.2.
- 29.5c TABLE, SOILED DISH - as specified in item 29.5 above. Approx. area 45 sq. ft. with (1) hopper, one (1) swill sink, one (1) 18" x 30" two (2) compartment wash sink, two (2) overshelves approx. 8'-3" long and one (1) full width undershelf approx. 5'-0" long.
- 29.5d TABLE, SOILED DISH - as specified in item 29.5 above. Approx. area 56 sq. ft. with (1) hopper, one (1) swill sink, one (1) 2'-0" x 4'-0" two (2) compartment wash sink, two (2) overshelves approx. 9'-6" long and one (1) full width undershelf approx. 6'-0" long.
- 29.5e TABLE, SOILED DISH - as specified in item 29.5 above. Approx. area 73 sq. ft. with three (3) hopper, one (1) swill sink, one (1) 1'-9" x 4'-0" two (2) compartment wash sink, two (2) overshelves approx. 9'-6" long and one (1) full width undershelf approx. 11'-0" long.
- 29.6 TABLE, SILVER & TRAY - shall be 5'-2" long x 2'-0" wide x 2'-6" high constructed as specified in item 29 above except top shall be 1-1/2" thick laminated maple supported on 2-1/2" apron, 2-3/8" square tapered legs on 2" black metal shoes with a full width and length bottom shelf 8" up from floor.
- 29.7 TABLES, WORK - shall be constructed as specified in item 29 above with 6" apron, two (2) drawers, one (1) full length and width undershelf and sink where indicated for the specific item.
- 29.7a TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 4'-9" long.
- 29.7b TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 5'-0" long with one (1) 2'-0" x 2'-0" sink set in top.
- 29.7c TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 5'-6" long.
- 29.7d TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 6'-0" long.
- 29.7e TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 6'-0" long with one (1) 2'-0" x 2'-0" sink set in top.
- 29.7f TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 6'-6" long.
- 29.7g TABLE, WORK - as specified in item 29.7 above 2'-6" wide x 7'-9" long with one (1) 2'-0" x 2'-0" sink set in top.

FINISH: Exterior and tray racks; natural. Base, drip pan and inside lining; painted.

CONSTRUCTION: Frame shall be formed with 2" square stock and covered on sides and ends with 7/8" built-up stock or 3/4" plywood panels morticed into solid 1-1/2" square corner posts. Cooler shall be lined with 2" cork all around, top and bottom faced on both sides with waterproof insulating paper all joints sealed with an approved odorless sealing material and in turn covered with 16 gauge galvanized iron with electrically welded joints. Top shall be easily removable for cleaning and icing. Inside cooler lining shall be fitted with 2" drain and equipped with 60'-0" of 5/8" copper tubing connected to two (2) push type faucets, coiled to box sides and nipped for connection with supply line. Top 18" of case shall be recessed 10" from front side to form ledge for drip pan and splash directly below faucets.

DRIP PAN: Constructed of 16 gauge galvanized iron 2" deep with top flange crimped and turned down to form 1" fascia on open side and ends with back carried up to underside of cooler top forming splash. Pan shall be fitted with 2" drain with waste and false bottom perforated to reduce splatter.

TRAY RACKS: Shall be 1'-6" wide x 1'-2" deep constructed of 7/8" x 1-3/4" frame and intermediate stretcher with 3/8" x 1-1/2" curb securely screwed to the open sides and end. Racks shall be supported on galvanized iron angle knees, bottom 2'-8" up from floor, top flush with cooler top with intermediate rack centered between.

BASE: 7/8" x 8" stock recessed 3" behind front side panel to form toe space and immediately behind rear and end panels with 6" exposed. End panel of base shall have removable section for access to water line valve.

QUANTITIES SCHEDULE - BASIC ITEMS

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>UNIT</u>	<u>QUANTITIES</u>				
			75	125	250	650	1500
1.	BUFFET	Only	1				
2.	<u>BUTCHER BLOCKS</u>						
2.a	2'-6" x 2'-6"	Only	-	1	1	1	-
2.b	3'-0" x 3'-0"	Only	-	-	-	-	1
3.	<u>CASH REGISTERS</u>						
3.1	CASH REGISTER, MANUAL	Only	1	1	1	-	-
3.2	CASH REGISTER, ELECTRIC	Only	-	-	-	1	2
4.	<u>COFFEE MAKERS</u>						
4.1	COFFEE MAKER, URN TYPE						
4.1a	2-piece battery - steam	Only	-	1	-	-	-
4.2	COFFEE MAKER, SILEX TYPE						
4.2a	4 unit - electric	Only	1	-	-	-	-
5.	<u>COUNTERS, BACK</u>						
5.1	COUNTER BACK, WALL TYPE						
5.1a1	Approx. 9'-6" length	Only	-	-	1	-	-
5.1a2	Approx. 9'-6" length including urn base	Only	-	-	1	-	-
5.1b	Approx. 10'-3" length including urn base	Only	-	1	-	-	-
5.1c	Approx. 13'-0" length	Only	-	-	-	1	-
5.2	COUNTER BACK, CENTER TYPE	Only	-	-	-	-	1
6.	<u>COUNTERS, SERVING</u>						
6.1	COUNTER	Only	-	1	-	-	-
6.2	COUNTER	Only	-	-	1	-	-
6.3	COUNTER - STEAM TABLE - steam	Only	-	-	-	1	-
6.4	COUNTER - STEAM TABLE - steam	Only	-	-	-	-	2
7.	<u>COUNTER TRAFFIC RAILS</u>						
7.a	Approx. 26'-6" long	Only	-	-	-	1	-
7.b	Approx. 28'-0" long	Only	-	-	-	-	2
8.	<u>CUTTERS & CHOPPERS, FOOD</u>						
8.a	14" BOWL - 7 LB. CAP.	Only	-	-	1	-	-
8.b	21" BOWL - 20-25 LB. CAP.	Only	-	-	-	1	1
9.	<u>DESKS, CASHIERS</u>	Only	-	-	-	1	2
10.	<u>DISH WASHERS</u>						
10.a	CAPACITY PER HOUR 4500 DISHES 5500 GLASSES - steam	Only	-	1	-	-	-
10.b	CAPACITY PER HOUR 9000 PIECES - steam	Only	-	-	1	-	-
10.c	CAPACITY PER HOUR 15000 PIECES - steam	Only	-	-	-	1	2
11.	<u>DRAIN RACK, POT AND PAN</u>						
11.a	Approx. 4'-0" x 1'-6"	Only	-	1	-	1	-
11.b	Approx. 5'-6" x 1'-6"	Only	-	-	-	1	-
11.c	Approx. 6'-0" x 1'-6"	Only	1	-	-	-	2
12.	<u>FISH BOXES</u>						
12.a	Approx. 2'-6" x 2'-6"	Only	-	-	1	-	-
12.b	Approx. 2'-6" x 5'-0"	Only	-	-	-	1	1

FINISH: Exterior and tray racks; natural. Base, drip pan and inside lining; painted.

CONSTRUCTION: Frame shall be formed with 2" square stock and covered on sides and ends with 7/8" built-up stock or 3/4" plywood panels mortised into solid 1-1/2" square corner posts. Cooler shall be lined with 2" cork all around, top and bottom faced on both sides with waterproof insulating paper all joints sealed with an approved odorless sealing material and in turn covered with 16 gauge galvanized iron with electrically welded joints. Top shall be easily removable for cleaning and icing. Inside cooler lining shall be fitted with 2" drain and equipped with 60'-0" of 5/8" copper tubing connected to two (2) push type faucets, coiled to box sides and nipped for connection with supply line. Top 18" of case shall be recessed 10" from front side to form ledge for drip pan and splash directly below faucets.

DRIP PAN: Constructed of 16 gauge galvanized iron 2" deep with top flange crimped and turned down to form 1" fascia on open side and ends with back carried up to underside of cooler top forming splash. Pan shall be fitted with 2" drain with waste and false bottom perforated to reduce splatter.

TRAY RACKS: shall be 1'-6" wide x 1'-2" deep constructed of 7/8" x 1-3/4" frame and intermediate stretcher with 3/8" x 1-1/2" curb securely screwed to the open sides and end. Racks shall be supported on galvanized iron angle livers, bottom 2'-3" up from floor, top flush with cooler top with intermediate rack centered between.

BASE: 7/8" x 3" stock recessed 3" behind front side panel to form toe space and immediately behind rear and end panels with 6" exposed. End panel of base shall have removable section for access to water line valve.

1/ This page supersedes the corresponding page of Bulletin No. 34, dated 2-15-44. It has been rerun because of the insertion of Item 4.1b on the reverse.

