



**ROCKFORD BOARD OF EDUCATION
INVITATION FOR BID ON SUPPLIES, MATERIALS, EQUIPMENT OR SERVICES
FOR SCHOOL DISTRICT NO. 205
ROCKFORD, ILLINOIS**

IFB No. **16-48 Brookview Elementary School Additions and Renovations**

DATE: **Monday, April 4, 2016**

RE: **ADDENDUM NO. 2**

To All Bidders:

Attached are modifications, clarifications and/or corrections for the Project Manual and are hereby made a part of the contract documents. Please attach this addendum to the Project Manual(s) in your possession. Please note the receipt of this addendum on the bid form. Bidders shall review changes to all portions of this work as changes to one portion may affect the work of another.

IFB OPENING DATE CHANGE

IFB Opening date has been changed from Monday, April 11, 2016 at 3:00 p.m., to **MONDAY, APRIL 18, 2016 AT 3:00 P.M., at the Rockford Board of Education, 6th floor Conference Room, 501 Seventh St., Rockford, IL 61104.**

If you plan to hand deliver your IFB submission on the due date, please note that you must check in on the 3rd floor prior to coming to the 6th floor. Please allow time for this as late submissions will not be accepted.

Copies of the bidding documents and addendums are available from Onvia DemandStar, by email from the Purchasing Department, BHFX Digital Imaging and Printing, DG Digital Printing, YCS Printing, Inc., or by download from the District's Purchasing Bids-RFPs webpage at www.rps205.com.

Refer all questions relative to the business aspect, Instructions to Bidders, Special Conditions, and questions concerning the technical aspect of the documents to the Purchasing Process Manager by email at tamara.pugh@rps205.com.



4615 E. State Street Suite 206 Rockford Illinois 61108
815 / 397-3330

ADDENDUM NO. 2

Date: April 1 st. 2016

Project: **16-48 Brookview Elementary School Addition Project**
Project Number: IFB No. 16-48

To: All Bidders

This addendum is issued to modify, clarify, or correct the original Project Manual and/or Drawings for Brookview Elementary School Addition Project Project and is hereby made a part of the contract documents. Please attach this addendum to the Project Manual(s) in your possession. Please note the receipt of this addendum on the bid form. Bidders shall review changes to all portions of this work as changes to one portion may affect the work of another.

Changes to the Project Manual for Brookview Elementary School New Gymnasium, Kitchen & Lift.

Rockford Public Schools Required Bid Forms Check List

Refer to attached Revised Bid Form Check list Dated 04-01-2016 to be used in lieu of existing bid forms check list.

Note the added line item to include the following: Contractor Preliminary Project Schedule

Section 004100 Refer to attached Revised Bid Form Dated 04-01-2016 to be used in lieu of existing bid form dated 03-11-2016

Section 111000 Summary 1.5 Phased Construction

Items B Milestone completion Requirements

Add line item 5 To Read as follows: Final completion date is January 23, 2017

Section 123000 Alternates Part 3 - Execution

Items A To Read as follows: Alternate No A-1 Add

Section 12500 Substitution Procedure Part 1.4 - Action Submittals

Items 1 Have Included CSI Form 13.1A

Section 13200 Construction Progress Documentation 2.2 Contractor Construction Schedule

Add Items C Preliminary Construction Schedule Item 1

Add line item 1

To Read as follows: Contractor shall submit a preliminary project schedule with his Bid

Changes to the Project Construction Documents for Brookview Elementary School New Gymnasium, Kitchen & Lift Addendum #2

1. Sheet D1.3.0 - Demolition Plan

- a) Demolition Key Note 7- Add the following information "***Alternate No. A-1 Add***"

2. Sheet A1.0.2 - Gymnasium Floor Plan

- a) Plan Layout Key Note 13- Add the following information "***Alternate No. A-1 Add***"
- b) Plan Layout Key Note 15, 18- ***Omit scope of work completely, CMU adjusted over 4" in lieu of brick veneer for Key note 18 Only***
- c) Common Plumbing Wall between Toilet Room A & B and PE Storage and Office 130
 - 1) CMU block omitted, revised to have 6" x 12'-0" high 22 ga metal studs at 16" O.C. Including plumbing chase walls as well (Provide solid wood blocking for all bathroom fixtures) run above ceiling line, Provide diagonal wall bracing back to new CMU wall lines or run to underside of roof structure above 14'-6" +/-.
 - 2) Walls to receive 5/8" Abuse Resistance Medium duty GWB wall board the full height.
 - 3) Run wainscot of ceramic wall tile to a height of 4'-6" AFF on the wet walls only. Run a single band of tile up and around mirrors .
 - 4) Ceramic Tile floor to be Daltile - Keystone, Urban Putty Speckle #D201 with wainscot tile to be American Olean - Mushroom #0041 with Bull nose cap.

3. Sheet A3.2.0- Gymnasium Building Sections

- a) Building Section Key Note 5- ***Omit scope of work completely, note brick also omitted from Storage 121Face***

4. Sheet A6.1.1- Reflection Ceiling Plan

- a) Ceiling Key notes did not make the construction drawings (See attached Key notes for this page only)
- b) Boys Bathroom has existing raceway and cable held up tight to the existing plaster ceiling line. Care is needed to protect raceway and cables during the additional ceiling grid and tile work in this area. By either removing, relocation, reinstalling or protecting the existing system during this additional scope of work.

5. Sheet A8.1.1- Room Finish Schedule

- a) See Revised Room Finish Schedule Attachment

OSA, LLC

Engineering Services / Building Commissioning/ LEED Consultants

MEP Consultant

Refer to attached Letter from OAS dated 04-01-2016 - Addressing drawings items that were brought up during the Pre-bid Meeting on March 28th 2016

S2O

S2O Consultants Inc. Brookview Kitchen Consultants

1. Revised Section: 114000 Food Service Equipment Specification Clarification Items
This Section Noted as Addendum #2 Dated 03-31-2016.
2. See attached Revised sheets FS101, FS101E, FS101M & FS101SC

BN- RFI Submitted through RPS Purchasing Process Manager

BN-RFI: 01 - Specification & Construction Drawing:

REQUEST:

1. Tim Armsmeier, Owner of Custom Iron Works has requested to remove the AISC certification per specification section 051200 part 1.7.
2. Drawing PM 1.0 seems to indicate window replacement all around the school at various elevations on drawing A1.0.3. Is this work to be bid with this project?
3. On drawing A1.0.0 there is an elevation reference 2/A1.0.3. That elevation is not shown on drawing A1.0.3.

Please advise.

RESPONSE:

1. Specification Section 051200; Structural Steel Framing.
RPS & Hagney Architects agree on omitting AISC certification requirements for this project
2. Sheet PM 1.0 Regarding Window Replacement
We are not replacing any of the existing Brookview windows in this scope of work.
3. Sheet A1.1.0 Regarding Elevation Tag 2/A1.0.3
This tag should read 2/A3.1.1

BN-RFI: 02 - Specification Regarding- Delegated Design, FM requirements & Testing REQUEST

- A. The following specification sections call for Delegated Design and related submittals. Delegated design adds cost to the project for a service that is assumed to be handled by the Architect. Are these spec requirements truly required for this project, or boilerplate items that should be stricken from the project?
- a. 044200 Exterior Stone Cladding
 - b. 054000 Cold-Formed Metal Framing
 - c. 055000 Metal Fabrications
 - d. 055213 Pipe and Tube Railings
 - e. 084113 Aluminum-Framed Entrances and Storefronts
 - f. 088000 Glazing
- B. The following specification sections make reference to Factory Mutual(FM) requirements. FM generally adds cost to the project due to higher than standard requirements. Please review and confirm the need for FM requirements.
- a. 053100 Steel Decking
 - b. 077100 Roof Specialties
 - c. 078413 Penetration Firestopping
- C. The following sections call for testing by the Contractor. Is this truly required by the School District, or just boilerplate items that should be stricken from the contract?
- a. 044200 Exterior Stone Cladding
 - b. 053100 Steel Decking
 - c. 061000 Rough Carpentry
 - d. 061600 Sheathing
 - e. 085113 Aluminum Windows
- D. Section 084113-9 calls for water spray testing by Owner and section 084523-7 calls for water spray testing by Contractor. It seems this testing could be performed under the same contract. Please review and confirm who should perform the testing.
- E. Section 096513-6 calls for 3 coats of wax. Section 096516.23-6 does not call for wax. Please clarify. You want wax on the base and stairs, but not on the floor tile?
- F. On the bid form there is a section called SUBCONTRACTOR LISTING. Is this section due at the time of bid or within 24 hours after the bid for the 3 apparent low bidders? Furthermore the breakdown is supposed to equal the total bid, but there are not enough trade categories to place all the bids such as kitchen equipment, paint, division 10 items, electrical, etc.
- G. For clarification, sections 012900, 013100, and 013200 are provided in duplicate in the specification manual.
- H. Section 017300-2 calls for Certified Survey and Final Property Survey under the submittal section. Is this required for this project?
- I. Section 017700-1 calls for a field report for pest control inspection. Will this be required in the closeout manual?
- J. Please confirm per section 017700-4 that project warranties are to be submitted in bound hard copy as well as electronically thru BHFx?
- K. Please confirm per section 017823-2 that manuals are to be submitted in both bound hard copy as well as electronically. Also confirm if all documentation under this section is to be submitted to BHFx for processing similar to section 017700?

RESPONSE:

A. Delegated Design

- a. Section 044200 - Delegated Design included as part of this scope of work
- b. Section 054000 - Scope of work has already been omitted from this project
- c. Section 055000 - Delegated Design will be omitted from this section completely
- d. Section 084113 - Delegated Design included as part of this scope of work
- e. Section 088000 - Delegated Design included as part of this scope of work
- f. Sheet PM 1.0 Regarding Window Replacement

B. Factory Mutual (FM) Requirements

- a. Section 053100 - Factory Mutual (FM) included as part of this scope of work
- b. Section 077100 - Factory Mutual (FM) included as part of this scope of work
- c. Section 078413 - Factory Mutual (FM) included as part of this scope of work

C. Testing By Contractor

- a. Section 044200 - Quality Control Testing not required for this section
- b. Section 053100 - Quality Control Testing part of scope of work for this section
- c. Section 061000 - Quality Control Testing not required for this section
- d. Section 061600 - Quality Control Testing not required for this section
- e. Section 085113 - Quality Control Testing not required for this section

D. Misc Specification clarification

- d. Section 084113 - Water Spray testing by Contractor and not by Owner
- e. Section 096516 - Flooring Tile requires (3) coat of wax for finish project
- f. Bid Form- Subcontractor listing- ***Contractor shall provide values for specific line items the balance can be included in the General Conditions line item***
- g. Section 012900, 013100 & 013200 - Not too sure my project manual only has one section, Only one section is required for this project
- h. Section 017300 - Certified Survey & Final Property Survey will be provided by RPS and not the general contractor.
- i. Section 017300 - Field Report on Pest Control- Omitted from scope of work
- j. Section 017300 - Bounded Hard Copy & Electronically through BHFX - ***Yes- this is required as part of the scope of work for this project***
- k. Section 017823 - Bounded Hard Copy & Electronically - ***Yes- this is required as part of the scope of work for this project***
- l. Section 17700 - Documentation submitted to BHFX for processing- ***Yes***

BN-RFI: 03: REQUEST

Specification Section 075423 - Make reference to 1/4" cover board while roof plan and wall sections refer to 5/8" cover board?

RESPONSE:

All construction documents to be adjusted to 1/4" cover board in lieu of 5/8" as noted

**BN-RFI: 04 Kitchen Equipment:
REQUEST**

I am bidding the FSE portion of this project. I am bidding off the cut sheets. There is no Manufacturer/Custom Fab Spec'd for Items #3-4, the Walk-In Cooler/ Freezer---Item # 26, the Exhaust Hood---Item #35 and 39? May I pick whomever I use?

RESPONSE:

Section 114000 - Refer to Project Manual section for full list of manufacturer for kitchen equipment.

BN- Product Substitution Request through RPS Purchasing Process Manager

RESPONSE:

Information that was submitted already through the district is required to be submitted on CSI 13.1 form.

At the Mandatory Pre-Bid Meeting This form was given to the general contractor, I have included CSI Form 13.1A as an attachment for Addendum #2

See the following attachments

- a) Pre-Bid meeting notes dated 03-28-2016.
- b) Pre-Bid Sign-In Sheet dated 03-28-2016
- c) Revised Bid Form Check list Dated 04-01-2016
- d) Revised Bid Form Dated 04-01-2016
- e) CSI 13.1 Substitution Request Form

Construction Documents Attachments

- a) Sheet A6.1.1 Reflective Ceiling Plan Key notes
- b) Sheet A8.1.1 Room finish schedule

OSA, LLC

Engineering Services / Building Commissioning/ LEED Consultants
MEP Consultant

- a) Attached Letter from OAS dated 04-01-2016

C2O Kitchen Consultant

- a) Section: 114000 Food Service Equipment Specification Clarification Items
This Section Noted as Addendum #2 Dated 03-31-2016.
- b) See attached Revised sheets FS101, FS101E, FS101M & FS101SC

End of Addendum #2



PRE-BID MEETING SIGN-IN SHEET

IFB # 16-48 Brookview Elementary School Additions and Renovations

Monday, March 28, 2016 3:00 pm (CDST)

	Printed Name	Company Name	Company Address	Telephone	E-mail
1	JIM FZUKUNY	STENSTROM	2420 20th St.	815-398-2420	jimf@stenstrom.com
2	JOEL GRAFF	Garaventa	225 Depot St. Antioch, IL	862-331-1444	jgraff@garaventausa.com
3	Chris Reyenga	Rockford Structures Construction Company	10540 N. Second St Machesney Park, IL 61115	815-633-6161	creyenga@rockfordstructures.com
4	JUSTIN SOENSON	SCANDROLI CONST.	855 N. MADISON ROCKFORD, IL 61107	815-962-4037	justin.sonsone@scandrol.com
5	JIM KRUSE	SJOSTROM & SON'S	1129 HARRISON AVE ROCKFORD IL 61104	815-226-0330	ADILL@SJOSTROMCONSTRUCTION.COM
6	GARY LARSON	LARSON & LARSON	LOVES PARK 5612 INDUSTRIAL AVE	815-633-1773	Garry@LB Builders
7	Mike Johnson	Cord Construction	1322 East state street Rockford IL 61104	815 965 6630	johnson@cordconstruction.com
8					

Minutes
MANDATORY PRE BID MEETING
Bid No. 16-48
Rockford Public School District #205
Brookview Elementary School - Addition

LOCATION: Brookview Elementary School 1750 Madron Road

PRE-BID DATE & TIME: Monday March 28, 2016 @ 3:00 PM

1. Read RPS 205 pre-bid conference opening statement
2. All questions are to be emailed to Tamara Pugh with RPS 205 at tamara.pugh@rps205.com.
Contractors, subcontractors & suppliers are not to contact Cannon Design or Ragnar Benson.
3. Reviewed bid form check list – noted a project schedule shall be included with the bid form as well as AIA A305 qualification statement & bid bond. A performance & payment bond will be required for contractor that receives project award.
4. Reviewed & described alternates #1, unit price for removal & replacement of unsuitable soils.
Contractor to include an allowance of 200 cubic yard in the base bid price.
5. Reviewed project schedule requirements.
6. Contractors were advise of addendum #1 issuance
7. ROE permits are obtained by RPS 205. Contactor to complete the RRWRD IC permit application and pay for application. All other utilities cost are by RPS 205
8. Project overview provided by Dennis Williams with Ragnar Benson, Mark Kehely with Hagney Architects & Keith O'Higgins OAS LLC.
9. Utilities can be utilized by contractor at no cost. Temporary electric service to be limited to 100 AMPS
10. Contractors were notified they need to conform to the City of Rockford noise ordinance.
11. Contractors were informed all hazardous material will be abated by others.
12. Testing – contractors shall coordinate testing requirements with owner's testing agency.
13. Contractors were informed of the criminal history and background check requirements
14. Contractors were informed of the "called inspection" requirements and coordination requirements
15. Post award requirements include: performance & payment bond, schedule of values, project schedule & labor rate schedule
16. A walk through was conducted. Contractors were shown the various areas of work. The meeting concluded after the walk through.

Next scheduled walk though is Wednesday April 6, 2016 @ 3:00 PM. This walk through is not mandatory.

To the best of my knowledge, the above items were discussed. Should there be any additions or corrections please advise Hagney Architects / Ragnar Benson in writing within seven days. We will consider these meeting notes as accurate record for proceeding with the necessary actions, unless informed otherwise as noted.

Prepared by: Dennis Williams – Ragnar Benson

SECTION 004100 BID FORM

TO:

Director of Purchasing
Rockford Board of Education
School District No. 205
501 Seventh Street, 6th Floor Conference Rm.
Rockford, Illinois 61104

FROM:

Operating as (strike out conditions that do not apply) (an Individual,) (a Corporation, organized and existing under the law of the State of _____,) (a Partnership,) (a Joint Venture consisting of the firm of:)

BASE PROPOSAL:

In response to your invitation to submit a proposal for the execution of all work described by the Drawings and Specifications dated 03-11-16 and titled: RPS 205 - New Gymnasium, Kitchen and Lift at Brookview Elementary School, located in Rockford, IL and having examined the sites where the work is to be executed; and having become familiar with local conditions as they might in any way affect the cost and/or execution of the work; and having carefully examined the aforesaid drawings, specifications and other related documents and addenda thereto, the undersigned Bidder hereby proposes and agrees to provide all labor, materials, plant, equipment, transportation, and other facilities as necessary and/or required for the complete and satisfactory execution of the work for which this proposal is submitted, for the lump-sum consideration as stated hereinafter:

Bidders must show bid amount in both words and figures. In case of discrepancy, amount shown in words shall govern.

