

**TOWN OF GLASTONBURY**  
GL-2019-19  
State DAS Project No. 054-0098CV  
GLASTONBURY HIGH SCHOOL KITCHEN CODE VIOLATION PROJECT  
ADDENDUM NO. 3  
March 3, 2020

**REVISED** Bid Due Date: 03-09-2020 @ 11:00 A.M.

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This Addendum dated March 3, 2020 forms a part of the Contract Documents and modifies the original Bidding Documents dated February 13, 2020.

The attention of bidders submitting proposals for the above-referenced project is called to the following Addendum to the contract documents. The items set forth herein, whether of omission, addition, substitution or other change, are all to be included in and form a part of the proposed Contract Documents for the work. Bidders shall acknowledge this Addendum on the Bid Form (Attachment 1).

**A. Instructions to Bidders Clarifications/Revisions:**

- a. REVISED Bid Form Unit Prices to include Unit Price 13 for Existing Concrete Joist Repair. Replace Attachment 1, Bid Form Unit Prices with the enclosed revised Unit Prices page.
- b. Replace Attachment 5, Standard Bid Bond Form with AIA form A310. (Included in this Addendum)

**B. Substitution Requests:**

- a. **Substitution Request Number 08393, Metal Lockers**  
Substitution Request is not accepted, the proposed product is not equivalent to the specified product.
- b. **Substitution Request Number 08394, ADA Locker Bench**  
Substitution Request is not accepted, the proposed product is not equivalent to the specified product.

**C. RFI Questions and Answers:**

**Question 17:** *Drawing FS-101 – in the cafeteria, outside the pizza/deli area, there are lines that seem to represent line control stanchions/rails. Please confirm the Owner is furnish and installing this line control stanchions/rails.*

*a. If the GC is to furnish and installing, please provide spec and details.*

**Answer:** The GC shall furnish and install the stanchions in the cafeteria. Refer to attached revised drawings FS-100 and FS-102 and revised specification section 114000 for added item #51, “Portable Traffic Belt Stanchions”.

**Question 18:** *Drawing A101 – Please clarify the correct wall composition of Wall type 1, North of Kitchen 13:*

- a. *CMU from slab to underside structure, per G-002 Wall Type 1*
- b. *CMU from slab to +8'0" AFF with CFMF to underside structure, per sections A & B on A620*
- c. *CMU from slab to +8'10" ceiling AFF with UNKNOWN to underside structure, per elevation 6/A620*

**Answer:** The north wall of Lockers 3 must be a 1 hour rated wall to match the existing wall rating. Please use wall Type 8, per drawing G-003, included in this addendum, to infill the masonry opening in this wall.

**Question 19:** *On Drawing EP-101 – Power Drawing – UDC – Key Note 34. Is a Utility Distribution System being fed with a 50Amp 3 Phase Feed?*

**Answer:** Yes, circuit 2KP4E/10,12,14. Locate Item #34, load center for utility distribution system (UDS) at far west end of the UDS. Coordinate exact location with the kitchen equipment installer.

**Question 20:** *Multiple Circuits under the Hood are being Fed from this Panel. Is the wiring and devices integral to the Kitchen equipment or is the EC required to run the circuits. I have checked the Food Service Equipment Drawings as well as EP201 Kitchen Equipment Legend and it is not clear. Please advise.*

**Answer:** The UDS wiring and devices are integral to the UDS. The panel, devices and wiring are furnished with the UDS.

**Question 21:** *Does drawing S-101 note 5 only refer to 1 compromised beam? If not, please identify how many beams are compromised. In addition, please identify the areas on the beam that need to be addressed.*

**Answer:** Base bid to include repair at one location per note 5. Provide a unit cost for repair per note 5 at locations uncovered during construction.

**Question 22:** *Please reference note 9 on A101. This note calls for GC's to be responsible for all wall patching. If walls require patching please identify them on the drawings so there is a biddable amount of wall repair. If this is unknown can an allowance be established prior to bid for patching of existing conditions as this is not quantifiable.*

**Answer:** Disregard note 9. Note 9 has been removed from Floor Plan Notes.

**Question 23:** *Drawing A901 shows FRP in select locations. The wall details on G002 shows FRP on almost all wall types. Should contractors just include FRP as shown on A901?*

**Answer:** Refer to sheet A-901 for locations of FRP finishes and Epoxy Paint (EP) finishes. Details on G-002 reference FRP "as occurs" on the drawings. Refer also to RFI responses in this addendum.

**Question 24:** *The specs reference two phases. Please confirm this is a single phase project.*

**Answer:** Refer to revised specification section 011000 included with Addendum #2. Phase 1 is abatement work, as indicated on Drawing HA-001, that was completed during the summer of 2019. Drawing HA-001 is provided for information only. Phase 2 is the contract for General Construction and comprises all work contained in the drawings and specifications, with the exception of the abatement work. Phase 2 work includes coordination of remaining abatement work, performed under a separate contract and as indicated on HA-002. Spec 011000 Para 1.4. B, Construction Schedule submittal regarding phases, is not required and is removed from the specification.

**Question 25:** *Specification 013233 calls for a professional photographer is required. Giving the size of the project can the Superintendent take progress photos? Or do contractors need to hire a photography company?*

**Answer:** A professional photographer is not required. This requirement has been deleted from the spec as part of this addendum. If an on-site superintendent takes progress photos in lieu of the professional photographer, the photos shall be submitted to the Owner each week.

**Question 26:** *Giving the duration of this projects can contractors assume a room in the building will be provided for an office. Or does a separate field office need to be included in contractor pricing?*

**Answer:** After the last day of school the Owner will allow a space in the café for the site office since the café and annex café will both be closed. As an alternative location, there may be space available in the basement. There is no phone line or data available.

**Question 27:** *Please confirm the Owners' hazmat vendor is performing work in these specs too:*  
*a. Spec 028319*  
*b. Spec 028416*

**Answer:** Confirmed.

**Question 28:** *A101 Kitchen 15 - Note 9 calls for a new 1:20 sloped floor at the at the pitched topping slab sloping from 0'0" to 0'1".*  
*a. Please clarify if the NEW pitched topping slab ALSO includes the portion on the east side of the room labeled as elevation 0'1" (approx. 24'x7.5') or does that 1" elevation exist in the existing concrete slab.*

**Answer:** The new pitched topping slab includes the area labeled as "Elevation 0'-1". Note 9 has been added to this area in the attached revised drawing A-101.

**Question 29:** *We find several conflicts between drawing A901 and the wall partitions types on G002, as they relate to FRP and stainless steel wall paneling:*  
*a. Lockers 3 – A101 does not tag the west walls for new FRP. A901 calls for the whole room.*

**Answer:** The west walls of Locker 3 shall be partition Type 4 as labeled on drawing A-101. The east walls of Lockers 3 shall be partition Type 6: new FRP wall panels on existing wall construction, per drawing A-901.

**b. *Cleaning 4 – A101 does not tag the west wall for new FRP. A901 calls for the whole room.***

**Answer:** The west wall of Cleaning 4 shall be partition Type 3 as labeled on drawing A-101. The east wall of Cleaning 4 shall be partition Type 6: new FRP wall panels on existing wall construction, per drawing A-901.

**c. *Restroom 5 – A101 does not tag the west wall for new FRP. A901 calls for the whole room.***

**Answer:** The east wall of Restroom 5 shall be partition Type 6: new FRP wall panels on existing wall construction, per drawing A-901.

**d. *Storage 1 – A101 does not tag the north wall for new FRP. A901 calls for the whole room.***

**Answer:** The north wall of Storage 1 shall be partition Type 6 where there is existing wall and partition type 1 where there is new masonry infill at existing openings. There will be new FRP wall panels on all exposed wall surfaces, per drawing A-901.

**e. *Pizza/Pot and Pan Washing Area – A101 calls for FRP on the north, east and west walls. A901 calls for the whole room to be EP.***

**Answer:** Refer to A-901 for wall finishes in this area. Partition Type 1 references FRP or EP “as occurs” on drawings.

**f. *Kitchen 15 – A101 calls for FRP on the south wall at Partition tag 2. A901 calls for SS (assumed to be stainless steel) at this same location.***

**Answer:** Please provide stainless steel at this location as noted on A-901. Partition tag 2 has been deleted from this location on A-101.

**g. *Kitchen 15 – A901 calls for SS (assumed to be stainless steel) at the south wall with Note 2. Please clarify the intent of Note 2 at this wall.***

**Answer:** Note 2 is not relevant at this location and has been deleted from drawing A-901 at this location.

**h. *Kitchen 15 – A101 calls for FRP on the north and east walls. A901 calls for EP on the north and east walls.***

**Answer:** Provide EP on north and east walls per A-901. Partition Type 6 refers to FRP or EP “as occurs” on drawings. Partition Type 2 has been revised to read “Fiberglass Reinforced Wall Panels or Epoxy Pant as occurs.”

**Question 30:** *Please confirm that one (1) coat of drywall compound is acceptable where concealed behind FRP.*

**Answer:** One coat of drywall compound is acceptable where concealed behind FRP.

**Question 31:** *Please confirm that one (1) coat of drywall compound is acceptable where concealed behind stainless wall sheathing.*

**Answer:** One coat of drywall compound is acceptable where concealed behind stainless steel wall sheathing.

**Question 32:** *Spec 092900 Para 3.6D – please clarify which painted gypsum surfaces are intended to be finished with a semi-gloss or high gloss sheen, requiring the Level 5 finish.*

**Answer:** Level 5 finish is not required for this project.

**Question 33:** *Drawing A100 Storage 20 – please confirm that painting the west wall only, corner to corner, is acceptable for the gypsum wall infill, as opposed to the entire existing room perimeter .*

**Answer:** Painting the west wall only at Storage Room 20 is acceptable. Care needs to be taken on adjacent surfaces so that finishes match and look complete.

**Question 34:** *Drawing A102 Storage E211– please confirm that painting the new gypsum shaftwall ONLY, is acceptable, as opposed to the entire existing room perimeter.*

**Answer:** Painting the new gypsum shaftwall only at Storage Room E211 is acceptable. Care needs to be taken on adjacent surfaces so that finishes match and look complete.

**Question 35:** *Spec 102213 – please provide the intended height of the wire mesh partition in Room 10.*

**Answer:** The wire mesh partition should match the door height with a frame at the door head as required. Refer to A-800 for wire mesh door height.

**Question 36:** *Drawing FP-000 – please provide more information about the intent of Note 13.*

**Answer:** The Room names that the Contractor will use for his As-Builts shall match the Final Room names that will be in the field.

**Question 37:** *Drawing P-000 – please provide more information about the intent of Note 5.*

**Answer:** The Room names that the Contractor will use for his As-Builts shall match the Final Room names that will be in the field.

**Question 38:** *Drawings PD-100 Notes 1 & 2 – please confirm the Owner will pay for the disposal of the grease.*

**Answer:** Yes, the Owner will pay for the disposal of the grease.

**Question 39:** *Drawing P-000 Note 6 calls for concealed piping and pipe chases where concealment is not possible. The A drawings only show 1 pipe chase on the 2nd floor*

*but do not address all the potential exposed pipe in the basement and kitchen areas. Please clarify if this note 6 is intended for this project as written.*

- a. It is generally assumed the new plumbing in new walls will be concealed.*
- b. Please confirm all Basement piping will be exposed*
- c. Will exposed piping in kitchen be acceptable?*
- d. Is all new plumbing piping at existing CMU walls intended to be concealed in the CMU?*
- e. Is all new plumbing piping at existing brick walls intended to be concealed in the brick?*
- f. Some specific examples that represent these conditions. There could be other similar conditions:*
  - i. Storage 8 – vents on west wall*
  - ii. Storage 8 – horz and vert condensate*
  - iii. Pizza – vent at FS Items 16*
  - iv. Pizza – vent and water at FS Item 66*
  - v. P-103 Note 17 for FS Item 45*
  - vi. P-103 Note 18 for FS Item 16*

**Answer:** All the new piping shall be concealed in chases regardless if the walls are new or existing. Pipes in the basement may be exposed.

**Question 40:** *Please confirm we are providing insulation on NEW piping and disturbed piping only.*

**Answer:** All new piping shall be insulated as specified. Repair any damage to the existing insulation as a result of work under this Contract.

**Question 41:** *Please confirm we are NOT providing NEW insulation on existing piping.*

**Answer:** Please refer to the answer to the previous question.

**Question 42:** *Drawing EPD-101 – Notes feeding the existing freezer and cooler from the new panels. The timing of the demo and new panel are not likely to align to maintain the freezer and cooler running. Can they be shut off for the summer? Will the Owner have food stored in the cooler and freezer over the summer?*

**Answer:** The existing walk-in freezer and cooler can be shut off during the summer months when School is not in session. The Owner will remove the food from the freezer and cooler.

**Question 43:** *Detail 5/EP-200 – please confirm the scope for the Voice/Data is only backbox and conduit stub. EP-201 FS Item 60 notes provide data. We have no info other than detail 5/EP-200 conduit stub. Please confirm all voice/data wiring and device cover by the Owner.*

**Answer:** All data wiring and device covers is by the Owner. Contractor shall provide outlet boxes and conduit stubs only. Data wiring to Foodservice Equipment item #60 is by the Owner.

**Question 44:** *Drawing EP-101 – please clarify if the power for FS items 13 & 20 will be fed from overhead or stubbed up through the floor.*

**Answer:** Power for Foodservice Equipment items #13 and #20 should be stubbed up from the floor.

**Question 45:** *Drawing EP-101 – we could not find panel EP-1 in the MDP room. Please clarify the panel label.*

**Answer:** This panel is shown in the upper right-hand corner of drawing EP-101.

**Question 46:** *Drawing EP-101 – existing panel 2PE3 is recessed in CMU. Will a new conduit be required to backfeed it, or could the existing be used? If new is required, is the intent to open and patch the CMU at the panel?*

**Answer:** Provide new conduit for back feeding existing panel 2PE3. Cut and patch the existing CMU wall as required.

**Question 47:** *Drawing EP-101 – existing panel 2PE3 is recessed in CMU. Will a new conduit be required to backfeed it, or could the existing be used? If new is required, is the intent to open and patch the CMU at the panel?*

**Answer:** Provide new conduit for back feeding existing panel 2PE3. Cut and patch the existing CMU wall as required.

**Question 48:** *It is generally assumed the new electrical in new walls will be concealed. It is assumed that ALL new electrical will NOT be concealed in existing CMU or brick walls.*  
*a. Please clarify if exposed EMT or wiremold is intended for all new electrical at existing CMU and brick walls.*

**Answer:** All new electrical at existing CMU and brick walls shall be concealed. Cut and patch the walls as required. Exposed electrical is not acceptable.

**Question 49:** *Drawing EP-201 General note 9 – please confirm that chrome plated exposed conduit is ONLY required in Kitchen 15. If other rooms require it, please provide list.*

**Answer:** Chrome plated exposed conduit is only required in Kitchen 15.

**Question 50:** *Drawing ES-101 – please provide more information for the new flush ceiling speakers, circle with SK inside symbol.*  
*a. Are they all new?*  
*b. Can any be salvaged?*  
*c. Provide spec of new speakers intended and existing speaker system?*

**Answer:** These speakers are existing to be relocated and reconnected.

**Question 51:** *Kitchen exhaust calls to be stainless steel not black iron. Does it need two-hour fire wrap?*

**Answer:** Yes, it does.

**Question 52:** *There doesn't seem to be a detail for the kitchen exhaust only a standard exhaust?*

**Answer:** Detail 2/H-401 applies except no dampers are allowed in the duct. The roof curb height shall be such that the top of the hood exhaust fan is minimum 36" above the roof.

**Question 53:** *If no insulation on grease duct does the duct need to be insulated thru curb with fire wrap?*

**Answer:** Hood exhaust duct shall be insulated as specified. High temperature insulation shall be applied as recommended by the Manufacturer. High temperature insulation shall extend through the roof, into the fan's roof curb.

**Question 54:** *Who is supplying the kitchen hood and who is the manufacturer?*

**Answer:** Refer to specification section 114000 Foodservice Equipment for the kitchen hood specifications. The manufacturer is KEC.

**Question 55:** *What material is EF2 duct?*

**Answer:** The EF-02 is associated with the general exhaust system from the Kitchen area. Duct shall be galvanized.

**Question 56:** *What material is the dryer vent?*

**Answer:** Dryer exhaust duct shall be rivetted aluminum. Please refer to "Dryer Vent Ductwork General Notes" on Drawing H-000.

**Question 57:** *Drawings H-000 indicates that there is a Temperature Controls spec for sequence of operation, and the TOC and mechanical specification indicate – NOT USED. With that being said:*

- a. *Who is the existing ATC contractor seeing that this is an add to the existing system?*
- b. *Please Provide Specification Section for Division 25 – Integrated Automation ... for Installation and Sequence of Operation etc.*

**Answer:** The Control System in the building is Alerton. The temperature Control Contractor is ABS. Control diagrams on drawing H-401 will suffice.

**Question 58:** *Drawings A-101, A-401: We find no Keynote 19. Please clarify if needed.*

**Answer:** Disregard keynote 19, it has been eliminated from the Floor Plan Notes.

**Question 59:** *Please confirm the GC does not need to submit the abatement Unit Prices, since the Owner hired the Abatement contractor.*

**Answer:** Confirmed. GC Does not need to submit the abatement unit prices, the abatement unit prices are in the abatement contractor's scope of work.



**Question 60:** *Please confirm/provide the Owners' Abatement dates/schedule for the remaining abatement work.*

- a. *Start – 7/1/2020*
- b. *Completion – Owner to provide*

**Answer:** The start date for abatement work is 7/1/2020. Completion is to be agreed upon with the Owner, GC, and abatement firm.

**Question 61:** *Please confirm that Bestech is performing the following work as part of the Owner's Abatement contract scope:*

- a. *Remove partition in Storage 8, in order to abate the floor tile*
- b. *Remove ceilings to access the HVAC seam sealant*
- c. *Remove the ductwork that has HVAC seam sealant on it*
- d. *At the new openings in existing brick partitions*
  - i. *Sawcut the rough openings*
  - ii. *Overcut the openings for new lintel installation*
  - iii. *Selectively remove brick masonry to allow tooting the jambs*

**Answer:** All of the demolition described above shall be part of the GC's scope of work, coordinated with the abatement contractor, with the exception of the removal of the ductwork that has HVAC seam sealant on it.

**Question 62:** *Drawing A-101 Room 15: Please confirm floor topping at Keynote 9 area to be approximately 19' x 24'.*

**Answer:** Confirmed.

**Question 63:** *Drawing A-401 Interior Elevations: Please confirm base to be 5" height (NOT 6") per 096723-6 and details on G-002.*

**Answer:** Base height shall be as detailed on G-002, 5" height where noted. 6" height dimensions have been eliminated from drawing A-401

**Question 64:** *Drawings A-101, A-401: We do not find Keynote 17 on the drawings. Please clarify. Also – provide a ceramic spec.*

**Answer:** Ceramic tile is not required for Water Closet 5. Finish shall be FRP per partition types sheet G-002 and drawing A-901.

**Question 65:** *Drawing A401 Elevation 6: Please confirm locker counts to be 4, NOT 6, as noted in Keynote 4 on A-101.*

**Answer:** Locker counts shall be as shown on drawing A-401.

**Question 66:** *Spec 114000:*

- a. *Several items are noted as existing to be reused, and to be Owner installed. Please confirm the Owner remove and store these items too?*

- b. *Item #9 – Drawing EP-101 call for a receptacle. Please define the add'l scope for the GC/Electrician, if any. Confirm the Owner will furnish and install the timeclock.*

**Answer:**

- a. Existing items that are to be reused are the Deli Slicer, (2) Chest Freezers, Upright Freezer, Buffalo Chopper/ Food Cutter, and Steamer. Removal and storage of these items will be by the Owner.
- b. The time clock receptacle is shown on drawing EP-101. There is no additional scope of work for the GC/Electrician. The Owner will furnish and install the time clock.