QUANTITIES SCHEDULE - BASIC ITEMS

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
			175	400	1000	2100	
1.	<u>BUFFET</u>	Only	1	-	-	-	-
2.	<u>BUTCHER BLOCKS</u>						
2.a	2'-6" x 2'-6"	Only	-	1	1	1	-
2.b	3'-0" x 3'-0"	Only	-	-	-	-	1
3.	<u>CASH REGISTERS</u>						
3.1	CASH REGISTER, MANUAL	Only	1	1	1	-	-
3.2	CASH REGISTER, ELECTRIC	Only	-	-	-	1	2
4.	<u>COFFEE MAKERS</u>						
4.1	<u>COFFEE MAKER, URN TYPE</u>						
4.1a	2-piece battery - steam	Only	-	1	-	-	-
4.1b	3-piece battery - steam	Only	-	-	1	1	2
4.2	<u>COFFEE MAKER, SILEX TYPE</u>						
4.2a	4 unit - electric	Only	1	-	-	-	-
5.	<u>COUNTERS, BACK</u>						
5.1	<u>COUNTER BACK, WALL TYPE</u>						
5.1a1	Approx. 9'-6" length	Only	-	-	1	-	-
5.1a2	Approx. 9'-6" length including urn base	Only	-	-	1	-	-
5.1b	Approx. 10'-3" length including urn base	Only	-	1	-	-	-
5.1c	Approx. 13'-0" length	Only	-	-	-	1	-
5.2	<u>COUNTER BACK, CENTER TYPE</u>	Only	-	-	-	-	1
6.	<u>COUNTERS, SERVING</u>						
6.1	COUNTER	Only	-	1	-	-	-
6.2	COUNTER	Only	-	-	1	-	-
6.3	COUNTER - STEAM TABLE - steam	Only	-	-	-	1	-
6.4	COUNTER - STEAM TABLE - steam	Only	-	-	-	-	2
7.	<u>COUNTER TRAFFIC RAILS</u>						
7.a	Approx. 26'-6" long	Only	-	-	-	1	-
7.b	Approx. 28'-0" long	Only	-	-	-	-	2
8.	<u>CUTTERS & CHOPPERS, FOOD</u>						
8.a	14" BOWL - 7 LB. CAP.	Only	-	-	1	-	-
8.b	21" BOWL - 20-25 LB. CAP.	Only	-	-	-	1	1
9.	<u>DESKS, CASHIERS</u>	Only	-	-	-	1	2
10.	<u>DISH WASHERS</u>						
10.a	CAPACITY PER HOUR 4500 DISHES 5500 GLASSES - steam	Only	-	1	-	-	-
10.b	CAPACITY PER HOUR 9000 PIECES - steam	Only	-	-	1	-	-
10.c	CAPACITY PER HOUR 15000 PIECES - steam	Only	-	-	-	1	2
11.	<u>DRAIN RACK, POT AND PAN</u>						
11.a	Approx. 4'-0" x 1'-6"	Only	-	1	-	1	-
11.b	Approx. 5'-6" x 1'-6"	Only	-	-	-	1	-
11.c	Approx. 6'-0" x 1'-6"	Only	1	-	-	-	2
12.	<u>FISH BOXES</u>						
12.a	Approx. 2'-6" x 2'-6"	Only	-	-	1	-	-
12.b	Approx. 2'-6" x 5'-0"	Only	-	-	-	1	1

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
				175	400	1000	2100
13.	<u>GRIDDLES</u>						
13.1	GRIDDLES						
13.1a	GRIDDLE, COUNTER TYPE - electric	Only	-	-	-	1	1
13.1a1	GRIDDLE, FLOOR TYPE - electric	Only	-	-	1	-	-
14.	<u>HOODS</u>						
14.1	HOOD FOR BAKE OVENS						
14.1a	Approx. 4'-0" x 7'-0"	Only	-	-	1	1	1
14.2	HOOD FOR GRIDDLES						
14.2a	Approx. 2'-6" x 7'-0"	Only	-	-	-	1	-
14.2b	Approx. 3'-0" x 5'-6"	Only	-	-	-	-	1
14.3	HOOD FOR RANGES						
14.3a	Approx. 3'-8" x 5'-1"	Only	1	-	-	-	-
14.3b	Approx. 3'-8" x 9'-3"	Only	-	1	-	-	-
14.3c	Approx. 3'-8" x 12'-10"	Only	-	-	1	-	-
14.3d	IRREGULAR (a) 3'-8" deep	Only	-	-	-	1	-
14.3e	IRREGULAR (b) 3'-8" deep	Only	-	-	-	-	1
14.4	HOOD FOR STEAMER						
14.4a	Approx. 3'-0" x 6'-0"	Only	-	-	1	-	-
15.	<u>ICE CREAM CABINETS</u>						
15.		Only	-	1	1	1	1
16.	<u>KETTLES</u>						
16.1	KETTLES, STEAM						
16.1a	CAPACITY 40 GAL.	Only	-	-	-	1	-
16.1b	CAPACITY 60 GAL.	Only	-	-	-	-	2
17.	<u>MIXERS</u>						
17.1	BENCH TYPE - electric	Only	1	1	-	-	1
17.2	FLOOR TYPE - electric	Only	-	-	1	1	1
18.	<u>OVENS, BAKE</u>						
18.1	FOUR (4) DECK - coal	Only	-	-	1	1	1
19.	<u>PAN RACKS</u>						
19.a	Approx. 30" x 24" x 72"	Only	-	-	1	1	-
19.b	Approx. 36" x 24" x 72"	Only	-	-	-	-	1
20.	<u>POT RACKS</u>						
20.a	Approx. 3'-6" x 2'-0"	Only	-	1	-	-	-
20.b	Approx. 6'-0" x 2'-0"	Only	1	-	-	-	-
20.c	Approx. 8'-0" x 2'-0"	Only	-	-	1	-	-
20.d	Approx. 10'-0" x 2'-0"	Only	-	-	-	1	-
20.e	Approx. 18'-0" x 2'-0"	Only	-	-	-	-	1
21.	<u>POTATO PEELERS</u>						
21.1	CAPACITY 50 LBS. - electric	Only	-	-	1	1	1
22.	<u>RANGES</u>						
22.1	RANGE, COOK - coal	Only	1	2	2	3	5
22.2	RANGE, PASTRY - coal	Only	-	-	1	1	1
23.	<u>REFRIGERATORS - electric</u>						
23.1	REFRIGERATOR, LOW COUNTER TYPE	Only	-	-	-	-	1
23.2	REFRIGERATOR, SELF CONTAINED-REACH-IN TYPE						
23.2a	CAPACITY APPROX. 30 cu. ft.	Only	-	-	1	1	-
23.2b	CAPACITY APPROX. 65 cu. ft.	Only	-	-	-	1	1