BASE PROPOSAL:

Base Bid: For New Gymnasium, Kitchen and Lift at **Brookview Elementary School**, Bidder agrees to perform all work described and shown on the drawings for the sum of:

Bid _____ Dollars _____
(in writing) (in figures)

ALTERNATE BID:

For complete Work shown on Drawing and specified in the Bidding Documents for Alternate Bids. State the amount to be added to the Base Bid Amount if the work of the Alternate Bid is included in the Contract. Include costs of related coordination, revision, or adjustment.

ALTERNATE ADD NO. A-1: For the installation of four (4) new windows in the current new Cafeteria and Office 130 as indicated on Sheet A1.0.0, Detail 3 of A1.0.2, A1.3.1 and A3.1.1 add the sum of:

_____ DOLLARS
(\$ _____)

The Owner has the right to accept the Base Bid within thirty days, and to accept any of the Alternate Add Bids within sixty days from the Bid Due Date, with no increase to the costs stated herein.

UNIT PRICE:

UNIT PRICE NO. U-1:

Provide unit price for over excavation of unsuitable soil, off-site removal of unsuitable soil and replacement with compacted engineered fill. The Bidder shall assume that an estimated quantity of 200 C.Y.'s are included in the Base Bid Amount at the following Unit Price:

_____ Dollars/cu. yd. (\$ _____)/cu. yd.
(in writing)
x 200 cu. yds. = _____ Dollars (\$ _____)
(in writing)

Bidder acknowledges that estimated quantities are not guaranteed, and are solely for the purpose of comparison of Bids, and final payment for all Unit Price Bid items will be based on actual quantities, determined as provided in the Contract Documents.

ADDENDA ACKNOWLEDGEMENT:

The undersigned acknowledges receipt of the following addenda:

(List by number and date appearing on each addenda. If all addenda are not acknowledged, the bid will be considered irregular).

ADDENDUM No.	Date

The undersigned agrees to complete all work at the school, as required by the contract as follows:

	New Gymnasium, Kitchen, and Lift Brookview Elementary School
Contract Award:	
Commence Work on:	
New Entry:	08-08-2016
West Lifts/South Chair Incline Lift:	08-08-2016
New Kitchen - Owner Occupancy	08-31-2016
Gym Addition - Substantial Completion	12-23-2016
Final Completion:	01-23-2017

Refer also to Project Milestone document sheet.

BID SECURITY:

Bid Security is attached, without endorsement, in the sum of (5% of Bid Amount):

_____ Dollars _____

GENERAL STATEMENT:

The undersigned has checked all of the figures contained in this proposal and further understands that the Owner will not be responsible for any errors or omissions made therein by the undersigned

The undersigned agrees to assist and cooperate with the Owner in preparing the formal Contract, and shall execute same and return it to the Owner along with surety bonds and insurance certificates, as may be required by the specifications and other Contract Documents, within 10 days following its receipt.

The undersigned further agrees to begin work on said contract as soon as practicable after date of "Contract" or "Notice to Proceed," whichever is earlier; or, in any case the undersigned fails or neglects to appear within the specified time to execute the Contract, the undersigned will be considered as having abandoned it, and the Bid Security accompanying this proposal will be forfeited to Owner as liquidated damages for delay and loss caused to Owner by reason of such failure on the part of the undersigned.

It is understood that the right is reserved by Owner to reject any or all proposals, to waive all informalities and irregularities in connection therewith, and to award a contract for any part of the work or the project as a whole. It is agreed that this proposal may not be withdrawn for a period of 60 days after it has been opened, without permission to the Owner.

The undersigned declares that the person(s) signing this proposal is/are fully authorized to sign on behalf of the named firm and to fully bind the named firm to all the conditions and provisions thereof.

It is agreed that no person(s) or company other than the firm listed below or as otherwise indicated

hereinafter has any interest whatsoever in this proposal or the Contract that may be entered into as a result thereof, and that in all respects the proposal is legal and fair, submitted in good faith, without collusion or fraud.

It is agreed that the undersigned has complied or will comply with all requirements concerning licensing and with all other local, state, and national laws, and that no legal requirements has been or will be violated in making or accepting this proposal, in awarding the Contract to him, or in the prosecution of the work required thereunder.

The contractor certifies that the contractor is not barred from bidding on the contract as a result of a conviction for either bid-rigging or bid rotating under Article 33E of the Criminal Code of 1961.

Name of Contractor (Typed)

Contractor's Signature

SUBCONTRACTOR LISTING: (By Bidders of General Construction category of work):

RPS 205 is requesting the following breakdown of the bids. The amounts provided are for information only and will not be used for the purpose of determining the low bidder; **however, all \$ amounts shall equal the amount of the entire bid entered above.**

This proposal has been prepared using sub bids received from the firms listed below:

New Gymnasium, Kitchen and Lift **Brookview Elementary School:**

Classification of Work	Name of Sub-Bidder	Total Bid Amt. (\$\$)
General Conditions & Fee		\$
Sitework		\$
Concrete		\$
Masonry		\$
Structural Steel & Erection		\$
Roofing		\$
Windows		\$
Wood Flooring		\$
Lifts		\$
Plumbing		\$
HVAC		\$
Low Voltage		\$

Total Bid Amount		\$ _____
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BIDDER SIGNATURE:

Respectfully submitted this _____ day of _____

Legal Name of
Firm: _____

Federal Tax Identification Number: _____

BY: _____

CERTIFICATE OF ELIGIBILITY TO CONTRACT

_____, Contractor, Pursuant to section 33E-11 of the Illinois Criminal Code of 1961 as amended, hereby certifies that neither (he, she, it) nor any of (his, her, its) partners, officers, or owners of (his, her, its) business has been convicted in the past five (5) years of the offense of bid-rigging under section 33E-3 of the Illinois Criminal Code of 1961 as amended; that neither (he, she, it) nor any of (his, her, its) partners, officers or owners has ever been convicted of the offense of bid-rotating under section 33E-4 of the Illinois Criminal Code of 1961 as amended; and that neither (he, she, it) nor any of (his, her, its) partners, officers or owners has ever been convicted of bribing or attempting to bribe an officer or an employee of the State of Illinois, or has made an admission of guilt of such conduct which is a matter of record.

Date: _____

SUBSCRIBED and SWORN TO before me

This _____ day of _____

NOTARY PUBLIC

END OF BID FORM

ROCKFORD PUBLIC SCHOOLS
REQUIRED BID FORMS CHECK LIST
Bid/RFP/RFQ No.: 16-48 Brookview ES Additions and Renovations

Listed below are the REQUIRED forms all bidders are REQUIRED to submit with sealed bids on or before the bid due date and time. Failure to submit ALL required forms may result in bidder being deemed non-responsive.

Required Forms	Yes	Comments
Bid Security Bond	<input type="checkbox"/>	5% of Base Bid
Section 004100 – Bid Form	<input type="checkbox"/>	
Bid Rigging Certification	<input type="checkbox"/>	
Minority and Women Owned Business Concern Representation	<input type="checkbox"/>	
Certificate Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion	<input type="checkbox"/>	
Certificate Regarding Lobbying	<input type="checkbox"/>	
OFAC Compliance	<input type="checkbox"/>	
Vendor Conflict of Interest Disclosure Form	<input type="checkbox"/>	
Certified Cleared Employee List	<input type="checkbox"/>	Complete, sign, and notarize the form. If you are uncertain of which employees will be working on the project, note this information on the form that the employee information will be forth coming BEFORE you start on the project, if awarded the contract.
Asbestos Notification	<input type="checkbox"/>	
AIA Document A305-1986 Contractor's Qualification Statement	<input type="checkbox"/>	
Section 004115 – References	<input type="checkbox"/>	
Contractor Preliminary Project Schedule	<input type="checkbox"/>	

Listed below are REQUIRED FORMS/DOCUMENTS that must be submitted prior to starting work, if awarded the contract. Failure to submit forms below may result in project start delay.

<input type="checkbox"/> Certificate of Liability Insurance	<input type="checkbox"/> Performance Bond (100% of contract)
<input type="checkbox"/> AIA Document A101-2007 Standard Form of Agreement between Owner and Contractor	<input type="checkbox"/> Labor and Material Payment Bond (100% of contract)



SUBSTITUTION REQUEST

Project: _____ Substitution Request Number: _____

From: _____
To: _____ Date: _____

A/E Project Number: _____
Re: _____ Contract For: _____

Specification Title: _____ Description: _____
Section: _____ Page: _____ Article/Paragraph: _____

Proposed Substitution: _____
Manufacturer: _____ Address: _____ Phone: _____
Trade Name: _____ Model No.: _____
Installer: _____ Address: _____ Phone: _____

History: ☐ New product ☐ 2-5 years old ☐ 5-10 yrs old ☐ More than 10 years old

Differences between proposed substitution and specified product: _____

☐ Point-by-point comparative data attached - REQUIRED BY A/E

Reason for not providing specified item: _____

Similar Installation:

Project: _____ Architect: _____
Address: _____ Owner: _____
_____ Date Installed: _____

Proposed substitution affects other parts of Work: ☐ No ☐ Yes; explain _____

Savings to Owner for accepting substitution: _____ (\$ _____).

Proposed substitution changes Contract Time: ☐ No ☐ Yes [Add] [Deduct] _____ days.

Supporting Data Attached: ☐ Drawings ☐ Product Data ☐ Samples ☐ Tests ☐ Reports ☐ _____

SUBSTITUTION REQUEST (Continued)

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Cost data as stated above is complete. Claims for additional costs related to accepted substitution which may subsequently become apparent are to be waived.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.
- Coordination, installation, and changes in the Work as necessary for accepted substitution will be complete in all respects.

Submitted by: _____

Signed by: _____

Firm: _____

Address: _____

Telephone: _____

Attachments: _____

A/E's REVIEW AND ACTION

- ☐ Substitution approved - Make submittals in accordance with Specification Section 01330.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01330.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

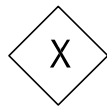




Signed by:

Date:



Additional Comments: ☐ Contractor ☐ Subcontractor ☐ Supplier ☐ Manufacturer ☐ A/E ☐ _____

CEILING PLAN KEY NOTES FOR SHEET A6.1.1

THESE CEIL. PLAN KEY NOTES APPLY TO THIS SHEET ONLY

-  NOTE TYPICAL FOR THIS SHEETS ONLY
-  RUN NEW M.R. ACT TILE IN EXISTING FIRST FLOOR BOY RESTROOM ARE ONLY. HOLD TIGHT TO EXISTING PLASTER CEILING LINE
-  RUN 3 5/8" 25 GA. STEEL CEILING STUDS FRAMING AT 24" O.C. w/ M.R. GWB BOTH SIDES OF NEW CEILING BULKHEAD ASSEMBLY
-  DOTTED LINE INDICATES EXISTING CEILING GRID AND TILE TO BE REMOVE, SAVED AND REINSTALLED AFTER NEW WATER PIPING SUPPLY LINE HAVE BEEN INSTALLED (SEE PLDG. DWG.)
-  TYPICAL NOTE -REFER TO THE FOLLOWING SHEET'S (A1.0.0, A1.0.1 & A1.0.2)

SHT. A1.0.0 OVERALL NEW WINDOW INSTALLATION REFERENCE LOCATIONS. WILL REQUIRE REINSTALLATION OF NEW OR REWORKED EXIST. GRID,TILE SCOPE OF WORK,

SHT. A1.0.1 & A1.0.2 REINSTALLATION OF NEW OR REWORKED EXIST. GRID,TILE SCOPE OF WORK FOR NEW WINDOW INSTALLATION
-  PRESENT CEILING LINE HAS EXISTING "TECTUM" CEILING PANELS, DUE TO NEW RTU UNIT WORK PENETRATION IN THIS AREA. REWORK, ADJUST & PROVIDE NEW "TECTUM CEILING PANELS TO THE NEAREST FULL PANEL LINE OF EXISTING PANEL AS REQUIRED FOR NEW ROOF OPENING.
-  PRESENT CEILING LINE HAS EXISTING "TECTUM" CEILING PANELS, DUE TO FULL CMU WALL LINE PENETRATION IN THIS AREA. REWORK, ADJUST & PROVIDE NEW "TECTUM CEILING PANELS TO THE NEAREST FULL PANEL LINE OF EXISTING PANEL AS REQUIRED FOR NEW CMU WALL LINE

2

ROOM FINISH SCHEDULE by ADDENDUM #2 DATED 04-01-2016

ROOM NUMBER	ROOM NAME	FLOOR		BASE		NORTH WALL		EAST WALL		WEST WALL		SOUTH WALL		CEILING		REMARKS	ROOM NUMBER
		MATERIAL	FINISH	MATERIAL	FINISH	MAT.	FINISH	MAT.	FINISH	MAT.	FINISH	MAT.	FINISH	MAT.	FINISH		
120	JANITOR/ELECTRIC	EX- CONC. FL	EXIST	VCB	-	CMU PT	PT	EXIST	PT	EXIST	PT	CMU	PT	ACT	-	④	120
121	CAFETERIA	SLAB ON GRADE	MT	VCB	-	EXIST	PT	EXIST	PT	EXIST	PT	CMU	PT	EXIST	-	③	121
122	TOILET A	SLAB ON GRADE	CT	CB/VCB	-	GWB-1	EP	GWB-1	EP	GWB-1	EP	CMU	EP	GB	-		122
123	TOILET B	SLAB ON GRADE	CT	CB/VCB	-	GWB-1	EP	CMU	EP	GWB-1	EP	CMU	EP	GB	-		123
124	PRODUCTION KITCHEN	SLAB ON GRADE	QT	QT	-	CMU	PT	EX / CMU	PT	CMU	PT	CMU	PT	ACT-1	-	④	124
125	DAY PORTER	SLAB ON GRADE	QT	QT	-	EX / CMU	PT	CMU	PT	EX / CMU	PT	EX / CMU	PT	ACT-1	-		125
126	CORRIDOR	SLAB ON GRADE	MT	VCB	-	BRICK	-	EX / BRICK	-	EX / BRICK	-	BRICK	-	ACT	-	③ ⑥	126
127	STORAGE	SLAB ON GRADE	SC	VCB	-	CMU	PT	EX-BRICK	-	CMU	PT	EX-BRICK	-	ACT	-	③	127
128	GYMNASIUM	SLAB ON GRADE	WOOD	VCB	-	CMU	PT	CMU	PT	CMU	PT	CMU	PT	EXP	PT	⑧ ⑨ ⑩	128
129	P.E. STORAGE/ OFFICE	SLAB ON GRADE	MT	VCB	-	EX-CMU	PT	CMU	PT	CMU	PT	GWB-1	PT	ACT	-	③ ⑨	129
130	OFFICE	SLAB ON GRADE	MT	VCB	-	GWB-1	PT	GWB-1	PT	CMU	PT	CMU	PT	ACT	-	③	130
131	WEST LIFT	SLAB ON GRADE	SC	-	-	CMU	PT	CMU	PT	EX-CMU	PT	CMU	PT	EX-PT	-	② ③	131
132	SOUTH LIFT	-	-	-	-	-	-	-	-	-	-	-	-	-	-	①	132
EXIST.	FIRST FL. BOYS RESTROOM	-	-	-	-	-	-	-	-	-	-	-	-	ACT-1 / GWB	-	⑦	EXIST.

ROOM FINISH SCHEDULE ABBREVIATIONS

ACT	ACOUSTICAL CEILING TILE (2x2)	SC	SEALED CONCRETE
ACT-1	ACOUSTICAL CEILING TILE (2x2)	GWB	GYPSUM WALL BOARD
CMU	CONCRETE MASONARY UNIT	GWB-1	
EX	EXISTING		
EXP	EXPOSED STRUCT	W-CPT	WALK-OFF CARPET
ME	MATCH EXISTING	PL	PLASTER FINISH
MT	MODULAR LOSE LAYED TILE (3) COLORS	PT	PAINT
CT	CERAMIC TILE	EP	EPOXY PAINT
		VCB	VINYL COVE BASE
		VCT	VINYL COMPOSITION TILE
		CB	CERAMIC COVE BASE



OAS, LLC

Engineering Services / Building Commissioning / LEED Consultants

IFB No. 16-48 Brookview Elementary School Additions and Renovations

Date: April 1, 2016

Addendum Items:

A. Drawings:

1. Sheet E1.2 – First Floor Plan – Power – Electrical
 - a. Revise feeder tag for CU-1 as follows: “3#4,1#8G,1”C; PP1,37,39,41”.
2. Sheet E1.4 – First Floor Kitchen Plan – Power – Electrical
 - a. Revise circuit number designation for Kitchen Cooler Condensing Unit (on roof) as follows: PP-1,7,9,11.
3. Sheet 3.0 – Panel Schedules – Electrical
 - a. Revise and Add to Panel Schedule for Panel PP-1 the following: Add 70 amp, 3 pole circuit breaker for CU-1, circuits 37,39,41.

