Centralized Kitchen Facility

Formula for Success:

High Performing Education
+ High Performing Facilities
+ Community Partnerships

= HIGH PERFORMING STUDENTS
A Statement of Need for a Centralized Kitchen Facility Justified from a Nutrition Services Administrative Perspective - Brenda Padilla, Manager, Nutrition Services, SCUSD June 12, 2012.

... A Centralized Kitchen Facility for SCUSD will mean more kids served, increased revenues, improved food service and waste management efficiencies, better meals, standardized and healthier menus, increased/improved services and workforce creation...

Garden Salads in every school, daily expanded healthy entrée choices, farm fresh produce, an aggressive program reducing additives and artificial ingredients in vendor supplied food items: over the past 18 months these programs and more have been successfully implemented into our school menus by Child Nutrition Services (CNS). CNS has also successfully launched the very popular “Real. Fresh.” menu concept, along with a fresh grilled BBQ station at our High Schools. Besides being popular these programs have positively increased participation, lifted the eating habits of the students and enhanced the nutritional content of the food served at the schools.

Sacramento City Child Nutrition Services has also taken the lead in providing many home-style, freshly prepared entrée choices to many of our elementary sites. This has allowed CNS to reduce the many pre-packed, vendor supplied ‘Heat ‘n Serve’ entrée items. Students can now choose from many of our fresh made daily options including grilled cheese sandwiches and soup, Tangerine Asian Chicken and Rice, Turkey and Gravy with Mashed Potatoes, Tostada Salad, or Fresh French Bread Pizza, We also offer a nutritional Chicken Fettuccini Alfredo, Crunchy Tacos, and a whole grain Spaghetti with Marinara Sauce. Prior to CNS’s aggressive restructuring of the menu and expanded choices menu,¹ the requirements for both the Federal and State Reimbursed Meal Programs followed the minimal option requirements: other than a yogurt meal choice introduce in 2011, the elementary sites are limited to just two entrée options: one hot and one cold – and, items could be the same choice every day.

The wholesome freshly made home-style entrees and the greater variety of choices has contributed to an increase in meal participation in our school breakfast, lunch and supper programs. This increase has stretched the limits of CNS’s production capabilities. Current facility production limitations challenge the nutrition department to prepare scratch meals, maintain quality, produce a consistent recipe that standardizes the end product, and eliminate waste while maintaining food cost controls.

Without a Central Production Kitchen just our ability to keep up with the new Federal and State mandated Nutritional Guidelines will be severely tested. Our abilities to produce new recipes, to further expand our ‘made fresh daily’ entrée choices, to build staff and staffing expertise, and to accommodate the more rigorous labeling requirements is extremely unlikely. Without the Central Kitchen production capabilities CNS is limited in the processes and strategies necessary to improving the nutritional quality and content of District meals. Currently, CNS is capped on what they can offer and hindered by the lack of ability to prepare own products. This makes us reliant on vendor purchased menu items such as sauces, soups, condiments, dressings, and some entrees. Without a Central Kitchen when fresh made would be healthier, less expensive and give us the ability to utilize existing staff more efficiently we will have to defer to a Vendor supplied item at a higher cost, impacting the nutritional values we seek to improve upon.

Inadequate facilities is a primary obstacle to realizing the District’s vision for school nutrition services in

¹ See explanation of Offer V Serve Program in the following Study
Sacramento City Unified School District (SCUSD). While SCUSD has made great improvement in the meals served to students through the National School Lunch, Breakfast, At-Risk Suppers, Child Care and Snack Programs -- more must be done. We have reached the point where change cannot advance without drastic improvement in our facilities and menu/training delivery services. Existing limitations are not due to staff or desire, rather to the physical limits on food preparation and standardized training.

District wide Food Service challenges include

✓ A majority of the existing equipment in the Cooking Kitchens is old but functional and will require some replacements of ovens, heated cabinets, heated serving units and minimal refrigeration upgrades to receive fresh made product daily.

✓ Scratch cooking is not possible in most of the District’s elementary kitchens beyond what has been introduced recently. This is considered more “speed scratch” type products served now that remain processor prepared then put together at the sites daily. Centralizing scratch cooking is cost effective and the best option for ensuring nutritional integrity across all schools.

✓ Farm-to-School efforts are exemplary but limited due to the cost to ship, cut and prepare produce in the value added manner to serve on the bars.

✓ Accommodating individual special dietary needs at over 85 different kitchens is precarious.

✓ The elementary school kitchens lack adequate dry and refrigerated storage. Staffing allocation is at an optimal size, proportionate to the kitchen spaces: new staffing upgrades will be required to expand the use of garden produce bars to meet new dark green leafy and red/orange fruit and vegetable requirements. Expanding these bars to self-serve breakfast fruits and vegetable bars is hindered, as well. It is not cost effective to ship and prepare produce at all the 60 plus elementary sites.

✓ None of the district kitchens are adequate in production size or have the storage capabilities to prepare the 600 – 800 Field Trip Youth Development meals needed for the new partnership for nutrition services to adequately supply the Youth Development Girl Inspired Days. Using the Supper kitchen at Genesis for this purpose was challenging, at best, and also lack of cooler space to hold food to prepare and the prepared unitized meals for these off-site events problematic.

✓ None of the district kitchens are adequate in production size or have the storage capabilities to prepare freshly made whole grain or pasta vegetable salads and it is not cost effective to do so at 87 disaggregated kitchens. It is cost prohibitive to distribute full cases of product to each kitchen when they do not need that much product at each site, nor can the sites handle the storage requirements of the full case packs. Vendor supplied case packs cannot be purchased in smaller quantities.

✓ None of the district kitchens are adequate in production size or have the storage capabilities to prepare for the summer meal Expansion. The City of Sacramento was force to disband their Community Summer Feeding Sites for lack of infrastructure, staffing, and funding reasons. SCUSD is limited currently to serving district summer feeding sites and a small handful of community sites having a strategic community partnership with Youth Development. With over 70% needy students enrolled in SCUSD it is possible many of our needy students go hungry over the summer due to the district’s inability to expand this service.

✓ The Supper kitchen at Genesis reached maximum capacity at 2400 Suppers per day. No other district kitchens are adequate to produce more meals for this At-Risk Supper program for our After-School academic and enrichment activities. Projections are that there is need to produce 5000 – 8000 Suppers. Nutrition Services has to patch this accommodation together by toggling production between the Supper Kitchen and the soon to be closed district office Bistro with a make shift operation.

✓ Meat and meal alternate proteins must be mostly shipped to processors for further preparation because of the lack of a central facility to prepare them and order the USDA Foods shipped directly to a central facility for cooking in district.

✓ SCUSD is a culturally diverse community in which existing facilities limit the number of entrée choices and variety necessary to meet these needs.
Nutrition Services food expenses are approximately $6,000,000 per year for all meal programs. A Central Kitchen historically saves up to 5% per annum in food costs.

Through a new, green centralized nutrition services facility the SCUSD Nutrition Services Department will serve as a national model for school nutrition best practices. The District is poised to become a national best practice model for school food and nutrition services. The Program exhibits many qualities indicating its aptitude for innovation in its meals programs. Among the most important of these indicators are a current history of substantial efforts to improve school food and nutrition; visionary, committed District leadership, including Superintendent Jonathan Raymond, his cabinet, and appointed Healthy Food Task Force, and the skilled Nutrition Services team. SCUSD possesses important linkages to the wider Sacramento community, to regional nutrition and Green Teams. CNS collaborates with the active Valley Vision, a comprehensive and coordinated Wellness Policy developed with community support. CNS offers a Strategic Plan reflecting an understanding of the need to develop the meal program with the recognition of the role that the school meal program plays as a partner in education – of the whole child, every child, every day through food and the link food has to the social, emotional, and physical health and academic performance of the students.

Recommendations coming from the district Healthy Food Task Force (a Superintendent initiated effort, composed of an independent group of students, educators, health professionals, principals, community members, advocates and district staff) support and recommend a centralized facility and the expectations of the nutrition improvements that will lift the cap from recent continuous improvements hampered by the lack of a facility.

A recent SCUSD Child Development Department (CDD) meal survey also supports the need for the improvements, outlining the preschooler favorites as most items we prepare on site, and citing the need for less processed, lower sodium and no artificial flavorings or colorings. It emphasized the preference for fresher, wholesome foods, whole grains fresh fruits and vegetables over canned, and even a request for a mini salad bar to help the younger children learn to recognize more fresh food and learn to include them in their diets. Moreover, the survey cited the inconsistency between schools in the preparation of favorite foods that at times arrived to the preschool classrooms overheated, dry, hard, burnt and/or simply inconsistent from school to school and center to center. Their request is also for sauces, dressings and condiments that are without high sodium levels, less sucrose and fat, and for freshly prepared soups, to name a few requests.

Student taste testing’s and partnering with a comprehensive high school food justice after school program gave insight into the desires and preferences at this grade level. Students developed recipes, tasted and rated several throughout the 2011 and 2012 school years -- and nutrition services menued several including: torta sandwiches with guacamole, fish tacos with three types of fresh salsa, all natural franks with scratch prepared beans. At the Supper kitchen new fresh made daily items were tested and include many fresh fruits and vegetables, fresh sandwiches, yogurts and hummus dip. The student’s comments and recommendations echo those from the Health Food Task Force and district surveys.

Breakfast produce bar pilot in an elementary in 2012 demonstrated the success offering variety and choices of produce has on increased fruit and vegetable consumption. At Peter Burnett the four week breakfast bar pilot increased participation 13% at the school breakfast program. Having a cost effective facility to implement this at all the breakfast schools is necessary if the district is to expand fresh fruit and vegetable offerings at breakfast.

Dimensions of school food operations, including facilities, finances, food and health, wellness policy, teaching and learning, the dining experience, procurement, waste management, professional development, food safety and sanitation, special dietary accommodations, and marketing and communications will all be comprehensively improved with a centralized facility. The facility must help the district meet the new school menu plan -- a historical menu pattern mandated by USDA and implementable July 1, 2012 demands increases fruits, vegetables, whole grains and variety and choices meeting specific grade levels that align with the Dietary Guidelines for Americans.

The Nutrition Services vision with centralized facilities includes the following goals:

\- At least 60 percent of the food served will be cooked from scratch.
\- The food that is not freshly prepared will be minimally processed.
\- No ingredients will include high fructose corn syrup or artificial Trans fats.
At least 50 percent of produce will be fresh and local with that coming directly from local farmers and from California distributors (25 percent of produce will be sourced locally and 25 percent of other items will be California-based).

At least 50% of all salad bar offerings will include fresh fruit and vegetable choices.

Child Care menus and after-school snacks will increase fresh fruit and vegetable offerings by 10%.

Fresh fruit/vegetables will be offered at every after-school snack program twice per week

At Risk Suppers will include 50% made fresh daily entrée choices.

National School Lunch menus will include:
- At least ½ cup fruit served each child at lunch daily
- 100% fruit juice will be limited to no more than 2.5 – 4 oz. servings at K-8 and 5- 4 ounce servings at 9-12 grades
- At least the following minimum servings of vegetable sub groups will be offered each week:
  - ½ cup Dark Green
  - ¾ cup Red/Orange
  - ½ cup Beans/Peas/Legumes
  - ½ cup Starchy
  - 1 cup of additional varieties in each above group for variety and choices
- 100% of all grains offered will be whole grains and a maximum limited of grains to 9 – 10 oz. servings per week
- Sodium levels in weekly meals will decline 50%
- Fluid milk offered will be low-fat (unflavored) or fat-free (unflavored or flavored) free from rBST growth hormone

All 9th – 12th grade lunch menus will include expanded grille options featuring: stick less Kabob of chicken, meat or vegan options, a fajita day and the grilled unbreaded meat and chicken options currently available will expand to other areas of the campuses where the eating environment will improve. All grill concepts will include a variety of grilled vegetables and side fresh fruits.

All K-6 lunch menus will include three entrée choices from one of the three categories:
- vegetarian non meat,
- non-cheese and,
- One daily hot choice made completely from scratch.
- All menu items will consistently follow the same recipe and have the same nutritional and quality preparation

All K-8 school breakfast program meals will include a self-serve fruit and vegetable garden bar with at least four choices of fruits and/or vegetables for students to choose from daily.

All lunch meals will include two choices of district made from scratch pasta vegetable salad, whole grain salad and/or vegetable legume salad entrée choices prepared cost effectively and shipped fresh daily to district cafeterias.

Accommodating individual special dietary needs will improve with a central designated area to prepare meals requiring modifications free from gluten, soy, eggs, peanuts/tree nut, and citrus and to address other physician generated diet prescriptions for children with food accommodations that rise to the level of a disability. Health professionals and district nurses will be able to specify a child’s meal and order it online from the central facility for delivery with diet instructions to the individual student.

Farm-to-School will be substantially improved and increase with the ability to bring in whole product and prepare it fresh cut, chopped, sliced and diced from a centralized facility and distributed out daily to the K- 8 kitchens.

Youth Development “Girl Inspired” field trip caterings will expand with menus to include freshly prepared wraps, sandwiches, pasta and vegetable salads and meals to accommodate the special dietary needs of
specific girls and the National meal pattern so meals may be claimed for reimbursement. This will ensure that the district does not lose funding due to inability to claim the meals for reimbursement and drop in participation at the sites when the girls travel to these conference events.

√ Supper service will expand to all After-School district programs, over fifty sites, increasing participation in that program to 5000 – 8000 At-Risk Supper meals per day.

√ Summer Expansion will include increasing community summer sites by 10% with BBQ’s and lunches shipped from the central kitchen in food safe refrigerated trucks.

√ Job development will increase by increased participation in Supper, summer, field trip catering and other opportunities growing from having a centralized facility to prepare more meals for catering, charter schools and community organizations such as Sacramento senior meals. Currently the district lacks the facility and centralized coordinated infrastructure to offer these services cost effectively without monetary losses.

√ 50% of all USDA protein and meat/meat alternate foods will be shipped directly to the central facility for preparation using district recipes and sent fresh to sites daily rather than to processing plants where they currently are then frozen, packed and shipped in case packs out of the nutrition services control.

√ Nutrition Staff training will improve and be delivered more efficiently by having staff trainings in one facility rather than having supervisors trying to run around to all 87 kitchens.

√ A waste recycling effort will be implemented at the new facility and will reduce all waste and therefore district garbage container pickups needed at each site. Cardboard recycling of nutrition services generated boxes will mostly be reduced to the one central facility.

√ Greening efforts will advance with the ability to reduce the carbon footprint currently generated by so many distribution trucks having to deliver to all secondary kitchens. From the new central facility nutrition services will deliver product to the secondary sites weekly instead where they will prepare their made fresh daily salads, sandwiches, for example.

√ Will save an estimated 5% in food costs generating approximately $300,000 per year in savings. Likely this will be greater as the facility evolves to use USDA foods more efficiently and through reducing food wastes and with greater portion control than currently exists in the ordering and inventory system.

Since inadequate facilities is a primary obstacle to realizing the District’s vision for school food in Sacramento. A comprehensive reform of school food in the District begins with the central kitchen facility designed to emphasize a focus on Nutrition Services
The Programming Goal's have been based upon the District's anticipated program needs and the Food Service Centralized Kitchen Facility Survey prepared by Dieli Murawka Howe, Inc. for Sacramento City Unified School District. The following program breakdown summarizes the recommendations made for the facilities to align with the District's food service needs and goals. Subsequent to the program are the two site options reflected with a schematic assessment of site layout, opportunities, constraints, and preliminary cost summary. Two site options; 3051 Redding Avenue and Florin Road were studied to establish program and site feasibility and project costs. No decision has been made on final site selection at this point in time. See the attached Centralized Kitchen Facility Survey Report for detailed information.

<table>
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<tr>
<th>PRODUCTION PROCESS</th>
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<th>HIGH BAY FACTOR</th>
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<tr>
<td>Dairy Cooler +36F</td>
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<td>Meat Cooler +18F &amp; Tuna Box</td>
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<td>Distribution Cooler +36F</td>
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<td>Grossing Factor 20%</td>
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<td><strong>PACKAGE TOTAL</strong></td>
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**3051 Redding Avenue**
- Clean Water & Equipment Storage: 250
- Solid Waste & Equipment Washing: 800
- Cleaning Supplies: 200
- Laundry: 100
- Diesel Fuel: 50
- Test Kitchen: 350
- Employee Dining: 400
- Dressing & Rest Rooms: 350
- Building Maintenance & Electrical Services: 1,550
- Facilities Maintenance & Security: 200
- Offices: 1,000
- Supervisory and control personnel adjacent to functional areas
- Large Conference & Meeting Rooms: 3,000

**Florin Road**
- Purchasing & Receiving: 200
- Meats Processing: 50
- Produce Processing: 1,000
- Floor Storage: 250
- Production Kitchen: 4,500
- Turbo Chill/Freeze, Tank +40F: 1,000
- Holding Cooler +36F: 1,000
- Pre-Bakery: 1,500
- Bakery Coolers/Humidifier: 500
- Proofing: 500
- Bakery Ovens: 250
- Hot Room: part of Assembly: 500
- Pizza Production/ Specialty Production: 1,000

| **SUBTOTAL** | 13,300 | Grossing Factor 20% | 2,670 |
| PREP TOTAL   | 16,020 |                 |       |
OPTION A
3051 Redding Avenue

Opportunities:
- Use of existing Central Kitchen site.
- Printing and Warehouse adjacent to Central Kitchen.

Constraints:
- High bay area limited due to existing building height.
- Kitchen functions and new infrastructure to be located within existing facility.
- Disruption of existing programs; Warehouse, Printing, and Kitchen functions during construction.
- Unknown underground hazardous material risks due to prior transportation yard program.

Cost Summary
Total Project Cost $35,243,000
- Demolition
- New Expansion
- Existing Facility modernization
- Tenant Improvement fit out
- Kitchen Equipment
- Sitework
- Utilities
- Offsite
- Soft Costs

Note: Shaded Area indicates expansion; remaining building to be modernized / transformed.
**OPTION B**

**Florin Road**

**Opportunities:**
- No disruption of existing program functions while construction of new facility occurs here.
- Ability to construct high bay areas needed for efficient storage utilization.
- Kitchen functions and necessary infrastructure located within new construction.

**Constraints:**
- Existing portable classrooms will need to be relocated to accommodate site and facility needs.

**Cost Summary**
- **Total Project Cost** $31,357,000
- Demolition
- New Expansion
- Existing Facility modernization
- Tenant Improvement fit out
- Kitchen Equipment
- Sitework
- Utilities
- Offsite
- Soft Costs

**Key Plan Notes:**
- Shaded Area indicates expansion; remaining building to be modernized / transformed. The existing printing program would remain at 3051 Redding Ave site.
Executive Summary:

The first priority of the Sacramento City Unified School District Child Nutrition Food Service has been to offer a nutritious, quality food product in a safe and sanitary environment. Mandated by concerned Administrators, Parents and Child Nutrition Employees atop the list the focus has been to include as much local fresh fruit, vegetables and ancillary food items (Farm to Table) that reflect the intent of the District, California Nutrition Standards and the new USDA Standards (Federal Reimbursed Meal Program Guidelines). Now, a Central Production Kitchen must be set up to insure that this program can provide service that is fast and will serve as many students as possible who wish to participate in the breakfast, lunch and supper programs. Food Service must offer to the student a variety of product that does not solely rely on the outside vendor’s processed foods for all of the nutritional needs of the student. Within this offering Food Service must seek a concerted plan to increase participation sales in the High Schools and Middle Schools. Two positive cost savings will be realized by this Central Kitchen: the historical figures indicate an approximate 5% saving per year ($300,000.00) in food cost savings; and by moderately increasing participation just at the Middle and High Schools revenues will increase by over a million dollars ($1,000,000.00) per year. Based on the current labor levels this can increase at the schools will return to net of up to a half million dollars per year (aggregate savings/revenue of $800,000.00 per annum).

The District should standardize the serving lines and kitchens for each of the Elementary, Middle and High Schools. The kitchens should have the flexibility to provide any Child Nutrition Central Kitchen (Central Kitchen and Warehouse) supplied meal programs and any onsite cooking required outside the scope of a central kitchen. A central kitchen plant should utilize a modified cook/chill program that incorporates delivery to sites of freshly prepared programs and limited vendor supplied items.

1. High priority should continue to be placed in providing fresh salads, vegetables and produce. Other low skill production items should include items like freshly baked cornbread, chili, and sauces. Elementary school and Middle school speed lines and kitchen spaces should be upgraded to accommodate the new program. Upgrade speed lines in the cafeterias. The service windows should be reconfigured to maximize efficiency and improve service. Additional equipment will be required to upgrade service. Service windows should incorporate signage.

2. Labor should be standardized for all kitchens within the district. The labor should be a function of volume and should respond to meal participation.

3. The high school kitchens tend to be stand-alone kitchens, but each high school should be a receptor program for such items as pizza, fresh-wrapped salads, vegetables and sandwiches. Items such as pizza and specialty sauces can be provided with minimal impact and maximum return to the program. However, in order to increase participation in the food service program (thereby increasing revenues) the cafeterias should be overhauled and updated.

4. Design elements should be incorporated into all school servery areas. These should include menu boards, graphics and colors.

5. A H.A.C.C.P.1 plan has been implemented in the program that emphasizes food safety and sanitation. The program requires constant monitoring, especially with local direct produce purchasing. Part of this plan will be implementing special packaging systems in the Child Nutrition Production Kitchen. These systems include lidding, over-wrap and heat seal packaging machines. With these packaging systems priority is placed on the safe handling of finished food product prior to shipment to the school sites.

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1 See explanation on Page 4
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Recent Articles in the Sacramento Bee:

**A Big Goal: Slim Kids**

“...kids knew more about fast food than fresh fruit and spent more time playing video games than ballgames.” Sacramento Bee (4/12)

**Autism, Obese moms linked**

“...obese mothers were 70% more likely to have a child with autism and twice as likely to have a child with other kinds of developmental delays compared with normal-weight moms...” Sacramento Bee (4/12)

Recent articles through NRA:

“U.S. consumers are starting to feel the effects of the largest jump in food prices in 17 years. Food costs have been affected by increased demand from emerging markets in South America and Asia, a drought in Australia and a growing demand for U.S. wheat amid weak harvests in other wheat-producing nations. Restaurants have to be careful about raising menu prices because consumers are cutting back on dining out. Burger King raised its prices 1% in July, and McDonald’s reported in October that it had raised prices approximately 3.5% during the previous year and will continue to adjust based on supplier costs.” The Wall Street Journal (1/3)

Current limiting factors that reduce meal participation and revenues:

“Study: Nutritious-food prices on the rise: A new study suggests that low-calorie foods, including green vegetables and fruit, are becoming more expensive, while calorie-dense foods, such as sweets and snack foods, are becoming more affordable. In a two-year period, the average price of low-calorie foods increased by almost 20%, while the average price for snack foods dropped 2%. These findings might help to explain the prevalence of obesity among low-income Americans, researchers said.” Reuters (1/2)

Who wins a food fight between students and school officials?:

“What high school students find edible and what edibles the government finds reimbursable differ substantially. The difference costs the San Diego Unified School District a substantial million bucks a year.” The San Diego Union Tribune (1/09)

**Hazard Analysis and Critical Control Points (HACCP)** is a systematic preventive approach to food safety and pharmaceutical safety that addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection. HACCP is used in the food industry to identify potential food safety hazards, so that key actions, known as Critical Control Points (CCP’s) can be taken to reduce or eliminate the risk of the hazards being realized. The system is used at all stages of food production and preparation processes including packaging, distribution, etc. The Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA) use mandatory juice, seafood, meat and poultry HACCP programs as an
effective approach to food safety and protecting public health. Meat and poultry HACCP systems are regulated by the USDA, while seafood and juice are regulated by the FDA. The use of HACCP is currently voluntary in other food industries. [2]

I. Goal of the Study:

Provide information to effectively assess the field operations and equipment needs of the Schools in the Sacramento City Unified School District\(^2\). The resulting end product of the assessment would allow Child Nutrition Services to accomplish the following:

- Continued Expansion of the current menu offerings. This means provide a variety of food offerings that provide nourishment, nutrients and sustenance that compliments the academic learning environments.
- Offer expanded partnerships with local farmers that provide fresh local seasonal fruits and vegetables at a competitive price structure.
- Reduce reliance on Vendor supplied meal products
- Provide Direction that will allow CNS to continue their “Real. Fresh” menu selections: freshly prepared, home-style made meals
- Produce meals that meet the new Federal and State Nutritional Guidelines
- Expand the eligible student participation in all three meal categories: Breakfast, Lunch and Supper.
- Develop a plan that meet the Child Nutrition growth of the District
- Define the needs of the existing and future kitchens as the Central Kitchen comes on line

\(^2\) See attached Equipment Evaluation and Revenue Summaries (Appendices A & C)
II. The Child Nutrition Services Vision for a Healthy Meal Program

“The food service programs for all Districts are faced with more challenges today than ever before. Besides being tasked with changing and improving the eating habits of many of our children, we are faced with regulations that change the way food must be prepared, packaged and labeled. We are no longer our mother’s 20th century school cafeterias. We are a science based production process that must concern ourselves with child nutrition at its highest level.”