ITEM	DESCRIPTION	UNIT	QUANTITIES					
			75	125	250	650	1500	
23.3	REFRIGERATOR, WALK-IN BUILT-UP TYPE							
23.3a	REF	Only	1	-	-	-	-	
23.3b	REF	Only	-	1	-	-	-	
23.3c	REF	Only	-	-	1	-	-	
23.3d	REF	Only	-	-	-	1	-	
23.3e1	REF - BAKERS	Only	-	-	-	-	1	
23.3e2	REF - MEAT	Only	-	-	-	-	1	
24.	<u>SHELVES - WALL SUPPORTED TYPE</u>							
24.a	Approx. 6'-0" long - OVER WORK TABLE ITEM 29.7c	Only	-	1	-	-	-	
24.b	Approx. 6'-0" long - OVER CLEAN DISH TABLE ITEM 29.2b	Only	-	-	1	-	-	
24.c	Approx. 6'-6" long - OVER CLEAN DISH TABLE ITEM 29.2a	Only	-	1	-	-	-	
24.d	Approx. 7'-0" long - OVER CLEAN DISH TABLE ITEM 29.2d	Only	1	-	-	-	-	
24.e	Approx. 8'-9" long - OVER CLEAN DISH TABLE ITEM 29.2c	Only	-	-	-	1	-	
24.f	Approx. 9'-0" long - OVER ITEMS 29.1c & 29.1e	Only	-	-	-	-	2	
24.g	Approx. 12'-0" long - OVER WORK TABLE ITEM 29.7n	Only	-	-	-	1	-	
24.h	Approx. 13'-0" long - OVER BACK COUNTER, ITEM 5.1c	Only	-	-	-	1	-	
24.i	Approx. 13'-6" long - OVER CLEAN DISH TABLE ITEM 29.2e	Only	-	-	-	-	1	
24.j	L-shaped, approx. 6'-6" x 9'-0" - OVER ITEMS 25.5a & 29.7d	Only	1	-	-	-	-	
25.	<u>SINKS AND DRAINBOARDS</u>							
25.1	<u>SINK BAKERS (1 COMPARTMENT)</u>							
25.1a	3'-6" x 2'-6" with (1) 1'-9" x 2'-6" D.B.	Only	-	-	1	-	-	
25.1b	4'-0" x 2'-6" with (1) 3'-0" x 2'-6" D.B.	Only	-	-	-	1	-	
25.1c	4'-0" x 3'-0" with (1) 3'-0" x 3'-0" D.B.	Only	-	-	-	-	1	
25.2	<u>SINK, DISHWASHING (2 COMPARTMENTS)</u>	Only	1	-	-	-	-	
25.3	<u>SINK, POT (1 COMPARTMENT)</u>							
25.3a	2'-6" x 2'-6" with no D.B.	Only	-	-	-	1	-	
25.3b	3'-0" x 2'-6" with no D.B.	Only	-	1	-	-	-	
25.4	<u>SINK, POT (2 COMPARTMENTS)</u>							
25.4a	3'-6" x 2'-6" with (1) 2'-6" x 2'-6" D.B.	Only	1	-	-	-	-	
25.4b	4'-0" x 2'-6" with no D.B.	Only	-	-	1	-	-	
25.4c	5'-6" x 2'-6" with no D.B.	Only	-	-	-	1	-	
25.4d	6'-0" x 2'-6" with (1) 1'-3" x 2'-6" D.B.	Only	-	-	-	-	1	
25.5	<u>SINK VEGETABLE AND GENERAL PURPOSE (2 COMPARTMENTS)</u>							
25.5a	4'-0" x 2'-6" with (2) 2'-0" x 2'-6" D.B.	Only	1	1	-	-	-	
25.5b	4'-0" x 2'-6" with (1) 2'-3" x 2'-6" D.B. no splash	Only	-	-	-	-	1	
25.5c	4'-0" x 2'-6" with (1) 2'-6" x 2'-6" D.B. no splash	Only	-	-	1	-	-	

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
				175	400	1000	2100
29.5d	Approx. 66 sq. ft. with sink in top	Only	-	-	-	1	-
29.5e	Approx. 73 sq. ft. with sink in top	Only	-	-	-	-	1
29.6	TABLE, SILVER AND TRAY						
29.6a	5'-2" x 2'-0"	Only	-	-	-	1	2
29.7	TABLE, WORK						
29.7a	2'-6" x 4'-9"	Only	-	-	-	-	1
29.7b	2'-3" x 5'-0" with sink in top	Only	-	1	-	-	-
29.7c	2'-6" x 5'-6"	Only	-	-	1	-	-
29.7d	2'-6" x 6'-0"	Only	1	-	-	-	1
29.7e	2'-6" x 6'-0" with sink in top	Only	-	1	-	-	-
29.7f	2'-6" x 6'-6"	Only	1	-	-	-	-
29.7g	2'-6" x 7'-9" with sink in top	Only	-	-	-	1	-
29.7n	2'-6" x 9'-0"	Only	-	-	-	2	-
29.7i	2'-6" x 9'-6" with sink in top	Only	-	-	1	-	-
29.7j	2'-6" x 11'-0"	Only	-	-	-	-	1
29.7k	2'-6" x 11'-0" with sink in top	Only	-	-	-	-	1
29.7l	2'-6" x 11'-6" with 2 compartments sink in top	Only	-	-	-	-	-
29.7m	2'-6" x 12'-0" with sink in top	Only	-	-	1	-	1
29.7n	2'-6" x 12'-9" with sink in top	Only	-	-	-	1	-
29.7o	2'-6" x 13'-6"	Only	-	-	-	-	1
29.7p	3'-0" x 8'-0"	Only	-	-	-	-	1
30.	<u>TOASTERS</u>						
30.a	CAPABLE 360 SLICES PER HOUR - electric	Only	1	1	1	-	-
30.b	CAPABLE 720 SLICES PER HOUR - electric	Only	-	-	-	1	2
31.	<u>TRUCKS, COAL</u>	Only	-	-	1	1	2
32.	<u>WATER COOLER</u>	Only	-	1	1	1	2

ALTERNATES

QUANTITIES SCHEDULE

(Substitutions for varying Energy Services)
See detailed descriptions above

4.1aX	COFFEE MAKER, URN TYPE - gas model - 2 piece battery	Only	-	1	-	-	-
4.1aX1	COFFEE MAKER, URN TYPE - electric model - 2 piece battery	Only	-	1	-	-	-
4.1b-X	COFFEE MAKER, URN TYPE - gas model - 3 piece battery	Only	-	-	1	1	2
4.1b-X1	COFFEE MAKER, URN TYPE - electric model - 3 piece battery	Only	-	-	1	1	2
4.2a-X	COFFEE MAKER, SILEX TYPE - 4 burner units	Only	1	-	-	-	-
13.2-X	GAS FURN & BOILER COMBINATION - gas model - floor type	Only	-	-	1	-	-

ITEM	DESCRIPTION	UNIT	QUANTITIES					
			75	125	250	650	1500	
				175	400	1000	2100	
25.5d	4'-0" x 2'-6" with (1) 3'-0" x 2'-6" D.B. and filler	Only	-	-	-	-	-	1
25.5e	4'-0" x 2'-6" with (1) 5'-6" x 2'-6" D.B.	Only	-	-	-	1	-	-
26.	<u>SLICERS, ALL PURPOSE</u>							
26.a	8-1/4" BLADE - electric	Only	1	-	-	-	-	-
26.b	11" BLADE - electric	Only	-	1	1	1	1	1
27.	<u>STANDS</u>							
27.1	STANDS, TOASTER	Only	-	-	-	-	-	1
27.2	STAND, TRAY	Only	-	-	2	4-650	8-1500	
						6-1000	12-2100	
27.3	STAND, URN							
27.3a	5'-6" wide	Only	-	-	-	1	-	-
27.3b	6'-0" wide	Only	-	-	-	-	-	2
28.	<u>STEAMERS</u>							
28.a	FOUR BUSHEL CAPACITY - steam	Only	-	-	1	-	-	-
28.b	SIX BUSHEL CAPACITY - steam	Only	-	-	-	1	1	-
29.	<u>TABLES</u>							
29.1	<u>TABLE, BAKERS</u>							
29.1a	2'-6" x 5'-0"	Only	-	-	-	-	-	1
29.1b	2'-6" x 5'-6"	Only	-	-	1	-	-	-
29.1c	3'-0" x 6'-0"	Only	-	-	-	-	-	1
29.1d	3'-0" x 8'-0"	Only	-	-	-	1	-	-
29.1e	3'-0" x 9'-0"	Only	-	-	-	-	-	1
29.2	<u>TABLE, CLEAN DISH</u>							
29.2a	Approx. 17 sq. ft.	Only	-	1	-	-	-	-
29.2b	Approx. 19 sq. ft.	Only	-	-	1	-	-	-
29.2c	Approx. 27 sq. ft.	Only	-	-	-	1	-	-
29.2d	Approx. 32 sq. ft. with sink and shelves	Only	1	-	-	-	-	-
29.2e	Approx. 60 sq. ft.	Only	-	-	-	-	-	1
29.3	<u>TABLE, COOKS</u>							
29.3a	2'-6" x 11'-6" with COMBINATION BAIN-MARIE STEAMTABLE - steam	Only	-	1	-	-	-	-
29.3b	2'-6" x 14'-3" with COMBINATION BAIN-MARIE STEAMTABLE - steam	Only	-	-	1	-	-	-
29.3c	3'-0" x 13'-0" with COMBINATION BAIN-MARIE STEAMTABLE - electric	Only	1	-	-	-	-	-
29.3d	3'-0" x 15'-0" with BAIN-MARIE AND SINK - steam	Only	-	-	-	-	1	-
29.3e	3'-0" x 23'-0" with BAIN-MARIE AND SINK - steam	Only	-	-	-	-	-	1
29.4	<u>TABLE, FISH</u>							
29.4a	2'-0" x 5'-0" with sink in top	Only	-	-	-	1	-	-
29.4b	2'-6" x 5'-6" with sink in top	Only	-	-	1	-	-	-
29.4c	2'-6" x 7'-0" with sink in top	Only	-	-	-	-	-	1
29.5	<u>TABLE, SOILED DISH</u>							
29.5a	Approx. 21 sq. ft. with sink in top	Only	-	1	-	-	-	-
29.5b	Approx. 22 sq. ft.	Only	1	-	-	-	-	-
29.5c	Approx. 45 sq. ft. with sink in top	Only	-	-	1	-	-	-

