NELSON

ADDENDUM 1

Minneapolis, MN

Date: 01/09/2026

Project Name: Coushatta Education Building

Project Number: 24.0002607.000

This Addendum 1 becomes as fully a part of the first issued documents as if originally issued therewith or originally contained herein.

This Addendum embraces additions to, deductions from, all changes and substitutions in, or clarifications and emphasis on part of requirements of the drawings and specifications, pertaining to ALL TRADES herewith mentioned for the completion of the PROJECT.

PROJECT MANUAL

Section 00 01 00 – Invite for Bid

Link: **Coushatta Pre-Bid Meeting Link**

Meeting ID: 243 559 842 735 46

Passcode: 46Hf6LU6

Section 00 02 00 – Instructions to Bidders

1. Omit section 1.11.A and its following language: A Bidder shall be prepared to retain specific Subcontractors, Suppliers, or other individuals or entities for the performance of the Work if required by the Bidding Documents (most commonly in the Specifications) to do so. If a prospective Bidder objects to retaining any such Subcontractor, Supplier, or other individual or entity, and the concern is not relieved by an Addendum, then the prospective Bidder should refrain from submitting a Bid.
2. Modify section 1.13.A Bid Security to be 5% of Bidder's Maximum bid price in lieu of 10%.

Section 06 16 00 – Sheathing

1. Omit Section Entirely.

Section 11 40 00 – Foodservice Equipment

2. Part 4 – Itemized Equipment Specifications – Update Items 11, 20, 21, 22 to be Energy Star compliant models.

Section 32 93 00 – Plants

1. Modify Section 1.10.B.1 Warranty Period to be 18 months in lieu of 12 months for trees and shrubs.

DRAWINGS

Sheet FS100 – Food Service Floor Plan

1. Update Equipment Schedule for Item Models 10, 20,21,22.

Sheet FS101 – Food Service Electrical Plan

1. Update Note 4 as indicated on attached drawing.

Sheet FS102- Food Service Plumbing Plan

1. Update Equipment Schedule for Item Models 10, 20,21,22.

Sheet FS103 – Food Service Drainage Plan

1. Update Equipment Schedule for Item Models 10, 20,21,22.

Sheet FS104 – Food Service Mechanical Plan

1. No Change, included as part of Food Service Drawing Set.

Sheet FS105 – Food Service Special Conditions Plan

1. No Change, included as part of Food Service Drawing Set.

END OF ADDENDUM

SECTION 00 0100

ADVERTISEMENT FOR BID

COUSHATTA TRIBE OF LOUISIANA , ELTON, LA

COUSHATTA EDUCATION BUILDING

ADVERTISEMENT FOR BIDS

Sealed Bids for the construction of the Coushatta Education Building Access Road will be received from Bidders, by the Coushatta Tribe of Louisiana, at the office of 1940 CC Bel Road, Elton, LA 70532 until 2 pm CST local time Tuesday 1/20/2026, at which time the Bids received will opened and reviewed. Bid Receiver's computer clock drives the closing time. Bid award will be pending USDA review and approval is anticipated around 1/29/2026.

This project consists of the construction of a new community education assistance building approximately 12,000 SF with offices, classroom, commercial kitchen, covered patio and exterior landscaping, and new utilities.

Bids will be received for a single prime Contract. Bids shall be on a lump sum with unit prices included for the purpose of change order negotiation when necessary. Coushatta Tribe of Louisiana reserves the right to award the bid based on consideration of all factors and not solely on low bid for the lump sum portion.

This agreement is for services related to a project that is subject to the Build America, Buy America Act (BABAA) requirements under Title IX of the Infrastructure Investment and Jobs Act ("IIJA"), Pub. L. 177-58. Absent an approved waiver, all iron, steel, manufactured products, and construction materials used in this project must be produced in the United States, as further outlined by the Office of Management and Budget's Memorandum M-22-11, Initial Implementation Guidance on Application of Buy America Preference in Federal Financial Assistance Programs for Infrastructure, April 18, 2022.

The Issuing Office for the Bidding Documents is the Coushatta Tribe of Louisiana, 1940 CC Bel Road, Elton, LA 70532.

Any questions regarding the bid should be submitted no later than 1/13/25 and by email to Keith Banes at KeithB@wenahagroup.com, Steve Manual at smanual@coushatta.com, and Rebecca Muchow at rmuchow@nelsonww.co. Prospective Bidders will be supplied with plans and specifications via email with a link from Keith Banes of Wenaha Group. Bids can be hand delivered, delivery by carrier, or emailed to Keithb@wenahagroup.com with CC of smanual@coushatta.com and rmuchow@nelsonww.com.

A pre-bid conference will be held virtually at 9:00 am CST local time on 1/12/2026. Attendance at the pre-bid conference is required. A link to the meeting is below. A site visit is required prior to bid submission and dates will be announced for coordination at the pre-bid meeting.

Link: **Coushatta Pre-Bid Meeting Link**

Meeting ID: 243 559 842 735 46

Passcode: 46Hf6LU6

Bids to be addressed to:

Owner: **Coushatta Tribe of Louisiana**

By: **Kristian Poncho**

Title: **Secretary-Treasurer**

Bid Date: **Tuesday, January 20, 2026**

END OF INVITATION FOR BID

SECTION 00 0200

INSTRUCTIONS TO BIDDERS

GENERAL

1.01 DEFINITIONS

A. Bidding Documents include the Bidding Requirements and the proposed Contract Documents. The Bidding Requirements consist of the Advertisement or Invitation to Bid, Instructions to Bidders, Supplementary Instructions to Bidders, the bid form, and other sample bidding and contract forms. The proposed Contract Documents consist of the form of Agreement between the Owner and Contractor, Conditions of the Contract (General, Supplementary and other Conditions), Drawings, Specifications and all Addenda issued prior to execution of the Contract.

B. Definitions set forth in the General Conditions of the Contract for Construction, AIA Document A201, or in other Contract Documents are applicable to the Bidding Documents.

C. Addenda are written or graphic instruments issued by the Architect prior to the execution of the Contract which modify or interpret the Bidding Documents by additions, deletions, clarifications or corrections.

D. A Bid is a complete and properly executed proposal to do the Work for the sums stipulated therein, submitted in accordance with the Bidding Documents.

E. The Base Bid is the sum stated in the Bid for which the Bidder offers to perform the Work described in the Bidding Documents as the base, to which Work may be added or from which Work may be deleted for sums stated in Alternate Bids.

F. An Alternate Bid (or Alternate) is an amount stated in the Bid to be added to or deducted from the amount of the Base Bid if the corresponding change in the Work, as descried in the Bidding Documents, is accepted.

G. A Bidder is a person or entity who submits a Bid and who meets the requirements set forth in the Bidding Documents.

H. A Sub-Bidder is a person or entity who submits a bid to a Bidder for materials, equipment, or labor for a portion of the Work.

1.02 BIDDER'S REPRESENTATIONS

A. The Bidder by making a Bid represents that:

1. The Bidder has read and understands the Bidding Documents or Contract Documents, to the extent that such documentation relates to the Work for which the Bid is submitted, and for the other portions of the Project, if any, being bid concurrently or presently under construction.

2. The Bid is made in compliance with the Bidding Documents

3. The Bidder has visited the site, become familiar with local conditions under which the Work is to be performed and has correlated the Bidder's personal observations with the requirements of the proposed Contract Documents.

4. The Bid is based upon the materials, equipment, and systems required by the Bidding Documents without exception.

1.03 BIDDING DOCUMENTS

A. COPIES

1. Prime Bidders may obtain complete sets of the Bidding Documents electronically from plan exchange rooms noted below and from the issuing office designated in the Advertisement or Invitation to Bid.

2. Print sets will not be provided by the issuing office designated in the Advertisement or Invitation to Bid. Duplication of partial or whole sets through plan exchange rooms may be available at a rate per sheet as determined by the designated plan exchange rooms.

3. Bidders shall use complete sets of Bidding Documents in preparing Bids; neither the Owner nor Architect assumes responsibility for errors or misinterpretations resulting from the use of incomplete sets of Bidding Documents.

4. No license or grant of use is conferred by issuance of copies of the Bidding Documents.

1.04 QUALIFICTION OF BIDDERS

A. Prospective Bidders shall submit the required information regarding their qualifications with their bid. Owner will review the submitted information to determine which contractors are qualified to bid on the Work. The information that each prospective Bidder must submit includes (a) written evidence establishing its qualifications such as financial data, previous experience, and present commitments, and (b) the following additional information:

1. Evidence of prospective Bidder's authority to do business in the state where the Project is located.

2. Prospective Bidder's license number.

3. Subcontractor and Supplier qualification information; coordinate with provisions of these Instructions, "Subcontractors, Suppliers, and Others."

B. A Bidder's failure to submit required qualification information within the times indicated may disqualify Bidder from receiving an award of the Contract.

C. No requirement in this document to submit information will prejudice the right of Owner to seek additional pertinent information regarding Bidder's qualifications.

D. Bidder is advised to carefully review those portions of the Bid Form requiring Bidder's representations and certifications.

1.05 INTERPRETATION OR CORRECTION OF BIDDING DOCUMENTS

A. The Bidder shall carefully study and compare the Bidding Documents with each other, and with other work being bid concurrently or presently under construction to the extent that it relates

to the Work for which the Bid is submitted, shall examine the site and local conditions, and shall at once report to the Architect errors, inconsistencies or ambiguities discovered.

B. Bidders and Sub-bidders requiring clarification or interpretation of the Bidding Documents shall make a written request which shall reach the Architect at least seven days prior to the date for receipt of Bids.

C. Interpretations, corrections and changes of the Bidding Documents will be made by Addendum. Interpretations, corrections and changes of the Bidding Documents made in any other manner will not be binding, and Bidders shall not rely upon them.

1.06 SUBSTITUTIONS

A. The materials, products and equipment described in the Bidding Documents establish a standard of required function, dimension, appearance and quality to be met by any proposed substitution.

B. Any request for substitute or "or equal" shall include a Manufacturer's Certification of compliance with the Build America, Buy America Act (BABAA) requirements mandated by Title IX of the Infrastructure Investment and Jobs Act ("IIJA"), Pub. L. 177-58.

C. No substitution will be considered prior to receipt of Bids unless written request for approval has been received by the Architect at least 10 days prior to the date for receipt of Bids. Such requests shall include the name of the material or equipment for which it is to be substituted and a complete description of the proposed substitution including drawings, performance and test data, and other information necessary for an evaluation. A statement setting forth changes in other materials, equipment or other portions of the Work, including changes in the work of other contracts that incorporation of the proposed substitution would require, shall be included The burden of proof of the merit of the proposed substitution is upon the proposal. The Architects' decision of approval or disapproval of a proposed substitution shall be final.

D. If the Architect approves a proposed substitution prior to receipt of Bids, such approval will be set forth in an Addendum. Bidders shall not rely upon approvals made in any other manner.

E. No substitutions will be considered after the Contract award unless specifically provided for in the Contract Documents.

1.07 ADDENDA

A. Addenda will be transmitted to all who are known by the issuing office to have received a complete set of Bidding Documents.

B. Copies of Addenda will be made available for inspection wherever Bidding Documents are on file for that purpose.

C. Addenda will be issued no later than four days prior to the date for receipt of Bids except an Addendum withdrawing the request for Bids or one which includes postponement of the date for receipt of Bids.

D. Each Bidder shall ascertain prior to submitting a Bid that the Bidder has received all Addenda issued, and the Bidder shall acknowledge their receipt in the Bid.

1.08 BIDDING PROCEDURES

A. PREPARATION OF BIDS

1. Bids shall be submitted on the forms included with the Bidding Documents.

2. All blanks on the bid form shall be legibly executed in a non-erasable medium.

3. Sums shall be expressed in both words and figures. In case of discrepancy, the amount written in words shall govern.

4. Interlineations, alterations and erasures must be initialed by the signer of the Bid.

5. All requested Alternates shall be bid. If no change in the Base Bid is required, enter "no Change."

6. Where two or more Bids for designated portions of the Work have been requested, the Bidder may, without forfeiture of the bid security, state the Bidder's refusal to accept award of less than the combination of ids stipulated by the Bidder. The Bidder shall make no additional stipulations on the bid form nor qualify the Bid in any other manner.

7. Each copy of the Bid shall state the legal name of the Bidder and the nature of legal form of the Bidder. The Bidder shall provide evidence of legal authority to perform within the jurisdiction of the Work. Each copy shall be signed by the person or persons legally authorized to bind the Bidder to a contract. A Bid by a corporation shall further give the state of incorporation and have the corporate seal affixed. A Bid submitted by an agent shall have current power of attorney attached certifying the agent's authority to bind the Bidder.

8. BABAA requirements apply to this project.

1.09 RECEIPT AND OPENING OF BIDS

A. Bids received shall be for Single Prime contracts for combined General, Civil, Mechanical and Electrical Work.

B. Bids shall be deposited at the designated location prior to the time and date for receipt of Bids. Bids received after the time and date for the receipt will be returned unopened.

C. The Bidder shall assume full responsibility for timely delivery at the location designated for receipt of Bids.

D. Any Bid may be withdrawn prior to the above scheduled time for the opening of bids or authorized postponement thereof. Any bid received after the time and date specified shall not be considered. No bidder may withdraw a bid within 60 days after the actual date of opening thereof.

E. The Owner will have the right to retain the bid security of Bidders to whom an award is being considered until either (a) the Contract has been executed and bonds, if required, have been furnished, or (b) the specified time has elapsed so that Bids may be withdrawn or (c) all Bids have been rejected.

1.10 SUBMISSION OF BIDS

A. Each bid must be submitted in a sealed envelope bearing on the outside the following information:

1. NAME OF PROJECT:
2. NAME OF BIDDER:
3. ADDRESS OF BIDDER:
4. THE WORDS: BID PROPOSAL FOR CONSTRUCTION WORK.

B. All bids and proposal for the construction of any contract project subject to the provisions of this chapter must contain a copy of the license or certificate of renewal thereof issued by the secretary of state enclosed in the required bid bond envelope.

1. No contract shall be awarded to any contractor unless he or she is the holder of a license in the class within which the value of the project shall fall as herein before provided. A contractor must be the holder of a license at least ten days prior to the date set for receiving bids, to be a qualified bidder. A bid submitted without this information properly enclosed in the Bid Bond envelope shall not be read nor considered and shall be returned to the bidder.
2. Attach to the sealed bid envelope shall be a separate sealed bid bond envelope containing a copy of the contractor's license or certificate of renewal thereof issued by the Louisiana Secretary of State. The outside of the envelope shall contain the following information:
   a. NAME OF PROJECT:
   b. NAME OF BIDDER:
   c. ADDRESS OF BIDDER:
   d. THE WORDS: BID PROPOSAL FOR CONSTRUCTION WORK.
3. Oral, telephone, telegraphic, facsimile or other electronically transmitted bids will not be considered.
   a. NAME OF PROJECT:
   b. NAME OF BIDDER:
   c. ADDRESS OF BIDDER:
   d. THE WORDS: BID PROPOSAL FOR CONSTRUCTION WORK.
4. If a Bid is sent by mail or other delivery system, the sealed envelope containing the Bid shall be enclosed in a separate package plainly marked on the outside with the notation "BID ENCLOSED." A mailed Bid shall be addressed to 1940 CC Bel Road, Elton, LA 70532.

1.11 SUBCONTRACTS, SUPPLIERS, AND OTHERS

A. OMITTED BY ADDENDUM 1.

B. Subsequent to the submittal of the Bid, Owner may not require the Successful Bidder or Contractor to retain any Subcontractor, Supplier, or other individual or entity against which Contractor has reasonable objection.

C. The apparent Successful Bidder, and any other Bidder so requested, shall within five days after Bid opening, submit to Owner a list of the Subcontractors or Suppliers proposed for the following

portions of the Work: demolition, cast-in-place concrete, structural steel, masonry, roofing, siding, storefront systems, cold-form framing, gypsum board, hvac, electrical, plumbing, storm sewer, earthwork and grading, roadway paving, site restoration, and erosion control. Such list shall be accompanied by an experience statement with pertinent information regarding similar projects and other evidence of qualification for each such Subcontractor, Supplier, or other individual or entity. If Owner or Engineer, after due investigation, has reasonable objection to any proposed Subcontractor, Supplier, individual, or entity, Owner may, before the Notice of Award is given, request apparent Successful Bidder to submit an acceptable substitute, in which case apparent Successful Bidder shall submit a substitute, Bidder's Bid price will be increased (or decreased) by the difference in cost occasioned by such substitution, and Owner may consider such price adjustment in evaluating Bids and making the Contract award.

