

FREDERICK L. W. MOEHLE AND ASSOCIATES
ARCHITECTS and ENGINEERS
2514 North Charles Street, Baltimore 18, Maryland
Belmont 5-4877



C-1465

November 7, 1956

SPECIFICATIONS of KITCHEN EQUIPMENT for
UNITED EVANGELICAL CHURCH
935 South East Avenue (near Dillon Street)
Baltimore 24, Maryland

Mr. E. J. Crawford

Bidder's Name
Address
Telephone No.

L. Ellersbach Inc
79 So. Frederick St
LE 9-0492

- G-1. The Owner will purchase all Kitchen Equipment and pay for same, in accordance with contract or contracts to be later agreed upon. It is preferred and desired to have one Supplier furnish all of the Kitchen Equipment purchased; however, it shall be understood that the Owner shall have the right to purchase various equipment from different Suppliers if he so desires.
- G-2. The Suppliers of the various Kitchen Equipment items shall cooperate with the Owner, the Architect, the General Contractor and his Sub-contractors, in the installation, shall furnish all necessary data, catalogs, shop drawings, etc., as required.
- G-3. Accompanying these Specifications is a sketch showing a preliminary layout of the equipment. This is subject to change. When final dimensions, equipment, etc. are determined, a final layout will be made. The Suppliers of Kitchen Equipment shall cooperate with the Architect when and as requested.
- G-4. The Suppliers of Kitchen Equipment shall deliver their equipment to the job site when directed, in first class condition, properly protected. Delivery dates must be coordinated with the Architect's schedule. The original general construction schedule called for equipment to be delivered about Feb. 1, 1957; however, present indications are that the delivery date will be later.
- G-5. Installation information of the various pieces of equipment is given in the Installation Section.
- G-6. Please return two (2) copies of this Specification to the Architect with prices, etc., filled in.

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UNITED EVANGELICAL CHURCH
935 South East Avenue (near Dillon Street)
Baltimore 24, Maryland



Bidder's Name ATLANTIC EQUIPMENT CO.
Address 15 S. HOWARD ST.
Telephone No. BALTIMORE, MD. PL-2-5138

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November 7, 1956

Bidder's Name F.A. DAVIS & SONS INC. ER. BARTON
Address 119 S. HOWARD ST. BALTO. 1
Telephone No. MU 5-8240

*Contact
this
Representative*

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935 South East Avenue (near Dillon Street)
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Address _____
Telephone No. _____

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EQUIPMENT SECTION

- E-1. Three (3) Individual 14" size gas burner units (to sit on a flat top - metal top cover by others). Natural gas.

@ \$18.75 ea. \$ 56.25

- E-2. One (1) ten-burner #60 Vulcan Range with two lower ovens. Natural gas.

Stainless Steel \$ 532.00

Silvertone Finish \$ 308.75

Black Finish \$ 308.75

Extra for automatic oven lighting

100% Safety Shut-Off, Mandatory for AGA Approval After Jan. 1, 1957

- E-3. One (1) Pot Filler Water Line complete with squeeze type faucet, flexible metal hose, hanger, etc. (Note:- Plumbing Contractor will provide water line with shut-off valve where required.) \$42.75

T & S-B-102-A Pot Filler

B-104-Wall Hook \$ 24.19

Outlet

- E-4. The two (2) existing Electric Fryers will be reused. Owner will repair and/or service these units as may be required.

- E-5. One Hood, - to cover the Range, two Fryers, and three Individual Burners, - probably about 15' long by about 3'-6". Hood to be of heavy gage galvanized iron, with steel reinforcements and supports where required, grease gutter, five electric lights in vapor-proof fixtures, at least four 20" x 25" renewable grease filters (actual number to be determined later), 20" exhaust fan (of make acceptable to the Architect) with self-closing louver (or shutters).

Frigid-Ball bearing-rubber mounted

Exhaust Fan to be used

\$ 602.50

The above price includes hanging of hood and necessary duct-mounting fan and shutter

- E-6. The existing Hot Food Table (Steam Table) will be reused. Has Gas and Water connections.

- E-7. One (1) Twin Coffee Urn Unit, of stainless steel, two five (5) gallon coffee urns, water jacket ~~XXXX~~ 16 gallons capacity, 2 no-drip faucets, completely fitted, connected to gas and water lines, and natural gas line.