Brenda Padilla, Nutrition Service Manager, Sacramento City Unified School District

Goals of the Program are fourfold:

1. **Streamline**—reduce equipment and labor to its’ lowest level. This will occur while maintaining service levels that will provide the optimal speed and efficiency at each kitchen space. Within this goal the program will allow each person to be assigned a job that matches their skill and the required job task at the site.

2. **Centralize**—bring all cooking and production functions, within the limits of a “Best Practice” review, into a Central Child Nutrition Production Facility (Central Kitchen). This will allow for greater control of the buying process, inventory control, temperature control, waste, theft and distribution. The centralize process is where Nutritional Services has opportunity to gain significant costs savings. Most Child Nutrition Programs see a minimum 3%-5% cost savings when centralization occurs.

3. **Standardize**—menu standardization in all kitchens. With regulations requiring a higher level of ingredient control, production will be standardized within the Central Kitchen. Menus are set; ingredients are controlled. Packages are labeled. Each parent will know both what their child is being fed and what the nutritional value of that meal is.

4. **Expand the Menus**—because the existing kitchen sites lack space, equipment and overall culinary expertise menu expansion is not practical. As noted above the ingredient control has been mandated by both Federal and State legislation. Attempting to do this at each school would severely impede the quality of product. The District would have to rely on outside vendors for their menu items. Currently, even USDA surplus must be sent to Vendors to process and store. This adds costs to the USDA surplus product.

Menu Expansion and Enhancement with a Central Kitchen (with full ingredient and nutrition label):

- Farm Fresh Vegetable and Fruit Programs (proper holding can extend fresh produce shelf life)
- Fresh Soups
- Dressings
- Sauces
- Bakery Production
- Entrée Production
- Cultural and Site Sensitive Menus
- Comfort Foods
- Vegetarian and Vegan Alternatives
- Vegetable Protein Alternatives

As an added benefit to the Children and Parents within the District the Child Nutrition Program seeks to incorporate an Educational Program that teaches the children about good food and good eating habits. This program will include:

A Get Fit Program

Food Education Program

A Healthy Food Task Force

“Sacramento City Child Nutrition Services has also taken the lead in providing many home-style, freshly prepared entée choices to many of our elementary sites. This has allowed CNS to reduce the many pre-packed, vendor supplied ‘Heat ‘n Serve’ entée items. Students can now choose from many of our fresh made daily options including grilled cheese sandwiches and soup, Tangerine Asian Chicken and Rice, Turkey and Gravy with Mashed Potatoes, Tostada Salad, or Fresh French Bread Pizza. We also offer a nutritional Chicken Fettuccini Alfredo, Crunchy Tacos, and a whole grain Spaghetti with Marinara Sauce. Prior to CNS’s aggressive restructuring of the menu and expanded choices menu, the requirements for both the Federal and State Reimbursed Meal Programs followed the minimal option requirements: other than a yogurt meal choice introduce in 2011, the elementary sites are limited to just two entée options: one hot and one cold – and, items could be the same choice every day.

The wholesome freshly made home-style entrees and the greater variety of choices has contributed to an increase in meal participation in our school breakfast, lunch and supper programs. This increase has stretched the limits of CNS’s production capabilities. Current facility production limitations challenge the nutrition department to prepare scratch meals, maintain quality, produce a consistent recipe that standardizes the end product, and eliminate waste while maintaining food cost controls.”-Brenda Padilla, Director, Sacramento City Unified School District Child Nutrition Program

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See explanation of Offer V Serve Program in the following Study

SCUSD Survey

Dieli Murawka Howe, Inc
III. Existing Schools and Associated Demographics and Revenues:

Sacramento City Unified School District has a Student Population of approximately 47,000 children with an eligible Free and Reduced (National Federally Subsidized Lunch Program) population of approximately 71.5%. There are approximately 33,605 students eligible to participate in the Meal Programs throughout the District. There are 52 Elementary Schools, 6 K-8 Schools, 9 Middle Schools, 12 High Schools, 4 Adult Education, 6 Dependent Charter Schools, and 7 Independent Charter Schools in the Sacramento City Unified School District.

Future Student Population:
With a current population of 47,000+ students, we can still estimate that there will be a minimum growth over the next ten years. The estimated student population can reach over 55,000 students. If the ratio of subsidized meal units remains constant (69%) then the estimated minimum meal participation should approximate 37,950 lunch units and 7,500 breakfast units, and an estimated 10,000 supper units or a combined 55,450 meals per day. We would estimate that meal unit participation might be as high as 60,000 units per day. Therefore, the Central Kitchen design must provide for an estimated 60,000 equivalent meal units per day.

Funding for School Meals:

Most of the support USDA provides to schools in the National School Lunch Program comes in the form of a cash reimbursement for each meal served. The current (July 1, 2011 through June 30, 2012) basic cash reimbursement rate if school food authorities served less than 60% free and reduced price lunches during the second preceding school year are:

<table>
<thead>
<tr>
<th>Free lunches:</th>
<th>Reduced-price lunches:</th>
<th>Paid lunches:</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.79</td>
<td>$2.37</td>
<td>$0.26</td>
</tr>
<tr>
<td>Free snacks:</td>
<td>Reduced-price snacks:</td>
<td>Paid snacks:</td>
</tr>
<tr>
<td>$0.76</td>
<td>$0.38</td>
<td>$0.07</td>
</tr>
</tbody>
</table>

**Breakfast Revenue (Reimbursed Meal):**

$1.68

**Supper Revenue (Reimbursed Meal):**

$2.99

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California contributes 6 cents per meal if California Nutritional Guidelines are followed.
IV. Current Food Service Menu Requirements

**Nutritional Requirements (Menus):**

“…We are no longer our mother’s 20th century school cafeterias. We are a science based production process that must concern ourselves with child nutrition at its highest level.”

“The demonization of fats and encouragement of carbohydrates is being continued to the next generation. And we all know the goodies it has brought us so far: obesity and Type 2 diabetes topping the list.”

**Offer versus Serve (OVS) and USDA School Guideline Summary:**

Sacramento City Unified School District’s Child Nutrition Program works under the Federal Guidelines for an Over Versus Serve Meal. The very complex Federal Child Nutrition Standards for a reimbursed meal are summarized below:

**Offer versus Serve (OVS) food program was instituted into school food service to do the following:**

- Minimize Plate Waste
- Encourage more food choices
- Must offer all the planned menu items to all students
- Schools that don’t choose OVS option must serve all food menu items to all students
- Senior HS participating in the National School Lunch Program (NSLP) are required to implement OVS
- OVS is a local option in elementary and junior high/middle schools
- **Full portions of a minimum required number of items must be taken for a meal to be claimed for reimbursement**
- A meal consists of servings of food items from the four food components. Food components are broken into 4 main categories:

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5 Laura Dolson: “What You Need to Know About Complex Carbohydrates; Starch Can Be As Bad as Sugar for Your Health”

SCUSD Survey
Dieli Murawka Howe, Inc
☐ meat or meat alternate
☐ milk (dairy)
☐ grains/breads
☐ juice/fruit/vegetable

- Five food items must be offered to all students
- Serving sizes us equal the minimum required quantities for the appropriate grade group
- Lunch must be priced as a unit
- Students have the options of which item(s) to decline
- Students must take a full portion of at least three of the five food items

- One serving each of
  - Meat/Meat Alternate
  - Milk
  - Grains/Bread
  - Two Servings of two different Vegetables/Fruits

- No limit on starch vegetables: increase the vegetable subgroups and specifies a minimum offerings per week in the dark green leafy, red/orange, beans/pears and other vegetable groups
- ½ - 1 cup of fruit (up to ½ of the amount can be juice)
- The amount of "meat or meat equivalent" is similar, though the top end of the range is a little lower
- The amount of grains also has a slightly lower cap, and "at least half of the grains are to be whole grain-rich", though this is to be phased in over three years. By 5 years, all grains must be "whole grain-rich". "Whole grain rich" is a product where at least 51% of the grain is from whole grains. What this means is that the goal for the first three years is that at least ¼ of the grain be whole, and half of it by 5 years.
The new guidelines also mandate the following:

- **Decrease the amount of starchy vegetables**, such as potatoes, corn and green peas, to one cup a week.

- **Reduce sodium in meals over the next 10 years.** A high school lunch now has about 1,600 milligrams of sodium. Through incremental changes, that amount should be lowered over the next decade to 740 milligrams or less of sodium for grades through 9 through 12; 710 milligrams or less for grades 6 through 8; 640 milligrams or less for kindergarten through fifth grades.

- **Establish calorie maximums and minimums for the first time.** For lunch: 550 to 650 calories for kindergarten through fifth grade; 600 to 700 for grades 6 through 8; 750 to 850 for grades 9 through 12.

- **Serve only unflavored 1% milk or fat-free flavored or unflavored milk.** Currently, schools can serve milk of any fat content.

- **Increase the fruits and vegetables kids are offered.** The new rule requires that a serving of fruit be offered daily at breakfast and lunch and that two servings of vegetables be offered daily at lunch.

- **Increase whole grains substantially.** Currently, there is no requirement regarding whole grains, but the proposed rules require that half of grains served must be whole grains. (CNS’s goal is to have 100% whole grains by 2014)

- **No trans fat** by using products where the nutrition label says zero grams of trans fat per serving.

- Milk is to be 1% fat or less, and fat-free if the milk is flavored.

- **30% or less of calories from fat**

- **10% or less of calories from saturated fat**

- **Gradually reduce salt by half over a 10 year period.**

- Calories to be kept appropriate for age group

- Minimize trans-fats.

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6 The new nutrition standards only address what is served by the school cafeteria. It does not ban foods that parents pack in their children’s lunches from home.
- Breakfasts are to include protein.
- Calorie limits are given as daily maximum and minimum levels for different age groups – 550-650 for grades K-5, 600-700 for grades 6-8, and 750-850 for grades 9-12.

**School Breakfast**

The breakfast requirements are quite different from current breakfast standards. The serving of fruit will double from ½ cup per day to 1 cup per day. The servings of grains and meat or meat alternates will nearly double. Similar to the change in lunch standards, grains served at breakfast will have to be whole grain-rich and milk will have to be 1% milk fat or less.

**Farm-to-Table Initiative**

*Health*

Improving healthy eating is also a budgetary issue for many states. In 2000, state-level medical expenses attributable to obesity topped $75 billion. Across the country, state obesity rates range from a high of 32.8% in Mississippi to a low of 18.5% in Colorado. The epidemic of obesity is contributing to our costly and inefficient health care system, adding to state budget deficits.

*Food Safety*

Failure of Federal Inspections: During the past eight years, federal food inspection and regulation has largely been dormant, with routine outbreaks in ground meat, and even in unlikely foods including peanuts and tomatoes. It is no surprise that food poisoning seems to be on the rise. Recent studies have shown that the "FDA does not have the capacity to ensure the safety of food for the nation":

Disturbingly, it is possible that for the first time in 200 years, the current generation of kids in America may have shorter life spans than their parents, according to a 2005 in the New England Journal of Medicine. In response, cities and states have designed programs to provide nutritious foods in schools alongside nutrition education.

*Farm to School*

Farm to school bills address the persistent problem of school cafeterias serving quick and easy foods that are not always nutritious or delicious. Because nutrition education starts at very early stages of a child's life, states and school districts are increasingly trying to foster good eating habits through purchasing locally grown produce for use in school cafeterias. Farm to school programs allow children to eat the freshest, highest-quality food available. These programs
deliver food that not only nourish children immediately, but also increases knowledge that
enhances their educational experience and cultivates long-term healthy eating habits. The
programs are a win-win for kids, farmers, communities, educators, parents, and the
environment. Part of the difficulty is the rigorous requirements of what can be served in the
cafeteria and the need to be able to cook cost-effectively for a wide audience. Currently 24 states
have farm-to-school policies. Sacramento City Unified’s School Nutritional Program to
incorporate the freshest and best of what the local farm is growing signifies another significant
change in the direction of school food service. The farm to table programs have been trending in
all of America’s culinary efforts. In an effort to improve the unhealthy eating habit of many
Americans, countless chefs are going back to basics. They are choosing local ingredients that are
packed with nutrients, leave a smaller footprint (less fossil fuel consumption), and are not
sprayed with pesticides or other chemicals. Eating local produce benefits the community – the
farmer, the chef, the diner – and rewards the patron with fresh farm-to-table food that is simply
delicious and healthy.
V. Labor Analysis:
Because of the current labor efficiencies utilized by the CNS management staff only small labor savings on site would be realized by the addition of a Central Kitchen. These labor savings would be offset by additional employees required to staff the Central Kitchen. However, the overall labor would be significant when viewed in a 10 year life cycle. This savings would help offset the labor gains at the Central Kitchen. These labor gains are really reclassified existing employees.

Current Requirements in an Elementary School without a Central Kitchen

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<thead>
<tr>
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<tbody>
<tr>
<td>6.5</td>
<td>13.76</td>
<td>FSA 3</td>
<td>89.44</td>
</tr>
<tr>
<td>3</td>
<td>12.65</td>
<td>FSA I</td>
<td>37.95</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Labor Per Day</td>
<td>127.39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>200 Days per year</td>
<td>25,478.00</td>
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Requirements in an Elementary School with a Central Kitchen

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<td>FSA 3</td>
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<tr>
<td>3</td>
<td>12.65</td>
<td>FSA I</td>
<td>37.95</td>
</tr>
</tbody>
</table>

| Total Labor Per Day | 127.39 |
| 200 Days per year | 25,478.00 |

Labor Cost per year per Elementary School

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<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>60 Elementary Schools and K-8:</td>
<td></td>
<td>$1,528,680.00</td>
<td></td>
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<tr>
<td>With Central Kitchen</td>
<td></td>
<td>$1,528,680.00</td>
<td></td>
</tr>
<tr>
<td>Savings Differential:</td>
<td>No Savings</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 year Life Cycle (with no escalation)</td>
<td>No Appreciable Savings</td>
<td></td>
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</tbody>
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7 Without benefit package
SCUSD Survey
Dieli Murawka Howe, Inc
VI. Estimated Costs to Upgrade Kitchen Equipment in the Elementary Schools

The estimated cost to upgrade the current elementary schools should be realized with a cost per square foot estimate. The surveyed schools lacked a variety of required EHS standards. Plus the designs impede the overall flow of the spaces, restricting the transaction times and the amount of students that can be served in the allotted time frame. Participation will be reduced if the child cannot be served in a timely fashion.

Surveyed Elementary School Analysis:

Estimated Equipment Replacement Costs:

<table>
<thead>
<tr>
<th>Equipment upgrades</th>
<th>$20,000.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finishes at $6 sf (avg. 600sf)</td>
<td>$3,000.00</td>
</tr>
<tr>
<td>MEP upgrades</td>
<td>$20,000.00</td>
</tr>
<tr>
<td>Estimated Upgrades per site:</td>
<td>$43,000.00</td>
</tr>
<tr>
<td>10% escalator</td>
<td>$4,300.00</td>
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<tr>
<td>Estimated Upgrade Cost (per site)</td>
<td>$47,300.00</td>
</tr>
<tr>
<td>Estimated Funds required for 62 sites</td>
<td>$2,932,600</td>
</tr>
</tbody>
</table>
VII. Environmental Health Department Issues

Health Issues

The Sacramento City Unified School Kitchens suffer from the following issues:

The surveyed provided a selected cross sampling of the existing elementary schools. Although a select few of the surveyed schools had addressed required Health Department (EHS) finishes there were glaring exceptions to this required upgrade. 8”x8” VAT (vinyl asbestos tile) was consistent flooring throughout the school kitchens. Perforated 12”x12” ceiling tiles (asbestos?) was also prevalent in the surveyed schools.

Hand sinks must be in all production zones.

Because of the current space design there are cross contamination areas in the production zones that could lead to serious health risks for students. The other problem with the space is size. This size issue impacts all areas of the kitchen space: receiving, dry and refrigerated storage, ware washing, production assembly, dish up, cart storage, and employee lockers.

Provide adequate mechanical systems for all areas of food service production and storage

Still, most of the schools suffered from lack of layout space, dry storage, refrigeration storage, hand sinks, ADA compliance, exhaust hood compliance, fire suppression requirements (where a Type I hood was in use) and required 3 compartment sinks. If a Type I hood is in use the Fire Suppression System must shut down the gas under the exhaust hood in case of fire. The Electrical power under the hood must also shut down via a shunt trip or another approved device. EHS requires that each sink compartment in the three compartment sink must be able to fit the largest pot and pan. This would require a minimum 24”x24” sink compartment with a minimum 24” drain board on either side of the sinks. The existing sneeze guards do not meet current EHS or National Sanitation Foundation (NSF) requirements. Wood cabinets and shelving were prevalent in most of the schools. All exterior doors must open outward in a kitchen space and the exterior doors must be covered by an air current (fly fan) that covers the width of the door. The fly fan must be in operation when the door is opened, via a plunger switch.

- All kitchens that do any prep work must have a minimum 1 compartment prep sink (2 compartments is preferable).
- Elimination of cross contamination zones is required.
- Proper air handling in all areas of the kitchen spaces (this includes dry storage rooms and restrooms).
**Finishes:**

In identified schools some of the kitchen finishes been recently upgraded, others require the finish upgrades.

Provide EHS finishes (FRP on walls, quarry tile on floors with continuous coved bases and approved ceiling tiles in all production and speed line areas.

**Recommendations:**

Redesign spaces and replace equipment to include:

- a. Reconfigure the kitchen space to provide better work areas.
- b. Eliminate cross contamination zones.
- c. Keep all deliveries outside the production zones (walk ins and dry storage to be located to the rear of the kitchen space).
- d. Add compliant hand sinks in all production, service and dish-up areas.
- e. Replace all wooden cabinets and shelving within the kitchen spaces.
- f. Upgrade the existing kitchen restroom to meet ADA compliance.
- g. Provide exterior wash area for carts and floor mats.
- h. Enclose or face janitorial area away from production zone to eliminate a cross contamination source.
- i. Add compliant exhaust hoods (relocate to optimize production zone) and mechanical systems.
- j. Upgrade Fire Suppression Systems where required.
- k. Update refrigeration to meet current NSF 7 health code requirements and “rack” refrigeration compressors to provide a more energy efficient system; provide alarm systems that notify the Food Service staff of high temperature variations.
- l. Replace sneeze guards to meet current health department and NSF requirements.
- m. Provide required air curtains over all exterior kitchen doors and doors in the MPR.
- n. Provide Health Department approved pass windows for a la carte areas.
- o. Provide a method for bringing cooked product down to proper holding and storage temperature (blast chill or ice bath).
- p. Provide door bells and door peep holes at all school locations.
VIII. Current Food Service Procedures

Because of the lack of production space, storage and refrigeration the current Elementary School Kitchens are stressed from the implementation of the “Fresh” menus. The ability of the kitchens to either to do more or to feed more and still maintain safe and sanitary practices is highly questionable. Kitchens of these sizes operate as processed food menus. Because of the lack of required sinks, refrigeration and work areas fresh product is a limited option. Juxtapose the kitchen processes at the Middle and High school kitchens within the Sacramento City Unified School District: these kitchens operate as cook-serve programs. Each item needed for production is received from the vendor or the central warehouse and stored on site. As a product is required for the daily menu the ingredients are issued for production. Product is weighed, measured and portioned for the daily menu. All items are final prepped and cooked on site and then served to the students at the breakfast, lunch and snack meal time. Each step of production requires individual handling and hands on level of product preparation. This handling will take the ingredients from a raw or processed product to the finished meal by food service personnel. Menus are followed and exact procedures are required to get optimal yield from the raw product. The final resulting product rests in the skill of the cooks and prep crew. Each facility may follow the same menu cards but invariably the end results will differ at the various school sites. This difference in end result could be a factor from a multitude of issues: the skill and attention of the cooks or the preps; the raw product that the menu will start with may differ from one kitchen to another; or merely the difference in local tastes of the cooks who will modify the ingredients during production.

This classic production kitchen has a great deal of inefficiencies built into the model for volume feeding. The most glaring issues are labor and consistency of product. Daily production requires higher skilled production cooks at each facility to oversee and insure quality results and required yields. As the culinary skill level varies, quality and yield will be adversely affected. A second glaring deficiency in the cook-serve model is the amount of equipment that must be duplicated in each kitchen space. There is no economy of scale. Each space operating as a full production kitchen requires a base of cooking equipment, prep equipment, ware washing, refrigerated and dry storage components. Production occurs on a daily basis (“Just-in-time” production). Inventories require critical levels of product to insure daily menus can be met.

The major limiting factors for meal participation vary from the elementary schools, to the middle schools and to the high schools. There appear to be common outstanding factors:

1. **Types and variety of foods offered at the sites:** Elementary schools operate with processed food menus. Because of the lack of required sinks, refrigeration and work areas fresh product is not a viable option. Because of the limiting kitchen capabilities and on site culinary skills the food service program cannot always offer the overall high consistent quality, appealing choices and still maintain nutritional values mandated by the state. At the elementary schools the food service program’s restricted kitchens limit menus. These kitchens are really designed to fit pre-prepared vendor supplied items that are cooked or heated at the sites. Hopefully, the overall nutritional value for the student is supplied but the taste is now left up to the vendor.
2. **Aesthetics of the physical service lines and cafeterias**: The food service programs in all districts must compete with not only the outside world’s concept of food and with the whole commercial design package. Students want to queue and eat in a pleasing environment. Competition for the school food service dollar can be as competitive on site with the major malls and fast food chains as it on the outside between the restaurants themselves.

3. **Controlling food and labor costs**: Vendor supplied items are always more convenient. In a restricted cooking and service venue there is less preparation time; minimal waste and portions are easily controlled. The premium paid is for the vendor’s waste, handling, cooking, packaging and shipping the product to the distribution site. This ‘x’-cost might add up to 5 points of the food cost.

4. **Ease and speed of students going through the dish up lines**: Many of the schools have antiquated cafeteria lines. These lines produce long queuing that discourages participation in a limited time, especially in the Middle Schools and High Schools.

**Increasing Meal Participation:**  
The foodservice program at Sacramento City Unified School District has valuable room for growth and increased revenue stream via four avenues:

1. Increasing the participation of the students who are currently eligible for the National School Breakfast, Lunch and Supper Programs: The minimum participation allows for approximately 33,000 meal units a day, per meal. If the average overall rate of participation can increase by another 3000 meals per day in the Middle and High Schools(131 meals per site at $2.79) this can increase daily gross revenues by approximately $8970. This equates to a gross yearly revenue increase of $1,794,000. A similar increase in breakfast service(@ roughly $1.68 per meal unit would mean an increase in additional yearly gross revenue increase of $1,008,000).

2. Given the proper production facility, continue to provide meal participation programs that are more suited for the Middle and High Schools that compete with current food trends and stay within the bounds of the Federal and State Child Nutrition Standards.

3. Continue and increase the fresh meal programs: this means a variety of fresh vegetables, salads, fruits, fresh signature items, scratch, bake off and vendor supplied meal items that elevate the quality and reduce costs for the program. With the implementation of a Central Kitchen, at the current costs levels, we would estimate a reduction of at least 5% in food costs; labor gross costs would increase (reclassification of existing labor force) at the Central Kitchen, but since labor is a function of volume, the overall labor percentages to the gross volume would be reduced.

4. Renew the service programs, i.e., update the cafeterias in all the schools. The elementary and middle schools will require a maximum retooling just to upgrade to Health Department and Building Code requirements. Also the equipment package should reflect the new kitchen capabilities. This retooling would include setting up re-therm ovens at the middle and elementary sites where required. New concept development should be explored at the Middle and High Schools.
IX. The Central Warehouse and Child Nutrition Production Kitchen

The District requires a Central Warehouse for food services. The Child Nutrition Production Kitchen is added to the Central Warehouse to form a Central Kitchen. The Central Kitchen is defined by its two primary functions: 1. to provide the core storage and production of perishable and non-perishable items, and, 2. to act as the central production and distributor of these products to the satellite or receptor kitchens at the remote schools. The Central Kitchen’s core design must establish current load requirements (meal production) and potential growth load built into the parameters. Current load requirements will be part of the new kitchen initial phase of construction. As growth occurs, new equipment that has been designed into the program, but not supplied, can be added with minor impact on kitchen operations. The kitchen should be a balanced mix of cook/chill items producing bulk items, packaged products (via over-wrap and lidded conveyors) and limited vendor supplied items all to be delivered on a predetermined delivery schedule to the satellite sites.

The primary function of the Child Nutrition Center is to provide freshly prepared food items that will enhance the daily nutritional value of food provided to the students by the School District Food Service Program. These freshly prepared items include, but are not limited to, fresh fruits, vegetables, breads, meats and sauces. Meats include taco meat, carnitas, turkey, and chili. Sauces include spaghetti sauce and chili sauce for the chili meat. The central kitchen will also allow the District to take advantage of Government Surplus programs offered on an irregular basis. After this product goes through production it is then prepacked ready for distribution to the individual school sites.

