**DESIGN A/E NOTE - GUIDE SPECIFICATION CONVENTIONS**

**Color-highlighted text**

**Yellow: Editor’s Notes. Comments inserted into the text are addressed to the A/E, not the Contractor. Editor’s Notes are formatted as hidden text. Editor’s Notes are not identified with an update. Do not print Editor’s Notes in issue for distribution to Bidders/Contractors.**

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**Red: Text updated in 1st quarter. April – June.**

**Strikethrough text and highlighting (not text) in previously issued quarters are deleted. Only 1st quarter highlighted updated text is indicated.**

**Turquoise: Text updated in 2nd quarter. July – September.**

**1st quarter updated text remains highlighted.**

**Pink: Text updated in 3rd quarter. October – December.**

**1st and 2nd quarter updated text remain highlighted.**

**Bright Green: Text updated in 4th quarter. January – March.**

**1st, 2nd and 3rd quarter updated text remains highlighted.**

**Text Editing**

**Select options [in brackets] and edit <notes> before issuing specifications for distribution to Bidders/Contractors.**

**Delete Strikethrough text.**

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**Click Replace tab, Replace All, OK, Close. Save.**

**Delete all highlighting of text from issue to be distributed to Bidders/Contractors.**

**Tip: To delete highlighting, locate cursor at beginning of Section and block all text in Section, press Shift + Control + End, click No Highlight icon on Formatting toolbar. Save.**

**IMPORTANT: Retain month and year under section title on first page indicating updated Guide Specification Section issue used.**

**Note: This** page **will not print when Hidden text is unchecked as indicated in Editor’s Notes Tip.**

IF THE HIDDEN GUIDE SPECIFICATION CONVENTIONS DO NOT APPEAR PRECEEDING THIS

NOTE, TURN THEM ON AS FOLLOWS.

**FOR MICROSOFT WORD 2000 and 2003**, CLICK ON SHOW/HIDE ICON IN MENU BAR OR CHOOSE

TOOLS IN MENU BAR. THEN CLICK OPTIONS, VIEW TAB, UNDER FORMATTING MARKS, CHECK

HIDDEN TEXT.

**FOR MICROSOFT WORD 2007,** CLICK ON MICROSOFT OFFICE ICON LOCATED IN UPPER LEFT

CORNER OF MENU BAR. CLICK ON WORD OPTIONS AT BOTTOM OF DROP DOWN. THEN CLICK

ON DISPLAY. CHECK THE HIDDEN TEXT BOX.

**FOR MICROSOFT OFFICE 2010,** CLICK ON FILE BUTTON LOCATED IN UPPER LEFT CORNER OF

MENU BAR. IN THE DROP DOWN, CLICK ON OPTIONS, AND A WORD OPTIONS BOX WILL

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THE GUIDE SPECIFICATION CONVENTIONS SHOULD NOW BE VISIBLE IN THE DOCUMENT.

(Delete this note before printing.)

SECTION 11 40 00.16

DELI EQUIPMENT

(Edited from DeCA June 2022 Design Criteria)

1. GENERAL
   * + 1. SUMMARY
          1. Section Includes:

1D09 Oven, Rotisserie, Counter Top Model, with Base Cabinet.

* + - * 1. Government Furnished/Government Installed (GFGI) Deli Equipment

1D04-2 Refrigerator, Reach-In, 2 Door.

1D04-3 Refrigerator, Reach-In, 3 Door.

4S/PPM Stand-Alone Scale Printer.

4SMA Slicer, Meat, Automatic.

1D14-B Case, Hot Foods, Heated, Self-Service Island, 5 Wells.

1D21 Deli Slicer Table.

4HW-1 Hand Wrapper, One Roll, Table Model.

4TFP Table, Food Preparation.

4TFPE Table, Food Preparation, Enclosed Cabinet.

* + - * 1. Sheet Metal Closure Panel for Equipment specified in Division 05 Metal Fabrications

Stainless Steel Closure Panels.

Perforated Metal Closure Panels.

* + - * 1. Equipment specified in Division 11 Section Pedestrian Control Equipment.

2D04 Take-A-Number System, Digital, Wireless.

* + - * 1. Equipment specified in Division 23 Section Product Refrigeration Systems.

1D00 Case, Deli, Refrigerated, Clerk Service.