**Question 67:** *What brand fire alarm panel is existing at Glastonbury HS?*

**Answer:** Fire Alarm is Edwards/EST

**D. Specification Clarifications/ Revisions:**

**1. SECTION 013233 – PHOTOGRAPHIC DOCUMENTATION**

**1.5 CONSTRUCTION PHOTOGRAPHS**

**REVISED** paragraph A to read as follows:

**A. Photographs shall be submitted to the Owner on a weekly basis.**

**2. SECTION 114000 – FOODSERVICE EQUIPMENT**

**2.6 ITEM SPECIFICATIONS**

**ADDED** the following paragraph:

**Item 51**

**PORTABLE TRAFFIC BELT STANCHIONS**

**Quantity - 9**

**Make - Lawrence Tensabarrier 889 Advance/Universal Base**

**Size - 38-1/4" high post; 13-1/2" diameter base; 7'-6" maximum belt length**

**Description - Units shall be all standard construction with satin stainless steel finish, and retractable belts. Belt color shall be black color from standard options.**

**E. Drawing Clarifications/ Revisions:**

<u>Item No.</u>	<u>Drawing No.</u>	<u>Revision</u>
Item #1	<u>G-000</u>	<b>ADDED</b> sheet G-003 to List of Drawings.
Item #2	<u>G-003</u>	<b>ADDED</b> New Sheet, "Partition Types" <b>ADDED</b> details for wall infill at existing door in south wall of Corridor 12.

Item #3	<u>A-101</u>	<b>ADDED</b> partition types to plan. <b>REVISED</b> Floor Plan Keynote 4 to read “4 Double High Metal Lockers” <b>REVISED</b> Floor Plan Keynote 15. <b>DELETED</b> Floor Plan Keynote 19. <b>ADDED</b> Keynote 9 at the 1” high topping slab in Kitchen 15.
Item #4	<u>FS-100</u>	<b>REVISED</b> Item #37 to read “Control Panel” <b>ADDED</b> Item #37A “Room Temperature Sensor” <b>ADDED</b> Item #51 Portable Traffic Belt Stanchions to equipment list.
Item #5	<u>FS-102</u>	<b>ADDED</b> Item #51, Portable Traffic Belt Stanchions, to Food Service Floor Plan. <b>ADDED</b> Item #37A, Room Temperature Sensor, to Food Service Floor Plan.
Item #6	<u>FS-103</u>	<b>REVISED</b> hood controls to on/off controls with autostart module. <b>ADDED</b> note E37
Item #7	<u>P-100</u>	<b>DELETED</b> waste pipe from the grease interceptor outlet to duplex grinder pump, grinder pumps P1 &P2 and basin. Coordinate with Site Utility Plan C-101.
Item #8	<u>P-101</u>	<b>DELETED</b> grinder pumps P1 & P2, Control Panel and the associated pumped waste and vent pipes.
Item #9	<u>P-601</u>	<b>DISREGARD</b> Partial Grease Waste and Vent Flow Diagram. This diagram is not applicable.
Item #10	<u>P-800</u>	<b>DELETED</b> pumps P1 & P2 from Plumbing Pump Schedule.
Item #11	<u>H-000</u>	<b>DELETED</b> Variable Frequency Drive Schedule. Variable Frequency Drive associated with EF-01 will be furnished with the Kitchen Equipment as part of the UDS.
Item #12	<u>H-000</u>	<b>DISREGARD</b> Note 10 on HVAC Controls General Notes
Item #13	<u>H-401</u>	Temperature Controls shall communicate seamlessly with the school BMS and the town wide area control network. Controls shall be by Alerton.
Item #14	<u>H-401</u>	<b>REVISED</b> Detail 14, “Dryer Booster Fan DBF-01 Control Diagram”; Dryer booster fan shall be controlled by a pressure sensor installed in the exhaust duct, up-stream from the fan. Pressure sensor and controls shall be by the ATC.
Item #15	<u>EP-101</u>	<b>DELETED</b> Submersible Pumps P1 & P2, Duplex Grinder Pump Control Panel and associated disconnect switch conduits and wiring.
Item #16	<u>EP-101</u>	Provide a 20A, 1P branch circuit for ventilator control panel Item #37. Branch circuit shall be 2KP4E/21. Refer to Addendum #3 drawing FS-102 for the ventilator control panel location. Refer to Addendum #3 drawing FS-100 for the Foodservice Equipment Schedule.
Item #17	<u>EP-101</u>	Provide microswitch wiring from fire suppression system Item #36 to ventilator control panel Item #37. Include in the bid for 6 X #16 AWG in 3/4” c. Refer to Addendum #3 drawing FS-102 for the locations of the fire suppression system and the ventilator control panel. Refer to Addendum #3 drawing FS-100 for the Foodservice Equipment Schedule.
Item #18	<u>EP-101</u>	Install CAT 5 wiring from ventilator control panel Item #37 to remote touch screen and make connections. CAT 5 cable is furnished with the

		ventilator control panel.
Item #19	<u>EP-101</u>	Provide wiring from ventilator control panel Item #37 to temperature sensors (2) at ventilator hoods. Include in the bid for 2 X #16 AWG in 3/4" C. to each temperature sensor (2). Refer to Addendum #3 drawing FS-102 for locations of ventilator control panel and ventilator hoods. Refer to Addendum #3 drawing FS-100 for the Foodservice Equipment Schedule
Item #20	<u>EP-101</u>	Provide wiring from ventilator control panel Item #37 to room temperature sensor Item #37A. Include in the bid for 2 X #16 AWG in 3/4" C. Refer to Addendum #3 drawing FS-102 for locations of ventilator control panel and room temperature sensor. Refer to Addendum #3 drawing FS-100 for the Foodservice Equipment Schedule.
Item #21	<u>EP-101</u>	Provide wiring from ventilator control panel Item #37 to control board sensor (2) located in exhaust duct. Include in the bid for 2 X #16 AWG in 3/4" C. to each control board (2). Refer to Addendum #3 drawing FS-102 for the location of the ventilator control panel.
Item #22	<u>EP-101</u>	Provide wiring from ventilator control panel Item #37 to control board sensor located ventilator hood supply air (make-up air) plenum. Include in the bid for 2 X#16 AWG in 3/4" c. to the control board. Refer to Addendum #3 drawing FS-102 for locations of the ventilator control panel and supply air (make-up air) plenum. Refer to Addendum #3 drawing FS-100 for the Foodservice Equipment Schedule.
Item #23	<u>EP-101</u>	Route exhaust fan EF-01 branch circuit 2KP4E/11,13,15 to the ventilator control panel integral motor starter and then from the starter to the exhaust fan located on the roof. Provide a NEMA 3R disconnect switch for the exhaust fan. Refer to Addendum #3 drawing FS-102 for the location of the ventilator control panel. Refer to Addendum #3 drawing FS-100 for the Foodservice Equipment Schedule. Refer to drawing EP-200 for the location of exhaust fan EF-01.
Item #24	<u>EP-202</u>	Branch panel 2KP4E; delete circuit 18 associated with Control PNL/P1 & P2. Provide Spare 20A circuit.

END OF ADDENDUM NO. 3

**Unit Prices:**

Unit-Price No. 1: Mini containment preparation to enclose asbestos abatement (up to 100 SF of material removal) \_\_\_\_\_ per containment.

Unit-Price No. 2: Small containment preparation to enclose asbestos abatement (>100-250 SF of material removal) \_\_\_\_\_ per containment.

Unit-Price No. 3: Medium containment preparation to enclose asbestos abatement (>250-750 SF of material removal) \_\_\_\_\_ per containment.

Unit-Price No. 4: Large containment preparation to enclose asbestos abatement (>750-2,500 SF of material removal) \_\_\_\_\_ per containment.

Unit-Price No. 5: HVAC seam sealant removal and disposal as ACM  
\_\_\_\_\_ per linear foot.

Unit-Price No. 6: Floor tile and associated mastic/tar paper removal and disposal as ACM.  
\_\_\_\_\_ per square foot.

Unit-Price No. 7: Sheetrock and joint compound removal and disposal as ACM.  
\_\_\_\_\_ per square foot.

Unit-Price No. 8: Asphaltic Flashing behind brick wall removal and disposal as ACM.  
\_\_\_\_\_ per square foot.

Unit-Price No. 9: Fire door core removal and disposal as ACM.  
\_\_\_\_\_ per door.

Unit-Price No. 10: Pipe and mudded pipe fittings insulation removal and disposal as ACM.  
\_\_\_\_\_ per linear foot.

Unit-Price No. 11: Dispose of lead painted waste as non-hazardous for lead as construction debris.  
\_\_\_\_\_ per cubic yard (add)  
\_\_\_\_\_ per cubic yard (deduct)

Unit-Price No. 12: Dispose of lead painted waste as RCRA Hazardous waste for disposal.  
\_\_\_\_\_ per cubic yard (add)  
\_\_\_\_\_ per cubic yard (deduct)

**Unit-Price No. 13: Existing Concrete Joist Repair per S-101, Note 5. Repair work for one joist is included in bids. Provide a unit cost for repair work to additional concrete joists at locations uncovered during construction as follows.**

\_\_\_\_\_ **Per repair for locations where length of repair <24" long**  
\_\_\_\_\_ **Per linear foot for locations where length of repair >24" long**

Bid Price Itemization:

Submitted herewith as Bid Form Schedule A is the Bid Price Itemization which includes an amount for each component of the Work for the Project required by and described in the Bidding Documents. The sum of all listed components shall equal the Base Bid Amount. Bidder acknowledges that, should conditions make it necessary to revise the scope of the Work for the Project, the Bid Price Itemization shall serve as the basis for adjustments to the Base Bid Amount.

 **AIA**<sup>®</sup> Document A310<sup>™</sup> – 2010

**Bid Bond**

**CONTRACTOR:**

*(Name, legal status and address)*

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**SURETY:**

*(Name, legal status and principal place of business)*

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**OWNER:**

*(Name, legal status and address)*

Town of Glastonbury  
P.O. Box 6523  
2155 Main Street  
Glastonbury, CT 06033-6523

**BOND AMOUNT:** \$ \_\_\_\_\_

**PROJECT:**

*(Name, location or address, and Project number, if any)*

Kitchen Code Violation Project  
Glastonbury High School  
330 Hubbard Street, Glastonbury, Connecticut  
GL-2019-19  
State DAS Project No. 054-0098CV

**ADDITIONS AND DELETIONS:**

The author of this document has added information needed for its completion. The author may also have revised the text of the original AIA standard form. An *Additions and Deletions Report* that notes added information as well as revisions to the standard form text is available from the author and should be reviewed. A vertical line in the left margin of this document indicates where the author has added necessary information and where the author has added to or deleted from the original AIA text.

This document has important legal consequences. Consultation with an attorney is encouraged with respect to its completion or modification.

Any singular reference to Contractor, Surety, Owner or other party shall be considered plural where applicable.

The Contractor and Surety are bound to the Owner in the amount set forth above, for the payment of which the Contractor and Surety bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, as provided herein. The conditions of this Bond are such that if the Owner accepts the bid of the Contractor within the time specified in the bid documents, or within such time period as may be agreed to by the Owner and Contractor, and the Contractor either (1) enters into a contract with the Owner in accordance with the terms of such bid, and gives such bond or bonds as may be specified in the bidding or Contract Documents, with a surety admitted in the jurisdiction of the Project and otherwise acceptable to the Owner, for the faithful performance of such Contract and for the prompt payment of labor and material furnished in the prosecution thereof; or (2) pays to the Owner the difference, not to exceed the amount of this Bond, between the amount specified in said bid and such larger amount for which the Owner may in good faith contract with another party to perform the work covered by said bid, then this obligation shall be null and void, otherwise to remain in full force and effect. The Surety hereby waives any notice of an agreement between the Owner and Contractor to extend the time in which the Owner may accept the bid. Waiver of notice by the Surety shall not apply to any extension exceeding sixty (60) days in the aggregate beyond the time for acceptance of bids specified in the bid documents, and the Owner and Contractor shall obtain the Surety's consent for an extension beyond sixty (60) days.

If this Bond is issued in connection with a subcontractor's bid to a Contractor, the term Contractor in this Bond shall be deemed to be Subcontractor and the term Owner shall be deemed to be Contractor.

When this Bond has been furnished to comply with a statutory or other legal requirement in the location of the Project, any provision in this Bond conflicting with said statutory or

Init.

legal requirement shall be deemed deleted herefrom and provisions conforming to such statutory or other legal requirement shall be deemed incorporated herein. When so furnished, the intent is that this Bond shall be construed as a statutory bond and not as a common law bond.

Signed and sealed this \_\_\_\_\_ day of \_\_\_\_\_, 2020

\_\_\_\_\_  
*(Contractor as Principal)* *(Seal)*

\_\_\_\_\_  
*(Witness)*

\_\_\_\_\_  
*(Title)*

\_\_\_\_\_  
*(Surety)* *(Seal)*

\_\_\_\_\_  
*(Witness)*

\_\_\_\_\_  
*(Title)*

## **SECTION 114000 - FOODSERVICE EQUIPMENT**

### **PART 1 - GENERAL**

#### **1.1 RELATED DOCUMENTS**

- A. Drawings and general provisions of contract, including General and Supplementary Conditions and Division 1 Sections, apply to this Section.

#### **1.2 SCOPE**

- A. Attention is directed to the detailed Item Specifications, which provide for minimum acceptable products. Item Specifications paragraphs may indicate materials or components that exceed the manufacturer's standards and are required for this project.
- B. Cooperate and coordinate with others engaged on the project in order that work will progress on schedule.
- C. Work to be performed under this Section is shown on Foodservice Equipment Drawings.
- D. Install materials furnished under this Section, other than materials that are expressly noted for installation under other Sections. Installation work shall be performed by workmen compatible with those existent on the project site. Equipment shall be of the latest design; new and unused, unless indicated otherwise in the Item Specifications, complete with all standard parts for normal operations and including such accessories or materials as may be required to comply with these Specifications.
- E. This Specification is to further describe and supplement the applicable Drawings. What is called for by either the Drawings and/or these Specifications shall be furnished and installed as part of this work. Any questions relative to discrepancies or omissions shall be submitted to the Architect.
- F. Provide neatly punched openings or cutouts required to permit passage of plumbing and electrical services by related trades and to accommodate mounted switches and receptacles in the equipment.
  - 1. Work in this Section shall include but shall not be limited to the following:
  - 2. Catalog items of equipment.
  - 3. Fabricated equipment other than catalog items.
  - 4. Plumbing trim consisting of mechanical system components required for standard operation of equipment items such as faucets and waste outlets. Vacuum breakers shall be furnished for equipment where water is introduced less than 2 in. above flood level.
  - 5. Electrical equipment forming an integral part of equipment items such as electric motors, heating elements, controls, switches, starters, temperature regulators and internal wiring to a control panel or switch, if mounted on the equipment.



- G. Sustainable Design Intent: Comply with project requirements intended to achieve a rating, measured and documented according to the LEED Green Building Rating System, of the US Green Building Council.

### 1.3 RELATED WORK SPECIFIED ELSEWHERE

- A. Finished floor and walls, structural supports for all ceiling supported equipment, acoustical ceilings and related building.
- B. Connecting piping, waste lines, traps and vent piping, complete with shut-off valves to all the equipment, and the rough-in for sanitary waste, domestic water, floor drains and plumbing fixtures except those provided under this Section, and related mechanical work.
- C. Exhaust ventilating systems complete with blowers, ductwork, hangers, access panels, and insulation between the exhaust collars and the exhaust blowers.
- D. External wiring; the mounting and wiring of motor starters, solenoid valves, switches and receptacles not integral with the equipment; mounting and wiring of walk-in refrigerated room ceiling mount light fixtures; wiring of walk-in refrigerated room interior evaporator coils; connecting conduit, and external connections to equipment to the building electrical distribution system.

### 1.4 SUBMITTALS

- A. Submit Shop Drawings for approval in accordance with the General Conditions.
- B. Stub-in drawings shall indicate the layout of equipment and dimensioned locations of all services to the equipment.
  - 1. Hand drawn scale: 1/2 inch = 1'-0".
  - 2. CAD drawn scale: 1/4 inch = 1'-0".
  - 3. Stubbed services shall include electrical, hot and cold water, floor drains or floor sinks, solid wastes and exhaust collar connections. Point of connection services shall include steam supply, condensate return, gas connection and indirect waste connections. Service dimensions shall include height measured from finish floor.
  - 4. Electrical and plumbing services shall be indicated and coordinated on the same drawing.
  - 5. Call-outs for each stub point indicated at the point, or clearly keyed to a schedule on the same drawing.
  - 6. Special conditions plan shall include all floor recesses, curbs and special wall construction indicated and dimensioned
- C. Fabrication drawings shall be furnished for non-catalog items, showing plans, elevations and full construction details with gauges, components, fasteners, erection and connections. Drawings shall be to the minimum scale of 3/4 in. = 1 ft., 0 in.
- D. Standard items of equipment, not built-in or part of other assemblies shall be submitted for approval in the form of bound catalog cuts. Each cut shall include a clearly marked item number, a listing of all optional accessories and finishes, and connection data.

- E. Mechanical refrigeration system submittal shall include the firm name and address of the installation contractor and name of the qualified installer.
- F. Energy Star - Specified Energy Star rated equipment and appliances shall serve as the standard for all types of equipment and appliances whenever possible. Kitchen Equipment Contractor shall clearly indicate that items are Energy Star rated both on the submittal cover sheet and manufacturer cut sheets.
- G. Failure to comply with approved shop drawings shall be cause for rejection of an improperly built assembly.

#### 1.5 SAMPLES

- A. If the bidder's proposed equipment fabricator is unknown to the Consultant's office, immediately after award of contract, submit the following samples for selection and approval:
  - 1. Section of table showing edge, bullnose, framing, fasteners, gusset, leg, and foot, all assembled.
  - 2. Drawer assembly (will be returned for use on this project).
- B. Work delivered to the job shall match approved samples.

#### 1.6 GUARANTEES AND WARRANTIES

- A. New equipment furnished for this facility shall be guaranteed for a period of not less than one calendar year beginning on the date of final acceptance of the work of this Section. In the case of a manufacturer whose standard warranty exceeds this period the longer period shall apply. Self-contained refrigeration units for reach-in refrigerators, freezers, ice cream chests and ice machines shall carry a five-year replacement warranty for the sealed unit. The guarantee shall protect against defective material, design and workmanship.
- B. In addition to the guarantee called for under the General Conditions, this Contractor shall further agree that in the event of failure of any system or item of equipment or improper functioning of specified work during the guarantee period, he shall have "on call" competent service personnel available to make the necessary repairs or replacements of specified work promptly at no cost to the Owner. In the event that replacement of an entire item is required, the Owner shall have the option of full use of the defective equipment until a replacement has been delivered and completely installed.
- C. Furnish manufacturer's warranties for each item of standard equipment and a warranty on fabricated equipment. Submit guarantees and warranties to the Architect in accordance with conditions found in "Demonstration and Operating Instructions" paragraphs, contained in Part 3, this Section.

#### 1.7 REGULATORY AGENCIES

- A. Work shall be in accordance with the governing health, building and safety, and fire protection codes and regulations.
- B. Standards of the National Sanitation Foundation (NSF) shall serve as guidelines for the work of this Section.

- C. Electric equipment and accessories shall conform to the standards of the National Electric Manufacturers Association (NEMA), Underwriters Laboratories, Inc. (UL) or Electrical Testing Station (ETS).
- D. Steam generating equipment and accessories shall conform to the standards of the American Society of Mechanical Engineers (ASME).
- E. Gas fired equipment and accessories shall conform to the standards of the American Gas Association (AGA) and the American National Standards Institute (ANSI) Z83.11.
- F. Energy Star - Specified Energy Star rated equipment and appliances shall serve as the standard for all types of equipment and appliances whenever possible.

## 1.8 EQUALITY OF MATERIALS AND EQUIPMENT

- A. The words "or equal" are understood to follow the name of any maker, vendor, or proprietary product, any trade name, plate or catalog number, and any detailed description used in the plans or specifications to define the material, article, assembly or system required. An item shall be considered equal to an item named or described in the plans or specifications if in the opinion of the Architect, it is at least equal in quality, durability, appearance, strength and design, it will perform at least equally the function imposed by the general design for the work, it conforms substantially, even with deviations, to the detailed requirements for the item in the plans and specifications, and it does not result in increased cost to the Owner. The words "or equal" shall not be construed to permit substantial departure from the detailed requirements of the plans and specifications for any material, article, assembly or system, or of any component parts hereof. Procedures for determining whether an item complies with the standards of this paragraph shall be those set forth in the Supplementary General Conditions amending AIA Document A-201.