Sincerely,

Keith B. O'Higgins, P.E., LEED AP, CFC

O'Higgins and Arnold Sustainability, LLC
769 Heartland Dr., Unit A
Sugar Grove, IL. 60554

SECTION 114000 – FOODSERVICE EQUIPMENT

PART 1 – GENERAL

1.1 WORK INCLUDES

- A. The work referred to in this section consists of furnishing all labor and material required to provide and deliver all equipment hereinafter specified into the building, uncrate, assemble, hang, set in place, level, and completely install, exclusive of final utility connections.
- B. Coordinate but do not install (unless specifically directed to do so in the technical specifications) Owner and Vendor-supplied equipment noted on the drawings or in the specifications as NIKEC. Show on roughing in plans the sizes, utilities, and other requirements as furnished in the Specifications, by Owner or appropriate supplier in submittals as if the equipment is contractor furnished.
- C. Coordinate and show sizes, utilities, and other requirements as determined by physical inspection for equipment noted as existing to be reused. Include costs for marking, removing, storing, cleaning, redelivering and installing such equipment. All requirements within the project manual apply to reused equipment except warranty as if contractor furnished including but not limited to code compliance and accessories necessary to conform with the new application.

1.2 SUBMITTALS

- A. Upon award of Contract, furnish the Architect with reproducible copies of the following drawings, in accordance with the approved project schedule, which shall be made on sheets equal in size and matching the bid set drawing size. Reproduced copies of bid documents will not be accepted for this purpose in any fashion.
 - 1. Equipment specified for fabrication shall be detailed and fully dimensioned to a minimum scale of $3/4" = 1'-0"$ (1:20) for plan and elevation views and $1-1/2" = 1'-0"$ (1:10) for sections.
 - 2. Prepare separate electrical and mechanical dimensioned rough-in drawings at $1/4" = 1'-0"$ (1:50) showing exact point of penetration of floors, walls, and ceilings for all services required to operate the equipment that the Contractor shall furnish, including the requirements for Contractor supplied and installed refrigerant and beverage piping line runs. These drawings shall also show exact locations of final connections to equipment. Indicate floor drains, floor sinks, receptacles, lights, and other special conditions related to the equipment known to the Contractor but provided under other Sections.
 - 3. Dimensioned drawings shall be submitted showing the location and size of all bases, depressions, grease interceptors, special height walls, openings in walls for equipment or operations, and critical dimensions, etc. Drawings shall be drawn to a scale of not less than $1/4" = 1'-0"$ (1:50).
- B. Manufacturers' Data: Upon award of Contract, submit bound copies of Manufacturers' Illustrations and Technical Data to the Architect for review prior to procurement. Items of Standard Manufacture shall be submitted, including items purchased to be built into fabricated equipment. Each illustration shall be marked to describe accurately the item to be furnished as specified, including voltage, phase, load, accessories, etc.

- C. Manufacturers' List: Submit in writing a list of all manufacturers' representatives of the foodservice equipment, such as convection ovens, ranges, etc., and their authorized service agencies' addresses and telephone numbers.
- D. Foundation Data: Data and drawings shall be submitted for each item, if any, requiring special foundations, structures, or supports. Such foundations, structures, or supports will be provided and installed by other appropriate trades in accordance with the drawings and specifications which shall be provided by the Contractor and reviewed by the Architect.
- E. Operation and Maintenance Manuals: Provide three bound copies of operation, maintenance, and parts manuals for all equipment items of standard manufacture including standard component assemblies built into all custom-fabricated items.
- F. Review by the Architect of the drawings and brochures submitted by the Contractor does not waive the responsibility of the Contractor to furnish each item of equipment in complete compliance with the specifications and contract drawings.
- G. The number of copies of all submittals shall be as determined by the Architect.
- H. Samples: Samples of materials, products, and fabrication methods shall be submitted for review at no additional cost, before proceeding with the work.

1.3 QUALITY ASSURANCE

- A. Standard Products: Materials, products, and equipment furnished under this contract shall be the standard items of manufacturers regularly engaged in the production of such materials, products, and equipment and shall be of the manufacturers' latest design that complies with the specifications.
- B. Manufacturers' Qualifications: Manufacturers shall be regularly engaged in the production of the items furnished and shall have demonstrated the capability to furnish similar equipment that performs the functions specified or indicated herein.
- C. Installation Qualifications: Contractor shall use adequate numbers of skilled workmen who are thoroughly trained and experienced in the necessary crafts and who are completely familiar with the specified requirements and the methods needed for proper performance of the work defined in this Section.
- D. Coordination of Work: Coordinate work with the respective trades performing preparatory work for installation of equipment under this Contract, including, but not limited to: construction of pits, trenches, receptors; rough-in of supply, waste and vent piping; electrical connections; and field verification of dimensions.
- E. Product Options: Drawings indicate foodservice equipment based upon equipment specified herein. All substitutions shall be in compliance with the requirements in Division 1 (or Section I if appropriate.).
- F. Conflict: Where written specifications and drawings conflict or appear to conflict, request clarification. Prior to receiving clarification use the greater quality or greater quantity.

1.4 DELIVERY, STORAGE, AND HANDLING

- A. Deliver foodservice equipment in containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment at project site at a time and place agreed with the General Contractor. If the site is not ready for delivery, then either delay delivery or arrange to hold in a secure and protected warehouse until delivery can be made to job site.

- B. Store foodservice equipment in original containers and in location to provide adequate protection to equipment while not interfering with other construction operations. Coordinate with other trades so that worktables, serving counters and equipment are not used for scaffolding or as workbenches.
- C. Handle foodservice equipment carefully to avoid damage to components, enclosures, and finish. Do not install damaged foodservice equipment; replace and return damaged components to equipment manufacturer.

1.5 APPLICABLE CODES AND STANDARDS

- A. Except as otherwise indicated, each item of equipment shall comply with the latest current edition of the following standards as applicable to the manufacture, fabrication, and installation of the work in this section. Comply with all Federal, State, and Municipal regulations and notifications which bear on the execution of this work. Call to the attention of the Owner in writing any design conflict with the requirements of the Americans with Disabilities Act (ADA) during Bid Process so resolution can be effected prior to Contract Award.
 - 1. NSF Standards: Comply with applicable National Sanitation Foundation standards and criteria and provide NSF "Seal of Approval" on each manufactured item and on major items of custom-fabricated work.
 - 2. UL / ETL / CSA Standards: For electrical components and assemblies, provide either UL / ETL / CSA listed products or, where no listing service is available, provide a complete index of the components used as selected from the UL / ETL / CSA "Recognized Component Index." For fire extinguishing systems comply with UL 300.
 - 3. ANSI Standards: Comply with applicable ANSI standards for electric-powered and gas-burning equipment; for piping to compressed-gas cylinders; and for plumbing fittings, including vacuum breakers and air gaps, to prevent siphonage in water piping.
 - 4. AGA / CGA: All gas-fired equipment shall be AGA / CGA approved, equipped to operate on the type gas available at the job site, and shall contain 100% automatic safety shut-off devices.
 - 5. NFPA Standards: Comply with NFPA Bulletin 96 for exhaust systems; with NFPA Bulletins 13, 17, 17A and 96 for fire extinguishing systems; and with NFPA 54, National Fuel Gas Code and NFPA 70, National Electrical Code.
 - 6. ASME Code: Comply with ASME boiler code requirements for steam-generating and steam-heated equipment; provide ASME inspection, stamps, and certification of registration with National Board.
 - 7. SMACNA Guidelines: Provide seismic restraints for food service equipment to comply with the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Kitchen Equipment Fabrication Guidelines", appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment", unless otherwise indicated.
 - 8. ASHRAE: Provide mechanical refrigeration systems complying with the American Society of Heating, Refrigerating and Air Conditioning Engineers' ASHRAE 15, "Safety Code for Mechanical Refrigeration".

1.6 PROJECT CONDITIONS

- A. Visit the job site to field check actual wall dimensions and roughing-in and be responsible for furnishing, fabricating, and installing the equipment in accordance with the available space and utility services as they exist on the job site for an accurate fit.

- B. Check all door openings, passageways, elevators, etc., to be sure that the equipment can be conveyed to its proper location within the building and, if necessary, check with the Contractor regarding the possibility of holding wall erection, placement of doorjamb, windows, etc., for the purpose of moving the equipment to its proper location. Any removal and rebuilding of walls, partitions, doorjamb, etc., necessary to place the equipment or, if caused by incorrect information on the Contractor's drawings, shall be done at the expense of the Contractor.
- C. Physically check the location and utility size of all "rough-ins" at the job site for compatibility with the equipment being installed before finished floors, walls, and/or ceilings are in place.
- D. Check electrical characteristics and water, steam, and gas pressure. Provide pressure-regulating valves where required for proper operation of equipment.

1.7 GUARANTIES AND WARRANTIES

- A. Self-contained or remote refrigeration systems furnished under this Contract shall be provided with start-up and a one-year service contract providing free service, 24 hours per day, seven days per week, including parts and labor. Hermetic or semi-hermetic compressors shall be covered by the manufacturers' factory warranty for an additional four years. Other equipment provided shall include a one-year warranty covering parts and labor, plus any extended warranties as normally provided by individual manufacturers. Equipment including refrigeration systems both self-contained and remote shall be warrantied by the Contractor on the project for one year as indicated in the preceding sentence. The first day of the first year commences upon the issuance of a certificate of occupancy for each area.

PART 2 - PRODUCTS

2.1 GENERAL

- A. The equipment and its component parts shall be new and unused. All items of standard manufactured equipment shall be current models at the time of delivery. Parts subject to wear, breakage, or distortion shall be accessible for adjustment, replacement, and repair.
- B. Means shall be provided to ensure adequate lubrication for moving parts. Oil holes, grease fittings, and filler caps shall be accessible without the use of tools.
- C. The design of the equipment shall be such as to provide for safe and convenient operation. Covers or other safety devices shall be provided for all items of equipment presenting safety hazards. Such guards or safety devices shall not present substantial interference to the operation of the equipment. Guards shall provide easy access to guarded parts.
- D. Trim shall not be an acceptable substitute for accuracy and neatness. When trim is required and accepted by Architect in lieu of rejection of items of equipment, it shall be the Contractor's responsibility to provide same at no additional cost.
- E. Unless otherwise specified herein, no material lighter than #20 gauge shall be incorporated into the work. Gauges for sheet iron and sheet steel shall be U.S. Standard Gauges and finished equipment gauge thickness shall not vary more than 5% plus or minus from the thickness indicated below.

<u>GAUGE</u>	<u>THICKNESS</u>	<u>GAUGE</u>	<u>THICKNESS</u>
#10	0.1406" (3.0mm)	#16	0.0625" (1.6mm)
#12	0.1094" (2.5mm)	#18	0.0500" (1.25mm)
#14	0.0781" (2.0mm)	#20	0.0375" (1.0mm)

- F. Materials or work described in words which have a well-known and accepted technical or trade meaning shall be held to refer to such accepted meanings.

2.2 MATERIALS

- A. Submit a certified copy of the mill analysis of materials if requested by the Architect.
- B. Stainless steel sheets shall conform to American Society for Testing and Materials (ASTM) specification A240, Type 304 Condition A, 18-8, having a No. 4 finish. A No. 2B finish shall be acceptable on surfaces of equipment not exposed to view. Sheets shall be uniform throughout in color, finish, and appearance.
- C. Stainless steel tubing and pipe shall be Type 304, 18-8, having a No. 4 finish, and shall conform to either ASTM A213 if seamless or ASTM A249 if welded.
- D. Rolled shapes shall be of the cold-rolled type conforming to ASTM A36.
- E. Galvanized sheet steel shall conform to ASTM A526; where extensive forming to take place, conform to ASTM A527; conform to ASTM A525, coating designation G115, chemical treatment.
- F. Galvanized steel sheets shall be cold-rolled, stretcher leveled, bonderized, and rerolled to ensure a smooth surface.
- G. Castings shall be corrosion-resisting metal containing not less than 30% nickel. Castings shall be rough ground, polished, and buffed to bright luster and free from pit marks, runs, checks, burrs, and other imperfections. In lieu of corrosion-resisting metal castings, die-stamped or cast 18-8 stainless steel will be acceptable.
- H. Millwork materials shall be free from defects impairing strength, durability, or appearance; straight and free from warpage; and of the best grade for their particular function. Wood shall be well seasoned and kiln dried and shall have an average moisture content of 8%, a maximum of 10%, and a minimum of 5%.
1. Plywood and other woodwork of treatable species, where so required by the code, shall be fire-retardant treated to result in a flame spread rating of 25 or less with no evidence of significant progressive combustion when tested for 30 minutes duration under ASTM E84 and shall bear the testing laboratory mark on a surface to be concealed.
 2. Concealed softwood or hardwood lumber shall be of poplar, Douglas fir, basswood, red oak, birch, maple, beech, or other stable wood and shall be select or better grade, unselected for color and grain, surfaced four sides, square-edged, and straight. Basswood may be used where fire-retardant treated materials are required.
 3. Plywood for transparent finish shall conform to U.S. Product Standard PS-51-71, Type I (fully waterproofed bond), with architectural grade face veneers of species as specified, free of all pin knots, patches, color streaks and spots, sapwood, and other defects. Plywood designated to have plywood cores shall be of either 5 ply or 7 ply construction. Plywood so designated on the drawings and plywood not otherwise shown shall have a particle board core, cross banding of veneers, and face and back veneers. Particle board cores shall have a 45-pound density, except where the fire retardant treatment requires cores of lesser density.
 4. Face veneers shall be matched for color and grain to produce balance and continuity of character. Mineral streaks and other discolorations, worm holes, ruptured grain, loose texture, doze, or shake will not be permitted. Face veneer leaves on each surface shall be full-length, book matched, center matched, and sequence matched. Surfaces shall be sequenced and blueprint matched. Veneers not otherwise indicated shall be plain sliced. Backing veneers for concealed surfaces shall be of a species and thickness to balance the pull of the face veneers.

5. Hardwood plywood for painted surfaces shall conform to U.S. Product Standard PS-51-71, Type I, and shall have sound birch, maple, or other approved close grain hardwood faces suitable for a paint finish.
6. Perforated hardboard shall be a tempered hardboard, 1/4" (6 mm) thick, conforming to Federal Specification LLL-B-810B, Type I, SIS, Finish B (primed), Design B (perforated), with 1/4" (6 mm) diameter holes spaced on 1" (25 mm) centers both ways.
7. Plastic laminate surfaces shall be laminated with thermosetting decorative sheets of the color, pattern, and style as selected by the Architect. Horizontal surfaces shall be laminated with sheets conforming to Federal Specification L-P-508F, Style D, Type I (general purpose), Grade HP, Class 1, 1/16" (2 mm) thick, satin finish, with rough sanded backs. Vertical surfaces shall be laminated with sheets conforming to Federal Specification L-P-598F, Style D, Type II, (vertical surface), Grade HP, Class 1, non-forming, satin finish, 1/32" (1 mm) thick or heavier. Surfacing for curved surfaces shall be laminated from sheets conforming to Federal Specification L-P-508F, Style D, Type III (post-forming), Grade HP, Class 1, satin finish. Balance sheets for backs in concealed locations shall be either reject material of the same type and thickness as the general purpose grade facing or may be .020" (0.5 mm) thick laminate backing sheets conforming to Federal Specification L-P-00508E, Style ND, Type V (backing sheet), Grade HP.
8. Adhesive for application of plastic laminate to wood substrates of counter tops shall be a phenolic, resorcinol, or melamine adhesive conforming to Federal Specification MMM-A-181C and producing a waterproof bond. Adhesive for applying plastic laminate to vertical surfaces shall be either a waterproof type or a water resistant type such as a modified urea-formaldehyde resin liquid glue conforming to Federal Specification MMM-A-188C. Contact adhesive will not be acceptable.
9. Plywood for laminate assemblies shown or specified with plywood core shall be of the 5 or 7 ply construction with sanded close-grain hardwood face and back veneers, laminated with waterproof glue, in thickness shown, conforming to U.S. Product Standard PS-51-71. Particle board for plastic laminate assemblies shown or specified with particle board wood core shall conform to U.S. Products Standard CS-236-66, Type 1 or 2, Grade B (45 pound density), Class 2; except where fire-retardant treatment is required, the density shall conform to the treatment requirements.
- I. Sealant: ASTM C 920; type S, Grade NS, Class 25, use, NT. Provide elastomeric sealant, NSF certified for end use application indicated. Provide sealant that, when cured and washed, meeting requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food. Dow-Corning #780 or General Electric "Silastic" or approved equal in either clear or approved color to match surrounding surfaces and applied in accordance with sealant manufacturers' recommendations for smooth, sealed finish.
- J. Tempered Glass: ASTM C 1048, Kind FT (fully tempered), Condition A (uncoated surfaces), Type I (transparent), Class 1 (clear), Quality q3 (glazing select). Provide products complying with ANSI Z97.1, manufactured by horizontal (roller hearth) process and 1/4" (6 mm) thick, unless otherwise indicated. Provide exposed safety edges, if any, seamed before tempering.
- K. Sound Dampening: NSF-certified, nonabsorbant, hard-drying, sound deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8" (3 mm) thickness that does not chip, flake, or blister.

2.3 FINISHES

- A. Paint and coatings shall be of an NSF approved type suitable for use in conjunction with foodservice equipment. Such paint or coating shall be durable, non-toxic, non-dusting, non-flaking, and mildew

resistant; shall comply with all governing regulations; and shall be applied in accordance with the recommendations of the manufacturer.