1D02GD Case, Medium Temperature, Glass Door, Upright Deli.

1D07 Sushi Preparation Table (Mobile Island, Refrigerated, Self-Contained).

1D17 Preparation and Display Case for Pizza and Sandwiches.

1D22 Case, Island Display, Low Profile, Multi-Deck Medium Temperature, Dairy or Deli, Remote Refrigeration.

1D24 Case, Low Profile, Prepackaged Deli, Multi-Deck Medium Temperature, Open Type.

* + - * 1. Equipment Specified in Division 22 Section Plumbing Fixtures and as indicated on Drawings.

4S03-D Sink, Three Compartment Sink, with Two Drainboards.

4S00 Hand Wash Sink.

2M06 Wall Mount Eye, Face and Body Spray.

* + - 1. SUBMITTALS
         1. Product Data:

For each item of equipment required, including the manufacturer's standard details and installation and maintenance instructions. In addition, submit the following, as applicable:

Manufacturer's standard commercial warranty.

Operating instructions.

Specifications and parts manual.

Underwriters Laboratories (UL), Inc., listing.

National Sanitation Foundation (NSF) approval or acceptance.

Approval of OSHA accredited safety testing laboratory.

Commercial Refrigeration Industry Standard CDS-S1-86.

* + - * 1. Submittal List:

Reference Submittal Item Quantity Action

1.2A Product Data X R

X Submit quantity specified in Division 01 Section Administrative Requirements.

R Review each submittal, mark to indicate action taken, and return.

I Submittal is for information or record purposes only. No action will be taken.

* + - 1. QUALITY ASSURANCE
         1. Installer Qualifications: Engage an experienced installer to perform work of this Section who is an authorized representative of the deli equipment manufacturer, who has specialized in installing deli department equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in-service performance.

1. PRODUCTS
   * + 1. MANUFACTURERS
          1. Basis-of-Design Products: To establish the significant qualities related to type, function, dimension, in-service performance, physical properties, appearance, and other characteristics for purposes of evaluating comparable products of other manufacturers, a specific manufacturer's product is named and accompanied by the words "basis of design," including make or model number or other designation. Subject to compliance with requirements, provide either the named products or equal products.
       2. 1D09: HOT FOODS, SINGLE SECTION, ROTISSERIE OVEN, 32-CHICKEN, COUNTER TOP OVEN, ROTISSERIE, COUNTER TOP MODEL, WITH BASE CABINET
          1. Salient Characteristics:

Stainless steel construction, both interior and exterior, tempered clear glass door~~s~~, lighted cabinet interior for point-of-sale visibility, and fully insulated cabinet with solid back.

Electronic controls to permit programmable cooking cycles plus manual entry mode and digital display to show temperature and cook/hold times.

Food probe provided to connect directly to control panel to display internal temperature of food product.

Door sensor~~s~~ automatically stops/starts rotation, heaters and blowers when cabinet door is opened.

Cooking process to include infrared heating with cross flow convection.

Spit rotation switch for easy loading.

Eight (8) removable angled spits.

Drive assembly, drip trays and drain pans easily disassembled for quick clean-up.

Rotisserie parts to have coated surfaces for easier clean-up.

* + - * 1. Approximate Dimensions:

41 inches wide.

30 inches deep.

44 inches high with legs.

* + - * 1. Utility Requirements:

Electrical:

208 volts, 3 phase, 60 hertz.

33.6 amps.

Power cord with NEMA Plug Configuration: 15-50P.

* + - * 1. Accessories:

Complete second set of angled spits for use as spares.

Adjustable legs.

Work Table: Stainless steel construction with four heavy-duty casters (two locking) and lower storage shelf. Approximate dimensions are 36 inches high, 40 inches wide, and 34 inches deep.

* + - * 1. Basis-of-Design Product: Henny Penny Corporation. (800) 417-8417 or

Rotisserie: Model No. SCR-8 "Eight Spit Countertop."

Work Table: Model SCT-800 "Rotisserie Table."

Government Furnished/Government Installed (GFGI) Deli Equipment Below Provided for Reference Only:

* + - 1. 1D04-2: REFRIGERATOR, REACH-IN, 2 DOORS
         1. Salient Characteristics:

Self-contained bottom mounted refrigeration system using environmentally friendly R290 hydro carbon refrigerant.