## PART 2 - PRODUCTS

### 2.1 MATERIALS AND FINISHES

- A. General
  - 1. Metals shall be free from defects impairing strength, durability or appearance, made of new materials with structural properties to withstand strains and stresses to which normally subject.
  - 2. Stock materials, patterns, products and methods of fabrication shall be approved provided that they conform to the requirements specified under Item Specifications.
- B. Stainless Steel
  - 1. Stainless steel shall be non-magnetic corrosion resistant chromium-nickel steel, Type 302 or 304 (18-8 Alloy), polished to a Number 4 finish where exposed, unless otherwise noted. Minimum gauges shall be as specified under Item Specifications.
- C. Galvanized (Galvannealed) Steel
  - 1. Galvannealed steel shall be commercial quality with tight coat of zinc galvanizing metal applied to a soft steel sheet, subsequently passed through a

1200 degree F. oven, resulting in a spangle free paintable surface. Minimum gauges shall be as specified under Item Specifications.

D. Plastic Laminate Materials

1. The laminate facing shall be GP-50, .050 in. thick, general purpose, high pressure, decorative plastic laminate that meets or exceeds the requirements of NEMA Publication LD3-1985, and NSF Standard 35. The plastic laminate exposed surfaces shall be provided in accordance with the specified manufacturer, finish and color. Balancing sheet shall be backing grade GP-28 in matching color at semi-exposed and BK-20 unfinished where hidden.
2. Plastic laminate covered surfaces shall be factory fabricated with 3/4 in. thick core having plastic laminate facing on both faces and all edges, laminated with waterproof glue under pressure in accordance with the plastic laminate manufacturer's specifications.
3. The core shall be medium density phenolic resin particleboard conforming to ANSI A208.1, Type 2-M-2, 45 pound per cubic foot density minimum.
4. Provide veneer core plywood or solid hardwood edge banding for doors and vertical dividers or panels where hardware is attached to casework.
5. Hinges shall be articulated, spring loaded type equal to Grass CST65-170-F or Stanley, with quantity adequate to support the door without deformation. Do not provide handles on plastic laminate clad doors.

2.2 CONSTRUCTION

A. General

1. Flat metal work items of equipment, such as tables, sinks, or counter tops, and other non-catalog items described under Item Specifications, shall be manufactured by a food service equipment fabricator who has the plant, personnel and engineering facilities to properly design, detail and manufacture high quality food service equipment.
2. The equipment fabricator shall be subject to the approval of the Architect, Owner and Consultant. Refer to Paragraph 1.05, Samples.
3. Fabricated foodservice equipment shall be manufactured by one manufacturer, of uniform design, material and finish.
4. Equipment shall conform to the applicable requirements of current Federal, State, and Local Codes and Regulations.

B. Welding

1. The words "weld", "welded" or "welding" as used in this Section of the Specification shall mean that metal joints shall be continuously welded and the exposed parts ground smooth and polished to match adjoining surfaces. Welding electrodes shall match the material being welded.
2. Where spot welding is specified, the welds shall be a maximum spacing of 3 in. on center.
3. Where tack welding is specified, the pieces welded shall have 1/2 in. minimum lengths of welding material at 4 in. on center maximum spacing.

- C. Grinding, Polishing and Finishing
1. Exposed welding joints shall be ground flush with the adjoining material and neatly finished to harmonize therewith. Wherever material has been depressed or sunken by a welding operation, such depressions shall be suitably hammered and peened flush with the adjoining surfaces and, if necessary, again welded and ground to eliminate low spots. Ground surfaces shall be polished or buffed to a degree consistent with good workmanship. Coves shall be ground and polished to match adjoining material.
  2. Care shall be exercised in grinding operations to avoid excessive heating of metal and discoloration. Abrasives, wheels, and belts used in grinding stainless steel shall be iron free and shall have not been used on carbon steel. The texture of the final polishing operation shall be uniform and smooth. Grain direction shall be uniform, uni-directional for a total length of material. Cross grains and random polishing are not acceptable.
  3. The general finish of equipment shall be consistent throughout the job. Brake ends shall be free of open texture or orange peel appearance, and where brake work mars the uniform finish of the material, the marks shall be removed by grinding and polishing, and finishing. Sheared edges shall be free of burrs, projections or fins to eliminate all danger of laceration. Mitered or bullnosed corners shall be neatly finished with the underedge of the material neatly ground to a uniform condition and in no case will overlapping material be acceptable. The equipment surfaces, where exposed, shall be finished to a grained Number 4 (satin) finish unless otherwise specified. An exposed surface shall include an inside surface, which is exposed to view when a swinging or sliding door is opened. Underside of shelves need not be satin finish unless otherwise specified.
  4. Excessive distortion caused by welding shall be cause for rejection for that item of equipment.

### 2.3 BUY-OUT COMPONENTS

- A. CASTERS: 5 in. diameter polyurethane tired, swivel, plate or stem mount to suit application, 300 pound capacity, brakes only if specified, NSF approved; Component Hardware C-21-3050 (plate/no brake), C21-3051 (plate/brake) C23-3350 (stem/no brake) or C23-3351 (stem/brake), or equal by Kason, or PDI Atlanta.
- B. COUNTER LEGS: Stainless steel, 6 in. to 7-3/4 in. height adjustment; Component Hardware A72-0811, or A77-5048, or equal by Kason, or PDI Atlanta.
- C. DOOR AND DRAWER PULLS: Stainless steel, full grip type with beveled edge, NSF approved for stud mounting in device, in horizontal attitude to meet NSF requirements; Component Hardware P63-1012, or equal by Kason, or PDI Atlanta.
- D. DOOR HINGES: Stainless steel, lift off type, swedged knuckle for minimum clearance, nylon bearings; Component Hardware M75-1002 or equal by Kason, or PDI Atlanta.
- E. DRAWER PANS: Molded plastic or fiberglass, 20 in. by 20 in. by 5 in. deep, NSF approved; Component Hardware S80-2020, or equal by Kason, or PDI Atlanta.

- F. DRAWER SLIDES: Stainless steel, NSF approved, full extension, 200 pound capacity with stainless steel ball bearing wheels; Component Hardware S-52 series, or equal by Kason, or PDI Atlanta.
- G. FAUCET SETS, DECK MOUNTED: Chrome plated cast bronze with 1/2 in. IPS eccentric flanged female inlets on 8 in. centers, removable cartridges, lever handles, and aerator tip on swivel nozzle or swivel gooseneck to suit the application; T&S Brass B-0221 or B-0321, or equal by Component Hardware, Chicago, or Fisher.
- H. FAUCET SETS, POTWASHING SINK: Chrome plated cast bronze with removable cartridges, 3/4 in. passages, eccentric flanged female inlets on 8 in. centers with LL street EL inlets with locknuts, four prong handles, 12 in. swing spout; T&S Brass B-0290 or equal by Component Hardware, Chicago, or Fisher.
- I. FAUCET SETS, SPLASH MOUNTED: Chrome plated cast bronze with 1/2 in. IPS eccentric flanged female inlets on 8 in. centers, removable cartridges, lever handles, and aerator tip on 12 in. swing spout; T&S Brass, B-0231 or equal by Component Hardware, Chicago, or Fisher. Provide each with a mounting kit.
- J. GUSSETS: Stainless steel, stepped side, fully closed, NSF approved, mild steel interior reinforcement, wide flange for welding to framing, set screw anchor for leg; Component Hardware A20-0206C, or equal by Kason, or PDI Atlanta.
- K. LEG AND BULLET FOOT ASSEMBLIES: Stainless steel tubing, 16 gauge, number 4 finish, adjustable bullet foot with minimum of 3 in. vertical travel, 2,000 pound capacity, top designed for mounting in gusset, length to suit application; Component Hardware A46-6272-C, or equal by Kason, or PDI Atlanta.
- L. LEG AND FLANGED FOOT ASSEMBLIES: Stainless steel tubing, 16 gauge, number 4 finish, adjustable bullet foot with 3-1/2 in. diameter flange and two holes for securing to floor, minimum of 3 in. vertical travel, 2,000 pound capacity, top designed for mounting in gusset, length to suit application; Component Hardware A46-4272-C, or equal by Kason, or PDI Atlanta.
- M. NUTS: Zinc plated "Pal Nuts" with integral cap and lockwasher; Component Hardware Q-34-1024 or equal by Kason, or PDI Atlanta.
- N. SEALANT: Sealant for sealing equipment to walls or filling crevices between components. All materials listed below that are used in the building interior must not exceed the following requirements:
  - 1. South Coast Air Quality Management District (SCAQMD) Rule #1168
  - 2. For interior adhesives and sealants applied within the weatherproof barrier, submit a printed statement of VOC content.
- O. SOUND DEADENING BASINS: Component Hardware Q75-1366 or equal by Kason, or PDI Atlanta.
- P. SOUND DEADENING TOPS AND SHELVES: Component Hardware Q85-5225, or equal by Kason, or PDI Atlanta, "Tacky Tape" installed between all channel or angle reinforced tops, drainboards or undershelves.

- Q. WASTE OUTLETS, CRUMB CUP: Stainless steel body, removable crumb cup stopper, gasket, coupling nut and sealing washer, 1-1/2 in. IPS, and optional 4 in. long nickel plated brass tailpiece with gasket; Component Hardware E38-1010, or equal by Kason, or PDI Atlanta.
- R. WASTE OUTLETS, LEVER OPERATED: Cast stainless steel rotary type with 1-1/2 in. NPS and 2 in. NPS threads, and removable beehive crumb-cup; Component Hardware DSS-8000 or equal by Component Hardware, Chicago, or Fisher.
- S. WELD STUDS: Copper flashed steel with 10-24 threads, length to suit; Component Hardware Q-36, or equal by Kason, or PDI Atlanta.
- T. GFCI RECEPTACLES: Pass & Seymour 2095-W, 115 volt, 20 amp GFCI Duplex Receptacle or equal.

## 2.4 FABRICATED COMPONENTS

### A. Box Type Cabinet Construction

- 1. Sheet metal cabinet bases of box type construction shall be fabricated without general interior framing. Structural strength shall be achieved by the gauge of the metal and the formed angle and channel edges and corners. Vertical sections shall be closed. Cabinet base shall be fabricated of 18 gauge minimum of material specified at Item Specifications. Mount on counter legs or base as specified.
- 2. Intermediate shelf shall be fabricated of 16 gauge stainless steel with rear and sides turned up 1-1/2 in. tight to the cabinet sides. The front edge of shelf shall be turned down 1-1/2 in. and in 1/2 in. at 45 degrees and shelf spot welded in place. Reinforce underside with longitudinal 14 gauge channel on the centerline.
- 3. Bottom shelf shall be fabricated of 16 gauge stainless steel similar to the intermediate shelf except that the front edge shall be formed into a full width 1-1/2 in. by 4 in. welded in boxed channel. Rear edge shall be fitted with a full width channel. Underside shall be reinforced.

### B. Counters and Drainboards

- 1. Counters, table tops and drainboards shall be 14 gauge stainless steel, of NSF construction, with edges per Item Specifications. Metal tops shall be made of the largest pieces available and shall appear as one piece with all field and shop joints reinforced and welded, ground and polished. Short pieces of metal will not be acceptable. Counter bends shall be not less than 1/8 in. radius. Wherever a fixture has a waste or drain outlet, the surface shall pitch toward the outlet.
- 2. Counters, table tops and drainboards shall be reinforced with channel or angle frame as specified in the Item Specifications. Framing shall be secured to the underside with sound deadening material sandwiched between the surfaces, weld studs, and nuts.
- 3. Wherever bolts or screws are welded to the underside of trim or tops, neatly finish the reverse side of the weld uniform with the adjoining surface of the trim or top. Depressions at these points will not be acceptable. Raise dimples and depressions by peening, or heating and shrinking, and grind and polish to present a flat surface.

C. Crossrails

1. Crossrails shall be not less than 1-1/4 in. outside diameter 16 gauge stainless steel tubing welded, ground and polished to a Number 4 finish. Crossrails shall be welded to legs at a height of 10 in. above finished floor, and shall extend from left to right between front legs, unless otherwise specified, and from front to back between all legs.

D. Drawer Assembly

1. Drawer assemblies shall consist of a removable drawer pan set in a removable 16 gauge stainless steel channel shaped drawer support frame with gusset plate reinforced corners.
2. Support frame shall have double pan front cover consisting of boxed 18 gauge stainless steel outer shell with welded corners, flush mounted recessed stainless steel pull, 20 gauge stainless steel back shell tack welded to outer shell with fiberglass sound deadening between. Drawer shall be provided with rubber bumpers to quiet closing. Support drawer frame on full extension drawer slides.
3. Drawer shall be suspended from table in a three-sided, 16 gauge stainless steel enclosure with flanged-in bottom edges, banded lower front, flanged-out front side and top edges. All sharp corners shall be broken and any exposed exterior threads of slide mounting bolts shall be provided with solid metal acorn nuts.
4. Component Hardware S91-0020 with thermoplastic pan is considered as equivalent to the above specified construction.

E. Edges

1. Marine: Bumped up 1/2 in. at 45 degrees and turned down 1-1/2 in. and in 1/2 in. at 45 degrees; corners welded and square.
2. Raised roll: Coved up and rolled 180 degrees on a 1-1/2 in. diameter with 3 in. height; corners welded and rounded or coved.
3. Rolled: Rolled 180 degrees on a 1-1/2 in. diameter; corners welded and bullnosed.
4. Short (6 inch) splash on counters and tables: Coved up 6 in., turned back to wall or equipment 1 in. and down 1/2 in.; ends welded closed. Secure tight to face of wall with clips unless specified otherwise and seal joint.
5. Tall (10 inch) splash on preparation sinks, dishtables, counter, and tables: Coved up 8-1/2 in., turned back to wall or equipment 1-1/2 in. at 45 degrees and down 1/2 in.; ends welded closed. Secure 3 in. off face of wall with brackets unless specified otherwise.
6. Turn down: Turn down 2 in. and in 1/2 in. at 45 degrees; corners welded and square.

F. Framing of Tops, Drainboards, Undershelves

1. Channel: Reinforce with 1 in. by 4 in. by 1 in. 14 gauge galvannnealed steel channels; stainless steel if exposed to view. Channels shall run front-to-back at all legs and longitudinally on the centerline. Cross and longitudinal members shall be welded into a single assembly at intersections and sharp corners shall be broken. Framing shall be secured to underside of tops with pairs of weld studs. Framing shall be installed maintaining NSF required



clearance to adjacent vertical surfaces and edges of top. The following specified angle framing is considered superior to channel framing and may be used in its place.

2. Angle: 1-1/2 in. by 1-1/2 in. by 1/8 in. perimeter angle frame with crossmembers not over 30 in. on center. Framing shall be secured to top with weld studs, 18 in. on center maximum with three minimum studs on any single face of a table. Perimeter angle frame that is exposed to normal view, shall be stainless steel. Crossmembers and framing not unexposed to normal view shall be iron. Corners of angle frame shall be mitered, or notched and brake formed to form a closed corner. Corner gusset plates used for mounting of leg gussets shall be 1/8 in. thick and sealed to underside of the top. Iron framework joints shall be ground smooth, and shall be painted with a minimum of two coats of aluminum lacquer after degreasing. Framing shall be installed maintaining NSF required clearance to adjacent vertical surfaces and edges of top. Channel framing shall not be considered equal to specified angle framing.
3. Sound deaden all horizontal framed surfaces with material sandwiched between the framing and the bottom of the surface.

G. Hinged Doors

1. Hinged doors shall be double pan type stainless steel construction with 18 gauge exterior and 20 gauge interior, welded corners, and 1/2 in. fiberglass insulation for sound deadening. Each door shall be provided with a stainless steel recessed handle, and an adjustable tension door catch equal to Component Hardware M22-2430. Doors shall close against the bottom shelf and flush with body of equipment.
2. Louvered hinged doors for ventilation shall be fabricated of the same components and provided with a full perimeter 3 in. wide channel reinforcing frame on the interior face. Remaining face shall be die punched with drip-proof louvers fully utilizing the remaining flat metal or a stainless steel flattened expanded metal grille per Item Specifications.

H. Sinks and Sink Inserts

1. Unless otherwise specified, sinks including sink inserts built into tops of fixtures, shall be made of 14 gauge stainless steel with all vertical and horizontal corners rounded to a radius of approximately 3/4 in. with the intersections meeting in a spherical section. Sinks shall be integrally welded to fixture tops.
2. Sinks with two or more compartments shall have full height, 1 in. thick double wall partitions consisting of two pieces of stainless steel back-to-back so fabricated that each compartment will be a deep bowl with coved corners. Partitions shall be welded in place to the bottom, front and back of the sink with smooth rounded coved corners. Top edges of the partitions shall be continuously welded. The front of the sinks shall consist of a stainless steel smooth, flush apron, same gauge as the sinks. Bottom and rear of partitions shall be closed. Sink dimensions contained in Item Specifications are inside dimensions.
3. Sinks shall be provided with integral 14 gauge stainless steel drainboards when specified. Drainboards and sink basins shall be pitched toward waste outlets and shall be self draining. The underside of all sink basins shall sound

deadened. Sink units shall be provided with an integral splash at walls.  
Provide the necessary holes for the mounting of faucet sets.

I. Sliding Doors

1. Sliding doors shall be double pan type stainless steel construction with 18 gauge exterior and 20 gauge interior, welded corners, and 1/2 in. fiberglass insulation for sound deadening. Each door shall be provided with a stainless steel recessed handle. Provide sliding doors with nylon roller bearing sheaves and overhead track components equal to Component Hardware B58-5523 and 5513 sheaves, B57 track, B62-1093 nylon door guides and B60-1086 door stops.

J. Undershelves

1. Undersheff in an open type table shall be 16 gauge stainless steel unless otherwise noted. Edges shall be turned down 1-1/2 in. and in 1/2 in. at 45 degrees with corners notched out to fit legs to which shelf shall be welded from underside. Line up all edges of shelf with centerline of legs. Reinforce underside with longitudinal 14 gauge channel on the centerline.

K. Wall Brackets

1. Dish tables, sinks and counters with sinks shall be securely anchored 3 in. off the face of the wall unless specified otherwise. Brackets shall be "Z" shaped and fabricated of 3 in. wide, 14 gauge stainless steel. Brackets shall be secured in a vertical attitude to the rear of equipment backsplash with weld studs, and to the wall with appropriate fasteners.
2. Counters that are specified tight-to-wall shall be secured in a hidden manner with steel clips, and the wall/fixture joint shall be sealed.

L. Wall Shelves

1. Wall shelves shall be fabricated of 16 gauge stainless steel, size per Item Specifications, with back and ends raised 1-1/2 in., front edges of ends angled back, all corners broken, and front turned down 1-1/2 in., and in 1/2 in. at 45 degrees. Shelf corners shall be welded, ground and polished. Mount shelf 1 in. off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48 in. on center maximum. Flag brackets shall have a web angle of 30 degrees, measured from horizontal.

2.5 ELECTRICAL EQUIPMENT AND WIRING

- A. Under this Section, items of equipment having mounted electrical motors, electrical heating units, lighting fixtures, controllers, control stations, switches, receptacles and the like shall be internally wired as specified herein, terminating at a junction box mounted on the equipment and left ready for connection to the building electrical distribution system by the Electrical Contractor. Extra ceiling mount light fixtures for refrigerated rooms shall be delivered to Electrical Contractor for field installation and wiring. Connections to evaporator coils mounted inside refrigerated rooms shall be wired by the Electrical Contractor.
- B. Provide openings or cutouts required to accommodate the switches and receptacles in the specified work, and the wiring in conduit from terminal blocks in junction boxes.

- C. Electrically operated equipment and fabricator wiring shall conform to the requirements of Underwriter's Laboratories, Inc. Motors over one horsepower shall be equipped with overload protection.
- D. Furnish wiring diagrams for equipment as requested by the Architect or Contractor.

## 2.6 ITEM SPECIFICATIONS

### Item 1

#### MOP SINK & FAUCET

No work in this Section. Item to be provided and installed by Plumbing Contractor.

### Item 2

#### UTILITY SHELF

Make - Advance Tabco K-245 or equal by Eagle or IMC Teddy

Size - 24" by 8" by 7-1/2" high

Description - Unit shall be all standard construction of welded 18-gauge stainless steel type 430 polished satin finish, back and sides turned up 1-1/2 in., mounted on two die formed wall brackets and furnished with two mop hangers and three rag hooks.

### Item 3

#### DETERGENT STORAGE CABINET

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 36" x 18" by 72" high

Construction - 16 gauge stainless steel top with edges turned down, 18 gauge stainless steel cabinet body, fixed bottom shelf, three adjustable intermediate shelves, and 63" high double pan hinged doors at front. Mount on 6" high stainless steel adjustable legs.

Accessories - Provide unit with two (2) three point "T" handles, one locking and barrel bolts mounted to inside top and bottom of door. Provide slotted "L" bracket at top rear for securing to wall.