D. If apparent Successful Bidder declines to make any such substitution, Owner may award the Contract to the next lowest Bidder that proposes to use acceptable Subcontractors, Suppliers, or other individuals or entities. Declining to make requested substitutions will constitute grounds for forfeiture of the Bid security of any Bidder. Any Subcontractor, Supplier, individual, or entity so listed and against which Owner or Engineer makes no written objection prior to the giving of the Notice of Award will be deemed acceptable to Owner and Engineer subject the terms of the contract.

1.12 MODIFICAITONS OF BIDS

A. A Bid may be withdrawn by an appropriate document duly executed in the same manner that a Bid must be executed and delivered to the place where Bids are to be submitted prior to the date and time for the opening of Bids. Upon receipt of such notice, the unopened Bid will be returned to the Bidder.

B. If a Bidder wishes to modify its Bid prior to Bid opening, Bidder must withdraw its initial Bid in the manner specified in Paragraph 16.01 and submit a new Bid prior to the date and time for the opening of Bids.

C. If within 24 hours after Bids are opened any Bidder files a duly signed written notice with Owner and promptly thereafter demonstrates to the reasonable satisfaction of Owner that there was a material and substantial mistake in the preparation of its Bid, that Bidder may withdraw its Bid, and the Bid security will be returned. Thereafter, if the Work is rebid, that Bidder will be disqualified from further bidding on the Work.

1.13 BID SECURITY

A. A Bid must be accompanied by Bid security made payable to Owner in an amount of 5% percent of Bidder's maximum Bid price (determined by adding the base bid and all alternates) and in the form of a certified check, bank money order, or a Bid bond (on the form included in the Bidding Documents) issued by a surety meeting the requirements of Agreement between the owner and contractor.

B. The Bid security of the apparent Successful Bidder will be retained until Owner awards the contract to such Bidder, and such Bidder has executed the Contract Documents, furnished the required contract security, and met the other conditions of the Notice of Award, whereupon the Bid security will be released. If the Successful Bidder fails to execute and deliver the Contract Documents and furnish the required contract security within 15 days after the Notice of Award, Owner may

consider Bidder to be in default, annul the Notice of Award, and the Bid security of that Bidder will be forfeited. Such forfeiture shall be Owner's exclusive remedy if Bidder defaults.

C. The Bid security of other Bidders that Owner believes to have a reasonable chance of receiving the award may be retained by Owner until the earlier of seven days after the Effective Date of the Contract or 61 days after the Bid opening, whereupon Bid security furnished by such Bidders will be released.

1.14 CONSIDERATION OF BIDS

A. OPENING OF BIDS

1. At the discretion of the Owner, if stipulated in the Advertisement or Invitation to Bid, the properly identified Bids received on time will be opened and will be reviewed. An abstract of the Bids may be made available to Bidders.

B. REJECTION OF BIDS

1. The Owner shall have the right to reject any or all Bids. A Bid not accompanied by a required bid security or by other data required by the Bidding Documents, or a Bid which is in any way incomplete or irregular is subject to rejection.

C. ACCEPTANCE OF BID (AWARD)

1. It is the intent of the Owner to award a Contract to the lowest qualified Bidder provided the Bid has been submitted in accordance with the requirements of the Bidding Documents and does not exceed the funds available. The Owner shall have the right to waive informalities and irregularities in a Bid received and to accept the Bid which, in the Owner's judgment, is in the Owner's best interests.

2. The Owner shall have the right to accept Alternates in any order or combination, unless otherwise specifically provided in the Bidding Documents, and to determine the low Bidder on the basis of the sum of the Base Bid and Alternates accepted.

3. The following requirements apply to the Bid Award Criteria and Procedures for the Project:

    a. Procurement will be publicly advertised.

    b. Selection will be based on best value for Coushatta Tribe of Louisiana (CLTA)

    c. RFB will include the following provisions for selection criteria
        i. General Experience of firm and staff
        ii. Qualification of firm and staff
        iii. Commitment of identified staff to the project
        iv. Past experience with CTLA
        v. Past experience with other Tribal Nations
        vi. Capacity
        vii. Schedule
        viii. Funding requirements experience
        ix. Contract terms agreement / objections
        x. Bonding ability/rate
        xi. Insurance requirements

xii. Total proposed cost
xiii. Unit prices and rates
xiv. Interview (optional, if needed as determined by CTLA)

d. Responses will be evaluated by team appointed by Council
e. Review team will score responses and provide recommendation to Council
f. Council will make final selection

1.15 TIME OF COMPLETION

A. Bidder agrees to commence work on or before a date to be specified in a written Notice to Proceed by the Owner and to fully complete the Construction Work as outlined in the project documents and as based on project alternates taken.

B. The Project is required to be substantially complete with beneficial occupancy by the Owner on or Before April 1, 2027.

1.16 CONDITIONS OF WORK

A. Each bidder must inform him or herself fully of the conditions relating to the constructions of the project. Failure to do so will not relieve a successful bidder of his obligation to furnish all material and labor necessary to carry out his work and must employ such methods or means as will not cause any interruption of or interference with the work of any other contractor.

1.17 PRE-BID CONFERENCE

A. A pre-Bid conference will be held virtually at the time and location stated in the invitation or advertisement to bid. Representatives of Owner and Architect will be present to discuss the

Project. Bidders are required to attend and participate in the conference. Architect will transmit to all prospective Bidders of record such Addenda as Architect considers necessary in response to questions arising at the conference. Oral statements may not be relied upon and will not be binding or legally effective.

1.18 BONDS AND INSURANCE

A. PERFORMANCE, PAYMENT, AND OTHER BONDS

1. Contractor shall furnish a performance bond and a payment bond, each in an amount at least equal to the Contract Price, as security for the faithful performance and payment of all of Contractor's obligations under the Contract. These bonds shall remain in effect until one year after the date when final payment becomes due or until completion of the correction period specified in Paragraph 15.08, whichever is later, except as provided otherwise by Laws or Regulations, the Supplementary Conditions, or other specific provisions of the Contract. Contractor shall also furnish such other bonds as are required by the Supplementary Conditions or other specific provisions of the Contract.

2. All bonds shall be in the form prescribed by the Contract except as provided otherwise by Laws or Regulations, and shall be executed by such sureties as are named in "Companies Holding Certificates of Authority as Acceptable Sureties on Federal Bonds and as Acceptable Reinsuring Companies" as published in Circular 570 (as amended and supplemented) by the Financial Management Service, Surety Bond Branch, U.S. Department of the Treasury. A bond signed by

an agent or attorney-in-fact must be accompanied by a certified copy of that individual's authority to bind the surety. The evidence of authority shall show that it is effective on the date the agent or attorney-in-fact signed the accompanying bond.

3. Contractor shall obtain the required bonds from surety companies that are duly licensed or authorized in the jurisdiction in which the Project is located to issue bonds in the required amounts.

4. If the surety on a bond furnished by Contractor is declared bankrupt or becomes insolvent, or its right to do business is terminated in any state or jurisdiction where any part of the Project is located, or the surety ceases to meet the requirements above, then Contractor shall promptly notify Owner and Engineer and shall, within 20 days after the event giving rise to such notification, provide another bond and surety, both of which shall comply with the bond and surety requirements above.

5. If Contractor has failed to obtain a required bond, Owner may exclude the Contractor from the Site and exercise Owner's termination rights.

6. Upon request, Owner shall provide a copy of the payment bond to any Subcontractor, Supplier, or other person or entity claiming to have furnished labor or materials used in the performance of the Work.

B. POWER OF ATTORNEY

1. Attorneys-in-fact who sign bonds on contract bonds must fil with each bond a certified and effectively dated copy of their power of attorney.

1.19 LAWS AND REGULATIONS

A. The Bidder's attention is directed to the fact that all applicable State laws, municipal ordinances, and the rules and regulations of all authorities having jurisdiction over construction of the project shall apply to the contract throughout, and they will be deemed to be included in the contract the same as though herein written out in full.

B. Bidders must hold a Louisiana Contractor's license, carry Louisiana Worker's Compensation Insurance, and conform to all governing laws of the Sovereign Nation of the Coushatta Tribe of Louisiana and the State of Louisiana.

1.20 METHOD OF AWARD – LOWEST QUALIFIED BIDDER

A. The contract will be awarded on the basis of base bid or combination of the bae bid and such alternates that produce the most complete project as desired by the Owner within the allowable budget.

1.21 OBLIGATION OF BIDDER

A. At the time of the opening of bids, each bidder will be presumed to have inspected the site and to have read and to be thoroughly familiar with the plans and contract documents (including all addenda). The failure or omission of any bidder to examine any form, instrument, or document shall in no way relieve any bidder from any obligation in respect to his bid.

1.22 STATE EXCISE AND USE TAX (SALES TAX)

A. In submitting the bi, the bidder is understood to have included the bid price the state tax on all sales of building materials, supplies and equipment to contractors, subcontractors or builders for the erection of buildings or the alteration, repair or improvement.

1.23 CONTRACTOR'S REQUEST FOR CLEARANCE FORM

A. Contractor shall furnish a complete and current Tax Clearance Certificate along with his or her Performance-Payment Bond, Insurance Certificate and other contractual items along with signed contracts.

END OF SECTION

SECTION 11 4000

FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes: Food Service Equipment

B. Related Sections:

1. Refer to Section 22 --- Mechanical --- for applicable provisions and sections regarding mechanical services, including, but not limited to, rough-ins, grease traps, steam traps, drain traps, atmospheric vents, valves, pipes and pipe fittings, ductwork, and other materials necessary to complete final connections to individual items as specified in this Section.

2. Refer to Section 26 --- Electrical --- for applicable provisions and sections regarding electrical services, including, but not limited to, rough-ins, wiring, disconnects and other materials necessary to complete final connections to individual items as specified in this Section.

1.2 DEFINITIONS:

1. Furnish --- Supply and deliver to Project Site, ready for unloading, unpacking, setup, assembly, & installation.

2. Install --- will include the actual unloading, unpacking, assembly, erecting/setting in place, anchoring, protecting, cleaning, and related operations on the equipment, made ready for final utility connections by other trades as indicated.

3. Contractor --- All references to “Contractor” in this Section 11400, shall refer to the Kitchen Equipment Contractor (also abbreviated as “KEC”). Reference to any other Contractor/Subcontractor, shall be specific such as General Contractor, Plumbing Contractor, Electrical Contractor, Mechanical Contractor, etc.

4. Component Hardware Group, Inc., Lakewood, N.J. will periodically abbreviated as “C.H.G.”

1.3 LAWS, ORDINANCES AND STANDARDS:

A. STANDARDS: Except & unless otherwise noted, comply with the following standards as applicable to the manufacture, fabrication, and installation of the work of this Section:

1. Air Conditioning Heating and Refrigeration Institute (A.H.R.I): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration systems, components and installation.

2. American Gas Association (A.G.A.): Comply with A.G.A. standards for gas heated equipment, and provide equipment with the A.G.A. seal. Automatic safety pilots to be provided on all equipment whenever available.

3. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. Z21-Series standards for gas-burning equipment, and provide labels indicating name of testing agency.

4. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. B57. 1 for L.P. gas cylinder connections, and with applicable standards of the Compressed Gas Association for compressed gas piping.

5. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. A40.4 and A40.6 for water connection air gaps and vacuum breakers.

6. American Society of Heating, Refrigeration and Air Conditioning Engineers (A.S.H.R.A.E.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration systems, components and installation.

7. American Society of Mechanical Engineers (A.S.M.E.): Comply with A.S.M.E. Boiler Code requirements for steam generating and steam heated equipment; provide A.S.M.E. inspection, stamp and registration with National Board.

8. American Society for Testing and Materials (A.S.T.M.): Comply with A.S.T.M. C 1036 for flat glass.

9. American Society for Testing and Materials (A.S.T.M.): Comply with A.S.T.M. C 1048 for heat-treated flat glass, Kind HS, Kind FT coated and uncoated glass.

10. American Welding Society (A.W.S.): Comply with A.W.S. D1.1 structural welding code.

11. National Electric Code (N.E.C.): Comply with N.F.P.A. Volume 5 for electrical wiring and devices included with foodservice equipment, A.N.S.I. C2 and C73, and applicable N.E.M.A. and N.E.C.A. Standards.

12. National Electrical Manufacturers Association (N.E.M.A.): Comply with N.E.M.A. LD3 for high-pressure decorative laminates.

13. National Fire Protection Association (N.F.P.A.): Comply with the applicable sections of the N.F.P.A.-96 for exhaust hood, ventilators, duct and fan materials, hood wet chemical fire suppression systems, construction and installation, as well as any local codes and standards.

14. National Sanitation Foundation (N.S.F.): Comply with the latest Standards and Revisions established by N.S.F. for equipment and installation. Provide N.S.F. seal of approval on each applicable manufactured item, and on items of custom fabricated work.

15. Sheet Metal and Air Conditioning Contractor's National Association (S.M.A.C.N.A.): Comply with the latest edition of S.M.A.C.N.A. guidelines for seismic restraint of kitchen equipment (as required), and applicable local requirements.

16. Underwriters Laboratories (U.L.): For electrical components and assemblies provide either U.L. labeled & registered products or, where no labeling service is available, “recognized markings” to indicate listing in the UL “Recognized Component Index”.

17. Wet chemical fire suppression systems for exhaust hoods/ventilators shall comply with UL 300 Standard.

18. American with Disabilities Act (ADA): Comply with requirements, as applicable to this Project.

19. Refrigeration Service Engineers Society (R.S.E.S.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration systems, components and installation as well as the 1995 requirements of the Montreal Protocol Agreement.

20. All refrigerants used for any purpose shall comply with the 1995 requirements of the Montreal Protocol Agreement, and subsequent revisions and amendments. No CFC refrigerants shall be allowed on this Project under any circumstances. HFC refrigerants and components shall be used where available. HCFC refrigerants and components, with a minimum 2010 phase-out date, and intermediate replacement refrigerants are to be used only when HFC refrigerants are not available.

21. All refrigeration components installation, repairs, and/or associated work on any refrigeration system, self-contained or remote, shall be performed by a Certified Refrigeration Mechanic.

22. Comply with all applicable local codes, standards and regulations, and any special local or job site conditions.

23. Jails, prisons, and all detention facilities shall comply with Correctional Standards as applicable to the specific Project. Verify the level of security and construction required with the Project Architect, and provide all items in compliance. As a minimum, no part or component of any item provided shall be easily removable and/or modified to be used as a weapon.

1.4 KITCHEN EQUIPMENT CONTRACTOR QUALIFICATIONS:

A. In addition to requirements of Section 1.2, submit evidence of compliance with the following qualifications and conditions:

1. Five (5) years minimum continuous operation under the same company name and ownership.

2. Have successfully completed at least (5) installation of similar scope and size during the last five (5) years, with Owner's contact name and telephone number

3. Are manufacturers authorized dealer, able to purchase, distribute, and install all items specified with this Project.

4. Maintain an installation staff or have access to qualified personnel with a minimum of five (5) years experience in the installation of comparable size and scope projects.

5. Maintain or have access to a fabrication shop meeting NSF & UL standards and labeling requirements. If the fabricator will be a subcontractor for the KEC, they shall have five (5) years minimum experience in the fabrication of comparable size, scope, and level of quality projects. Contractor shall submit their company name and credentials to the Consultant and Owner, which shall have the right of approval or disapproval of this fabricator. Prior Approved Fabricators for this project are:

   - Low Temp Industries, Jonesboro, GA.
   - Titan Stainless, Waxhaw, NC
   - Savannah Stainless Fabrication, Savannah, TN
   - Atlanta Custom Fabricators, Douglasville, GA
   - Stainless Innovations, Fort Smith, AR
   - John Boos & Co. Custom Division, Effingham, IL
   - Aero Manufacturing Custom Division, Clifton, NJ
   - Vollrath/ACS Custom Fabrication Division, Newport, MN

6. Maintain a staff or have access to personnel experienced in the preparation of professional shop drawings and submittals as outlined in Section 1.9 below.

7. Maintain or have access to manufacturer's authorized service personnel together with readily available stock of repair and replacement parts. Any subcontractors employed by Contractor for this project shall comply with these same qualification requirements.

8. The Architect, Owner and/or Foodservice Consultant for the project shall approve the Kitchen Equipment Contractor.

9. Foodservice Consultant for the project shall be:

Moynan Consulting, LLC
Tripp Moynan, Consultant
(985) 674-5710
Cell: (985)-264-6121

1.5 SUBSTITUTIONS:

A. All substitutions for itemized equipment specified will require prior approval of the Consultant and Owner. Such requests must be made in writing no later than (10) calendar days prior to bid due date. If approved, an addendum will be issued to all bidders at least (5) calendar days prior to bid due date. All requests for substitutions shall comply with conditions and requirements as stated in Section 1.6 below.