State Make STAR #SNG-25

\$ 371.95

EQUIPMENT SECTION

E-1. Three (3) Individual 14" size gas burner units (to sit on a flat top - metal top cover by others). Natural gas.

\$ CANNOT FURNISH

E-2. One (1) ten-burner #60 Vulcan Range with two lower ovens. Natural gas.

Stainless Steel \$ 617.00

Silvertone Finish \$ 358.00

Black Finish \$ 358.00

E-3. One (1) Pot Filler Water Line complete with squeeze type faucet, flexible metal hose, hanger, etc. (Note:- Plumbing Contractor will provide water line with shut-off valve where required.)

\$ 27¹⁵

E-4. The two (2) existing Electric Fryers will be reused. Owner will repair and/or service these units as may be required.

E-5. One Hood, - to cover the Range, two Fryers, and three Individual Burners, - probably about 15' long by about 3'-6". Hood to be of heavy gage galvanized iron, with steel reinforcements and supports where required, grease gutter, five electric lights in vapor-proof fixtures, at least four 20" x 25" renewable grease filters (actual number to be determined later), 20" exhaust fan (of make acceptable to the Architect) with self-closing louver (or shutters).

NOTE: FAN TO BE #24E PRO-PELLAIR 2 SPEED 115V.

\$ 854.45

E-6. The existing Hot Food Table (Steam Table) will be reused. Has Gas and Water connections.

E-7. One (1) Twin Coffee Urn Unit, of stainless steel, two five (5) gallon coffee urns, water jacket 10 to 16 gallons capacity, 2 no-drip faucets, completely fitted, connected to gas and water lines, and natural gas line. ~~Non~~ PRESSURE

State Make STAR WELD TWIN URNS

\$ ~~411~~ 411⁰⁰

PRESSURE TYPE \$ 606⁰⁰

KE-2

E-8. One stainless steel Urn Mat (approximately 3'-6" x 3'-0") with stainless steel drip trough having a removable slotted cover.

\$ _____

E-9. One stainless steel Water Station(see drawing), complete, including stainless steel sides, top, back, and bottom. Bottom to have a stainless steel drip trough with removable slotted cover. Water Station to have a "push type" faucet, chrome finish.

\$ _____

E-10. One Electric Refrigerator - stainless steel front; sides and back may be aluminum. Interior may be white porcelain or aluminum. Please give the following data:

<u>Approx. Size cubic feet</u>	<u>COST 8 Ice Trays</u>	<u>COST No Ice Trays</u>
22	\$ _____	\$ _____
27	\$ _____	\$ _____
44	\$ _____	\$ _____
62	\$ _____	\$ _____

Name of Make _____

E-11. One (1) Work Table at Ranges - existing table to be reused.

E-12. One (1) Vegetable Sink and Work Table - (adjacent to Ranges)- about 2'-6" x 13'-6". Top of stainless steel (18 ga. min.), sink of stainless steel, complete with chrome faucets, basket strainer, etc. Lower portion of table of steel, enameled finish, one section fitted with drawers, the other section with sliding doors with intermediate shelf. Back to be open. Top to have 4" backsplash.

\$ _____

E-13. One (1) Dish Locker, about 48" x 54" wide, about 30" deep, about 7' high. Steel, enameled finish, steel shelves. Unit to be of adequate strength and construction to carry the weight of the dishes fully loaded.

\$ _____

E-14. One (1) Salad Table (adjacent to 3-compartment sink), size about 2' x 8'. Top - Formica finish with 4" backsplash; base section - steel, enameled finish; upper portion to have 4 drawers with cylinder locks (to be used for silver-ware), lower portion to have doors, and steel shelf.

\$ _____

E-15. Two (2) Carts -- Steel, rubber tired wheels; carts to have metal trays. Stock units.

\$ _____

E-16. One (1) Dishwasher, stainless steel, with all interior fittings and parts of non-corrosive materials. Pump impellers preferably of stainless steel. To be equipped with a vacuum breaker and automatic overflow. Legs of stainless steel. Washer should preferably have metal doors. Washer should have a capacity of about 1100 to 1300 dishes per hour - average conditions, and shall be completely equipped. Automatic timer for wash and rinse. Washer to be equipped with an automatic booster heater, for 180° water, also the standard assortment of trays.

Make of Washer { Gas _____
 { Electric _____
 Gas Unit - - \$ _____
 Electric Unit \$ _____

E-17. One (1) heavy duty Disposer Unit, equipped with silver catch basin.