### Item 4

#### CLOTHES WASHER

Make - UniMac UFNE5BJP113TW01 or equal

Size - 27" x 27-3/4" x 40-1/2" high

Power - 20 amps circuit - 120/60/1 - cord and plug

Water factor - 3.7 gallons/ft<sup>3</sup>/cycle

Certification - Unit shall be Energy Star compliant and CEE qualified.

Description - Washer shall be all standard front loading construction with white exterior, see-thru door with heavy duty stainless steel hinge, 3.42 cubic foot front loading stainless steel basket, detergent dispensers, electronic controls, three wash/rinse temperatures, and five selectable wash cycles.

Item 5

CLOTHES DRYER

Make - UniMac UDEE5BGS173CW01

Size - 27" x 28" x 40-1/2" high

Power - 30 amps circuit - 120/240/60/1 - cord and plug

Description - Dryer shall be all standard front loading construction with white exterior, 7 cubic foot capacity, galvanized drum, electronic controls, lint filter, and interior light.

Item 6

LOCKERS

Quantity - 5

No work in this Section. Item to be provided and installed by General Contractor.

Item 7

DRY STORAGE SHELVING

Quantity - 28

Make - Metro Super Adjustable Super Erecta or equal by Eagle or ISS

Size - (15) 48" x 21" and (6) 42" x 21"; (7) 36" x 21" all 74-5/8" high; five tier with bottom shelf up 14" clear above floor

Description - Unit shall be all standard construction with Super Adjustable Chrome plated wire shelves and tubular steel uprights with capped tops, adjustable feet, and 1" shelf height adjustment capability with Corner Release System. Each unit shall include four legs.

Item 8

DUNNAGE RACKS

Quantity - 15

Make - Channel 328ES & 329ES or equal by New Age

Size - 48" x 20" and 36" x 20"; all 12" high

Description - Dunnage platforms shall be all standard construction with fully welded extruded Type 6063-T5 aluminum "E" channel top, gusseted channel legs, and each unit capable of supporting 3,000 pounds. Unit shall be provided with a lifetime guarantee against rust and corrosion.

Item 9

TIME CLOCK

No work in this Section. Item to be provided by Owner and installed by General Contractor.

General Contractor to coordinate utility requirements with Electrical Contractor.

Item 10

No item

Item 11

EXISTING WORK TABLE

No work in this Section. Owner to locate this equipment following completion of the project.

Item 12

EXISTING WORK TABLE

No work in this Section. Owner to locate this equipment following completion of the project.

Item 13

EXISTING FOOD CUTTER

No work in this Section. Owner to locate this equipment following completion of the project.

Item 14

PREP TABLE WITH SINKS

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 8'-0" x 30" x 36" high to work surface plus 6" high splash at right end; two 18" x 21" x 16" deep integral sink basins

Construction - 14 gauge stainless steel top, basins and splash, angle frame, eight legs with gussets and adjustable feet, partial undershelf, right end splash, and turn down front, rear and left end. Provide flanged feet at corners to secure table to floor. Seal end splash to wall at right end.

Accessories - Deck mounted faucet set and two 2" lever waste outlets. Provide two rigid stainless steel bracket for mounting of an electric outlet in a setback position complete with work boxes, GFI receptacles and stainless steel cover plates.

Item 15

TRASH CONTAINER

No work in this Section. Item to be provided and installed by Owner.

Item 16

HANDSINKS

Quantity - 4

Make - Advance 7-PS-70-CM or equal by Eagle or Krowne

Description - Units shall be all standard stainless steel construction with mounting bracket. Mount on wall with rim at 36" above floor

Accessories - Provide with a splash mounted faucet set with wrist handles (Item 16a), 3" flat strainer type (non-basket, non-lever) open type waste, chrome plated tailpiece, "P" trap and clean-out cap. Provided end splashes welded to each side.

Item 16a

FAUCETS

Quantity - 4

Make - T&S Brass B-0330-04 modified or equal by Fisher or Component Hardware

Description - Units shall be all standard construction with mixing body, 8" center inlets, and wrist blade handles. Modified unit shall be provided with a B-0413 swivel to rigid adapter, and a 119X gooseneck with B-0199-02-F10 aerator tip in lieu of the standard.

Item 17

TRASH BIN

No work in this Section. Item to be provided and installed by Owner.

Item 18

EXISTING WORK TABLE

No work in this Section. Owner to locate this equipment following completion of the project.

Item 19

PAN RACK

Quantity - 3

Make - Channel AXD1820 or equal by New Age

Size - 21" x 26" x 70" high

Capacity - Twenty 18" x 26" pans on 3" centers

Description - Rack shall be fabricated of welded extruded aluminum 1-1/4" x 1-1/4" tubular uprights and framing, and 1" x 1-1/2" x .10" angle pan slides with corners chamfered and deburred. Mount on platform type, 5" x 2" polyurethane tired swivel casters. Rack shall provided with a complete lifetime guarantee against corrosion and construction defects.

Item 20

COOK'S TABLE WITH SINK AND OVERSHELF

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 8'-0" x 30" x 36" high; overshelf 8'-0" long x 10" deep with shelf at 54" above floor;  
18" x 20" x 10" deep integral sink basin

Construction - 14 gauge stainless steel top and sink basin over angle frame, edges formed in turndown, six legs with gussets, adjustable feet, flanged feet at the corners for securing to floor, two crossrails and partial undershelf. Overshelf shall be 16 gauge stainless steel, constructed similar to a wall shelf, channel reinforced, and welded to two extended rear table legs with support webs, and supported in integrally welded inverted gussets with sleeved joints for rigidity.

Accessories - Drawer assembly, deck mounted faucet set and a 2" lever waste outlet. Provide four rigid stainless steel bracket for mounting of electric outlet in setback position of overshelf complete with work box, GFI receptacle and stainless steel cover plate.

Item 21

MANUAL CAN OPENER

Make - Edlund S-11 or equal

Description - Opener shall be all standard construction with cast stainless steel body, base and blade. Install on table per plan.

Item 22

CEILING MOUNTED UTENSIL RACK

Quantity - 2

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 5'-0" x 24" mounted up 6'-6" and 7'-6" above floor

Construction - Rack shall be fabricated of 1/4" x 2" stainless steel bar stock throughout, fully welded construction, consisting of a two bar upper rail with full radiused ends, a single lower rail, reinforcing straps, and suspended from the overhead structure on four hangers. Provide unit with forty Component Hardware J77-4401 stainless steel double pot hooks.

Item 23

No item

Item 24

FORTY GALLON FLOOR KETTLE

Quantity - 2

Make - Groen AHS

Size - 32-3/8" diameter with 38" high rim

Power - 2 amps - 120/60/1 for controls

Rating - 1/2" gas inlet at 115,000 BTU per hour

Description - Unit shall be all standard construction self-contained, gas fired, stainless steel steam jacketed kettle with insulated exterior, front-mounted controls including power on switch and indicating light, heater indicating light, thermostat, low-water cut-off with indicator light, safety valve, pressure gauge, water sight glass, 2" tangent draw-off with removable 1/4" perforated strainer, and electronic ignition. Kettle shall be AGA design certified, NSF listed and ASME code constructed and National Board registered for operating up to 30 PSI maximum working pressure. Unit to be mounted on 7" high adjustable stainless steel legs and provided with counterbalanced hinged cover

Accessories - Provide unit with swing spout mixing faucet with aerator tip and bracket, basket inserts, flue and draft diverter, and kettle brush kit.

Item 25

FLOOR TROUGH WITH ADA GRATE

Quantity - 2

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 20" x 20" x 4" deep inside dimensions; 23" x 23" overall

Description - Pan shall be fabricated of 14 gauge stainless steel, all welded construction, pitched to a 4" ID drain fitting with stainless steel removable, perforated basket. Two opposing sides shall be fitted with integral grate support ledges. Pan shall be set in floor so that grate ledges are parallel with cooking line aisle. Provide a model I4010 ADA compliant pultruded grate (Fibergrate Safe-T-Span) with 0.60" load bars, 0.4" clear slots and ends finished in accordance with manufacturer's instructions. Grate shall rest in pan so that slots are perpendicular to the cooking line aisle and shall be cut in a manner that closed pockets will not be formed where they rest on the pan ledges.

Item 26

PRESSURE STEAMER

Make - Cleveland PGM-200-2

Size - 35-1/2" x 37" x 73-1/2" high overall on 6" high legs

Power - 25 watts - 120/60/1 per compartment

50 watts - 120/60/1 for steam generator control

Rating - 3/4" gas inlet at 220,000 BTU/hour

Description - Provide manufacturer's standard unit shall consist of a two four pan compartments mounted on a stainless steel cabinet base with hinged doors.

Item 27

WATER FILTER ASSEMBLY

Make - 3M ScaleGard HT SF165 Modified, or equal by Everpure or OptiPure

Description - Unit shall be all standard construction designed for wall mounting behind the steamer and consisting of a mounting bracket, quarter-turn cartridge release mechanism, manifold with integral pressure gauge, integral quarter turn shut-off valve, outlet check valve, filter cartridge with internal prefilter membrane and external scale feeder cartridge. Provide with HF95-CL chloramine reduction filter cartridge in lieu of standard HF65 cartridge.

Accessories - Provide four spare HF95-CL filter cartridges and four spare HF8-S cartridges.



Item 28

SIX BURNER RANGE WITH OVEN

Make - Garland GFE36-6R or equal by or Vulcan or Southbend

Size - 35-1/2" x 34-1/2" x 36" high to work surface, 45-3/8" high overall

Power - 0.1 amps - 120/60/1 - cord and plug (electronic spark ignition)

Rating - 3/4" inlet at 194,000 BTU/Hour

Description - Range shall be all standard construction with six 26,000 BTU/hour open burners with flame failure protection and electronic spark pilot ignition, level cast iron removable grates, stainless steel exterior, thermostatically controlled oven with rack and porcelain interior, 9-3/8" high stainless steel back guard, and provided with pressure regulator.

Accessories - Mount unit on 5" diameter heavy duty swivel casters, two with brakes and provide assembly with a 36" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr-Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the range, and the hose assembly with disconnect device connected to the building supply line.

Item 29

DOUBLE CONVECTION OVEN

Quantity - 3

Make - Blodgett DFG-200-ES Double

Size - 38-1/4" x 42-7/8" to include fan motor by 70-5/8" high

Power - (2) 8 amps - 1/3 HP - 120/60/1 - cords and plugs

Rating - 3/4 in. gas inlet at 100,000 BTU/Hour

Certification - Unit shall be Energy Star compliant

Description - Units shall be all standard construction with stainless steel front, sides and top, porcelain enameled steel interior with 29" x 28-1/4" by 20" high inside dimensions, 1" thick mineral fiber sheet insulation on top, back and sides, dual pane thermal glass windows in coupled doors, removable rack supports capable of holding eleven racks and five chrome plated steel wire racks, electronic ignition with fail-safe controls, solid state digital controls with separate temperature and time settings, timer with buzzer, cook and hold and fan pulse modes, manual gas service cut-off switch, removable dual tube burners, pressure regulators, two speed blowers with thermal overload protection and door interlock, and interior lighting with two 50 watt commercial bake oven lamps. Provide standard three year parts and labor warranty on the total oven and additional five year warranty on the door assembly exclusive of glass, parts only.

Accessories - Provide a stainless steel draft diverter and stainless steel finished back panel. Mount on heavy duty swivel casters. Manifold the two ovens for a single gas connection.

Item 30

EXHAUST VENTILATOR

Make - AquaMatic AM-ND-2 or equal by Gaylord or Halton

Size - 14'-6" x 60" x 30" high plus 4" high collars, mounted up 6'-8" above finished floor joined end to end with Item 32; flat bottom

Power - 0.4 KW - 120/60/1 to lights from item 37 provided by Electrical Contractor.

Exhaust - 3,408 CFM total exhaust through two 14" diameter collars at 0.695" static pressure. Blower, control switch, and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.

Accessories - Provide unit with four UL Listed recessed LED light fixtures factory prewired and left ready for final connection by the Electrical Contractor. Provide balancing damper. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces on two sides. Provide one filter removal tool and a full System Design Verification to be performed by a Factory Certified Technician once system start-up and inspections are completed.

Item 31

MAKE-UP AIR PLENUM

Make - AquaMatic PSP or equal by Gaylord or Halton

Size - 12'-6" x 14" x 6" high plus two 2-3/4" collars; perforated bottom of unit mounted 6" below the top of the exhaust ventilator.

Supply air - 2,450 total CFM through three 28" x 12" collars at 0.214" static pressure. Blower, control switch and ductwork provided and installed by the Ventilation Contractor.

Description - Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.

Installation - Mount with the bottom of the plenum box flush with the ceiling grid. Provide closure trim to soffit as required to close off all gaps.

Item 32

**EXHAUST VENTILATOR**

Make - AquaMatic AM-ND-2 or equal by Gaylord or Halton

Size - 12'-6" x 60" x 30" high with 12" utility cabinet at right end; plus 4" high collars, mounted up 6'-8" above finished floor joined end to end with Item 30; flat bottom

Power - 0.4 KW - 120/60/1 to lights from item 37 provided by Electrical Contractor.

Exhaust - 2,500 CFM total exhaust through two 12" diameter collars at 0.548" static pressure. Blower, control switch, and ductwork provided and installed by Ventilation Contractor.

Description - Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease-Stop Solo Filter UL classified S-baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.

Accessories - Provide unit with four UL Listed recessed LED light fixtures factory prewired and left ready for final connection by the Electrical Contractor. Provide balancing damper. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces on two sides. Provide one filter removal tool and a full System Design Verification to be performed by a Factory Certified Technician once system start-up and inspections are completed.

Item 33

**MAKE-UP AIR PLENUM**

Make - AquaMatic PSP or equal by Gaylord or Halton

Size - 13'-6" x 14" x 6" high plus two 2-3/4" collars; perforated bottom of unit mounted 6" below the top of the exhaust ventilator.

Supply air - 2,250 total CFM through three 24" x 12" collars at 0.212" static pressure. Blower, control switch and ductwork provided and installed by the Ventilation Contractor.

Description - Make-up air plenum box shall be standard construction fabricated in accordance with NFPA Pamphlet 96 and shall be NSF and UL approved and/or listed. All exposed surfaces of the body shall be 18 gauge 304 type stainless steel with a number 4 finish. The box will have a bottom discharge through removable perforated stainless steel panels and will include internal baffling to provide even air distribution.

Installation - Mount with the bottom of the plenum box flush with the ceiling grid. Provide closure trim to soffit as required to close off all gaps.

Item 34

UTILITY DISTRIBUTION SYSTEM

Make - AquaMatic AM-UDI or equal by Gaylord or Halton

Size - 28'-0" x 12" x 6'-8" high

Power - 50 amps circuit - 120/208/60/3

Rating - 2" gas manifold at 1,175 MBTU/Hour (1,450 MBTU/Hour capacity)

Description - Utility distribution system shall be all standard construction of 300 series stainless steel with primary service riser, secondary riser and a horizontal raceway with separate compartments for plumbing and electrical services. Stainless Steel filler to be provided between risers above the utility compartments. Plumbing compartment shall include a gas manifold with electric gas valve, service drops with shut-off valves, Dormont quick disconnect hoses and hot and flexible water connectors. Electrical compartment shall include bus bar with individually sized breakers along raceway. Primary riser shall include breaker panel with main shunt trip breaker, emergency kill switch with status lights, ventilator light and fans switches with covers, GFI convenience outlet, pre-plumbed 2" gas valve, and gas delay reset. Risers shall extend at ends with closure panels from top of riser to a point 3" above finished ceiling.

Accessories - Provide 48" long minimum Dormont swivel type quick disconnect gas hoses and restraining cables for Items 28 and 29; standard gas hose for items 24 and 26.

Item 35

STAINLESS STEEL WALL FLASHING

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 22'-0" x 19" high extending from top of coved flooring material to bottom of UDS raceway in between UDS risers.

Construction - Wall shall be clad with 20 gauge type 304 stainless steel cut in largest sheets to minimize joints and secured to wall with adhesive and no exposed fasteners. Provide Component Hardware J64-1450 "T" dividers at joints and J63-1451 cap strips at ends.

Item 36

FIRE SUPPRESSION SYSTEM

Make - Ansul R-102

Power - 20 amps circuit - 120/60/1

Protection for hoods: Items 30 and 32

Design - Provide an automatic liquid fire suppressant system sized to meet all local codes, UL 300 and NFPA Codes. System shall provide surface protection for cooking equipment, hood and the exhaust duct work, if required. Tanks shall be mounted in the hood manufacturer provided utility cabinet and piping shall run hidden wherever possible. All pipes and fittings used to convey the chemical shall be scale free steel, 40 weight. Exposed piping located within the ventilator shall be stainless steel and limited to vertical drops only. Horizontal piping shall be run over the ventilator's top. Nozzles shall be swivel type with metal caps. Detection shall be fusible links rated per codes, and system shall rely on no outside source of power. The system shall be provided with a control box with indicator to indicate system status. Control head shall also include integral micro switch offering "normally open" and "normally closed" terminals for use by the Electrical Contractor for the shut-down of equipment and the sounding of alarms, etc. Suppressant tanks shall be stainless steel. Provide and install a remote pull station per codes, complete with cables, conduit and pulleys. Coordinate installation of remote pull station with General Contractor to provide a flush mounted pull box with cable conduit concealed within walls. Provide system with class-K extinguisher as required. Electric gas valve shall be provided as part of Item 34.

Workmanship - Exposed stainless steel fittings and piping shall be assembled with special care to avoid marring or damaging the surfaces. Any pieces showing marks shall be removed and replaced with new materials. Chrome sleeves are not acceptable.

Test - Perform a puff test on the completed system and obtain the written approval of the local Fire Inspector.

**Item 37**

**VENTILATOR CONTROL SYSTEM**

**Make - Aquamatic (3540144) DCV or equal by Gaylord or Halton**

**Power - 20 amps circuit - 120/60/1 to logic controller**

**Scope - Furnish and install complete exhaust control system for the exhaust canopy in accordance with the plans and Manufacturers shop drawings. The system shall include ~~programmable logic controller (PLC), variable frequency drive (VFD), Smart control~~ Thermostatic Control cabinet with stainless steel control enclosure, exhaust duct temperature sensors, room temperature sensor, ~~LCD screen~~ CASHMI interface with cable, all specified accessories, and those components required to provide complete and satisfactory systems in accordance with accepted HVAC practice. System shall control Items 30, 34, 32 & 33. Mount ~~LCD~~ CASHMI screen control in UDS riser. Mount system processor in the cabinet mounted on the right end of exhaust ventilator 32.**

**Important: The installation work shall be performed by a fully qualified contractor employing a certified mechanic fully trained in the installation of the DCV hood system. Submittal shall list the installing company and the qualified system installer. Provide wiring diagrams and guidance to related trades to achieve correct operation of the system.**

**~~Accessories - Service Design Verification: Factory Services and on-site coordination to be performed by the Manufacturers service technician (not a sales representative). On-site supervision shall include two site visits: One visit to coordinate preparations for installation, and a second visit at startup and calibration. Provide BacNet monitoring system.~~**

**Item 37A**

**ROOM TEMPERATURE SENSOR**

**Part of item 37**

**Item 38a**

**ROLL-THRU HOT FOOD CABINET**

**Make - Traulsen RIH232LP-FHS or equal by Victory or Continental**

**Size - 68" x 39-1/8" x 83-1/4" high**

**Power - 15.5 amps - 208/60/1**

**Doors - Per plan with Intela-traul indicator facing kitchen**

**Capacity - 80.2 cubic feet**

**Description - Hot food cabinet shall be all standard construction with stainless steel exterior front, back, ends, and interior. Unit shall include automatic interior lighting, self-closing cam lift door hinges with 120° stay open feature, and stainless steel breaker strips. Heating system shall consist of monel sheathed strip heaters with natural convection and microprocessor control. Top of cabinet shall be provided with a vent for humidity control.**

**Accessories - Provide unit with welded corners of exterior door pans, rack guides, and removable ramps. Provide neat stainless steel trim angles and channels as required to adjacent walls.**

#### MOBILE RACKS

Quantity - 2

Make - Servolift RIA64-1826-18

Size - 20-1/2" x 26" x 64-1/2" high

Capacity - Eighteen 18" x 26" pans 3" on center

Description - Racks shall be all standard construction of welded extruded aluminum channels and angles, and provided with front and rear aluminum tie bars welded between uprights.

Accessories - Provide each unit with a wrap-around neoprene bumper, solid bottom, vertical pan stop and 5" diameter polyurethane tired swivel casters.