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
			175	400	1000	2100	
14.3a-X	HOOD, for gas range, approx. 4'-0" x 3'-8" wide	Only	1	-	-	-	-
14.3b-X	HOOD, for gas range, approx. 4'-0" x 6'-4"	Only	-	1	-	-	-
14.3c-X	HOOD, for gas range, approx. 4'-0" x 12'-2"	Only	-	-	1	-	-
14.3d-X	HOOD, for gas range, irregular (a) Approx. 4'-0" deep	Only	-	-	-	1	-
14.3e-X	HOOD, for gas range, irregular (b) approx.	Only	-	-	-	-	1
16.1a-X	KETTLE, STEAM, gas model, capacity 40 gallons	Only	-	-	-	1	-
16.1b-X	KETTLE, STEAM, gas model, capacity 60 gallons	Only	-	-	-	-	2
18.1-X	OVEN, BAKE, gas model, four (4) deck	Only	-	-	1	1	1
22.1-X	RANGE, COOK, gas model, heavy duty hot-top type	Only	1	2	3	4	71/
22.1-X1	RANGE, COOK, oil fired model, heavy duty type	Only	1	2	2	3	5
22.2-X-	RANGE, PASTRY, gas model, heavy duty hot-top type	Only	-	-	1	1	1
28.a-X	STEAMER, gas model, capacity: 4 bu.	Only	-	-	1	-	-
28.b-X	STEAMER, gas model, capacity: 6 bu.	Only	-	-	-	1	1
30.a-X	TOASTER, gas model, capacity: 360 slices per hour	Only	1	1	1	-	-
30.b-X	TOASTER, gas model, capacity: 720 slices per hour	Only	-	-	-	1	2

1/ Fry Kettle as described below shall be furnished when available in lieu of one of the gas Cook Ranges, otherwise provide a seventh range.

ALTERNATE for our (1) Gas Cook Range (When available). For manufactured, mixed, natural, butane, butane, air or pyrofax gas.
 Fat Capacity: 34 lbs. Heavy duty type, fully insulated and equipped with full width metal back, single high plate shelf and enclosed storage cabinet below. Pan shall be so designed as to prevent grease from boiling over and fitted with a larger conveniently located grease drain valve.
 Kettle shall be equipped with an automatic heat control, baffled heating tubes and burner with full-on rating of 32,100 B.T.U.
 Allowable overall dimensions: 18" wide x 33" deep x 60" high
 Approximate weight: 165 lbs.

PART II - CHINAWARE, FLATWARE, GLASSWARE, UTENSILS AND MISCELLANEOUS ITEMS

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
			175	400	1000	2100	
33.	<u>CHINAWARE</u>						
33.1	BAKERS, Boston, oval, 9 ozs., 6" x 4-1/4" x 1-1/2" (Brown) (Straus No. C609621, Pick No. 1E35046 or equal) (Round)	Doz.	5	5	18	36	60
33.2	BOWLS, 30's - 5-1/2" Act., Nappy (Straus No C63105, Pick No. 1E30261 or equal)	Doz.	15	18	30	60	100
33.3	CUPS, Tea, handled, 7-3/4 oz. (Straus No. C631018, Pick No. 1E30071 or equal)	Doz.	12	30	50	100	200
33.4	CUSTARD, 6 oz. 3-3/8" x 2-5/8" Brown (Straus No. C609234, Pick No. 1E35027 or equal)	Doz.	5	5	9	18	36
33.5	MUSTARDS, Round, U/H, 4-3/4 oz. (Straus No. C631050, Pick No. 1E30231 or equal)	Doz.	1	2	3	6	12
33.6	PITCHERS, Cream, R/E H/d. 3-1/2 oz. (Straus No. C631068, Pick No. 1E30217 or equal)	Doz.	8	10	16	32	75
33.7a	PLATES, Dessert and salad, 7-1/4" Act., R/E (Straus No. C631052, Pick No. 1E30282 or equal)	Doz.	21	32	78	152	250
33.7b	PLATES, Dinner, 9" Act., R/E (Straus No. C631052, Pick No. 1E30285 or equal)	Doz.	12	20	40	80	200
33.8	PLATTERS, Oval, 13-1/2" Act., R/E (Straus No. C631060, Pick No. 1E30175 or equal)	Only	20	-	-	-	-
33.9a	SAUCERS, Fruit, thick, 5-1/8" Act., R/E (Straus No. C631045, Pick No. 1E30307 or equal)	Doz.	12	20	40	80	132
33.9b	SAUCERS, Tea, thick, R/E (Straus No. C631031, Pick No. 1E30384 or equal)	Doz.	12	24	40	80	200
33.10	TRAYS, Bread, white, square, french 10" (Shenango or equal)	Only	7	-	-	-	-
33.11	TUREENS, Soup, white, round, handled, 5-1/2 pts. (Shenango or equal)	Only	7	-	-	-	-

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
34.	<u>FLATWARE</u>		175	400	1000	2100	
34.1	<p>PLATED carbon or alloy steel in plain or windsor patterns manufactured in accordance with the provisions of War Production Board Limitation Order L-140-b, dated November 5, 1943.</p> <p>Knives: Straight or grilled, .60 to .80 steel blade with two-piece handle firmly secured to blade without solder.</p> <p>Forks: Graded, flat handled with uniformly spaced and tapered tines. Finish weight, dessert size not less than $11\frac{1}{2}$ lbs. per gross.</p> <p>Spoons: Graded, with bowls uniformly tapered from center to tip.</p> <p>Dessert size: finish weight not less than $11\frac{1}{2}$ lbs. per gross</p> <p>Teaspoons: finish weight not less than $7\frac{1}{2}$ lbs. per gross</p> <p>Blanks: For forks and spoons shall be cold rolled or sheet steel in one piece. All significant surfaces before plating shall have a smooth surface equal to a greased No. 220 emory finish with angles between adjoining significant surfaces rounded without sharp edges.</p> <p>Plating: Silver, with an undercoating of nickel of an average thickness of .0002 or a copper-silver strike in accordance with the provisions of WPB Conservation Order M-9-c. Average thickness of the whole metal coating including silver and nickel undercoating shall not be less than .001 inches. Final silver coating shall have uniform brushed or butler finish in accordance with regular commercial standards.</p>						
34.1a	FORKS, Dessert size	Doz.	22	24	60	120	250
34.2	KNIVES, Table	Doz.	15	20	40	80	136
34.3	SPOONS, Teaspoon size	Doz.	22	24	72	144	300
34.3a	SPOONS, Dessert size	Doz.	15	20	20	40	100

ITEM	DESCRIPTION	UNIT	QUANTITIES						
			75	125	250	650	1500		
35.	<u>GLASSWARE</u>								
35.1	ASH TRAYS, Glass, 4-3/8" diameter, (Straus No. G84079, Pick No. 2E5740 or equal)	Doz.	4	4	12	24	36		
35.2	CRUETS, Oil and vinegar, clear glass, 6 ozs. (Straus No. G8050321, Pick No. 2E5103 or equal)	Doz.	1	2	4	8	12		
35.3a	GLASSES, Iced tea, clear glass, 12 ozs. (Straus No. G9006, Pick No. 2E1882 or equal)	Doz.	6	6	12	24	72		
35.3b	GLASSES, Juice, medium weight, 5 ozs. (Straus No. G9033, Pick No. 2E1875 or equal)	Doz.	12	24	36	72	156		
35.3c	GLASSES, Water clear glass, 8 ozs. (Straus No. G9016, Pick No. 2E1877 or equal)	Doz.	12	36	72	156	300		
35.4a	PITCHERS, Lipped ice water jugs, clear glass, 52 ozs. (Straus No. G868020, Pick No. 2E5395 or equal)	Only	3	4	6	6	9		
35.4b	PITCHERS, Glass, 30 ozs. (Straus No. G8350202, Pick No. 2E5335 or equal)	Only	1	1	2	2	4		
35.5a	SHAKERS, Salt, glass, chromium top, 1 oz. (Straus No. G804027, Pick No. 2E4882 or equal)	Doz.	2	3	5	7	24		
35.5b	SHAKERS, Pepper, glass, chromium top, 1 oz. (Straus No. G804028, Pick No. 2E4883 or equal)	Doz.	2	3	5	7	24		
36.	<u>MISCELLANEOUS</u>								
36.1	**COAL HOD, Galv. wood grip, 9-3/4" high, 17-1/2" top length (Dover no. 17 or equal)	Only	1	2	-	-	-		
36.2	DISPENSER, Napkin, upright type, (Straus No. U28311, Pick No. 15E995 or equal)	Only	2	3	4	4	18		
36.3	NAPKIN, Paper, crepe, 13-1/2" x 13-1/2", pkd. 125 napkins to pkg. - 80 pkgs. (10,000 napkins to case) (Straus No. U28310, Pick No. 15E397 or equal)	Case	5	10	15	20	30		
36.4	** SHOVELS, Coal, wood handle, 8-1/2" x 14" blade (Dover No. 900 or equal)	Only	1	1	1	1	2		

