

114100 FOOD SERVICE STORAGE EQUIPMENT

1.01 GENERAL PROVISIONS

- A. Design reviews will be coordinated by the ~~Sub~~ Project Manager at regular intervals.
- B. All specified items must have a demonstrated history in a similar institutional setting.
- C. Avoid custom material(s) or material(s) that require significant specialized maintenance.
- D. Construction documents must clearly identify and label specialty items, including their locations and mounting information.

2.01 PRODUCTS

- A. Food service equipment shall require R-90 refrigerant is NOT ALLOWED.
- B. Manufacturers
 - 1. Hoshizaki
 - 2. True
 - 3. Turbo Air
 - 4. Traulson