Make _____

\$ _____

E-18. One (1) Pre-rinse Overhead Spray Line, complete with squeeze type faucet, flexible hose, hanger, etc. (Note:-- Plumbing Contractor will provide hot water line with shut-off valve where required.)

\$ _____

E-19. One (1) Dishwashing Section Table, for soiled and clean dishes, etc. (see drawing for plan and shape of table), 14 gauge stainless steel, welded, 3" front with rolled edge,

E-19 Continued:

6" backsplash along walls, 3 sink compartments (stainless steel), chrome finish faucets, basket strainers. Corners to be bull nosed. Stainless steel legs. Table to be well braced, and shall have the necessary shelf or supports for the storage of trays for the dishwasher. The stainless steel top shall extend through the pass window and turn down about 1-1/2" (rolled edge) on the outer face. At the pass window, the stainless steel top shall be bent up about 1/4" to 3/8" to form a liquid stop (to keep water from spilling onto the outer floor). Provide cutout for disposer unit, etc.; also drain trough at entrance to dishwasher unit, and also glass washer unit (to remove lipstick) with brushes and water spray.

The Contractor shall furnish shop drawings, in triplicate, of equipment for approval of the Architect, with all information required regarding piping, electrical requirements, etc. These shop drawings shall be presented at an early date after the signing of the contract so that the necessary work in connection with the building construction can be coordinated.

Wall hung steel cabinets are not included in the above list. Wall hung cabinets, if used, will be handled under a separate contract.

INSTALLATION SECTION

I-1. (a) Kitchen Equipment Contractor shall set equipment furnished by him in its proper place, and shall make, or have made, all connections required (such as plumbing, electrical, etc.), shall properly and adequately fasten equipment in place, and do all other installation work required to give a "first class" installation. All installation work shall be done by expert mechanics, and shall be subject to the approval of the Architect.

(b) The General Contractor and his Plumbing, Electrical, and other Sub-Contractors will run piping and electric wiring to the equipment, but not connect same to the equipment - (see (a) above). This phase of the work must be a coordinated effort between all the parties involved, so that each item fits into its proper place.

I-2. Installation and Connections by Kitchen Equipment Contractor (Supplier):

- (a) Three 14" Individual Gas Burners
- (b) One 10-burner Range
- (c) One Pot Filler Water Line
- (d) One Hood, Fan, etc.
- (e) One Twin Coffee Urn
- (f) One Urn Mat
- (g) One Water Station
- (h) One Electric Refrigerator
- (i) One Vegetable Sink and Work Table
- (j) One Dish Locker
- (k) One Salad Table
- (l) One Dishwasher with booster heater
- (m) One Disposer Unit
- (n) One Pre-rinse Spray Line
- (o) One Dishwashing Table (Sinks, etc.)

Installation Cost \$ _____

I-3. Installation and Connections by Owner:

- (a) Two Electric Fryers
- (b) Hot Food Table
- (c) Work Table (at ranges)

EQUIPMENT SECTION

E-1. Three (3) Individual 14" size gas burner units (to sit on a flat top - metal top cover by others). Natural gas.

look over Home's Industrial - \$ 240.00

Buzzer Page 15-

E-2. One (1) ten-burner #60 Vulcan Range with two lower ovens. Natural gas.

Stainless Steel \$ 554.80

Delivered to location

Silvertone Finish \$ 297.50

Black Finish \$ 297.50

E-3. One (1) Pot Filler Water Line complete with squeeze type faucet, flexible metal hose, hanger, etc. (Note:- Plumbing Contractor will provide water line with shut-off valve where required.)

T&S. B-102A. \$ 197.50
1/2" line

Chander S.S. front

E-8. One stainless steel Urn Mat (approximately 3'-6" x 3'-0") with stainless steel drip trough having a removable slotted cover.

See Star Table - sides open Page 15 - OB-54-

87.00
\$ _____

E-9. One stainless steel Water Station (see drawing), complete, including stainless steel sides, top, back, and bottom. Bottom to have a stainless steel drip trough with removable slotted cover. Water Station to have a "push type" faucet, chrome finish.

See Tritone Enamel Coolers -

\$ _____

E-10. One Electric Refrigerator - stainless steel front; sides and back may be aluminum. Interior may be white porcelain or aluminum. Please give the following data:

Approx. Size
cubic feet

COST
8 Ice Trays

COST
No Ice Trays

22

\$ _____

\$ _____

27

\$ _____

\$ _____

44

\$ _____

\$ _____

62

\$ _____

\$ _____

Name of Make _____

E-11. One (1) Work Table at Ranges - existing table to be reused.