- B. Exterior, galvanized parts, exposed members of framework, and wrought steel pipe where specified to be painted shall be cleaned, properly primed with rust-inhibiting primer, degreased, and finished with two (2) coats of epoxy-based grey hammertone paint, unless otherwise specified.
- C. Stainless steel, where exposed, shall be polished to a #4 commercial finish. Where unexposed, finish shall be #2B. The grain of polishing shall run in the same direction wherever possible. Where surfaces are disturbed by the fabricating process, such surfaces shall be finished to match adjacent undisturbed surfaces.
- D. Galvanized shelving shall not be painted.
- E. Fabricated equipment shall be spray coated with plastic suitable for protecting the equipment during transport and installation. The coating shall be easily removable and shall be removed after the equipment installation is complete at the work site or, alternatively, when directed by the Architect.
- F. Exposed surfaces on brass, bronze, or steel shall be plated with chromium over nickel in accordance with Federal Specifications WW-P-541, Paragraph 9.5 and Table 9.4, unless otherwise specified.

2.4 ELECTRICAL AND MECHANICAL REQUIREMENTS

- A. Standard UL / ETL / CSA listed materials, devices, and components shall be selected and installed in accordance with NEMA Standards and recommendations and as required for safe and efficient use and operation of the foodservice equipment without objectionable noise, vibration, and sanitation problems.
 - 1. Provide recognized commercial grade signals, "on-off" pushbuttons or switches, and other speed and temperature controls as required for operation of each item, complete with pilot lights and permanent engraved, plastic laminate signs and graphics identifying each item. Provide stainless steel cover plates at controls and signals.
 - 2. Each item requiring electrical power shall be equipped with either a terminal box for permanent connection or with cord and plug for interruptible connection, as indicated. Provide NEMA standard grounding type plugs, where used.
 - 3. Furnish foodservice equipment completely wired internally using wire and conduit suitable for a wet location, including a separate grounding wire. Provide electrical outlets and receptacles required to be mounted on or in fabricated equipment and interconnect to a suitable terminal box (subpanel, starter, or disconnect switch if so specified) with all wires neatly tagged showing item number, voltage characteristics, and load information.
 - 4. Receptacles for all wall- and floor-mounted outlets will be provided to be used for plug-in equipment with characteristics as noted on the drawings. Provide Hubbell three-wire or four-wire grounding-type connectors and neoprene cords installed on each item of plug-in equipment to match receptacles provided.
 - 5. Electrically heated equipment shall be internally wired to a thermostatic control and an "on-off" red neon light indicator, which shall be mounted in a terminal box on a removable stainless steel access panel.
 - 6. Only rigid steel zinc-coated conduit shall be used, painted to match adjacent surfaces where exposed. Wiring shall be run concealed wherever possible.
 - 7. Provide on, or for, each motor-driven appliance or electrical heating or control unit, a suitable control switch or starter of the proper type and rating.

8. Appliances shall be furnished complete with motors, driving mechanism, starters, and controllers, including but not limited to, master switches, timers, cut-outs, reversing mechanism, and other electrical equipment if and as applicable. Wiring and connection diagrams shall be furnished with electrically operated machines and for electrically wired fabricated equipment.
 9. Appliances shall be of rigid construction, free from objectionable vibration. Quietness of operation of all foodservice equipment is a requirement. Remove or repair any equipment producing objectionable noise and/or vibration as directed by the Architect.
 10. Motors shall be of the drip-proof, splash-proof, or totally enclosed type, having a continuous duty cycle and ball bearings, except small timing motors which may have sleeve bearings. Motors shall have windings impregnated to resist moisture. Motors located where subject to deposits of dust, lint, or other similar matter from the machine on which installed shall be of the totally enclosed type. Motors shall have ample power to operate the machines for which designated under full load operating conditions without exceeding their nameplate ratings. Horsepower requirements on driven equipment shall be determined by the manufacturer based on normal operation at maximum capacity. The nominal rated motor horsepower shall be not less than the horsepower required for normal operation of the equipment at maximum capacity. Insulation shall be NEMA Class B, or better.
 11. Cover plates shall be furnished and installed for all electrical outlets, receptacles, switches, etc., to match the material and finish of the equipment to which they will be fastened.
 12. Switches, controls, etc., shall be conspicuously labeled as to use with plastic nameplates secured to the adjacent surface as previously specified in Article 2.01-C. Submit a sample for approval if requested by Architect.
 13. Where specified for custom fabricated equipment, provide compartment with electrical sub-panel which shall be pre-wired in conduit concealed in cabinet body construction and connected to all electrical components built into or set upon the counter. Electrical sub-panel shall be UL / ETL / CSA listed, 3-phase, 4-wire circuit breaker type with a ground buss main breaker and individual breakers for each serviced load. Buss shall be copper and the circuit breakers shall be the molded case, bolt-on type with thermomagnetic quick-make, quick-break trip. Multi-pole circuit breakers shall have an internal trip bar. The circuit breakers shall have an interrupting capacity of 10,000 amperes at 120 volts sized for 125% of the connected load and a minimum of two (2) extra, single pole, 20 amp circuit breakers shall be provided. The loads shall be connected through the breakers in a phased sequence to balance the load on each phase.
- B. Water inlets shall be located above the positive water level wherever possible to prevent siphoning of liquids into the water supply system. Wherever conditions shall require a submerged inlet, a suitable type of check valve (except in jurisdictions where check valves are prohibited) and vacuum breaker shall be provided with the fixture to prevent siphoning. Where exposed, piping and fittings shall be chrome-plated. Where vacuum breaker piping is through equipment, provide chrome -plated escutcheon plates to cover holes.
1. Provide and install indirect waste lines from equipment which will discharge into floor drains or safe wastes, chrome-plated where exposed. Extend to a point at least 1" (25 mm) (or as required by local or state code) above the rim of the floor drain, cut bottom on 45-degree angle and secure in position.
 2. Horizontal piping lines shall be run at the highest possible elevation and not less than 6" (150 mm) above the floor, through equipment where possible.
 3. No exposed piping in or around fixtures or in other conspicuous places shall show tool marks or more than one thread at the fitting.

4. Steam operating valves on or in fabricated and purchased foodservice equipment shall be provided with composition hand wheels, which shall remain reasonably cool in service.
 5. Provide suitable gas and liquid pressure-reducing valves for equipment with such components that might reasonably be expected to be affected over a period of time by adverse pressure conditions, including but not limited to dishwashers, booster heaters, coffee urns, ranges, steam boilers, etc.
- C. Provide and install complete refrigeration systems--charged, started, and operating properly--including, but not limited to: compressors, condensers, racks, coils, vibration eliminators, sight glasses (moisture indicating type), expansion valves, filters, oil separators, thermostats, defrost time clocks, all controls and control wiring, liquid line driers, piping, and refrigeration grade copper tubing with all sweat joints using Safety-Silv No. 1200 or approved equal silver solder (with as few joints as possible)
1. Where specifications call for pre-piped lines (i.e., from a fixture to a valve compartment, etc.), provide such work in strict conformance with other sections of the specifications which set forth standards for this type of work or in conformity with the requirements of the ASHRAE Standards or local authorities, whichever is the greater.
 2. Mechanically refrigerated cold pans shall have a normally closed liquid line electric solenoid valve installed before the expansion valve and wired to a silent-type toggle switch complete with an "on-off" red neon light indicator and both mounted in a terminal box on a removable access panel. This switch shall be fed by a separate control circuit and shall not to be wired into the compressor circuit so that it shall stop the flow of refrigerant to the cold pan and not turn off the compressor. The compressor shall then pump down and turn off through the action of the pressure control.
 3. Each refrigeration item specification is written to provide minimum specifications and scope of work. Refrigeration equipment shall be designed and installed to maintain the following general temperatures unless otherwise specified.

a. Walk-In Refrigerators	1.7°C / 35°F
b. Walk-In Freezers	-23.3°C / -10°F
c. Reach-In Refrigerators	1.7°C / 35°F
d. Reach-In Freezers	-23.3°C / -10°F
e. Undercounter Refrigerators	1.7°C / 35°F
f. Undercounter Freezers	-23.3°C / -10°F
g. Cold Pan	-17.8°C / 0°F
h. Work Rooms	10°C / 50°F
 4. Provide electrical and refrigeration components needed by the completed system and complete all refrigeration and control connections of and to said components.
 5. Provide evaporator coil defrost system on all walk-in refrigerator and freezer rooms where the refrigeration systems are designed to operate at room temperature of less than 35°F (1.7°C).
 6. Verify the requirements of and provide any or all additional refrigeration specialty(s) or component(s) required or recommended by the manufacturer for proper operation under the specific operating conditions and location of each system specified.

7. Verify and provide manufacturer's certification (or certification by manufacturer's authorized agent) that the equipment selection hereinafter specified for each refrigeration system is properly sized and shall meet the operating requirements set forth for each system regarding maintaining specified operating temperature, hours of compressor running time, and system pressures and velocities as recommended by the equipment manufacturer(s).
8. During check-out and initial operation, verify that:
 - a. Controls are properly adjusted.
 - b. Condensers are equipped with an overload protector.
 - c. A competent service mechanic is on site during the first eight (8) hours of operation.
 - d. Switches, starters, and controls are identified as to function.
9. Unless otherwise specified, furnish thermometers for walk-in units mounted above the exterior entrance door with suitable length armored capillary tubes to allow the sensing bulbs to be installed in the incoming air stream to the blower coil with runs fastened to the walk-in walls to prevent it from damage. This identical requirement applies to alarm systems when specified.

2.5 PRODUCT SPECIFICATIONS

Refer to Part 4 for complete itemized product specifications.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Begin installing the equipment at the time the building is ready to receive the equipment and in accordance with the schedule.
- B. Provide a competent foreman or supervisor for erection of equipment and to coordinate with other trades regarding connections, installation, and inspection. Coordinate delivery schedule to ensure adequate openings in the building to receive the equipment.
- C. Install refrigeration work in an approved manner, using first quality fittings, controls, valves, etc. Refrigeration items shall be started up, tested, adjusted, and turned over to the Architect in first-class condition and left operating in accordance with the manufacturer's specifications.
- D. Set equipment that rests on masonry bases level onto a bed of silicone rubber sealant.
- E. Seal equipment that butts to a wall or against other equipment with silicone rubber sealant. Set trim strips or other items requiring fasteners in a bed of silicone rubber sealant and fastened with suitable stainless steel fasteners 48" (1200mm) or less on centers. , surfaces shall be thoroughly clean and degrease all surfaces prior to the application of sealant.
- F. Install and interconnect electrical controls, switches, or other units which are separately furnished for field installation in or on equipment provided, unless otherwise specified.
- G. Install and wire refrigeration systems in strict conformance with the manufacturers' instructions and recommendations. Ensure that all refrigeration condensing units are ventilated properly and are accessible for repair, maintenance, and inspection.
- H. Hang evaporator coils per the manufacturer's recommendation at the locations as shown on the drawings. Mount units such that the drain pans are pitched to the drain lines. Hang the coils using nylon or other approved non-conductive, non-corrosive fasteners. Furnish #12 gauge galvanized

steel fish plates of suitable size and shape on the exterior ceiling of the walk-in to spread the weight of the coils adequately. Connect coils to the condensing unit and install to constitute a complete working system capable of maintaining the interior temperatures specified regardless of the heavy usage the walk-in units may receive.

- I. Furnish and install a copper or PVC drainline painted silver from each coil outlet to a point 1" (25mm) above the floor drain. Trap drainlines immediately above the floor drain. Provide continuous electrified heater tape for freezer drainlines, coordinate electrical requirements and wiring with electrical division. Insulate drainline after installation.
- J. Refrigeration tubing shall be the Type L, ACR hard drawn degreased, sealed copper and shall be installed with horizontal runs sloped 1" per 20 feet (1:240) toward the condensing units. Refrigerant piping shall be properly supported by adjustable hangers spaced and adjusted to the drop required. Where vertical runs of more than 5' (1500mm) occur in the suction line, trap the risers at the bottom. Install piping so that refrigerant or oil cannot drain back into the coils from the suction line.
- K. Insulate suction and refrigerant lines with minimum 1/2" (13mm) Armstrong armaflex or equal cellular type insulation. Provide metal pipe sleeves where piping passes through a wall, ceiling, or floor. Fill space around the tubing with mastic insulating compound. Install a permanent suction line filter in each compressor suction line with pressure fitting ahead of the filter to facilitate checking of pressure drop through the filter. Fully insulate and seal penetrations through walk-in cooler or freezer structures to be vapor tight to prevent condensation within any light fixtures, switch boxes, junction boxes, or any other fittings. Fully seal refrigeration and drain lines and provide escutcheon plates.
- L. Furnish and completely install a thermostat to control the refrigeration temperatures for each individual compartment.
- M. Mount the condensing units on a welded steel rack containing all accessories and components necessary to form a complete condensing unit package. Provide each condensing unit with a factory mounted, pre-wired control panel/disconnect switch complete with circuit breakers, contactors, and time clocks as required.
- N. Furnish the refrigeration systems with a one-year refrigeration service contract, covering all parts and labor, with service available seven days per week, 24-hours per day. Provide an option for continuation of the service contract after the first year.. Warrant the refrigeration system for one year and provide the compressors with the manufacturer's extended five-year warranty.
- O. Furnish four (4) copies of complete remote refrigeration system control wiring and piping diagrams. Frame one (1) copy in Plexiglas and mount at compressor location or inside the refrigeration system enclosure as appropriate.
- P. Coordinate the equipment work with the respective work of other Sections so that electrical and mechanical components built into the equipment will conform and/or adapt to the type, materials, and characteristics of the building components.
- Q. Install heated and motor-driven equipment so as to operate efficiently. Provide additional vents, guards, deflectors, and other accessories as needed at no additional cost. Note such additions or modifications on the shop drawings and bring to Architect's attention by special accompanying letter.

3.2 FABRICATION

- A. Items of fabricated equipment shall be fabricated in the same factory and shall be similar in construction details, materials, methods, and appearance to similar types of items so fabricated under this contract.

- B. Each fabricated item of equipment shall include necessary reinforcing, bracing, and welding with the proper number and spacing of uprights and cross members for strength. Wherever standard sheet sizes will permit, the tops of all tables, shelves, exterior panels of cabinet type fixtures, and doors and drainboards shall be constructed of a single sheet of metal. Except where required to be removable, flat surfaces shall be secured to vertical and horizontal bracing members by welding or other approved means to eliminate buckle, warp, rattle, and wobble. Equipment not braced in a rigid manner and which is subject to rattle and wobble shall be unacceptable, and the Contractor shall add additional bracing in an approved manner to achieve acceptance.
- C. Suitable pipe slots shall be provided on fabricated equipment to accommodate service and utility lines and mechanical connections. These slots shall be of proper size and shall be neatly made with turned up edges around to eliminate cutting or defacing of equipment on the job. Cabinet bases shall be provided with an inner panel duct at the ends or rear of the cabinet allowing adequate space to conceal vertical piping. Such work, when performed at the job site, shall be of the same quality as similar work performed in the shop.
- D. Exposed surfaces shall be free from bolt and screw heads. When bolts are required, they shall be of the concealed type and be of similar composition as the metal to which they are applied. Where bolt or screw threads on the interior of fixtures are visible or may come into contact with hands or wiping cloths, they shall be capped with a stainless steel acorn nut and stainless steel lock washer.
- E. Where screw threads are not visible or readily accessible, they shall be assembled with stainless steel lock washers and nuts. Wherever bolts or screws are welded to the underside of trim or tops, the reverse side of the weld shall be finished uniformly with the adjoining surfaces. Depressions at these points shall not be acceptable.
- F. Rivets shall not be permitted in any location.
- G. Welding shall be the heliarc method with welding rod of the same composition as the sheets or parts welded. Welds shall be complete, strong, and ductile with excess metal ground off and joints finished smooth to match adjoining surfaces. Welds shall be free of mechanical imperfections such as gas holes, pits, cracks, etc., and shall be continuously welded so that the fixtures shall appear as one piece construction. Butt welds made by spot solder and finished by grinding shall not be acceptable.
 - 1. Spot welds shall have a maximum spacing of 3" (75mm). Tack welds shall be of at least 1/4" (6mm) length of welding material at a maximum space of 4" (100mm) from center to center. Weld spacing at the ends of the channel battens shall not exceed 2" (50mm) centers.
 - 2. In no case shall soldering be accepted.
 - 3. Fixtures shall be shop fabricated of one piece and shipped to the job completely assembled wherever possible. Equipment too large to transport or enter the building as one piece shall be constructed so that the field joints can be welded at the job site.
 - 4. Exposed joints shall be ground flush with adjoining material and finished to harmonize therewith. Whenever material has been depressed by a welding operation, such depression shall be suitably hammered and peened flush with the adjoining surface and, if necessary, again ground to eliminate low spots. In all cases, the grain of rough grinding shall be removed by successive fine polishing operations.
 - 5. Unexposed welded joints on undershelves of tables or counters in stainless steel construction shall be suitably coated at the factory with an approved metallic-based paint.
 - 6. After galvanized steel members have been welded, welds and areas where galvanizing has been damaged shall have a zinc dust coating applied in conformance with U.S. Government Military Specification Number MIL-P-26915.