Item 38b

#### SINGLE SECTION ROLL-IN REFRIGERATOR

Make - Traulsen RRI132LPUT-FHS or equal by Victory or Continental

Size - 35-1/2" x 39-1/8" x 83-1/4" high

Power - 1/3 HP - 120/60/1 - cord and plug

Doors - hinged as shown on plans

Description - Refrigerator shall be all standard construction with stainless steel exterior front and ends, and stainless steel interior. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature, plasticized fin coil, stainless steel breaker strips. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, rack guides, and removable ramp. Provide neat stainless steel trim angles and channels as required to adjacent walls.

#### MOBILE RACK

Make - Servolift RIA64-1826-18

Size - 20-1/2" x 26" x 64-1/2" high

Capacity - Eighteen 18" x 26" pans 3" on center

Description - Racks shall be all standard construction of welded extruded aluminum channels and angles, and provided with front and rear aluminum tie bars welded between uprights.

Accessories - Provide each unit with a wrap-around neoprene bumper, solid bottom, vertical pan stop and 5" diameter polyurethane tired swivel casters.

Item 38c

**TWO SECTION ROLL-IN REFRIGERATOR**

Make - Traulsen RRI232LPUT-FHS or equal by Victory or Continental

Size - 68" x 39-1/8" x 83-1/4" high

Power - 1/2 HP - 120/60/1 – cord and plug

Doors - Center opening as shown on plans

Description - Refrigerator shall be all standard construction with stainless steel exterior front and ends, and stainless steel interior. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature, plasticized fin coil, stainless steel breaker strips. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, rack guides, and removable ramp. Provide neat stainless steel trim angles and channels as required to adjacent walls.

**MOBILE RACKS**

Quantity - 2

Make - Servolift RIA64-1826-18

Size - 20-1/2" x 26" x 64-1/2" high

Capacity - Eighteen 18" x 26" pans 3" on center

Description - Racks shall be all standard construction of welded extruded aluminum channels and angles, and provided with front and rear aluminum tie bars welded between uprights.

Accessories - Provide each unit with a wrap-around neoprene bumper, solid bottom, vertical pan stop and 5" diameter polyurethane tired swivel casters.

Item 38d

**ROLL-THRU HOT FOOD CABINET**

Make - Traulsen RIH132LP-FHS or equal by Victory or Continental

Size - 35-1/2" x 39-1/8" x 83-1/4" high

Power - 7.8 amps - 208/60/1

Doors - Per plan with Intel-a-traul indicator facing kitchen

Capacity - 38.8 cubic feet

Description - Hot food cabinet shall be all standard construction with stainless steel exterior front, back, ends, and interior. Unit shall include automatic interior lighting, self-closing cam lift door hinges with 120° stay open feature, and stainless steel breaker strips. Heating system shall consist of monel sheathed strip heaters with natural convection and microprocessor control. Top of cabinet shall be provided with a vent for humidity control.

Accessories - Provide unit with welded corners of exterior door pans, rack guides, and removable ramps. Provide neat stainless steel trim angles and channels as required to adjacent walls..



**MOBILE RACK**

Make - Servolift RIA64-1826-18

Size - 20-1/2" x 26" x 64-1/2" high

Capacity - Eighteen 18" x 26" pans 3" on center

Description - Racks shall be all standard construction of welded extruded aluminum channels and angles, and provided with front and rear aluminum tie bars welded between uprights.

Accessories - Provide each unit with a wrap-around neoprene bumper, solid bottom, vertical pan stop and 5" diameter polyurethane tired swivel casters.

Item 39

**BEVERAGE TABLE**

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 39" x 30" x 36" high plus 6" splash at wall

Construction - 14 gauge stainless steel top over angle frame with three edges turned down and rear formed in short splash, mounted on four legs with gussets, adjustable feet and full undershelf.

Item 40

**COFFEE MAKER**

No work in this Section. Item to be provided and installed by Vendor.

Item 41

**ADA COMPLIANT HAND SINK**

Make - Advance 7-PS-25 modified or equal by Eagle or Krowne

Size - 20" x 24" x 13" high overall, 14" x 16" x 5" deep sink bowl

Description - Unit shall be all standard stainless steel construction with wall mounting bracket.

Mount on wall with rim at 34" above floor. Modify faucet holes to be two holes spaced 8" apart on center. Delete standard faucet.

Accessories - Deck mounted soap dispenser, 3" flat strainer type (non-basket, non-lever) open type waste, chrome plated tailpiece, "P" trap and clean-out cap.

Item 42

REACH-IN FREEZER

Make - Traulsen ALT 2-32 WUT or equal by Victory or Continental

Power - 14.9 amps - 120/60/1 - cord & plug

Capacity - 51.6 cubic feet

Doors - Full height, standard hinging

Description - Freezer shall be all standard construction with stainless steel exterior front and ends and louver rails, anodized aluminum interior and aluminized steel top, back and bottom.

Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature, plasticized fin coil, stainless steel breaker strips. Mount on 6" high stainless steel adjustable legs. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a zero to -6° temperature range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-404a.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, Provide three adjustable chrome plated steel wire shelves in each of the bottom sections and stainless steel angle type pan slides spaced 3" on center in the top sections

Item 43

REACH-IN REFRIGERATOR

Quantity - 2

Make - Traulsen AHT 2-32 WUT or equal by Victory or Continental

Power - 10.4 amps - 1/2 HP - 120/60/1 - cord and plug

Capacity - 51.6 cubic feet

Doors - Full height, standard hinging

Certification - Unit shall be Energy Star compliant

Description - Refrigerator shall be all standard construction with stainless steel exterior front and ends and louver rails, anodized aluminum interior and aluminized steel top, back and bottom. Unit shall include automatic interior lighting, hot gas condensate evaporator, self-closing cam lift door hinges with 120° stay open feature, plasticized fin coil, stainless steel breaker strips. Mount on 6" high stainless steel adjustable legs. Moistureproof Intel-a-traul controls for the expansion valve operated refrigeration system shall be provided and factory pre-set for a 34° to 38° temperature range, built-in data storage, alarms, automatic defrost and system sensors, and automatic door jamb heaters. Refrigerant shall be R-134a. Unit shall be Energy Star compliant.

Accessories - Provide unit with optional five year compressor warranty, welded corners of exterior door pans, Provide three adjustable chrome plated steel wire shelves in each of the bottom sections and stainless steel angle type pan slides spaced 3" on center in the top sections

Item 44

ADA PREP TABLE

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 6'-6" x 30" x 34" high plus 6" backsplash, 14" x 16" x 6-1/2" deep integral sink basin; offset drain to rear left.

Construction - 14 gauge stainless steel top over angle frame with rear formed in short splash with finished back and ends, front and ends with a turn down edge and mounted on five legs with gussets, four cross rails and adjustable feet, secure table 3" off wall.

Accessories - Crumb cup waste outlet, T&S Brass B-0323-04 faucet, or equal by Fisher or Encore, with 6" wrist blade handles.

Item 45

PREP TABLE WITH SINK

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 8'-0" x 30" x 36" high to work surface plus 10" high splash at rear and right end; one 18" x 21" x 12" deep integral sink basin

Construction - 14 gauge stainless steel top, basin and splash, angle frame, six legs with gussets and adjustable feet, partial undershelf, right end splash, and turn down front and left end. Secure table 3" off wall

Accessories - Provide splash mounted faucet set and one 2" lever waste outlets. Provide drawer assembly

Item 46

WALL SHELF

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 4'-0" x 10" mounted 54" above floor

Construction - Wall shelf shall be fabricated of 16 gauge stainless steel with back and ends raised 1-1/2", front edges of ends angled back, all corners broken, and front turned down 1-1/2", and in 1/2" at 45°. Shelf corners shall be welded, ground and polished. Mount shelf 1" off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48" on center maximum. Flag brackets shall have a web angle of 30° measured from horizontal.

Item 47

EXISTING SLICER

No work in this Section. Owner to locate this equipment following completion of the project.

Item 48

**EYE WASH STATION**

Make - Guardian Equipment G1814 or equal by T&S Brass

Size - 11-1/2" diameter x 6-7/8" high bowl

Construction - Unit shall be standard construction with stainless steel bowl and lid, cast aluminum, corrosion resistant power coated wall bracket, and flip-top covered spray head assembly with internal flow control and filter.

Accessories - Provide a chrome plated brass tailpiece and trap with 1-1/2" waste connection and a TMV-G3600 thermostatic mixing valve assembly.

Item 49

**MOBILE HOT FOOD CABINET**

Make - Food Warming Equipment MTU-12

Size - 29-3/4" x 30-1/4" x 69" high

Power - (13.75 amps) 1.5 KW - 120/60/1 - cord and plug

Certification - Unit shall be Energy Star compliant

Description - Cabinet shall be all standard construction with stainless steel interior and exterior, stainless steel base frame with tubular perimeter and 10 gauge stainless steel reinforcing plates at corners, high density fiberglass insulation on all sides, flush mounted door with high temperature gasket mounted on the cabinet, edge mounted heavy duty hinges and latch, twelve pair of removable universal chrome plated and epoxy coated rod type pan slides capable of supporting 18" x 26" or 12" x 20" pans on 4-1/2" centers, mounted thermometer, recessed controls, thermostatically controlled system with separate heat and humidity controls, air distribution blower and removable stainless steel reservoir, and 10' cord set and cord storage loop. Mount on 5" diameter plate mounted polyurethane tired casters; two swivel, two rigid. Provide with two year warranty. Unit shall be Energy Star compliant.

Accessories - Perimeter vinyl bumper and push/pull handles.

Item 50

**DRY STORAGE SHELF**

Make - Metro Super Adjustable Super Erecta or equal by Eagle or ISS

Size - 48" x 21" x 74-5/8" high; five tier with bottom shelf up 14" clear above floor

Description - Unit shall be all standard construction with Super Adjustable Chrome plated wire shelves and tubular steel uprights with capped tops, adjustable feet, and 1" shelf height adjustment capability with Corner Release System. Each unit shall include four legs.

Item 51

**PORTABLE TRAFFIC BELT STANCHIONS**

**Quantity - 9**

**Make - Lawrence Tensabarrier 889 Advance/Universal Base**

**Size - 38-1/4" high post; 13-1/2" diameter base; 7'-6" maximum belt length**

**Description - Units shall be all standard construction with satin stainless steel finish, and retractable belts. Belt color shall be black color from standard options.**

Item 52

MILK COOLER

Make - Beverage-Air SM49N-S or equal by Continental

Size - 49-1/2" x 31" x 39-1/2" high; twelve 13" x 13" x 11" milk crate capacity

Power - 1/4 HP - 120/60/1 - cord and plug

Description - Milk cooler shall be all standard construction with stainless steel interior and exterior front and ends, self-contained refrigeration system with thermostatic controls, urethane foam insulation, and hinged and lockable drop-front covers. Interior shall be fitted with a vinyl coated wire rack. Mount on 4" diameter swivel casters.

Accessories - Provide unit with dial thermometer and optional five year compressor warranty.

Item 53

SERVING COUNTER

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 20'-0" x 36" x 34" high

Power - (2) 20 amps circuit - 120/60/1 to apron mounted GFI outlet

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" and corners welded. Provide flanged openings for the drop-in heated surface and a flanged opening for the frost top with all edges flanged down 1" and corners filled and welded.. Top of counter shall pass-thru wall opening requiring coordination with low architectural front wall. Provide full opening in counter to accept Item 58 prep refrigerator. Counter to wrap around column as shown on plans and provide a 6" splash around column and where counter meets wall by POS terminal.

Mount on ten 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor.

Undershelf shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of outlets and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 54

DROP-IN HEATED SHELF

Make - Hatco GRSB-48-I

Size - 48" x 19-1/2" plus perimeter flange

Power - 1,000 watts - 120/60/1 - cord and plug

Description - Hardcoat aluminum top plate clad with blanket foil element, thermostatic controls with 80° to 200°F. range, bottom insulation and flanged edge for drop-in installation, and mounted controls.

Accessories - Provide with flush mount control box with lighted power switch for mounting in counter apron.

Item 55

CONVERTIBLE SNEEZEGUARD

Make - Versa-Gard VG2

Size - 7'-6" long x 15" top glass x 18" high

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Top shelf shall be 3/8" clear tempered glass, 1/4" glass front panels and two 1/4" glass panels mounted on the ends. All glass shall have beveled and polished exposed edges. All hardware shall be brushed stainless steel finish. Unit shall be built in accordance with NSF/ANSI 2 - 2010.

Item 56

HEAT LAMP

Make - Hatco GRAH-48

Power - 1.1 KW - 120/60/1

Description - Warmer shall be all standard construction with extruded aluminum body, prefocused reflector, high wattage tubular heating element, and wire element guard. Mount to underside of shelf with standard clips.

Accessories - Provide remote infinite control to be mounted in counter apron

Item 57

DROP-IN FROST TOP

Make - Hatco FTB-1

Size - 21" x 29" x 17" high

Power - 6.7 amps - 120/1 - cord and plug

Description - Provide manufacturer's standard.

Item 58

REFRIGERATED COLD PAN

Make - Hatco CWB-2 or equal by Wells

Size - 48-1/4" x 19" x 25" high

Power - 6.7 amps - 1/4 HP - 120/60/1 phase - cord and plug

Description - The NSF 7 approved refrigerated drop-in well shall be standard construction per the manufacturer's standard details. Unit shall utilize R-404A refrigerant and consist of aluminized steel housing with a stainless bezel, mounted electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), compressor with flexible refrigerant lines, sight glass, service valves, receiver, and dryer/filter.

Accessories - Provide optional five year warranty on the compressor. Provide with stainless steel food pans, pan support bars and perforated false bottom.

Item 58a

DELI CUTTING BOARD

No work in this Section. Item to be provided and installed by Owner.

Item 59

CONVERTIBLE SNEEZEGUARD

Make - Versa-Gard VG2

Size - 7'-6" long x 15" top glass x 18" high

Description - Convertible for self service or full service, breath guard with top shelf shall be all standard construction with 1" outside diameter solid CNC machined supports, hardware and brackets. Top shelf shall be 3/8" clear tempered glass, 1/4" glass front panels and two 1/4" glass panels mounted on the ends. All glass shall have beveled and polished exposed edges. All hardware shall be brushed stainless steel finish. Unit shall be built in accordance with NSF/ANSI 2 - 2010.

Item 60

POS TERMINAL

No work in this Section. Item to be provided and installed by Owner.

Item 61

EXISTING WORK TABLE

No work in this Section. Owner to locate this equipment following completion of the project.

Item 62

ICE MAKER WITH BIN

Make - Manitowoc IDT0420A/D-320 or equal by Scotsman

Size - 22" x 34" x 59-1/2" high

Power - 12.2 amps - 208/60/1

Capacity - 470 pounds of cubes per day at 70/50°

Description - Ice cuber shall be all standard construction with an air cooled condenser, automatic controls, R-404A refrigerant, self cleaning and sanitizing system, digital display diagnostic, system information and programmable ice production, vertical freezing plate with half dice sized cubes, bin level thermostat, and housed in a stainless steel cabinet with gray ABS accents. Bin shall have 383 pound capacity with compression molded composite resin base, hinged lift-up door, internal scoop holder, polyethylene liner and stainless steel exterior wrap. Mount on stainless steel adjustable legs. Provide unit with standard 3 year parts and labor warranty on total machine, 5 year parts and labor warranty on the evaporator and 5 year parts warranty on the compressor. Ice maker shall be Energy Star compliant.

Item 63

Make - 3M ICE120-S or equal by Everpure or OptiPure

Size - 4" diameter x 17" verify clearance below to remove cartridge

Description - Unit shall be all standard construction and consist of a head assembly with integral mounting bracket, quarter-turn cartridge release mechanism, "valve-in-head" automatic shut-off upon removal of cartridge, pressure gauge, and filter cartridge with internal pre-filter membrane designed for ice makers. Cartridge shall be capable of removal to .5 micron or larger particles, remove chlorine and off tastes and odors, inhibit scale build-up, service flow rate of up to 1.5 gallons per minute, and meet requirements of NSF Standards 42 and 53 and be so listed.

Accessories - Provide three spare filter cartridges

Item 64

UTILITY CART

Quantity - 3

Make - Lakeside 521 or equal by Kelmax or Channel

Size - 32-5/8" x 19-3/8" x 34-1/2"

Description - Cart shall be all standard NSF construction, stainless steel throughout, with top and bottom shelves supported by an angle frame, and mounted on two 8" fixed and two 5" swivel casters. Capacity of cart to be 650 pounds.

Item 65

PRE-RINSE HOSE REEL ASSEMBLY

Make - T&S Brass B-1457-7102-01C or equal by Fisher or Reel Craft

Size - 12 foot hose, 3/8" ID

Description - Unit shall be all standard construction with stainless steel open type reel, adjustable bumper, blue hose, B-107-J low flow spray valve, heat resistant spray valve handle, chrome risers, two wall brackets, continuous pressure vacuum breaker, 36" flexible water hose, control valve, and deck type base faucet, designed for wall mounting per plan up 7'-6" measured at the inlet.

Accessories - Provide with stainless steel pivoting wall bracket.

Installation - The hose reel bracket for wall mounted units shall be rotated 90° downward and installed such that it allows the hose to hang straight down and parallel to the wall. Refer to T&S Brass instructions manual page four figure one for further details.



Item 66

**SOILED DISHTABLE & THREE COMPARTMENT SINK**

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 9'-8" x 30" x 34" high plus 10" high splash at rear; 3" high raised open roll on working face and left end, three 21" x 27" x 12" deep integral sink basins.

Construction - 14 gauge stainless steel top, basins and splash, stainless steel channel reinforced, six legs with gussets, adjustable feet, and five lengths of crossrail. Secure 3" off face of wall. Turn end down into dishwasher and secure with stainless steel machine screws and nuts. Provide left and center basin with a lift out, 16 gauge stainless steel cover with all edges flanged down 1", corners rounded and welded, provided with two neatly punched thumb holes, and designed to rest on 1/4" rod stock supports welded across the basin corners at proper height to provide a flush surface. Provide a hook under the drainboard for hanging the lids when not in use. Provide right basin with two 16 gauge perforated stainless steel scrapping baskets, 20-1/2" x 12" x 4" deep, with top of short ends flanged out 1" to hang on top of the basin sides, and integral tubular rack-slide/handles flush with counter top. Round off corners of flanged edges.

Accessories - Provide unit with one splash mounted pot sink fill faucet set and three 2" lever waste outlets.

Item 67

**WALL SHELF**

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 60" x 10" mounted 54" above floor

Construction - See item 21

Item 68

**VENTLESS WAREWASHER**

Make - Hobart AM-15VLT (Hot Water Sanitizing) or equal by Champion

Power - 27.3 amps - 480/60/3

Description - Dishwasher shall be door type with extended hood of all standard construction with 40 rack per hour capacity, 16 gauge stainless steel drawn tank, 18 gauge stainless steel chamber, and 12 gauge stainless steel frame and stainless steel feet, microcomputer controls with digital status indicators and LED cycle display and temperature readings, 1, 2, 4 and 6 minute timed cycles, thermostatically controlled electric tank heat with low-water cut-off, internal condensing system with 1/2 HP condenser blower motor, corrosion resistant tube and fin condenser coil, and heat energy recovery from condensation chamber, interchangeable upper and lower revolving wash arms, door actuated drain closer, self flushing stainless steel strainer pans with removable scrap basket, snap-in front panel and front access door. Tank doors shall be coupled with a chrome plated lift handle and counter balanced and fitted with a cycle starting switch. Pump shall be stainless steel with stainless steel impeller and shaft, fitted with a stainless steel and carbon ceramic seal, capable of 160 gallon per minute flow and self draining. Motor shall be 2 HP, three phase, squirrel cage, induction-run type with inherent thermal protection, grease packed ball bearings, splashproof design, and ventilated.

Accessories - Provide machine with Sense-A-Temp 70° F rise electric booster heater, single point electrical connection, and four plastic racks; two peg, two flat. Provide drain water tempering kit.

Item 69

**CLEAN WARE TABLE**

Make - Fabricate per General Construction this Section by Custom Metals of Massachusetts or Carbone Metal Fabricators

Size - 64" x 30" 34" high plus 10" high splash at wall; 3" high raised open roll on working face and right end

Construction - 14 gauge stainless steel top and splash, stainless steel angle frame, five legs, four crossrails, rear splash, raised roll front and end, secured 3" off face of wall, and turn end down into dishwasher and secure with stainless steel machine screws.