Balanced system maintains operating temperature of 33 to 38 degrees F. Exterior temperature display.

Electronically commutated evaporator and condenser fan motors. Epoxy coated evaporator to eliminate potential corrosion. Easily accessible condenser coil for cleaning.

Cabinet Exterior: Stainless steel front; anodized aluminum ends, back and top.

Cabinet Interior: NSF-7 approved, clear coated aluminum liner; stainless steel floor with coved corners.

Insulation: Entire cabinet structure and solid doors are foamed-in-place using high density polyurethane insulation.

Welded, heavy-duty steel frame rail, black powder coated for corrosion protection, fitted with 6-inch high legs.

Doors: Two (2) full length solid swing doors. Stainless steel exterior with clear aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door locks standard. Lifetime guaranteed 12-inch long recessed foamed-in-place door handles with a sheet metal interlock. Positive seal self-closing doors. Lifetime guaranteed torsion type door hinge closure system. Magnetic, one piece construction door gaskets.

Shelving: Six (6) adjustable, heavy-duty, PVC coated wire shelves and four (4) chrome plated shelf clips per shelf. Shelf support pilasters of same material as cabinet interior; shelves are adjustable on 1/2-inch increments.

Lighting: LED safety-shielded interior lighting. Lights activated by rocker switch mounted above doors.

Electrical: Load amperes of 5.4. Completely pre-wired and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. 9-foot cord and NEMA-5-15R plug set included.

Cabinet overall dimensions:

54-1/8 inch wide.

29-1/2 inch deep.

78-3/8 inch high on 6-inch high legs.

* + - * 1. Basis-of-Design: True Manufacturing Co., Model T-49-HC Reach-In Solid Swing Door Refrigerator; (800) 325-6152; [www.truemfg.com](http://www.truemfg.com).
      1. 1D04-3: REFRIGERATOR, REACH-IN, 3 DOORS
         1. Salient Characteristics:

Self-contained bottom mounted refrigeration system using environmentally friendly R290 hydro carbon refrigerant.

Balanced system maintains operating temperature of 33 to 38 degrees F. Exterior temperature display.

Electronically commutated evaporator and condenser fan motors. Epoxy coated evaporator to eliminate potential corrosion. Easily accessible condenser coil for cleaning.

Cabinet Exterior: Stainless steel front; anodized aluminum ends, back and top.

Cabinet Interior: NSF-7 approved, clear coated aluminum liner; stainless steel floor with coved corners.

Insulation: Entire cabinet structure and solid doors are foamed-in-place using high density polyurethane insulation.

Welded, heavy-duty steel frame rail, black powder coated for corrosion protection, fitted with 6-inch high legs.

Doors: Three (3) full length solid swing doors. Stainless steel exterior with clear aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door locks standard. Lifetime guaranteed 12-inch long recessed foamed-in-place door handles with a sheet metal interlock. Positive seal self-closing doors. Lifetime guaranteed torsion type door hinge closure system. Magnetic, one piece construction door gaskets.

Shelving: Nine (9) adjustable, heavy-duty, PVC coated wire shelves and four (4) chrome plated shelf clips per shelf. Shelf support pilasters of same material as cabinet interior; shelves are adjustable on 1/2-inch increments.

Lighting: LED safety-shielded interior lighting. Lights activated by rocker switch mounted above doors.

Electrical: Load amperes of 6.9. Completely pre-wired and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. 9-foot cord and NEMA-5-15R plug set included.

Cabinet overall dimensions:

78-1/8 inch wide.

29-1/2 inch deep.

78-3/8 inch high on 6-inch high legs.

* + - * 1. Basis-of-Design: True Manufacturing Co., Model T-72-HC Reach-In Solid Swing Door Refrigerator; (800) 325-6152; [www.truemfg.com](http://www.truemfg.com).

[http://www.hobartcorp.com./](http://www.hobartcorp.com.)

* + - 1. 4S/PPM: STAND-ALONE SCALE PRINTER
         1. Salient Characteristics:

Integrated Scale/Printer:

Controls all weighing and printing functions for manual applications.

Programmable label formatting: Move, add, delete, select size and direction of printed data, and program label size (length/width).

Unit price and total price computing value of from $0.01 - $999.99.