Cook/Chill: cook/chill involves bulk production of scratch menu items in hot mediums (pasteurizing) and then rapidly chilling the product for refrigerated storage to insure a safe and healthy food product. Volume batch cooking allows the production facility (Central Kitchen) to produce large amounts of a predetermined quantity of a recipe. The cooked product can then be transferred, via a pumping station, directly from the cooking kettles into quantity controlled, heat resistant bags. These product laden bags are then rapidly cooled through one of a variety of methods of preferred chilling: ice bath, tumble chiller, or glycol chill tank. The cooked product goes from a heated state of approximately 180 ° (F) to a chilled state of 35 ° (F) in the prescribed time that reduces the opportunity for harmful bacteria to multiply within the product. This product is then stored in a food bank @ 34° (F) – 40° (F). All production cycles are closely monitored and recorded via temperature and time charts. The current levels of acceptable time and temperature cook/chill are dictated by HACCP (Hazard Analysis and Critical Control Point) Systems. The rapid cooling dramatically reduces the volume of microorganisms and increases the usable life of the product (shelf life). Product produced in this fashion are fluid based including sauces, chili, pastas, chicken cooked in sauces, macaroni and cheese and stews. Muscle meats (turkey, ham and red meats) are slow-cooked in cooking tanks at low temperatures that allow the product to retain, juices, flavors and nutrients. Muscle meats can be cooked overnight in unattended cook/chill tanks that will hold the required internal temperature and then cool in the prescribed time to retard bacterial growth.
Production Process for Produce and Fresh Vegetables

1. Receive
2. Chill
3. Prep
4. Package
5. Store
6. Ship
The **cook/chill** process includes these production steps:

- Receive
- Store
- Ingredient Portioning
- Control
- Prepare
- Cook
- Chill
- Store
- Ship

**Ship to the Satellite:**

The **retherm** process involves these basic steps:

- Receive
- Store
- Rethermalize
- Serve

**Cook/chill offers these benefits:**

- Consistency of food product
- Growth Flexibility (once the maximum size of the plant has been realized, or if capital equipment cannot be acquired, future population growth can be accommodated by increasing production shifts without increasing the overall production area or plant size; this is similar to most production plants)
- Reduced overall energy costs (include costs for reduction of site cooking utilities)
- Labor savings (Increase in Meal Count Volume)
- Food safety
- Reduced waste
- Retain food quality
- Cook and store product safely for up to 28-60 days in a food bank (product must be properly pasteurized, chilled packaged and stored at correct temperatures to meet more than 5 days of safe storage)
- Can accommodate unforeseen volume or labor shortages or site issues.

**What type of product can be prepared at the Central Kitchen?**

Fluid based products are ideal for the cook-chill process. These include both hot and cold product. The kettles act as both a hot cooking vessel and a cold mixing bowl. Product includes sauces, chili, pastas, chicken cooked in sauces, cole slaw, jellies, puddings, salad dressings, macaroni and cheese and stews. Muscle meats (turkey, ham and red meats) are slow-cooked in cooking tanks at low temperatures to maximize flavors and maximize product yield.

Meats and cheeses received in bulk are cut and portioned at the central kitchen. Portioning and wrapping is done at the central kitchen.

The modified cook/chill program that Sacramento City Unified School District would use requires the use of specialized production equipment. This specialty equipment includes the use of cooking kettles with integrated mixers, overhead hoists, smaller cook tanks, pump stations, jib cranes, bagging devices, clippers, air compressors, boilers, glycol refrigeration systems, large refrigeration rooms, ovens, sinks, transport carts, roll in pot washers, packaging systems, automatic fillers, food processors and miscellaneous work tables, sinks, floor washers, I.T. systems and industrial shelving systems.
X. The Receptor Kitchen Concept:

The Central Kitchen will provide prepackaged meals to the remote kitchens. The prepackaged meals will include fresh salads, vegetables, breads, sauces and meats ideally portioned for volume and for nutritional value. Only hot product needs to be rethermed. The prepacked product is then ready for the students to select for their daily breakfast or lunch entree. Accomplishing the Retherming Process is a simple but complex process. Each site should be equipped with multiple retherming cooking units:

The most efficient method of retherming a prepacked product is with a combi-oven. The combi-oven offers a multiple method of retherm cooking: steam cooking, convection cooking and a combination of steam and convection (hence the term combi-oven). The alternate method of retherming is with either convection ovens or retherm ovens. Since all product is prepacked the least amount of handling is accomplished. The most efficient production and service process wants the product received from the central kitchen previously loaded onto a rack, roll the rack into an oven, then roll the rack from the oven into hot holding boxes. Then the product is pulled hot from the hot boxes directly onto the serving line.

Retherm Equipment Synopsis:
Walk in cooler (food bank) for primary storage of cooked-chilled product
Combi-ovens, Convection Ovens and Retherm Ovens
Roll in Carts
Hot Roll-In Boxes
Speed Lines
XI. Direction:

There are two main courses of action that need to be taken: upgrade the existing school cafeteria and redefine the serving and cooking concepts.

The existing schools lack the required speed lines and service points to optimize the most students fed in the shortest time. There must be an upgrading of the existing spaces to the current code standards and operational standards. Each kitchen would retain the form and function of the existing operation but the space should be redefined and the equipment will be updated to current code requirements.

The kitchen and staff will be required to handle product with the exacting standards to maintain the nutritional value of the prepared food product. The main focus will be space allocation and maximizing the usable square footage. The spaces will be required to have flexibility for menu and nutritional changes in food service over the next 30 years. As school cooking and nutrition requirements change the cooking kitchens and the assigned personnel must be in position to adapt to these changes. This requires that the kitchens should be redesigned with a degree of built in flexibility. Special attention will be paid to the development of a HAACP strategy for each site.

1. Impact areas and specific requirements
   
   1. Types of cooking
   2. Service style
   3. Skilled labor
   4. Ware washing
   5. Refrigeration
   6. Freezers
   7. Dry storage
   8. Provide more efficient space
   9. Review of refrigeration per each site
   10. Add hand sinks
   11. Update exhaust hoods and related systems
   12. Add fire suppression systems where required
   13. Add 3 compartment pot and pan sinks
   14. Add prep sink
   15. Redo finishes: walls, floors, ceilings and bases
   16. Minimize heat gain through windows
   17. Provide fly fans (air curtains)

2. Redefine the serving and cooking concepts
Utilizing a ‘Central Kitchen’ concept requires changes. As the existing kitchens are gradually phased and retrofitted into warming or retherm kitchens. These kitchens will act as receptor sites for food produced at the Central Kitchen. Product is no longer produced at the space, but rather it is delivered precooked (hot or cold) to the space and then rethermalized to serving temperature. Each kitchen is then remodeled to accommodate this strategy.

a) Efficient delivery schedules to each site must correspond to maximum usage of site personnel to receive, store, retherm and then serve the product.

b) Shift work to the Central Kitchen plant to minimize the activity at the satellite kitchens. This includes storage and inventory, cooking, and ware washing.

3. Benefits of Strategy:

There are economies of scale to be realized:

Elementary School sites will be viewed as “Receptor or Retherm” kitchens. A minimal footprint can be developed that will reduce the overall kitchen size, the Food Service Equipment, the labor requirements and the utility loads to the space. As the existing sites are retrofitted to the new method of production the equipment package will be defined under the new parameters (less expensive). At the middle and high school levels the kitchen and allied spaces’ core design must establish current load requirements and potential growth load built into the parameters. Current load requirements will be part of the new kitchens initial phase of construction. As growth occurs, new equipment that has been designed into the program, but not supplied, can be added with minor impact on kitchen operations.
XII. Consultants Recommendation:

The central kitchen plant should utilize a program that incorporates a prepack program that focuses on the nutritional issues facing school breakfast and lunch programs. The kitchen should also utilize a modified cook/chill program that offers a seamless method of production that integrates with pre-pack programs and vendor supplied items. Implementation of this cook/chill processing system will require minimal upgrade to the kitchen sites to efficiently incorporate the processing program to maximize the benefits of labor and food savings. The system can be designed to handle both the pre-packed product delivery and bulk delivery or same-day hot/cold delivery to the specific school sites. We would recommend a two week inventory at the Central Food Bank of all bulk produced cook-chill product.

Advantages of implementing the cook/chill central kitchen include:

- Provide fresh and nutritious foods including fruit, vegetables and signature items and breads.
- Consistency of prepared food product
- Reduce the equipment package requirements for existing and new school kitchens.
- Minimize the impact of the MEP work required at each site.
- The Central Kitchen does not have to be built out in its’ entirety during the first stages of implementation of the Central Kitchen program. Since all 60,000 meals won’t come online until a future date, the equipment package can be phased to correspond with the growth of the program.
- Growth Flexibility: once the maximum size of the plant has been realized, or if capital equipment cannot be acquired, future population growth can be accommodated by increasing production shifts without increasing the overall production area or plant size; this is similar to most nonfood production plants.
- Reduced overall energy costs (include costs for reduction of site cooking utilities).
- Labor savings at the sites (reduce skilled labor)
- Food safety
- Reduced waste
- Retain food quality
- Maintain control of nutritional content of food
- Control food cost and reduce dependency on processed foods supplied by outside vendors
- Improve on-the-fly flexibility when dealing with students’ tastes in food consumption and at the same time maintain the ability to favorably react to market conditions that can adversely affect cost or quality of vendor supplied food product or supplies.
- Ability to meet future government required labeling of nutritional values for all food items provided to students.
p. Cook and store product safely for up to 28-40 days in a food bank (product must be properly pasteurized, chilled packaged and stored at correct temperatures to meet more than 5 days).
q. Can accommodate unforeseen volume or labor shortages
r. The Central Kitchen can provide meal service for other outside entities that may contract with the kitchen to provide meals for specific programs. This will provide a secondary cash stream for the Central Kitchen.

Disadvantages of implementing the cook/chill central kitchen include:

a. Initial Capital Costs: the initial costs of the equipment package
b. There will be a substantial learning curve for the site personnel
c. The initial building cost will require an expansion of the original warehouse square footage to accommodate the required footprint for the Central Kitchen Dry and Refrigerated Warehouse needs. The mass of the building will increase. Stacked pallet shelving requires higher ceilings and roof structures.
d. The central kitchen program as a rule only minimally impacts the High School kitchen spaces. Minimal cooking equipment will be required to provide the students more flexible daily menu capabilities. These menu items are frequently ala carte production items. Support production for vegetables, salads, pizza and non standard menu items can still be handled with bulk production and retherm kitchen work.
e. Because of the existing kitchen conditions participation at the middle schools and high schools is relatively low. The food service program is restricted by space and equipment that allows a program to expand concepts and menus.

With the implementation of the Central Kitchen the future physical kitchens can be reduced in overall size. If the budget for a cook serve kitchen is approximately 1/2 million dollars we would anticipate that the budget could reduced by 50%. This could be accomplished through reduction of the cooking equipment, dry and refrigerated storage requirements and reduction of the overall kitchen footprint.

Current Labor Costs for the Middle Schools is approximately $12770 per week, or $459,720 for a 36 week term. The current labor cost for the High Schools is $14,310 per week, or $515,160 for a 36 week term. Food costs are approximately 50% of the sell price of the meal. By adding a Central kitchen the site labor cost could drop up to 50% of the current levels (these individuals would shift to the new Central Kitchen)

A new central kitchen can provide for the SCUSDs’ food service storage and production needs for 30 years. As the population shifts (increases or decreases) the Central Kitchen can add or subtract production seamlessly. More production will not require a larger space; it will merely require an added production shift. If a cut back in production takes effect at the Central Kitchen it will not adversely affect the labor or service at the satellite kitchens. As the trends in food service continue to change, a central production kitchen can adapt and provide the SCUSD with the ability to meet the dietary needs of the students.
XIII. Space Allocation and Equipment Costs

Facility Design Criteria:

Size Requirements:
As noted previously, with a current population of 47,000+ students the estimated student population can reach over 55,000 students. If the ratio of subsidized meal units remains constant (69%) then the estimated minimum meal participation should approximate 37,950 lunch units and 7,500 breakfast units, and an estimated 10,000 supper units or a combined 55,450 meals per day. We would estimate that meal unit participation might be as high as 60,000 units per day. Therefore, the Central Kitchen design must provide for an estimated 60,000 equivalent meal units per day. At approximately .75 square foot per meal unit, the estimated central kitchen should be 40,000-50,000 square feet. This would include administrative space for the Food Service Program. A single story (30-40 feet in height), tilt up building would require 5-7 acres of land. The location of the building should allow for future expansion of both refrigerated and dry storage areas.

Added Size Requirements:

Print Shop if moved into the Central Kitchen perimeter would require approximately 7000 square feet. This could be an annex to the central kitchen.

The District Warehouse would require another 7,000 square feet. This also could be an annex to the Central Kitchen. Between the Print Shop space requirements and the Warehouse space requirements a combined annex building of 14,000 square feet will be required. This could, in fact, take the guise of a steel frame building, separate from the more expensive concrete tilt-up that would be utilized for the Central Kitchen. The administrative staffs of the Warehouse and the Nutrition Services should be shared by the two entities in the main Central Kitchen building.

Estimated Costs Include the Following:

1. Site Work
2. Existing Building Renovation
3. New Building Work
4. Food Service Equipment and Fixtures
5. Related Mechanical, Electrical and Plumbing Work
6. Emergency Generator
7. Updated Satellite Facilities (existing schools)
8. Utility Connection Fees
9. Land Costs
10. Soft Costs:
    a. Architectural and Engineering Fees
    b. Testing Fees
    c. Moving Costs
    d. Off-site Development Costs
    e. Plan Check Fees
    f. Furnishings
    g. Communications Systems
Space Allocation Descriptions:

1. RECEIVING

Function:

The Receiving Dock should be able to handle a minimum of six trucks of varying lengths. All incoming food products and supplies will be received, checked, and weighed, when necessary, before acceptance. Products and supplies are then distributed to proper storage areas: Dry storage (assembly materials and supplies); dry, cased and packaged food storage; cleaning supply storage; storage freezer; and dairy, meat and produce coolers. Confirmation of receipt will be prepared in the receiving control office.

Space Requirements: 700 square feet

Equipment required:
Dock leveler
Floor scale
Battery powered fork lift truck
2 pallet jacks
Platform truck
Office furniture and equipment
Computer terminal and printer
Receiving area security video monitors

2. TRASH AND REFUSE REMOVAL AREA

Function:

All discarded cases, cartons, and dry food waste will be compacted or bailed for reclamation or transported to sanitary fill.
Space requirements: 250 square feet

Equipment required:
4 portable dump containers
Compactor

3. **FORKLIFT CHARGE ROOM**

Function:
Separate, vented room adjacent to receiving dock to charge electric lift and electric pallet mover.

Space requirement: 200 square feet

Equipment required:
Battery chargers

4. **DRY STORAGE (ASSEMBLY MATERIALS)**

Function:
This area will store a variety of packaging films, casings, containers, and other disposable materials to be used in the assembly area or at satellite feeding locations. This material will be stored on high-density storage pallet racks or in bulk. Pallets will be handled by forklifts and jacks. Many items will be received in full truck loads.

Space requirements: 1000 square feet

Equipment required:
5. **DRY STORAGE (FOOD PRODUCTS)**

Function:

This area will store a variety of food items to be dispensed to the Ingredient Control and Decasing Department, or sent directly to Assembly for shipping directly to feeding sites. Food products will be stored on high density pallet racks or in bulk. Pallets will be handled by forklifts and jacks.

Space requirements: 7,500 square feet

Equipment required:

- Pallet Racks
- Shelving

6. **DAIRY COOLER +38° F**

Function:

Fresh dairy products will be stored under refrigeration in the containers in which they are received. These containers will be stored on stationary or mobile platforms or shelving. Products will be dispensed through Ingredient Control to the Production Kitchen or Bakery for processing, or to Assembly for direct delivery to feeding sites. Frozen dairy products will be tempered in this refrigerator.

Space requirements: 1000 square feet

Equipment required:
Pre-fabricated cooler with refrigeration
Shelving
Racks
Alarm system

7. **STORAGE FREEZER (-10°F.)**

Function:

Frozen food items will be kept at -10 F and moved to the ingredient control area for dispensing. These items will be further processed or shipped direct to feeding sites for reconstituting. These items will be stored on high density pallet storage racks. Pallets will be handled by fork lifts and jacks. Some items will be received in full truck loads.

Space requirements: 5,000 square feet

Equipment required:

Pre-fabricated freezer with refrigeration
Pallet racks
Shelving
Racks
Alarm system

8. **MEAT COOLER (+38°F.) and THAW BOX**

Function:

Meat will be stored under refrigeration in shipping containers as received. These containers will be stored on stationary or mobile platforms or shelving. Products will move to the Production Kitchen through the Meat Processing Area. Frozen meat will be tempered in this refrigerator.
Space requirements: 1500 square feet

Equipment required:
Pre-fabricated cooler with refrigeration
Shelving
Racks
Alarm system

9.  **PRODUCE COOLER (+38° F) and HUMIDITY BOX**

Function:
Fresh fruit and vegetables will be stored under refrigeration in shipping containers as received. These containers will be stored on stationary or mobile platforms or shelving. The products will be moved to Produce Processing for decasing and washing, and then to Assembly.

Space requirements: 2000 square feet

Equipment required
Pre-fabricated cooler with refrigeration
Shelving
Racks
Alarm System

10. **BROKEN LOT AND SPICE STORAGE**

Function:
Less than full case goods not distributed by Ingredient Control for current processing or
distribution to feeding sites will be stored on shelving in the Broken Lot and Spice Storage
area. These products will be used first on a "next-needed" basis to minimize this inventory.
Full, unopened cases will be returned to the Dry Storage area. All spices and other items
used in small quantities will be stored at room temperature on dollies or shelves. Spices will
be distributed through ingredient control by weight.

Space requirements: 200 square feet

Equipment required:

Shelving
Spice bins

11. INGREDIENT CONTROL AND DECASING DEPARTMENT

Function:

In the Ingredient Control and Decasing Department, food products from Dry Storage,
Storage Freezer, and Dairy, Meat and Produce Coolers will be decased and batched for
processing or sent directly to distribution for shipping to feeding sites. Weighing of dry
ingredients for batching will be done in this area, except for flour and granulated sugar for
the Bakery. Other weighing functions and can opening will be performed in this area.

Space requirement: 400 square feet

Equipment requirement:

2 can openers
2 electronic bench scales
Floor scale
Mixer
Sink assembly and disposer
Tables
Pallet rollers
Plastic delivery containers

12. MEAT PROCESSING

Function:

In the meat processing area fresh and thawed meat and poultry products will be decased, inspected, washed and readied for processing and production. Grading, slicing, forming, and mixing of spices to meat recipes will be done in this department. This room will maintain +55 F. temperature.

Space requirements: 550 square feet

Equipment required:
Slicer
Mixer
Sink assembly
Tables

13. PRODUCE PROCESSING

Function:

In the Produce Processing Department, fresh fruit and vegetables will be un-crated and un-bagged, inspected and washed. Fresh produce will be peeled, cut, diced, shredded and sliced before being moved to other areas for processing, assembly and distribution.

Space requirements: 1000 square feet
Equipment required:
Vegetable dryer
Vegetable mill
Bagger and tipper tie
Vacuum sealer
Sink assembly and disposer
Tables
Plastic fruit boxes
Racks

14. **FLOUR STORAGE**

Function:
The dry commodity stores area will be used for bulk storage of flours, meal and sugar.

Space requirements: 250 square feet

Equipment required:
Flour carts

15. **PRODUCTION KITCHEN**

Function:
The Production Kitchen will be a complete hot bulk finishing kitchen in which food products are cooked and cooled by use of a variety of heat transfer methods, including kettle, tank and oven systems. Food products will be conveyed through this area in mobile batch containers,
racks, or sanitary piping. Mobile and stationary food pumps will be used in some processes. Pre-weighed food products will flow from Ingredient Control and Decasing, Bakery, and Meat Processing and Product Processing. After processing, products will continue to either Quick Freeze, Quick Chill, Finished Product Cooler, or assembly.

Space requirements: 4,500 square feet

Equipment required:

Oven
Five 2-compartment pressure steamers
Portable transfer tank
Two 100-gallon kettle/mixers
100-gallon kettle
Pump/fill station
Tumbler/chiller
Kettle controls
Sink assembly
Exhaust hood with fire extinguishing system
Crane
Cook-chill tank
Baskets and dollies
Jib Crane
Glycol Refrigeration System

16. **Turbo Chiller/Cook Tank (+40°F)**

Function:

SCUSD Survey

Dieli Murawka Howe, Inc
The Quick Chill will rapidly chill hot food products in sealed bags from the Production Kitchen. Products will then be moved to the Holding Cooler.

Space requirements: 1,000 square feet

Equipment required:
Tumbler-chiller
Racks
Glycol Refrigeration System

17. HOLDING COOLER (+38°F)

Function:
This refrigerator will hold processed food prior to transfer to Assembly. It will also serve as a tempering refrigerator for products coming from the Storage Freezer for assembly.

Space requirements: 1,000 square feet

Equipment required:
Pre-fabricated cooler with refrigeration
Alarm system

18. PRE-BAKERY

Function:
Fresh baked goods will be produced in this area. Ingredients will be received from the Dry Commodities Stores and Ingredient Control. The Bakery will be able to produce a variety of items.
Space requirements: 1500 square feet

Equipment required:
Water meter
200 pound capacity spiral mixer
80 qt. Mixer
Lift
Reversible sheeter
Rounder
Scale
Portable ingredient bins
Sink assembly
Tables

19. BAKERY COOLER/RETARDER (+38° F)

Function:
The Bakery Cooler/Retarder will be used for cooling bakery items requiring chilling before final processing, and to retard rising of yeast doughs.

Space requirements: 100 square feet

Equipment required:
Pre-fabricated cooler/freezer with refrigeration
Carts
Alarms
20. PROOFER

Function:

The proofer will be used to raise yeast and other doughs prior to baking. The proofer will be insulated and have automatic heat and humidity controls.

Space requirements: 100 square feet

Equipment required:

Proofer with steam generator

21. BAKERY (OVENS)

Function:

Products are conveyed in racks from proof or pre-back to bake ovens. Ovens to be designed to be used for both roasting and baking (USDA construction).

Space requirements: 250 square feet

Equipment required:

2 single rack ovens with racks (bake or roast)
Ventilator with fire extinguishing system
Double-deck convection oven

22. HOT ROOM

Function:
Area to exhaust heat from baked products

Space requirement: Part of Assembly Area

Equipment required:
None, except for heavy air exhaust

23. ASSEMBLY

Function:
Food products will be accumulated, assembled and containerized for delivery to feeding sites in the Assembly Department. Pre-portioning of individual or pre-determined bulk portions will be performed here. Aluminum pans, stainless steel pans or disposable containers will be used for conveying products through the assembly process. Bread rolls and other baked goods will be sliced and packaged in this area. Assembled products will be moved to Finished Product Cooler or room temperature Finished Product Area for loading into trucks and distribution.

Space requirements: 1,500 square feet

Equipment required:
Horizontal wrapper
Conveyor
Filling equipment
Utility distribution system (part of building)

24. DISTRIBUTION COOLER (+28° F)

Function:
Assembled refrigerated food will be held in the Distribution Cooler awaiting distribution. It will also serve as the Food Bank.

Space requirements: 1000 square feet

Equipment required:
Pre-fabricated cooler with refrigeration
Dollies
Storage lugs
Alarm system

25. FINISHED PRODUCT AREA (ROOM TEMPERATURE)

Function:
This area will be used for holding room temperature for products and supplies ready for distribution.

Space requirements: 800 square feet

Equipment required:
None

26. CLEAN WARE AND EQUIPMENT STORAGE

Function:
This area will be for the storage of clean equipment and wares to be distributed to their respective areas, such as the Bakery, Assembly, and Production Kitchen.
Space requirements: 250 square feet

Equipment required:
- Shelving
- Dunnage racks

27. **SOILED WARE AND EQUIPMENT WASHING**

Function:
This area will receive, wash, rinse and sanitize all soiled ware, carts, carriers, and containers received from other departments in the central kitchen and returned from the feeding sites. This will be done using high pressure spray washing equipment including an operational sequence of pre-wash, wash, rinse, fresh rinse or sanitize, and dry. Items will be sent to Clean Ware and Equipment Storage for redistribution.

Space requirements: 800 square feet

Equipment required:
- Rack washer
- Sink assembly
- Hand spray booth
- Racks
- 3 Compartment Pot and Pan Sink
- Ventilation System
- Hand Sinks
- Pre-scrub Area

28. **CLEANING SUPPLIES**
Function:
This area will be used for storage of supplies for Ware and Equipment Washing and the Laundry, and other cleaning and sanitizing functions in the facility.

Space requirements: 200 square feet

Equipment required:
Shelving
Detergent pump system
Floor scrubber
High-pressure cleaning system

29. LAUNDRY

Function:
The laundry will be used for washing, drying, storing and dispensing of towels, pot holders, aprons and other linens used in the central kitchen, but not uniforms.

Space requirements: 100 square feet

Equipment required:
50-lb. Washer
50-lb. Dryer
Shelving
Tables

30. DISTRIBUTION DOCK
Function:

The area will be used for accumulating containers of assembled materials from the refrigerated and room temperature holding areas for loading in trucks. There should be room allowed for loading four vans at one time. This dock will also receive soiled equipment returned from the feeding sites.