E-12. One (1) Vegetable Sink and Work Table - (adjacent to Ranges)- about 2'-6" x 13'-6". Top of stainless steel (18 ga. min.), sink of stainless steel, complete with chrome faucets, basket strainer, etc. Lower portion of table of steel, enameled finish, one section fitted with drawers, the other section with sliding doors with intermediate shelf. Back to be open. Top to have 4" backsplash.

no valves faucets + etc
\$ 1445.00

E-13. One (1) Dish Locker, about 48" x 54" wide, about 30" deep, about 7' high. Steel, enameled finish, steel shelves. Unit to be of adequate strength and construction to carry the weight of the dishes fully loaded.

\$ 420.00

Unit about 75% warranty - alt to page. See Catalogue

Will present Basket Chamber

E-14. One (1) Salad Table (adjacent to 3-compartment sink), size about 2' x 8'. Top - Formica finish with 4" backsplash; base section - steel, enameled finish; upper portion to have 4 drawers with cylinder locks (to be used for silver-ware), lower portion to have doors, and steel shelf.

\$ 480.00

E-15. Two (2) Carts -- Steel, rubber tired wheels; carts to have metal trays. Stock units.

Lakeside - alt. # 20 each

*Wm. J. Colson Merriman Co
June 5 - 2847*

\$ _____

E-16. One (1) Dishwasher, stainless steel, with all interior fittings and parts of non-corrosive materials. Pump impellers preferably of stainless steel. To be equipped with a vacuum breaker and automatic overflow. Legs of stainless steel. Washer should preferably have metal doors. Washer should have a capacity of about 1100 to 1300 dishes per hour - average conditions, and shall be completely equipped. Automatic timer for wash and rinse. Washer to be equipped with an automatic booster heater, for 180° water, also the standard assortment of trays.

Make of Washer { Gas _____
 { Electric _____

Gas Unit - - \$ _____

Electric Unit \$ _____

*see folders
1500
\$ 1,800.00*

E-17. One (1) heavy duty Disposer Unit, equipped with silver catch basin.

Make 550.00

\$ _____

*3 IP
motor
suggested*

*WASTEXIT
1/5 40F*

E-18. One (1) Pre-rinse Overhead Spray Line, complete with squeeze type faucet, flexible hose, hanger, etc. (Note:-- Plumbing Contractor will provide hot water line with shut-off valve where required.)

\$ _____

*included in E17
TVS - B 113 -*

E-19. One (1) Dishwashing Section Table, for soiled and clean dishes, etc. (see drawing for plan and shape of table), 14 gauge stainless steel, welded, 3" front with rolled edge,

*Suggest low water cutoff on both D.D. tank and on water heater
Think should not get small size unit*

Put pressure regulator on pressure line - 20# pressure

E-19 Continued:

6" backsplash along walls, 3 sink compartments (stainless steel), chrome finish faucets, basket strainers. Corners to be bull nosed. Stainless steel legs. Table to be well braced, and shall have the necessary shelf or supports for the storage of trays for the dishwasher. The stainless steel top shall extend through the pass window and turn down about 1-1/2" (rolled edge) on the outer face. At the pass window, the stainless steel top shall be bent up about 1/4" to 3/8" to form a liquid stop (to keep water from spilling onto the outer floor). Provide cutout for disposer unit, etc.; also drain trough at entrance to dishwasher unit, and also glass washer unit (to remove lipstick) with brushes and water spray.

#1850.00

The Contractor shall furnish shop drawings, in triplicate, of equipment for approval of the Architect, with all information required regarding piping, electrical requirements, etc. These shop drawings shall be presented at an early date after the signing of the contract so that the necessary work in connection with the building construction can be coordinated.

Wall hung steel cabinets are not included in the above list. Wall hung cabinets, if used, will be handled under a separate contract.

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E-8. One stainless steel Urn Mat (approximately 3'-6" x 3'-0") with stainless steel drip trough having a removable slotted cover.

\$ 75⁰⁰

E-9. One stainless steel Water Station(see drawing), complete, including stainless steel sides, top, back, and bottom. Bottom to have a stainless steel drip trough with removable slotted cover. Water Station to have a "push type" faucet, chrome finish.