- H. Butt joints and contact joints, wherever they occur, shall be close fitting and shall not require filler. Wherever break bends occur, they shall be free of undue extrudence and shall not be flaky, scaly, or cracked in appearance; where such breaks do mar the uniform surface appearance of the material, such marks shall be removed by suitable grinding, polishing, and finishing. Wherever sheared edges occur, they shall be free of burrs, fins, and irregular projections and be finished to obviate danger of cutting or laceration when the hand is drawn over them. In no case shall overlapping materials be acceptable where miters or bullnosed corners occur.
- I. The grain of polishing shall run in the same direction on horizontal and on vertical surfaces of each item of fabricated equipment except in the case where the finish of the horizontal sections of each shall terminate in a mitered edge. Where sinks and adjacent drainboards are equipped with backsplash, the grain of polishing shall be consistent in direction throughout the length of the backsplash and sink compartment.
- J. Component parts, whether fabricated by the Contractor or purchased for building into the fabricated equipment, shall conform to the following.
- K. Bolts, screws, nuts, and washers shall be of steel, except where brass or stainless steel is fastened, in which case they shall be of brass or stainless steel, respectively. Where dissimilar metals are fastened, bolts, screws, nuts, and washers shall be of the higher grade metal. The spacing and extent of bolts and screws shall be such as to ensure suitable fastening and prevent buckling of the metals fastened.

3.3 CLEAN-UP

- A. At completion of the installation, clean up, lubricate, and adjust where necessary items of equipment provided and turn them over in first-class condition.
 - 1. Where stainless steel surfaces are disturbed by the installation or fabricating process, such surface shall be finished to match adjoining undisturbed surfaces.
 - 2. At the completion of the installation work, stainless steel shall be gone over with a portable polishing machine and buffed to perfect surfaces. Painted surfaces shall be carefully gone over and retouched as required.

3.4 START-UP AND TESTING AND COMMISSIONING

- A. Startup Services: Engage factory-authorized service representatives to perform startup services and to demonstrate and train Owner's maintenance personnel as specified below.
 - 1. Coordinate food service equipment startup with service-utility testing, balancing, and adjustments. Do not operate steam lines before they have been cleaned and sanitized.
 - 2. Remove protective coverings and clean and sanitize equipment, both inside and out, and relamp equipment with integral lighting. Where applicable, comply with manufacturer's written cleaning instructions.
 - 3. Test each equipment item for proper operation. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
 - 4. Test refrigeration equipment's ability to maintain specified operating temperature under heavy-use conditions. Repair or replace equipment that does not maintain specified operating temperature.

5. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
6. Test motors and rotating equipment for proper rotation and lubricate moving parts according to manufacturer's written instructions.
7. Test water, drain, gas, steam, oil, refrigerant, and liquid-carrying components for leaks. Repair or replace leaking components.
8. Train Owner's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing, and preventive maintenance for each food service equipment item.
9. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Contract Closeout."
10. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Operation and Maintenance Data."
11. Schedule training with Owner, through Architect, with at least 7 days' advance notice.

3.5 SEISMIC RESTRAINTS

- A. Install equipment in these contract documents according to the "SMACNA Guidelines for Seismic Restraint of Kitchen Equipment" in any State, province, or jurisdiction that has legislated this requirement as necessary for acceptance. This shall include:
 1. Identifying these items on his submittal drawings, Plans, Elevations, and Sections.
 2. Showing required SMACNA methods of restraint on his submittal drawings.
 3. Referencing the appropriate detail(s).
 4. Obtain regulatory approval for all seismic engineering details.
- B. If no SMACNA detail exists for a particular situation, prepare and obtain approval for a special attachment detail:
 1. Detail must be prepared by an engineer licensed by the State having jurisdiction over the project and accompanied by the supporting calculations used in the design.
 2. Verify that the restraint design is appropriate to the building's structural conditions and the surfaces to which the equipment will be secured.

PART 4 - ITEMIZED PRODUCT SPECIFICATIONS

The design of the project is based on the following specified equipment. Furnish all equipment in compliance with these specifications. Substitutions, deviations, alternates and owner approved equals must be approved prior to submission for review. All costs associated with re-design, re-engineering and changes to the work shall be paid by the equipment supplier.

ALL ITEMS BELOW SHALL BE FURNISHED BY THE OWNER AND INSTALLED BY THE CONTRACTOR, IN CONFORMANCE WITH THE FRONT END SPECIFICATIONS, WITH THE EXCEPTION OF THE FOLLOWING, WHICH SHALL BE CONTRACTOR PROVIDED AND INSTALLED:

ITEM #3, 03.1 & 03.2-Walk-in Cooler and Complete Refrigeration System

ITEM 304, 04.1 & 04.2-Walk-in Freezer and Complete Refrigeration System

ITEM #26-Exhaust Hood

ITEM #27-Fire Supression System

ITEM #01 PLASTIC SHELVING UNIT

Manufacturer: Cambro or equal by ISS or Metro

Model: CSU

Camshelving® Starter Unit, width and length x 64"H, 4 shelf, includes: solid bottom shelf, four posts, 2 sets of post connectors, traverses & vented shelf plates, speckled gray, NSF

ITEM #02 DUNNAGE RACK

Manufacturer: Cambro or equal by ISS or Metro

Model: DRS

S-Series Dunnage Rack, slotted top, 3000 lb. load capacity, 21"W x length per plan x 12"H, polypropylene, one-piece, seamless double wall construction, 4" square legs, speckled gray, NSF

ITEM #03 & 04 WALK-IN COOLER/FREEZER COMBINATION

Manufacturer: ThermoKool, Imperial, Thermalrite

Model: Custom

16'-2"W X 7'-9"D x 8'-6"H (Overall includes freezer)

Interior dimensions for cooler-9"W x 7'1"D

4" urethane insulation, minimum value R-25.

NSF & UL approved construction

Interior vertical panels finished with stucco embossed .040 aluminum

Interior ceiling panels to be smooth white aluminum finish

Unexposed exterior vertical and ceiling panels to be stucco embossed galvanized

Exposed exterior vertical stucco aluminum panels with 1/8" thick aluminum tread plate for 48" high wainscoting exposed exterior.

Doors- 36"W x 76" high; three hinges; 48"H 1/8" thick aluminum tread plate inside and out; 14" x 24" observation window. Provide inside safety release.

Heated relief port in freezer

Provide Modularm 75LC door for light and alarm control, shipped to factory to recess into panels.

Conduit for wiring shall penetrate top of box and be exposed 6" high.

Automatic door closer

1/8" thick aluminum tread plate for 48" high wainscoting exposed exterior.

(1) Extra LED light fixtures per compartment Lights shall have an efficacy of no less than 40 lumens per watt.

Heat tape for freezer drain line

Floorless unit with screeds to sit on insulated floor by GC. See FS101SC for insulated floor details by GC.

See FS101SC for floor details.

Matching trim strips and enclosure panels as required to adjacent walls and ceiling.
Provide roof mounted, complete refrigeration system. (verify location of system, air-cooled)
Unit shall meet or exceed all 2009 Federal mandates.

Provide and install complete refrigeration systems--charged, started, and operating properly--including, but not limited to:

compressors, condensers, racks, coils, vibration eliminators, sight glasses (moisture indicating type), expansion valves, filters, oil separators, thermostats, defrost time clocks, all controls and control wiring, liquid line driers, piping, and refrigeration grade copper tubing with all sweat joints using Safety-Silv No. 1200 or approved equal silver solder (with as few joints as possible)

Where specifications call for pre-piped lines (i.e., from a fixture to a valve compartment, etc.), provide such work in strict conformance with other sections of the specifications which set forth standards for this type of work or in conformity with the requirements of the ASHRAE Standards or local authorities, whichever is the greater.

Refrigeration equipment shall be designed and installed to maintain the following general temperatures unless otherwise specified.

- | | |
|--------------------------|-----------------|
| a. Walk-In Refrigerators | 1.7°C / 35°F |
| b. Walk-In Freezers | -23.3°C / -10°F |

Provide electrical and refrigeration components needed by the completed system and complete all refrigeration and control connections of and to said components.

Provide evaporator coil defrost system on all walk-in refrigerator and freezer rooms where the refrigeration systems are designed to operate at room temperature of less than 35°F (1.7°C).

Verify the requirements of and provide any or all additional refrigeration specialty(s) or component(s) required or recommended by the manufacturer for proper operation under the specific operating conditions and location of each system specified.

Orbus controller with variable speed EC motor(s) to be factory mounted and tested, located on condensing unit.

Verify the requirements of and provide any or all additional refrigeration specialty(s) or component(s) required or recommended by the manufacturer for proper operation under the specific operating conditions and location of each system specified.

Verify and provide manufacturer's certification (or certification by manufacturer's authorized agent) that the equipment selection hereinafter specified for each refrigeration system is properly sized and shall meet the operating requirements set forth for each system regarding maintaining specified operating temperature, hours of compressor running time, and system pressures and velocities as recommended by the equipment manufacturer(s).

During check-out and initial operation, verify that:

- a. Controls are properly adjusted.
- b. Condensers are equipped with an overload protector.
- c. A competent service mechanic is on site during the first eight (8) hours of operation.

- d. Switches, starters, and controls are identified as to function.

Unless otherwise specified, furnish thermometers for walk-in units mounted above the exterior entrance door with suitable length armored capillary tubes to allow the sensing bulbs to be installed in the incoming air stream to the blower coil with runs fastened to the walk-in walls to prevent it from damage. This identical requirement applies to alarm systems when specified.

ITEM #03.1 EVAPORATOR COIL-COOLER

Included in item # 03

ITEM #03.2 COMPRESSOR-COOLER-OUTDOOR ROOF MOUNT

Included with item # 03

ITEM #04.1 EVAPORATOR COIL -FREEZER

Included in item # 04

ITEM #04.2 COMPRESSOR - FREEZER-OUTDOOR ROOF MOUNT

Included in item # 04

ITEM #05 DESK

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided

ITEM #06 FILE CABINET

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided

ITEM #07 HAND SINK

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: HSA-10-1FK

Hand Sink, wall mount, 13-1/2" Wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, splash mounted faucet, single knee pedal, skirt, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF

Right and Left end splash

Faucet/Drain – shipped loose to plumber to install on site.

Soap & paper towel dispensers provided by Owner to be installed by KEC

ITEM #08 PREP REFRIGERATOR

Manufacturer: Continental or equal by Beverage-Air or Delfield
Model: UC27

Undercounter Refrigerator, 27 11/16" wide, one-section, stainless steel top, (1) field rehingable door, stainless steel front, aluminum sides & interior, 3 5/8" casters, rear mounted self-contained refrigeration, 1/5 hp

ITEM #09 SOILED DISHTABLE

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: SDTL-48-14/3

Soiled Dishtable, straight design, 48"W x 30"D x 43-1/2"H, left-to-right operation, 14/304 stainless steel top, 8"H backsplash, stainless steel hat channels, 20" x 20" x 5" deep pre-rinse sink with basket drain, (1) set of splash mounted faucet holes for pre-rinse, raised rolled edges on front & side, stainless steel legs & side bracing, adjustable feet, NSF

All welded construction

No Disposer in Sink

No scrap block

ITEM #10 WALL SHELF

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, Universal Stainless or IEI
Model: WS1224-14/3

Wall Shelf, 12" x 24" 14/304 stainless steel, 1-1/2" roll on front, 1-1/2" upturn on rear & ends, stainless steel mounting brackets stud welded to shelf, NSF

Furnished by RPS 205 and installed by KEC

~~ITEM #11 DISPOSER~~

~~Manufacturer: InSinkErator or equal by Salvajor~~
~~Model: SS-300-7-MRS~~

~~SS-300™ Complete Disposer Package, sink mount system, 6-5/8" diameter inlet, with #7 collar adaptor for sink installation, 3 HP motor, stainless steel construction, includes syphon breaker, solenoid valve, flow control valve, removable splash baffle, stainless steel sink stopper, manual reverse switch~~

ITEM #12 PRE-RINSE-SPLASH/WALL MOUNT

Manufacturer: Fisher or equal by T&S or Chicago Faucet
Model: 2210-WB

Pre-Rinse Assembly, 8" adjustable centers, wall-mounted mixing valve, with spring action flexible gooseneck, with spray head (1.15 gallons per minute @ 60 PSI), with wall bracket.
Shipped loose to plumber to install on site

ITEM #13 DISHWASHER, DOOR TYPE-CORNER

Manufacturer: Hobart or equal by Insinger or Champion
Model: AM15VLT-2

Ventless Door Type Dishwasher, Energy Recovery, tall chamber, hot water sanitize, internal condensing system, 40 racks/hr, corner, solid-state controls with digital status, booster heater, electric tank heat, auto-fill, stainless steel tank, doors & feet, ENERGY STAR®

Single point electrical connect AM15 kit (field installation required) (3 phase booster

Two extra (2) Combination rack

Two extra (2) 6 pan rack

ITEM #14 CLEAN DISHTABLE

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: CDTR-48-14/3

Clean Dishtable, straight design, 48"W x 30"D x 43-1/2"H, left-to-right operation, 14/304 stainless steel top, 8"H backsplash, stainless steel hat channels, raised rolled edges on front & side, stainless steel legs & crossbracing, adjustable metal feet, NSF
All welded construction

ITEM #15 SHELVING, WALL-MOUNTED

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: WS1236-14/3

Wall Shelf, 12" x 36" 14/304 stainless steel, 1 1/2" roll on front, 1 1/2" upturn on rear & ends, stainless steel mounting brackets stud welded to shelf, NSF

ITEM #16 THREE (3) COMPARTMENT SINK

This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided.
Verify replacement faucet (Item 17) and drain levers (item 18) coordinate with existing three compartment sink

ITEM #17 FAUCET

Manufacturer: Fisher or equal by T&S or Chicago Faucet
Model: 13277

Faucet, wall/backsplash mount, 8" C.C., 14" long swing spout, 1/2" inlets
Shipped loose to plumber to install on site

ITEM #18 LEVER WASTE

Manufacturer: Fisher or equal by T&S or Chicago Faucet
Model: 22322

DrainKing Waste Valve, flat strainer, overflow body, 14 x 16 tube & elbow, 12 GPM drain rate, cast red brass body
Shipped loose to plumber to install on site

ITEM #19 SPARE NUMBER

ITEM #20 SHELVING, WALL-MOUNTED

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: WS12114-14/3

Wall Shelf, 12" x 114" 14/304 stainless steel, 1 1/2" roll on front, 1 1/2" upturn on rear & ends, stainless steel mounting brackets stud welded to shelf, NSF

ITEM #21 TABLE, PREP /SINK

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: SMPT3090

Marine Prep Table, 90"W x 30"D, 14/304 stainless steel top with box marine edge, (2) 24" x 18" x 12" sink bowls, splash mount T&S faucet on 8" centers, 10" high backsplash, 1/2" thick poly cutting board with set of slides welded to outside of unit, NSF approved drawer, gusset with Uni-Lok® design, heavy gauge 304 undershelf, 1-5/8" dia. stainless steel feet with flanged adjustable feet, NSF

All welded construction
Right side splash

ITEM #22 SHELVING, WALL-MOUNTED

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI
Model: WS1290-14/3

Wall Shelf, 12" x 90" 14/304 stainless steel, 1 1/2" roll on front, 1 1/2" upturn on rear & ends, stainless steel mounting brackets stud welded to shelf, NSF

Two Tier, Mount first shelf 54" AFF, second shelf 12" above first.

ITEM #23-25 SPARE NUMBER

ITEM #26 EXHAUST HOOD

Manufacturer: Captive Air, Streivor, Halton, Avtec, Gaylord
Model: EXHAUST HOOD

12'-0"L x 60"D plus fire cabinet on end per plan

See plans for location and placement of item with reference to adjoining equipment. Furnish and install per Manufacturer's standard specifications and the following:

Install in the location as shown on drawings. It is the responsibility of the Installer to verify all clearances and stand offs from the hood to limited combustibles and/or combustibles. Hood must be installed in accordance with the Manufacturer's specifications. Canopy Hoods to be installed a minimum of 78in. off finished floor and level. ADA requires 80in. minimum off above the finished floor.

Hood to be U.L. listed #710, N.S.F. approved and built in compliance to the prevailing NFPA Standard #96.

The Hood assembly to be size and shape per the drawings with 3in standoff in the back. The hood (exposed and unexposed) shall be fabricated from Type 201 18 gauge stainless steel or heavier. All exposed surfaces to be fabricated from Type 201 stainless steel with a #4 finish. All exposed welds to be ground smooth and polished to a #4 finish.

Exhaust airflow volume and static pressure at the duct collar(s) shall not exceed those shown on the drawings.

Stainless steel matching enclosure panels from the top of the Hood to the finished ceiling to be furnished by KEC. (Verify ceiling height with plan.)

KEC shall provide 20 gauge stainless steel wall sheathing to extend from the top of the floor base to the bottom of the rear edge of the hood, the full length of the hood and extending to the side walls where so installed. Sheathing shall be maximum practical size and trimmed with Component Hardware joining and end strips. Pre-cut holes for utilities to minimize field cutting. All holes to be trimmed with chrome-plated escutcheon plates. Finish to match exhaust hood.

See FS101H for additional details

ITEM #27 FIRE SUPPRESSION SYSTEM

Manufacturer: Ansul Fire Protection

Model: R102

Furnish and install a complete, fully operational wet chemical automatic fire extinguishing system to provide surface, duct and plenum protection in conformance with NFPA-96 and local code requirements. All exposed components shall be chrome plated. Field installation of system shall be done by a trained and authorized distributor. No exposed piping is acceptable with the exception of appliance drops (if applicable). Appliance drops shall be chrome-plated or stainless steel. Furnish mechanical gas shut-off valves (verify size) and provide to Plumber on site for installation. Located in cabinet on right of exhaust hood, Item #26.