An area under a roof should be provided for parking at night.

Space requirements: 750 square feet

Equipment required:

Dock levelers
Office furniture and equipment
Computer terminal and printer
Distribution area security video monitors

31. QUALITY CONTROL

Function:

The Quality Control Laboratory will be a small food laboratory for continuous monitoring of food products being processed. The laboratory will also be used to test and evaluate food products and ingredients being purchased from commercial suppliers. A portion of the area may be used to accommodate a United States Department of Agriculture inspector, if necessary.

Space requirements: 100 square feet

Equipment required:
Testing equipment
Office furniture and equipment
Micro computer and printer

32. TEST KITCHEN

Function:
This facility will be used for the development and testing of recipes and formulations, determining product shelf life, reviewing new products, and taste evaluation. Used as a support kitchen for the employee cafeteria.

Space requirement: 250 square feet

Equipment required:
Open burner range
Convection oven
Mixer
Sink
Work table
Ventilator with fire extinguishing system

33. EMPLOYEE DINING

Function:
Dining facilities will be provided for employees. Seating should be provided for up to 25 District employees working at the site.

Space requirements: 400 square feet
Equipment required:

Tables
Chairs
Serving equipment
Audio-visual equipment

34. DRESSING AND REST ROOMS

Function:

Locker and change rooms, wash-up area and rest rooms will be provided for employees.

Space requirements: 350 square feet

Equipment required:

This equipment is a part of support services and included with the building.

35. PIZZA PRODUCTION/SPECIALTY PRODUCTION

Function:

Pizza production and Boxing area for Middle and High School Lunch Programs

Space requirements: 1,000 square feet
Equipment required:
Conveyor Pizza Ovens
Spiral Mixer
80 qt Mixer
120 Qt Mixer
Work Tables
Exhaust Hoods
Fire Suppression System
Hand Sinks

36. BUILDING MECHANICAL AND ELECTRICAL SERVICES

Function:
The Building Mechanical and Electrical Services will provide energy and utility sources for the central kitchen facility.

Space requirement: 1550 square feet

Equipment required:
All equipment and fixtures required to support services for the building, and:
Ice bank with heat exchanger
Clean air compressor system with dryer
Steam generating boilers for potable steam
Mechanical refrigeration systems and HVAC

37. FACILITIES MAINTENANCE AND SECURITY
Function:
Facilities Maintenance and Security will be responsible for the repair and service of food processing equipment and physical plant, administrative area maintenance, and facilities security.

Space requirements: 200 square feet

Equipment required:
Parts shelving
Work bench
Power and hand tools
Office furniture and equipment
Security video monitors and controls
Emergency equipment and supplies.

38. DISTRIBUTION

Function:
The Food Services Department is responsible for daily delivery by truck of food and supplies to the feeding sites and for returning soiled containers and carts to the central kitchen. The trucks will also be used for intra-department and inter-department transfer.

Space requirements: See Distribution Dock

Equipment required:
Delivery carts
Trucks
39. OFFICES

Function:

Offices will be provided for management, administrative and supervisory personnel, and there will be space for office reception, file storage, and conference and training rooms. Office space for central kitchen supervisory and control personnel will be adjacent to functional areas.

Space requirements: 1,000 square feet

Equipment required:

Office furnishings and equipment are a part of support services and included in the building.

40. LARGE CONFERENCE AND MEETING ROOMS

Function:

Meeting and training spaces used for District, Food Services and Child Nutrition personnel. training rooms.

Space requirements: 3,000 square feet

Equipment required:
Audio Visual, Smart Board, Configurable Tables and Seating. Podium or Lectern, access to dedicated restrooms.

**SCUSD Central Kitchen Estimated Food Service Budget Estimates**

<table>
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<tr>
<th>Description</th>
<th>Amount</th>
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<tr>
<td>Equipment Sub-total</td>
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<td>7.75% Sales Tax</td>
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<td>Estimated Food Service Equipment</td>
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Appendix B: Outline Specification (Based on Historical Size and Equipment Requirements)

**FOOD SERVICE EQUIPMENT FOR A CENTRAL KITCHEN**

- All equipment shall comply with applicable State of California Seismic requirements.
- Warranties: Five-year Compressor Warranty. Two-year Parts & Labor Warranty for all equipment.
- The Specifier Identification System (SIS) identifier is a suffix to NSF nationally recognized model numbers. It is attached to the model number by an asterisk and then D079 (Dieli Murawka Howe identifier code). It does not modify the approved model number.
- Applicable Category Contractor (ACC)

**ITEM 1**  
**BOLLARDS – BY APPLICABLE CATEGORY CONTRACTOR**

<table>
<thead>
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<th>Quantity</th>
<th>1 lot required</th>
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</table>

**AIR CURTAINS**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>4 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>BERNER / ASR1048AA-3X*D079</td>
</tr>
<tr>
<td>Size</td>
<td>Overall 51”L x 15”W x 15”H</td>
</tr>
<tr>
<td>Features</td>
<td>Service entry model, UL-listed unheated system</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model, 48” nozzle width</td>
</tr>
<tr>
<td></td>
<td>White aluminum housing</td>
</tr>
<tr>
<td>Accessories</td>
<td>Combination On-Off Automatic Switch/Automatic Door Switch</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph / ACC to interconnect unit to automatic door switch</td>
</tr>
</tbody>
</table>
Quantity  2 required
Mfr/Model  BERNER / ASR1048AA-3X *D079
Size  Overall 51”L x 15”W x 15”H
Features  Service entry model, UL-listed unheated system
  Manufacturer’s standard model, 48” nozzle width
  White aluminum housing
Accessories  Combination On-Off Automatic Switch/Automatic Door Switch
Electrical  120V / 1 ph / ACC to interconnect unit to automatic door switch

AIR CURTAIN
Quantity  1 required
Mfr/Model  BERNER / ASN1036AA-3X *D079
Size  Overall 39”L x 15”W x 15”H
Features  Customer entry model, UL and NSF-listed unheated system
  Manufacturer’s standard model, 36” nozzle width
  White aluminum housing
Accessories  Combination On-Off Automatic Switch/Automatic Door Switch
Electrical  120V / 1 ph / ACC to interconnect unit to automatic door switch
Note  Wall backing required

AIR CURTAINS
Quantity  2 required
Mfr/Model  BERNER / ASR1048AA-3X *D079
Size  Overall 51”L x 15”W x 15”H

SCUSD Survey
Dieli Murawka Howe, Inc
Features

- Service entry model, UL-listed unheated system
- Manufacturer’s standard model, 48” nozzle width
- White aluminum housing

Accessories

- Combination On-Off Automatic Switch/Automatic Door Switch

Electrical

- 120V / 1 ph / EC to interconnect unit to automatic door switch

TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR

Quantity

- 4 required

Mechanical

- DIRECT WASTE / verify plumbing requirements with ACC

AIR CURTAIN

Quantity

- 1 required

Mfr/Model

- BERNER / ASR2072AA-3X *D079

Size

- Overall 75”L x 15”W x 15”H

Features

- Service entry model, UL-listed unheated system
- Manufacturer’s standard model, 72” nozzle width
- White aluminum housing

Accessories

- Combination On-Off Automatic Switch/Automatic Door Switch

Electrical

- 120V / 1 ph / ACC to interconnect unit to automatic door switch
Features
- Service entry model, UL-listed unheated system
- Manufacturer’s standard model, 72” nozzle width
- White aluminum housing

Accessories
- Combination On-Off Automatic Switch/Automatic Door Switch

Electrical
- 120V / 1 ph / ACC to interconnect unit to automatic door switch

TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR

Quantity
- 1 required

Mechanical
- DIRECT WASTE / verify plumbing requirements with ACC

BULK FREEZER SLIDING DOOR

Quantity
- 1 required

Mfr/Model
- JAMISON / MARK IV “DS” FREEZER DOOR *D079

Features
- Power-operated bi-parting horizontal sliding Freezer Door with Diamond-Trac System and PowerTron Operator
- Frostop heater cables in top, sides, lead edges and bottom of door. Complete device to be assembled, ready for connection to power
- S/S front and back
- 54”H diamond tread kickplate front and back
- Five-year warranty

Accessories
- S/S hardware components

Electrical
- 120W / 1 ph door heater, 208V / 3 ph door motor / field wiring by ACC

Note
- Field verification required. To accept (1) Berner Arctic Seal Swinging Door per ITEM 13

WALK-IN BULK FREEZER

Quantity
- 1 required

Dieli Murawka Howe, Inc
<table>
<thead>
<tr>
<th>Mfr/Model</th>
<th>KYSOR PANEL SYSTEMS *D079</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>24’-0”H</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install per Plan, Details and Specifications on FS.06.6</td>
</tr>
<tr>
<td>Accessories</td>
<td>(2) Berner Arctic Seal double leaf double action doors – mount one with each Sliding Door ITEMS 12 &amp; 16</td>
</tr>
<tr>
<td>Electrical</td>
<td>208V / 3 ph</td>
</tr>
<tr>
<td>Mechanical</td>
<td>INDIRECT WASTE</td>
</tr>
</tbody>
</table>

**REFRIGERATION SYSTEM**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>OMNITEMP *D079</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install a Low Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to FS.06.5</td>
</tr>
</tbody>
</table>

**PALLETS RACKS (3-TIER)**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>18 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>INDOFF (T 714-257-1355) *D079</td>
</tr>
<tr>
<td>Features</td>
<td>Pallet shelving for Freezer Storage, 3-pallet high capacity x 18 ft min height</td>
</tr>
<tr>
<td></td>
<td>High-capacity pallet racks shall comply with current seismic and safety guidelines</td>
</tr>
<tr>
<td></td>
<td>Gray Uprights: Heavy-duty uprights shall be one-piece, all-welded units made from high tensile strength 14-ga steel. Shall not require nuts, bolts or shelf clips. Upright face is punched every 2”. Floor-mounted footplates</td>
</tr>
<tr>
<td></td>
<td>Orange Load Beams: Adjustable beams (2 beams required to create a level). Beam length varies by amount of clear span between uprights. Each end of beam has a built-in safety clip to prevent detachment from upright.</td>
</tr>
<tr>
<td></td>
<td>Row Spacer to interconnect back-to-back rows</td>
</tr>
<tr>
<td></td>
<td>Steel Safety Support: Front-to-back member to support pallets or decking used as shelving</td>
</tr>
</tbody>
</table>
• Column Guard: Freestanding and aisle barrier at the end of all exposed aisle to protect upright

Note • Field verification required

BULK FREEZER SLIDING DOOR – PART OF #13

Quantity • 1 required

Mfr/Model • JAMISON / MARK IV “DS” FREEZER DOOR *D079

Features • Power-operated bi-parting horizontal sliding Freezer Door with Diamond-Trac System and PowerTron Operator

• Frostop heater cables in top, sides, lead edges and bottom of door. Complete device to be assembled, ready for connection to power
• 5/S front and back
• 54"H diamond tread kickplate front and back
• Five-year warranty

Accessories • 5/S hardware components

Electrical • 120W / 1 ph door heater, 208V / 3 ph door motor / field wiring by ACC

Note • Field verification required. To accept (1) Berner Arctic Seal Swing Door per ITEM 13

TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR

Quantity • 1 required

Mechanical • DIRECT WASTE / verify plumbing requirements with ACC

200-LB. ROLL-IN BLAST CHILLER

Quantity • 1 required

Mfr/Model • Irinox *D079

Size • Overall 48-1/2"L x 37-1/2"W x 89-1/2"H
Features

- One-section roll-in blast chiller, 200-lb capacity
- Manufacturer’s standard features (left-hinged door)

Accessories

- 4 HP Remote Condensing Unit
- Two-year Parts & Labor warranty

Electrical

- 120V / 1 ph

Mechanical

- Self-contained holding system. (1) 4HP remote condenser unit for Blast Chill operation

Note

- Will accommodate (1) roll-in rack 27"L x 29"W x 72"H

REFRIGERATION SYSTEM

Quantity

- 1 required

Mfr/Model

- OMNITEMP *D079

Features

- Furnish and install a Low Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to FS.06.5

Electrical

- 208V / 3 ph

Mechanical

- INDIRECT WASTE

MOBILE RACKS

Quantity

- 2 required

Mfr/Model

- F.W.E. / OTR-FUA-03-18 (02274) *D079

Size

- 22"L x 28"W x 65"H with bumper

Features

- Universal rack, capacity of (18) 18"x26" pans
- Manufacturer’s standard model with continuous bumper
- 5" Polyurethane tire casters, (2) with brake

Accessories

- Bumper

SCUSD Survey

Dieli Murawka Howe, Inc
MOBILE BOWL LIFTER

Quantity ● 1 required

Mfr/Model ● SAVAGE BROS. / LIFTILTRUK-C *D079

Size ● Base dims 48”L x 39”W x 106” (overall height)

Features ● Manufacturer’s standard model with hydraulic 12V DC lift

Electrical ● 120V / 1 ph

CORNER GUARDS & END CAPS

Quantity ● 1 lot required

Mfr/Model ● CUSTOM S/S

Size ● Angle 2” x 2”

Features ● Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3, herein, and to include:

● Corner Guards: 2” x 2” angle x minimum 48”H, shall be made of 14-ga S/S. Provide for all exposed corners. Mount bottom of Corner Guard flush with top of coved base

● End Caps: 2” x 2” angle x full wall height. Fabricate similar to Corner Guard but shall extend to cover the full exposed face of the wall

THAW ROOM

Quantity ● 1 required

Mfr/Model ● KYSOR PANEL SYSTEM *D079

Size ● 24’-0”H

Features ● Furnish and install per Plan, Details and Specifications on FS.06.6

Accessories ● Berner Arctic Seal double leaf double action doors to be mounted with Sliding Door

SCUSD Survey

Dieli Murawka Howe, Inc
Electrical  ● 120V / 1 ph (2) 400W ea high bay HID lights with switch

REFRIGERATION SYSTEM
Quantity  ● 1 required
Mfr/Model  ● OMNITEMP *D079
Features  ● Furnish and install a Medium Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to FS.06.5

Electrical  ● 208V / 1 ph
Mechanical  ● INDIRECT WASTE

SLIDING DOOR
Quantity  ● 1 required
Mfr/Model  ● JAMISON / MARK IV “DS” COOLER DOOR *D079
Features  ● Power-operated bi-parting horizontal sliding Cooler Door with Diamond Trac System and PowerTron Operator
          ● Manufacturer’s standard features. Complete door assembly to be ready for connection to power
          ● S/S front and back
          ● 54”H diamond tread kickplate front and back

Accessories  ● S/S hardware components
Electrical  ● 208V / 3 ph for door motor / field wiring by ACC
Note  ● Field verification required. To accept a Berner Arctic Seal Swinging Door per ITEM 27

TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR
Quantity  ● 1 required
Mechanical  ● DIRECT WASTE / verify plumbing requirements with ACC

SCUSD Survey
Dieli Murawka Howe, Inc
PALLET RACKS (3-TIER)

Quantity ● 1 required

Mfr/Model ● INDOFF (T 714-257-1355) *D079

Features ● Pallet shelving for Cooler Storage, 3-pallet high capacity x 18 ft min height

● High-capacity pallet racks shall comply with current seismic and safety guidelines

● Gray Uprights: Heavy-duty uprights shall be one-piece, all-welded units made from high tensile strength 14-ga steel. Shall not require nuts, bolts or shelf clips. Upright face is punched every 2”. Floor-mounted footplates

● Orange Load Beams: Adjustable beams (2 beams required to create a level). Beam length varies by amount of clear span between uprights. Each end of beam has a built-in safety clip to prevent detachment from upright.

● Steel Safety Support: Front-to-back member to support pallets or decking used as shelving

Note ● Field verification required

MOBILE SHELVING (4-TIER)

Quantity ● 5 units required

Mfr/Model ● METRO / (16) 2448NK3, (4) 2472NK3, (20) 54PK3, (10) 5PC & (10) 5PCB *D079

Size ● 4 units 48"L x 24"W x 54-9/16"H

● 1 unit 72"L x 24"W x 54-9/16"H

Features ● Mobile wire shelving unit, Metroseal 3

● Manufacturer’s standard model with adjustable wire shelving and posts

● Polymer casters: (2) swivel and (2) with brake

● 12-year limited warranty against rust formation

● Follow manufacturer’s installation instruction

SCUSD Survey
Dieli Murawka Howe, Inc
WALK-IN DAIRY COOLER

Quantity ● 1 required
Mfr/Model ● KYSOR PANEL SYSTEM *D079
Size ● 24'-0"H
Features ● Furnish and install per Plan, Details and Specifications on FS.06.6
Electrical ● 120V / 1 ph / (4) 400W ea high-bay HID lights with switch

REFRIGERATION SYSTEM

Quantity ● 1 required
Mfr/Model ● OMNITEMP *D079
Features ● Furnish and install a Medium Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to FS.06.5
Electrical ● 208V / 1 ph
Mechanical ● INDIRECT WASTE

SLIDING DOOR – PART OF #34

Quantity ● 1 required
Mfr/Model ● JAMISON / MARK IV “DS” COOLER DOOR *D079
Features ● Power-operated bi-parting horizontal sliding Cooler Door with Diamond Trac System and PowerTron Operator
- Manufacturer’s standard features. Complete door assembly to be ready for connection to power
- S/S front and back
- 54"H diamond tread kickplate front and back
Accessories ● S/S hardware components
Electrical ● 208V / 3 ph for door motor / field wiring by ACC

SCUSD Survey
Dieli Murawka Howe, Inc
Note  
- Field verification required. To accept a Berner Arctic Seal Swinging Door per ITEM 40

### PALLET RACKS (3-TIER)

<table>
<thead>
<tr>
<th>Quantity</th>
<th>7 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>INDOFF (T 714-257-1355) *D079</td>
</tr>
</tbody>
</table>
| Features | Pallet shelving for Cooler Storage, 3-pallet high capacity x 18 ft min height  
- High-capacity pallet racks shall comply with current seismic and safety guidelines  
- Gray Uprights: Heavy-duty uprights shall be one-piece, all-welded units made from high tensile strength 14-ga steel. Shall not require nuts, bolts or shelf clips. Upright face is punched every 2”. Floor-mounted footplates  
- Orange Load Beams: Adjustable beams (2 beams required to create a level). Beam length varies by amount of clear span between uprights. Each end of beam has a built-in safety clip to prevent detachment from upright.  
- Steel Safety Support: Front-to-back member to support pallets or decking used as shelving |
| Note | Field verification required |

### WALK-IN PRODUCE COOLER

<table>
<thead>
<tr>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>KYSOR PANEL SYSTEM *D079</td>
</tr>
<tr>
<td>Size</td>
<td>24'-0”H</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install per Plan, Details and Specifications on FS.06.6</td>
</tr>
<tr>
<td>Accessories</td>
<td>(2) Berner Arctic Seal double leaf double action doors – mount one with each Sliding Door ITEMS 36 &amp; 40</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph / (4) 400W ea high-bay HID lights with switch</td>
</tr>
</tbody>
</table>

### REFRIGERATION SYSTEM

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
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<tbody>
<tr>
<td>SCUSD Survey</td>
<td>Dieli Murawka Howe, Inc</td>
</tr>
<tr>
<td>Category</td>
<td>Details</td>
</tr>
<tr>
<td>-----------------</td>
<td>-------------------------------------------------------------------------</td>
</tr>
<tr>
<td><strong>Mfr/Model</strong></td>
<td>OMNITEMP *D079</td>
</tr>
<tr>
<td><strong>Features</strong></td>
<td>Furnish and install a Medium Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to FS.06.5</td>
</tr>
<tr>
<td><strong>Electrical</strong></td>
<td>208V / 1 ph</td>
</tr>
<tr>
<td><strong>Mechanical</strong></td>
<td>INDIRECT WASTE</td>
</tr>
<tr>
<td><strong>SLIDING DOOR</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Quantity</strong></td>
<td>1 required</td>
</tr>
<tr>
<td><strong>Mfr/Model</strong></td>
<td>JAMISON / MARK IV “DS” COOLER DOOR *D079</td>
</tr>
<tr>
<td><strong>Features</strong></td>
<td>Power-operated bi-parting horizontal sliding Cooler Door with Diamond Trac System and PowerTron Operator</td>
</tr>
<tr>
<td></td>
<td>- Manufacturer’s standard features. Complete door assembly to be ready for connection to power</td>
</tr>
<tr>
<td></td>
<td>- S/S front and back</td>
</tr>
<tr>
<td></td>
<td>- 54”H diamond tread kickplate front and back</td>
</tr>
<tr>
<td><strong>Accessories</strong></td>
<td>S/S hardware components</td>
</tr>
<tr>
<td><strong>Electrical</strong></td>
<td>208V / 3 ph for door motor / field wiring by ACC</td>
</tr>
<tr>
<td><strong>Note</strong></td>
<td>Field verification required. To accept a Berner Arctic Seal Swinging Door per ITEM 40</td>
</tr>
<tr>
<td><strong>PALLET RACKS (3-TIER)</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Quantity</strong></td>
<td>7 required</td>
</tr>
<tr>
<td><strong>Mfr/Model</strong></td>
<td>INDOFF (T 714-257-1355) *D079</td>
</tr>
<tr>
<td><strong>Features</strong></td>
<td>Pallet shelving for Cooler Storage, 3-pallet high capacity x 18 ft min height</td>
</tr>
<tr>
<td></td>
<td>- High-capacity pallet racks shall comply with current seismic and safety guidelines</td>
</tr>
<tr>
<td></td>
<td>- Gray Uprights: Heavy-duty uprights shall be one-piece, all-welded units made from high tensile strength 14-ga steel. Shall not require nuts, bolts or shelf clips. Upright face is punched every 2”. Floor-mounted footplates</td>
</tr>
</tbody>
</table>
- Orange Load Beams: Adjustable beams (2 beams required to create a level). Beam length varies by amount of clear span between uprights. Each end of beam has a built-in safety clip to prevent detachment from upright.
- Steel Safety Support: Front-to-back member to support pallets or decking used as shelving

Note: Field verification required

MOBILE RECEIVING TABLE

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install per Plan, Details, and General Specifications on Part 2 to Part 3 herein</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph convenience outlet</td>
</tr>
</tbody>
</table>

UTILITY DRAWER – PART OF #45

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
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<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein</td>
</tr>
</tbody>
</table>

MOBILE HEATED CARTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>26 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>F.W.E. / UHS-10 (02274) *D079</td>
</tr>
<tr>
<td>Size</td>
<td>32-3/4&quot;L x 33-1/4&quot;W x 60&quot;H</td>
</tr>
<tr>
<td>Features</td>
<td>Mobile humi-temp universal server</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard equipment</td>
</tr>
<tr>
<td></td>
<td>Full perimeter bumper and bumper around the top of the unit for extra protection</td>
</tr>
</tbody>
</table>

SCUSD Survey
Dieli Murawka Howe, Inc
- Move the cord location towards the top of the back of the cabinet
- Food Sentry control indicator with low temperature alarm
- Two vertical handles on each side

**Accessories**
- Digital thermometer
- Heat retention battery
- 6” Super duty swivel casters with brake

**Electrical**
- 120V / 1 ph

## HAND SINK w/FAUCET, SOAP & TOWEL DISPENSERS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 ea required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>ADVANCE TABCO / 7-PS-80 *D079</td>
</tr>
<tr>
<td>Features</td>
<td>Manufacturer's standard model and includes -</td>
</tr>
<tr>
<td></td>
<td>One-piece sink bowl, 10&quot;x14&quot;x5&quot;</td>
</tr>
<tr>
<td></td>
<td>Keyhole wall mount bracket</td>
</tr>
<tr>
<td></td>
<td>S/S basket drain 1-1/2&quot; IPS</td>
</tr>
<tr>
<td></td>
<td>Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2&quot; P-Trap</td>
</tr>
<tr>
<td></td>
<td>Splash-mounted 4&quot; O.C. gooseneck faucet furnished with aerator</td>
</tr>
<tr>
<td></td>
<td>Liquid soap dispenser</td>
</tr>
<tr>
<td></td>
<td>Paper towel dispenser with hinged towel box. Unit uses standard C-fold towels.</td>
</tr>
<tr>
<td>Mechanical</td>
<td>1/2&quot;HW / 1/2&quot;CW / DIRECT WASTE</td>
</tr>
</tbody>
</table>

## 500-LB RECEIVING SCALE (FLOOR MODEL)

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>DETECTO / 5852F *D079</td>
</tr>
</tbody>
</table>

SCUSD Survey

Dieli Murawka Howe, Inc
Size
• Overall 24”L x 35”W x 49”H

Features
• Digital portable platform scale, 500-lb x 0.2 lb
• Manufacturer’s standard model

Electrical
• 120V / 1 ph

WORK TABLE
Quantity
• 1 required

Mfr/Model
• CUSTOM S/S

Features
• Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

Electrical
• (3) 120V / 1 ph convenience outlets

WALL SHELF
Quantity
• 1 required

Mfr/Model
• CUSTOM S/S

Features
• Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:
  • Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2” sanitary downward rolled rim on front and 2” turn up edge where adjacent to wall. Mount 60”AFF
  • Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf

Note
• Wall backing required

MOBILE INGREDIENT BINS
Quantity
• 5 required

Mfr/Model
• CAMBRO / IBS37 *D079

Size
• 21-1/2” x 29-1/2” x 27-1/2”H

SCUSD Survey
Dieli Murawka Howe, Inc
Features
• Slant top ingredient bin, 37 gallon capacity
  • Manufacturer’s standard model
  • (4) 3” heavy-duty casters (2 front swivel, 2 fixed)
  • White with clear cover

TABLE-MOUNTED SCALE
Quantity • 1 required
Mfr/Model • DETECTO / AP-20 *D079
Size • 7-1/2”L x 7”W x 2-3/4”H”
Features • Digital portion scale, S/S, counter model, 20-lb capacity
  • Manufacturer’s standard model
Electrical • 120V / 1 ph

TRASH CAN w/DOLLY & LID
Quantity • 1 ea required
Mfr/Model • RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079
Size • 19-1/2”Diameter x 22-7/8”H
Features • Gray round waste container with dolly and gray lid
  • Manufacturer’s standard model, NSF-certified

MOBILE CONVEYOR
Quantity • 1 required
Mfr/Model • CADDY / SWF *D079
Features • Skatewheel-veyor, mobile unit
• Manufacturer’s standard model

• Leg assembly fitted with heavy-duty 5” dia polyurethane swivel casters. One caster at each to have footbrake

• Mobile conveyor furnished with 6’-0”L jacketed cord

Note • Non-mechanized, non-powered and used only for flat bottom

MOBILE CONVEYOR

Quantity • 1 required

Mfr/Model • CADDY / SWF *D079

Features • Skatewheel-veyor, mobile unit

• Manufacturer’s standard model

• Leg assembly fitted with heavy-duty 5” dia polyurethane swivel casters. One caster at each to have footbrake

• Mobile conveyor furnished with 6’-0”L jacketed cord

Note • Non-mechanized, non-powered and used only for flat bottom trays

MOBILE TABLE

Quantity • 1 required

Mfr/Model • CUSTOM S/S

Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

Electrical • 120V / 1 ph convenience outlet

CAN OPENER (AIR-POWERED)

Quantity • 1 required

Mfr/Model • EDLUND / 610 *D079

SCUSD Survey

Dieli Murawka Howe, Inc
Size  • 21"H

Features  • Air-powered can opener, USDA approved
           • Manufacturer’s standard model
           • Air pressure: 85-120 PSI, Air consumption: constant 1-2 CFM
           • Adjustable for can height 2" to 10-1/2", maximum can size 6-1/2” dia

CAN CRUSHER (AIR-POWERED)

Quantity  • 1 required

Mfr/Model  • EDLUND / CA-3000 *D079

Size  • 26"L x 9"W x 7-1/2"H

Features  • Air-powered can crusher
           • Designed for crushing #10 cans (6-3/16”) or smaller
           • Manufacturer’s standard model

MOBILE LADDER RACKS

Quantity  • 1 lot required

Mfr/Model  • F.W.E. / OTR-FUA-03-18 (02274) *D079

Size  • 22"L x 28"W x 65"H with bumper

Features  • Universal rack, capacity of (18) 18"x26" pans
           • Manufacturer’s standard model with continuous bumper
           • 5" Polyurethane tire casters, (2) with brake

Accessories  • Bumper
AIR DROPS – BY APPLICABLE CATEGORY CONTRACTOR

Quantity
- 1 lot required

Electrical
- Verify electrical requirements with ACC

PALLET RACKS (4-TIER)

Quantity
- 1 lot required

Mfr/Model
- INDOFF (T 714-257-1355) *D079

Features
- Pallet shelving for Dry Storage, 4-pallet high capacity x 18 ft min height
- High-capacity pallet racks shall comply with current seismic and safety guidelines
- Gray Uprights: Heavy-duty uprights shall be one-piece, all-welded units made from high tensile strength 14-ga steel. Shall not require nuts, bolts or shelf clips. Upright face is punched every 2". Floor-mounted footplates
- Orange Load Beams: Adjustable beams (2 beams required to create a level). Beam length varies by amount of clear span between uprights. Each end of beam has a built-in safety clip to prevent detachment from upright.
- Row Spacer to interconnect back-to-back rows
- Steel Safety Support: Front-to-back member to support pallets or decking used as shelving
- Column Guard: Freestanding and aisle barrier at the end of all exposed aisle to protect upright

Note
- Field verification required

HIGH-DENSITY SHELVING (4-TIER)

Quantity
- 1 lot required

Mfr/Model
- METRO / Top Track System *D079

Size
- Overall 13'-3"L x 4'-0"W x 86"H
- Shelf 48"L x 24"W

Features
- 4-tier single-deep high-density storage system, Super Erecta Brite
• Manufacturer’s standard model consisting of -

• (1) Stationary End Unit Kit (hardware to connect stationary end units to track) TTE24C

• (8) 86P posts for End Units

• (1) Track Set, TTS14NA, 13’-3”L

• (4) Mobile Unit Kits TTM24C (Kit includes 74P posts, casters/caster channels, donut bumpers, roller bearing assemblies, push handles & aluminum split sleeves)

• (8) Wire Shelves for (2) End Units 2448BR

• (16) Wire Shelves for (4) Mobile Units 1848BR

Note

• Aisle width of 30”-36” is recommended

• Recommended maximum load rating for a mobile unit is 900 lbs. Floor should be level, smooth and free from large cracks and raised obstacles

• Field verification required

SECURED STORAGE SHELVING (5-TIER)

Quantity  ● 1 unit required

Mfr/Model  ● METRO / (5) 2460BR & (4) 74P *D079

Size  ● 60”L x 24”W x 74-5/8”H

Features  ● Super Erecta Brite stationary wire shelving unit

• Manufacturer’s standard model with adjustable wire shelves, plastic split sleeves, plated posts and bolt levelers

• Follow manufacturer’s installation instruction

WALK-IN COMPRESSOR RACK

Quantity  ● 1 required

Mfr/Model  ● OMNITEMP / WF8-AC-H-8-0-3 *D079

SCUSD Survey

Dieli Murawka Howe, Inc
Features
• Furnish and install an air-cooled multi-circuited rack per Plan, Details and Specifications on FS.06.2 to FS.06.5

Electrical
• 208V / 3 ph

COOK-CHILL REFRIGERATION RACK

Quantity
• 1 required

Mfr/Model
• CLEVELAND / TJ-100-20 HP/AC *D079

Features
• Furnish and install per Plan, Details and Specifications on FS.09 & FS.09.1

Electrical
• 208V / 3 ph

GLYCOL SYSTEM TANK

Quantity
• 1 required

Mfr/Model
• CLEVELAND / TJ-100-GHEP *D079

Features
• Furnish and install per Plan, Details and Specifications on FS.09.2 & FS.09.5

Electrical
• 120V / 1 ph control electrical / 208V / 3 ph main electrical

PRIMARY 9.8 HP HIGH PRESSURE BOILER

Quantity
• 1 required

Mfr/Model
• CLEVELAND / GFB-9.8 *D079

Features
• Furnish and install per Plan, Details and Specifications on FS.09.3

• (1) Surface blow down controller for Total Dissolve Solids (TDS) control

• (1) Lead lag control with a seven-day clock
Electrical  ● (2) 120V / 1 ph / utility & pump electrical connections
Mechanical  ● ½” & 1” CW / INDIRECT WASTE / 420 MBTUH
Note  ● PC to provide (1) Steam Check Valve

SECONDARY 9.8 HP HIGH PRESSURE BOILER
Quantity  ● 1 required
Mfr/Model  ● CLEVELAND / GFB-9.8 *D079
Size  ● Overall 78” x 54” x 80-1/2”H
Features  ● Furnish and install per Plan, Details and Specifications on FS.09.3
● (1) Surface blow down controller for Total Dissolve Solids (TDS) control
Electrical  ● (2) 120V / 1 ph / utility & pump electrical connections
Mechanical  ● ½” & 1” CW / INDIRECT WASTE / 420 MBTUH
Note  ● PC to provide (1) Steam Check Valve

AIR DRYER
Quantity  ● 1 required
Mfr/Model  ● CLEVELAND / ADA-75 *D079
Features  ● Furnish and install per Plan, Details and Specifications on FS.09.4
Electrical  ● 120V / 1 ph
Mechanical  ● INDIRECT WASTE

15 HP AIR COMPRESSOR
Quantity  ● 1 required
Mfr/Model  ● CLEVELAND / CAS-15 *D079

SCUSD Survey
Dieli Murawka Howe, Inc
**Features**
- Furnish and install per Plan, Details and Specifications on FS.09.4

**Accessories**
- Vibration Isolation Pads (set of four)
- Programmable, Automatic Drain Valve for Receiver Tank

**Electrical**
- 208V / 3 ph, 120V / 1 ph

**Mechanical**
- INDIRECT WASTE

### MOBILE POWER WASH UNIT

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>SMT / 600-PE *D079</td>
</tr>
<tr>
<td>Features</td>
<td>600-PE portable system</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph / GFCI-protected outlet required</td>
</tr>
<tr>
<td>Mechanical</td>
<td>½” HW / ½” CW</td>
</tr>
</tbody>
</table>

### TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mechanical</td>
<td>DIRECT WASTE / verify plumbing requirements with ACC</td>
</tr>
</tbody>
</table>

### MOP SINK w/FAUCET - BY APPLICABLE CATEGORY CONTRACTOR

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 ea required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mechanical</td>
<td>1/2&quot;HW / 1/2&quot;CW / DIRECT WASTE / verify plumbing requirements with ACC</td>
</tr>
<tr>
<td>Note</td>
<td>Wall backing required</td>
</tr>
<tr>
<td></td>
<td>Backflow preventer required</td>
</tr>
</tbody>
</table>
WALL SHELF

Quantity • 1 required
Mfr/Model • CUSTOM S/S
Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:

- Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2" sanitary downward rolled rim on front and 2" turn up edge where adjacent to wall. Mount 60"AFF
- Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf

Note • Wall backing required

MOBILE STORAGE SHELF (5-TIER)

Quantity • 1 unit required
Mfr/Model • METRO / (5) 1848BR, (4) 54P, (2) 5MP & (2) 5MPB *D079
Size • 48"L x 18"W x 54-9/16"H
Features • Super Erecta Brite mobile wire shelving unit
- Manufacturer’s standard model with adjustable wire shelves, plated posts, plastic split sleeves
- 5" diameter Polyurethane stem casters, (2) swivel and (2) with brake
- Follow manufacturer’s installation instruction

HAND SINK w/FAUCET, SOAP & TOWEL DISPENSERS

Quantity • 1 ea required
Mfr/Model • ADVANCE TABCO / 7-PS-80 *D079
Features • Manufacturer’s standard model and includes -

- One-piece sink bowl, 10"x14"x5"
- Keyhole wall mount bracket
• S/S basket drain 1-1/2" IPS
• Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap
• Splash-mounted 4" O.C. gooseneck faucet furnished with aerator
• Liquid soap dispenser
• Paper towel dispenser with hinged towel box. Unit uses standard C-fold towels.

**Mechanical**

**MEN’S LOCKERS**

**Quantity**

• 1 lot required

**Mfr/Model**

• LYON / (1) PP55222-3SU, (1) PP5420SU *D079

**Size**

• Overall 36” x 18” x 78”H (including 6” legs)

**Features**

• Standard double-tier quiet lockers, 6-compartment, 12”L x 18”W x 36”H per opening
• Replace a locker on the bottom with an ADA locker, 12”L x 18”W x 48-5/8”H
• Manufacturer’s standard model, Set up, Putty color
• Padlock attachment (padlocks not included)

**Note**

• Latch and locking hardware for the ADA locker shall not require twisting, pinching or grasping to operate

• Wall or floor anchoring recommended

**LAUNDRY MOBILE SHELVING (5-TIER)**

**Quantity**

• 3 units required

**Mfr/Model**

• METRO / (15) 1848BR, (12) 54P, (6) 5MP & (6) 5MPB *D079

**Size**

• 48”L x 18”W x 54-9/16”H

**Features**

• Super Erecta Brite mobile wire shelving units

Dieli Murawka Howe, Inc
- Manufacturer’s standard model with adjustable wire shelves, plated posts, plastic split sleeves
- 5” diameter Polyurethane stem casters, (2) swivel and (2) with brake
- Follow manufacturer’s installation instruction

MOBILE FLOOR SCRUBBER

Quantity • 1 required
Mfr/Model • NILFISK-ADVANCE / 3200 *D079
Size • 32” cleaning width
Features • Hydro-Retriever, 300 rpm brush speed
- Manufacturer’s standard equipment
Electrical • 120V / 1 ph

FOOD BANK

Quantity • 1 required
Note • Verify electrical requirements with School District’s Representative

REFRIGERATION SYSTEM

Quantity • 1 required
Electrical • Verify electrical requirements with School District’s Representative
Mechanical • INDIRECT WASTE / verify plumbing requirements with School District’s Representative

SLIDING DOOR FOR #92

Quantity • 1 required
Note • JAMISON / MARK IV “DS” COOLER DOOR *D079

SCUSD Survey
Dieli Murawka Howe, Inc
### Features
- Power-operated bi-parting horizontal sliding Cooler Door with Diamond Trac System and PowerTron Operator
- Manufacturer’s standard features. Complete door assembly to be ready for connection to power
- S/S front and back
- 54"H diamond tread kickplate front and back

### Accessories
- S/S hardware components

### Electrical
- 208V / 3 ph for door motor / field wiring by ACC

### Note
- Field verification required

---

**TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR**

| Quantity | 1 required |

**Mechanical**
- DIRECT WASTE / verify plumbing requirements with ACC

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**MOBILE LADDER RACKS**

| Quantity | 39 required |

**Mfr/Model**
- F.W.E. / OTR-FUA-03-18 (02274) *D079

**Size**
- 22"L x 28"W x 65"H with bumper

**Features**
- Universal rack, capacity of (18) 18"x26" pans
- Manufacturer’s standard model with continuous bumper
- 5" Polyurethane tire casters, (2) with brake

**Accessories**
- Bumper

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**WALK-IN FREEZER**

| Quantity | 1 required |

**Note**
- Verify electrical requirements with School District’s Representative

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**SCUSD Survey**

Dieli Murawka Howe, Inc
REFRIGERATION SYSTEM

Quantity  • 1 required

Note  • Verify electrical requirements with School District’s Representative

SLIDING DOOR FOR #98

Quantity  • 1 required

Mfr/Model  • JAMISON / MARK IV “DS” FREEZER DOOR *D079

Features  • Power-operated bi-parting horizontal sliding Freezer Door with Diamond-Trac System and PowerTron Operator
  • Frostop heater cables in top, sides, lead edges and bottom of door. Complete device to be assembled, ready for connection to power
  • S/S front and back
  • 54”H diamond tread kickplate front and back
  • Five-year warranty

Accessories  • S/S hardware components

Electrical  • 120W / 1 ph door heater, 208V / 3 ph door motor / field wiring by ACC

Note  • Field verification required

TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR

Quantity  • 1 required

Mechanical  • DIRECT WASTE / verify plumbing requirements with ACC

MOBILE SHELVING

Quantity  • 19 units required

SCUSD Survey

Dieli Murawka Howe, Inc
AIR CURTAINS

Quantity: 2 required

Mfr/Model: BERNER / (1) ASR1048AA-3X, (1) ASR1060AA-3X *D079

Size: Overall 51”L x 15”W x 15”H, 63”L x 15”W x 15”H

Features:
- Service entry model, UL-listed unheated system
- Manufacturer’s standard models, 48” and 60” nozzle widths
- White aluminum housing

Accessories: Combination On-Off Automatic Switch/Automatic Door Switch

Electrical: 120V / 1 ph / EC to interconnect unit to automatic door switch

Note: Wall backing required

AIR CURTAIN

Quantity: 1 required

Mfr/Model: BERNER / ASR1036AA-3X *D079

Size: Overall 39”L x 15”W x 15”H

Features:
- Service entry model, UL-listed unheated system
- Manufacturer’s standard model, 36” nozzle width
- White aluminum housing

Accessories: Combination On-Off Automatic Switch/Automatic Door Switch

Electrical: 120V / 1 ph / ACC to interconnect unit to automatic door switch

Note: Wall backing required

WOMEN’S LOCKERS

Quantity: 1 lot required
<table>
<thead>
<tr>
<th>Mfr/Model</th>
<th>LYON / (2) PP5222SU, (3) PP5222SU-3, (1) PP5420SU *D079</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>Overall 132” x 18” x 78”H (including 6” legs)</td>
</tr>
<tr>
<td>Features</td>
<td>Standard double-tier quiet lockers: (2) 2-compartment units, (3) 6-compartment units. Locker size per opening 12” x 18” x 36”H</td>
</tr>
<tr>
<td></td>
<td>One bottom section with an ADA locker, 12” x 18” x 48-5/8”H</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model, set up, Putty color</td>
</tr>
<tr>
<td></td>
<td>Padlock attachment (padlocks not included)</td>
</tr>
<tr>
<td>Note</td>
<td>Latch and locking hardware for the ADA locker shall not require twisting, pinching or grasping to operate</td>
</tr>
<tr>
<td></td>
<td>Wall or floor anchoring recommended</td>
</tr>
</tbody>
</table>

**MOBILE POT & PAN STORAGE SHELVING**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>12 units required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>METRO / (12) PR48X, (24) 5MPX and (24) 5MPBX *D079</td>
</tr>
<tr>
<td>Size</td>
<td>48”L x 24”W x 75-1/2”H</td>
</tr>
<tr>
<td>Features</td>
<td>MetroMax Drying Rack Unit includes (2) drop-ins and (1) cutting board/tray drying rack</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model</td>
</tr>
<tr>
<td>Accessories</td>
<td>5” diameter Polyurethane stem casters: (2) swivel, (2) with brake</td>
</tr>
</tbody>
</table>

**SINK ASSEMBLY**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph convenience outlet</td>
</tr>
</tbody>
</table>

SCUSD Survey
Dieli Murawka Howe, Inc
**SOAK SINK – PART OF #109**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
</tbody>
</table>
| Features | Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:  
  - Fabricate sink of 14-ga #304 S/S  
  - All interior corners, both horizontal and vertical, shall be coved  
  - Pitch to center drain  
  - Provide drain and removable crumb cup |
| Accessories | Lever drain overflow with extended valve handle and 14-ga S/S support bracket  
  - Fisher 22306 to be equipped with flat 'snap-in' S/S strainer plate and one-piece connected overflow assembly |
| Mechanical | INDIRECT WASTE |

**SPLASH-MTD. FAUCET**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>FISHER / 83186 *D079</td>
</tr>
</tbody>
</table>
| Features | 8" c/c backsplash mount valve, 16" swing spout, non-splash aerator  
  - Manufacturer’s standard model with wrist handles |
| Mechanical | 1/2"HW, 1/2"CW |

**WALL SHELF**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:</td>
</tr>
</tbody>
</table>

---

Dieli Murawka Howe, Inc
• Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2" sanitary downward rolled rim on front and 2" turn up edge where adjacent to wall. Mount 60"AFF

• Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf

Note
• Wall backing required

TRASH CAN w/DOLLY & LID

Quantity • 1 ea required

Mfr/Model • RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079

Size • 19-1/2"Diameter x 22-7/8"H

Features • Gray round waste container with dolly and gray lid

• Manufacturer's standard model, NSF-certified

HAND SINK w/FAUCET, SOAP & TOWEL DISPENSERS

Quantity • 1 ea required

Mfr/Model • ADVANCE TABCO / 7-PS-80 *D079

Features • Manufacturer's standard model and includes -

• One-piece sink bowl, 10"x14"x5"

• Keyhole wall mount bracket

• S/S basket drain 1-1/2" IPS

• Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2” P-Trap

• Splash-mounted 4" O.C. gooseneck faucet furnished with aerator

• Liquid soap dispenser

• Paper towel dispenser with hinged towel box. Unit uses standard C-fold towels

Accessories • 7-PS-16R Right side splash, ITEM 116

SCUSD Survey

Dieli Murawka Howe, Inc
Mechanical

- 1/2”HW / 1/2”CW / DIRECT WASTE

SPLASHGUARD

Quantity • 1 required

Mfr/Model • ADVANCE TABCO / 7-PS-16R *D079

Features • Provide a Right side splashguard as an accessory to Hand Sink, ITEM 115

POT SINK ASSEMBLY

Quantity • 1 required

Mfr/Model • CUSTOM S/S

Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:

- Fabricate top of 14-ga, #304 S/S with raised rolled edge
- 10”H x 2” thick back and side splashes where adjacent to wall
- 16-ga #304 S/S tubular legs, 1-5/8” diameter with 1” adjustable S/S bullet feet
- All welds to be ground smooth and polished

3-COMPARTMENT SINK – PART OF #118

Quantity • 1 required

Mfr/Model • CUSTOM S/S

Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:

- Fabricate sink of 14-ga #304 S/S
- All interior corners, both horizontal and vertical, shall be coved
- Pitch to center drain
- Provide drain and removable crumb cup

SCUSD Survey
Dieli Murawka Howe, Inc
Accessories

- (3) Lever drain overflow with extended valve handle and 14-ga S/S support bracket
- Fisher 22306 to be equipped with flat 'snap-in' S/S strainer plate and one-piece connected overflow assembly

Mechanical

- INDIRECT WASTE

SPLASH-MTD. FAUCETS

Quantity

- 2 required

Mfr/Model

- FISHER / 5414 *D079

Features

- 8” c/c backsplash mounted ¾” valve, 14” swing spout
- Elbows
- Manufacturer’s standard model with wrist handles

Mechanical

- 3/4”HW, 3/4”CW

WALL SHELF

Quantity

- 1 required

Mfr/Model

- CUSTOM S/S

Features

- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:
  - Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2” sanitary downward rolled rim on front and 2” turn up edge where adjacent to wall. Mount 60”AFF
  - Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf

Note

- Wall backing required

SINK HEATER

Quantity

- 1 required

Mfr/Model

- HATCO / 3CS-9 *D079

SCUSD Survey

Dieli Murawka Howe, Inc
Size  •  6-3/4"L x 16-7/8"W x 12-5/8"H
Features  •  Sanitizing sink heater
•  Manufacturer’s standard model equipped with Energy Cut-Off (ECO) wired into the electrical circuit
•  Complete with all electrical wiring and plumbing fittings
•  Mount into the third compartment sink of ITEM 119
Accessories  •  All S/S body and base
Electrical  •  208V / 3 ph

POWER WASH UNIT
Quantity  •  1 required
Mfr/Model  •  WELLS / PW-106 *D079
Size  •  Overall motor length 11-1/2"
Features  •  Hydro-surge washing unit
•  Manufacturer’s standard model
•  UL listed
Electrical  •  120V / 1 ph / NEMA 5-15P

DISPOSER SINK – PART OF #118
Quantity  •  1 required
Mfr/Model  •  CUSTOM S/S
Features  •  Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:
•  Fabricate of 14-ga #304 S/S
•  All interior corners, both horizontal and vertical, shall be coved
• Pitch to center drain
• Provide with removable S/S rack guide

Mechanical • INDIRECT WASTE

WASTE DISPOSER w/SINK COLLAR & CONTROL PANEL

Quantity • 1 required

Mfr/Model • SALVAJOR / 200-SA-ARSS-LD (208/60/1) *D079

Size • 6-1/2" sink mount

Features • UL listed 2 HP food waste disposer
• Sink assembly with 6-1/2" sink collar - mount to Disposer Sink ITEM 124
• ARSS-LD Disposer Control: Pre-wired control panel with a safety line disconnect and automatic reversing magnetic contactors
• Manufacturer’s standard model
• Two-year Parts & Labor Warranty

Electrical • 208V / 1 ph / ACC to interconnect Control Panel to Disposer and solenoid to On/Off switch

Mechanical • ½"CW / DIRECT WASTE / ACC to interconnect solenoid to vacuum breaker

HOSE REEL (WALL MTD.) w/CONTROL CABINET

Quantity • 1 required

Mfr/Model • FISHER / 97098 *D079

Features • Closed Reel Rinse, wall mounted, self-locking, 30-ft long reel hose, spray valve, S/S
• S/S Control Box (for recessed mounting) with temperature adjusting valve, shut-off, In-line dual backflow preventer
• Manufacturer’s standard model

Mechanical • 1/2"HW, 1/2"CW / ACC to interconnect hose reel and control box

SCUSD Survey

Dieli Murawka Howe, Inc
TRASH CAN w/DOLLY & LID

Quantity  • 1 ea required
Mfr/Model  • RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079
Size  • 19-1/2"Diameter x 22-7/8"H
Features  • Gray round waste container with dolly and gray lid
  • Manufacturer’s standard model, NSF-certified

MOBILE PAN RACKS FOR #131

Quantity  • 2 required
Mfr/Model  • ALVEY / (1) R01016 and (1) R01012 *D079
Features  • (1) Shelf-type pan rack, S/S, to hold sixty 18" x 26" bun pans
  • (1) Assorted pan rack, S/S, to hold various pans up to 3-1/2"D. Rack has (6) 3-1/2"D pockets
  • Manufacturer’s standard model