Customer view screen displays price per pound, net weight, total price, and item description.

Minimum of 16 fast look-up key items per screen for operator.

Display: LCD Dot matrix 640 x 480.

350 presets with 10 category pages.

Minimum 8MB RAM memory capacity.

Stainless steel platter 17-3/4 inches by 11-5/8 inches.

Keyboard: Touchscreen.

RS485 telephone communications capable with satellite scales.

TCP / IP (transmission control protocol / intranet protocol) communications capable. Not required to be installed for current use, but capable for future upgrade.

30 lb by 0.01 capacity.

Automatically prints product name, unit price, total price, and weight on label, for hand application to wrapped packages. Capable of accommodating pre-printed labels with USDA statement and organization logo.

Prints text, nutrition facts, and safe handling labels complying with FDA and USDA label requirements.

Produces universal bar code.

Prints label lengths from 1 inch to 6 inches and widths from 1.6 inches to 3.15 inches.

Uses die cut or tear-off continuous stock labels.

Prints a minimum of 2000 characters per label for ingredients and nutritional information.

Prints up to 3240 characters of extra text per PLU (product look-up code) memory for item file, using 1-6 digit PLU codes.

Prints up to 54 characters x 60 lines (portal) on 2-5/8-inch width stock.

Electrical:

110 volt, 60 hertz, single phase.

8- to 10-foot length power cord, with grounded type plug.

* + - * 1. Basis-of-Design Product: Mettler-Toledo Inc. (804) 513-2610, (804) 794-4177, or [www.mt.com](http://www.mt.com).

Model Impact M.

* + - 1. 4SMA: SLICER, MEAT, AUTOMATIC
         1. Salient Characteristics:

Angle gravity feed type table top slicer with an 11-3/4-inch knife diameter.

Positive angle carriage design enabling operator to slice without manual feed.

Tilt back and removable carriage system for cleaning and sanitation procedures. Lift lever for raising and propping slicer to tilted position for cleaning underneath slicer.

12-1/2-inch manual carriage travel.

Adjustable variable speed capability: 28, 33, 38, 42, 47, 52 strokes per minute. Speed may be changed with slicer motor on or off. Slicer may be turned off with a quick turn of index knob to the closed position after slicing or by toggle type switch, operated by a push-pull rod.

Gauge plate adjustable to cut any thickness up to 1 inch.

Carriage shall take food up to 12 inches in width or 7-1/2 inches in diameter.

Carriage can be disengaged from power whether slicer is in operation or not.

Automatic engagement and speed selector controls located in front of machine.

Home-start position of carriage to ensure it is in a convenient position before starting slicer.

Automatically turns off slicer after slicing.

Gauge plate interlock protects knife edge when indicator is at zero.

Carriage system interlock shall not allow tilt away or removal if gauge plate indicator is not closed.

In the event of power loss, slicer must be restarted before operation can continue.

A permanently mounted ring guard with integrated product deflector protects knife. No tools shall be required for removal of deflector to clean slicer.

One-piece 12 gauge knife cover; spring loaded for quick removal and replacement.

Gauge plate protects knife edge when indicator is closed.

Knife cover shall be quickly removed with a quarter turn of spring loaded locking knob.

One lever operation with two Borazon stones to sharpen and hone knife in five seconds. Removable and top mounted. Knife edge is shielded when sharpener is removed for cleaning. Borazon stones have lifetime guarantee.

Drive system: Hobart Poly V belt; 400 rpm.

One-piece base.

Indexing Cam:

Double action setting: First revolution of index cam for precision slicing; second revolution for thicker slicing selection.

Indexing cam holds true to setting during slicing operation.

Electroless nickel plated transport single slide rod with an oil reservoir/oil wick for slide rod bearings.

Finish: Stainless steel carriage, knife, and knife cover; anodized aluminum base; aluminum with ribbed laminated stainless steel face gauge plate.

Meat Grip: Thermoplastic front mounted grip swings out of way when not in use.

Electrical:

120 volts, 60 hertz, single phase.

1/2 HP knife motor.

6-foot long power cord with grounded type plug.

* + - * 1. Basis-of-Design Product: Hobart Corporation. (800) 666-1418 or [www.hobartcorp.com](http://www.hobartcorp.com).

Model HS7N-1 Slicer.

