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Revision Date: 11/08/2023

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**1. Design Criteria:**

- a. The following materials are allowed for countertops: stainless steel, plastic laminate, and solid surface.
  - i. Review materials and locations with the UVM project manager to determine materials on a case-by-case basis.
  - ii. Wood butcher-block counter tops are a specialty item and not generally used in campus buildings. Exceptions can be made by the UVM project manager on a case-by-case basis
- b. The Design Consultant shall make provisions in the design for in-wall blocking, to be provided by the GC, for attachment of countertops.
- c. Provide back and side splash trim pieces where counter is in contact with a wall to conceal the joint between wall and counter and to simplify cleaning operations.

**2. References**

- a. ASTM G 21 and G 22 - Standard Practice for Determining Resistance of Synthetic Polymeric Materials to Fungi.
- b. ASTM A380 - Standard Practice for Cleaning, Descaling, and Passivation of Stainless-Steel Parts, Equipment, and Systems.
- c. ASTM A480 - Standard Specification for General Requirements for Flat-Rolled Stainless.
- d. ASTM E 84 - Standard Test Method for Surface Burning Characteristics of Building Materials.
- e. Architectural Woodwork institute's "Architectural Woodwork Manual" for counter tops.

**3. Required Submittals:**

- a. Manufacturer's product data including instructions, recommendations, and restrictions.
- b. LEED Submittals: When the project is being considered for LEED status, documentation of compliance with LEED materials and resources requirements will be necessary. The Design Consultant shall confirm with the UVM project manager to confirm if project is applying for LEED, which level of certification is being sought, and if countertops are being utilized in obtaining a LEED point.
- c. Shop Drawings: Show location of each item, dimensioned plans and elevations, large-scale details, attachment devices, and other components.

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- i. Show locations and sizes of furring, blocking, and hanging strips, including concealed blocking and reinforcement specified in other sections.
- ii. Show locations and sizes of cutouts and holes for plumbing fixtures, faucets, soap dispensers, and other items installed in architectural woodwork.

4. **Products, Materials & Equipment:**

- a. Plastic Laminate Countertops:
  - i. Grade: Premium.
  - ii. High-Pressure Decorative Laminate Grade: HGS.
- b. Solid-surfacing Material Countertops:
  - i. Grade: Premium.
- c. Stainless Steel Counter Tops:
  - i. Locations: All food preparation areas and select laboratories.
  - ii. Fasteners: Stainless steel to match alloy of countertop.
  - iii. Fabrication:
    - 1. Standard: NSF/ANSI Standard 2: Food Service Equipment, NSF
    - 2. Seams: Continuously welded and polished to be indistinguishable and seamless.
  - iv. Stainless Steel Finish:
    - 1. Clean: ASTM A380 Standard Practice for Cleaning, Descaling, and Passivation of Stainless-Steel Parts, Equipment, and Systems.
    - 2. Finish: ASTM A480 Standard Specification for General Requirements for Flat-Rolled Stainless and Heat-Resisting Steel Plate, Sheet, and Strip;
    - 3. Finish: non-directional bead blasted with new media.
- iii. **Installation, Fabrication, and Construction:**
  - a. No special UVM requirements
- iv. **Warranties:**
  - a. Manufacturer's standard warranty on material and equipment
  - b. Manufacturer's 10-year warranty against defects in materials.
    - i. Warranty shall provide material to repair or replace defective materials.
  - c. Installer's standard one-year warranty on installation and craftsmanship