MOBILE CARTS (UNHEATED)

Quantity  • 2 required
Mfr/Model  • F.W.E. / ETC-UA-11 (02274) *D079
Size  • Overall exterior 24-1/4"L x 29-3/4"W x 58-1/4"H
Features  • Non-heated, non-insulated transport cabinet
  • Manufacturer’s standard model with Universal tray slides
  • Polyurethane tire casters, (2) rigid and (2) swivel with brake
Accessories  • Corner bumpers
WALK-IN CART WASHER

Quantity ● 1 required

Mfr/Model ● ALVEY / KS-88*D079

Size ● 120” x 66” x 118”H

Features ● Furnish and install pan rack cart/cabinet washer as per Plans, Details and Specifications on FS.10 & FS.10.1

● Washer, pit-mounted design. Tank shall be constructed of all-welded 12-ga 304 S/S and upper housing to be constructed of all-welded 16-ga 304 S/S interlocked design with a polished finish

● Gas tank heat complete with automatic temperature control, ITEM 132

● S/S ramps for loading

● S/S wash and rinse piping with stainless V-jet wash nozzles and brass rinse nozzles

● 15 HP wash pump with TEFC motor for re-circulating wash water

● Single door, S/S construction, triple hung

● Door limit switch to prevent wash/rinse operation when door is opened

● Wash and rinse temperature and pressure gauge

● Rinse solenoid valve and strainer

● Heavy-duty floor with non-skid surface

● S/S control panel with adjustable wash and rinse cycles

● NSF-approved

Accessories ● Exhaust fan F10607

Electrical ● 208V / 3 ph

Mechanical ● 1”HW / DIRECT WASTE / 3/4” NAT. GAS / 350 MBTUH

GAS BOOSTER RESERVE TANK

Quantity ● 1 required

SCUSD Survey

Dieli Murawka Howe, Inc
Mfr/Model  • ALVEY / KS-88 *D079

Features  • Gas-heated rinse water booster with automatic temperature control
          • Furnish and install as per Plans, Details and Specifications on FS.10 & FS.10.1

Mechanical  • 1"HW / 3/4" NAT. GAS / 200 MBTUH

SUBWAY GRATING

Quantity  • 9 required

Mfr/Model  • ST LOUIS STAINLESS (T-888-507-1578) / TG-100 *D079

Size  • Refer to document drawings

Features  • Tiger style
          • 1-1/4” x 1-1/4” on center, #304 S/S fully automated laser constructed floor trough grates with laser cut serrated anti-skid finish on all top edges.  ½”W x 1” tall puzzle locked bar on bar construction, fully laser welded together.  All edges mitered at angles to ensure that all sharp edges are not present to the touch

Mechanical  • INDIRECT WASTE

CLOSURE PANEL w/TRIM

Quantity  • 1 required

Mfr/Model  • CUSTOM S/S

Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

WALK-IN BAKERY COOLER

Quantity  • 1 required

Mfr/Model  • KYSOR PANEL SYSTEM *D079

Features  • Furnish and install per Plan, Details and Specifications on FS.06.6
Electrical  
- 120V / 1 ph / (4) 100W ea interior lights with switch

**REFRIGERATION SYSTEM**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>OMNITEMP *D079</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install a Medium Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to FS.06.5</td>
</tr>
</tbody>
</table>

**MOBILE STORAGE SHELVING (4-TIER)**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>6 units required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>METRO / (20) 2448NK3, (4) 2460NK3, (24) 54PK3, (12) 5PC &amp; (12) 5PCB *D079</td>
</tr>
</tbody>
</table>
| Size | 5 units 48"L x 24"W x 54-9/16"H  
1 unit 60"L x 24"W x 54-9/16"H |
| Features | Mobile wire shelving unit, Metroseal 3  
Manufacturer’s standard model with adjustable wire shelving and posts  
Polymer casters: (2) swivel and (2) with brake  
12-year limited warranty against rust formation  
Follow manufacturer’s installation instruction |

**MOBILE PAN RACKS**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>7 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>F.W.E. / OTR-FUA-03-18 (02274) *D079</td>
</tr>
<tr>
<td>Size</td>
<td>22&quot;L x 28&quot;W x 65&quot;H with bumper</td>
</tr>
</tbody>
</table>
| Features | Universal rack, capacity of (18) 18"x26" pans  
Manufacturer's standard model with continuous bumper |

SCUSD Survey  
Dieli Murawka Howe, Inc
- 5" Polyurethane tire casters, (2) with brake

Accessories
- Bumper

DUNNAGE RACKS (DRY STORAGE)

Quantity
- 2 required

Mfr/Model
- METRO / HDP56C *D079

Size
- 60"L x 24"W x 16-1/4"H

Features
- Heavy-duty Super dunnage rack, Chrome finish
- Manufacturer’s standard model with leveling feet

MOBILE SHELVING (5-TIER)

Quantity
- 2 units required

Mfr/Model
- METRO / (10) 2460BR, (8) 54P, (4) 5MP & (4) 5MPB *D079

Size
- 60"L x 24"W x 54-9/16"H

Features
- Super Erecta Brite mobile wire shelving units
  - Manufacturer’s standard model with adjustable wire shelves, plated posts, plastic split sleeves
  - 5" diameter Polyurethane stem casters, (2) swivel and (2) with brake
  - Follow manufacturer’s installation instruction

140-QT. FOOD MIXER

Quantity
- 1 required

Electrical
- 230V / 3 ph / verify electrical requirements with School District’s Representative

FLOOR TROUGH w/ GRATE

SCUSD Survey

Dieli Murawka Howe, Inc
Quantity  • 1 ea required
Mfr/Model  • CUSTOM S/S
Features  • Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:

• Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth

• Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3" waste pipes. Center drain

Accessories  • Tiger Grating, ITEM 133

Mechanical  • DIRECT WASTE

MIXER FILL FAUCET
Quantity  • 1 required
Mfr/Model  • FISHER / 83097 *D079
Features  • 8" c/c adjustable wall / backsplash mount, Pot filler hose unit

• Manufacturer’s standard model with wrist handles and backflow preventer

Mechanical  • 1/2"HW, 1/2"CW

60-QT. FOOD MIXER
Quantity  • 1 required
Electrical  • 208V / 3 ph / verify electrical requirements with School District’s Representative

FLOOR TROUGH w/GRATE
Quantity  • 1 ea required
Mfr/Model  • CUSTOM S/S

SCUSD Survey
Dieli Murawka Howe, Inc
Features

- Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:

- Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth

- Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3" waste pipes. Center drain

Accessories

- Tiger Grating, ITEM 133

Mechanical

- DIRECT WASTE

PREP. TABLE w/MARINE EDGE

Quantity

- 1 required

Mfr/Model

- CUSTOM S/S

Features

- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

Electrical

- 120V / 1 ph convenience outlet

2-COMPARTMENT PREP. SINK

Quantity

- 1 required

Mfr/Model

- CUSTOM S/S

Features

- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:

- Fabricate sink of 14-ga #304 S/S

- All interior corners, both horizontal and vertical, shall be coved

- Pitch to center drain

- Provide drain and removable crumb cup

Accessories

- (2) Lever drain overflow with extended valve handle and 14-ga S/S support bracket
• Fisher 22306 to be equipped with flat 'snap-in' S/S strainer plate and one-piece connected overflow assembly

Mechanical  • INDIRECT WASTE

SPLASH-MTD. FAUCET

Quantity  • 1 required

Mfr/Model  • FISHER / 85065 *D079

Features  • 8” c/c backsplash mount valve, 12” swing spout, non-splash aerator
  • Manufacturer’s standard model with wrist handles

Mechanical  • 1/2"HW, 1/2"CW

UTILITY DRAWER

Quantity  • 1 required

Mfr/Model  • CUSTOM S/S

Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3

WALL SHELF

Quantity  • 1 required

Mfr/Model  • CUSTOM S/S

Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:
  • Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2" sanitary downward rolled rim on front and 2" turn up edge where adjacent to wall. Mount 60"AFF
  • Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf

Note  • Wall backing required

SCUSD Survey

Dieli Murawka Howe, Inc
TRASH CAN w/DOLLY & LID

- Quantity: 1 ea required
- Mfr/Model: RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079
- Size: 19-1/2"Diameter x 22-7/8"H
- Features: Gray round waste container with dolly and gray lid
  - Manufacturer's standard model, NSF-certified

FOOD CHOPPER

- Quantity: 1 required
- Mfr/Model: HOBART / 84186 *D079
- Size: 33-3/4"L x 22-1/2"W x 35"H with bowl cover raised
- Features: Food cutter with 18” S/S bowl, double cutlery grade S/S knives with S/S knife comb and 3” S/S legs with rubber feet
  - Manufacturer’s standard model
  - 6-foot flexible cord with plug
- Accessories: #12 Attachment hub
- Electrical: 120V / 1 ph

WASTE DISPOSER w/18”CONE & CONTROL PANEL

- Quantity: 1 required
- Mfr/Model: SALVAJOR / 200-CA-18-ARSS-LD (208/60/1) *D079
- Size: 20-7/8” Dia x 35-5/8"H
- Features: UL listed 2 HP food waste disposer
  - Cone assembly: 18” Cone with S/S safety cover

SCUSD Survey

Dieli Murawka Howe, Inc
• ARSS-LD – automatic reversing disposer control with Safety Line Disconnect and includes energy/water-saving switch
• Manufacturer’s standard model

Accessories
• #980105 Mounting bracket for ARSS-LD
• Two-year Parts & Labor warranty

Electrical
• 208V / 1 ph / EC to interconnect Control Panel to Disposer unit and solenoid to On/Off switch
  
Mechanical
• 1/2"CW / DIRECT WASTE / ACC to interconnect Control Panel to Disposer and solenoid to vacuum breaker

PRE-RINSE FAUCET

Quantity
• 1 required

Mfr/Model
• FISHER / 83119 *D079

Features
• 8” c/c adjustable wall/backsplash-mount Pre-rinse
• Ultra spray valve with wall bracket
• Backflow preventer
  
  • Manufacturer’s standard model with wrist handles

Mechanical
• 1/2"HW, 1/2"CW

MOBILE AUTOMATIC BUN DIVIDER / ROUNDER

Quantity
• 1 required

Mfr/Model
• ERIKA / Automat 11/30 A*D079

Size
• 31” x 23” x 61”H

Features
• Fully automatic divider/rounder
  
  • Manufacturer’s standard model with 36 parts
Accessories  ● Machine on wheels  
               ● Bumper guard  

Electrical  ● 208V / 3 ph  

SPIRAL MIXER w/INTEGRATED WATER METER  
Quantity  ● 1 required  
Mfr/Model  ● ADAMATIC / ANSE/R-200 *D079  
Size  ● 43” x 76” x 81.6”H  
Features  ● Removable bowl spiral mixer  
               ● Manufacturer’s standard model  
Accessories  ● S/S exterior  
               ● AWM-35 Water meter  
Electrical  ● 208V / 3 ph for mixer; 120V / 1 ph for water meter  
Mechanical  ● ½”CW  

HAND SINK w/FAUCET, SOAP & TOWEL DISPENSERS  
Quantity  ● 1 ea required  
Mfr/Model  ● ADVANCE TABCO / 7-PS-80 *D079  
Features  ● Manufacturer’s standard model and includes -  
               ● One-piece sink bowl, 10”x14”x5”  
               ● Keyhole wall mount bracket  
               ● S/S basket drain 1-1/2” IPS  
               ● Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2” P-Trap  
               ● Splash-mounted 4” O.C. gooseneck faucet furnished with aerator
- Liquid soap dispenser
- Paper towel dispenser with hinged towel box. Unit uses standard C-fold towels.

**Mechanical**
- 1/2"HW / 1/2"CW / DIRECT WASTE

**FLOOR TROUGH w/SUBWAY GRATE**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
</tbody>
</table>
| Features | Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:  
- Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth  
- Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3" waste pipes. Center drain  
- Subway Grating are crosswise bars to be 3/16"x1" with open front and back, set 3/16" apart. Three lengthwise rods to be 1/2", set 3" from each edge wedged through the bars full length, heli-arc welded to each 3/16" cross bar. Each grating section shall be 20"L maximum |

**Mechanical**
- DIRECT WASTE

**WORK TABLE w/MARINE EDGE**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph convenience outlet</td>
</tr>
</tbody>
</table>
**SINK**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
</tbody>
</table>
| Features | • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:  
  • Fabricate sink of 14-ga #304 S/S  
  • All interior corners, both horizontal and vertical, shall be coved  
  • Pitch to center drain  
  • Provide drain and removable crumb cup  
| Accessories | • Lever drain overflow with extended valve handle and 14-ga S/S support bracket  
  • Fisher 22306 to be equipped with flat 'snap-in' S/S strainer plate and one-piece connected overflow assembly  
| Mechanical | • INDIRECT WASTE |

**SPLASH-MTD. FAUCET**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>FISHER / 83178 *D079</td>
</tr>
</tbody>
</table>
| Features | • 8” c/c backsplash mount valve, 8” swing spout, non-splash aerator  
  • Manufacturer’s standard model with wrist handles  
| Mechanical | • 1/2"HW, 1/2"CW |

**TRASH CAN w/DOLLY & LID**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 ea required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079</td>
</tr>
<tr>
<td>Size</td>
<td>19-1/2&quot;Diameter x 22-7/8&quot;H</td>
</tr>
</tbody>
</table>
Features
- Gray round waste container with dolly and gray lid
- Manufacturer's standard model, NSF-certified

BAKER’S TABLE

Quantity 1 required
Mfr/Model JOHN BOOS / SBS-S Frame w/BKSC Top *D079
Size 8'-6"L x 30"W x 36"H (work height)
Features
- Baker’s production table
- 2-1/4” thick Edge Grain Hard Maple top with natural penetrating oil finish
- S/S frames, 1-1/2” square 16-ga S/S tube Type 300
- Legs 1-5/8” o.d. 16-ga tube with 1-1/2” adjustable S/S bullet feet; cross bracing 1-1/4” o.d. 16-ga tube
- NSF-approved

Accessories
- 4”H coved end and back risers
- Drawers ITEM 169

Electrical
- (2) 120V / 1 ph / convenience outlets

3-DRAWER ASSEMBLY – PART OF #168

Quantity 1 required
Mfr/Model JOHN BOOS / D11 *D079
Features
- Provide roller-bearing drawers as accessory to Baker’s Table
- S/S front and recessed handle
- Insert pan 15"x20"x5"D
WALL SHELF

Quantity  ● 1 required
Mfr/Model  ● CUSTOM S/S
Features  ● Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:
  ● Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2" sanitary downward rolled rim on front and 2" turn up edge where adjacent to wall. Mount 60"AFF
  ● Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf
Note  ● Wall backing required

MOBILE INGREDIENT BINS

Quantity  ● 3 required
Mfr/Model  ● CAMBRO / IBS37 *D079
Size  ● 21-1/2" x 29-1/2" x 27-1/2”H
Features  ● Slant top ingredient bin, 37 gallon capacity
  ● Manufacturer’s standard model
  ● (4) 3” heavy-duty casters (2 front swivel, 2 fixed)
  ● White with clear cover

MOBILE SHEETER-MOULDWER

Quantity  ● 1 required
Mfr/Model  ● ANETS / MDR-6-SM *D079
Size  ● 62-3/8”L x 31”W x 56-3/4”H
Features  ● Versatile two pass sheeter-moulder less moulding equipment
  ● Manufacturer’s standard model

SCUSD Survey
Dieli Murawka Howe, Inc
• With welded 14-ga, white powder coated, steel cabinet with four casters

Electrical
• 120-208V / 1 ph

MOBILE DOUGH DIVIDER / ROUNDER

Quantity
• 1 required

Mfr/Model
• DOYON / DSF030 *D079

Size
• 23”L x 30”W x 54”H

Features
• Semi-automatic dough divider/rounder, 30-portion capacity
• Manufacturer’s standard model

Electrical
• 208V / 1 ph / NEMA 6-15P

BAKER’S COUNTER

Quantity
• 1 required

Mfr/Model
• JOHN BOOS / SBS-S Frame w/BKSC Top *D079

Size
• 9’-0”L x 30”W x 36”H (work height)

Features
• Baker’s production table
• 2-1/4” thick Edge Grain Hard Maple top with natural penetrating oil finish
• S/S frames, 1-1/2” square 16-ga S/S tube Type 300
• Legs 1-5/8” o.d. 16-ga tube with 1-1/2” adjustable S/S bullet feet; cross bracing 1-1/4” o.d. 16-ga tube
• NSF-approved

Accessories
• 4”H coved end and back risers
• Drawers, ITEM 176

Electrical
• 120V / 1 ph / convenience outlet

SCUSD Survey
Dieli Murawka Howe, Inc
3-DRAWER ASSEMBLIES – PART OF #175

Quantity ● 4 required

Mfr/Model ● JOHN BOOS / D11 *D079

Features ● Provide roller-bearing drawers as accessory to Baker’s Table
          ● S/S front and recessed handle
          ● Insert pan 15”x20”x5”D

MOBILE INGREDIENT BINS

Quantity ● 6 required

Mfr/Model ● CAMBRO / IBS37 *D079

Size ● 21-1/2” x 29-1/2” x 27-1/2”H

Features ● Slant top ingredient bin, 37 gallon capacity
          ● Manufacturer’s standard model
          ● (4) 3” heavy-duty casters (2 front swivel, 2 fixed)
          ● White with clear cover

BREAD MACHINE

Quantity ● 1 required

| Electrical ● 208V / 1 ph /

MOBILE WORK TABLE

Quantity ● 1 required

Mfr/Model ● CUSTOM S/S

Features ● Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

SCUSD Survey

Dieli Murawka Howe, Inc
Electrical  • 120V / 1 ph convenience outlet

UTILITY DRAWERS –
Quantity  • 2 required
Mfr/Model  • CUSTOM S/S
Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

MOBILE WORK TABLE
Quantity  • 1 required
Mfr/Model  • CUSTOM S/S
Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein
Electrical  • 120V / 1 ph convenience outlet

UTILITY DRAWERS
Quantity  • 2 required
Mfr/Model  • CUSTOM S/S
Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3 herein

SPARE NUMBER

ITEM 185  ROLLING PIN RACK
Quantity  • 1 required
Mfr/Model  • CUSTOM S/S
Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

EXHAUST HOOD (TYPE 2)
Quantity  • 1 required
Mfr/Model  • HALTON / CH *D079

Features  • Furnish and install per Plan, Details and Specifications on FS.05.4

• Condensate hood shall be fabricated of minimum 18-ga Type #304 S/S. Exposed external seams shall be ground and polished to match original material finish. Construction shall conform to the requirements of NSF Standard 2 and NSF seal shall be displayed on the face of the hood.

• Includes Condensate Baffles, Full Perimeter Gutter, Threaded Drain Connection, Fluorescent Lights, Ceiling MUA Plenum, Ceiling Enclosure Panels, 3” Air Barrier top, back and sides
Electrical  • 120V / 1 ph
Mechanical  • INDIRECT WASTE

EXHAUST SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR
Quantity  • 1 required

Electrical  • ACC to interconnect exhaust fan on roof with switch at hood / verify electrical requirements

MAKE-UP AIR SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR
Quantity  • 1 required

Electrical  • ACC to interconnect supply fan on roof with switch at hood / verify electrical requirements

S/S WALL FLASHING & HOOD TRIM / CLOSURE PANEL
Quantity  • 1 lot required
<table>
<thead>
<tr>
<th>Mfr/Model</th>
<th>CUSTOM S/S</th>
</tr>
</thead>
<tbody>
<tr>
<td>Features</td>
<td>Furnish and install as per Plan, Details, and General Specifications on Part 2 to Part 3, herein and to include:</td>
</tr>
<tr>
<td></td>
<td>• Shall be at least 18-ga, #304 S/S</td>
</tr>
<tr>
<td></td>
<td>• Sheets shall be set vertically with seams running perpendicular to the ceiling and floor</td>
</tr>
<tr>
<td></td>
<td>• Seams and ends shall be capped with appropriate S/S T-molding or End molding</td>
</tr>
<tr>
<td></td>
<td>• Attach to walls with approved mastic</td>
</tr>
<tr>
<td></td>
<td>• Clad side and back walls and provide trim as required. Return wall to match hood profile</td>
</tr>
</tbody>
</table>

### 25-GAL. TRUNION KETTLE

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CLEVELAND / KGL-25-T *D079</td>
</tr>
<tr>
<td>Size</td>
<td>42” x 37” x 38-5/8” (working height)</td>
</tr>
<tr>
<td>Features</td>
<td>Leg-type, gas-fired tilting kettle, 25-gallon capacity</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model</td>
</tr>
<tr>
<td></td>
<td>Supplied with Pressure Regulator and 6-ft power cord</td>
</tr>
<tr>
<td>Accessories</td>
<td>Spring Assist Cover (CHS)</td>
</tr>
<tr>
<td></td>
<td>Food Strainer (FS)</td>
</tr>
<tr>
<td></td>
<td>Hot &amp; Cold water faucet (DPK) with faucet bracket (FBKT)</td>
</tr>
<tr>
<td></td>
<td>2” Tangent Draw-off Valve (TD2)</td>
</tr>
<tr>
<td></td>
<td>Kettle Accessory Kit (KAK)</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph</td>
</tr>
<tr>
<td>Mechanical</td>
<td>½” HW, ½” CW / ¾” NAT. GAS / 90 MBTUH</td>
</tr>
</tbody>
</table>
FLOOR TROUGH w/GRATE

Quantity  ● 1 ea required
Mfr/Model  ● CUSTOM S/S
Features  ● Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:
          ● Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth
          ● Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3” waste pipes. Center drain

Accessories  ● Tiger Grating, ITEM 133
Mechanical  ● DIRECT WASTE

2-RACK ROTARY OVEN

Quantity  ● 1 required
Mfr/Model  ● BAXTER / BXA2G *D079
Size  ● 72"L x 62"W x 99-1/2"H
Features  ● Rotating rack oven, gas, double rack capacity
          ● Manufacturer’s standard model
          ● Includes a fully welded hood for Type 2 installation, ITEM 195
Electrical  ● 208V / 3 ph dedicated circuit, 208V / 1 ph branch circuit
Mechanical  ● 1/2" CW / INDIRECT WASTE / 1-1/4" NAT. GAS / 300 MBTU/hr
Note  ● Shall accommodate (2) Single End Load Racks ITEM 194

MOBILE RACKS

Quantity  ● 3 required

SCUSD Survey
Dieli Murawka Howe, Inc
Mfr/Model

- BAXTER / (2) BDSRSB-12A, (1) BSRSB-12A *D079

Size

- 20.38”L x 26”W x 69.8”H

Features

- Heavy-duty Single End Load Racks
- Manufacturer’s standard model
- Assembled and welded

Note

- (2) Racks for ITEM 193 Rotary Oven, (1) Rack for ITEM 198 Proofer

EYEBROW HOOD (TYPE 2) – PART OF #193

Quantity

- 1 required

Mfr/Model

- BAXTER *D079

Features

- 8” diameter connection collar
- Provide hood as part of Rotating Rack Oven
- Manufacturer’s standard features

Electrical

- 120V / 1 ph

Note

- ACC to provide Supply Duct and Ventilator Fan per local code

EXHAUST SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR

Quantity

- 1 required

Electrical

- ACC to interconnect exhaust fan on roof with switch at hood / verify electrical requirements

ITEM 197 HOOD TRIM

Quantity

- 1 required

Mfr/Model

- CUSTOM S/S
Features

ROLL-IN PROOFER

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>BAXTER / BXP1-30 *D079</td>
</tr>
<tr>
<td>Size</td>
<td>Exterior dims 37.8&quot;L x 30&quot;W x 99-1/2&quot;H</td>
</tr>
<tr>
<td>Features</td>
<td>Single-wide roll-in proof box without floor</td>
</tr>
<tr>
<td>Electrical</td>
<td>120V / 1 ph control circuit, 208V / 3 ph heating circuit</td>
</tr>
<tr>
<td>Mechanical</td>
<td>1/2&quot;CW / INDIRECT WASTE</td>
</tr>
<tr>
<td>Note</td>
<td>To accept a Single End Load Rack ITEM 194</td>
</tr>
</tbody>
</table>

EYEWASH STATION - BY APPLICABLE CATEGORY CONTRACTOR

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
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</thead>
<tbody>
<tr>
<td>Mechanical</td>
<td>1/2&quot;CW / DIRECT WASTE / FSEC to verify plumbing requirements with ACC</td>
</tr>
</tbody>
</table>

1400-LB. ICEMAKER

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>SCOTSMAN / CME1356RS-3F *D079</td>
</tr>
<tr>
<td>Size</td>
<td>48&quot;L x 24&quot;W x 28&quot;H</td>
</tr>
<tr>
<td>Features</td>
<td>Remote-cooled modular contour cuber</td>
</tr>
<tr>
<td></td>
<td>1225 lbs ARI ice production per 24 hours at 90°F air/70°F water temperatures</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model</td>
</tr>
<tr>
<td>Electrical</td>
<td>208V / 3 ph</td>
</tr>
</tbody>
</table>
Mechanical • 1/2"CW / INDIRECT WASTE