STAR MODEL #1923
24" x 12" x 26" HIGH

\$ 132⁰⁰

E-10. One Electric Refrigerator - stainless steel front; sides and back may be aluminum. Interior may be white porcelain or aluminum. Please give the following data:

<u>Approx. Size</u> <u>cubic feet</u>	<u>COST</u>	
	<u>8 Ice Trays</u>	<u>No Ice Trays</u>
22 15	\$ <u>594²⁵</u> 6 TRAYS	\$ <u>529⁰⁰</u>
27 21	\$ <u>732⁰⁰</u> 6 TRAYS	\$ <u>667⁰⁰</u>
44 45	\$ <u>1045⁵⁰</u> 10 TRAYS	\$ <u>915⁰⁰</u>
62 64	\$ <u>NOT AVAIL.</u>	\$ <u>932⁰⁰</u>

NOTE CHANGES ABOVE IN CAP.

Name of Make GLENCO - SELF CONTAINED

Koch 2/5 INT. + EXT. FLOOR #1107⁰⁰
1404 S/S Exterior Dulux 818⁰⁰

E-11. One (1) Work Table at Ranges - existing table to be reused.

E-12. One (1) Vegetable Sink and Work Table - (adjacent to Ranges)- about 2'-6" x 13'-6". Top of stainless steel (18 ga. min.), sink of stainless steel, complete with chrome faucets, basket strainer, etc. Lower portion of table of steel, enameled finish, one section fitted with drawers, the other section with sliding doors with intermediate shelf. Back to be open. Top to have 4" backsplash.

6 DRAWERS

\$ 1,000⁰⁰

E-13. One (1) Dish Locker, about 48" x 54" wide, about 30" deep, about 7' high. Steel, enameled finish, steel shelves. Unit to be of adequate strength and construction to carry the weight of the dishes fully loaded.

\$ 528⁰⁰

E-19 Continued:

6" backsplash along walls, 3 sink compartments (stainless steel), chrome finish faucets, basket strainers. Corners to be bull nosed. Stainless steel legs. Table to be well braced, and shall have the necessary shelf or supports for the storage of trays for the dishwasher. The stainless steel top shall extend through the pass window and turn down about 1-1/2" (rolled edge) on the outer face. At the pass window, the stainless steel top shall be bent up about 1/4" to 3/8" to form a liquid stop (to keep water from spilling onto the outer floor). Provide cutout for disposer unit, etc.; also drain trough at entrance to dishwasher unit, and also glass washer unit (to remove lipstick) with brushes and water spray.

Twin Brush

~~\$~~ 2150.⁹⁰

The Contractor shall furnish shop drawings, in triplicate, of equipment for approval of the Architect, with all information required regarding piping, electrical requirements, etc. These shop drawings shall be presented at an early date after the signing of the contract so that the necessary work in connection with the building construction can be coordinated.

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I-2. Installation and Connections by Kitchen Equipment Contractor (Supplier):

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- (b) One 10-burner Range
- (c) One Pot Filler Water Line
- (d) One Hood, Fan, etc.
- (e) One Twin Coffee Urn
- (f) One Urn Mat
- (g) One Water Station
- (h) One Electric Refrigerator
- (i) One Vegetable Sink and Work Table
- (j) One Dish Locker
- (k) One Salad Table
- (l) One Dishwasher with booster heater
- (m) One Disposer Unit
- (n) One Pre-rinse Spray Line
- (o) One Dishwashing Table (Sinks, etc.)

Installation Cost \$ 857⁵⁰

I-3. Installation and Connections by Owner:

- (a) Two Electric Fryers
- (b) Hot Food Table
- (c) Work Table (at ranges)

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E-8. One stainless steel Urn Mat (approximately 3'-6" x 3'-0") with stainless steel drip trough having a removable slotted cover.

\$ 81.25

E-9. One stainless steel Water Station (see drawing), complete, including stainless steel sides, top, back, and bottom. Bottom to have a stainless steel drip trough with removable slotted cover. Water Station to have a "push type" faucet, chrome finish.