* + - 1. 1D14-B: CASE, HOT FOODS, HEATED, SELF-SERVICE ISLAND, 6-FOOT
         1. Salient Characteristics:

The heated island merchandiser/display case is designed to hold precooked hot food at the precise temperature levels to meet health code requirements and to meet maximum shelf-life requirements.

Hard coat anodized heat plate. Heat plate temperature settings: Low/Medium/High.

Constructed of stainless steel base and clear tempered glass on both sides.

Tall profile angled canopy tor maximum product visibility.

Designed to use upper and lower heating elements to maintain food temperature ranges consistent with UL Sanitation standards.

Self service from both sides.

Bumpers on both sides of unit to prevent cart damage.

Provided with a control panel with power switch, light control, thermometer, and temperature control.

Electrical – 120V; 60Hz; 1 Phase, with minimum 6’-0” cord with NEMA 5-20P plug.

Halogen flood lamps for food presentation.

Island Merchandiser Approximate Dimensions: 73-1/16” wide (91” wide with removable wooden side baskets) by 31-3/16” deep by 60-1/2” high.

Base furnished with four casters (two rigid and two swivel with brake).

HPL end panels and full tempered glass sides.

Four wooden adjustable shelves and two removable wooden side baskets.

Heating Product Capacity: Twenty-one (21) chicken boats with dome cover.

* + - * 1. Basis-of-Design Product: Alto-Shaam; 800-558-8744. www.altoshaam.com

Model No. ITM2-72DLX.

* + - 1. 1D21: DELI SLICER TABLE
         1. Salient Characteristics:

Portable deli slicing table with mounting beam and saddle for automatic slicer.

Provide special Hobart style saddles required for Hobart brand automatic slicers.

Construct of heavy gage 304 stainless steel with tubular steel frame.

Provide unit with the following accessories:

Removable, height adjustable stainless steel scale shelf with marine edges and vibration dampening mounts for electronic weighing and labeling machine.

Flexible boots that cover the slicer feet and mounting saddles.

Concave stainless steel pan under slice mounting beam with slide out stainless steel crumb tray.

3 axis adjustable deli bag and tissue/glove holder.

Additional Lower side frame mounted tissue/glove box holder.

Frame mounted knife rack.

Pull out and removable lower shelf.

Removable polyethylene cutting board on top left side with drain slots.

A mid-shelf, removable, slide out Polsan cutting board with built-in cleaning bottle holder.

Lower shelf with splashguard kickplate.

A fixed left side handle grip for use in moving the table.

A tall adjustable ergonomic handle on right side of the table.

Four retractable outboard wheels with an additional two center pivot wheels which, when retracted, allow the table to rest on stainless steel friction padded feet.

Approximate Dimensions:

Frame: 22 inches wide by 24 inches deep.

Mounting surface height: 32 inches.

Total Footprint: 26 inches by 28 inches.

* + - * 1. Basis-of-Design Product: M & E Manufacturing Co. (845) 331-2111.

Deli Buddy: Model ESZ5-HO-HMB.

XZ-22 Combination Poly Bag & Tissue/Glove Box Holder.

XZ-26U Side Mounted Removable Polsan Cutting Board.

X-8 Slim Width Knife Rack.

* + - 1. 4HW1: HAND WRAPPER, ONE ROLL, TABLE MODEL
         1. Salient Characteristics:

Manually operated for stretch film advance and placement.

One roll capacity; accommodates stretch film up to 18 inches in width.

Base and frame constructed of heavy gauge aluminum.

Stainless steel wrapping surface.

Solid state controlled hot rod cut-off bar.

Sealing hot plate approximately 6 inches wide by 15 inches in length, covered with non-stick Teflon surface.

Provide with four large rubber feet.

Overall Approximate Dimensions:

22-1/2 inches wide.

26 inches long.

8-3/4 inches high.

Electrical:

115 volt, 60 hertz, single phase, 6.5 amps.

6-foot length power cord, with grounded type plug.

* + - * 1. Basis-of-Design Product: Hobart Corporation. (800) 333-7447 or

Model 625A Table Top Wrapper.

* + - 1. 4TFP-6: TABLE, STAINLESS STEEL, FOOD PREPARATION
         1. Salient Characteristics:

Construct table completely of 14 gauge, type 304 stainless steel except as described below.