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
			175	400	1000	2100	
37.	<u>UTENSILS</u>						
37.1	BAGS, Canvas pastry, 18" length, (Straus No. U32610, Pick No. 4E2489 or equal)	Only	1	1	2	3	3
37.2	BOILERS, Double, hotel, seamless white enamel-ware, 7 qts. (Straus No. U28164, Vollrath No. 805 or equal)	Only	1	1	1	3	4
37.3a	*BOWLS, Bakers, heavy retinned steel, 16 gauge, 25" diameter (Straus No. U2212, L&G No. 25 or equal)	Only	1	1	1	1	1
37.3b	BOWLS, Hardwood, waxed, 13" diameter (Straus No. U2601, Pick No. 4E3407 or equal)	Only	1	1	1	1	2
37.3c	BOWLS, 3 pts., yellow, footed stoneware, 7-1/4" diameter (Straus No. C61917, Pick No. 1E3364 or equal)	Only	1	2	4	6	8
37.3d	BOWLS, 2 qts., yellow, footed stoneware, 8-1/4" diameter (Straus No. C61916, Pick No. 1E3363 or equal)	Only	1	2	4	6	8
37.3e	BOWLS, 4 qts., yellow, footed stoneware, 10-1/2" diameter (Straus No. C61915, Pick No. 1E3362 or equal)	Only	6	12	18	24	24
37.3f	BOWLS, 5 qts., yellow, footed stoneware, 12" diameter (Straus No. C61914, Pick No. 1E3361 or equal)	Only	1	2	4	6	8
37.3g	BOWLS, 8 qts., yellow, footed stoneware, 13-1/4" diameter (Straus No. C61913, Pick No. 1E3360 or equal)	Only	1	1	2	4	6
37.3h	BOWLS, 12-1/4 qts., yellow, footed stoneware, 15-1/2" diameter (Straus No. C61911, Pick No. 4E9404 or equal)	Only	1	1	2	4	6
37.4	*BROILERS, Extra heavy lengthwise, retinned, 11-1/2" x 15-3/4" (Straus No. U2219, L&G No. 4 or equal)	Only	1	1	1	3	4
37.5	BROOMS, Corn, sewed, 5 ply (Straus No. U2672, Pick No. 15E694 or equal)	Only	2	4	4	6	8

ITEM	DESCRIPTION	UNIT	QUANTITIES					
			75	125	250	650	1500	
				175	400	1000	2100	
37.6a	BRUSHES, Bench, 2-3/4" white bristles (Straus Only No. U4201, Pick No. 4E10534 or equal)	Only	1	1	1	1	1	
37.6b	BRUSHES, Handled, wire burchers block (Straus Only No. U1032, Pick No. 4E2852 or equal)	Only	-	-	1	2	2	
37.6c	BRUSHES, Counter or dust, 8" size (Straus No. Only U1032, Pick No. 15E707 or equal)	Only	1	1	1	2	2	
37.6d	BRUSHES, Floor, removable handle, 24" size (Straus No. U21014, Pick No. 15E1189 or equal)	Only	1	1	1	2	2	
37.6e	BRUSHES, Bakers round grease, 1" diameter, 2-3/4" length (Straus No. U4205, Pick No. 4E9638 or equal)	Only	1	1	1	2	2	
37.6f	BRUSHES, Bakers, 2-1/4" length, 2-1/2" width (Straus No. U4209, Pick No. 4E9637 or equal)	Only	1	2	2	3	4	
37.6g	BRUSHES, Deck, scrub, complete with 60" handle (Straus No. U2716, Pick No. 15E751 or equal)	Only	1	2	4	6	8	
37.6h	BRUSHES, Pick-up dust (Straus No. U1823, Pick No. 15E607 or equal)	Only	1	1	1	2	2	
37.6i	BRUSHES, Scrub, pot (Straus No. U2715, Pick No. 15E624 or equal)	Only	2	4	6	8	12	
37.6j	BRUSHES, Tumbler (Straus No. U1294, Pick No. 15E581 or equal)	Only	2	4	6	8	12	
37.7	BUTCHER STEELS, 14" blade (Straus No. U22246, Pick No. 4E5303 or equal)	Only	1	1	1	1	2	
37.8a	CAN OPENERS, Hotel size, large (Edlund No. 1 or equal)	Only	1	1	1	1	1	
37.8b	CAN OPENER, Combination (Straus No. U3521 or equal)	Only	1	1	1	1	1	
37.9	CLEAVERS, 3-1/2 lbs. 9" blade (Straus No. 22251, Pick No. 4E5301 or equal)	Only	1	1	1	1	1	
37.10	*COLANDERS, Heavy, retinned, hotel, 14-1/2" diameter (Straus No. U22117, L&G No. 110 or equal)	Only	1	1	2	2	3	

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
				175	400	1000	2100
37.11a	*CORER AND PARER, Champion, wood handle (Straus No. U2891, Pick No. 4E5059 or equal)	Only	6	6	1	1	2
37.11b	*CORER AND PARER, Apple, bonanza (Straus No. U1741, Pick No. 4E2660 or equal)	Only	-	-	1	1	1
37.11c	*CORER, Grapefruit, Par-Plus (Straus No. U4172, Pick No. 4E2461 or equal)	Only	1	1	1	1	1
37.12a	CROCKS, Stoneware, 1/2 gal. (Straus No. C61922, Pick No. 4E9401 or equal)	Only	3	3	12	12	36
37.12b	CROCKS, Stoneware, 1 gal. (Straus No. C61923, Pick No. 4E9402 or equal)	Only	3	3	12	12	36
37.12c	CROCKS, Stoneware, 2 gal. (Straus No. C61925, Pick No. 4E9403 or equal)	Only	3	3	12	12	36
37.12d	CROCKS, Stoneware, 3 gal. (Straus No. C61926, Pick No. 4E9404 or equal)	Only	2	2	6	9	18
37.12e	CROCKS, Stoneware, 4 gal. (Straus No. C61927, Pick No. 4E9405 or equal)	Only	2	2	6	9	18
37.12f	CROCKS, Stoneware, 5 gal. (Straus No. C61928, Pick No. 4E9406 or equal)	Only	2	2	3	3	6
37.12g	CROCKS, Stoneware, 10 gal. (Straus No. C619211, Pick No. 4E9409 or equal)	Only	1	1	1	2	4
37.13a	*CUTTER, Butter, 52 cut (Straus No. U1214, Pick No. 4E2762 or equal)	Only	1	1	1	2	2
37.13b	*CUTTER, Butter, wire for above described butter cutter	Roll	1	1	1	1	1
37.13c	CUTTER, Sanitary kraut (Straus No. U1776, Pick No. 4E2517 or equal)	Only	1	1	1	1	1
37.13d	*CUTTER, Jumbo french fries, 5/8" x 5/8" (Straus No. U761, Pick No. 4E2732 or equal)	Only	1	1	1	1	2
37.13e	*CUTTER, Doughnut, 2-1/2" diameter (Straus No. U21732, Pick No. 4E6108 or equal)	Only	1	1	1	1	1
37.13f	*CUTTER, Plain scalloped cake, 2-1/2" diameter (Straus No. U21737, Kreamerware No. A188 or equal)	Only	1	1	1	1	1