\$ 93.75

E-10. One Electric Refrigerator - stainless steel front; sides and back may be aluminum. Interior may be white porcelain or aluminum. Please give the following data:

<u>Approx. Size</u> <u>cubic feet</u>	<u>COST</u> <u>8 Ice Trays</u>	<u>COST</u> <u>No Ice Trays</u>
22	\$ <u>658.00</u>	\$ <u>579.00</u>
22 28	\$ <u>687.00</u>	\$ <u>608.00</u>
30 40	\$ <u>814.00</u> 12 trays	\$ <u>639.00</u>
40 60	\$ _____	\$ <u>851.00</u>

Name of Make STA-KOLD

E-11. One (1) Work Table at Ranges - existing table to be reused.

E-12. One (1) Vegetable Sink and Work Table - (adjacent to Ranges)- about 2'-6" x 13'-6". Top of stainless steel (18 ga. min.), sink of stainless steel, complete with chrome faucets, basket strainer, etc. Lower portion of table of steel, enameled finish, one section fitted with drawers, the other section with sliding doors with intermediate shelf. Back to be open. Top to have 4" backsplash.

\$ 712.50

E-13. One (1) Dish Locker, about 48" x 54" wide, about 30" deep, about 7' high. Steel, enameled finish, steel shelves. Unit to be of adequate strength and construction to carry the weight of the dishes fully loaded.

48" \$ 312.50

54" \$ 350.00

KE-3

E-14. One (1) Salad Table (adjacent to 3-compartment sink), size about 2' x 8'. Top - Formica finish with 4" backsplash; base section - steel, enameled finish; upper portion to have 4 drawers with cylinder locks (to be used for silverware), lower portion to have doors, and steel shelf.

GENEVA \$ 340.00

E-15. Two (2) Carts ^{STAINLESS} ~~Steel~~, rubber tired wheels; carts to have metal trays. Stock units.

Carts only \$28.00 each \$ ~~56.00~~ both
 Add for each S/S Pan desired 10.50 each

E-16. One (1) Dishwasher, stainless steel, with all interior fittings and parts of non-corrosive materials. Pump impellers preferably of stainless steel. To be equipped with a vacuum breaker and automatic overflow. Legs of stainless steel. Washer should preferably have metal doors. Washer should have a capacity of about 1100 to 1300 dishes per hour - average conditions, and shall be completely equipped. Automatic timer for wash and rinse. Washer to be equipped with an automatic booster heater, for 180° water, also the standard assortment of trays.

Make of Washer { Gas UNIVERSAL MOD. HD
 { Electric UNIVERSAL MOD. HD

Gas Unit - - \$ 1,450.00

Electric Unit \$ ~~1,530.00~~ 1477.00

DEDUCT \$27.00 IF S/S LEGS ARE NOT DESIRED

E-17. One (1) heavy duty Disposer Unit, equipped with silver catch basin.

1/2 H.P. #404 Assembly-No Pre-Make SALVAJOB Wasteexit Rinse

\$ 345.00

E-18. One (1) Pre-rinse Overhead Spray Line, complete with squeeze type faucet, flexible hose, hanger, etc. (Note:-- Plumbing Contractor will provide hot water line with shut-off valve where required.)

T & S -B-113 Pre-Rinse Unit

\$ 45.63

Add for B-109 Wall Bracket \$ 3.13

E-19. One (1) Dishwashing Section Table, for soiled and clean dishes, etc. (see drawing for plan and shape of table), 14 gauge stainless steel, welded, 3" front with rolled edge,

E-19 Continued:

6" backsplash along walls, 3 sink compartments (stainless steel), chrome finish faucets, basket strainers. Corners to be bull nosed. Stainless steel legs. Table to be well braced, and shall have the necessary shelf or supports for the storage of trays for the dishwasher. The stainless steel top shall extend through the pass window and turn down about 1-1/2" (rolled edge) on the outer face. At the pass window, the stainless steel top shall be bent up about 1/4" to 3/8" to form a liquid stop (to keep water from spilling onto the outer floor). Provide cutout for disposer unit, etc.; also drain trough at entrance to dishwasher unit, and also glass washer unit (to remove lipstick) with brushes and water spray.

\$ 1180.00

If iron pipe legs are substituted,
Deduct \$ 180.00

NOTE: Our price does not include the Glass Washer Unit

The Contractor shall furnish shop drawings, in triplicate, of equipment for approval of the Architect, with all information required regarding piping, electrical requirements, etc. These shop drawings shall be presented at an early date after the signing of the contract so that the necessary work in connection with the building construction can be coordinated.

Wall hung steel cabinets are not included in the above list. Wall hung cabinets, if used, will be handled under a separate contract.