Item 70

**MOBILE POT AND PAN STORAGE SHELF**

Quantity - 5

Make - MetroMax Q or equal by Cambro

Size - 48" x 24"; 36" x 21"; all 74" high on casters; five tier

Description - Shelving unit shall be all standard construction and shall consist of five shelves with removable injection molded polypropylene mats with antimicrobial product protection, supported on epoxy coated steel shelf frames and similar uprights with capped tops, and mounted on 5" diameter polyurethane tired swivel casters with donut bumpers.

Accessories - Provide with polymer posts in lieu of standard.

Item 71

No item

Item 72

No item

Item 73

No item

**PART 3 - EXECUTION**

**3.1 SANITATION REQUIREMENTS**

- A. Equipment specified herein shall be fabricated to conform to the "Food Service Equipment Standards" of the National Sanitation Foundation prepared by the Committee on Food Service Standards, and published by the National Sanitation Foundation, Ann Arbor, Michigan. Any differences of opinion on sanitation shall be referred to the State Department of Health for a ruling.
- B. Equipment shall be installed in accordance with the manufacturer's instructions and the best practices of the food service industry, with careful attention to eliminating all cracks, crevices and concealed spaces in wet areas that would be difficult to clean or keep free of vermin and soil.

**3.2 EXAMINATION AND ACCEPTANCE**

- A. Determine whether the General Contractor will furnish and provide temporary power and light, openings and storage space to permit scheduled delivery of equipment. Verify water pressure and provide necessary reducing valves.

- B. Examine space in which specified work is to be installed to assure that conditions are satisfactory for the installation of specified work. Report in writing to the Architect, any deficiency in the work of other contractors affecting specified work. Commencement of specified work shall be construed as acceptance of space conditions.
- C. Obtain and verify all measurements and conditions on the job, and assume responsibility in respect to same.
- D. Inspect flooring and raised concrete bases, wall finishes, painting, ceiling installation and all related work for readiness to commence installation of foodservice equipment. Verify the existence of required mechanical and electrical rough-ins.

### 3.3 CLEANING UP

- A. Debris and surplus materials resulting from installation work shall be removed promptly as work progresses, to a location indicated by the General Contractor.
- B. Following completion, and before final acceptance by the Owner, clean finished surfaces in accordance with the manufacturer's instructions, and leave specified work free of imperfections.

### 3.4 DEMONSTRATION AND OPERATING INSTRUCTIONS

- A. Before final acceptance, and by appointment with the Owner and his representatives, completely demonstrate with power, the correct operation of each new item of operating equipment.
- B. Prior to the demonstration, turn on all mechanical and electrical foodservice equipment. Test for leaks, poor connections, and inadequate or faulty performance and correct if necessary. Adjust for proper operation. Thermostatically controlled equipment and equipment with automatic features shall be operated for a sufficient length of time with proper testing equipment to prove controls are functioning as intended. Recalibrate thermostats if necessary.
- C. Provide Architect or Consultant with a loose leaf bound manual of operating data and maintenance instructions containing complete description, wiring diagrams, operating data, maintenance requirements and other information pertaining to the proper operation and upkeep of the various items of electrical or mechanical equipment. Include names, addresses and telephone numbers of authorized service agencies for all items. Arrange all material in alphabetical order by Manufacturer. Provide with a list of equipment to include make, model, and serial number where applicable. Book shall be turned over to Owner after review and approval.
- D. Submit guarantees and warranties to the Architect in the above specified manual with all warranty cards completed and becoming effective at the time the equipment was satisfactorily demonstrated.

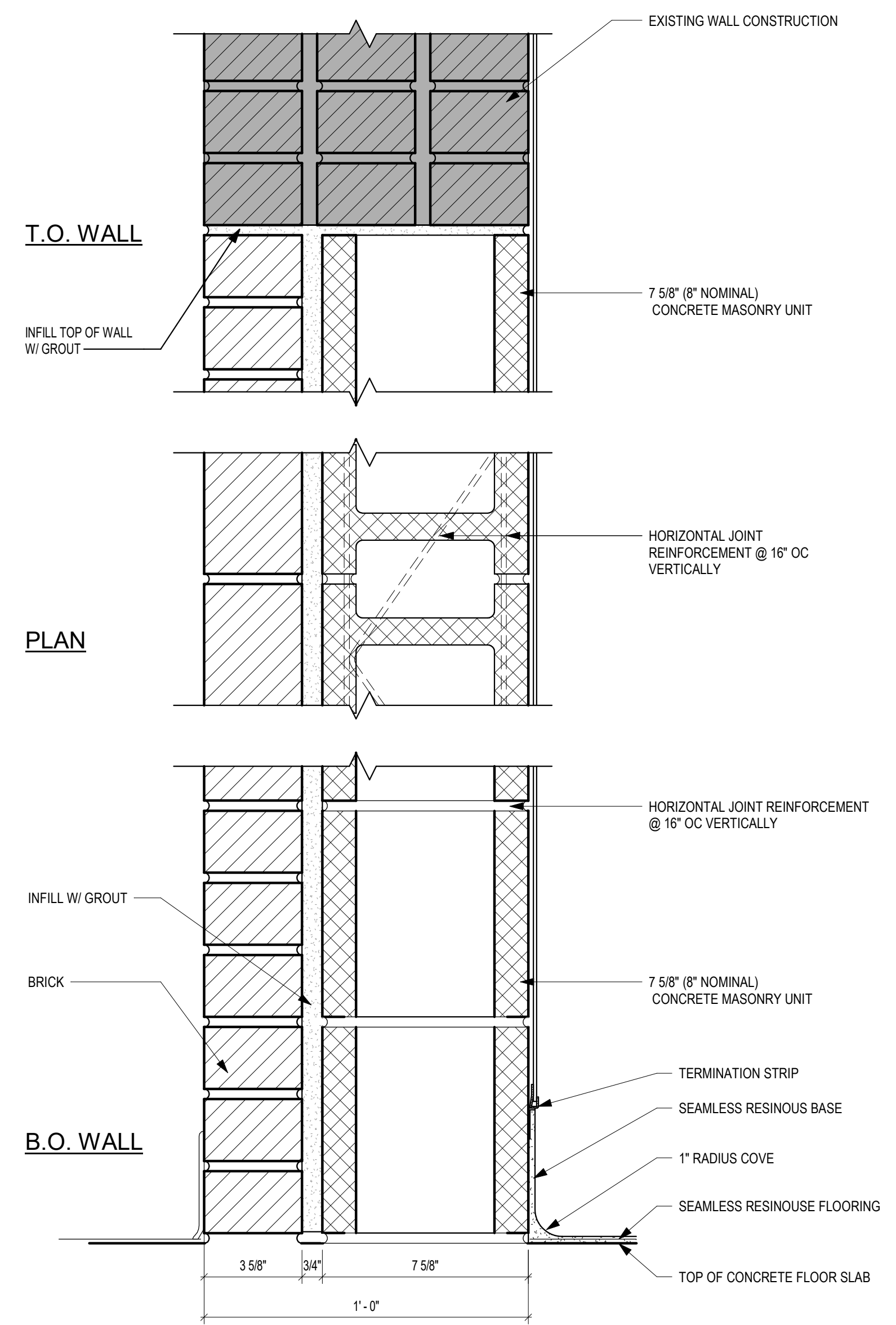
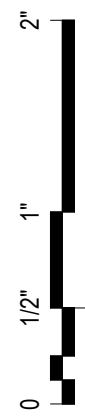
### 3.5 PROTECTION OF WORK

- A. Protect specified work from damage during transportation to the project site, storage at the site, during installation, and after completion until acceptance by the Owner.
- B. Protect adjacent work under other contracts during installation until completion of specified work. After completion, the contractor for other work shall be responsible for the protection of his work until acceptance by the Owner.
- C. Damaged work as determined by the Architect, shall be repaired or replaced as determined by and to the satisfaction of the Architect.

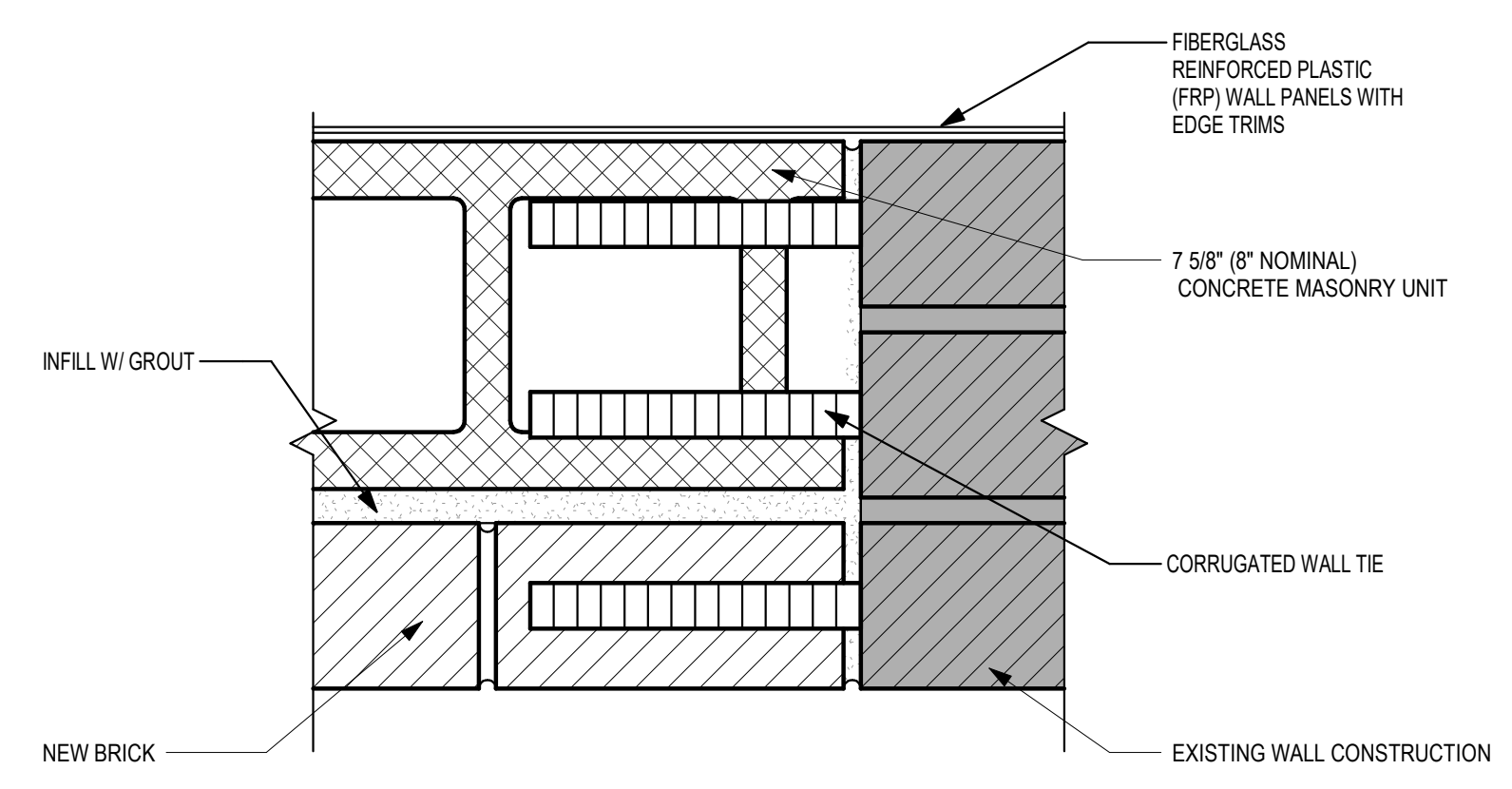
### 3.6 EXISTING EQUIPMENT

- A. Foodservice equipment that is scheduled for reuse shall be removed and stored in a location provided by the General Contractor on site. This Contractor shall provide transportation of equipment.
- B. Verify and document the operating condition of all relocated equipment prior to its being disconnected. Document the condition of the equipment to note any dents, scratches, broken components or other damage prior to placing it in storage. Protect equipment during transport and storage, and assume responsibility for its re-installation in the condition viewed prior to removal. Transport and install the equipment in accordance with Item Specifications.
- C. This Contractor is not responsible for refurbishing equipment noted as "Existing" on plans or specifications unless work is specifically called for in the Item Specifications.
- D. Disconnecting and reconnecting of services to "Existing" equipment shall be performed by related trades.
- E. This Contractor shall restart all existing equipment following its reconnection to building services and verify its correct operation as viewed prior to removal.
- F. This Contractor shall not provide a warranty or guarantee on "Existing" equipment. In the case of a new component being provided by this Contractor for an "Existing" piece of equipment, the component shall be warranted or guaranteed as specified hereinbefore.
- G. Foodservice equipment that is scheduled for reuse must be verified for NSF certification.
- H. Foodservice equipment that is scheduled for reuse and that requires plumbing and/or gas fitting work performed in the Commonwealth of Massachusetts, must be Board of State Examiners of Plumbers and Gas Fitters approved.

**END OF SECTION**



8 TYPE 8 - EXISTING DOOR INFILL



2 WALL JAMB @ EXISTING MASONRY OPENING  
3" = 1'-0"

**Kitchen Code Violation Project**

State DAS Project No. 054-0098CV  
Glastonbury High School  
330 Hubbard St, Glastonbury, CT 06033  
GL-2019-19  
Project Team

Equipment Engineer



Food Facilities Planners  
161 West Main Street  
Georgetown, MA 01833  
phone 978.352.8500  
www.Crabtree-McGrath.com

MEP Engineer



185 Main Street  
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Structural Engineer



58 Essex Street, Deep River, CT06417  
phone 860-532-0312

Civil Engineer



300 Winding Brook Drive  
Glastonbury, CT 06033  
860-652-8227

Revisions

1	Addendum #3	3/3/20
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Issue Record

Seal

FINAL CONSTRUCTION DOCUMENTS

Drawing Information	
Date	March 29, 2019
Job Number	GL-2019-19
Scale	3" = 1'-0"
Drawn	Author
Checked	Checker
	Drawing Name

PARTITION TYPES

Drawing Number





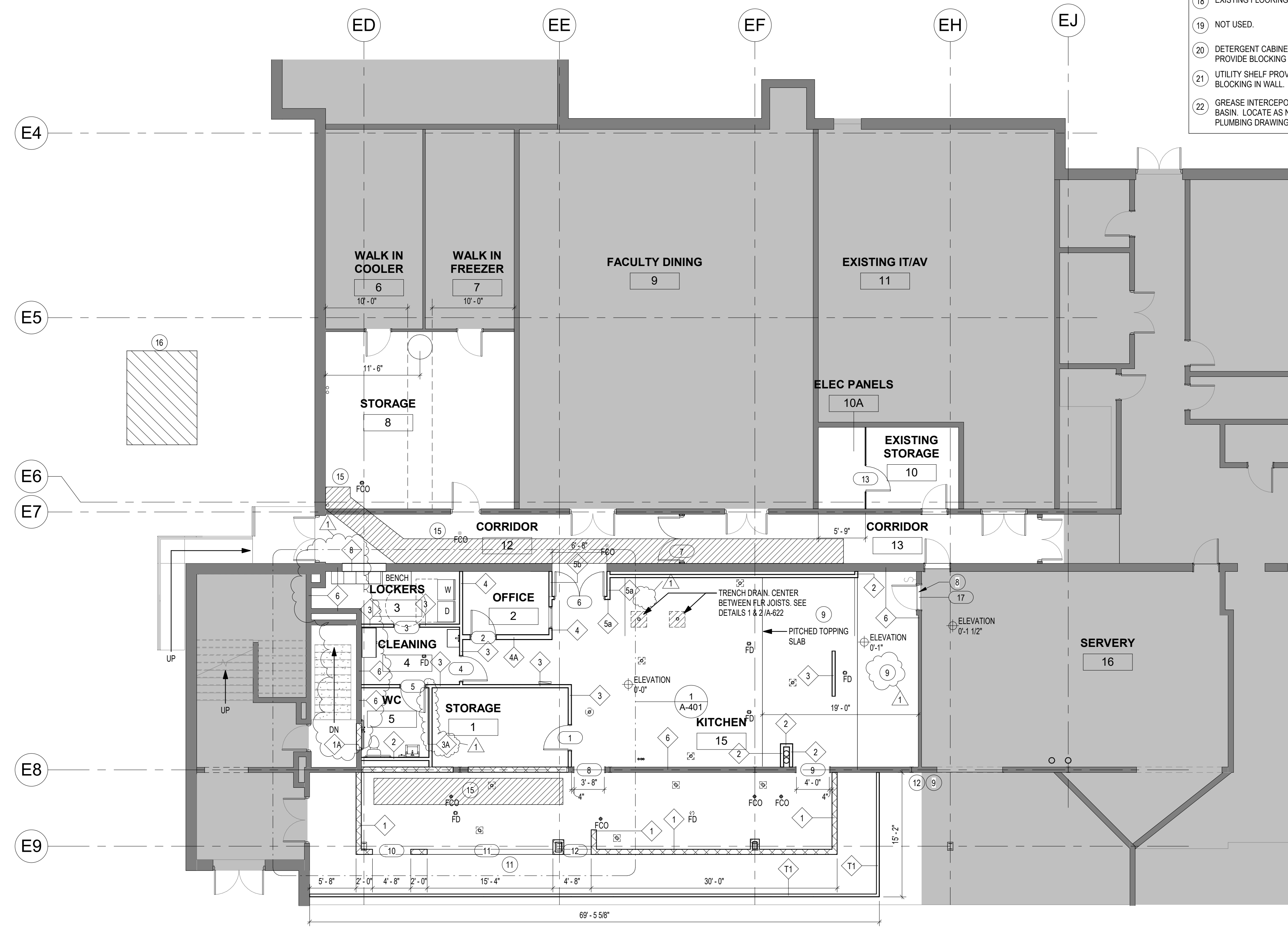


### FLOOR PLAN KEYNOTES

- 1 EXISTING ELECTRICAL PANEL TO REMAIN
- 2 MOP SINK
- 3 RELOCATE EXISTING WASHER AND DRYER
- 4 4 DOUBLE HIGH METAL LOCKERS
- 5 TEMPERED GLAZING IN PAINTED HOLLOW METAL FRAME. SEE FRAME STYLES AND BORROWED LITE DETAILS, SHEET A-800
- 6 MELAMINE SHELVES ON METAL STANDARDS. SEE DETAIL 4/A-621.
- 7 PLUMBING CHASE FOR SERVICES
- 8 1/2" HIGH NEW ALUMINUM DOOR THRESHOLD TO MAKE FLOOR HEIGHT TRANSITION AT EXISTING DOOR AND FRAME
- 9 NEW SLOPED FLOOR AT 1:20 PITCH.
- 10 DOUBLE WYTHE BRICK INFILL AT EXISTING MASONRY OPENING FROM 3'-0" AFF TO 7'-0" AFF.
- 11 NEW MASONRY WALL OPENING FROM 3'-0" AFF TO 7'-0" AFF.
- 12 NEW LEVEL TOPPING SLAB AT ELEVATION 0'-1" AND NEW VCT FLOORING TO MATCH EXISTING
- 13 RELOCATE EXISTING ELECTRICAL PANELS
- 14 NEW CONCRETE SLAB INFILL WHERE SLAB WAS SAWCUT FOR GREASE WASTE PIPE CONNECTIONS. PROVIDE NEW 12" X 12" VCT FLOORING TO MATCH EXISTING AS CLOSELY AS POSSIBLE
- 15 NEW CONCRETE SLAB INFILL WHERE SLAB WAS SAWCUT FOR GREASE WASTE PIPE CONNECTIONS. PROVIDE NEW 12" X 12" VCT FLOORING
- 16 REFER TO CIVIL DRAWINGS FOR NEW PAVING INFILL OVER BASE AS REQUIRED AT NEW GREASE INTERCEPTOR.
- 17 NEW PAINTED GWB ENCLOSURE WITH CERAMIC TILE UP TO 4'-0" AFF.
- 18 EXISTING FLOORING TO REMAIN
- 19 NOT USED.
- 20 DETERGENT CABINET PROVIDED BY FOODSERVICE CONTRACTOR. PROVIDE BLOCKING IN WALL.
- 21 UTILITY SHELF PROVIDED BY FOODSERVICE CONTRACTOR. PROVIDE BLOCKING IN WALL.
- 22 GREASE INTERCEPTOR WASTE DUPLEX GRINDER PUMP ASSEMBLY AND BASIN. LOCATE AS NOTED ON ARCHITECTURAL PLAN. REFER TO PLUMBING DRAWINGS FOR MORE INFORMATION.

