

Dalton Public Schools

Brookwood School

ITEM NO.1

MOBILE OPEN FRAME TRAY DISPENSER

TT2-1014

ONE (1) EACH REQUIRED

- A. Furnish one (1) each mobile tray dispenser model no. TT2-1014 as specified as manufactured by Delfield. Unit to be 21.25" wide x 26.75" long x 37.75" high.
- B. Tubing and base to be 16-gauge stainless steel. Tubing and base to be integrally welded. Base to be reinforced with 14-gauge stainless steel angles.
- C. Provide non-marring gray corner bumpers.
- D. Dispenser platform carrier shall be 18-gauge stainless steel.
- E. Self-leveling mechanisms shall be adjustable by adding and removing stainless steel extension springs located inside the elevator housing.
- F. Each dispenser section holds approximately 50-60 trays.
- G. Unit shall be mounted on 4" diameter swivel casters with non-marking polyolefin tires.
- H. Unit to be delivered, uncrated and set in place. All packing material to be removed from jobsite.

ITEM NO. 2

SINGLE SERVICE MILK COOLER

TMC-34-HC

TWO (2) EACH REQUIRED

- A. Furnish two (2) each mobile dual service milk coolers no. TMC-34-HC as specified as manufactured by True Manufacturing. Units to be 33" wide x 34" long x 41.63" high.
- B. Units to be self-contained, capillary tube system with environmentally-friendly R290 hydrocarbon refrigerant. 115 volt, 60 hertz, single phase
- C. Capacity to be eight (8) crates per unit
- D. Exterior body base to feature powder-coat finish, color code RAL 6018- green with stainless steel drop front/hold-open flip up lids.
- E. Interior to be constructed of aluminum with stainless steel floor and two (2) heavy-duty floor racks.
- F. Units shall be mounted on 4" swivel casters.

G. Units to be delivered, uncrated and set in place. All packing material to be removed from jobsite.

ITEM NO. 3

REFRIGERATED COLD FOOD COUNTER

KCSC-74-B

ONE (1) EACH REQUIRED

- A. Furnish one (1) each mobile refrigerated cold pan serving counter model no. KCSC-74-B as specified as manufactured by Delfield. Unit to be 30" wide x 74" long x 32" high.
- B. Exterior top is constructed of 14-gauge stainless steel with finish, welded, ground and polished into one integral unit.
- C. Exterior body is seamless, one-piece molded fiberglass, having smooth exterior surfaces and all corners fully rounded.
- D. The fiberglass reinforced polyester (F.R.P.) is molded with permanent color.
- E. Stress points are internally reinforced.
- F. The refrigerated cold pan is 7" deep and constructed of stainless steel. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides and bottom of the cold pan and is fully insulated with foamed in place polyurethane insulation. Cold pan is equipped with 1" (2.5cm) I.P.S. drain with drain valve located at the bottom of the unit.
- G. Temperatures of 33 F to 41 F are maintained with pans recessed 3" (7.6cm) at 86 F ambient room temperature. Pans rest on a stainless-steel bracket.
- H. Refrigeration system uses HFC-404A refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan temperature control.
- I. Unit shall be mounted on 6" swivel casters with non-marking polyolefin tires and plate brakes.
- J. Unit to be provided with the following accessories:

-10" Stainless Steel V Fold-Down Tray Slide - Two Each

-Two Tier Display with S/S Shelves, Adjustable Sneeze Guards, and LED Lighting

-Custom "Forest Theme" Graphic Wrap and Over-Structure

- Line-up Interlock Device

K. Unit to be delivered, uncrated and set in place. All packing material to be removed from jobsite.

ITEM NO. 4

HOT FOOD COUNTER

KH-5-NU

ONE (1) EACH REQUIRED

- A. Furnish one (1) each mobile hot food counter model #KH-5-NU as specified as manufactured by Delfield. Unit to be 30" wide x 78" long x 32" high.
- B. Exterior body is seamless, one-piece molded fiberglass, having smooth exterior surfaces and all corners fully rounded.
- C. Exterior top shall be constructed of 14-gauge, type 304 stainless steel with a No. 3 finish, welded, ground and polished into one integral unit. Top shall have five (5) electrically heated, recessed, die-stamped stainless steel hot food wells.
- D. Hot food wells shall be fully insulated on all sides and bottom with 1" of fiberglass and covered with an internal galvanized steel jacket.
- E. Each hot food well shall be individually equipped with an energy saving ESP heating pad rated at 500 watts and wired to an adjustable control switch and indicator light in the control panel. Hot food wells shall be 208-volt, 60 cycle, and single-phase electrical service.
- F. Unit shall be mounted on 6" swivel casters with non-marking polyolefin tires and plate brakes.
- G. Unit to be provided with the following accessories:

-10" Stainless Steel V Fold-Down Tray Slide- Two Each

-Two Tier Display with S/S Shelves, Adjustable Sneeze Guards, and LED Lighting

-Custom "Forest Theme" Graphic Wrap and Over-Structure

-1" Recessed Top

-Line-up Interlock Device

H. Unit to be delivered, uncrated and set in place. All packing material to be removed from jobsite.

ITEM NO. 5

REFRIGERATED COLD FOOD COUNTER

KCSC-60-EF

ONE (1) REQUIRED

- A. Furnish one (1) each mobile refrigerated cold pan serving counter model no. KCSC-60-EF as specified as manufactured by Delfield. Unit to be 30" wide x 62" long x 32" high.
- B. Exterior body is seamless, one-piece molded fiberglass, having smooth exterior surfaces and all corners fully rounded.
- C. Exterior top is constructed of 14-gauge stainless steel with finish, welded, ground and polished into one integral unit. Top shall have four (4) mechanically cooled die-stamped stainless steel cold food wells.
- D. Cold wells to be manufactured with Eutectic Fluid technology allowing food in food pans to be flush with top of counter and meet NSF standard 7. Temperatures of 33 F to 41 F shall be maintained at 86 F ambient temperature. Sides and bottom are insulated with high-density closed cell polyurethane. Refrigeration system uses HFC-404A refrigerant.
- E. Unit shall be refrigerated by a self-contained 115-volt, 60 cycle, single phase hermetically sealed condensing unit with an adjustable cold pan temperature control.
- F. Unit shall be mounted on 6" swivel casters with non-marking polyolefin tires and plate brakes.
- G. Unit to be provided with the following accessories:

- 10" Stainless Steel V Fold-Down Tray Slide- Two Each
- Two Tier Display with S/S Shelves, Adjustable Sneeze Guards, and LED Lighting
- Custom "Forest Theme" Graphic Wrap and Over-Structure
- 1" Recessed Top/Wells
- Line-up Interlock Device

H. Unit to be delivered, uncrated and set in place. All packing material to be removed from jobsite.

ITEM NO. 6

CASHIER'S COUNTER

KCS-30

ONE (1) REQUIRED

- A. Furnish one (1) each mobile cashier's counter model #KCS-30 as specified as manufactured by Delfield. Unit to be 30" wide x 28" long x 32" high.
- B. Exterior body is seamless, one-piece molded fiberglass, having smooth exterior surfaces and all corners fully rounded.
- C. Interior lining at the cashier's end is 18-gauge stainless steel, with a stainless-steel bottom shelf. Unit has a 16.5" x 16.5" x 5" stainless steel cash drawer with lock and key.
- D. Exterior top shall be constructed of 14-gauge, type 304 stainless steel with a No. 3 finish, welded, ground and polished into one integral unit and to include a 3" ferruled hole located at the rear of the top to allow cord access.
- E. Unit shall be mounted on 6" high swivel casters with non-marking polyolefin tires and plate brakes.
- F. Unit to be provided with the following accessories:
 - 10" Stainless Steel "V" Fold Down Tray Slide – Two Each
 - Custom "Forest Theme" Graphic Wrap
 - (1) 120V-15A Duplex GFCI Receptacle, NEMA #5-15R with 10.0A Breaker
 - Modified to 28" length
- G. Unit to be delivered, uncrated and set in place. All packing materials shall be removed from the jobsite.