System shall be complete in all respects, including remote manual activation device, mechanical gas solenoid valve, and provision for connection to a remote notification device.

ITEM #29 COMBI OVEN

Manufacturer: Alto-Shaam or equal by Cleveland or Rational

Model: CTP7-20G

Combitherm® CT PROformance™ Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan (1/1 GN) capacity, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, (2) side racks with (7) non-tilt support rails, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, CE, UL ANSI/NSF 4, IP X5, Gastec, ENERGY STAR®

Dormont Quick Disconnect Kit, for all gas ovens

Dormont Quick Disconnect kit for water connection

Mobile stand for single unit

ITEM 29.1 WATER FILTER

Manufacturer: Dormont Manufacturing or equal by 3M or Everpure

Model: QTSTM MAX-2S-1M

Watts Hydro-Safe® QT Steam Max Filtration System, three-stage filtration system, 1.5 gpm, 1 micron carbon block filter, 5 micron sediment pre-filter reduces scale, sand, silt, sediment, rust, chlorine taste and odor, with remote filter housing, 15,000 gallons, (2) 1/2" NPT brass ball valves, flush kit, polypropylene filter housing mounted on powder coated steel bracket, inlet and outlet pressure gauges

For use w/ item #29

ITEM #30 TILTING SKILLET, GAS

Manufacturer: Cleveland Range or equal by Market Forge

Model: SGL30TR

DuraPan™ Tilting Skillet, gas, 30-gallon capacity, modular open base, standard with electric tilt mechanism, stainless steel construction, includes spring-assisted cover, gallon markings and electronic spark ignition, food strainer, stainless steel level adjustable feet, CE, NSF

Double Pantry Faucet with, 3/4" swing spout & bracket

48" flexible gas hose, with quick disconnect & restraining device

ITEM #31 CONVECTION OVEN

Manufacturer: Blodgett Oven or equal by Vulcan or Garland

Model: DFG100XCEL SINGLE

Xcel Convection Oven, gas, single-deck, standard depth, capacity (5) 18" x 26" pans per compartment, 2-speed fan, porcelain interior liner with coved corners, EZ slide rack, porcelain crumb tray, interior lights, stainless steel front, sides & top, glass doors with removable interior glass windows, flue connector, 80,000 BTU , cETL, NSF

Mobile stand for single unit

48" flexible gas hose, with quick disconnect & restraining device

ITEM #32 FLOOR TROUGH

Manufacturer: IMC/Teddy or equal by Eagle Group or Advance Tabco

Model: ASFT-2436-SG

ASFT Anti-Spill Floor Trough, 24" wide x 36" long x 6" deep, with drain & (SG) subway grating

ITEM #33 MOBILE WORK TABLE

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI

Model: T3060SE

Work Table, 30"W x 60"D, 14/304 stainless steel top with square turndown ends, Uni-Lok® gusset system, 18 gauge stainless steel undershelf, (4) 1-5/8" diameter heavy gauge stainless steel legs, NSF

Square edge table, front and/or rear, per table

All welded construction

Table Casters, 5" diameter, set of (4), (2) swivel & (2) braked, 250 lb weight capacity per caster, poly cart washable with polymer tread

ITEM #34 HEATED CABINET, MOBILE

Manufacturer: Food Warming Equip or equal by Cres Cor, Carter Hoffman or Winston

Model: PHTT-12

Clymate IQ™ Heated Cabinet, mobile, insulated, humidified holding system, oversized water reservoir, top mounted circulating heat system with recessed controls, (12) pair universal stainless steel tray slides 4.5" OC, (12) 18x26x4-1/2 in. pans, stainless steel construction, push-pull air distribution system

5" Caster standard: EZ Roll Heavy Duty Poly, (2) rigid, (2) swivel with brakes

ITEM #35 FRONT COUNTER

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI

Model: Custom

Length per plan x 42"D. Top 14 gauge, 304 stainless steel. 16 ga, Type 304. s/s legs with bullet feet. Constructed in accordance with the front end specifications and drawings. Provide cut-outs for drop-in equipment per plan, food shield and POS cords/cables. Provide hat channel support for drop-in equipment. Provide apron on kitchen side and mount controls. Provide 11 3/4" clearance in front of food shield posts. Coordinate overhead door location so it does not interfere

with food shield and drop in equipment. Depth of Counter is effected by knee wall depth. 42" counter is based on 8" knee wall. Field verify knee wall prior to fabrication.

See FS101SC for details

ITEM #35.1 FOOD SHIELD

Manufacturer: BSI

Model: DECO-250-N

Overall length 8'-7"- Two (2) segments per plan

Overall Height 14"

Through counter mount.

1/2" tempered glass front and top and side panels, 1-" stainless steel square tubing uprights, narrow mounting flange, NSF, ETL-Brushed stainless

Post placement- First set to second set- 50" o.c. Second set to third set- 50" O.C.

Coordinate with counter manufacturer for correct placement of post holes.

It is the responsibility of the KEC to verify all codes (NSF) are met when placing and installing the food shield.

See FS101F for details

ITEM #36 DROP-IN HOT WELLS

Manufacturer: Vollrath

Model: 36404

3-well hot modular drop-in with infinite controls & standard drains, 18/8 stainless steel, drip-free flange, ind drain shutoffs, 6-3/8" deep wells operate moist or dry, dial controls, 625W per well, 120v/60/1-ph, 15.6 amps, NEMA 5-20P, OA 41-1/2"x26", cutout 40-3/4"x25-1/4", 7/8" corner radius

Manifold drain lines in field, separate drain shut-off per well

Cord/Plug- no hard wire connection

ITEM #37 DROP-IN HOT/COLD WELLS

Manufacturer: Vollrath

Model: 3667201

Hot/Cold Drop-In Unit, top mount, (2) pan, remote mountable panel with on-off switch, hot/cold toggle with indicator lights for hot or cold, thermostatic temperature rotary knob control in hot mode, preset cold control, automatic manifold drain, 300 series stainless well & flange, galvanized wrapper, 625watts per well, 12amp, 120v, 5-20P, cULus, NSF, NSF7, Made in U.S.A.

Cord/Plug- no hard wire connection

Wells work independent hot/cold

Manifold drain lines in field; separate drain shut offs per well

ITEM #38 MILK COOLER-EXISTING/PROVIDED BY VENDOR

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided

ITEM #39 POS

NIKEC - This is not in the kitchen equipment contract and is shown here for informational purposes only. General Contractor to confirm all required utilities are provided

ITEM #40 MOBILE WORK TABLE

Manufacturer: Eagle Group or equal by Advance Tabco, Nationwide, or Universal Stainless or IEI

Model: T2436SE

Work Table, 36"W x 24"D, 14/304 stainless steel top with square turndown ends, Uni-Lok® gusset system, 18 gauge stainless steel undershelf, (4) 1-5/8" diameter heavy gauge stainless steel legs, NSF

Square edge table, front and/or rear, per table

All welded construction

Table Casters, 5" diameter, set of (4), (2) swivel & (2) braked, 250 lb weight capacity per caster, poly cart washable with polymer tread

ITEM #41 REFRIGERATED SELF-SERVE CASE

Manufacturer: Structural Concepts or equal by Federal

Model: CO35R

Oasis® Self-Service Refrigerated Open Air Screen Case, 36-1/4"L, 61-5/8"H, Breeze-E (Type II) with EnergyWise self-contained refrigeration system, (2) non-lit adjustable metal shelves, top light, black interior, (2) full end panels, 4"D removable wall spacer brackets. 6' Power cord, exit at base, standard

Left and Right end panels: Full with mirrored interior, vinyl edging, standard

Base Support: Seismic Levelers

Back Panel: Solid rear swinging doors with lock

Exterior: Stainless steel

Roll-down security cover, locking

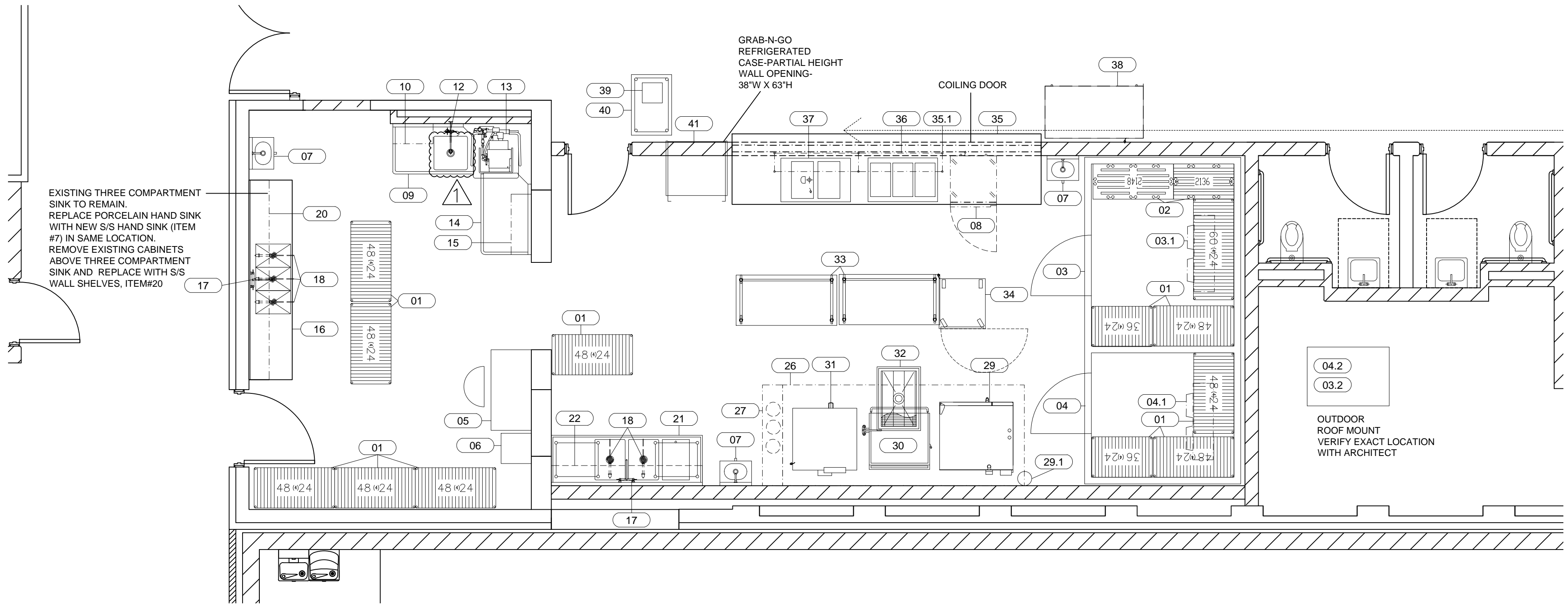
Coordinate wall opening to ensure fit. Wall opening should be within 1"-2" of overall size necessary on top and sides.

END OF SPECIFICATIONS

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ALL ITEMS (UNLESS OTHERWISE NOTED IN THE SCHEDULE AND SPECIFICATIONS) SHALL BE PROVIDED BY THE OWNER AND INSTALLED BY THE CONTRACTOR WITH THE EXCEPTION OF THE FOLLOWING WHICH SHALL BE PROVIDED AND INSTALLED BY THE CONTRACTOR:

- ITEM #03, 03.1 & 03.2 –WALK-IN COOLER WITH REFRIGERATION SYSTEM
- ITEM #04, 04.1 & 04.2–WALK-IN FREEZER WITH REFRIGERATION SYSTEM
- ITEM #26–EXHAUST HOOD
- ITEM #27–FIRE SUPPRESSION SYSTEM



EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	ITEM NO
01	12	SHELVING UNIT		01
02	2	RACK, DUNNAGE		02
03	1	WALK-IN COOLER		03
03.1	1	EVAPORATOR COIL		03.1
03.2	1	COMPRESSOR		03.2
04	1	WALK-IN FREEZER		04
04.1	1	EVAPORATOR COIL - WALK-IN FREEZER		04.1
04.2	1	COMPRESSOR - WALK-IN FREEZER		04.2
05	1	DESK	NIKEC	05
06	1	FILE CABINET	NIKEC	06
07	3	SINK, HAND, WALL MOUNT		07
08	1	PREP REFRIGERATOR		08
09	1	SOILED DISHTABLE		09
10	1	SHELF, WALL MOUNT		10
11	1	SPARE NUMBER		11
12	1	PRE-RINSE FAUCET, WALL MOUNT		12
13	1	WAREWASHER, DOOR TYPE, HIGH TEMP		13
14	1	CLEAN DISHTABLE		14
15	1	SHELF, WALL MOUNT		15
16	1	THREE COMPARTMENT SINK	EXISTING-TO REMAIN	16
17	2	FAUCET, BACKSPASH MOUNT		17
18	5	DRAIN, LEVER HANDLE, W/ OVERFLOW		18
19	1	SPARE NUMBER		19
20	1	SHELF, WALL MOUNT		20
21	1	TABLE, PREP W/ SINK		21
22	2	SHELF, WALL MOUNT	TWO TIER	22
23-25	1	SPARE NUMBER		23-25
26	1	EXHAUST HOOD		26
27	1	FIRE SUPPRESSION SYSTEM		27
28	1	SPARE NUMBER		28
29	1	OVEN-STEAMER, COMBINATION, BOILERLESS, GAS		29
29.1	1	WATER FILTRATION SYSTEM		29.1
30	1	TILT SKILLET		30
31	1	OVEN, CONVECTION, GAS		31
32	1	FLOOR TROUGH		32
33	2	MOBILE WORKTABLE		33
34	1	HOLDING CABINET, HUMIDIFIED HEATED		34
35	1	FRONT COUNTER		35
35.1	1	FOODSHIELD		35.1
36	1	DROP-IN, HOT WELLS		36
37	1	DROP-IN, HOT/COLD UNIT		37
38	1	MILK COOLER	NIKEC- BY VENDOR	38
39	1	POS	NIKEC	39
40	1	MOBILE WORKTABLE		40
41	1	REFRIGERATED SELF-SERVICE CASE		41

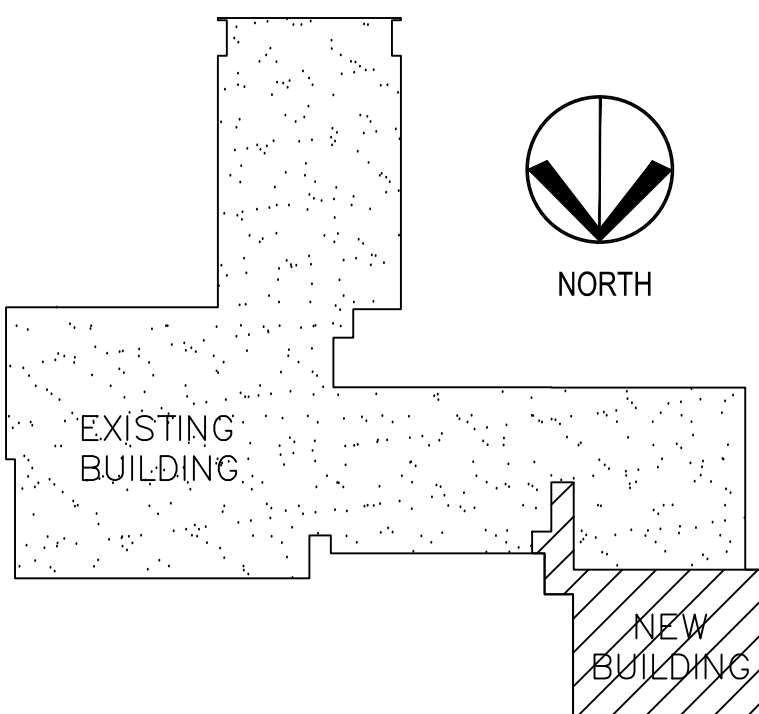
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- KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD DIMENSIONS.

EXISTING FOODSERVICE EQUIPMENT AND SUPPLIES TO BE REMOVED BY OWNER. ANY EQUIPMENT THAT IS "HARD PIPED" SUCH AS SINKS AND GREASE TRAPS ARE TO BE REMOVED BY CONTRACTOR AND TURNED OVER TO OWNER.



A GYMNASIUM ADDITION AND WINDOW REPLACEMENT FOR:
BROOKVIEW ELEMENTARY SCHOOL
ROCKFORD, ILLINOIS

HAGNEY
ARCHITECTS
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THE ARCHITECT WILL NOT HAVE CONTROL OVER, CHARGE OF, OR RESPONSIBILITY FOR THE CONSTRUCTION MEANS, METHODS, TECHNIQUES, SEQUENCES OR PROCEDURES, OR FOR THE SAFETY PRECAUTIONS AND PROGRAMS IN CONNECTION WITH THE WORK SINCE THESE ARE SOLELY THE CONTRACTOR'S RIGHTS AND RESPONSIBILITIES.

REVISIONS:
ADDENDUM #2 03.31.2016

DRAWN BY:

DATE: 03.31.16

PROJECT NUMBER

FS101

SHEET NUMBER

FOODSERVICE
EQUIPMENT PLAN &
SCHEDULE

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FS101

BROOKVIEW ELEMENTARY SCHOOL

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ITEM #04, 04.1 & 04.2–WALK-IN FREEZER WITH REFRIGERATION SYSTEM
ITEM #26–EXHAUST HOOD
ITEM #27–FIRE SUPPRESSION SYSTEM

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- KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD DIMENSIONS.

