

PART 1 GENERAL

- 1.1 Section Includes
 - .1 Range
 - .2 Range Hood
 - .3 Dishwasher
- 1.2 Quality Assurance
 - .1 Equipment: conform to applicable code for CSA, UL, CGA, approval/certification.
- 1.3 Submittals
 - .1 Product Data: provide data on equipment and accessories.
 - .2 Include warranty and maintenance information on regular servicing.
- 1.4 Warranty
 - .1 Standard manufacturer's warranties.

PART 2 PRODUCTS

- 2.1 Appliances
 - .1 Range: Viking Professional Series VDSC 487-6Q 48" wide- six burners, 12" wide char-grill, two ovens. Include optional griddle and 6" stainless steel back-guard.
 - .2 Range Hood: Independent "Incline" 48" hood with 1400 CFM Remote Stainless Blower, Halogen Lights, Baffle Filters, Enclosed Liners.
 - .3 Dishwasher: Maytag, MDB8951AWS.

PART 3 EXECUTION

- 3.1 Preparation
 - .1 Verify that prepared openings are ready to receive work and opening dimensions are as indicated on shop drawings and instructed by the manufacturer.
 - .2 Verify that proper power supply and fuel source are available.
- 3.2 Installation
 - .1 Install appliances and equipment to manufacturer's instructions and CSA and UL requirements.
 - .2 Set and adjust units level and plumb.
 - .3 Activate units to confirm correct operation.
 - .4 Connect to utilities and make units operational.
 - .5 Units supplier: Stalwart, 1781 Wellington Ave. ph. 786-4879.