### FLOOR PLAN NOTES

1. PARTITIONS LOCATED BY DIMENSION STRING ARE DIMENSIONED TO THE FACE OF GYP BD UNLESS OTHERWISE NOTED.
2. PARTITIONS NOT DIMENSIONED ARE GENERALLY LOCATED BY ONE OF THE FOLLOWING CRITERIA:
  - A. CENTERLINE: CENTER OF PARTITION ALIGNS WITH THE CENTER OF GRIDLINE OR OBJECT CENTERLINE (SUCH AS A COLUMN OR WINDOW MULLION). CENTER THE OVERALL PARTITION WIDTH, RATHER THAN STUD WIDTH ON THE LINE.
  - B. ALIGN: LOCATE PARTITION FLUSH WITH FACE OF GYPSUM BOARD, OR OTHER SURFACE INDICATED. NEW CONSTRUCTION SHALL MATCH AND ALIGN WITH EXISTING, U.O.N.
  - C. MAINTAIN DIMENSIONS NOTED AS "MINIMUM" OR "CLEAR" WHERE NOTED.
3. DOOR OPENINGS THAT ARE NOT DIMENSIONED SHALL BE SPACED 6" FROM THE ADJACENT WALL.
4. PARTITION TYPES AND FIRE RESISTIVE RATINGS INDICATED ON A WALL ARE TO BE CONTINUOUS FOR THE LENGTH AND HEIGHT OF A PARTITION.
5. OPENINGS IN RATED WALL, FLOOR, CEILING AND ROOF ASSEMBLIES SHALL BE SEALED WITH PENETRATION SEALANT SYSTEMS MEETING OR EXCEEDING THE REQUIRED FIRE RESISTIVE RATINGS.
6. MAINTAIN THE FIRE RATING OF CONSTRUCTION AROUND CABINETS, PANELS, AND BOXES RECESSED IN FIRE RATED WALL, FLOOR, AND CEILING ASSEMBLIES.
7. PROVIDE STIFFENERS, BRACING, BACKING PLATES AND BLOCKING REQUIRED FOR SECURE INSTALLATION OF DOORS AND DOOR HARDWARE INCLUDING WALL-MOUNTED DOOR STOPS, WALL-MOUNTED MILLWORK, AND WHITEBOARDS.
8. DO NOT OBSTRUCT ACCESS TO EXISTING EXITS, OR REDUCE THE WIDTH OF PUBLIC CORRIDORS
9. NOT USED.
10. CONTRACTOR TO PATCH ALL EXISTING WALLS, COLUMNS, ETC., WHERE EXISTING ELECTRICAL IS REMOVED OR WHERE NEW ELECTRICAL & TEL/DATA OUTLETS OCCUR COORDINATE W/ POWER & TELECOMM. DWGS.
11. PENETRATIONS SHALL MEET LOCAL CODE REQUIREMENTS OR BASE BUILDING REQUIREMENTS.
12. THE CONTRACTOR SHALL NOTIFY THE ARCHITECT OF ANY CONFLICTS BETWEEN EXISTING CONDITIONS AND NEW WORK, OMISSIONS OR CONFLICTS IN THE DRAWINGS, AND ANY RESTRICTIONS RELATED TO THE EXECUTION OF THE WORK. IN THE CASE OF CONFLICTS BETWEEN DRAWINGS OR NOTES AND DRAWINGS, IT SHALL BE ASSUMED THE STRICTEST CONDITION OR REQUIREMENT HAS BEEN INCLUDED IN THE COST OR SCOPE OF THE WORK AND SHALL APPLY TO THE QUESTIONED CONDITION.
13. FULLY LAY OUT GRID, WALL, AND OPENING PLACEMENT IN AN AREA PRIOR TO START OF PARTITION CONSTRUCTION. VERIFY THAT DIMENSIONS ARE CONSISTENT WITH REQUIREMENTS INDICATED IN THE DOCUMENTS. REFER ANY DIMENSIONAL INCONSISTENCIES TO THE ARCHITECT FOR RESOLUTION PRIOR TO THE START OF PARTITION CONSTRUCTION.
14. ALL WORK SHALL BE PERFORMED IN STRICT ACCORDANCE WITH THE BUILDING OFFICIAL AND CODE ADMINISTRATORS (IBC) CODE AND ALL APPLICABLE CODES AND ORDINANCES AS ADOPTED BY THE LOCAL JURISDICTIONS HAVING AUTHORITY. THE CONSTRUCTION MANAGER SHALL ARRANGE FOR REQUIRED INSPECTIONS BY AUTHORITIES AT THE PROPER TIME DURING PROGRESS OF THE WORK.
15. VERIFY ALL EXISTING CONDITIONS AND ALL DIMENSIONING PRIOR TO THE COMMENCEMENT OF WORK OR ORDERING OF MATERIAL. CONTRACTOR SHALL CONTACT THE ARCHITECT FOR THE RESOLUTION OF ANY DISCREPANCIES.
16. IF INTERIOR PARTITIONS ARE TO ALIGN WITH BASE BUILDING PARTITIONS OR COLUMNS, THE ALIGNMENT SHALL BE CONSTRUCTED SO AS NOT TO SHOW A TRANSITION.
17. BASE BUILDING CONCRETE SLAB THAT IS DISTURBED DURING CONSTRUCTION, SHALL BE PATCHED AND REPAIRED TO A SMOOTH FINISH.
18. PROVIDE FIRE RETARDANT WOOD BLOCKING IN ALL PARTITIONS TO RECEIVE MILLWORK ITEMS, OR OTHER PARTITION MOUNTED FIXTURES AND ACCESSORIES.
19. DRAWINGS AT A LARGER SCALE SHALL TAKE PRECEDENCE OVER DRAWINGS AT A SMALLER SCALE, EXCEPT FOR ANY INCONSISTENCIES THAT MAY BE FOUND IN THE DRAWINGS. REQUEST CLARIFICATION OF SUCH INCONSISTENCIES PRIOR TO COMMENCEMENT OF WORK.
20. DIMENSION AND NOTES FOR A GIVEN CONDITION ARE TYPICAL AT ALL SIMILAR CONDITIONS UNLESS OTHERWISE NOTED.
21. CLEARANCES AT ALL SCHEDULED MILLWORK SHALL BE FIELD VERIFIED BY CONTRACTOR.
22. ALL DOCUMENTS (ARCHITECTURAL, ENGINEERING, ETC.) AND PROJECT MANUAL ARE COMPLEMENTARY AND WHAT IS CALLED FOR BY ANY WILL BE BINDING FOR ALL, UNLESS OTHERWISE NOTED.



### FLOOR PLAN LEGEND

- EXISTING PARTITION
- NEW PARTITION, REFER TO PARTITION TYPES ON G-001
- NEW CMU PARTITION, REFER TO PARTITION TYPES ON G-001
- INDICATES ALIGNMENT OF FINISHED SURFACES
- EXISTING DOOR, FRAME AND HARDWARE
- NEW DOOR, FRAME AND HARDWARE
- AREA NOT IN CONTRACT (NIC)
- FIRE EXTINGUISHER CABINET
- FLOOR CLEANOUT, SEE PLUMBING DRAWINGS
- FLOOR SINK, SEE PLUMBING DRAWINGS
- FLOOR DRAIN, SEE PLUMBING DRAWINGS
- TRENCH DRAIN

1 FIRST FLOOR CONSTRUCTION PLAN  
1/8" = 1'-0"



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### Kitchen Code Violation Project

State DAS Project No. 054-0098CV  
Glastonbury High School  
330 Hubbard St, Glastonbury, CT 06033  
GL-2019-19  
Project Team

Equipment Engineer



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Civil Engineer



300 Winding Brook Drive  
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### Revisions

1	Addendum #3	3/3/20
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### Issue Record

Seal

### FINAL CONSTRUCTION DOCUMENTS

Drawing Information	
Date	March 29, 2019
Job Number	GL-2019-19
Scale	1/8" = 1'-0"
Drawn	KS
Checked	RK
Drawing Name	

### FIRST FLOOR PLAN

Drawing Number

A-101



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SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

ITEM	QTY	DESCRIPTION	PLUMBING	ELECTRICAL	MECHANICAL / EQUIPMENT REMARKS
1	1	MOP SINK (BY PC)	1/2" H&CW; DRAIN IN FLOOR		PC TO PROVIDE FAUCET WITH HOSE BIBB
2	1	UTILITY SHELF			REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
3	1	DETERGENT STORAGE CABINET			REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
4	1	WASHING MACHINE	1/2" H&CW; STANDPIPE W	15 A - 120/1 - C&P	
5	1	FRONT LOAD DRYER		30 A CIRCUIT - 120/240/1 (HEAT); 20 A - 120/1 - C&P (CONTROLS)	220 CFM EXH THRU A 4" DIA. COLLAR
6	4	LOCKERS (BY GC)			REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
7	28	DRY STORAGE SHELVING			SIZED AS SHOWN ON PLANS
8	15	DUNNAGE RACK			SIZED AS SHOWN ON PLANS
9	1	TIME CLOCK (BY OWNER)		20 A CIRCUIT - 120/1	GC TO VERIFY POWER REQUIREMENTS WITH OWNER
10	-	SPARE NUMBER			
11	1	EXISTING WORK TABLE			
12	1	EXISTING WORK TABLE			
13	1	EXISTING CUTTER, FOOD		1 HP - 120/1 - C&P (FROM ITEM 20)	
14	1	PREP TABLE WITH SINKS	1/2" H&CW; 2" IW TO FS	(2) 20 A CIRCUIT - 120/1 TABLE MOUNTED CONVENIENCE OUTLET BY KEC 20 A CIRCUIT - 120/1 WALL MOUNTED CONVENIENCE OUTLET BY EC	
15	5	TRASH CONTAINER (BY OWNER)			
16	4	WALL MOUNTED HANDSINK	1/2" H&CW; 1-1/2" W		REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
17	5	TRASH BIN (BY OWNER)			
18	1	EXISTING WORK TABLE		20 A CIRCUIT - 120/1 WALL MOUNTED CONVENIENCE OUTLET BY EC	
19	3	PAN RACK			
20	1	COOK'S TABLE WITH SINK & OVERSHELF	1/2" H&CW; 2" IW TO FS	(4) 20 A CIRCUIT - 120/1 TABLE MOUNTED CONVENIENCE OUTLET BY KEC	
21	1	CAN OPENER			
22	2	CEILING MOUNTED UTENSIL RACK			KEC TO COORDINATE CEILING MOUNTING METHOD WITH GC
23	-	SPARE NUMBER			
24	2	FORTY GALLON FLOOR KETTLE	1/2" G @ 100 MBTU; 1/2" H&CW (FROM ITEM 34)	5 A - 120/1 (POWER FROM DR AT ITEM 34)	
25	2	FLOOR TROUGH W/ ADA GRATE	3" W CONN 7" BFF		REQUIRES FLOOR RECESS BY GC (SEE SPECIAL CONDITIONS PLAN)
26	1	PRESSURE STEAMER	3/4" G @ 220 MBTU (FROM ITEM 34) 1/4" CW; 1-1/2" IW TO FS (FROM ITEM 34)	25 WATTS - 120/1 PER COMPARTMENT (POWER FROM ITEM 34) 50 WATTS - 120/1 FOR STEAM GENERATOR CONTROL (POWER FROM ITEM 34)	
27	1	FILTER SYSTEM, STEAMER	3/4" CW (FROM ITEM 34)		
28	1	SIX BURNER RANGE WITH OVEN	3/4" G @ 194 MBTU; QD (FROM ITEM 34)	0.1 A - 120/1 - C&P (POWER FROM DR AT ITEM 34)	
29	3	DOUBLE CONVECTION OVEN	3/4" G @ 100 MBTU; QD (FROM ITEM 34)	(2) 8 A - 120/1 - C&P (POWER FROM DR AT ITEM 34)	
30	1	EXHAUST VENTILATOR		POWER TO LIGHTS FROM ITEM 37	3408 CFM EXH THRU (2) 14" DIA. COLLARS @ -0.695 SP
31	1	MAKE-UP AIR PLENUM			2,450 CFM SUP THRU (3) 28" x 12" COLLARS @ 0.214 SP
32	1	EXHAUST VENTILATOR		POWER TO LIGHTS FROM ITEM 37	2,500 CFM EXH THRU (2) 12" DIA. COLLARS @ -0.548 SP
33	1	MAKE-UP AIR PLENUM			2,250 CFM SUP THRU (3) 24" x 12" COLLARS @ 0.212 SP
34	1	UTILITY DISTRIBUTION SYSTEM	2" G @ 1,175 MBTU; 3/4" H&CW	50 A CIRCUIT - 120/208/3; 15 A CIRCUIT (DCV); 15 A CIRCUIT (LIGHTS)	
35	1	STAINLESS STEEL WALL FLASHING			
36	1	FIRE SUPPRESSION SYSTEM		120/1 - J-BOX FOR CONNECTION TO BUILDING ALARM SYSTEM & EQUIPMENT SHUT DOWN	
37	1	CONTROL PANEL		20 A CIRCUIT - 120/1	
37A	1	ROOM TEMPERATURE SENSOR			
38A	1	TWO-DOOR ROLL-THRU HEATED CABINET		15.5 A - 208/1	
38B	1	ONE DOOR ROLL-THRU REFRIGERATOR		11.6 A - 120/1 - C&P	
38C	1	TWO DOOR ROLL-THRU REFRIGERATOR		13.4 A - 120/1 - C&P	
38D	1	ONE DOOR ROLL-THRU HEATED CABINET		7.8 A - 208/1	
39	1	BEVERAGE TABLE		20 A CIRCUIT - 120/1 WALL MOUNTED CONVENIENCE OUTLET BY EC	
40	1	COFFEE MAKER, AUTOMATIC (BY VENDOR)	1/4" CW (from item 40a)	15 A - 120/1 - C&P (POWER FROM CONVENIENCE OUTLET)	
41	1	ADA HANDSINK	1/2" H&CW; 1-1/2" W		REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
42	1	REACH-IN FREEZER		14.9 A - 120/1 - C&P	
43	2	REACH-IN REFRIGERATOR		10.4 A - 120/1 - C&P	
44	1	ADA PREP TABLE W/ SINK	1/2" H&CW; 2" IW TO FS	20 A CIRCUIT - 120/1 WALL MOUNTED CONVENIENCE OUTLET BY EC	
45	1	PREP TABLE WITH SINK	1/2" H&CW; 2" IW TO FS	(2) 20 A CIRCUIT - 120/1 WALL MOUNTED CONVENIENCE OUTLETS BY EC	
46	1	WALL SHELF			REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
47	1	EXISTING FOOD SLICER		5.4 A - 120/1 - C&P (POWER FROM ITEM 45)	
48	1	EYE WASH STATION	1/2" CW; 1/2" W		REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
49	1	HUMIDIFIED HOT HOLDING CABINET		13.8 A - 120/1 - C&P	
50	1	DRY STORAGE SHELF			
51	9	TRAFFIC STANCHIONS			
52	1	MILK COOLER		7.5 A - 120/1 - C&P	
53	1	SERVING COUNTER		(2) 20 A CIRCUIT - 120/1 APRON MOUNTED CONVENIENCE OUTLETS BY KEC	KEC RESPONSIBLE FOR COORDINATION OF PASS TROUGH DETAIL BETWEEN GC AND COUNTER FABRICATOR
54	1	DROP-IN HEATED SHELF		8.3 A - 120/1 - C&P	
55	1	CONVERTIBLE SNEEZEGUARD			
56	1	HEAT LAMP		950 WATTS - 208/1	
57	1	DROP-IN FROST TOP	1" IW TO FS	6.7 A - 120/1 - C&P	
58	1	DROP-IN REFRIGERATED COLD PAN	1" IW TO FS	6.7 A - 120/1 - C&P	
58a	1	POLY CUTTING BOARD (BY OWNER)			COUNTER FABRICATOR PROVIDE PINS TO LOCK CUTTING BOARD IN PLACE
59	1	CONVERTIBLE SNEEZEGUARD			
60	1	POS TERMINAL		20 A CIRCUIT - 120/1 - C&P; PROVIDE DATA	
61	1	EXISTING WORK TABLE		20 A CIRCUIT - 120/1 WALL MOUNTED CONVENIENCE OUTLET BY EC	
62	1	ICE MAKER W/ BIN	3/8" CW; 3/4" & 1/2" IW TO FS	5.5 A - 208/1	5,400 BTU PER HOUR HEAT REJECTION
63	1	FILTER SYSTEM, ICEMAKER	3/8" CW		REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
64	3	UTILITY CART			
65	1	HOSE REEL ASSEMBLY	3/4" H&CW		REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
66	1	SOILED DISHTABLE & THREE COMPARTMENT SINK	3/4" H&CW; (3) 2" IW TO FS		
67	1	WALL SHELF			REQUIRES WALL BLOCKING BY GC (SEE SPECIAL CONDITIONS PLAN)
68	1	VENTLESS WAREWASHER	1/2" H&CW; 1-1/2" IW TO FS	23.7 A - 480/3	13,000 BTU PER HOUR LATENT HEAT; PROVIDE 110° HOT WATER
69	1	CLEAN DISHTABLE			
70	5	MOBILE POT & PAN STORAGE SHELF			
71	-	SPARE NUMBER			
72	-	SPARE NUMBER			
73	-	SPARE NUMBER			

Addendum #3

Addendum #3

NOTE: Verify all electrical loads and voltage availability with final equipment selection

NOTE FOR SCGM STAFF:  
All kitchen equipment, except those items noted as code required, is not in project scope. Estimated construction costs will not include FF&E. Only items noted will be included in the contractor's cost.

Abbreviations used:					
A	Ampers	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
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BTC	Branch to connection	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	GC	General Contractor	QD	Quick disconnect
CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
DFA	Drop from above	HP	Horsepower	SR	Single receptacle
DR	Duplex receptacle	HW	Hot water	SS	Steam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)

- SCHEDULE NOTES**
- UTILITIES SHOWN IN THESE SCHEDULES ARE SPECIFIC TO THE PRIME MANUFACTURER PROVIDED IN WRITTEN SPECIFICATION SECTION 114000. IF EQUIPMENT FROM AN ALTERNATE MANUFACTURER IS PROVIDED, IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO COORDINATE AND SUBMIT TO THE PROJECT DESIGN TEAM FOR REVIEW.
  - UTILITIES LISTED ON THIS SCHEDULE FOR OWNER FURNISHED OR VENDOR SUPPLIED EQUIPMENT ARE ESTIMATES ASSUMED FOR ENGINEERING PURPOSES ONLY. IT IS THE RESPONSIBILITY OF THE OWNER TO PROVIDE EQUIPMENT CUTSHEETS OF THIS EQUIPMENT TO CRABTREE-MCGRATH ASSOCIATES PRIOR TO CONSTRUCTION.
  - INSTALLING SUB-CONTRACTORS MUST NOTIFY CRABTREE-MCGRATH ASSOCIATES IF A UTILITY REQUIREMENT LISTED ON THIS EQUIPMENT SCHEDULE IS NOT AVAILABLE.
  - REFER TO THE ABBREVIATIONS NOTES PROVIDED ON THIS SHEET FOR CLARIFICATION OF ABBREVIATIONS USED WITHIN THIS EQUIPMENT SCHEDULE.