B. If custom fabricated items are submitted and accepted as a substitute to standard manufactured items, these items shall meet the specifications of the specified manufactured items, and in general, the fabrication sections which follows.

1.6 APPROVED SUBSTITUTIONS AND/OR LISTED ALTERNATES:

A. Substitutions approved by addendum as noted in Section 1.5, and/or any alternate manufacturers listed in the Itemized Specifications, may be utilized, with the following conditions:

1. The Project Documents are designed and engineered using the primary specified manufacturer and model. The Contractor shall assume total responsibility for any deviations required, due to the utilization of a substitution/alternate manufacturer or model, including, but not limited to, fitting alternates into the available space, providing directions to the General Contractor for required changes, and assuming any associated cost for utility, building, architectural, or engineering changes.

2. The Contractor shall be responsible for supplying the model, which is equal to the primary specified model in regards to general function, features, options, sizes, accessories, utility requirements, finish, operation, and listing approvals. If it is determined by the Owner or their appointed representative at any time during the

construction and installation, and prior to the final acceptance of the Project, that the substitution/alternate model submitted is not equal to the primary specified model, the Contractor shall assume all associated costs and implications required to replace the model submitted with the originally specified brand & model.

3. The Contractors bid will clearly list any substitutions or alternates to be used, including the manufacturer and model number. The proposal shall also include a manufacturers specification/data sheet for each substitution/alternate, with any and all deviations between the specified manufacturer and the alternate manufacturer itemized and listed. Submittal of a manufacturers specification sheets only shall not be acceptable as the data sheet. Complex alternates such as utility distribution systems, exhaust hoods, walkin coolers/freezers, custom fabricated items, etc., will require shop drawings specific to this project.

4. Inclusion of an alternate manufacturer in the Itemized Specifications is not intended to indicate that there is an equal alternate unit to match every primary specified unit. It shall be the responsibility of the Contractor to insure that the alternate unit submitted matches the primary specified unit, including all listed options and accessories, and meets the other project conditions, as stated above.

5. Manufacturers not approved for substitutions or listed as an approved alternate will not be permitted, unless submitted for prior approval, as described above in Section 1.5, paragraph A.

6. Submittal of an alternate manufacturer or model shall indicate agreement to the above stated conditions. At the Owner's sole discretion, failure to comply with any of these conditions, or to supply complete and correct data information, shall result in the Contractor being required to provide the originally specified manufacturer & model, at no additional cost to the Owner.

1.7 DISCREPENCIES

A. If discrepancies are discovered between the drawings and the specifications, regarding quality or quantity, KEC will notify the Consultant in writing of any discrepancies discovered and await clarification prior to proceeding with the items or areas in question.

1.8 SUBMITTALS:

A. Rough-In Drawings:

1. Submit as PDF documents for consultant review. After approval, reproduce and supply the required number of distribution prints for construction purposes.

2. Submit minimum 1/4 inch per foot scale rough-in drawings for approval. These drawings shall be dimensioned; showing location of ducts, stubs, floor and wall sleeves, for ventilation, plumbing, steam, electrical, refrigeration lines, and concrete base/recess/curb dimensions as required for equipment.

3. Verify mechanical, electrical and ventilating rough-in and sleeve penetration locations at project site as required.

4. The Contractor shall be solely responsible for the accuracy of the information provided in their submittal packages.

5. In the event rough-ins have been accomplished before a contract is awarded to KEC, the Contractor shall check the existing facility and make adjustments to their equipment to suit job site conditions and utilities, where possible. If this is not possible, immediately send letter with reasons, possible solutions, and any costs associated with the proposed solutions, to the Owner and Consultant.

B. Shop Drawings:

1. Submit as PDF files for review and approval; if available supply AutoCAD "DWG" format as well. After approval, reproduce and supply the required number of distribution prints for record and construction purposes.

2. Submit shop drawings for items of custom fabrication included in this contract. Shop drawings shall be submitted at minimum 3/4 inch per foot scale and shall show dimensions, materials, construction details, installation and relation to adjoining work or equipment requiring cutting or close fitting. Shop drawings shall also indicate any and all reinforcing, anchoring and related work required for the complete installation of these items.

3. Before proceeding with the fabrication of any item, the Contractor will verify all necessary dimensions and details, with all job site dimensions and conditions considered.

C. Submittals:

1. Submit PDF file of full Submittal Manuals with a cover sheet and detailed information on every item included in the Itemized Equipment List. This information shall include, but not limited to, item & model numbers, basic description, quantity required, all options and accessories to be provided, exact utility requirements, manufacturer specification sheets, reference to specific shop drawings, etc. Mark each data sheet with the applicable project equipment item number. Each data sheet to include N.E.M.A. plug and receptacle configuration for applicable items. Every cover sheet and associated detailed submittal shall provide sufficient and complete information to verify that the Contractor is providing each item in compliance with the Contract documents.

2. Architect's/Consultant's review of shop drawings and submittal manuals is for general conformance & compliance with the design concept and contract documents. Markings and/or comments shall not be construed as relieving the Contractor from compliance with the contract documents. The Contractor remains solely responsible for all details and accuracy, and for performing their work in a safe, satisfactory, and professional manner.

1.9 OPERATION AND MAINTENANCE DATA MANUALS:

A. Operation & Maintenance Manuals. Contractor will supply three (3) sets of manuals for items of standard manufacture on or before the date of final acceptance of installation by Owner. Manuals are to be in alphabetical order according to manufacturer, bound or in heavy-duty binders, with alphabetical divider tabs.

B. Submit with the operation and maintenance manuals a complete list of local service agencies for included manufacturers, complete with telephone numbers.

C. Provide video tapes for maintenance, training, operation, etc. when available from the individual manufacturers.

1.10 AS-BUILT/RECORD DOCUMENTS:

A. Maintain one record set of Foodservice Equipment Plans with any related corrections, revisions, additions, deletions, changes, future items, etc. noted during construction and installation. Provide an “as-built” set of reproducible vellums or bond drawings, and electronic computer disk (CAD) form.

B. Provide one (1) final set of Product Data & Submittal Manuals with any related corrections, revisions, additions, deletions, changes, future items, etc. noted during construction and installation as a specifications record set..

C. Provide two (2) binders containing all manufacturers' operational/installation manuals, containing any recommended preventative maintenance information. These binders shall be tabbed by item numbers corresponding to the project drawings, with a table of contents at the front, with a list of factory authorized service agencies for all items.

D. In addition to above, provide any available manufacturers' CD's, DVD's, USB sticks, etc. containing operational and/or maintenance videos that may be available, and a list of any web site links or portals for the same type of information.

E. These documents shall be provided to the Owner before the date of final acceptance of installation.

1.11 SCHEDULE:

A. Time is of the essence in this agreement and acceptance constitutes a guarantee that the Contractor can and will obtain materials, equipment and manpower, upon notice to proceed, to permit overall completion of the entire building project on schedule. The Contractor shall coordinate their work with the progress schedule, as prepared and updated periodically by the General Contractor or Construction Manager.

B. Anticipated delays, not through fault of the KEC, shall be noted in a written notification to the Foodservice Consultant and the Architect, immediately upon the realization by KEC that delays are possible, likely or probable.

C. Failure of manufacturers to meet promised delivery dates will not grant relief to the Contractor for failure to meet schedules, unless the it can be proven in writing and with supporting data (i.e., proof of dates orders were placed), that orders were received by the manufacturer, with reasonable lead times.

D. Extra charges from rush orders, special handling, overnight UPS/Fedex, air shipments, etc. in order to meet the required schedule will be paid by the Contractor if insufficient time was allowed in placing factory orders.

1.12 PRODUCT HANDLING:

A. Deliver all items materials (except bulk materials) in manufacturer's original containers wherever possible, fully identified with manufacturer's name, model number, trade name (pattern), type, class, grade, size, color, project item number, etc.

B. Storage of Materials, Equipment And Fixtures. Contractor is responsible for receiving and warehousing of equipment and fixtures, and holding items until job site is ready for delivery and installation. Store materials, equipment and fixtures in sealed containers, off the ground and under cover, protected from damage and weather.

C. Handling Materials & Equipment. Verify and coordinate conditions at the job site, particularly door and/or wall opening sizes and clearances, to assure access for all equipment. Pieces too large for existing site conditions shall be hoisted, crane-lifted, or otherwise handled as required. All special handling equipment charges shall be arranged for and paid for by the Contractor and is to be included in bid price, unless conditions changed at job site after acceptance of bid, and through no fault of the KEC.

1.13 PRODUCT PROTECTION:

A. The Contractor is responsible during the progress of the project to protect their equipment against theft or damage, until final acceptance by the Owner. Items should not be delivered to the job site before the site is ready for installation, unless by request of the Owner or Contract

Manager. All scheduled deliveries should be signed for, and delivery condition noted, by the Owner or Contract Manager.

B. Use all means reasonable to protect all items before, during, and after installation and protect the associated work and materials of the other trades.

C. Pre-fabricated walk-in cabinets, usually on-site and installed in advance of the rest of the equipment, are not to be available for or used as general storage by other trades; however, KEC may store their own items for project in these cabinets if necessary, assuming proper precautions are taken to insure no damage to cabinet occurs. These cabinets should be locked by Contractor's personnel before leaving the site, and the door keys removed and retained until they are to be turned over to the owner. Damage and theft resulting from the failure to secure boxes shall be repaired or replaced at Contractor's own expense.

1.14 WARRANTIES:

A. Unless otherwise noted in Itemized Equipment Specifications, Section 3, items furnished shall be fully guaranteed against defects in workmanship and material(s) for one full year from the date of the final acceptance of installation by Owner. Should a Temporary Certificate Of Occupancy be issued for partial completion of work, the items furnished within that designated area shall be under warranty from the date of issue of that Certificate. The Contractor or their service agent will make repairs and replacements without charge to the Owner, and within a reasonable time.

B. Additional Warranty: Refrigeration systems and components shall include complete start-up, initial adjustment, and one-year service/labor contract (NOT including normal cleaning and maintenance), in addition to the regular one-year warranty as stated above, plus additional four-year warranty on sealed portions of condensing units (parts only, not including labor). This shall include all refrigerators, ice cream makers and cabinets, ice makers, freezers, dispensers, walk-in coolers/freezers compressors, or any other items with refrigeration systems, either self-contained and remotely refrigerated.

PART 2 - EQUIPMENT

2.1 GENERAL:

A. Refer to schedules on Foodservice Drawings and Part 3.8, Itemized Equipment Specifications, included below in this Section.

2.2 MATERIALS:

A. Quality Standards for Metals:

1. Stainless Steel: AISI Type 304, #4 finish where exposed, #2B finished where not exposed.

2. Galvanized Steel Sheet: ASTM A526, except ASTM A527 for extensive forming; ASTM AS 25, G90 zinc coating, chemical treatment.

3. Steel Sheet: ASTM A569 hot-rolled carbon steel.

4. Galvanized Steel Pipe: ASTM A53 or ASTM A120, welded or seamless, schedule 40, galvanized.

5. Steel Structural Members: Hot rolled or cold formed, carbon steel unless stainless steel is indicated.

6. Aluminum: ASTM B209/B22 1 sheet, plate and extrusions (as indicated); alloy, temper and finish as determined by manufacturer/fabricator, except 0.40-mil natural anodized finish on exposed work unless another finish is indicated.

B. Quality Standards for Plastic Laminates:

1. EMA LD3, Type 2, 0.050” thick, unless otherwise indicated. Color and texture as selected by the Architect/Interior Designer.

2. Comply with N.S.F. Standard No. 35.

3. Adhere to substrate materials with manufacturer recommended waterproof and heat proof contact cements only.

4. Applied directly over 3/4" thick close grained plywood, Grade AA/B@ or better, of selected, smooth, sanded stock to ensure a smooth ripple-free laminated surface; “OSB”, “MDF” or particle board panels are not considered acceptable.

5. If specified plywood substrate is unavailable, submit specifications and sample of alternate material for approval.

6. Exposed faces and edges shall be faced with 1/16” thick material. Corresponding backs are to be covered with approved backing material. No unfinished exposed plywood surfaces will be acceptable.

7. All plastic laminate surfaces are to be finished without waves and unsightly joints.

C. Hardwood Work Surfaces:

1. Laminated edge grained hard maple (Acer saccharum), NHLA First Grade with knots, holes and other blemishes culled out, kiln dried at 8 percent or less moisture, waterproof glue, machined, sanded, and finished with N.S.F. approved oil-sealer. Lacquered finishes are not acceptable.

D. Solid Surface Materials:

1. Provide 1/2” thick 100% homogeneous filled acrylic material meeting ANSI124.6 Type 6, as manufactured by Dupont Company under brand/trade name of Corian. Colors and patterns as selected by the Architect/Interior Designer. Material must comply with N.S.F. Standard No. 51.

2. Alternate brands by WilsonArt or Formica may be specified by Architect/Interior Designer, and are considered equal to Corian brand, as long as in minimum thicknesses as listed above.

3. Acrylic adhesive shall be used for all joints, of proper color to render seam virtually invisible after sanding and polishing.

4. To be applied directly over 3/4" thick close grained plywood, Grade AA/B@ or better, of selected, smooth, sanded stock; “OSB”, “MDF” or “particle board” panels are not acceptable. Additional bracing and support shall be provided where recommended by that manufacturer.

5. Fabrication shall be by a fabricator trained by Dupont factory authorized training personnel and Certified as a Commercial Corian Fabricator. If other brands of materials are specified, fabricator will have similar certification from that manufacturer. Installation shall be by an installer trained by Dupont factory authorized training personnel and Certified as a Commercial Corian Installer. If other brands of materials are specified, installer will have similar certification from that manufacturer.

6. All fabrication and installation of Corian, and all components attached to or installed in or through Corian shall be in compliance with manufacturer’s instructions and the Dupont Corian Food Service Guidelines and Design Manual. Of particular concern shall be the sections, details, and instructions on the installation of drop-in or built-in hot or cold components. If other brands of materials are specified, similar recommended guidelines from that manufacturer are to be likewise followed.

E. Insulation:

1. For low temperature applications, such as ice bins, cold pans, or fabricated under counter freezers, use urethane, rigid board foam or foamed-in-place; not less than 2 inches thick, except that vertical surfaces of cold pans and ice bins may be 1 inch thick. Insulation shall be bonded at joints with urethane or polyurethane expanding foam to fill all voids and prevent condensation on exterior. Polystyrene foam will not be acceptable.

2. For refrigerated applications such as fabricated under counter refrigerators, use urethane rigid board foam or foamed-in-place, minimum 2 inches thick. Insulation shall

be bonded at joints with urethane or polyurethane expanding foam to fill all voids and prevent condensation on exterior. Polystyrene foam will not be acceptable.

3. For heated type applications, use mineral wool, minimum 1 inch thick.

4. At refrigerated counter tops and refrigeration compressors where subject to heat from cooking equipment above, use minimum of 1" thick BNZ Materials, Inc. “Marinite-I”, or equal high-temperature, calcium silicate & fiber structural board insulation to insulate as well as support underside of top. This material shall be sandwiched between a 14 gauge stainless steel top (exterior) and 18 gauge bottom, double-pan enclosure, tack-welded on underside and sealed.

5. All insulation shall be fully encased or enclosed.

F. Joint Materials:

1. Sealants: Silicone based, liquid elastomeric sealant, non-solvent release type. Sealants shall be N.S.F. Listed & F.D.A Approved for use in food zones. C.H.G. M90-Series or equal. Installation shall comply with applicable requirements of N.S.F. Standards.

2. Gaskets: Solid or hollow (but not cellular) neoprene or P.V.C., light grey, self-adhesive or prepared for either adhesive application or mechanical attachment.

G. Paints And Coatings:

1. Provide the types of painting and coating materials which, after drying or curing, are suitable for use in conjunction with foodservice, and which are durable, non-toxic, non-dusting, non-flaking, mildew resistant, and comply with all governing regulations for foodservice.

2. Sound Deadener. NSF listed sound deadening material, C.H.G. #Q75-1366 latex sound deadener (or equal), for internal surfaces of metal work, and underside of metal counters, dishtables, sink bowls and drainboards; C.H.G. #Q85-5225 “tacky tape” between work top and underbracing or framing.

3. Pretreatment. All metal surfaces to be painted are to be cleaned and/or chemically etched as per the recommendations of the manufacturer for the finish coating that is to be applied.