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
37.13g	*CUTTER, Plain round cake, 2-1/2" diameter (Straus No. U21732, Pick No. 4E6107 or equal)	Only	1	1	1	1	1
37.14	CUTTING BOARD, Meat, sectional maple, 24" x 18" x 2" (Straus No. U1243, Pick No. 4E3497 or equal)	Only	1	1	2	2	2
37.15a	DISPENSER, Cream 6 qts. capacity, white Vitreous porcelain enamel (Lyons or equal)	Only	1	1	2	-	-
37.15b	DISPENSER, Cream, 10 qts. capacity, white Vitreous porcelain enamel (Lyons or equal)	Only	-	-	-	1	2
37.16a	DISHER, Ice cream, size 20 to qt. (Straus No. U1718, Pick No. 4E6940 or equal)	Only	2	2	3	3	3
37.16b	DISHER, Ice cream, size 24 to qt. (Straus No. U1718, Pick No. 4E6941 or equal)	Only	2	2	3	3	3
37.17	*DREDGES, Sugar, 2XX charcoal tin, approx. 4-3/4" high x 2-7/8" diameter (Straus No. U21247, Kremerware No. 141 or equal)	Only	1	1	1	1	1
37.18	EXTRACTORS, Sun-kist juice, no strainer (Straus No. U1321, Pick No. 4E6286 or equal)	Only	1	1	1	1	2
37.19	FAUCET, Vinegar, barrel, wood	Only	-	-	2	2	2
37.20	FORKS, Cooks, wood handle, 13-1/2" overall (Straus No. U22237, Pick No. 4E5661 or equal)	Only	2	2	2	4	6
37.21	*FRYERS, Complete with mesh wire basket, 20" diameter (Straus No. U1838, L&G No. 1180. or equal)	Only	1	1	1	1	1
37.22	FUNNELS, With rim, 10" diameter (Kremerware or equal)	Only	-	-	1	2	2
37.23	GARBAGE CANS & COVERS, Heavy gauge corrugated steel, 2' gal. capacity (Straus No. U3552, Pick No. 4E8530 or equal)	Only	12	12	15	18	30
37.24a	*GRATER, Square (Straus No. U3108, Kremerware No. 9 or equal)	Only	1	1	1	1	1

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
				175	400	1000	2100
37.24b	*GRATER, Hotel, extra heavy (Straus No. U21262, Kreamerware size 6-1/2" x 12" or equal)	Only	1	1	1	1	1
37.25	*GRATES, Icing, heavy 1/2" mesh, 12" x 18" (Straus No. U24543, Pick No. 4E10521 or equal)	Only	1	1	2	2	3
37.26	GRINDERS, (universal No. 3 or equal)	Only	1	1	1	1	1
37.27	*ICE CHIPPER, Wood handle (Straus No. U17110, Pick No. 4E6549 or equal)	Only	1	1	2	2	3
37.28	ICE PICK, 5-1/2" pick (Similar to Straus No. U17119, Pick No. 4E6545 or equal)	Only	3	3	3	3	3
37.29	ICE TONGS, Open to 16-1/2" (Pick No. 4E6533 or equal)	Only	1	1	1	1	1
37.30a	KNIVES, Boning, 6" blade (Straus No. U22243, Pick No. 4E5328 or equal)	Only	1	1	2	2	2
37.30b	KNIVES, Butcher, 10" blade (Straus No. U22239, Pick No. 4E5330 or equal)	Only	1	1	2	2	2
37.30c	KNIVES, Cooks, 8" blade (Straus No. U22222, Pick No. 4E5364 or equal)	Only	1	1	2	3	3
37.30d	KNIVES, Cooks, 10" blade (Straus No. U22223, Pick No. 4E5365 or equal)	Only	1	1	2	3	3
37.30e	KNIVES, Cooks, 12" blade (Straus No. U22224, Pick No. 4E5366 or equal)	Only	1	1	2	3	3
37.30f	KNIVES, English beef slicers, 14" blade (Straus No. U22227, Pick No. 4E5342 or equal)	Only	1	1	1	2	2
37.30g	KNIVES, Fish scaling, 6" handle (Straus No. U22252 or equal)	Only	1	1	1	1	1
37.30h	KNIVES, Grapefruit, 3-1/2" double edged blade (Straus No. U2223, Pick No. 4E5672 or equal)	Only	1	1	1	2	2
37.30i	KNIVES, Mincing, double 6" x 2" blade (Straus No. U2921, Pick No. 4E3315 or equal)	Only	1	1	1	1	1
37.30j	KNIVES, Paring, 3-1/2" blade (Straus No. U2221, Pick No. 4E5527 or equal)	Only	3	6	6	9	12

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
37.31	LADDER, Step, 6 ft. (Straus No. U21028-1, Pick No. 15E3674 or equal)	Only	1	1	1	1	1
37.32a	LADLES, Solid white enamelware, 5 oz. (Vollrath No. 8, Polar No. 4 or equal)	Only	1	1	1	1	2
37.32b	LADLES, Solid white enamelware, 12 oz. (Vollrath No. 10, Polar No. 12 or equal)	Only	1	1	2	2	3
37.33	MASHER, Potato, wood, 4" x 15" (Straus No. U10325 or equal)	Only	1	1	1	1	1
37.34	*MEASURES, Graduated, XX charcoal tin, 2 qts. (Pick No. 4E1576, Kreamerware corrugated cups or equal)	Only	1	1	1	1	1
37.35	MENU BOARDS, 18" x 25" overall, changeable letter back with wood frame and 200-1/2" plastic, wood or cardboard letters	Only	-	1	2	2	4
37.36	MOP-STICK, Janitors (Straus No. U1072, Pick No. 15E1104 or equal)	Only	2	2	3	4	6
37.37	MOPS, Closed head, 24 oz. (Straus No. U2676, Pick No. 15E2362 or equal)	Only	6	6	9	12	18
37.38a	PADDLES, Beechwood laundry, 24" (Straus No. U103119 or equal)	Only	1	1	2	2	2
37.38b	PADDLES, Beechwood laundry, 36" (Straus No. U103122, Pick No. 4E1735 or equal)	Only	1	1	1	1	2
37.38c	PADDLES, Beechwood laundry, 48" (Straus No. U103123, Pick No. 4E1736 or equal)	Only	-	-	1	1	1
37.39a	PAILS, Extra heavy water, galv. reinforced bottom, 14 qts. (Straus No. U31010, Pick No. 15E8506 or equal)	Only	3	4	4	8	12
37.39b	PAILS, Water seamless white enamel, 12 qts. (Straus No. U28155, Pick No. 4E9750 or equal)	Only	2	2	2	4	6
37.40a	PANS, Dish, round, white enamel, 14-1/4 qts. (Vollrath No. 14, Polar No. 14 or equal)	Only	1	2	3	6	12
37.40b	*PANS, Dust pick-up (Straus No. U10091, Pick No. 15E4378 or equal)	Only	1	1	1	2	2

ITEM	DESCRIPTION	UNIT	QUANTITIES					
			75	100	200	500	1500	
				175	400	1000	2100	
37.40c	PANS, French fry, polished black steel, hotel quality, 3-1/2" diameter (Straus No. U13329, L & G No. 24 or equal)	Only	4	4	8	12	12	
37.40d	PANS, French fry, polished black steel, lipped, 12" diameter (L & G No. 56, Pick No. 4252 or equal)	Only	3	3	8	8	12	
37.40e	PANS, Plain, plain tin, 12 cups, approx. 12-3/4" x 9-1/2" overall (Straus No. U22106, Pick No. 421330 or equal)	Only	9	12	24	36	48	
37.40f	PANS, Layer cake, straight sides, 2 XY covered tin 10" diameter 1" deep (Straus No. U2173, Pick No. 421341 or equal)	Only	6	6	12	12	24	
37.40g	PANS, Extra heavy hotel roast, polished iron 16" x 22" x 3-1/2" (Straus No. U18350, L & G No. 2030 or equal)	Only	1	2	3	4	12	
37.40h	PANS, Extra heavy hotel roast, polished iron approx. 18" x 24" x 3-1/2" (Straus No. U18352, L & G No. 2040 or equal)	Only	1	1	2	3	4	
37.40i	PANS, Lipped sauce, white enamel, 3-1/2 qts. (Vollrath No. 118, Polar No. 12 or equal)	Only	3	3	6	6	12	
37.40j	PANS, Extra heavy polished iron, hotel biscuit, 12" x 15" x 1" (Straus No. U10610, Pick No. 4E6630 or equal)	Only	4	6	6	6	6	
37.40k	PANS, Seamless bun or sheet, 12 gauge, 26" x 18" x 1" (Straus No. U104340, Pick No. 4E1443 or equal)	Only	2	4	6	8	12	
37.40l	PANS Hotel, round cornered steamtable, white enamelware, approx. size 16-1/2" x 10" x 2" (Vollrath No. R-165, Polar No. 165 or equal)	Only	4	6	8	12	18	
37.40m	PANS Hotel, round cornered steamtable, white enamelware, approx. size 12" x 8" x 4" (Vollrath No. R-1204, Polar No. 1204 or equal)	Only	3	3	4	6	9	
37.40n	PANS Hotel, round cornered steamtable, white enamelware, approx. size 16" x 10" x 4" (Vollrath No. R-1654, Polar No. 1654 or equal)	Only	1	2	3	6	9	