Note • Water filtration system required, ITEM 205

REMOTE CONDENSER (ON ROOF)

Quantity • 1 required
Mfr/Model • SCOTSMAN / ERC411-32A *D079
Size • 29.5"L x 29.15"W x 38.48"H
Features • Air-cooled remote condenser, vertical coil series
• Manufacturer’s standard model
Electrical • 208V / 1 ph

ICE STORAGE BIN

Quantity • 1 required
Mfr/Model • SCOTSMAN / BH900S-C *D079
Size • 48-1/5"L x 33-3/4"W x 50"H on 6" legs
Features • Modular ice storage bin with storage capacity of 940 lbs
• NSF approved construction
• Manufacturer’s standard model
• S/S flanged feet
Mechanical • INDIRECT WASTE

FLOOR TROUGH w/GRADE

Quantity • 1 ea required
Mfr/Model • CUSTOM S/S

SCUSD Survey
Dieli Murawka Howe, Inc
Features

- Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:
  - Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth
  - Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3" waste pipes. Center drain

Accessories

- Tiger Grating, ITEM 133

Mechanical

- DIRECT WASTE

WATER FILTERING SYSTEM

Quantity

- 1 required

Mfr/Model

- SCOTSMAN / EVERPURE SSM3 *D079

Size

- Overall 15-1/2" x 5-1/2" x 25-1/2"H

Features

- NSF-certified water filtration system: Triple system
  - Manufacturer’s standard model

Mechanical

- ½"CW / ACC to interconnect cold water to equipment

FOOD SLICER

Quantity

- 1 required

Mfr/Model

- HOBART / 2712 *D079

Size

- 27-1/4" x 24" x 27-3/4"H

Features

- Basic automatic slicer with the works
  - Manufacturer’s standard model and includes a 6-ft, 3-wire power supply cord and plug
  - 2-year warranty for all parts and service

Accessories

- Food chute

SCUSD Survey

Dieli Murawka Howe, Inc
Electrical  ● 120V / 1 ph

MOBILE SLICER STAND

Quantity  ● 1 required

Mfr/Model  ● HOBART / 205026 *D079

Size  ● 27” x 32” x 31-1/8”H

Features  ● Food cutter table
          ● Manufacturer’s standard model

WALK-IN CATERING COOLER

Quantity  ● 1 required

Mfr/Model  ● KYSOR PANEL SYSTEM *D079

Features  ● Furnish and install per Plan, Details and Specifications on FS.06.6

Electrical  ● 120V / 1 ph / (2) 100W ea interior lights with switch

REFRIGERATION SYSTEM

Quantity  ● 1 required

Mfr/Model  ● OMNITEMP *D079

Features  ● Furnish and install a Medium Temperature Parallel System per Plan, Details and Specifications on FS.06.2 to S.06.5

Mechanical  ● INDIRECT WASTE

REACH-IN DOORS (36”H) – PART OF #209

Quantity  ● 2 required

Mfr/Model  ● ANTHONY DOORS / 401 COOLER DOOR *D079

SCUSD Survey

Deli Murawka Howe, Inc
Size         • 23” x 36”H
Features     • Glass display half-size doors
             • 2-pane non-heated insulating fully tempered safety glass
             • Manufacturer’s standard model with Trimline handle and smooth silver finish
             • Torquemaster for complete door adjustment and self-closing tension. Magnetic door gaskets for airtight seal
             • Full-length vertical fluorescent 800ma light fixtures, including lamps, shields and 120V ballasts
Accessories • Door lock
Electrical   • 120V / 1 ph

MOBILE SHELVING (4-TIER)

Quantity     • 6 units required
Mfr/Model    • METRO / (4) 2436NK3, (12) 2448NK3, (8) 2460NK3, (24) 54PK3, (12) 5PC & (12) 5PCB *D079
Size         • 1 unit 36”L x 24”W x 54-9/16”H
             • 3 units 48”L x 24”W x 54-9/16”H
             • 2 units 60”L x 24”W x 54-9/16”H
Features     • Mobile wire shelving unit, Metroseal 3
             • Manufacturer’s standard model with adjustable wire shelving and posts
             • Polymer casters: (2) swivel and (2) with brake
             • 12-year limited warranty against rust formation
             • Follow manufacturer’s installation instruction

PREP. TABLE (U-SHAPE)

Quantity     • 1 required
Mfr/Model    • CUSTOM S/S (raised rolled edge)
Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

Electrical  • (3) 120V / 1 ph convenience outlets

2-COMPARTMENT PREP. SINK – PART OF #214

Quantity  • 1 required

Mfr/Model  • CUSTOM S/S

Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:

• Fabricate sink of 14-ga #304 S/S
• All interior corners, both horizontal and vertical, shall be coved
• Pitch to center drain
• Provide drain and removable crumb cup

Accessories  • (2) Lever drain overflow with extended valve handle and 14-ga S/S support bracket

• Fisher 22306 to be equipped with flat 'snap-in' S/S strainer plate and one-piece connected overflow assembly

Mechanical  • INDIRECT WASTE

SPLASH-MTD. FAUCET

Quantity  • 1 required

Mfr/Model  • FISHER / 85065 *D079

Features  • 8” c/c backsplash mount valve, 12” swing spout, non-splash aerator

• Manufacturer’s standard model with wrist handles

Mechanical  • 1/2”HW, 1/2”CW

UTILITY DRAWERS

SCUSD Survey

Dieli Murawka Howe, Inc
<table>
<thead>
<tr>
<th>Quantity</th>
<th>2 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
</tr>
<tr>
<td>Features</td>
<td>Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein</td>
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</tbody>
</table>

**WALL SHELF**

<table>
<thead>
<tr>
<th>Quantity</th>
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<tbody>
<tr>
<td>Mfr/Model</td>
<td>CUSTOM S/S</td>
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</tbody>
</table>
| Features | Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:  
- Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2” sanitary downward rolled rim on front and 2” turn up edge where adjacent to wall. Mount 60”AFF  
- Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf |
| Note     | Wall backing required |

**WALL SHELF**

<table>
<thead>
<tr>
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- Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf |
| Note     | Wall backing required |

**WASTE DISPOSER w/18”cone & control panel**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
</table>
Mfr/Model  • SALVAJOR / 200-CA-18-ARSS-LD (208/60/1) *D079

Size  • 20-7/8" Dia x 35-5/8"H

Features  • UL listed 2 HP food waste disposer
  • Cone assembly: 18" Cone with S/S safety cover
  • ARSS-LD – automatic reversing disposer control with Safety Line Disconnect and includes energy/water-saving switch
  • Manufacturer’s standard model

Accessories  • #980105 Mounting bracket for ARSS-LD
  • Two-year Parts & Labor warranty

Electrical  • 208V / 1 ph / ACC to interconnect Control Panel to Disposer unit and solenoid to On/Off switch
  Mechanical  • 1/2"CW / DIRECT WASTE / ACC to interconnect Control Panel to Disposer and solenoid to vacuum breaker

PRE-RINSE FAUCET

Quantity  • 1 required

Mfr/Model  • FISHER / 83119 *D079

Features  • 8" c/c adjustable wall/backsplash-mount Pre-rinse
  • Ultra spray valve with wall bracket
  • Backflow preventer
  • Manufacturer’s standard model with wrist handles

Mechanical  • 1/2"HW, 1/2"CW

TRASH CANS w/DOLLY & LID

Quantity  • 2 ea required

SCUSD Survey

Dieli Murawka Howe, Inc
Mfr/Model: RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079

Size: 19-1/2"Diameter x 22-7/8"H

Features:
- Gray round waste container with dolly and gray lid
- Manufacturer's standard model, NSF-certified

2-SECTION ROLL-IN REFRIGERATOR

Quantity: 1 required

Mfr/Model: TRAULSEN / RRI232L-FHS *D079

Size: 68"L x 35-9/16"W x 83-1/4"H

Features:
- Two-section, roll-in refrigerator with remote refrigeration system
- Manufacturer’s standard model with S/S exterior and interior
- Full-length self-closing doors
- UL and NSF listed

Accessories:
- Remote refrigeration
- Five-year compressor warranty
- Two-year parts and labor warranty

Electrical: 120V / 1 ph / NEMA 5-15 P plug

Note: Shall accommodate Roll-in Racks ITEM 226

REFRIGERATION SYSTEM

Quantity: 1 required

Mfr/Model: OMNITEMP *D079

Features:
- Furnish and install per Plan, Details and Specifications on FS.06.2 to FS.06.5
MOBILE RACKS

Quantity ● 2 required
Mfr/Model ● F.W.E. / OTR-FUA-03-18 (02274) *D079
Size ● 22"L x 28"W x 65"H with bumper
Features ● Universal rack, capacity of (18) 18"x26" pans
         ● Manufacturer’s standard model with continuous bumper
         ● 5" Polyurethane tire casters, (2) with brake
Accessories ● Bumper

ACCESSIBLE HAND SINK w/FAUCET

Quantity ● 1 ea required
Mfr/Model ● EAGLE GROUP / HSAP-14-ADA-FE-B *D079
Size ● Overall 22"L x 24"W x 34"H
Features ● Hand sink for the physically challenged
         ● Manufacturer’s standard model and includes a splash-mounted faucet (in lieu of
           electronic-eye faucet), deck-mounted soap dispenser, paper towel dispenser, p-trap and
           S/S “Z” bracket for wall mounting
Accessories ● Temperature mixing valve
Mechanical ● 1/2"HW / 1/2"CW / DIRECT WASTE

SOAP & TOWEL DISPENSERS

Quantity ● 1 ea required
Mfr/Model ● EAGLE GROUP / HSAP-14-ADA-FE-B *D079
Features ● Deck-mounted 16 oz. soap dispenser with chrome valve
         ● 4”x10” C-fold paper towel dispenser

SCUSD Survey
Dieli Murawka Howe, Inc
VERTICAL DICER

Quantity  ● 1 required
Mfr/Model  ● URSCHEL / DC-2110 *D079
Size  ● 64.30”L x 69.29”W x 68.37”H
Features  ● DiversaCut food dicer - slices, strip cuts, dices a wide variety or products at high production capacity
          ● Manufacturer’s standard model
Accessories  ● Set of casters
Electrical  ● 208V / 3 ph

80-QT. FOOD MIXER

Quantity  ● 1 required
Mfr/Model  ● HOBART / L-800 *D079
Size  ● 27-1/2” x 41-1/2” x 55-7/8”H
Features  ● 80-quart all purpose mixer
          ● Manufacturer’s standard model and includes the mixer unit with one 80-qt S/S bowl, one “B” flat beater, one “C” wing wire whip, one S/S “ED” dough arm and S/S bowl guard and #12 taper attachment hub
Accessories  ● Bowl Bowl Scraper
          ● Ingredient Chute
Electrical  ● 230V / 1 ph

FLOOR TROUGH w/GRATE

Quantity  ● 1 ea required
Mfr/Model  ● CUSTOM S/S

Dieli Murawka Howe, Inc
Features

- Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:
  - Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth
  - Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3" waste pipes. Center drain

Accessories

- Tiger Grating, ITEM 133

Mechanical

- DIRECT WASTE

MIMIXER FILL FAUCET

Quantity

- 1 required

Mfr/Model

- FISHER / 83097 *D079

Features

- 8” c/c adjustable wall / backsplash mount, Pot filler hose unit
  - Manufacturer’s standard model with wrist handles and backflow preventer

Mechanical

- 1/2"HW, 1/2"CW

PREP. TABLE (L-SHAPE)

Quantity

- 1 required

Mfr/Model

- CUSTOM S/S

Features

- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

Electrical

- (2) 120V / 1 ph convenience outlets

2-COMPARTMENT PREP. SINK

Quantity

- 1 required
<table>
<thead>
<tr>
<th>Mfr/Model</th>
<th>FEATURES</th>
</tr>
</thead>
</table>
| CUSTOM S/S | Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:
| | • Fabricate sink of 14-ga #304 S/S |
| | • All interior corners, both horizontal and vertical, shall be coved |
| | • Pitch to center drain |
| | • Provide drain and removable crumb cup |
| ACCESSORIES | (2) Lever drain overflow with extended valve handle and 14-ga S/S support bracket |
| | • Fisher 22306 to be equipped with flat 'snap-in' S/S strainer plate and one-piece connected overflow assembly |
| MECHANICAL | INDIRECT WASTE |
| SPLASH-MTD. FAUCET |
| Quantity | 1 required |
| Mfr/Model | FISHER / 85065 *D079 |
| FEATURES | 8” c/c backsplash mount valve, 12” swing spout, non-splash aerator |
| | • Manufacturer’s standard model with wrist handles |
| MECHANICAL | 1/2”HW, 1/2”CW |
| UTILITY DRAWER – PART OF #235 |
| Quantity | 1 required |
| Mfr/Model | CUSTOM S/S |
| FEATURES | Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein |
| WALL SHELF (L-SHAPE) |
| Quantity | 1 required |

SCUSD Survey

Dieli Murawka Howe, Inc
Mfr/Model  • CUSTOM S/S

Features  • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:

• Fabricate wall-mounted shelf of 16-ga #304 S/S with 1-1/2” sanitary downward rolled rim on front and 2” turn up edge where adjacent to wall. Mount 60ºAFF

• Provide wall brackets of 14-ga #304 S/S and tac weld to the underside of the shelf

Note  • Wall backing required

TRASH CAN w/DOLLY & LID

Quantity  • 1 ea required

Mfr/Model  • RUBBERMAID / 2620, 2640 Dolly, 2619 Lid *D079

Size  • 19-1/2”Diameter x 22-7/8”H

Features  • Gray round waste container with dolly and gray lid

• Manufacturer’s standard model, NSF-certified

FOOD CHOPPER

Quantity  • 1 required

Mfr/Model  • HOBART / 84186 *D079

Size  • 33-3/4”L x 22-1/2”W x 35”H with bowl cover raised

Features  • Food cutter with 18” S/S bowl, double cutlery grade S/S knives with S/S knife comb and 3” S/S legs with rubber feet

• Manufacturer’s standard model

• 6-foot flexible cord with plug

Accessories  • #12 Attachment hub

Electrical  • 120V / 1 ph
WASTE DISPOSER w/18”CONE & CONTROL PANEL

Quantity ● 1 required

Mfr/Model ● SALVAJOR / 200-CA-18-ARSS-LD (208/60/1) *D079

Size ● 20-7/8" Dia x 35-5/8"H

Features ● UL listed 2 HP food waste disposer
● Cone assembly: 18” Cone with S/S safety cover
● ARSS-LD – automatic reversing disposer control with Safety Line Disconnect and includes energy/water-saving switch
● Manufacturer’s standard model

Accessories ● #980105 Mounting bracket for ARSS-LD
● Two-year Parts & Labor warranty

Electrical ● 208V / 1 ph / ACC to interconnect Control Panel to Disposer unit and solenoid to On/Off switch

Mechanical ● 1/2"CW / DIRECT WASTE / ACC to interconnect Control Panel to Disposer and solenoid to vacuum breaker

PRE-RINSE FAUCET

Quantity ● 1 required

Mfr/Model ● FISHER / 83119 *D079

Features ● 8” c/c adjustable wall/backsplash-mount Pre-rinse
● Ultra spray valve with wall bracket
● Backflow preventer
● Manufacturer’s standard model with wrist handles

Mechanical ● 1/2"HW, 1/2"CW
### FOOD PROCESSOR

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
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</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>ROBOT COUPE / R2N *D079</td>
</tr>
<tr>
<td>Size</td>
<td>Bowl Unit 8-1/6&quot;L x 11-1/4&quot;W x 15-3/4&quot;H</td>
</tr>
<tr>
<td>Features</td>
<td>Combination vegetable prep and vertical cutter-mixer</td>
</tr>
</tbody>
</table>

- Manufacturer's standard model and includes: a motor base unit with "on-off" switch, 2-1/2 quart cutter bowl with S/S "S" blade, continuous feed unit with discharge plate, one medium 5/64" grating plate (R209) and one 5/32" slicing plate (R211)
- UL-listed

| Electrical | 120V / 1 ph |

### CHEESE SLICER

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>URSCHEL / RA-D *D079</td>
</tr>
<tr>
<td>Size</td>
<td>39.46&quot;L x 36.93&quot;W x 62.75&quot;H</td>
</tr>
<tr>
<td>Features</td>
<td>Manufacturer’s standard model</td>
</tr>
</tbody>
</table>

| Electrical | 208V / 1 ph |

### HAND SINK w/FAUCET, SOAP & TOWEL DISPENSERS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>1 ea required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mfr/Model</td>
<td>ADVANCE TABCO / 7-PS-80 *D079</td>
</tr>
</tbody>
</table>
| Features | Manufacturer's standard model and includes -
- One-piece sink bowl, 10"x14"x5"
- Keyhole wall mount bracket
- S/S basket drain 1-1/2" IPS |
• Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2” P-Trap

• Splash-mounted 4” O.C. gooseneck faucet furnished with aerator

• Liquid soap dispenser

• Paper towel dispenser with hinged towel box. Unit uses standard C-fold towels.

Mechanical • 1/2"HW / 1/2"CW / DIRECT WASTE

RAILING – BY APPLICABLE CATEGORY CONTRACTOR

Quantity • 1 lot required

WALL CAP

Quantity • 1 required

Mfr/Model • CUSTOM S/S

Size • 2” x 5” x 2” C-Channel x Full wall length

Features • Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3, herein and to include:

• 14-ga S/S angle, extend to cover the full exposed face of the wall, similar to End Caps but run horizontal

• Miter corner where Wall Cap and Corner Guard meet

TRENCH DRAIN - BY APPLICABLE CATEGORY CONTRACTOR

Quantity • 1 required

Mechanical • DIRECT WASTE / verify plumbing requirements with ACC

MOBILE VACUUM CLIPPER

Quantity • 1 required
Mfr/Model: CLEVELAND / CVW *D079

Features:
- Furnish and install per Plan, Details and Specifications on FS.09.4
- Vacuum packaging system, cabinet housing pneumatic controls and on/off switch, vertical mounted clipper with automatic clip feeding, safety shut-off and air pressure gauge, air filter, air regulator and pneumatic lubricators
- Mounted on mobile S/S cabinet, with adjustable table top and hinged front and side doors

Electrical: 120V / 1 ph

MOBILE METER FILLING STATION

Quantity: 1 required

Mfr/Model: CLEVELAND / MFS w/SZ-4135 *D079

Features:
- Furnish and install per Plan, Details and Specifications on FS.09.4
- Product Metering Filling Station with selector switch for single stroke and continuous operation
- Air-operated positive displacement piston style pump with adjustable speed controls and air-controlled product dispensing valve

Accessories: Additional 3” diameter elbow

TURBOJET CHILLER

Quantity: 1 required

Mfr/Model: CLEVELAND / TJ-100-CC *D079

Features:
- Furnish and install per Plan, Details and Specifications on FS.09.1 & FS.09.2
- Combination Cook Tank, Product Chiller & Sous Vide Production Unit
- 20 HP Remote Condensing Unit (air-cooled)
- Heat Exchange Tank
- Manufacturer’s standard features including: 100-gallon of casing packaged pump-able product or 1100 lbs of meat, temperature reduction of 170°F to 40°F in less than one hour for most products, 40” loading rim height, all S/S type 304 construction, 7.5 HP water circulation pump with high/low preset flow rates, 1 HP water circulation pump with tank-mounted microprocessor operating controls and chart recorder
JIB CRANE FOR TURBOJET

Quantity  ● 1 required
Mfr/Model  ● CLEVELAND / JIBC-TJ100 *D079
Features  ● Furnish and install per Plan, Details and Specifications on FS.09.7
          ● Swivel crane for loading product baskets from Turbojet with electric, 1-ton capacity chain hoist, load hook with safety latch, type 304 S/S beam construction, floor mount design
Accessories  ● S/S hook and chain
Electrical  ● 120V / 1 ph

TURBOJET BASKET & DOLLY

Quantity  ● 1 ea required
Mfr/Model  ● CLEVELAND / TJ-100-RS *D079
Features  ● Furnish and install per Plan, Details and Specifications on & FS.09.7
          ● Basket Rack System with wire baskets, carrier and dolly

FLOOR TROUGH w/GRATE

Quantity  ● 1 ea required
Mfr/Model  ● CUSTOM S/S
Features  ● Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:
          ● Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth
- Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3” waste pipes. Center drain

Accessories
- Tiger Grating, ITEM 133

Mechanical
- DIRECT WASTE

60-GAL. TILTING MIXER KETTLE

Quantity
- 1 required

Mfr/Model
- CLEVELAND / HA-MKDL-60-CC-T *D079

Size
- 59” x 50” x 48”H

Features
- Furnish and install per Plan, Details and Specifications on FS.09 & FS.09.5
  - Cook/Chill Horizontal agitator tilting mixer kettle, 60 gallons, leg mounted, 2/3 jacketed, direct steam, 100 psi steam jacket pressure rating, 316 S/S liner, electrically driven horizontal agitator, variable mixer speed control, hydraulic tilt mechanism with kettle-mounted power-pack, 3” diameter, air operated, flush mounted piston draw-off valve, spring loaded scraper blades, flush mounted temperature probe, automatic water meter, water fill faucet with swing spout, time/temperature chart recorder (located in control center), spring assist, one piece cover. Upper limit probe for pasta
  - Manufacturer’s standard features

Accessories
- S/S bi-fold cover
- Food strainer

Electrical
- 208V / 3 ph

Mechanical
- 1”HW, 1”CW / INDIRECT WASTE

DUAL REMOTE CONTROL PANEL

Quantity
- 1 required

Mfr/Model
- CLEVELAND / HA-DE-CC2 *D079

Features
- Furnish and install per Plan, Details and Specifications on FS.09 & FS.09.5

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• Floor-mounted Cook/Chill Control Center with individual controls for each horizontal mixer kettle, solid state temperature controls with digital readout, time/temperature chart recorders, automatic and manual water cooling, simmer controls, automatic water meters with accumulative “add on” button and digital readout, variable mixer speed control and mixer start/stop button

• Manufacturer’s standard features

Electrical  
• 208V / 3 ph

Note  
• ACC to interconnect with ITEMS 259 & 265

ELECTRIC ½-TON HOIST w/RAIL

Quantity  
• 1 required

Mfr/Model  
• CLEVELAND / CH-E-1005 *D079

Features  
• Furnish and install per Plan, Details and Specifications on F5.09.6

• Electric chain hoist and monorail system, ½ ton capacity, motor driven trolley with special crown tread wheels, 8 feet per minute lifting speed, overload protection, disk brakes, lifetime lubricated gears, impact resistant control station, lifting chain with safety-lock hook and chain container

• S/S “I Beam” hoist rail complete with universal beam clamps, hanger brackets and hanger rods

• Manufacturer’s standard features

Accessories  
• S/S hook and chain

• Hanger Rods – FSEC to determine required length

• Rail Clamps

• Universal Beam Clamps

• Automatic Cord Reel

Electrical  
• 208V / 3 ph

CABLE REEL w/SWIVEL BASE – PART OF #261

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Dieli Murawka Howe, Inc
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PASTA BASKET &amp; DOLLY</strong></td>
<td>1 ea required</td>
</tr>
<tr>
<td><strong>Quantity</strong></td>
<td>1 ea required</td>
</tr>
<tr>
<td><strong>Mfr/Model</strong></td>
<td>CLEVELAND / PB-60, PBD-60 *D079</td>
</tr>
<tr>
<td><strong>Size</strong></td>
<td>Overall 28-1/2” x 31-1/2” x 40”</td>
</tr>
<tr>
<td><strong>Features</strong></td>
<td>Furnish and install per Plan, Details and Specifications on FS.09.7</td>
</tr>
<tr>
<td><strong>Pasta Basket</strong></td>
<td>for cooking pasta, vegetables, etc. in a steam jacketed kettle, type 304 S/S construction, perforated with 1/8” holes, cone shaped bottom, 14” diameter sliding dump gate</td>
</tr>
<tr>
<td></td>
<td>Pasta Basket Dolly, heavy-duty design, type 304 S/S construction, large 5” diameter casters, (2) with brake</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard equipment</td>
</tr>
</tbody>
</table>

| **FLOOR TROUGH w/GRATE** | 1 ea required |
| **Quantity** | 1 ea required |
| **Mfr/Model** | CUSTOM S/S |
| **Features** | Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include: |
| | Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth |
| | Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3” waste pipes. Center drain |
| **Accessories** | Tiger Grating, ITEM 133 |
60-GAL. TILTING MIXER KETTLE

Quantity ● 1 required

Mfr/Model ● CLEVELAND / HA-MKDL-60-CC-T *D079

Size ● 59” x 50” x 48”H

Features ● Furnish and install per Plan, Details and Specifications on FS.09.5

- Cook/Chill Horizontal agitator tilting mixer kettle, 60 gallons, leg mounted, 2/3 jacketed, direct steam, 100 psi steam jacket pressure rating, 316 S/S liner, electrically driven horizontal agitator, variable mixer speed control, hydraulic tilt mechanism with kettle-mounted power-pack, 3” diameter, air operated, flush mounted piston draw-off valve, spring loaded scraper blades, flush mounted temperature probe, automatic water meter, water fill faucet with swing spout, time/temperature chart recorder (located in control center), spring assist, one piece cover. Upper limit probe for pasta