4. Raw metal surfaces are to be coated with a suitable primer/filler paint before application of finish coat.

2.3 FABRICATED PRODUCTS:

A. Hardware:

1. General quality not less than ANSI 156.9 Type 2 (Institutional), satin finish stainless steel or dull chrome finish on brass, bronze, or steel.

2. Hinged Door Hardware: Hinged doors shall be mounted with heavy duty N.S.F. approved hinges, C.H.G. Model No. as specified, with C.H.G. Model No. P62-1010 pulls, or approved equal. Catches shall be heavy-duty magnetic type, C.H.G. #M30-2400 or equal, unless otherwise indicated.

3. Drawer Hardware: Slides to be 200 pounds minimum capacity per pair, 300 series stainless steel, full extension, side-mounting, self-closing type, with stainless steel ball-bearings and positive stops. C.H.G. S52-Series, or approved equal. Drawer pulls shall be C.H.G. Model No. P63-1012, S/S full grip type with frame beveled edge, or approved equal.

4. Sliding Door Hardware: Sliding doors shall be mounted on large, quiet ball bearing rollers with quiet nylon wheels, C.H.G. #B58-5513/ B58-5523 or equal, in 14-gauge stainless steel overhead tracks. Rollers to be easily replaceable and doors to be removable without the use of tools (lift out).

5. All hardware used must be identified with manufacturer's brand name and part number on shop drawings so that broken or worn parts may be easily obtained and replaced.

B. Casters:

1. Type and size as specified on drawings and specifications, N.S.F. approved, not less than 5” diameter; heavy-duty, ball-bearing, solid or disc wheel with non-marking grease proof rubber, neoprene or polyurethane wheel as specified. Minimum width of tread shall be 1-3/16”. Minimum weight capacity shall be 250 pounds per caster unless otherwise noted in itemized specifications.

2. Unless otherwise indicated, each equipment item on casters is to be supplied with two (2) swivel-type casters and two (2) swivel-type casters with foot brakes; brakes are to be on front casters for equipment against walls, and on opposing corners of equipment not normally against walls.

C. Plumbing Fittings & Accessories:

1. General: Where exposed or semi-exposed, provide bright chrome plated brass or polished stainless steel; copper or brass where not exposed. PVC acceptable for cold water drains (Ice bins, soda fountains, condensate from refrigeration) only where

allowed by local codes; PVC not acceptable on any drains where hot water will flow, or for pressured water lines.

2. Vacuum Breakers: Provide with foodservice equipment items where specified.

3. Waste Fittings/Drains. Unless otherwise indicated, furnish lever or twist waste drains as specified on all sinks, C.H.G. D10/D50 series or equal, with removable flat strainers and 2" IPS outlet size. If basket drains are specified, will be all S/S construction, C.H.G. #E38-1012 (18-8 S/S) or equal.

D. Electrical Materials and Components:

1. General: Provide standard materials, devices and components as recommended by the manufacturer or fabricator, selected and installed in accordance with N.E.M.A. standards and recommendations; and as required for safe and efficient use and operation.

2. Confirm all electrical requirements for project, including, but not limited to, actual voltages available, single or three phase availability, etc.

3. Electrical work for custom fabricated equipment shall be completely pre-wired to a junction or pull box mounted on the equipment, all wires clearly marked and labeled for outlet or item served. Counters should be wired for a single connection point at the job site wherever possible and specified. Verify local requirements for U.L. Listing on complete assembly, and provide if required.

4. Components shall bear the U.L. label, or be U.L. recognized, with the whole item being U.L. Listed.

5. Custom fabricated refrigeration units shall be provided with vapor proof light fixtures with shatterproof polycarbonate lamp shields, C.H.G. L20-1010 or equal, and automatic switches. All wiring shall be concealed.

6. Controls, Switches, Receptacles. Provide recognized commercial grade signal lamps, switches, controls and switches as indicated. All such units to be complete with pilot lights and permanent signs and graphics to assist the user of each item. Provide stainless steel cover plates on all electrical boxes and switches; these are always to be located out of heat zones, easily accessible, and in locations that prevent accidental contact by staff.

7. Internal Wiring of Fixtures and Equipment:

a. The Contractor shall be responsible for internal wiring of electrical devices built into fabricated equipment items. Wiring to be enclosed in metal conduit or an electrical chase where indicated, to an accessible pull-box, with all wires clearly

labeled. For any item shipped in sections, all wiring shall be properly connected internally, to a single connection point, and verified by the Contractor.

b. Furnish warewashers and conveyors internally wired to junction box or distribution panel as specified; including all required switches, motors, immersion heaters, solenoids, and other components required for proper operation.

c. Where light fixtures are specified or detailed as part of counters, cases or fixtures; light fixtures, lamps and shields shall be furnished and installed. If fluorescent light fixtures are specified, warm white lamps are to be used (unless otherwise specified) and ballasts shall be included. Shatter shields shall be provided for all light fixtures.

d. All wiring shall conform to National Electrical Code and be U.L. Listed.

e. Wiring for walkin refrigerator and freezer cabinets shall be U.L. approved type from exterior junction box to internal components, with insulation, unless local codes require metallic conduit (EMT or Greenfield). For cooler and freezer applications, Seal-Tite Flex or approved equal shall be used. Convenience outlets, lighting receptacles, and door switches, shall be mounted weatherproof boxes. All penetrations to be insulated with expanding foam and sealed to prevent condensation moisture buildup.

8. Exposed flexible steel conduit on kitchen equipment shall be neoprene jacketed Seal-Tite conduit equal to Anaconda type “UA”, U.L. approved, complete with approved liquid-tight connectors on each end, and designed to provide electrical grounding continuity.

9. Exposed electrical conduit used in kitchen wet area applications, except for flexible connections, shall be rigid galvanized steel. Thinwall conduit (EMT) shall not be permitted for wet areas. Exposed outlet boxes shall be liquid-tight type, with threaded hubs.

10. Convenience Outlets & Power Receptacles:

a. Make cutouts and install appropriate boxes or outlets in fabricated fixtures, complete with wiring, conduit, outlet and stainless steel cover plate.

b. Outlets and plugs shall conform to N.E.M.A. Standards.

c. Electrical outlets and devices shall be first quality “Specification Grade”.

d. GFCI outlets shall be furnished where adjacent to sink compartments, as per the National Electrical Code.

11. Plugs and Cords: Where cords and plugs are provided, they shall comply with National Electrical Manufacturer's Association (N.E.M.A.) requirements. Indicate N.E.M.A. configuration for each applicable item.

12. Heating Equipment:

    a. Electric heating equipment shall be so installed as to be readily cleanable or removable for cleaning.

    b. Steam heated custom fabricated equipment shall be a steam coil/heat exchanger design, and will include all necessary control valves, components, and moisture trap located and be installed and located in an accessible position.

13. Motors are to be totally enclosed type, except drip-proof type where not exposed to a dust or moisture condition; ball bearings, sleeve bearings acceptable on small timer motors; moisture resistant windings; horse-power and duty-cycle ratings as indicated.

14. Refer to drawings and individual equipment specifications for total electrical loads and ratings.

2.4 FABRICATION OF METALWORK:

A. General Fabrication Requirements:

1. Remove burrs from sheared edges of all sheet metal to eliminate cutting hazard. Maintain flat, smooth surfaces, without damage to finish.

2. Reinforce metal at locations of hardware and accessory attachments wherever metal is less than 14 gauge thickness, or requires mortised or recessed installation. Weld in place on concealed side of work. Reinforcements will not show on finished, exposed surfaces.

3. Exposed screws or bolt heads, rivets, or butt joints filled with solder are not acceptable. Where fasteners are permitted, provide Phillips head, flat or oval head machine screws. Cap threads with acorn nuts, unless fully concealed & inaccessible. Provide nuts and lockwashers where necessary or indicated. Match fastener material and finish with finish of metal being fastened.

4. Where components of fabricated metal work are indicated to be galvanized or steel, and involve welding of the metal, complete the fabrication and clean all welding slag, then paint with a high grade aluminum color, rust-preventative spray paint, such as C.H.G. #M92-1012, or Rust-Oleum #V2185 “Hard Hat” Zinc Rich Cold Galvanizing Spray.

B. Welding And Soldering:

1. Materials 18-gauge or heavier shall be welded. Seams and joints are to be shop welded or soldered as indicated. Welds must be ground smooth and polished to match original finish.

2. Where galvanizing has been burned off, the weld shall be cleaned and then painted with a high grade aluminum color, rust-preventative spray paint, such as C.H.G. #M92-1012, or Rust-Oleum #V2185 “Hard Hat” Zinc Rich Cold Galvanizing Spray.

3. Provide removable panels for access to mechanical and electrical service connections and components concealed inside equipment, but only where other means of access is not possible and not indicated through other work.

4. Where ends of equipment, rear or end splashes, shelves, etc., are open after fabrication, they are to be enclosed by forming metal and welding, adding filler sections if necessary, to close entire opening flush to walls or adjacent fixtures or equipment.

5. Coved Corners: Stainless steel foodservice equipment shall have minimum 1/4" radius coves in horizontal and vertical corners, and intersections, and constructed to N.S.F. Standards.

6. Quality of Work. All work to be of the highest quality in the trade. Field verify all dimensions before fabricating, adjust where necessary to conform to building and job site conditions, neatly fit around pipes, offsets and other obstructions. Fabricate only in accordance with approved shop drawings. Excessive distortion from welding will not be acceptable.

C. Metal & Gauges:

1. Unless otherwise indicated in Itemized Equipment Specifications, fabricate exposed metalwork of stainless steel; and fabricate the following components from the gauges of metal as indicated

2. Use 14-gauge material for all sinks, drainboards, table and counter tops, reinforcements, gusset plates, and hat channels.

3. Use 16-gauge material for all wall shelves, undershelves, inserts, trays, and single-pan drawers or door fronts.

4. Use 18-gauge material for all wall cabinets, table or counter base cabinets, skirting, enclosure panels, trim strips and corners, double-pan drawer fronts or doors, hoods, ventilators, access panels or covers.

D. Fabrication Methods:

1. Fabricate metal work surfaces by forming and welding, to provide seamless construction, using welding rods matching sheet metal, or TIG-welding on stainless steel using S/S

filler rods, grinding and polishing to match surrounding surfaces. Where necessary for disassembly, provide waterproof field joints, with gaskets and concealed bolting. If Field-Welded joint is indicated, provide straight, smooth raw edge.

2. Reinforce work surfaces at a minimum 30 inches on center in both directions with galvanized or stainless steel structural members as indicated.

E. Top Construction:

1. Metal tops shall be one-piece welded construction, including joints only where absolutely necessary.

2. Fasten tops to supporting frames, cabinet bases or structural members with C.H.G. Q36-1100 Series S/S welded stud bolts (10-24 thread) and Q33-1024 zinc-plated hex nut/lockwashers or Q31-1024 S/S cap nuts as specified.

3. Properly designed bolt together field joints, trim strip, or other commercial joint material to suit requirements shall be used only where it is specified.

4. Welded Field Joints, where specified, will be welded, ground, and polished to match surrounding surfaces. Excessive distortion from welding will not be acceptable.

F. Structural Components

1. Unless otherwise indicated, provide framing of minimum 1-1/4" O.D. round pipe or tubing, with mitered and welded joints and gusset plates, ground smooth. Provide 16 gauge stainless steel tube for exposed framing, and galvanized steel pipe for concealed framing. Where indicated, hat channels of 1" x 4" x 1" are to be used, of gauge and material specified, and attached to tops as outlined in Section 2.04, D-2 above.

G. Field Joints:

1. For any field joint required because of size of a particular item, use a butt-joint, reinforced with formed angles of same material on underside, attached with stud bolts as outlined in Section 2.04, D-2 above. Bolt together with concealed stainless steel bolts and nuts, with waterproof gasket between angles, and seal with food grade, NSF-listed silicone sealant (C.H.G. #M90-1012). If specified as field welded joint, TIG weld and fill with S/S filler rod, grind and polish to match surrounding material.

H. Open Pipe Bases:

1. Unless otherwise specified, construct open pipe bases of 1-5/8" O.D., 16-gauge, type 304 stainless steel tubing. Fit legs with C.H.G. #A10-0851 stainless steel adjustable bullet feet or A10-0854 stainless steel adjustable flanged feet with mounting holes as indicated. Legs are to be spaced sufficiently close enough together to support weight of items on top of table or counter, and in no case more than 6'-0” on centers.

I. Legs And Crossrails:

1. Equipment legs and crossrails shall be 1-5/8" O.D., 16-gauge, type 304 stainless steel tubing. Fit legs with C.H.G. #A10-0851 stainless steel adjustable bullet feet or A10-0854 stainless steel adjustable flanged feet with mounting holes as indicated. Crossrails are to be notched at end, and welded to legs as indicated. All welds are to be continuous, ground smooth and polished to match surrounding material; tack welds are not acceptable. Where flanged feet are specified, anchor to floor with either expanding driven in stainless steel pins or stainless steel lag bolts with expanding anchors as indicated.

2. Stainless Steel Gussets to be C.H.G. #A16-0206, 16-gauge S/S exterior, to accept 1-5/8" O.D. S/S tubing, with Allen set screw for fastening and adjustment. Reinforced with 12-gauge mild steel insert welded in interior. To be welded to framing members as indicated

3. Legs shall be fastened to equipment with gussets, as follows:

4. Sinks to have gussets TIG-welded to stainless steel channels (unless otherwise indicated), 14-gauge or heavier, anchored to either drainboards or sink bowls as indicated with stainless steel welded stud bolts as outlined in Section 2.04, D-2 above.

5. Metal Top Tables and Dish Tables to have gussets TIG-welded to stainless steel channels (unless otherwise indicated), 16-gauge or heavier, anchored to top with stainless steel welded stud bolts as outlined in Section 2.04, D-2 above.

6. Wood Top Tables to have gussets TIG-welded to stainless steel channels, 16-gauge or heavier, anchored to underside of top with stainless steel screws through slotted holes to allow for top expansion.

J. Shelves:

1. Construct solid shelves under pipe base tables of 16 gauge stainless steel, with 1-1/2" turn-down front and ends, with bottom edges turned in additional 2" @ 45-degrees, and 1-1/2" turn-up at rear, unless indicated otherwise. Notch and fully weld to pipe legs as necessary, ground smooth and polished to match surrounding material; tack welds are not acceptable. In fixtures with enclosed bases, turn up shelves at both rear and sides.

K. Sinks:

1. Fully fabricated, 14-ga. Stainless Steel construction. Deep Drawn or stamped bowls not acceptable. Bottoms creased and pitched toward drains. Form back, bottom and front of one piece, with ends and partitions welded into place. Partitions to be double thick, 1" minimum space between walls. Multiple compartments shall be continuous on the exterior, with overlay 18-ga. Stainless Steel face panel.

2. Cove interior vertical and horizontal corners of each tub not less than 3/4 inch radius, die formed. Outer ends of drainboards to have roll rim risers not less than 3 inches high.

3. Punch rear splashes with holes for faucets as indicated 2-1/2" below top edge. Verify center-to-center spacing with faucet specified. Sink Bowl rear walls to be punched for overflow drain head if so instructed in itemized specifications below.

L. Plumbing Fixtures:

1. Unless otherwise indicated, furnish lever or twist waste drains as specified on all sinks, C.H.G. D10/D50 series or equal, with removable flat strainers and 2" IPS outlet size. If basket drains are specified, will be all S/S construction, C.H.G. #E38-1012 (18-8 S/S) or equal.

2. Handle (lever or twist, as specified) to extend to front edge of sink. Handle to be supported and protected by stainless steel bracket where indicated. No riveting, screws or soldering permitted to fit drains to sinks, with all parts of drains easily removable for servicing and replacement.

3. Water pans for hot food tables shall be fitted with 1" drains with chrome-plated brass stand pipes or manifolded together to a single gate valve for draining as indicated.

4. All faucets furnished with equipment included in this Section shall be lead free and comply with NSF Standard #61, Section #9. Where the itemized specifications list a faucet by manufacturer and model, the Contractor shall verify that the listed faucet complies with this requirement. If the listed faucet does not comply, the Contractor shall notify Consultant immediately and submit for approval a similar model which does comply, from the same manufacturer where possible.

M. Workmanship:

1. Best quality in the trade. Field verify dimensions before fabricating; conform all items to dimensions of building; neatly fit around pipes, offsets and other obstructions.

2. Fabricate only in accordance with approved shop drawings, showing pipes, obstructions to be built around, and location of utilities and services. Excessive distortion from welding will not be acceptable.