ELECTRICAL NOTES

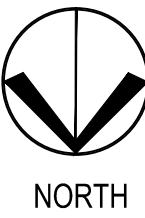
TO BE PROVIDED BY ELECTRICAL CONTRACTOR

- DRAWING SHOWS CONNECTION POINTS ON EQUIPMENT. ROUGH-IN POINTS ARE NOT THE SAME AND ALLOWANCES SHALL BE MADE FOR DISCONNECTS, ACCESS, ETC. ALL ROUGH-INS AND CONNECTIONS SHALL BE PER APPLICABLE CODE.
- DRAWING SHOWS REQUIREMENTS FOR FOOD SERVICE EQUIPMENT ONLY; SEE ELECTRIC DRAWINGS FOR ADDITIONAL INFORMATION.
- ALL CONDUITS, BOXES, ETC. SHALL BE CONCEALED WITHIN WALLS AND STUBBED OUT AS CLOSE AS POSSIBLE TO THE CONNECTION POINT. DO NOT RUN EXPOSED ON THE WALL.
- CONDUIT EXPOSED ABOVE THE WORKING SURFACE OF THE EQUIPMENT SHALL BE STAINLESS STEEL, CHROME PLATED, OR SHROUDED IN A STAINLESS STEEL COVER.
- ALL ELECTRICAL SERVICES UNDER A TYPE I EXHAUST HOOD MUST BE FED FROM A BREAKER PANEL WITH SHUNT TRIP PROTECTION INTERWIRED WITH THE EXTINGUISHING SYSTEM.
- THE EXTINGUISHING SYSTEM REQUIRES AN EMPTY J-BOX AT THE EXIT FROM THE HAZARD AREA FOR INSTALLATION OF THE REMOTE PULL. REMOTE PULL TO BE FURNISHED AND INSTALLED AS PART OF THE EXTINGUISHING SYSTEM PACKAGE.
- INTERCONNECT EXTINGUISHING SYSTEM TO SHUNT TRIP BREAKERS AND REMOTE NOTIFICATION, PER REQUIREMENTS OF NFPA 96.
- PROVIDE FIVE (5) #12 THHN WIRES FROM THE COMPRESSOR LOCATION TO THE EVAPORATOR COIL. (FREEZER SYSTEMS ONLY)
- CASH REGISTERS AND SIMILAR COMPUTERIZED POINT-OF-SALE EQUIPMENT REQUIRE CLEAN, ISOLATED SERVICE.
- PROVIDE EMPTY EMT BETWEEN CASH REGISTERS, POINT-OF-SALE UNITS AND CENTRAL LOCATION.
- ELECTRICAL SOLENOID VALVE FOR THE GAS LINE WILL BE FURNISHED AND INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. THIS VALVE WILL BE FURNISHED WITH A MOMENTARY POWER INTERRUPTION DEVICE AS MANUFACTURED BY POWER GUARD TECHNOLOGIES, OR EQUAL.
- PROVIDE DUPLEX CONVENIENCE OUTLET (DCO), 120/1, 20 AMPS AT HEIGHT INDICATED.
- PROVIDE PENDANT RECEPTACLE, 120/1, 20 AMPS, AT 78" ABOVE THE FINISHED FLOOR.
- PROVIDE DOUBLE DUPLEX CONVENIENCE OUTLET (DCO), 120/1, 20 AMPS AT HEIGHT INDICATED.

EXISTING FOODSERVICE EQUIPMENT AND SUPPLIES TO BE REMOVED BY OWNER. ANY EQUIPMENT THAT IS "HARD PIPED" SUCH AS SINKS AND GREASE TRAPS ARE TO BE REMOVED BY CONTRACTOR AND TURNED OVER TO OWNER.

ELECTRICAL SYMBOLS

- SWITCH
3 WAY SWITCH
SINGLE OUTLET 110 V.
DUPLEX OUTLET 110 V.
DOUBLE DUPLEX OUTLET 110 V.
CEILING MOUNT FIXTURE
JUNCTION BOX
PHONE OUTLET
DATA OUTLET
POWER FEED JUMPER
FLOURECENT LIGHT (SIZE OF FIXTURE VARIES)



ELECTRICAL LOAD SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	AMPS	HP	KW	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)	ELEC REMARKS	ITEM NO
03	1	WALK-IN COOLER		16.0			120	1	X			48	LIGHTS/ALARM	03
03.1	1	EVAPORATOR COIL		16.0			120	1	X			96		03.1
03.2	1	COMPRESSOR			1.0		208	1	X			96		03.2
04	1	WALK-IN FREEZER		16.0			120	1	X			48	LIGHTS/ALARM	04
04.1	1	EVAPORATOR COIL - WALK-IN FREEZER		16.0			120	1	X			96		04.1
04.2	1	COMPRESSOR - WALK-IN FREEZER			1.5		208	3	X			96		04.2
05	1	DESK	NIKEC	16.0			120	1	X		5-20P	48	QUAD RECEPTACLE, DATA REQ'D	05
08	1	PREP REFRIGERATOR		6.0	0.2		120	1	X		5-20P	12		08
13	1	WAREWASHER, DOOR TYPE, HIGH TEMP		45.4			208	3	X			12.75		13
21	1	TABLE, PREP W/ SINK		(2)16			120	1	X		5-20P	36	DR CONVENIENCE OUTLETS ON WALL	21
26	1	EXHAUST HOOD		16.0			120	1	X			86	LIGHTS/FAN	26
27	1	FIRE SUPPRESSION SYSTEM		10.0			120	1	X			96		27
29	1	OVEN-STEAMER, COMBINATION, BOILERLESS, GAS		6.8		0.8	120	1	X					29
30	1	TILT SKILLET		1.8			120	1	X		5-20P	21.25		30
31	1	OVEN, CONVECTION, GAS		10.0	0.75		120	1	X		5-15P	46		31
33	2	MOBILE WORKTABLE		16.0			120	1	X		5-20P	CEILING	PENDANT RECEPTACLE	33
34	1	HOLDING CABINET, HUMIDIFIED HEATED		19.8			120	1	X		5-20P	48		34
35	1	FRONT COUNTER		(2)16			120	1	X		5-20P	18	DR-ON WALL BELOW COUNTER	35
36	1	DROP-IN, HOT WELLS		15.6		1.9	120	1	X		5-20P	16		36
37	1	DROP-IN, HOT/COLD UNIT		11.2			120	1	X		5-20P	18		37
38	1	MILK COOLER	NIKEC- BY VENDOR	6.3	0.33		115	1	X		5-20P	12		38
39	1	POS	NIKEC	16.0			120	1	X		5-20P	34	DATA REQ'D	39
41	1	REFRIGERATED SELF-SERVICE CASE		14.0			120	1	X		5-20P	48		41

REVISIONS:

ADDENDUM #2 03.31.2016

DRAWN BY:

DATE: 03.31.16

PROJECT NUMBER

FS101E

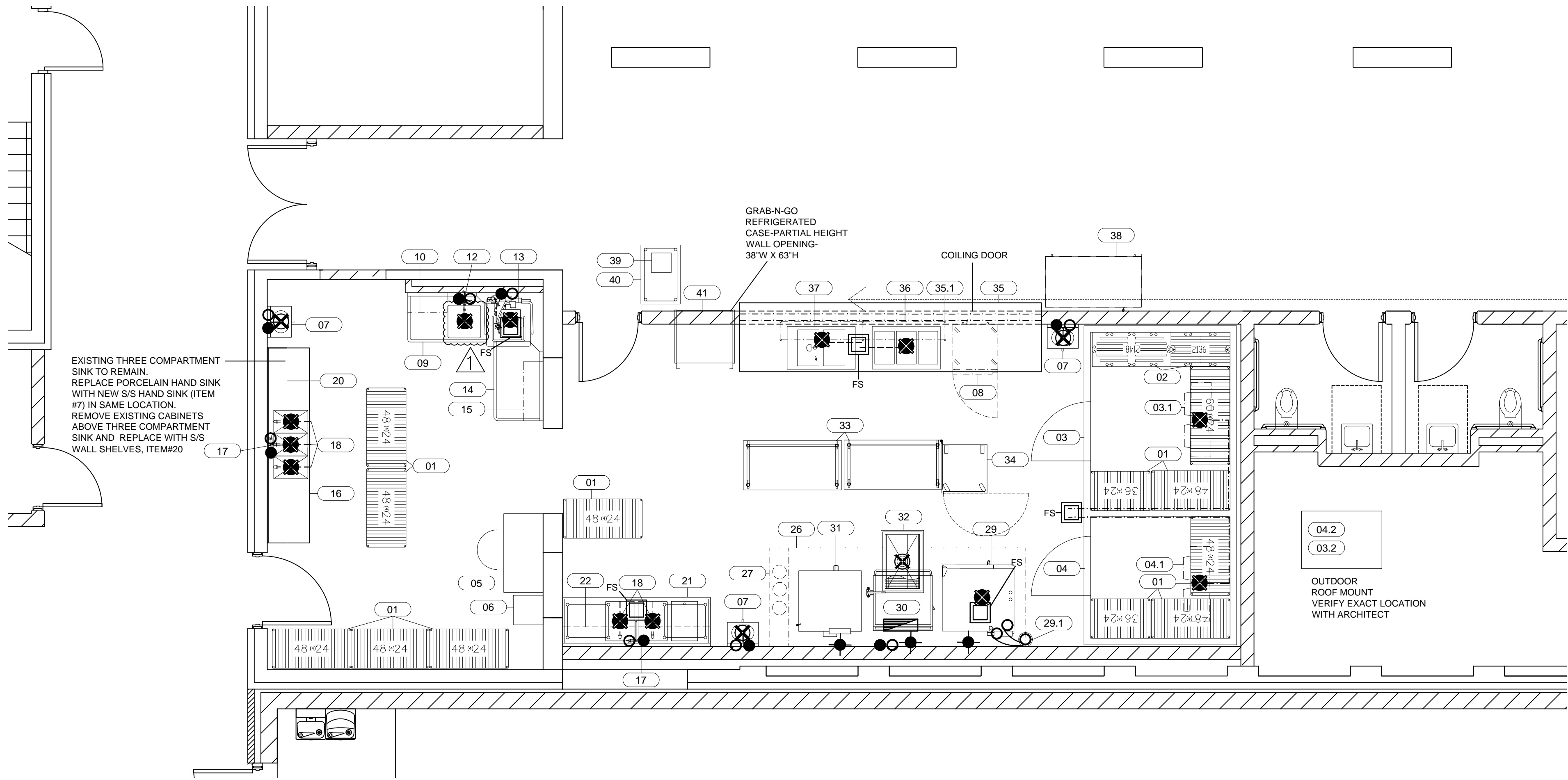
SHEET NUMBER

FOODSERVICE ELECTRICAL
SPOT PLAN & LOAD
SCHEDULE

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- ITEM #26-EXHAUST HOOD
- ITEM #27-FIRE SUPPRESSION SYSTEM



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- KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD DIMENSIONS.

MECHANICAL NOTES

THESE NOTES APPLY TO THE WORK OF THE MECHANICAL AND PLUMBING TRADES.

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- DRAWING SHOWS REQUIREMENTS FOR FOOD SERVICE EQUIPMENT ONLY; SEE MECHANICAL AND PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION.
- ALL PIPE, FITTINGS, ETC. SHALL BE CONCEALED WITHIN WALLS AND STUBBED OUT AS CLOSE AS POSSIBLE TO THE CONNECTION POINT. DO NOT RUN EXPOSED ON THE WALL.
- PIPING EXPOSED ABOVE THE WORKING SURFACE OF THE EQUIPMENT SHALL BE STAINLESS STEEL, CHROME PLATED, OR SHROUDED IN A STAINLESS STEEL COVER.
- ALL PIPING SHALL BE AT LEAST 6" ABOVE THE FLOOR TO ALLOW FOR EASE OF CLEANING.
- TYPE I HOODS REQUIRE WELDED DUCTWORK PER CODE.
- NOT USED.
- TYPE I DUCTS SHALL BE PROVIDED WITH FIRE EXTINGUISHING PER CODE.
- KITCHEN EQUIPMENT CONTRACTOR WILL FURNISH MECHANICAL OR ELECTRICAL SOLENOID GAS VALVES LOOSE FOR FIELD INSTALLATION.
- WE RECOMMEND CENTRAL GREASE TRAPS EXTERNAL OF THE BUILDING CODE OR FOOD-SERVICE SPACE. IF THIS IS NOT POSSIBLE, THEN RECESSED, POINT-OF-USE GREASE TRAPS ARE PERMITTED; COORDINATE LOCATION WITH KITCHEN DESIGNER.
- REFRIGERATED EQUIPMENT IS DESIGNED FOR OPERATION IN AN AMBIENT TEMPERATURE NOT EXCEEDING 100 DEGREES FAHRENHEIT. AIR COOLED EQUIPMENT REQUIRES VENTILATION AT 1,000 CFM PER HORSEPOWER; WATER-COOLED EQUIPMENT REQUIRES COOLING WATER AT 70 DEGREES FAHRENHEIT AT THE RATE OF 1.5 GPM PER HORSEPOWER.

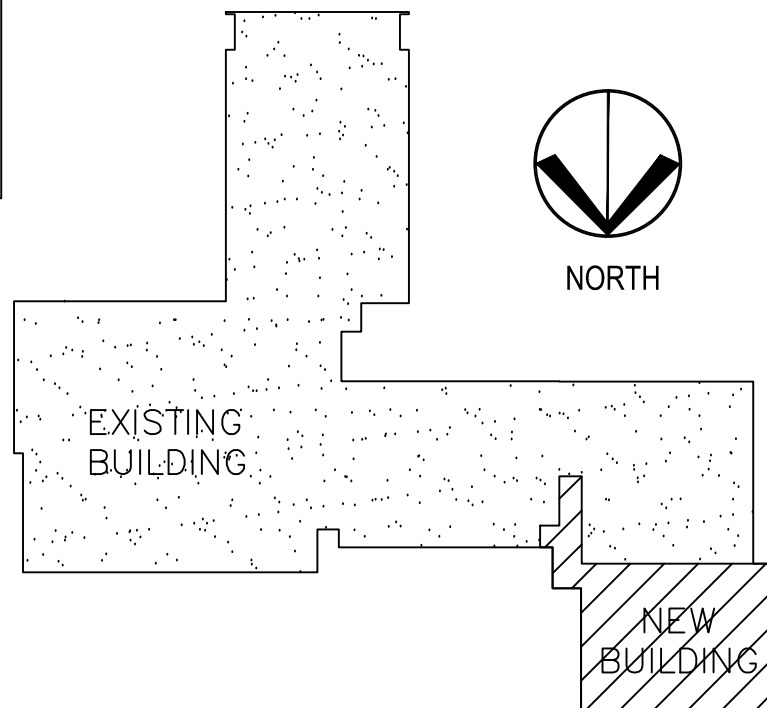
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MECHANICAL LOAD SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	COLD WATER SIZE (IN)	COLD WATER AFF (IN)	HOT WATER SIZE (IN)	HOT WATER AFF (IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	INDIR DRAIN SIZE (IN)	PLUMBING REMARKS	GAS SIZE (IN)	MBTUH	GAS AFF (IN)	HVAC EXHAUST DUCT SIZE (IN)	HVAC EXHAUST CFM	HVAC EXHAUST SPWG	HVAC EXHAUST AFF (IN)	ITEM NO
03.1	1	EVAPORATOR COIL									1 FS REQ'D								03.1
04.1	1	EVAPORATOR COIL - WALK-IN FREEZER									1 FS REQ'D								04.1
07	3	SINK, HAND, WALL MOUNT		0.5	34	0.5	34	1	24	1.5	FS REQ'D								07
09	1	SOILED DISHTABLE									FS REQ'D								09
12	1	PRE-RINSE FAUCET, WALL MOUNT		0.5	40	0.5	40				FS REQ'D								12
13	1	WAREWASHER, DOOR TYPE, HIGH TEMP		0.5	73.25	0.5	42.25				FS REQ'D								13
17	2	FAUCET, BACKSPASH MOUNT		0.5	40	0.5	40												17
18	5	DRAIN, LEVER HANDLE, W/ OVERFLOW									2 FS REQ'D								18
26	1	EXHAUST HOOD									FS REQ'D	0.75	98		10X20	2100	.818	96	26
29	1	OVEN-STEAMER, COMBINATION, BOILERLESS, GAS		0.75							FS REQ'D								29
29.1	1	WATER FILTRATION SYSTEM		0.5	36						FOR USE W/ ITEM #29								29.1
30	1	TILT SKILLET		0.5	26.5	0.5	26.5					0.75	91	12.25					30
31	1	OVEN, CONVECTION, GAS										0.75	80	23					31
32	1	FLOOR TROUGH						4	-1										32
36	1	DROP-IN, HOT WELLS									1 FS REQ'D								36
37	1	DROP-IN, HOT/COLD UNIT									0.5 FS REQ'D								37

MECHANICAL SYMBOLS

- HOT WATER
- COLD WATER
- INDIRECT WASTE
- DIRECT WASTE
- GAS CONNECTION
- COOLING WATER TOWER
- COOLING WATER TOWER RETURN
- STEAM SUPPLY
- CONDENSATE RETURN
- FLOOR SINK
- FUNNEL FLOOR DRAIN
- AREA FLOOR DRAIN
- COMPRESSED AIR
- REFRIGERATION LINE
- EXHAUST DUCT
- SUPPLY DUCT
- WATER FILTER INTERCONNECT



THE ARCHITECT WILL NOT HAVE CONTROL OVER, CHARGE OF, OR RESPONSIBILITY FOR THE CONSTRUCTION MEANS, METHODS, TECHNIQUES, SEQUENCES OR PROCEDURES, OR FOR THE SAFETY PRECAUTIONS AND PROGRAMS IN CONNECTION WITH THE WORK SINCE THESE ARE SOLELY THE CONTRACTOR'S RIGHTS AND RESPONSIBILITIES.