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**Kitchen Code Violation Project**

State DAS Project No. 054-0098CV

**Glastonbury High School**

330 Hubbard St, Glastonbury, CT 06033  
GL-2019-19

Project Team

Equipment Engineer



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Revisions

Addendum #3 - 3/3/20

Issue Record

Seal

FINAL CONSTRUCTION DOCUMENTS

Drawing Information

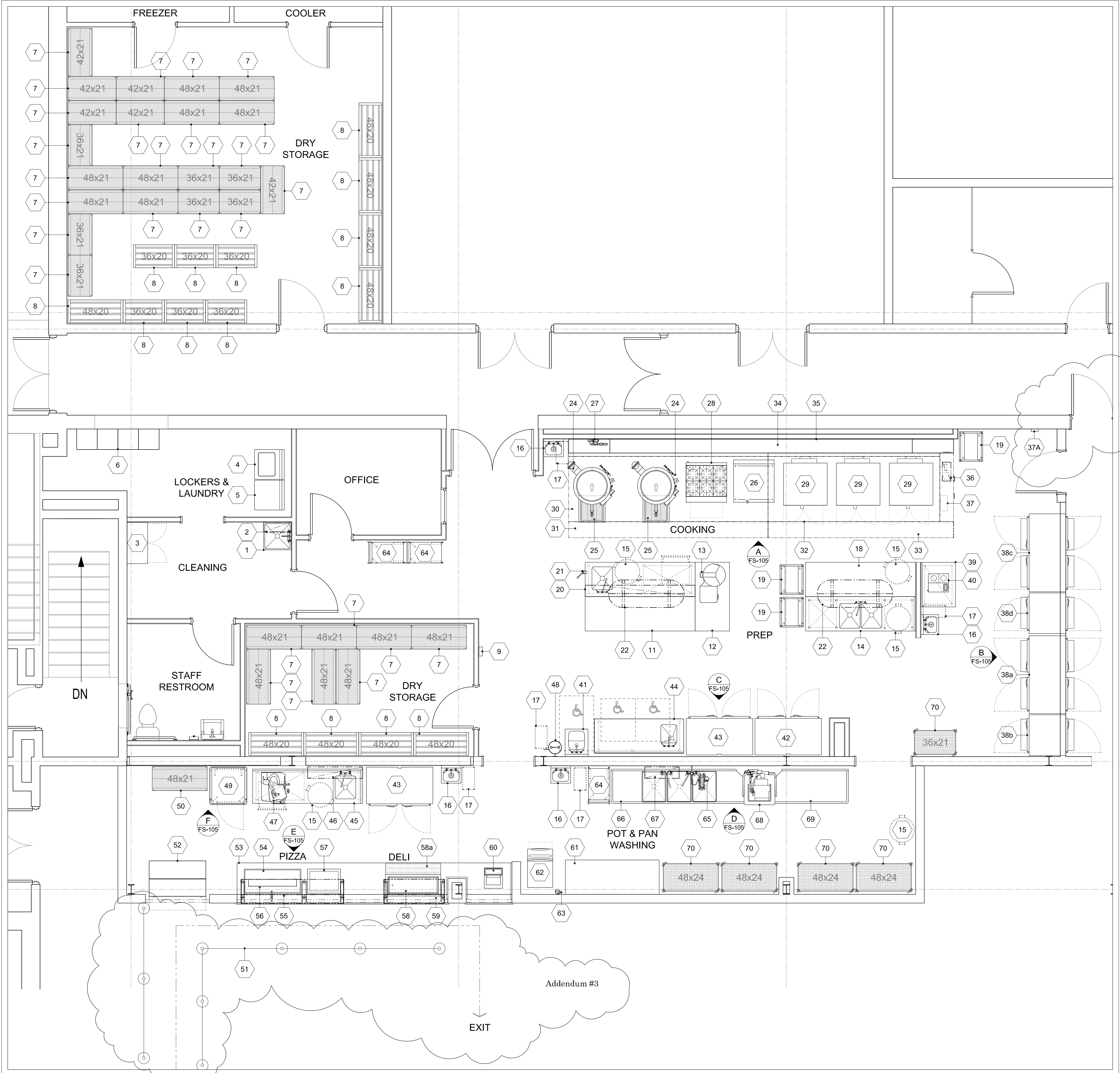
Date	March 29, 2019
Job Number	GL-2019-19
Scale	1/8" = 1'-0"
Drawn	AC
Checked	TMcd
	Drawing Name

FOODSERVICE EQUIPMENT SCHEDULE

Drawing Number

**FS-100**

1/4" = 1'-0"



**FOODSERVICE EQUIPMENT PLAN**

Scale: 1/4" = 1'-0"

**NOTE FOR SCGM STAFF:**  
 All kitchen equipment, except those items noted as code required, is not in project scope. Estimated construction costs will not include FF&E. Only items noted will be included in the contractor's cost.

**Abbreviations used:**

A	Ampers	EXH	Exhaust	IW	Indirect waste
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CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
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CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
DFA	Drop from above	HP	Horsepower	SR	Single receptacle
DR	Duplex receptacle	HW	Hot water	SS	Steam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)

- PLAN NOTES**
- IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO FIELD VERIFY THE DELIVERY PATH OF ALL EQUIPMENT WITHIN THEIR SCOPE WITH BUILDING CONDITIONS PRIOR TO ORDERING TO CONFIRM ALL EQUIPMENT FITS WITHIN THE DESIGNATED SPACE AS LOCATED ON PLANS.
  - KITCHEN EQUIPMENT CONTRACTOR SHALL COORDINATE WITH THE GENERAL CONTRACTOR AS NECESSARY FOR OPENINGS IN BUILDING, WALL LEAVE OUTS, DOOR WIDTHS AND HEADER HEIGHTS REQUIRED FOR DELIVERY AND INSTALLATION MEANS.
  - FINISHES TO ALL WALLS, FLOORS AND CEILINGS ARE TO BE PROVIDED BY THE GENERAL CONTRACTOR AS SPECIFIED BY THE PROJECT ARCHITECT TO MEET THE REQUIREMENTS OF THE LOCAL HEALTH DEPARTMENT.
  - REVISIONS TO THESE PLANS DUE TO FIELD CONDITIONS MUST BE SUBMITTED TO THE PROJECT DESIGN TEAM FOR REVIEW AND APPROVAL PRIOR TO PROCEEDING WITH CONSTRUCTION.
  - FLOORING MATERIAL SPECIFIED BY THE ARCHITECT MUST BE PROVIDED WITH A COVED BASE AT ALL WALLS.
  - ALL FOOD SERVICE EQUIPMENT AND CUSTOM FABRICATED ITEMS MUST MEET THE STANDARDS OF THE NATIONAL SANITATION FOUNDATION AND SHALL BE LABELED ACCORDINGLY.



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Revisions

Addendum #3 - 3/2/20

Issue Record

Seal

**FINAL CONSTRUCTION DOCUMENTS**

Drawing Information	
Date	March 29, 2019
Job Number	GL-2019-19
Scale	1/4" = 1'-0"
Drawn	AC
Checked	TMcD
Drawing Name	

**FOODSERVICE EQUIPMENT PLAN**

Drawing Number

**FS-102**



**Kitchen Code Violation Project**

State DAS Project No. 054-0098CV

**Glastonbury High School**

330 Hubbard St, Glastonbury, CT 06033

GL-2019-19

Project Team

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Revisions

Addendum #3 - 3/2/20

Issue Record

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**FINAL CONSTRUCTION DOCUMENTS**

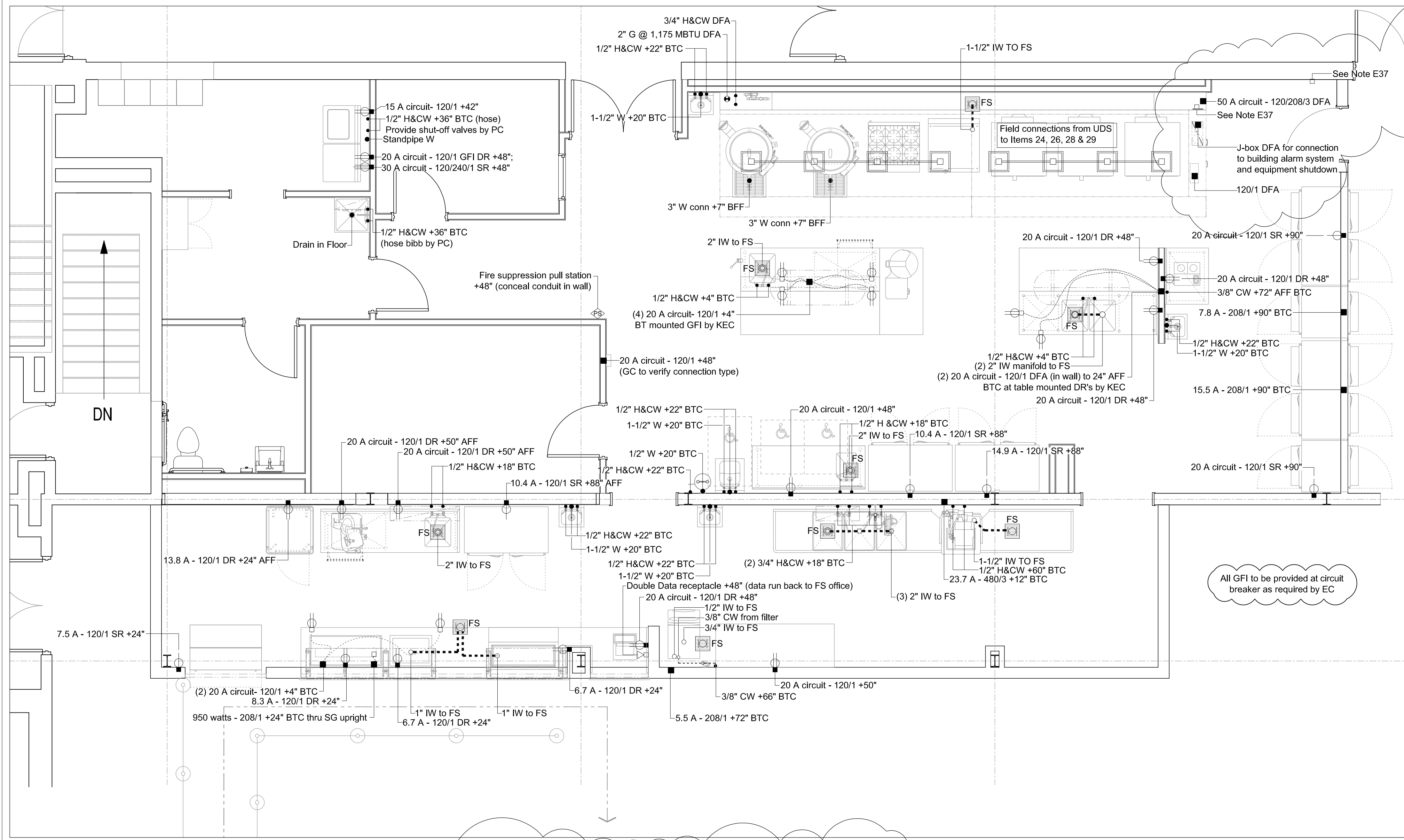
**Drawing Information**

Date	March 29, 2019
Job Number	GL-2019-19
Scale	1/4" = 1'-0"
Drawn	AC
Checked	TMeD
	Drawing Name

**FOODSERVICE EQUIPMENT  
ROUGHING-IN PLAN**

Drawing Number

**FS-103**



**FOODSERVICE ROUGHING-IN PLAN**

Scale: 1/4" = 1'-0"

**E-37**  
20 A circuit - 120/1 DFA for conn to ventilator control & hood lights at UDS item 34;  
Microswitch wiring from fire suppression systems (Item 36);  
EC to provide CAT5 connection to remote touch screen (cable supplied with system);  
EC to provide high voltage conns from Control panel to EHx fan;  
EC to provide wiring to temp sensors at hoods;  
EC to provide wiring to room temp sensors (Item 37A);  
EC to provide wiring from building management system remote control if applicable

Addendum #3

**Addendum #3**

**Abbreviations used:**

A	Amperes	EXH	Exhaust	IW	Indirect waste
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DR	Duplex receptacle	HW	Hot water	SS	Steam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)

**PLUMBING NOTES**

- DIMENSIONS ON THIS PLAN ARE PROVIDED FOR DESIGN INTENT. IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO VERIFY AND COORDINATE ALL DIMENSIONS AND HEIGHTS LISTED IN THE FIELD WITH THE EQUIPMENT BEING PROVIDED.
- PLUMBING CONTRACTOR IS RESPONSIBLE FOR ALL FINAL CONNECTIONS TO EQUIPMENT THAT REQUIRE A BRANCH TO CONNECTION (BTC), OR WHERE PLUMBING INTERCONNECTION IS INDICATED ON THE PLAN WITH A DASHED LINE.
- PLUMBING CONTRACTOR IS RESPONSIBLE FOR REVIEWING ALL MANUFACTURER'S SHOP DRAWINGS SUBMITTED TO CONFIRM SCOPE REQUIREMENTS AND INSTALLATION EXPECTATIONS.
- ALL FLOOR SINKS MUST BE STAINLESS STEEL CONSTRUCTION AND ARE TO BE PROVIDED AND INSTALLED BY THE PLUMBING CONTRACTOR. AREA DRAINS ARE LOCATED ON THESE PLANS IN RECOMMENDED AREAS. IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO CONFIRM QUANTITIES AND LOCATIONS WITH THE LOCAL AUTHORITY HAVING JURISDICTION.
- FLOOR SINKS LOCATED UNDER COUNTERS WITH LIMITED ACCESSIBILITY MUST BE INSTALLED 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING. IF THE FLOOR SINK CAN NOT BE INSTALLED 50% EXPOSED, THE UNDER SHELF OF THE CABINET MUST BE FULLY REMOVABLE.
- CONDENSATE DRAIN LINES FROM WALK-IN COOLER EVAPORATOR COILS SHALL BE INSTALLED BY THE PLUMBING CONTRACTOR. DRAIN LINES MUST BE COPPER AND INSTALLED 1" OFF THE WALLS WITH A MINIMUM PITCH OF 1/2" PER FOOT. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL A COPPER UNION WITHIN 24" OF THE CONNECTION TO THE EVAPORATOR COIL. FOR INSTALLATION DRAIN LINES IN A FREEZER, DRAIN SHALL EXIT THE FREEZER AT THE EARLIEST DISTANCE POSSIBLE. DRAIN PENETRATIONS THROUGH THE WALK-IN COOLER WALL PANEL MUST BE APPROPRIATELY SEALED TO INCLUDE A VAPOR SEAL AND PROVIDED WITH CHROME ESCUTCHEON PLATES AT ALL EXPOSED POINTS WHERE PIPING PENETRATES THE WALL. DRAINS MUST BE "P" TRAPPED OUTSIDE OF THE COOLER WALLS AND TERMINATED 1" ABOVE THE FLOOR SINK.
- PLUMBING CONTRACTOR TO INSTALL UTILITIES CONCEALED IN WALLS AND STUB-OUT AT TERMINATION POINTS.
- PLUMBING CONTRACTOR IS RESPONSIBLE FOR INSTALLATION OF ALL DRAINS, FAUCETS, PIPING TRAPS, VALVES, SHUT-OFFS, GAUGES, WATER PRESSURE REDUCERS, REGULATORS AND BACKFLOW PREVENTION ETC. AS REQUIRED BY LOCAL AUTHORITY HAVING JURISDICTION.
- IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO FLUSH ALL WATER LINES PRIOR TO FINAL CONNECTION TO FOOD SERVICE EQUIPMENT.
- A MAIN SHUT-OFF GAS VALVE MUST BE INSTALLED BY THE PLUMBING CONTRACTOR LOCATED TO MEET THE REQUIREMENTS OF THE PLUMBING CODE.
- GAS SUPPLY TO ALL COOKING EQUIPMENT MUST BE PROVIDED WITH AN ELECTRIC OR MECHANICAL SHUT-OFF VALVE. KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH THE VALVE AND INSTALLATION PERFORMED BY THE PLUMBING CONTRACTOR. VALVE SHALL BE TIED INTO THE FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF.
- THE PLUMBING CONTRACTOR IS RESPONSIBLE FOR LOCATION OF GREASE TRAPS AS REQUIRED BY LOCAL AUTHORITY HAVING JURISDICTION. GREASE TRAPS MUST BE LOCATED IN A MANNER THAT DOES NOT INTERFERE WITH FOODSERVICE EQUIPMENT LAYOUT.

**ELECTRICAL NOTES**

- DIMENSIONS ON THIS PLAN ARE PROVIDED FOR DESIGN INTENT. IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO VERIFY AND COORDINATE ALL DIMENSIONS AND HEIGHTS LISTED IN THE FIELD WITH THE EQUIPMENT BEING PROVIDED.
- ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR ALL FINAL CONNECTIONS TO EQUIPMENT THAT REQUIRE A BRANCH TO CONNECTION (BTC), OR WHERE INTER-WIRING IS INDICATED ON THE PLAN IN A DASHED LINE.
- ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR REVIEWING ALL MANUFACTURER'S SHOP DRAWINGS SUBMITTED TO CONFIRM SCOPE REQUIREMENTS AND EXPECTATIONS.
- ELECTRICAL PANELS PROVIDED SHALL BE DESIGNED WITH A MINIMUM OF 20% SPARE CAPACITY FOR FUTURE EXPANSION UNLESS OTHERWISE APPROVED BY THE OWNER.
- ELECTRICAL CONTRACTOR TO PROVIDE DROP CORDS AS LOCATED ON PLANS WITH THE CORD ADJUSTED TO HANG 78" ABOVE FINISH FLOOR. PLASTIC WIRE TIES ARE NOT ACCEPTABLE FOR THIS WORK. DROP CORDS MUST BE PROVIDED WITH STRAIN RELIEF, GFCI CIRCUIT BREAKER AND FIXTURE SUPPLIED REQUIRES APPROVAL BY THE SOUTHERN NEVADA HEALTH DISTRICT.
- ELECTRICAL CONNECTIONS ON THIS PLAN ARE PROVIDED AS IT RELATES SPECIFICALLY TO FOOD SERVICE EQUIPMENT. CONVENIENCE OUTLETS ARE PROVIDED IN SPECIFIC LOCATIONS AS REQUESTED BY OWNER. IT IS THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ANY OTHER ELECTRICAL OUTLETS AS REQUIRED TO MEET CODE REQUIREMENTS BY LOCAL AUTHORITY HAVING JURISDICTION.
- WALK-IN COOLER LIGHT FIXTURES ARE TO BE PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR. LIGHTS ARE TO BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
- IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO CONFIRM WITH THE WALK-IN COOLER MANUFACTURER THAT THE QUANTITY AND LOCATIONS OF THE LIGHTING LAYOUT WILL MEET 20 FOOT CANDLES OF LIGHT AT A DISTANCE OF 30" ABOVE FINISH FLOOR AS REQUIRED IN WALK-IN COOLERS BY THE NATIONAL FOOD CODE.
- DRAIN PIPING WITHIN A WALK-IN FREEZER SHALL BE PROVIDED WITH A DRAIN LINE HEATER AND INSULATION. FINAL CONNECTION OF THE DRAIN LINE HEATER PROVIDED BY THE ELECTRICAL CONTRACTOR.
- ELECTRICAL CONTRACTOR TO INSTALL UTILITIES CONCEALED IN WALLS AND STUB-OUT AT TERMINATION POINTS.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL WIRING BETWEEN EXHAUST VENTILATORS, FAN SYSTEMS, CONTROL PANELS, MAGNETIC STARTERS, FIRE SUPPRESSION SYSTEMS, PULL STATIONS AND SWITCHES.
- CONTROL AND POWER WIRING BETWEEN CONTROL PANELS AND GARBAGE DISPOSALS, WASTE PULPERS, TROUGH COLLECTORS ETC. ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
- ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL POWER TO ANY COOKING EQUIPMENT MUST BE PROVIDED THROUGH A SHUNT TRIP SYSTEM.
- FOOD PREPARATION AREAS MUST BE PROVIDED WITH 50 FOOT CANDLES OF LIGHTING.
- ELECTRICAL CONTRACTOR MUST VERIFY REMOTE FIRE SUPPRESSION PULL STATION LOCATIONS WITH THE LOCAL FIRE INSPECTOR PRIOR TO INSTALLATION.

**ELECTRICAL LEGEND**

⊖	WALL MOUNTED DUPLEX RECEPTACLE
⊖	WALL MOUNTED SIMPLEX RECEPTACLE
⊖	WALL MOUNTED SPECIAL PURPOSE RECEPTACLE
⊖	TABLE MOUNTED DUPLEX RECEPTACLE
⊖	TABLE MOUNTED SIMPLEX RECEPTACLE
⊖	TABLE MOUNTED SPECIAL PURPOSE RECEPTACLE
⊖	FLOOR RECEPTACLE
⊖	JUNCTION BOX
⊖	FIELD CONNECTION
⊖	SWITCH
⊖	LIGHT FIXTURE
⊖	DROP DOWN POWER
⊖	FIRE PULL STATION
⊖	DATA CONNECTION
⊖	FIELD WIRING

**PLUMBING LEGEND**

•	HOT WATER OR COLD WATER
•	WASTE - DIRECT CONNECTED
○	WASTE - INDIRECT
•	GAS
○	AREA DRAIN (VERIFY LOCATION)
⊖	FLOOR DRAIN
⊖	FUNNEL FLOOR DRAIN
⊖	FLOOR SINK
○	WATER CONNECTION
---	FIELD PLUMBING (DRAIN)
---	FIELD PLUMBING (WATER)