N. Enclosures:

1. Provide enclosures, including panels, housings, skirts, trim panels, operating components and mechanical and electrical devices associated with the foodservice equipment, unless specifically indicated otherwise.

2. Where equipment is exposed to customer view, provide enclosure of service lines, operating components and mechanical and electrical devices.

O. Casework:

1. Unless otherwise indicated, provide each unit of casework (base, wall, overhead and free-standing cabinets) with a completely enclosed metal cabinet, including fronts, backs, tops, bottoms, and sides.

2. Bases shall be made of 18-gauge stainless steel, with 16-gauge bottoms and shelves. Unexposed backs and structural members are to be either S/S or galvanized.

3. Provide adjustable standards for positioning and support of shelves in casework, unless otherwise specified as fixed or non-adjustable; bottom shelf of cabinet mounted on legs or as specified. Turn back of shelf units up 1-1/2" and hem; front and sides to be turned down and hemmed also, welded at front corners, ground and polished to match. Reinforce shelf units to support a minimum 40 pounds per square foot loading.

P. Doors:

1. Metal doors shall be double-cased stainless steel, 18-gauge with corners welded, ground smooth and polished. Inner pan shall be fitted tightly into outer pan with a sound-deadening material such as Styrofoam used as a core. The two pans shall be tack welded together and joints sealed. Door thickness to be 3/4", and be fitted with C.H.G. Model No. P62-1010 pulls, or approved equal.

2. Hinged doors shall be mounted on heavy-duty N.S.F. approved hinges, or as noted on plans or specifications.

3. Wood doors are to be constructed as detailed. If Formica or other plastic surfaces are used, sides and backs must be laminated or sealed and varnished as specified on plans or specifications.

Q. Drawer Assemblies:

1. Assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing. Slide assembly consists of one pair of 200-lbs. Capacity, 300 series stainless steel, full extension, side-mounting, self-closing type, with stainless steel ball-bearings and positive stops. C.H.G. S52-Series, or approved equal. To have side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless steel front. Drawer pulls shall be C.H.G. Model No. P63-1012, S/S full grip type with frame beveled edge, or approved equal.

2. Unless otherwise indicated, drawers for general storage are to have a removable 20” x 20” x 5” deep pan, either C.H.G. #S81-2020 (stainless steel) or S80-2020 (heavy duty gray thermoplastic). Drawers intended to hold food products shall be designed to hold standard 12” x 20” stainless steel or polycarbonate food pans up to 4” deep, in a stainless steel assembly.

3. Drawer fronts are double-pan construction, ¾" thick, 18 gauge stainless steel, welded, ground, polished. Back pan is tightly in-fitted, tack welded & sealed. Sound deaden with rigid insulation material.

4. Provide drawers with replaceable soft neoprene bumpers or for refrigerated drawers, a full perimeter soft gasket.

R. Enclosed Bases:

1. Where cabinets are to be curb base mounted, prepare for support on channel frame without legs, and for anchorage and sealant application, as required for a completely enclosed and concealed base.

S. Support from Floor:

1. Equip floor supported mobile units with casters, and equip items indicated as roll-out units with manufacturers standard one-directional rollers. Otherwise, and except for closed-base units, provide pipe or tube legs as specified, with adjustable bullet or flanged feet, with 1-1/2" adjustment range (concealed threading).

T. Shop Painting:

1. Clean and prepare metal surfaces to be painted; remove rust and dirt. Apply treatment to zinc coated surfaces which have not been mill phosphate coated. Coat welded and abraded areas of zinc-coated surfaces with a high grade aluminum color, rust-preventative spray paint, such as C.H.G. #M92-1012, or Rust-Oleum #V2185 "Hard Hat" Zinc Rich Cold Galvanizing Spray.

2. Apply 1.5 mil (dry film thickness) metal primer coating, followed by (2) coats, each 1.0 mil (dry film thickness) metal enamel finish in specified brand & color.

U. Sound Deadening:

1. Sound deaden underside of metal tops, drainboards, undershelves, cabinet interior shelves, etc., above the underbracing, reinforcing, or framing only.

2.5 REFRIGERATION

A. General:

1. Furnish either single or multiple condensing units, or rack refrigeration system as specified or recommended by the manufacturer for particular items on equipment schedule. Furnish all components necessary for a complete installation of the system, including coils, receivers, compressors, motors, motor starters, mounting bases,

vibration isolation units, fans, dryers, valves, piping, insulation, gauges, winter control equipment , etc..

2. Refrigerants to be used must be R448A or other current EPA listed ”SNAP23” Regulation approved refrigerants. Use of any delisted older refrigerants is not allowed.

3. The minimum outdoor operating ambient temperature for design of units is -10 degrees Fahrenheit, unless otherwise specified. The maximum indoor design temperature for operation of compressor units is 95 degrees Fahrenheit. The maximum outdoor ambient design temperature shall not be less than 100 degrees Fahrenheit. Special attention is to be given to conditions at mounting locations of condensing units, such as sun exposure, restricted airflow and ventilation, fences, walls, roof color and materials.

B. Components:

1. Coils: Coils for fabricated refrigerators shall have vinyl plastic coatings, stainless steel housings, and are to installed in such a manner as to be serviceable and replaceable.

2. Expansion Valves: Remote refrigeration system shall be complete with thermostatic expansion valves at the evaporator coils.

3. Thermometers: Fabricated refrigerated compartments to be fitted with either flush dial or digital thermometers as specified on individual items. Thermometers shall be adjustable and calibrated after installation. Accuracy to be +/- 2 degrees Fahrenheit.

4. Hardware: Refrigerator hardware for fabricated refrigerator compartments shall be heavy-duty components, NSF Listed. Self closing, Heavy Duty edge mount style hinges, C.H.G. R42 Series with Spring Kit or equal. Latches to be magnetic edge mount type, C.H.G. #R25-1700-C with cylinder locks, or equal unless specified or detailed otherwise. All doors and drawers for walk-in coolers/freezers, and reach-in refrigerated compartments, both fabricated and standard, shall be fitted with cylinder locks, and provided with master keys.

C. Cold Pans:

1. Ice pans, refrigerated pans and cabinets shall be provided with breaker strips or other insulation where adjoining top or cabinet face materials, to prevent transfer of cold and possible condensation problems.

2. All open top mechanically cooled custom fabricated or standard buy-out refrigerators and/or cold pans shall comply with NSF Standard #7 requirements, as of April 1, 1998.

D. Refrigerated Equipment Ventilation:

1. Adequate ventilation shall be provided for custom fabricated equipment with integral refrigeration condensing units, both built-in and drop-in. If flow through ventilation

cannot be provided, provide flow direction partitions and an additional fan capable of cooling the condensing unit.

2. If, in the opinion of the manufacturer, K.E.C. or his Refrigeration Subcontractor, additional room ventilation is required to ensure correct operating temperatures of standard buy-out, custom fabricated, or remote refrigeration condensing units, or compressor rack assemblies, they shall so state in a letter to the Architect and Foodservice Consultant, for evaluation and decision.

2.6 MILLWORK STANDARDS:

A. Unless otherwise indicated, framing and blocking to be of kiln-dried pine, assembled with bolted (or screwed) and glued connections. All butt joints are to be flush, smooth, and joined with waterproof glue. Any screws in face materials will be countersunk and holes filled and smoothed. Top and vertical panels shall be constructed of 3/4" thick close grained plywood, Grade AA/B or better, of selected, smooth, sanded stock; “OSB”, “MDF” or particle board panels are not acceptable. Millwork manufacturer shall be approved by the Architect and/or Foodservice Consultant.

2.7 MISCELLANEOUS:

A. Nameplates. Whenever possible, locate nameplates and labels on manufactured items, in accessible position, but not within normal view of customers.

B. Manufactured Equipment Items: Furnish items as scheduled or herein specified. Verify dimensions, spaces, rough-in and service requirements, and electrical characteristics, before ordering. Provide trim, accessories and miscellaneous items for complete installation.

C. Insert Pans: Cut-outs, openings, drawers, or equipment specified or detailed to hold stainless steel insert pans shall be provided with a full complement of pans as per specifications. Pans to be stainless steel, 20-gauge minimum, solid insert pan, depth as indicated, unless otherwise specified.

D. Tray Slides: Before fabrication of counters with tray slides, verify size and shape of tray to be used. Edge of tray shall not overhang outer support/slider by more than 2”. If edge of tray exceeds this dimension, notify Architect, in writing, for evaluation and adjustment, if necessary. Tray slide to be capable of supporting 200 pounds per linear foot, live load.

E. Self-leveling dispensers: Verify type and make of customer smallwares (plates, cups, bowls, etc.) to be used in each unit, and supply this information to the respective manufacturer, for proper sizing and calibration of mechanisms.

F. Reasonable quietness of operation of equipment is a expected, and the Foodservice Contractor will be required to replace or repair any equipment producing excessive noise at no

expense to the owner. This includes, but is not limited to bumpers and gaskets for doors and drawers on fabricated and standard manufactured items, and sound deadening or insulation where specified and practical. Carbon Dioxide (CO2) Equipment: Where equipment requires connection with compressed CO2 cylinder for operations, provide 2-cylinder manifold and control system integral with equipment, with proper connections for Department of Transportation (DOT) approved type cylinders, complete with necessary safety devices.

PART 3 - EXECUTION

3.1 SUPERVISION:

A. A competent supervisor or foreman, representing the K.E.C., shall be present at all times during progress of the Contractor's work.

3.2 SITE EXAMINATION:

A. K.E.C. shall verify site conditions under the provisions of the General Conditions, Supplementary Conditions and applicable provisions of Division 1 Sections. Notify the Architect and Foodservice Consultant, in writing, of unsatisfactory conditions for proper installation of foodservice equipment specified in this section.

B. K.E.C. shall verify wall, column, door, window, and ceiling locations and dimensions. Fabrication and installation should not proceed until dimensions and conditions have been verified and coordinated with fabrication details.

C. K.E.C. shall verify that necessary wall reinforcement or backing has been provided for wall mounted equipment. Coordinate with General Contractor for placement of such backing during wall construction.

D. General Contractor shall verify that ventilation ducts are of the correct characteristics, and in the required locations.

E. K.E.C. shall verify with project electrical, mechanical and plumbing subcontractors that all required service utilities are available, of the correct characteristics, and in the required locations. Notify the Architect and Foodservice Consultant in writing of any problems or conflicts with foodservice equipment specified in this section.

3.3 INSTALLATION:

A. K.E.C. shall sequence and coordinate with General Contractor the installation and erection of all foodservice equipment items to ensure correct mechanical and electrical utility connections are achieved. Install items as per each manufacturers installation manual.

B. K.E.C. shall set each item of non-mobile and non-portable equipment securely in place, leveled and adjusted to correct height. K.E.C. shall anchor all equipment where indicated, and where required for sustained operation and use without unnecessary movement. Conceal anchors wherever possible. Adjust counter tops and other work surfaces to a level tolerance of (+/-) 1/16" or better.

C. K.E.C. shall provide any anchors, supports, bracing, clips, attachments, etc., as required to comply with the local seismic restraint requirements if applicable. The Guidelines For Seismic Restraint Of Kitchen Equipment, as prepared for the Sheet Metal Industry Fund of Los Angeles and endorsed by S.M.A.C.N.A., should be followed.

D. K.E.C. shall complete field assembly joints in all equipment by welding, bolting/gasketing, or as otherwise indicated and specified. Grind all welds smooth and restore finish to match surrounding materials as specified.

E. K.E.C. shall provide sealants and gaskets around each unit to make joints airtight, waterproof, vermin-proof, and sanitary for cleaning purposes. At internal corner joints, apply sealant or gaskets to form a sanitary cove. Shape exposed surfaces of sealant slightly concave. Sealant filled or gasketed joints will be acceptable up to 3/8" joint width. Wider joints are to be provided with a matching metal closure or trim strip, with sealant application each side of strip.

F. K.E.C. shall insulate contact points between dissimilar metals to prevent electrolysis. K.E.C. shall cut, punch and drill components for outlets, fixtures, piping, conduit, and fittings as required. K.E.C. shall verify and coordinate with other trades, and provide holes in food service equipment for plumbing and electrical service to and through the fixtures, as required or indicated. This includes welded sleeves, collars, ferrules, or escutcheons. These services are to be located so that they do not interfere with intended use and/or servicing of the fixture.

G. K.E.C. shall verify and coordinate mounting heights of all wall shelves and equipment, with equipment located below them, for proper clearances.

H. K.E.C. shall make all foodservice equipment items listed in Part 3.8 below ready for final connections to all building electrical, mechanical and plumbing services by respective trades.

3.4 ADJUSTING:

A. K.E.C. shall test and adjust equipment, controls and safety devices to ensure proper working order and conditions. Repair or replace equipment which is found to be defective in its operation.

3.5 CLEANING AND RESTORING FINISHES:

A. After completion of installation, and completion of other major work in foodservice areas, K.E.C. shall remove all protective coverings, films, etc., and clean foodservice equipment.

B. K.E.C. shall restore damaged finishes; polish exposed metal surfaces and touch-up painted surfaces. Replace work, which cannot be successfully restored. Clean and Polish glass, plastic, hardware and accessories, fixtures and fittings and leave in a condition ready for the Owner to sanitize and use.

3.6 EQUIPMENT START-UP & DEMONSTRATION:

A. K.E.C. shall make arrangements for demonstration of foodservice equipment operation and maintenance, in advance with the Owner/Operator by local Manufacturers Representatives. Demonstrate all equipment to familiarize the Owner and the Operator on operation and maintenance procedures, including periodic preventative maintenance measures required. Include an explanation of service requirements and simple on-site service procedures, as well as, information concerning the name, address and telephone number of qualified local source of service. The individual performing the demonstration shall be knowledgeable of operating and service aspects of the equipment.

3.7 SITE CLEANUP:

A. Throughout the progress of their work, K.E.C. shall keep their working area free from debris, and shall remove all trash, rubbish, etc., on a daily basis from. At no time is Contractor to allow any trash, debris, rubbish, crating, boxes, packaging, etc. to accumulate at the job site. At the completion of their work, the K.E.C. shall leave the premises in a clean and finished condition.

PART 4 - ITEMIZED EQUIPMENT SPECIFICATIONS

ITEM 1 - WALKIN COOLER-FREEZER (1 REQ'D)
AmeriKooler #25-02068 Custom Two Compartment Indoor Combo Cooler/Freezer.
Actual Overall Exterior Dimensions of 10'-10 3/4"W x 16'-4 1/2" L x 8'-7" High (Rectangular) as per project drawings.

Description:
All panel finishes as follows:
Exposed Exterior: 0.040" embossed white aluminum.
Unexposed Exterior: 26 ga. embossed acrylume.
Interior Walls: 0.040" embossed white aluminum.
Interior Ceiling: 0.040" embossed white aluminum.
All angle trim and top closure panels to match (0.040" white stucco aluminum).

Unit to be Floorless, with NSF vinyl screeds. Insulated slab by General Contractor.

Compartment #1 to be Indoor Freezer, Floorless, Interior Dimensions of 10'-2 3/4" x 8'-2" x 8'-3" (w x l x

h) Temperature:-10°F (95°F ambient). Insulation: Panels of 4" thick AK-XPS4 extruded foam with R-values of R-29 for coolers and R-32 for freezers with a 50 Year Thermal Warranty. UL Classified Core Flame Spread 15, Smoke Rating less than 165. 15 Year Panel Warranty and 1 Year Parts Warranty.

Door: (1) 48" x 76" Right hinged flush door with brushed hardware. Interior & Exterior finish: .040 Embossed Aluminum, White. 36" kickplates to interior and exterior of door. Energy saving temperature regulating thermostat heater wire and heated relief vent. Heavy duty deadbolt handle latch with 1/4 turn inside release. Digital LED Thermometer with pilot light switch. 1807 11w, Vapor Proof, 120V. LED fixture. 82 Lumens /watt Angled face . Requires 115vac. 2.2 amps. With third door hinge.

Compartment #2 to be Indoor Cooler, Floorless, Interior Dimensions of 10'-2 3/4" x 7'-2 1/2" x 8'-3" (w x l x h). Temperature: 35°F (95°F ambient). Insulation: Panels of 4" thick AK-XPS4 extruded foam with R-values of R-29 for coolers and R-32 for freezers with a 50 Year Thermal Warranty. UL Classified Core Flame Spread 15, Smoke Rating less than 165. 15 Year Panel Warranty and 1 Year Parts Warranty.