REVISIONS:
ADDENDUM #2 03.31.2016

DRAWN BY:

DATE: 03.31.16

PROJECT NUMBER

FS1011M

SHEET NUMBER

FOODSERVICE MECHANICAL
SPOT PLAN & LOAD
SCHEDULE

A GYMNASIUM ADDITION AND WINDOW REPLACEMENT FOR:
BROOKVIEW ELEMENTARY SCHOOL

ROCKFORD, ILLINOIS

HAGNEY
ARCHITECTS
LLC

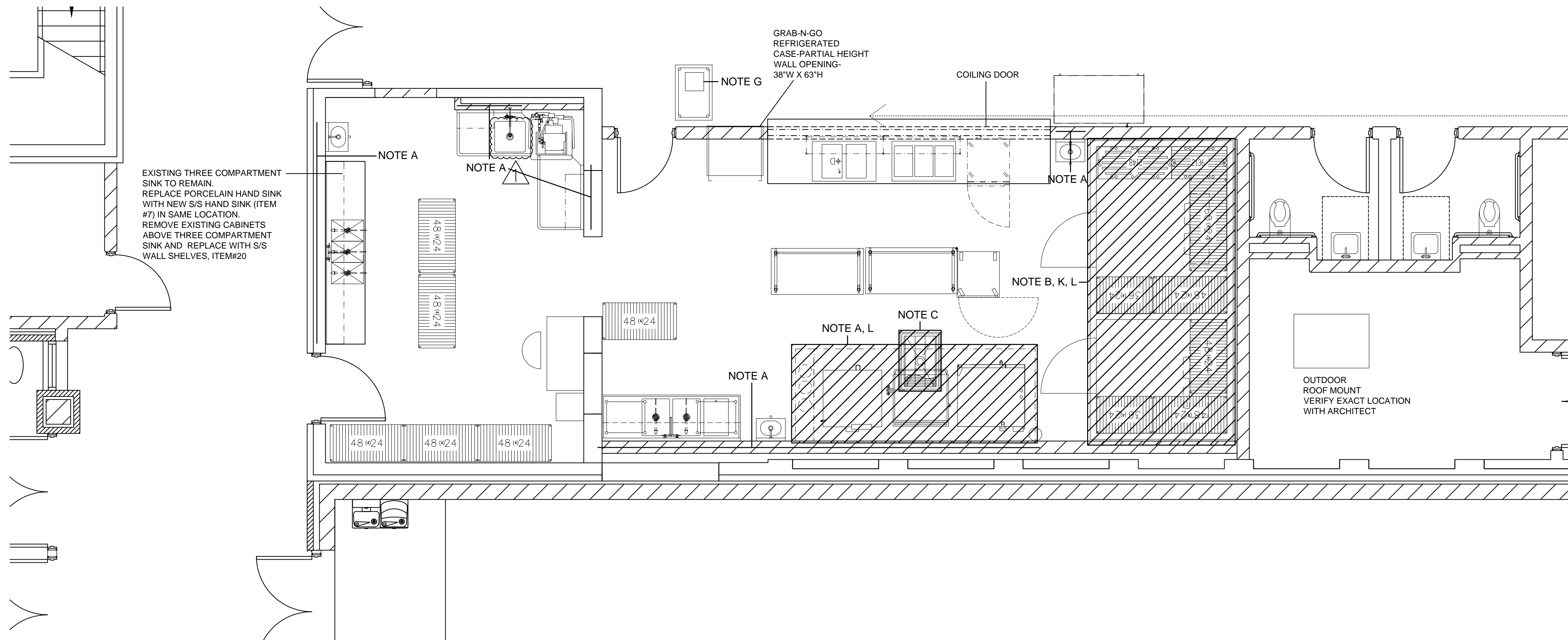
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FS1011

BROOKVIEW ELEMENTARY SCHOOL

ALL ITEMS (UNLESS OTHERWISE NOTED IN THE SCHEDULE AND SPECIFICATIONS) SHALL BE PROVIDED BY THE OWNER AND INSTALLED BY THE CONTRACTOR WITH THE EXCEPTION OF THE FOLLOWING WHICH SHALL BE PROVIDED AND INSTALLED BY THE CONTRACTOR:

- ITEM #03, 03.1 & 03.2 –WALK-IN COOLER WITH REFRIGERATION SYSTEM
- ITEM #04, 04.1 & 04.2–WALK-IN FREEZER WITH REFRIGERATION SYSTEM
- ITEM #26–EXHAUST HOOD
- ITEM #27–FIRE SUPPRESSION SYSTEM



DISCLAIMER

THIS DRAWING IS PREPARED FOR THE USE OF THE DESIGN TEAM IN PREPARING THEIR RESPECTIVE DOCUMENTS; AND FOR BIDDING OF THE FOOD SERVICE EQUIPMENT. THIS DRAWING SHALL NOT BE USED FOR CONSTRUCTION AND FOR ROUGHING IN OF SERVICES. DIMENSIONED ROUGHING IN DRAWINGS WILL BE PREPARED BY THE KITCHEN EQUIPMENT CONTRACTOR.

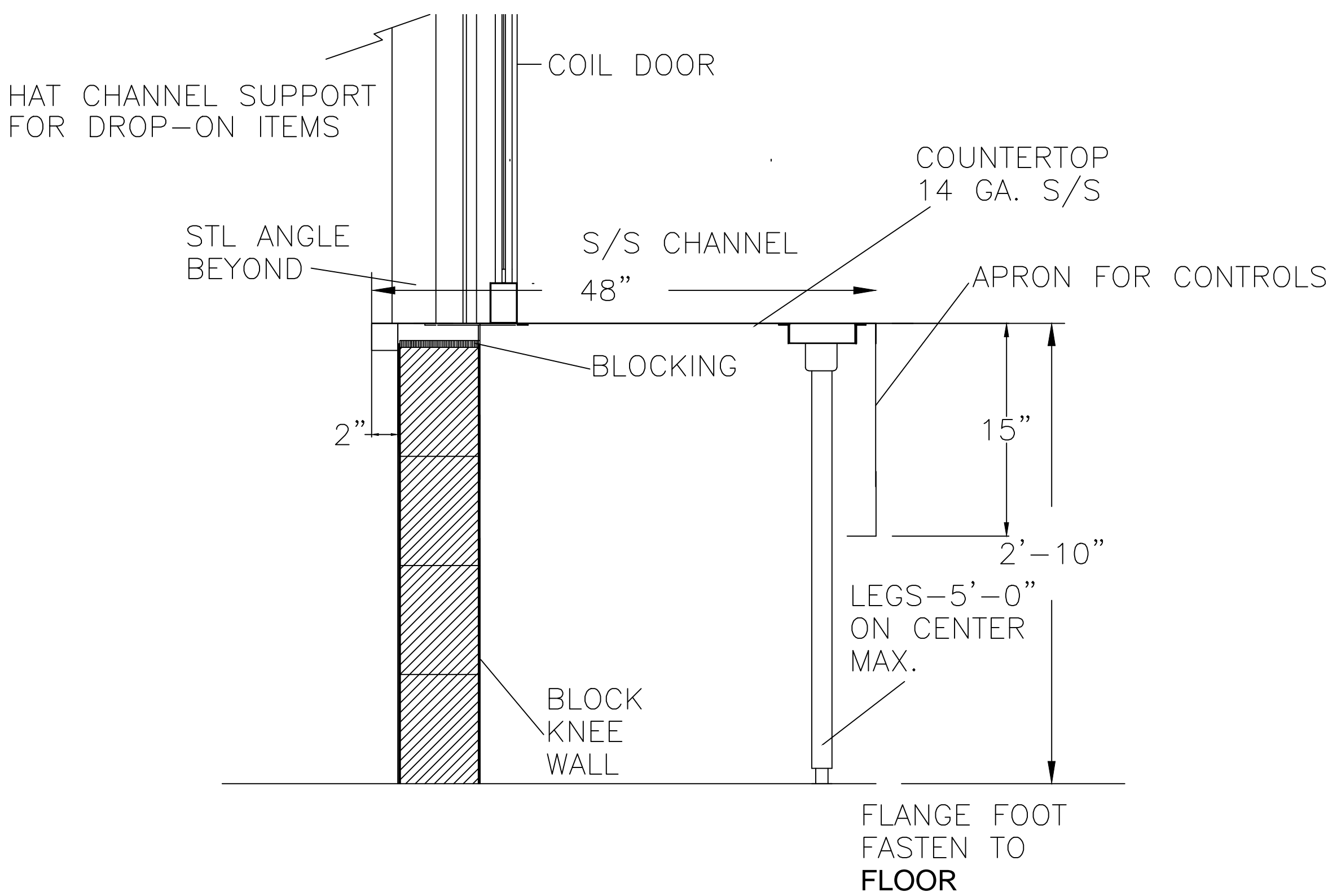
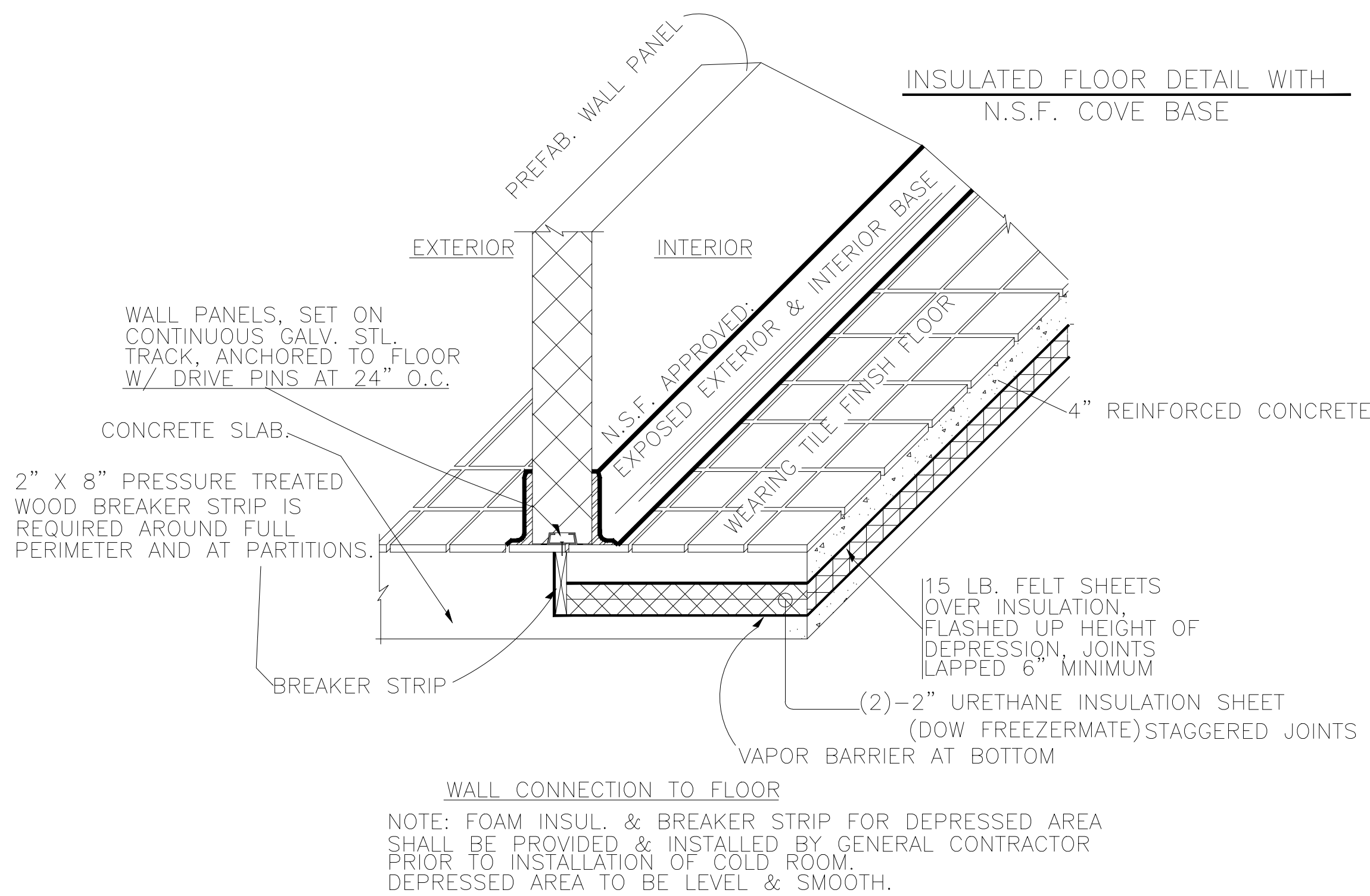
GENERAL NOTES

1. ANY DISCREPANCIES BETWEEN THESE PLANS, WRITTEN SPECIFICATIONS, BUILDING, HEALTH OR OTHER LOCAL CODE REQUIREMENTS THAT MAY AFFECT THE DESIGN INTENT, INSTALLATION, FABRICATION OR OVERALL WORK IN ANY WAY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT BY WAY OF THE GENERAL CONTRACTOR AND/OR ARCHITECT.
2. KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ALL EQUIPMENT SHOWN ON PLANS AND MENTIONED IN THE WRITTEN SPECIFICATIONS. DISCREPANCIES IN QUANTITIES, ITEMS SHOWN ON PLAN BUT NOT MENTIONED IN THE WRITTEN SPECIFICATIONS OR VISA-VERSA SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT BY WAY OF THE GENERAL CONTRACTOR AND/OR ARCHITECT.
3. GENERAL CONTRACTOR SHALL PROVIDE A MEANS TO EVACUATE HEAT GENERATED BY FOODSERVICE EQUIPMENT WITHIN ENCLOSED SPACE(S).
4. GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL BLOCKING IN WALLS FOR MOUNTING WALL SHELVES, POT RACKS, DISPLAY CASES, HOSE REEL(S), HAND SINKS, CONTROL PANELS, ETC. AS SHOWN ON PLAN(S).
5. KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD DIMENSIONS.

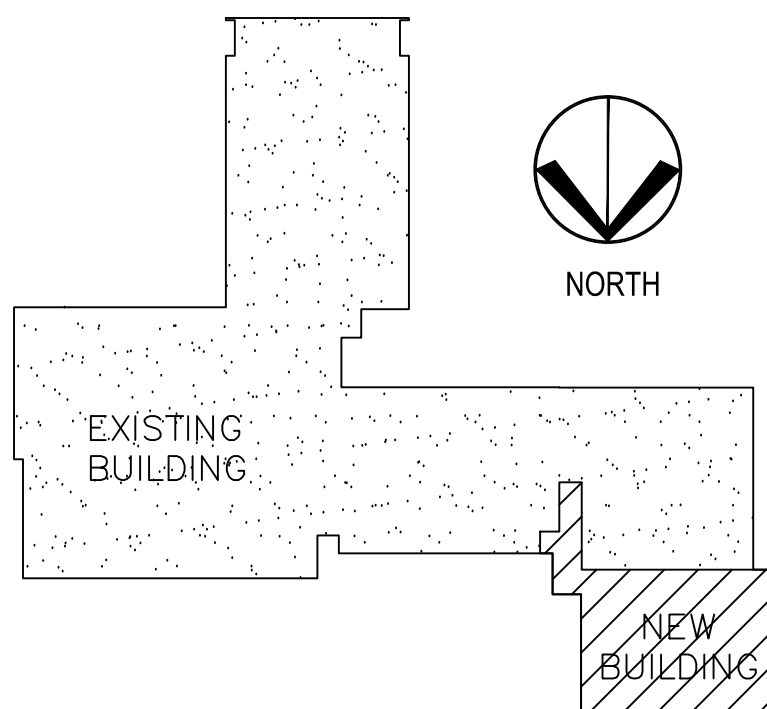
SPECIAL CONDITIONS NOTES

- A. REINFORCE WALLS AND CEILING AS REQUIRED TO SUPPORT EQUIPMENT (DOES NOT APPLY TO MASONRY WALLS).
- B. DEPRESS AND INSULATE SLAB AT WALKIN COOLERS AND FREEZERS
- C. DEPRESS AND/OR BLOCK OUT SLAB FOR TROUGH DRAINS.
- D-F. NOT USED.
- G. PROVIDE 1" EMPTY EMT FOR INTERWIRING OF CASH REGISTERS, POINT-OF-SALE SYSTEMS AND SIMILAR EQUIPMENT TO CENTRAL POINT.
- H-J. NOT USED.
- K. OMIT FINISHED FLOOR BELOW WALKIN.
- L. OMIT FINISHED CEILING AT EXHAUST HOODS AND OVER WALKINS.

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REVISIONS:
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PROJECT NUMBER
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FOODSERVICE SPECIAL
CONDITIONS PLAN

FS10SC

BROOKVIEW ELEMENTARY SCHOOL