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
				175	400	1000	2100
37.40o	PANS, Hotel, round cornered steamtable, white enamelware, approx. size 21" x 12" x 2" (Vollrath No. R-2002, Polar No. 2000 or equal)	Only	9	18	21	24	36
37.41	PLATES, Pie, 9" diameter (Straus No. U221113, Kremerware No. 309 or equal)	Only	18	36	36	72	144
37.42	*PITCHERS, Water, seamless white enamel, 6 qts. (Straus No. U28153, Polar No. 6 or equal)	Only	1	2	2	3	12
37.43a	POTS & COVERS, Straight sided sauce, white enamel, 4 qts. (Vollrath No. 40, Polar No. 104 or equal)	Only	2	3	4	6	8
37.43b	POTS & COVERS, Stock white enamel, 8 qts. (Vollrath No. 022, Straus No. U28166 or equal)	Only	3	4	4	4	4
37.43c	POTS & COVERS, Stock, white enamel, 9 gal. (Vollrath No. 036, Straus No. U281157 or equal)	Only	2	4	8	9	12
37.44a	POTS, Bain Marie, seamless white enamel, 2 qts. (Straus No. U28117, Vollrath No. 2 or equal)	Only	3	3	6	9	9
37.44b	POTS, Bain Marie, seamless white enamel 4 qts. (Straus No. U28119, Vollrath No. 4 or equal)	Only	3	3	6	9	12
37.45	ROLLING PIN, Revolving handle, 15" x 3-1/2" (Straus No. U103163, Pick No. 4E2596 or equal)	Only	1	1	1	1	1
37.46	SAWS, Butcher, demountable 20" blade (Straus No. U1343, Pick No. 4E3823 or equal)	Only	1	1	1	1	1
37.47	SAW BLADES (Extras) For above described Butcher saws, 20" length (Pick No. 4E3825 or equal)	Only	3	3	3	3	3
37.48	SCALES & WEIGHTS Comp. dough, 8 lbs. capacity (Straus No. U13416, Pick No. 4E1873 or equal)	Only	-	1	1	1	1
37.49	SCALES, Platform, store room, 500 lbs. cap. (Straus No. U1591, Pick No. 4E1884F or equal)	Only	1	1	1	1	1

ITEM	DESCRIPTION	UNIT	QUANTITIES				
			75	125	250	650	1500
37.50a	SCOOPS, Heavy retinned, 6-1/2" diameter wood handle (Similar to Straus No. U221141, L & G No. 163 or equal)	Only	1	2	2	2	2
37.50b	SCOOPS, Heavy retinned, 8-1/2" diameter wood handle (Similar to Straus No. U221143, L & G No. 165 or equal)	Only	1	2	2	2	2
37.51a	SCRAPERS, Butcher block 4" x 6" blade (Straus No. U13410, Pick No. 4E3866 or equal)	Only	1	1	1	2	2
37.51b	SCRAPERS, Pan 4" blade (Straus No. U2922, Pick No. 4E6337 or equal)	Only	1	2	2	2	4
37.52	*SHEARS, Poultry (Straus No. U11511, Pick No. 4E13199 or equal)	Only	1	1	1	1	1
37.53	SIEVES, Flour wood rim, galvanized, 20 mesh bottom, 16" diameter (Straus No. U3453, Pick No. 4E2203 or equal)	Only	1	1	1	2	2
37.54	*SIFTER, Rotary flour, Hunter pattern, heavy grade tin (Straus No. U1819, Pick No. 4E1312 or equal)	Only	1	1	1	1	1
37.55	SKEWERS, Steel kidney, ring head 9" (Straus No. U18371, Pick No. 4E2423 or equal)	Only	2	2	4	6	8
37.56a	*SKIMMERS, Flat retinned hotel weight, 4-1/2" diameter (Straus No. U221162, Pick No. 4E1649 or equal)	Only	1	2	2	2	4
37.56b	*SKIMMERS, Flat retinned hotel weight, 6-1/2" diameter (Straus No. U221166, Pick No. 4E1652 or equal)	Only	-	1	1	1	2
37.57	*SLICER, Egg, two-way (Straus No. U719, Pick No. 4E2907 or equal)	Only	1	1	1	2	2
37.58a	SPATULAS, 10" blade (Straus No. U22216, Pick No. 4E13102 or equal)	Only	1	1	2	3	5
37.58b	SPATULA, Pie, 2-1/4" x 6" blade (Straus No. U22247, Pick No. 4E10302 or equal)	Only	1	1	1	2	2

ITEM	DESCRIPTION	UNIT	QUANTITIES					
			75	125	250	650	1500	
				175	400	1000	2100	
37.59a	SPOONS, Basting retinned, 15-1/2" length (Straus No. U221149, L & G No. 316 or equal)	Only	4	8	12	18	24	
37.59b	*SPOONS, Ice cream (spade) 9-1/2" overall (Straus No. U1714, Pick No. 4E7030 or equal)	Only	1	1	1	1	2	
37.59c	SPOONS, Mustard, boxwood 4-1/2" length (Straus No. U10345, Pick No. 4E1701 or equal)	Doz.	1	2	6	9	12	
37.59d	SPOONS, Wood, maple, deep oval, 12" (Straus No. U103104, Pick No. 4E1745 or equal)	Only	3	3	6	6	12	
37.60a	*SQUEEZER, Lemon (Straus No. U17113, Pick No. 4E6593 or equal)	Only	1	1	1	1	1	
37.60b	*SQUEEZER, Lime (Straus No. U17112, Pick No. 4E6581 or equal)	Only	1	1	1	1	1	
37.61a	STRAINERS, China cap. 10-1/2" diameter (Straus No. U10349, Pick No. 4E608 or equal)	Only	1	1	1	2	2	
37.61b	STRAINERS, Bowl, 18 mesh, 5" diameter (Straus No. U18112, Pick No. 4E670 or equal)	Only	2	2	4	4	6	
37.62	THERMOMETERS, Confectioners (Straus No. U3114 or equal)	Only	-	-	-	1	1	
37.63a	TRAYS, Standard cafeteria, 14" x 18" (Boltalite or equal)	Doz.	-	12	17	30	65	
37.63b	TRAYS, Wood (Dish Truck type) 20-1/2" x 31" outside, 5-1/2" deep (Similar to trays on Straus Dish Truck No. U2003, Pick No. 4E3350 or equal)	Only	3	6	12	18	24	
37.64a	TRUCK, Ash can (Straus No. U1589 or equal)	Only	1	1	1	1	1	
37.64b	TRUCK, Bowl (Straus No. U21741, Pick No. 4E6493 or equal)	Only	1	1	1	1	1	
37.64c	TRUCK, Dish, heavy duty with wood trays (Straus No. U2005, Pick No. 4E4009 or equal)	Only	-	-	-	3	8	
37.64d	TRUCK, Hotel, light (Straus No. U1581 or equal)	Only	-	1	1	1	2	

ITEM	DESCRIPTION	UNIT	QUANTITIES					
			75	125	250	650	1500	
				175	400	1000	2100	
37.65	*TUBES, Rolled edge, tin, pastry assorted 12 to set, (Straus No. U32625, Pick No. 4E2474 & No. 4E2477 or equal)	Set	1	1	1	2	2	
37.66	TURNER, Pancake (L & G No. 160, Pick No. 4 4E1390 or equal)	Only	1	1	1	2	6	
37.67	WASHING BASKET, Silver, heavy wire, 12" x 18" x 9" (Straus No. U24556, Pick No. 4E9902 or equal)	Only	1	1	1	1	2	
37.68	WASHING POWDER, 50 lbs. drum (Tay-kof or equal)	Drum	1	1	2	4	4	
37.69a	WHIP, French egg, 18" (Straus No. U24523, Pick No. 4E2571 or equal)	Only	1	1	1	1	1	
37.69b	WHIP, Egg, piano wire, 12" (Straus No. U24549, Pick No. 4E2576 or equal)	Only	1	1	1	1	1	
37.69c	WHIPS, Egg, piano wire, 14" (Straus No. U24550, Pick No. 4E2577 or equal)	Only	1	1	1	1	1	
37.70	WINDOW CLEANERS, 12" (Straus No. U21010, Pick No. 15E1481 or equal)	Only	1	1	1	2	2	