Door: (1) 48" x 76" Right hinged flush door with brushed hardware. Interior & Exterior finish: .040 Embossed Aluminum. White. 35.875" kickplates to interior and exterior of door. Heavy duty deadbolt handle latch with 1/4 turn inside release. Digital LED Thermometer with pilot light switch. 1807 11w, Vapor Proof, 120V. LED fixture. 82 Lumens /watt Angled face . Requires 115vac. 1 amps. With third hinge.

Accessories to include (2) Kason #1809 compact LED lights (shipped loose, field installed) and 36” tall DATP wainscoting across exposed front exterior wall, (2) 3” x 3” angle trim closure strips for left and right sides of front wall in 0.040” white embossed aluminum to to match exterior and top closure panels to 10’ kitchen ceiling in 0.040” white embossed aluminum to to match exterior.

Refrigeration System Details for Freezer:
(1) 3 HP Bohn DOE Compliant Outdoor Condensing Unit, Model BCH0030LCBCZA0200, 208-230/3/60, MCA 28.8 Amps, Low Temperature, Scroll, Air-cooled, R-448A refrigerant, 1 year compressor and parts warranty from date of shipment within Continental USA. (9058 Btu/hr @ -10°F room temperature and 95°F ambient). Evaporator to be Bohn DOE Compliant Model BEL0080BS6EEAB0405, 208- 230/1/60, Low Profile Electric Defrost, 1 Fan Amps with Fixed Speed EC motor. To include (1) Extended 4 year compressor warranty and (1) Extended Warranty for 3 HP system 31st day thru 1st year, labor only.

Refrigeration System Details for Cooler:
(1) 0.75 HP Bohn DOE Compliant Outdoor Condensing Unit, Model BCH0008MCACZA0000, 208-230/3/60, MCA 15 Amps, BTUH 8300, Medium Temperature, Scroll, Air-cooled, R-448A refrigerant. Evaporator to be Bohn DOE Compliant Model BEL0060AS6AMAB0405, 115/1/60, Low Profile Air Defrost, 0.9 Fan Amps with 2 Speed EC motor. To include (1) Extended 4 year compressor Warranty and (1) Extended Warranty for 3/4 HP system 31st day thru 1st year, labor only

"Pre-Assembled Remote" refrigeration systems. All controls factory mounted. Refrigeration lines and refrigerant by others. Systems to use R448a and are to be supplied with winterization controls.

Refrigeration Accessories to include (2) Galvanized Weather Covers and (2) Steel Compressor Mounting

Stands. Condensing units to be mounted on rooftop per architectural drawings.

All refrigeration units shall be quoted with full (1) year parts and labor warranty on all components, with the exception that said warranty will not cover normal routine maintenance and cleaning. Additionally, price shall include a (5) year parts only warranty on the compressors of both units.

Installation & Warranties:
Successful KEC shall be responsible for complete assembly of cabinet, complete installation of refrigeration system, startup and checking of unit(including any necessary adjustments), running of evaporate drain in hard copper tubing (PVC or PCVC is not acceptable), mounting of LED lighting to assembled cabinet interior ceiling where shown on drawings, and filing of all necessary permits and/or inspections, and coordination of necessary & required electrical wiring (including all control wiring) with electrical contractor. Unit shall be quoted with full (1) year parts and labor warranty on all components, with the exception that said warranty will not cover normal routine maintenance and cleaning. Additionally, price shall include a (5) year parts only warranty on the compressors of both units.

NOTES:

1. KEC refrigeration installers shall be responsible for coordination of necessary & required electrical wiring with electrical contractor on jobsite. All interior wiring by electrical contractor, using Anaconda "Seal-Tite" Type UA liquid tight flexible conduit with PVC jacket for all wiring; "EMT" conduit is NOT ACCEPTABLE inside of cabinet.

2. At every conduit penetration from exterior of box, electrical contractor must force foam sealant around the exterior of the electrical conduit and inside the conduit around the wires. Failure to eliminate airflow in the conduit will allow moisture from condensation to damage electrical components, especially lights and controls, which WILL NOT be covered under manufacturer warranty.

3. Refrigeration systems must be factory engineered and supplied by walkin cooler/freezer manufacturer. Use of alternate brands of refrigeration is NOT acceptable without prior approval. Refrigeration systems shall be piped to cabinets with hard copper Refrigeration tubing and fully insulated on pressure line side.

4. Refrigerants to be used must be R448A or other current EPA listed ”SNAP23” Regulation approved refrigerants. Use of any delisted older refrigerants is not allowed.

5. KEC refrigeration installers shall be responsible to file any necessary permits and schedule any required mechanical inspections and supply signed/passed permit.

6. Condensate drain lines in coolers are to be insulated; additionally drain lines in freezers are to be heated with a low-wattage heater tape wrapped around the entire length of the drain line and then insulated to prevent drain line freezing.

7. Condensate Drain Lines must be terminated with a "P" or “S” trap at ends immediately above drain to prevent intrusion of outside humid air into cabinet which will cause ice buildup on evaporator

coils.

Shop Drawings & Field Measurements:
Shop drawings for review and approval are required, consultant requests Cooler Manufacturer supply these drawings electronically via email as both PDF and AutoCAD "DWG" format files. (Drawing Exchange Format "DXF" files can be submitted if DWG format is not available). Shop drawings shall show all dimensions, materials, construction details, installation and relation to adjoining work or equipment requiring cutting or close fitting. Shop drawings shall also indicate any and all reinforcing, anchoring and related work required for the complete installation of these items. Before proceeding with the fabrication of any item, the KEC will field verify all necessary dimensions and details, with all job site dimensions and conditions considered.

REFRIGERATION SYSTEMS MUST BE ENGINEERED AND SUPPLIED FROM THE WALKIN VENDOR USED, SYSTEMS MUST NOT BE PROCURED THROUGH AN ALTERNATE CHANNEL TO ELIMINATE POSSIBLE WARRANTY ISSUES.

NOTE - KEC to be responsible for all field measurements and verification against shop drawings.

ITEM 2 - COOLER-FREEZER SHELVING (2 REQ'D)
Supply Cooler/Freezer Shelving As Follows:

Shelving Units:
Storage shelving units to be Camshelving® Premium Series Stationary Shelving Units. Stationary Starter Units with (5) Vented Shelves, 72" High each. Starter Units include (2) factory assembled post kits, (10) shelf traverses and shelf plates. Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries. Withstands storage temperatures -36˚ to 190˚F (-38˚ to 88˚C). Impervious to moisture, chemicals, salt, food acids and humidity. Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts. Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required. Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning. Shelf traverses can be removed and adjusted at 4" increments. Sturdy reinforced nylon foot adjusts easily to level units. Requires some assembly with minimal parts. Use a rubber mallet only. Lifetime warranty against rust and corrosion (posts, traverses and shelf plates). Color – Speckled Gray (480).

Dunnage Racks:
Dunnage Racks to be New Age "2000 Series" or approved equal with the following construction criteria: All heli-arc welded aluminum construction. Framework is constructed of high tensile extruded primary aluminum tubing, Type 6063-T5 alloy, 1½" x 1¾", with a minimum .070" wall thickness. Legs are permanently sealed with welded aluminum caps at bottoms – no open tubing spaces to allow collection of debris. Five-Year Guarantee against material defects and workmanship & Lifetime Guarantee against rust and corrosion. Minimum acceptable distributed weight capacity of 2000-lbs per unit. All sizes to be 8" tall above floor. 12" high units not acceptable. Sizes and quantities as listed below.

For Walkin Cooler, supply the following:
Shelving Units: (2) 21” x 42” and (2) 24” x 42” Units
For Walkin Freezer, supply the following:
Shelving Units: (2) 21” x 48” and (1) 24” x 42” Units
Dunnage Racks: (2) New Age #2027, 30" x 48", modify to 8" tall instead of the standard 12" height.

KEC to fully assemble and place units in locations shown on drawings; on shelving units bottom shelf to be 6” above floor, with upper shelves spaced per owner's request.

ITEM 3 - MOP SINK CABINET (1 REQ'D)
Advance Tabco Model 9-OPC-84DL
Cabinet with Mop Sink, 50-3/8"W x 22-3/4"D x 84"H O.A., double hinged doors, left side mop sink 20"W x 16"D front to back x 12" deep (drain included), storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series sink bowl apron, 18/430 series stainless steel cabinet, NSF
Supply with the following options and accessories:

1 ea T&S Brass Model B-0665-BSTR Service Sink Faucet, 8" centers, 2-3/8" clearance from wall to center of faucet, 8-7/8" from wall to center of outlet, rough chrome-plated finish, vacuum breaker nozzle with 3/4" garden hose thread & pail hook, built in screwdriver stops
1 ea T&S Brass Model B-0654 Hose Bracket, 4-11/16"L x 2-5/8"W, stainless steel, with (1) spring-loaded rubber grip, includes: (2) mounting screws & (1) 30" rubber hose with plain end outlet & 3/4" female garden hose inlet

NOTE - KEC to supply, plumbing contractor to install.

ITEM 4 - SHELVING UNIT, PLASTIC WITH POLY EXTERIOR STEEL POSTS (1 REQ'D)
Cambro Model CPMU244875V4480
Camshelving® Premium Mobile Starter Unit, 24"W x 48"L x 75-1/4"H, 4-tier, withstands temperature -36°F (-38°C) to 190°F (88°C), includes: (4) vented polypropylene shelf plates with Camguard® antimicrobial protection, (2) pre-assembled post kits (posts constructed of steel with polypropylene exterior), (8) traverses, molded-in dovetails, (2) sets of post connectors, (4) premium swivel casters with total locking brake, 900 lbs. max capacity, speckled gray, NSF

NOTE - K.E.C. to assemble where shown on project drawings, shelf spacing to be per owner's instructions, but bottom shelf must be minimum of 6” above floor to meet health department requirements for cleaning. Unit to consist of (4) shelves and (2) post sets with matching traverse sets.

ITEM 5 - HAND SINK (3 REQ'D)
Advance Tabco Model 7-PS-22
Hand Sink, wall mounted, 9" wide x 9" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, heavy duty deck mounted fixed faucet, drain with crumb basket & 1-1/2" IPS connection, NSF, cCSAus
Supply with the following options and accessories:

3 ea Model K-22OMIT To Delete Faucet
3 ea Model 7-PS-17A Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 9" x 9" bowl, splash mounted faucets
3 st Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
3 ea T&S Brass Model B-1141-2-V22-CR Workboard Mixing Faucet, deck mount, 4" centers, 4-3/8" swivel-rigid gooseneck nozzle with 2.2 GPM VR aerator, quarter-turn Cerama cartridges with check valves, lever handles with color-coded indexes, 1/2" NPT male inlets, low lead, cCSAus, ADA Compliant
3 ea T&S Brass 1 year limited warranty, standard
3 kt T&S Brass Model B-1100-KIT 24" Inlet Supply Hoses (3/8" Compression x 1/2" NPSM Female)

KEC to mount hand sinks to wall where shown and supply plumbing components to plumbing contractor for hookup. Neatly seal rear of splash to wall after installation with silver colored silicone. Soap & Towel Dispensers by Owner.

ITEM 6 - DISHTABLE SORTING SHELF (1 REQ'D)
Advance Tabco Model DT-6R-21
Sorting Shelf, wall mounted, tubular design, 22"W, accommodates (1) full size dish rack, solid end brackets, stainless steel, KD
Supply with the following options and accessories:
1 ea Model SMARTFAB SmartFab Options as Follows:
- Fully constructed of type 304 stainless steel, no use of 400-series stainless steel.
- Fully welded construction, "KD" or "knock down" construction not acceptable.

Shop Drawings for this item must be provided for review prior to fabrication.

KEC to mount unit to wall above sink where shown with stainless steel 1/4” lag screws.

Unit may be supplied from approved custom fabricators, or by Eagle Group, Aero Manufacturing, or John Boos, but must be built to above specifications.

ITEM 7 - DISHWASHER, UNDERCOUNTER (1 REQ'D)
Hobart Model LXNR-2
Advansys™ Dishwasher, undercounter with 17” door opening height, 120/208-240(3W)/60/1, accommodates optional two-level racking accessory, high temperature sanitizing, Steam elimination and Energy Recovery, 30, 24, 13 Racks/Hour, (48 racks / hour with second level rack), Fresh Water Rinse, .62 gal/rack, Complete Delime™ with Delime Notification, Auto Dispensing, and Booster Guard™, 3 selectable cycles - light, normal, heavy (Pot & Pan cycle on heavy cycle), smart touchscreen controls with SmartConnect™ app, Service Diagnostics, Chemical Pumps with Auto Prime, 23-15/16"W x 26-13/16"D x 33-1/4"H, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service. Standard warranty - 1-Year parts, labor & travel time during normal working hours.
Supply with the following options and accessories:

1 ea Model TWOLEVELKIT-LX Two Level Racking Kit - Rack support, (1) 2nd level wire rack, (2) silverware baskets (only compatible with LXNR, LXNH, LXNC, LXER -H & -C models built after July 1, 2022)
1 ea Model DWT-ADV-LXN Drain water tempering kit for LXNR models
1 ea Model ACC-INSTALL-HOB Accessory Installation - For installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles locations in Alaska, Hawaii or New York City or those not accessible by public roadway will be quoted by Service. Includes installation of this item only, final electrical or plumbing connections by others. Recommendation: coordinate accessory installation with machine assembly/ installation (NET)
1 ea Model WTRHAM-ARREST Water Hammer Arrestor Kit - Includes 3/4" brass presure regulator valve

ITEM 8 - OVERSHELF (1 REQ'D)
New Age Model 1122PR
Shelf, with pot rack, wall-mounted, T-bar design, 48"W x 20"D, 600 lbs. shelf capacity, includes (7) pot hooks, aluminum construction, NSF , Made in USA.. Lifetime warranty against rust & corrosion, 5 year workmanship and material defects warranty, standard.

KEC to mount unit to wall above pot sink where shown with stainless steel 1/4” lag screws.

ITEM 9 - THREE (3) COMPARTMENT SINK (1 REQ'D)
Advance Tabco Model FC-3-2028-24RL
Fabricated Sink, 3-compartment, 24" right & left drainboards, bowl size 20" x 28" x 14" deep, 16 gauge 304 stainless steel, tile edge splash, rolled edge, 8" OC faucet holes, stainless steel legs with adjustable side cross-bracing, 1" adjustable stainless steel bullet feet, overall 34" F/B x 108" L/R, NSF
Supply with the following options and accessories:
1 ea Model K-495 Turn Down Backsplash (includes wall clips)
1 ft Model FC-CB-1 Front cross brace for FC, FS & FE series sink (minimum 3 feet, use overall length of sink & subtract drainboard length to get number of feet required) (Note-to field retrofit existing sink the sink will need to have plumbing disconnected to install cross brace)
1 ea T&S Brass Model B-0230-CR Sink Mixing Faucet, 18" swing nozzle, wall mounted, 8" centers on sink faucet, with 1/2" IPS eccentric flanged female inlets, lever handles, quarter-turn Cerama cartridges, low lead, ADA Compliant
1 ea T&S Brass Model B-TEE-EZK EasyInstall Tee Assembly, chrome-plated
1 kt T&S Brass Model B-0230-KIT Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses
3 ea T&S Brass Model B-3990-5X Modular Waste Drain Valve, with pull handle, 3-1/2" sink opening, 2" NPT female x 1-1/2" NPT male adapter, 5" handle extension

NOTE - KEC to anchor to wall with "Z"-clips. KEC to supply plumbing components, plumbing contractor to install. KEC to neatly seal backsplash and sides to wall after installation is complete with silver colored silicone.

ITEM 10 - 13' EXHAUST HOOD PACKAGE (1 REQ'D)
Accurex Model CUSTOM
13' Exhaust Hood Package as Follows:

Baffle Filter Canopy Hood:
Accurex Model XBEW-78-S (two 78" sections, 13' total)

Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of 300 series.The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of double wall construction with 1 inch insulation to add additional strength and rigidity. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC. Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Accurex. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Hood Make Up Air Plenum:
Accurex Model ASP-Split Plenum (one 78" and one 90" section)

Air Curtain Supply Plenum (Front MUA Plenum)
The external air curtain, Accurex model ASP, shall be constructed with a minimum of 18 gauge 400 series stainless steel (300 series optional).Two layers of perforated panels will allow for well distributed low velocity airflow at discharge. Air curtain supply plenums are available in lengths from 3 feet to 16 feet; additional lengths will require hanging multiple plenums. The ASP shall be 14 inches wide by 10 inches high or 24 inches wide by 10 inches high and shall be mounted 14-20 inches above the bottom

edge of the hood or flush with a drop ceiling; External air curtain supply plenums can supply airflow at a maximum rate of 180 cfm/ft. For optimum performance, design to the recommended rate of 110 cfm/ft for 14 inch wide plenums or 145 cfm/ft for 24 inch wide plenum.. In addition, external plenums can be attached to the face or ends of an exhaust only hood to create a curtain of air on all exposed sides of the hood, increasing the volume of air brought in at the hood.