NSF certified for contact with any type of food in commercial food preparation.

Reinforce top work surface and under-shelf with 14 gauge, 1-inch by 2-inch stainless steel channel.

Deliver table completely set-up with all welded assembly.

Backsplash and top work surface: One piece stainless steel construction.

Backsplash: 6 inches high and coved to work surface.

Provide top work surface with 1-1/2-inch rolled edge on front and side edges and with 90 degree bend for table line-up.

Provide table with 1-5/8-inch diameter, 16 gauge legs fitted with 1-1/2-inch sanitary adjustable bullet feet.

Provide legs fitted into stainless steel sockets and welded to underside of top.

Approximate Table Dimensions:

30 inches deep.

36-inch working height.

6-foot length.

Under-Shelf: Reinforced, one piece, 16 gauge, 304 stainless steel construction. Weld under-shelf to the inside of the table legs and size to match table dimensions. Locate under-shelf 12 inches above the floor.

* + - * 1. Basis-of Design Product: Winholt Equipment Group. (800) 444-3595 or www.winholt.com.

Model No. DTSB-3072 with Backsplash and Undershelf.

* + - 1. 4TFPE-6: TABLE, ENCLOSED, CABINET STYLE.
         1. Salient Characteristics:

Table shall be constructed entirely of type 304 stainless steel, with a minimum of 14 gauge table top and frame and a minimum 16 gauge other surfaces.

Table shall be certified for contact with any type of food in commercial food preparation.

Table shall be delivered completely set-up with all welded assembly.

Backsplash shall be 6 inch high with 45 degree return angle to work surface.

Top work surface shall be provided with 1-1/2 inch rolled edge on front. Sides of table to be provided with 90 degree bend for table line-up.

Table legs fitted with sanitary stainless steel bullet feet that adjust 1 inch.

Provided with heavy duty sliding doors that slide on stainless steel roll in track. Doors shall be easily removable for cleaning.

Approximate Table Dimensions:

30 inch deep.

36 inch working height.

6-foot length.

* + - * 1. Basis-of Design Product: Winholt Equipment Group. (800) 444-3595 or www.winholt.com.

Model No. STCT-BD3072.

1. EXECUTION
   * + 1. INSPECTION
          1. Check that surfaces to which work will be secured are sound and free of irregularities interfering with installation. Do not begin installation until satisfactory conditions have been corrected.
       2. PREPARATION
          1. Obtain dimensions from the site affecting work of this Section.
          2. Ensure that roughed-in openings, built-in anchorage, and reinforcing required for proper installation of work of this Section are correctly sized, installed and located.
          3. Obtain electrical and mechanical service characteristics and rough-in locations from site.
       3. INSTALLATION
          1. Installation of equipment shall be in accordance with NSF Manual on Sanitation Aspects of Food Service Equipment, as applicable.
          2. Installation of fixed equipment shall be in accordance with Tri-Service Food Code, paragraph 4-402.11.
          3. Install items in accordance with manufacturer's instructions and installation procedures. Supervision shall be performed by workers skilled and familiar with installation of the equipment specified.
          4. Set units plumb, square and true, securely anchored to building structure.
          5. Insulate items to prevent electrolysis between dissimilar metals.
          6. Seal spaces between built-in equipment, walls and columns with preformed foam sealants specified in Division 07 Section Joint Sealants, shim level and rigid, use proper type anchoring devices for materials encountered and usage expected.
          7. Cut, fit and patch; coordinate with work of other Sections involved.
          8. Cut and drill tops, backs, sides and bottoms for service outlets and fixtures. Install fixtures and fittings. Make connections to services.
          9. Sequence installation and erection to ensure that mechanical and electrical connections are affected.
          10. Deliver instruction sheets to Contracting Officer and instruct Government's personnel in the proper use, adjustment, and maintenance of equipment.
       4. ADJUSTING AND CLEANING
          1. Adjust doors, drawers, hardware fixtures, and other moving and operating parts to function smoothly and correctly.
          2. Replace damaged items with new material.
          3. On completion of installation, touch up all marred or abraded finished surfaces.
          4. Clean equipment cases, counters, shelves, glass, legs, hardware, fittings and fixtures. Wipe down surfaces to remove fingerprints and markings and leave in clean condition.

END OF SECTION