- Manufacturer’s standard features

Accessories ● S/S bi-fold cover

- Food strainer

Electrical ● 208V / 3 ph

Mechanical ● 1”HW, 1”CW / INDIRECT WASTE

EXHAUST HOOD (TYPE 1)

Quantity ● 1 required

Mfr/Model ● HALTON / KVE *D079

Features ● Furnish and install a complete kitchen exhaust canopy per Plan and Specifications on FS.05.4

- UL-listed exhaust hood shall be constructed of minimum 18-ga Type #340 S/S

Electrical ● 120V / 1 ph / direct connect to junction box (wiring by ACC)
EXHAUST SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR

Quantity  ● 1 required

Electrical  ● ACC to interconnect exhaust fan on roof with switch at hood / to verify electrical requirements

MAKE-UP AIR SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR

Quantity  ● 1 required

Electrical  ● ACC to interconnect supply fan on roof with switch at hood / verify electrical requirements

S/S WALL FLASHING & HOOD TRIM / CLOSURE PANEL

Quantity  ● 1 lot required

Mfr/Model  ● CUSTOM S/S

Size  ● 16'-0"L and 3'-0”L x 7'-0"H

Features  ● Furnish and install as per Plan, Details, and General Specifications on Part 2 to Part 3, herein and to include:

● Shall be at least 18-ga, #304 S/S

● Sheets shall be set vertically with seams running perpendicular to the ceiling and floor

● Seams and ends shall be capped with appropriate S/S T-molding or End molding

● Attach to walls with approved mastic

● Clad side and back walls and provide trim as required. Return wall to match hood profile
UTILITY DISTRIBUTION SYSTEM

Quantity ● 1 required

Mfr/Model ● HALTON / KDS *D079

Features ● Furnish and install per Plan and Specifications on FS.05.5


● System shall be length and width as shown on drawings and shall be completely pre-wired and pre-plumbed to final connection points for electric, steam, hot water and cold water for the equipment as shown on drawing

  ● Includes 5-wire 100 amp max service, 1” cold water, 1” hot water, 1-1/2” chilled water, 1-1/2” chilled water return, ⅛” compressed air, 1-1/2” steam, 1-1/2” condensate return, pigtail power connection for Item #259 Kettle Mixer & #265 Mixer motor, flex conduit for control wiring between Remote Dual Control Panel & Kettle Mixers, flexible plumbing connectors for H&C water, chilled water, chilled water return, steam, condensate return and compressed air

Electrical ● 120-208V / 3 ph

Mechanical ● 1”HW, 1”CW, 1-1/2” Chilled Water, 1-1/2” Chilled Water Return, ⅛” Compressed Air, 1-1/2” Steam, 1-1/2” Condensate Return

Note ● Mechanical field joint to be interconnected by the respective trade

MOBILE 6-OB RANGE w/CABINET BASE

Quantity ● 1 required

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Mfr/Model  ● GARLAND / MST 43SE *D079

Size  ● 34"L x 38"W x 36-1/4"H

Features  ● Heavy-duty gas range with mobile storage base
           ● (6) Starfire burners, heavy-duty cast iron top grates / ring grates
           ● Manufacturer’s standard model with electric ignition
           ● AGA certified and NSF listed

Accessories  ● S/S exposed sides
             ● S/S storage base
             ● Rear gas connection 3/4" NPT
             ● End caps & cover (no charge)
             ● Swivel casters (4) with front brake
             ● 10"H S/S backguard
             ● Flexible gas hose with quick disconnect & restraining device
             ● Pressure regulator

Electrical  ● 120V / 1 ph for electric ignition

Mechanical  ● 3/4" NAT GAS / 144 MBTUH

POT FILLER

Quantity  ● 1 required

Mfr/Model  ● FISHER / 83097 *D079

Features  ● 8" c/c adjustable wall / backsplash mount, Pot filler hose unit
           ● Manufacturer’s standard model with wrist handles and backflow preventer

Mechanical  ● 1/2"HW, 1/2"CW
40-GAL. TILT BRAISING PAN

- **Quantity**: 1 required
- **Mfr/Model**: CLEVELAND / SGL-40-TR *D079
- **Size**: 48"L x 40"W x 42"H
- **Features**:
  - Gas tilting open base skillet, 40-gallon capacity
  - Manufacturer’s standard model, supplied with cord & plug
  - Pressure regulator
  - AGA and NSF-listed
- **Accessories**:
  - Food Strainer for pouring spout (FS)
  - Pan Carrier (PCS)
  - 2” Tangent Draw-Off Valve (TD2)
- **Electrical**: 120V / 1 ph
- **Mechanical**: 3/4” NAT. GAS / 130 MBTUH / rear gas connection
- **Note**: Water quality treatment required, ITEM 205

FLOOR TROUGH w/GRATE

- **Quantity**: 1 ea required
- **Mfr/Model**: CUSTOM S/S
- **Features**:
  - Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:
    - Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth
    - Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3" waste pipes. Center drain
- **Accessories**: Tiger Grating, ITEM 133
40-GAL. TILT BRAISING PAN

Quantity  ● 1 required
Mfr/Model  ● CLEVELAND / SGL-40-TR *D079
Size  ● 48"L x 40"W x 42"H
Features  ● Gas tilting open base skillet, 40-gallon capacity
          ● Manufacturer’s standard model supplied with cord & plug
          ● Pressure regulator
          ● AGA and NSF-listed
Accessories  ● Double Pantry Faucet (DPS14), includes faucet mounting bracket
             ● Food Strainer for pouring spout (FS)
             ● Pan Carrier (PCS)
             ● 2” Tangent Draw-Off Valve (TD2)
Electrical  ● 120V / 1 ph
Mechanical  ● ½”HW / ½”CW / 3/4” NAT. GAS / 130 MBTUH / rear gas connection
Note  ● Water quality treatment required, ITEM 205

80-GAL. TILTING KETTLE

Quantity  ● 1 required
Mfr/Model  ● CLEVELAND / KGL-80-T *D079
Size  ● 53” x 49” x 44-3/4” (working height)
Features  ● Leg-type, gas-fired tilting kettle, 80-gallon capacity
          ● Manufacturer’s standard model, supplied with cord & plug
• Pressure regulator

Accessories
• Food strainer (FS)
• Faucet mounting bracket (FBKT)
• 2” dia Tangent Draw-off Valve with Drain Strainer (TD2)
• Spring-assisted, hinged, rotatable, domed S/S Cover (CHS-80)
• Hot & Cold water faucet with swing spout (DPK)
• Kettle Accessory Kit (KAK)

Electrical
• 120V / 1 ph

Mechanical
• ½” HW, ½” CW / ¾” NAT. GAS / 190 MBTUH

FLOOR TROUGH w/GRATE

Quantity
• 1 ea required

Mfr/Model
• CUSTOM S/S

Features
• Furnish and install per Plan, Details and General Specifications on Part 2 to Part 3 herein and to include:
  • Fabricate of 14-ga #304 18-8 S/S, completely welded and coved. All welds ground and polished smooth
  • Floor Trough shall have built-in pitch towards wastes for complete drainage and anchor straps for securing. Fit with special S/S waste cup with removable perforated S/S basket to accommodate up to 3” waste pipes. Center drain

Accessories
• Tiger Grating, ITEM 133

Mechanical
• DIRECT WASTE

80-GAL. TILTING KETTLE

Quantity
• 1 required

Mfr/Model
• CLEVELAND / KGL-80-T *D079

SCUSD Survey

Dieli Murawka Howe, Inc
<table>
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<tr>
<th>Size</th>
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<td>Mechanical</td>
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</tr>
</tbody>
</table>

**COMBI-OVEN**

| Quantity | • 1 required |
| Mfr/Model | • RATIONAL / SCC 202G *D079 |
| Size | • 42-1/2”L x 39-1/4”W x 70-1/8”H |
| Features | • SelfCooking Center Combi gas oven, full-size floor model |
| | • Manufacturer’s standard model – comes with (1) mobile rack for (20) 18”x26” or (40) 12”x20” steam pans |
| Accessories | • (1) Additional mobile oven rack |
| Electrical | • 120V / 1 ph |
| Mechanical | • ¾” HW / ¾” CW / INDIRECT WASTE / 1” NAT. GAS / 240 MBTUH |
| Note | • Circuit breaker required for all lines. Do not use fuses. Dedicated ground wire also required |

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Dieli Murawka Howe, Inc
COMBI-OVEN

Quantity • 1 required

Mfr/Model • RATIONAL / SCC 202G *D079

Size • 42-1/2”L x 39-1/4”W x 70-1/8”H

Features • SelfCooking Center Combi gas oven, full-size floor model

• Manufacturer’s standard model – comes with (1) mobile rack for (20) 18”x26” or (40) 12”x20” steam pans

Accessories • (1) Additional mobile oven rack

Electrical • 120V / 1 ph

Mechanical • ¾” HW / ¾” CW / INDIRECT WASTE / 1” NAT. GAS / 240 MBTUH

Note required • Circuit breaker required for all lines. Do not use fuses. Dedicated ground wire also required

MOBILE CONVECTION OVEN (2-DECK)

Quantity • 1 required

Mfr/Model • BLODGETT / DFG-100 DOUBLE *D079

Size • 38-1/4”W x 36-7/8”D x 72-7/8”H

Features • Full-size dual flow gas convection oven, standard depth, double compartment

• Manufacturer’s standard model

• Solid-state manual control

• Dual pane thermal glass windows

• Two-year parts and labor oven warranty

• Five-year limited oven door warranty

Accessories • 6” Casters, all brake
• Quick disconnect and restraining device
• Gas manifold
• Flue connector

**Electrical**  
• (2) 120V / 1 ph

**Mechanical**  
• 3/4" NAT. GAS / 110 MBTUH / rear gas connection

**MOBILE CONVECTION OVEN (2-DECK)**

**Quantity**  
• 1 required

**Mfr/Model**  
• BLODGETT / DFG-100 DOUBLE *D079

**Size**  
• 38-1/4"W x 36-7/8"D x 72-7/8"H

**Features**  
• Full-size dual flow gas convection oven, standard depth, double compartment
• Manufacturer’s standard model
• Solid-state manual control
• Dual pane thermal glass windows
• Two-year parts and labor oven warranty
• Five-year limited oven door warranty

**Accessories**  
• 6" Casters, all brake
• Quick disconnect and restraining device
• Gas manifold
• Flue connector

**Electrical**  
• (2) 120V / 1 ph

**Mechanical**  
• 3/4" NAT. GAS / 110 MBTUH / rear gas connection
EXHAUST HOOD (TYPE 1)

Quantity • 1 required
Mfr/Model • HALTON / KVE *D079
Features • Furnish and install a complete kitchen exhaust canopy per Plan, Details and Specifications on FS.05.6
• UL-listed exhaust hood shall be constructed of minimum 18-ga Type #340 S/S
• Includes Pre-wired Capture Jet Fan and Speed Controller, Refuse Assembly, Access Panel, C-J Fan Transition, Fluorescent Lights, T.A.B. Test & Balance Ports, KSA S/S Filters rated at a maximum NC of 55db, 41’-0”L x 2’-0”W x 12”H Perforated Ceiling MUA Plenum, Ceiling Enclosure Panels & Filter Tool
Electrical • 120V / 1 ph / direct connect to junction box (wiring by ACC)

EXHAUST SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR

Quantity • 1 required
Electrical • ACC to interconnect exhaust fan on roof with switch at hood / verify electrical requirements

MAKE-UP AIR SYSTEM - BY APPLICABLE CATEGORY CONTRACTOR

Quantity • 1 required
Electrical • ACC to interconnect supply fan on roof with switch at hood / verify electrical requirements

FIRE SUPPRESSION SYSTEM

Quantity • 1 required
Mfr/Model • ANSUL / R-102 *D079
Features • Wet Chemical Fire Suppression System (6-gallon)
• Includes factory pre-piped with S/S appliance drops, (2) 2” Electric solenoid valve in KDS, final field hook-up, test, certification, permits, drawings and remote fire pull station
• Tank and Automan mounted in KDS #291
Electrical • 120V / 1 ph
Shunt trip breaker for power shut down of all appliances below the exhaust hood shall be provided as part of Electrical Work.

Mechanical

- ACC to install gas shut-off valve provided by FSEC

WALL FLASHING & HOOD TRIM

- Quantity: 1 lot required
- Mfr/Model: CUSTOM S/S
- Features: Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

UTILITY DISTRIBUTION SYSTEM

- Quantity: 1 required
- Mfr/Model: HALTON / KDS *D079
- Size: 42’-0”L (L-shape)
- Features: Furnish and install per Plan and Specifications on FS.05.7


- System shall be length and width as shown on drawings and shall be completely pre-wired and pre-plumbed to final connection points for electric, gas, hot water and cold water for the equipment as shown on drawing.
• Includes 5-wire 100 amp max service, 2” looped gas service, flexible plumbing connectors and electrical cord & plug sets

• Hood controls and R-102 in KDS Risor

Electrical  • 120-208V / 3 ph

Note  • Mechanical field joint to be interconnected by the respective trade

ACCESSIBLE HAND SINK w/FAUCET

Quantity  • 1 ea required

Mfr/Model  • EAGLE GROUP / HSAP-14-ADA-FE-B *D079

Size  • Overall 22"L x 24"W x 34"H

Features  • Hand sink for the physically challenged

• Manufacturer’s standard model and includes a splash-mounted faucet (in lieu of electronic-eye faucet), deck-mounted soap dispenser, paper towel dispenser, p-trap and S/S “Z” bracket for wall mounting

Accessories  • Temperature mixing valve

Mechanical  • 1/2"HW / 1/2"CW / DIRECT WASTE

SOAP & TOWEL DISPENSERS – PART OF #293

Quantity  • 1 ea required

Mfr/Model  • EAGLE GROUP / HSAP-14-ADA-FE-B *D079

Features  • Deck-mounted 16 oz. soap dispenser with chrome valve

• 4”x10” C-fold paper towel dispenser

MOBILE WORK TABLE

Quantity  • 1 required

Mfr/Model  • CUSTOM S/S

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Features
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

Electrical
- 120V / 1 ph convenience outlet

UTILITY DRAWER

Quantity: 1 required
Mfr/Model: CUSTOM S/S
Features
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

A.D.A. STATION – PART OF #297

Quantity: 1 required
Mfr/Model: CUSTOM S/S
Features
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

MOBILE WORK TABLE

Quantity: 1 required
Mfr/Model: CUSTOM S/S
Features
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein
Electrical
- 120V / 1 ph convenience outlet

UTILITY DRAWERS – PART OF #300

Quantity: 2 required
Mfr/Model: CUSTOM S/S

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Dieli Murawka Howe, Inc
Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

MOBILE WORK TABLE
Quantity • 1 required
Mfr/Model • CUSTOM S/S
Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein
Electrical • 120V / 1 ph convenience outlet

UTILITY DRAWERS – PART OF #303
Quantity • 2 required
Mfr/Model • CUSTOM S/S
Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

MOBILE WORK TABLE
Quantity • 1 required
Mfr/Model • CUSTOM S/S
Features • Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein
Electrical • 120V / 1 ph convenience outlet

UTILITY DRAWERS – PART OF #305
Quantity • 2 required
Mfr/Model • CUSTOM S/S

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Dieli Murawka Howe, Inc
Features: Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein.

MOBILE HIGH-VOLUME TRAY FILLER

- Quantity: 1 required
- Mfr/Model: FORM PLASTICS / FP700618MA *D079
- Features: Completely portable system consisting of (2) major components:
  - Power Base
  - Metering pump/filler Unit
  - Manufacturer’s standard model
- Electrical: 220V / 1 ph

21-FT HORIZONTAL WRAPPING MACHINE (PORTABLE)

- Quantity: 1 required
- Mfr/Model: ILAPAK / CARRERA 500PC *D079
- Features:
  - Overwrap machine - Extended Version
  - Painted body, right hand version and includes
  - 3 AC motors with inverters for infeed, back seal rollers and jaws
  - Microprocessor 386 SX40, operator interface made by LCD keypad style display for product size programming and automated size change, database for up to 64 sizes
  - No product / No bag unit
  - 4.5 meters long infeed conveyor, in 38mm wide Delrin Table-top with interchangeable pop out plastic lugs with metal pins
  - Multi-pitch infeed
  - (1) Fixed folding box for product size #1
Single reel mounting for film reels up to 650 mm long and 350 mm diameter with mechanical film brake, self-centering cones and reel adjustment

3 sets of fin wheels. Cold-Hot-Small fold-over. Each pair is on an adjustable module box.

(1) set of crimp jaws for cross seal and cut (250 x 150 mm standard)

Machine stop with jaws in the open position (stop in phase)

Discharge conveyor, 700 mm long

Speed change via potentiometer for 20-100 ppm

Bag length and jaw dwell adjustments by control panel keys

User cams available for retrofitting of printing-labeling units

Casters under machine

Film Perforator, (6) rolls of pins

Electrical

230V / 3 ph

Note

8 cfm @ 80 psi dry air required

MOBILE LAZY SUSAN

Quantity

1 required

Mfr/Model

FORM PLASTICS / LS-100 *D079

Size

35-1/2” diameter PVC top

Features

Lazy Susan accumulator

Manufacturer’s standard model on casters (2) locking / (2) swivel

Electrical

120V / 1 ph

16-FT LIDDING MACHINE (PORTABLE)

Quantity

1 required

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Dieli Murawka Howe, Inc
Mfr/Model ● FORM PLASTICS / HHA 600 1650 *D079

Features ● Double heat seal station, automatic lidding machine

● To seal both paper and plastic 4-1/2” x 4-1/2” trays

● Use with vacuum Tray Dispenser T-200 and Lazy Susan tray accumulator LS-100

● Manufacturer’s standard model

● 4 wheels with locking casters

Electrical ● 120V / 1 ph

MOBILE LAZY SUSAN

Quantity ● 1 required

Mfr/Model ● FORM PLASTICS / LS-100 *D079

Size ● 35-1/2” diameter PVC top

Features ● Lazy Susan accumulator

● Manufacturer’s standard model on casters (2) locking / (2) swivel

Electrical ● 120V / 1 ph

16-FT LIDDING MACHINE (PORTABLE)

Quantity ● 1 required

Mfr/Model ● FORM PLASTICS / HHA 600 1665 *D079

Features ● Dual heat seal station automatic lidding machine

● To seal both paper and plastic 5” x 6-1/2” meal trays

● Use with vacuum Tray Dispenser T-200 and Lazy Susan tray accumulator LS-100

● Manufacturer’s standard features

● 4 wheels with locking casters

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Dieli Murawka Howe, Inc
Electrical  • 120V / 1 ph

MOBILE LAZY SUSAN

Quantity  • 1 required
Mfr/Model  • FORM PLASTICS / LS-100 *D079
Size  • 35-1/2” diameter PVC top
Features  • Lazy Susan accumulator
  • Manufacturer’s standard model on casters (2) locking / (2) swivel
Electrical  • 120V / 1 ph

MOBILE S/S TROUGHS w/TRIVET

Quantity  • 4 required
Mfr/Model  • GA SYSTEMS / 09300 *D079
Size  • 37-3/4”L x 27-3/4”W x 36”H
Features  • Mobile S/S trough designed to hold food products for the purpose of dispensing food into packaging equipment, capacity 64.5 square inches
  • Manufacturer’s standard features
  • Cabinet construction: Top frame shall be fabricated of 18-ga 1-1/2” square S/S tubing. Upright legs shall be fabricated of 1-5/8” 18-ga S/S with leg supports of 1” 18-ga S/S tubing. NSF-approved Casters: (4) ea insert type, (2) with side brakes and (2) without brakes
  • Food Well: Fabricate of 18-ga S/S with roll formed interior corners to comply with NSF standards. Provide (1) 18-ga S/S drop-in trivet with ¼” holes to allow liquids to strain to the bottom of the food well. Food well equipped with a 1-1/4” ball valve for ease of draining
Accessories  • Trivet with larger holes to accommodate food items such as Tater Tots
ITEM 317  SPARE NUMBER

MOBILE WORK TABLE
Quantity  ● 1 required
Mfr/Model  ● CUSTOM S/S
Features  ● Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein
Electrical  ● 120V / 1 ph convenience outlet

UTILITY DRAWERS
Quantity  ● 2 required
Mfr/Model  ● CUSTOM S/S
Features  ● Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

MOBILE WORK TABLE
Quantity  ● 1 required
Mfr/Model  ● CUSTOM S/S
Features  ● Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein
Electrical  ● 120V / 1 ph convenience outlet

UTILITY DRAWERS
Quantity  ● 2 required
Mfr/Model  ● CUSTOM S/S

SCUSD Survey
Dieli Murawka Howe, Inc
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<th>Features</th>
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**MOBILE WORK TABLE**

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</table>
Features  
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

MOBILE WORK TABLE

Quantity  
- 1 required

Mfr/Model  
- CUSTOM S/S

Features  
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

Electrical  
- 120V / 1 ph convenience outlet

UTILITY DRAWERS

Quantity  
- 2 required

Mfr/Model  
- CUSTOM S/S

Features  
- Furnish and install as per Plan, Details and General Specifications on Part 2 to Part 3, herein

OVERHEAD BUS BARS - BY APPLICABLE CATEGORY CONTRACTOR

Quantity  
- 1 lot required

Electrical  
- 120-208V / 3 ph / verify electrical requirements with ACC

WALL BACKING – NOT SHOWN ON FLOORPLAN

Quantity  
- 1 lot required

Mfr/Model  
- CUSTOM S/S

Features  
- Furnish and install as per Plan, Seismic Details, and General Specifications on Part 2 to Part 3, herein and to include:
• Minimum 12”W wall backing shall run 6” beyond full length of equipment item at each side. Refer to Seismic Sheet for height

• For Metal Frame Construction: FSEC shall provide and the ACC shall install metal backing. Metal backing shall be made of minimum 14-ga galvanized steel. Secure wall backing to studs

FOLD-DOWN TRAY SHELF

Quantity  ● 1 required

Mfr/Model  ● GA SYSTEMS / TS12 *D079

Size  ● 29”L x 12”W

Features  ● 18-ga S/S tray shelf, mounted to ITEM 337 cabinet on two heavy-duty chrome-plated drop leaf brackets

● Manufacturer’s standard model

MOBILE 4-PAN HOT FOOD TABLE w/SNEEZE GUARD & TRAY SLIDE

Quantity  ● 1 required

Mfr/Model  ● GA SYSTEMS / ST4 *D079

Size  ● 63”L x 30”W x 34”H

Features  ● Mobile steam table with (4) individually controlled heated wells, 12” x 20”

● Manufacturer’s standard model includes removable laminate insert. (S/S optional)

Accessories  ● SN5 Single sided sneeze guard with heat lamp

● (1) TRS63 Solid tray slide

Electrical  ● 208V / 1 ph

Note  ● Verify laminate selection with School District’s Representative. Laminate by Wilson Art (wilsonart.com) or Formica (formica.com)

MOBILE REFRIGERATED TABLE w/SNEEZE GUARD & TRAY SLIDE

SCUSD Survey

Dieli Murawka Howe, Inc
<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>SCUSD Survey</strong></td>
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</tr>
</tbody>
</table>
Dieli Murawka Howe, Inc |

**Quantity**
- 1 required

**Mfr/Model**
- GA SYSTEMS / SB48 *D079

**Size**
- 48"L x 32"W x 34"H

**Features**
- Refrigerated salad bar - Standard cabinet
- Modular style self-service system
- Manufacturer’s standard model with a double-sided sneeze guard
- Set of 3” diameter casters, each with wheel brake
- With removable laminate insert (all S/S optional)

**Accessories**
- (1) TRS48 Solid tray slide
- Template – verify pan configuration with School District’s Representative

**Electrical**
- 120V / 1 ph / NEMA 5-15R

**Mechanical**
- Self-contained (condensate evaporator)

**Note**
- Verify laminate selection with School District’s Representative. Laminate by Wilson Art (wilsonart.com) or Formica (formica.com)

**MOBILE CASHIER STAND w/TRAY SLIDE**

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<tbody>
<tr>
<td>Mfr/Model</td>
<td>GA SYSTEMS / D3 *D079</td>
</tr>
<tr>
<td>Size</td>
<td>31&quot;L x 30-1/2&quot;W x 34&quot;H</td>
</tr>
<tr>
<td>Features</td>
<td>Standard cash stand cabinet</td>
</tr>
<tr>
<td></td>
<td>Manufacturer’s standard model with removable laminate insert (S/S optional)</td>
</tr>
<tr>
<td></td>
<td>Delete undershelf</td>
</tr>
<tr>
<td></td>
<td>Flush-mount locking cash drawer</td>
</tr>
<tr>
<td></td>
<td>3” diameter swivel casters, each with wheel brake</td>
</tr>
</tbody>
</table>

**Accessories**
- (1) TRS31 Solid tray slide
Note: FSEC to verify laminate selection with School District’s Representative. Laminate by Wilson Art (wilsonart.com) or Formica (formica.com)

CASH REGISTER - BY SCHOOL DISTRICT

Quantity: 1 required

Electrical: 120V / 1 ph / dedicated circuit required / verify electrical requirements with School District’s Representative