Fire Suppression System:
Ansul R102 Fire Protection
Mounted in cabinet at left end of hood per project drawings.

The basic wet chemical fire suppression system includes the following:

- Pre-piping of the kitchen hood with schedule 40 black iron pipe and chrome appliance drops
- Fuel shut-off device:

A. Choice of a mechanical gas valve * up to 2 inches in diameter or
B. Choice of an electrical gas valve * up to 1 inch in diameter with a manual reset relay.
(The installation of the valve is the responsibility of the plumbing contractor)

- One double-pole, double throw microswitch is provided for use with electric appliances. This device can also be used with alarm systems, fan shut down, and electric gas solenoid valves. (The wiring of this device is the responsibility of the electrical contractor.)
- All detectors, links, release mechanism, tank and fire suppression agent.*
- One manual pull station for remote mounting. (this must be in the path of egress, at a maximum distance of 50 ft. from the release mechanism)
- An Ansul tank and release mechanism housed in a cabinet (for remote mounting only).
- Final field hook-up* to be performed by a non-union certified Ansul distributor.
- Greenheck Hood Mounted Fire Cabinet Hook-Up to consist of:
- Hook-up of detection lines, hook-up of supply lines, mount and hook-up of remote manual pull, hook-up of
- mechanical gas valve (if applicable), charge and tag system.
- Greenheck Remote Mounted Fire Cabinet Hook-Up to consist of:
- Hang automan and additional tanks if multiple system, hook-up of detection lines, hook-up of supply lines, mount and hook-up of remote manual pull, hook-up of mechanical gas valve (if applicable), charge and tag system.
- Factory coordination of final system hook-up between jobsite contact and the assigned Ansul distributor.
- One trip out to the jobsite is included.
- This program applies only to the continental United States. For an Ansul hook-up in Alaska, Hawaii, Canada, or any other remote location or international designation, please consult Greenheck for details and pricing.
- Permits and puff (air) test

*Items supplied by the assigned Ansul distributor

Exhaust Fan:
Roof Upblast, Direct Driven Fan

Accurex Model XCUE-160-VG

Provide Accurex Exhaust Fan Model XCUE as shown on plans and in accordance with the following specification:

Roof exhaust fans shall be upblast centrifugal direct drive type. The fan wheel shall be centrifugal backward inclined and shall include a wheel cone carefully matched to the inlet
cone for precise running tolerances. Wheels shall be statically and dynamically balanced. The fan housing shall be constructed of heave gauge aluminum with a rigid internal support structure. Wind bands shall have a rolled bead for added strength and shall be joined to curb caps with a leak proof, continuously welded seam. Motors shall be mounted out of the airstream on vibration isolators. Fresh air for motor cooling shall be drawn into the motor compartment from an area free of discharge contaminants. Motors shall be readily
accessible for maintenance. A disconnect switch shall be factory installed and wired from the fan motor to a junction box either within or outside of the motor compartment. A conduit chase shall be provided through the curb cap to the motor compartment for ease of electrical wiring for applications when national and local code restrictions allow.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance. Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the
model number and individual serial number for future identification. Fans shall be listed by Underwriters Laboratory for UL/cUL 762 or UL/cUL 705 where applicable.

Fans shall be Model XCUE as manufactured by Accurex.

Due to continuous research Accurex reserves the right to change specifications without notice.

Make-up Air Fan, Direct Drive, Untempered
Accurex Make-Up Air Model XKID-16-M2-VG

Make-up air unit shall be as manufactured by Accurex or approved equal provided all specifications are met. Performance to be as scheduled on plans.

Unit shall be of internal frame type construction of galvanized steel. All frames and panels shall be G90 galvanized steel. All metal-to-metal surfaces exposed to the weather shall be sealed, requiring no caulking at job site. All components shall be easily accessible through removable panels.

Centrifugal fans shall be double width, double inlet. Fan and motor shall be mounted on a common base and shall be internally isolated. All blower wheels shall be statically and dynamically balanced. Ground and polished steel fan shafts shall be mounted in permanently lubricated ball bearings. Bearings shall be selected for a minimum (L10) life in excess of 100,000 hours at maximum cataloged speeds.

Motors shall be energy efficient, complying with EPACT standards, for single speed ODP and TE enclosures. Motors shall be permanently lubricated, heavy duty type, matched to the fan load and furnished

at the specified voltage, phase and enclosure. Drives shall be sized for a minimum of 150% of driven horsepower. Pulleys shall be cast and have machined surfaces. Units with motors of 10 HP and less shall be supplied with an adjustable drive pulley.

Filters shall be mounted in a straight or V-bank arrangement. Filters shall be UL Class 2, 2 inch aluminum mesh and easily removable.

Weatherhood shall be constructed of G90 galvanized steel and include 2 inch aluminum mesh filters at the intake.

Make-Up Air units shall be Model XKID as manufactured by Accurex.

Kitchen Fan Control Center
Accurex Model XKC-CV-S-11-2-1-0

Provide Accurex Kitchen Fan Control Center Model (XKC) as shown on plans and in accordance with the following specification:

The XFCC shall be constructed of 16 gauge 300 series stainless steel, and UL Listed to Standard 891. The pre-engineered control center shall include, but not be limited to, fan motor starters, light and fan switches, fire relay which controls both the supply and exhaust fan(s), quarter turn latch, color coded wiring with wiring diagram, grounding terminal blocks, and distribution terminal control strip for control wiring connection. All electrical components shall be UL listed or classified where applicable and wired in compliance with the National Electrical Code.

The control center and control switching have two typical mounting locations. 1) The panel will be remote mounted with the switches mounted on the panel face, or 2), utility cabinet mounted with the switches face mounted on the utility cabinet. Other options are available.

Three, standard overall dimensions for the control cabinets are 12 in. x 18 in. x 6 in., 18 in. x 18 in. x 6 in., and 25 in. x 18 in. x 6 in. Minimum control center dimensions are 12 in. x 18 in. x 6 in. for up to four fan motor starters. Minimum control center dimensions are 18 in. x 18 in. x 6 in. for up to eight fan motor starters. For single phase control panels, the maximum horsepower for 120V is 5 hp; the maximum horsepower for 208V is 10 hp; the maximum horsepower for 240V is 10 hp. For three phase control panels, the maximum horsepower for 208Vis 30 hp; the maximum horsepower for 480V is 50 hp, the maximum horsepower for 575V is 100 hp. Panel is available with mixed fan voltages and mixed phase. Each fan will receive its own, dedicated motor starter. Other options are available.

The control centers may be equipped with temperature interlock(s), which is compliant with International Mechanical Code (IMC) 2006 section 507.2.1.1. The temperature interlock(s) consist of either a thermostat style probe and off-delay time relay, or a temperature controller and resistive temperature detector (RTD). With both options the sensor/probe a junction box and fire proof/leak proof threaded fitting (Evergreen Quik-Seal® and/or Evergreen Compression Seal) will be provided. The interlock(s) shall power the fans when the sensor detects the temperature set point. The interlock(s) shall hold the

circuit closed upon the fan switch being turned off until the temperature sensor detects a temperature below the set point.

If exhaust hood includes an automatic fire damper, damper switch will be mounted on hood front if control center is remote mounted. The damper switch will be mounted on front of utility cabinet if control panel is mounted in a utility cabinet.

The electrical contractor is to follow field-wiring requirements listed in the installation instructions. If the control center is mounted in the utility cabinet and the light and fan switches are mounted on the either the face of the hood or side of the utility cabinet, they will be factory wired. If there is a fire suppression system also mounted in the same utility cabinet, wiring to the micro switch is to be completed at the factory unless otherwise specified.

Temperature Interlock
International Mechanical Code (IMC) 2006 section 507.2.1.1 Compliant Electrical Package

Provide Accurex Temperature Interlock electrical package as shown on plans and in accordance with the following specification:

The Temperature Interlock(s) shall be U.L. 710 Listed and consist of a temperature controller, RTD, junction box, Evergreen threaded fitting, and shall be a self-contained unit or as part of another preengineered electrical control package. Hood systems should always be turned on manually before cooking equipment is turned on. The temperature interlock is intended as a backup system and the auto-on feature should only be utilized when the fans are forgotten to be turned on. The Temperature Interlock package shall close a relay powering the fans when the temperature set point is reached at the temperature sensor. The Interlock shall hold the circuit closed upon fan switch being turned off until the temperature at the sensor decreases below the set point plus hysteresis. Once the temperature is below the set point plus hysteresis, the fans shall shut down. In the event that the cooking equipment is started without the fans being manually turned on, the fans shall automatically activate and remain running with the presence of heat under the hood. The temperature controller shall open the relay after the temperature at the temperature sensor in the exhaust duct or capture tank has dropped below the set point plus hysteresis. Once the temperature is below the set point plus hysteresis, the fans shall shut down.

KEC to supply entire hood package, including fans, electrical control package (kitchen fan control center) and Ansul system. KEC to hang hood, mechanical contractor to mount fans and fabricate/install all ducting (everything above top of hood). Electrical contractor to provide all electrical work. Ansul system full install is included with hood package, KEC to coordinate install with local authorized installers.

ITEM 11 - ELECTRIC FLOOR FRYER (2 REQ'D)
Frymaster/Dean Model RE14
Frymaster® High Efficiency Fryer, electric, floor model, 50 lb. capacity, open frypot design, automatic melt cycle, boil out temperature control, temperature probe, includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, door & cabinet, 14kW, cULus, CE, NSF, ENERGY STAR®

Supply with the following options and accessories:

2 ea 208v/50/60/3-ph, 39.0 amps, 14.0 kW, 3 wire plus ground
2 ea Domestic: NEMA #15-60P, for each full frypot
2 ea CM3.5 controller, standard
2 ea Full frypots, standard
2 ea Casters, set of 4 (2) with brakes, in lieu of std. Legs
1 ea Model 8235810 Frymaster® Top Connecting Strip, 1-7/8" W x 20-3/4" D (OCF30G, RE14, RE17, RE22, RE14TC, RE17TC, RE22TC)
2 pk Eagle Group Model CC-S-2 Caster Cradle® Caster Stabilizing Device, low-profile bowl-shape design, accommodates casters from 4" to 8" diameter, stainless steel, conforms to NFPA 17A 5.6.4, mounting hardware not included, NSF (pack of 2)
2 ea T&S Brass Model AG-RC Safe-T-Link Restraining Cable Kit, 60"L cable, includes: (1) u-bolt, (1) eye-bolt, (4) wall anchors with screws, (2) flat washers, (2) hex nuts, (1) wall bracket, (2) end clips
2 ea T&S Brass 5 year limited warranty, standard

KEC to install restraining cable and mount “Caster Cradle®“ wheel positioning devices to floor.

ITEM 12 - WORK TABLE, STAINLESS STEEL TOP (1 REQ'D)
Advance Tabco Model TFMS-153
Equipment Filler Table, 15"W x 36"D, 16 gauge 304 stainless steel top with 1-1/2"H rear up-turn, stainless steel legs & adjustable bullet feet, NSF (filler table needs to be placed between (2) other tables for stability)
Supply with the following options and accessories:

4 ea Model TA-19 Flanged Bullet Foot Insert, stainless steel (per foot) (fully collapsed it is 1-1/2” tall)
1 ea Model TA-23 Table legs welded to undershelf or cross rails, shipped set up and crated (per table) Top is not welded to legs (for fully welded table specify TA-23A)
1 ea Model TA-95 16 gauge 304 stainless steel leg upgrade (per table)

Shop Drawings for this item must be provided for review prior to fabrication.

Unit may be supplied from approved custom fabricators, or by Aero Manufacturing, Eagle Group, John Boos, but must be built to above specifications.

ITEM 13 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 REQ'D)
Garland Model G60-6G24RR
G Starfire Pro Series Restaurant Range, gas, 60", (6) 33,000 BTU open burners, with cast iron top & ring grates, 24" x 23" x 5/8" thick smooth steel griddle plate, (2) standard ovens with 3 position rack guides with oven rack, stainless steel front, sides, plate rail, 2-piece back guard and shelf, 6" stainless steel legs with adjustable feet, 310,000 BTU, CSA Flame, CSA Star, cCSAus, NSF (Garland)
Supply with the following options and accessories:

1 ea One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
1 ea Natural gas, specify elevation if over 2,000 ft

2 ea Thermostatically controlled griddle, add per thermostat, for each 12" section
1 ea Griddle on right, standard
1 ea Low-Profile stainless steel backguard, in lieu of standard backguard/shelf
1 ea Model -CC Two Convection Ovens, in lieu of standard ovens, change suffix -RR to -CC (Full-Size Oven), for G Series
1 ea (Two convection ovens) (2) 115v/60/1-ph, 3.4 amps, 6' cord & NEMA 5-15P, standard
1 ea Adjustable height swivel casters with front brakes (set of 4)
1 kt T&S Brass Model HG-2E-48SK Safe-T-Link Gas Connector Kit, 1" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 443,000 BTU/ hr minium flow capacity
1 pk Eagle Group Model CC-S-2 Caster Cradle® Caster Stabilizing Device, low-profile bowl-shape design, accommodates casters from 4" to 8" diameter, stainless steel, conforms to NFPA 17A 5.6.4, mounting hardware not included, NSF (pack of 2)

KEC to install restraining cable and mount "Caster Cradle®" wheel positioning devices to floor.
Plumbing contractor to install gas hose and related components.

ITEM 14 - COMBI OVEN, ELECTRIC (1 REQ'D)
RATIONAL Model ICP 6-HALF ON 6-HALF E 208/240V 3 PH
Two (2) (CB1ERRA.0000212) iCombi Pro® 6-Half Size Combi Ovens, double stack, electric, (12) 13" x 18" sheet pan or (12) 12" x 20" steam pan or (12) 1/1 GN pan capacity, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 208/240v/60Hz/3-ph, 10.8 kW each, CE, IPX5, UL, cULus, NSF, ENERGY STAR®
Supply with the following options and accessories:
1 ea Model 60.73.991 Stacking Kit for Combi-Duo, iCombi 6-half size (electric or gas) on iCombi 6- or 10-half size (electric only)
1 ea Model 60.31.200 Stand I Stationary Oven Stand for Combi-Duo, 7-3/4"H, open sides, for iCombi 6-half size on 6-half size
1 ea NOTE: All discounts subject to approval by manufacturer
1 ea 2 years parts and labor, 5 years steam generator warranty
1 ea Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
1 ea Model 9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
2 ea Model 9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)

2 ea Model 8720.1552US Installation Kit, for electric iCombi/SCC/CMP 61 (208/60Hz/3 & 240/60Hz/3); electric iCombi/SCC/CMP 101 (440/60Hz/3 & 480/60Hz/3); electric iCombi/SCC/CMP 62 (440/60Hz/3 & 480/60Hz/3) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
1 ea Model 1900.1159US Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge, R95-CLX filter & (1) filter installation kit
1 ea Model 9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
1 ea Note: The RATIONAL Water Filtration Systems helps provide consistent high-quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while delivering the required flow rates.
1 ea Model 56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)
4 ea Model 6019.1150 CombiFry Basket, 1/1 GN, 12-3/4" x 20-7/8"

ITEM 15 - WORK TABLE, STAINLESS STEEL TOP (1 REQ'D)
Advance Tabco Model SS-4812
Work Table, 144"W x 48"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel under-shelf, stainless steel legs & adjustable bullet feet, NSF
Supply with the following options and accessories:
1 ea Model TA-22 Square edge table
2 ea Model TA-62D Electric outlet in doghouse box on top of table or overshelf, GFI, duplex, in 'doghouse-style' single gang box, NEMA 5-20R receptacles, stainless face plate, maximum 120v 20A service (wiring & utility chases or provisions not included) (optional chases and/or wiring by Advance Tabco is available-call for pricing)
1 ea Model TA-23A Table legs welded to leg gussets under table top and to undershelf or cross rails, shipped set up and crated (per table)
12 ft Model TA-94 16 gauge 304 stainless steel undershelf upgrade (per linear foot)
1 ea Model TA-95 16 gauge 304 stainless steel leg upgrade (per table)

Shop Drawings for this item must be provided for review prior to fabrication.