* To be furnished when available

** To be furnished only where coal range is provided

PART III - FURNITURE38. CHAIRS

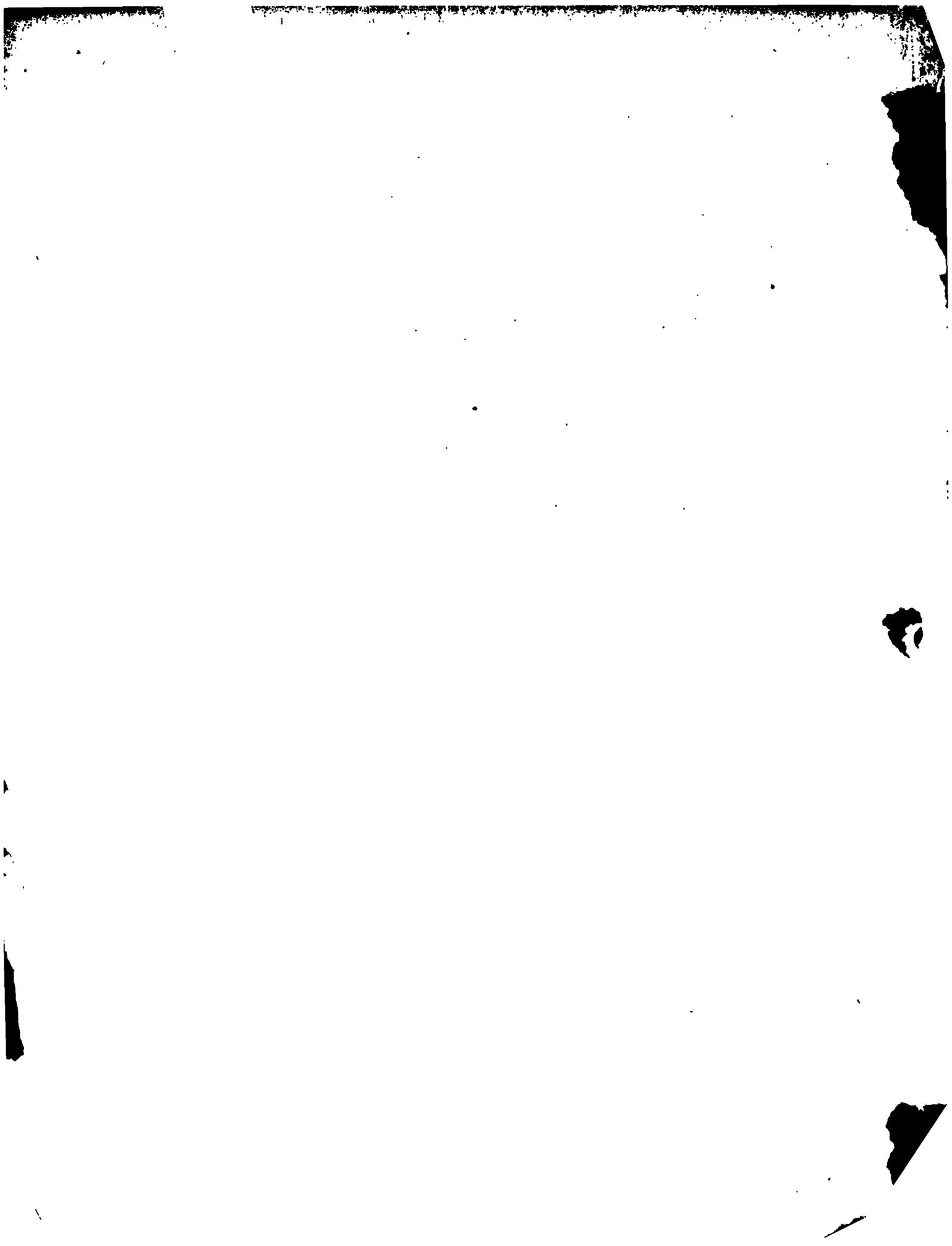
- 38.1 CHAIRS, CAFETERIAS - shall be slat back, bent wood type 33-1/2" high overall constructed and finished as hereinafter described.
MATERIAL: Visable woods; solid maple or beech. Dowels and blocking; appropriate hardwood. Angle knees and corner irons; steel.
FINISH: Natural.
FRONT LEGS: Shaped from 1-1/2" square stock tapered on inside faces to 1" square at foot with outside corner rounded and doweled into seat frame by 1" dowels securely glued and screwed into corner block by means of one (1) screw from inside of seat frame.
REAR LEGS OR BACKPOSTS: Steam-bent to shape and tapered out of not less than 1" x 2" stock to finish height of 33-1/2" with rounded top, square corners and secured to seat frame with 3/8" x 1-3/4" lag bolts and reinforced with steel corner irons.
SEAT: Approx. 15-1/2" wide x 15-3/4" deep constructed of built-up 1" stock solid saddle type shaped in top secured to seat frame by at least eight (8) wood screws.
SEAT FRAME: Steam-bent to shape out of not less than 1-1/4" stock tongue and glued into front rail.
STRETCHERS: Two (2). Front; constructed of 3/4" square stock, 3" below seat frame and let into legs. Rear; steam-bent U shaped securely fastened by countersunk screws to each of the back legs and chucked into the front legs and reinforced with angle knees.
BACKSLATS: Two (2). Steam-bent to shape from 7/8" stock and doweled and glued into back posts. Top slat shall be 3" wide, intermediate slat 1-3/4" wide, both curved on top front side remaining corners square. Chairs shall be equipped with steel glides attached to the bottom of all legs.

39. TABLES

- 39.1 TABLES, CAFETERIA - shall be of the size specified below for the specific project and constructed as hereinafter described.
MATERIALS: Visable woods; maple or beech. Dowels and blocking; appropriate hardwoods.
FINISH: Natural, top stainproof finish.
LEGS: Four (4) one (1) on each corner shaped from 2-1/2" square built-up stock tapered on inside face to 1-3/4" square at bottom with corners rounded. Outside face of legs set 2-1/2" in frame edge of top.
APRON: Four (4) sides constructed of 1" x 2-1/2" stock doweled and glued into legs with 3/4" x 2-1/4" corner block screwed to aprons and secured to leg with 3/8" x 1-3/4" lag bolts.
TOP: Shall be built-up to required size with 1" thick solid stock secured to apron with countersunk screws from bottom and reinforced on underside with 1-1/4" x 1-3/4" cleat set on narrow edge and screwed to top. Tables shall be equipped with steel glides attached to the bottom of all legs.

QUANTITIES SCHEDULE

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>UNIT</u>	<u>QUANTITIES</u>								
			75	125	175	250	400	650	1000	1500	2100
38.1	CHAIRS, CAFETERIA	Only	28	46	78	100	150	200	250	400	500
39.1	TABLES, CAFETERIA										
39.1a	TABLES, as described in item 39.1 above, 2'-0" x 2'-6"	Only	6	9	17	20	23	23	22	28	26
39.1b	TABLES, as described in item 39.1 above, 2'-6" x 4'-0" with two (2) 1-1/4" x 1-3/4" cleats on underside of top.	Only	4	7	11	7	6	13	17	40	48
39.1c	TABLES, as described in item 39.1 above, 3'-0" x 3'-0"	Only	-	-	-	8	20	25	54	46	64



TO: All Holders of Bulletins Nos. 20, 23, 24, 26 and 28

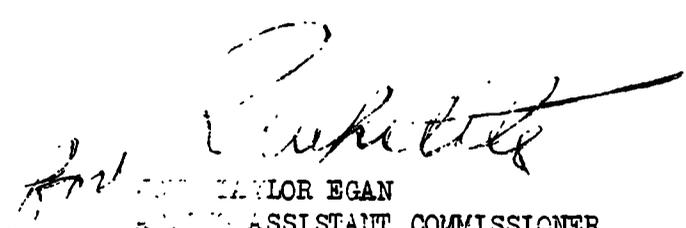
SUBJECT: Bulletin No. 34, Specifications for Equipment for Standard Cafeterias

The attached Bulletin No. 34 dated February 15, 1944 cancels and supersedes the following Bulletins.

- Bulletin No. 20 dated April 1, 1943 "Specifications for Kitchen and Cafeteria Equipment for Dormitory Projects."
- Bulletin No. 23 dated May 1, 1943, "Specifications for Kitchen and Cafeteria Equipment for Dormitory Projects."
- Bulletin No. 24 dated May 15, 1943, "Specifications for Kitchen and Cafeteria Equipment for Dormitory Projects."
- Bulletin No. 26 dated May 15, 1943, "Specifications for Kitchen and Cafeteria Equipment for Dormitory Projects."
- Bulletin No. 28 dated August 1, 1943, "Specifications for Kitchen and Cafeteria Equipment for Dormitory Projects."

It is invited to the second paragraph, Page 1 of the attached specification outlining possible variations in the equipment furnished from that described in this bulletin.

It will be noted that the number of items contained in the new specification has been modified and the quantities in the majority of cases have been considerably reduced.


TAYLOR EGAN
ASSISTANT COMMISSIONER
FOR PROJECT MANAGEMENT

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