NOTE - Unit may be supplied from approved custom fabricators listed above, or by Eagle Group, John Boos, or Aero Manufacturing but must be built to above specifications.

ITEM 16 - S/S PREP TABLE (1 REQ'D)
Model CUSTOM
5' x 30" S/S Prep Table with Prep Sink. General construction as per sections 2.2-2.4 of 114000 Specifications. Top to be16-ga/type 304 stainless steel, fully welded/polished at all seams, with 1" x 5" rear & end splashes, "Z" clips at walls. Exposed right end splash to have fully enclosed rear. (1) 16" x 20" x 12" deep fully fabricated sink bowl (deep drawn or stamped sinks not acceptable) with AllPoints/FMP Model

102-1067 Spin & Seal Drain; top punched with 4” on center holes for deck mount T&S Brass faucet as noted below. Legs to be 16-ga/type 304 stainless steel, 1-5/8" O.D., fully welded/polished at all seam joints. Gussets to be C.H.G. #A18-0206-C; adjustable s/s bullet feet (C.H.G. #A10-0851-C). Fully welded 16-ga/304 stainless steel undershelf. Supply (1) NSF listed, heavy-duty 20” x 20” x 5” drawer assembly with cylinder locks (C.H.G. #S90-0020-C-N or equal) to right of sink, centered in open area between sink and right leg set.
Supply with the following options and accessories:

1 ea T&S Brass Model B-0225-61X-CCCR Double Pantry Faucet, deck mount, 4" OC, 10" swivel spout with stream regulator, lever handles, quarter-turn Cerama cartridges, 1/2" NPT male inlets, low lead, ADA Compliant
1 kt T&S Brass Model B-1100-KIT 24" Inlet Supply Hoses (3/8" Compression x 1/2" NPSM Female)
1 ea AllPoints Model 1021067 Spin & Seal Drain, 3-1/2" sink opening, 1-1/2" NPS outlet, 4-1/2"D top, stainless steel

Shop Drawings for this item must be provided for review prior to fabrication.

KEC to supply T&S components listed, plumbing contractor to install.

KEC to anchor flanged feet to floor with #12 S/S Phillips Head screws and expanding anchors

NOTE - Unit may be supplied from approved custom fabricators listed above, or by Eagle Group, John Boos, or Aero Manufacturing but must be built to above specifications.

ITEM 17 - OVERSHELF (1 REQ'D)
Advance Tabco Model PS-15-60
Shelf with Pot Rack, wall-mounted, 60"W x 15"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks, NSF
Supply with the following options and accessories:
5 ft Model TA-99 16 gauge 304 stainless steel wall & overshelf upgrade, (per linear foot)
KEC to mount unit to wall above prep table as shown with stainless steel 1/4” lag screws.

Unit may be supplied from approved custom fabricators, or by Eagle Group, Aero Manufacturing, or John Boos, but must be built to above specifications.

ITEM 18 - SERVING COUNTER, COLD FOOD (1 REQ'D)
Vollrath Model 37066
4-Series Signature Server® Stainless Steel Countertop with NSF7 Cold Station, self contained refrigeration, 60"W x 28"D x 34"H, Bloomington-style recessed well displays pans 3" below work surface, coils surround sidewalls, accommodates 6" deep pans, polyurethane foam insulation, standard well drains, seamless display pan well opening 19-7/8" x 50-1/4" x 6-5/8" deep, 1/4 HP, 5.2amps, NEMA 5-15P, 120v/60/1-ph, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy). 1 year warranty against defects in materials & workmanship. 120v/60/1-ph.
Supply with the following options and accessories:

1 ea Model 36694 All Stainless finish for 4-Series Signature Server® with stainless steel countertops, 60"W models (Refer to vollrathfoodservice.com for full warranty policy)
1 ea Model SS-6BG-041S 6-Series Velocity Breath Guard, single-sided, adjustable, for 4-pan/well 4-series front-of-house serving system, 59"W x 3/8" thick tempered glass panels, 11 gauge stainless steel tubing, (8) pre-set positions, accommodates full-serve, self-serve, & horizontal position, push-button mechanism enables single-person adjustment, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)
1 ea Model 9879304 Upgrade to 14 gauge stainless steel work surface for, 60"W 4-Series Signature Server® Cold Pan (required for this breath guard)
1 ea Model 98850 Work surface flange modified with line-up locks, Keyhole slots on diagonal corners with stainless slide attached to side of base (Refer to vollrathfoodservice.com for full warranty policy)
1 st Model SS4CASTERS 4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard

Shop Drawings for this item must be provided for review prior to fabrication.

ITEM 19 - HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)
Vollrath Model 37040
4-Series Signature Server® Hot Food Serving Counter, 60"W x 28"D x 34"H, 18/300 stainless steel top with 1" turndown on all sides, (4) 12" x 20" x 6-3/8" deep wells with 625 watt elements, individual Touch-Temp® programmable controls, 18/400 series stainless steel unibody construction, manifold drains, pull-out ball valve drain, 2500 watts, cord, plug, cULus, NSF, Made in USA (Refer to vollrathfood-service.com for full warranty policy). 1 year warranty against defects in materials & workmanship.
Supply with the following options and accessories:
1 ea 208v/60/1-ph
1 ea Model 36694 All Stainless finish for 4-Series Signature Server® with stainless steel countertops, 60"W models (Refer to vollrathfoodservice.com for full warranty policy)
1 ea Model SS-6BG-041S 6-Series Velocity Breath Guard, single-sided, adjustable, for 4-pan/well 4-series front-of-house serving system, 59"W x 3/8" thick tempered glass panels, 11 gauge stainless steel tubing, (8) pre-set positions, accommodates full-serve, self-serve, & horizontal position, push-button mechanism enables single-person adjustment, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)
1 ea Model 9879204 Upgrade to 14 gauge stainless steel work surface for, (4) well 60"W 4-Series Signature Server® Hot Food Base (required for this breath guard)
1 ea Model 98850 Work surface flange modified with line-up locks, Keyhole slots on diagonal corners with stainless slide attached to side of base (Refer to vollrathfoodservice.com for full warranty policy)
1 st Model SS4CASTERS 4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard

Shop Drawings for this item must be provided for review prior to fabrication.

ITEM 20 - MOBILE HEATED CABINET (1 REQ'D)
FWE / Food Warming Equipment Co., Inc. Model MTU-12
Quick Ship - Heated Cabinet, mobile, (12) pair universal tray slides, (12) 18" x 26" or (24) 12" x 20" pan capacity 4-1/2" OC, adjustable on 1-1/2" increments, insulated, moisture-temp system, electronic con-

trols, insulated, removable water reservoir, (1) flush mounted door, stainless steel interior & exterior, 5" casters (2) rigid & (2) swivel with brakes, NSF, cULus, IPX4, ENERGY STAR®. Two year limited parts & one year labor warranty, standard. 120v/50/60/1-ph, 13.8 amps, 1650 watts, NEMA 5-15P, standard (US).
Supply with the following options and accessories:
1 ea Dutch doors, stainless steel (per set)
1 ea Dutch Lexan doors (per set)
1 ea Full Perimeter Bottom Bumper

ITEM 21 -REACH-IN REFRIGERATOR (1 REQ'D)
Continental Refrigerator Model 1REN
Extra-Wide Refrigerator, reach-in, 28-1/2"W, one-section, self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid door, cylinder lock, electronic control with digital display, hi-low alarm, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, NSF, ENERGY STAR®. Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor. 115v/60/1-ph, 5.2 amps, cord, NEMA 5-15P, standard. Door hinged on right, standard. 5" Casters, standard.
Supply with the following options and accessories:
1 ea Model 50-P008A-E Universal Pan Slide Assembly, full section universal slides for 18 x 26 or (2) 12 x 20 pans on 5" centers, bottom support, stainless steel angles (E Models only) (holds 10 pans per full section)

ITEM 22 - REACH-IN FREEZER (1 REQ'D)
Continental Refrigerator Model 1FEN
Extra-Wide Freezer, reach-in, 28-1/2"W, one-section, self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid door, cylinder lock, electronic control with digital display, unit can be adjusted to operate as low as -10°F, hi-low alarm, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF, ENERGY STAR®. Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor. 115v/60/1-ph, 7.6 amps, cord, NEMA 5-15P, standard. Door hinged on right, standard. 5" Casters, standard
Supply with the following options and accessories:
3 ea Shelf, epoxy coated, plated steel with clips (in addition to standard shelves)

ITEM 23 - ICE MAKER, CUBE-STYLE (1 REQ'D)
Manitowoc Model IDT0750A
Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 30"W x 24"D x 21-1/2"H, production capacity up to 680 lb./24 hours at 70°/50° (540 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R410A refrigerant, NSF, cULus, CE, ENERGY STAR®. 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard
Supply with the following options and accessories:
1 ea (-261) 208-230v/60/1-ph, 11.1 amps

1 ea Model X Factory Built-In LuminIce II Virus & Bacteria Inhibitor, comes pre-installed in ice machine (Add "X" to end of Indigo model number)
1 ea Model WARRANTY-LUMINICE 3 year parts & labor warranty, standard
1 ea Model IAUCS iAuCS Automatic Cleaning System, accessory for Indigo NXT Cubers iF0300 - iT1900 & QuietQube models iF600C - iF2100C, external mounting, automatically schedules and performs routine de-scaling, assembly does not include cleaner or sanitizer, NSF, cULus (NOT for use with IB models)
1 ea Model WARRANTY-AUCS 3 year parts & labor warranty, standard
1 ea (-261) 208-230v/60/1-ph, 0.1 amps
1 ea Everpure Model EV932422 Insurice® Water Filtration System, Insurice® Twin PF-i2000², Twin, (1) EC210 Prefilter, (2) i2000²Micro-Pure® II Precoat primary filtration cartridge, reduces chlorine, taste & odor, inhibits scale, outlet pressure gauge, flushing valve, 18,000 gallons, 3.34 gpm, 0.5 micron, 3/4" inlet, 3/4" outlet, NSF 42 & 53 (EV932422)
1 ea Everpure This system requires (2) cartridges.
K.E.C. to set icemaker on bin and mount water filter to wall at 84" AFF where shown on plumbing drawings. Water and electrical hookup by other trades.

ITEM 24 - ICE BIN FOR ICE MACHINES (1 REQ'D)
Follett Products, LLC (Middleby) Model SG700S-30
Upright Ice Bin, single door, 680 lb. bin storage capacity, stainless exterior, poly liner, SmartGATE™ ice shield, poly door with PowerHinge, and corrosion-resistant ABS/poly top custom cut for ice machine, includes 82 oz. plastic ice scoop, NSF. 5 year parts & labor warranty, standard. NOTE: Purchase orders must clearly indicate the make & model of the ice machine(s) being used with the bin to properly prepare the bin top. Lack of this information will delay order processing
Supply with the following options and accessories:
1 ea Model ABICEPADDL46 Ice Paddle, high density poly, 46-1/2" long, for slope front bin, single door upright bin, and single door Ice DevIce ice storage and dispensing system
1 ea Model 00146365 Saf-T-Ice® Guardian Scoop System, 64 oz

ITEM 25 - FLOOR TROUGH (1 REQ'D)
IMC/Teddy Model SFT-1836-SG
SFT Shallow Floor Trough, 36"W x 18"D x 2" deep, 14/304 stainless steel, with drain & (SG) subway grating.

KEC to supply, installation by Plumbing Contractor.

END OF SECTION 114000

SECTION 32 9300

PLANTS

PART 1 - GENERAL

1.01 SUMMARY

A. Section contains specifications for the installation of trees, shrubs, ornamental grasses, groundcovers, and other plant materials as well as their accessories.
B. Section includes
   1. Coastal Prairie Seed Mix
   2. Shrubs
   3. Trees
   4. Mulch
   5. Staking and Guying
   6. Temporary Irrigation
   7. Tree Watering Devices

1.02 RELATED SECTIONS

A. Section 01 5639 – Temporary Tree and Plant Protection
B. Section 32 9113 – Soil Preparation
C. Section 32 9200 – Turf and Grasses

1.03 REFERENCES

A. The following documents form part of the Specifications to the extent stated. Where differences exist between codes and standards, the one affording the greatest protection shall apply.
   1. Unless otherwise noted, the Referenced Standard Edition is considered the current edition at the time of commencement of construction.
B. American Standard for Nursery Stock (ANSI)
C. American Society for Testing and Materials (ASTM)

1.04 DEFINITIONS

A. Acceptance: Wherever the terms acceptance or accepted are used herein, they mean acceptance of the Landscape Architect in writing.
B. Finished Grade: Elevation of finished surface of planting soil.
C. Pesticide: A substance or mixture intended for preventing, destroying, repelling, or mitigating a pest. This includes insecticides, miticides, herbicides, fungicides, rodenticides, and molluscicides. It also includes substances or mixtures intended for use as a plant regulator, defoliant, or desiccant.

D. Pests: Living organisms that occur where they are not desired or that cause damage to plants, animals, or people. These include insects, mites, grubs, mollusks (snails and slugs), rodents (gophers, moles, and mice), unwanted plants (weeds), fungi, bacteria, and viruses.
E. Planting Soil: Existing soil, on-site soil; imported soil; lightweight structural soil, bioretention soil; amended soil; or manufactured soil that has been modified with soil amendments and perhaps fertilizers to produce a soil mixture best for plant growth.

1.05 SUBMITTALS

A. Action Submittals
1. Installer Qualifications: Documentation demonstrating that the installer has successfully completed planting installation similar in design, material, and extents indicated on this project.
a. Copy of the installer's license and insurance.
2. Plant Data: Documentation for each plant species specified showing:
a. Nursey name(s), address(es), and contact information
b. Name of each plant (scientific and common) that will be purchased from each nursery
c. Picture of each species which generally represents the species that will be delivered to the site.
1) Trees and large shrubs will require individual photographs of each specimen showing their form and height.
3. Product Data: Documentation for each type of product indicated herein.
a. Mulch
b. Staking and Guying
c. Soil Additives
4. Product Samples: Sealed containers or bags containing each type of mulch and soil additive.

B. Informational Submittals
1. Material Certificates: Certification from the nursery as well as associated vendors that the purchased materials are of good quality according to recognized standards.
2. Seed mix documentation: from seed vendor to include mixture of species stating scientific botanical and common names, percentage of species by weight, and date of packaging. Work Schedules: Written schedule stating in detail the date(s) associated with the installation of this scope of work.

C. Closeout Submittals
1. Operations and Maintenance Instructions: Documents from the material vendor(s) and installers, describing the care and protection of purchased plant materials and accessories.
a. Maintenance documents should cover one calendar year.
2. Warranties: Copies of associated product, material, and installation warranties.
3. Record Set / As-Built Drawings: Copy of the drawing set that identifies the final location(s) for site elements associated with this scope.

1.06 QUALITY ASSURANCE

A. The Contractor shall maintain an experienced full-time supervisor on site when this scope is in progress. The supervisor shall have successfully completed work similar in design, material, and extent indicated on this project and scope.
B. Provide quality, size, genus, species, and variety of plants indicated that complies with applicable requirements in ANSI Z60.1 - American Standard for Nursery Stock.
C. Pre-installation Meeting: Hold a pre-installation conference, prior to the installation of this scope.
   1. Attendees shall include the Contractor and Landscape Architect.
   2. The meeting agenda will include a review of the product installation requirements, status of site preparation, areas of potential conflicts, and the installer qualifications.
   3. The Contractor shall present a schedule for the installation of this scope as well as a description of the means and methods to be utilized during construction.

1.07 DELIVERY, STORAGE, AND HANDLING

A. Comply with nursery's ordering instructions and lead-time requirements to avoid construction delays.
B. Comply with nursery's delivery and storage instructions to avoid degrading the materials.
   1. Delivery: Materials will be delivered in the manufacturer's original, unopened, undamaged containers packaging with identification labels intact.
   2. Storage and protection: Materials will be stored and protected such that they are kept free from mud, dirt, and other foreign materials. Do not store or stockpile materials atop exposed dirt or roots located with the tree protection zone.
C. Specific Products Instructions:
   1. Plant Harvest:
      a. Do not prune trees and shrubs before delivery.
      b. Protect bark, branches, and root systems from sunscald, drying, sweating, whipping, and other handling and tying damage.
      c. Do not bend or bind-tie trees or shrubs in such a manner as to destroy their natural shape.
   2. Plant Delivery:
      a. Provide protective covering of exterior plants during delivery
      b. Do not drop plants during delivery.
      c. To avoid foliage, branch, and trunk damage, handle planting stock by root ball or pot.
      d. Deliver plants only after preparations for planting have been completed and install immediately.
   3. Plant Storage:
      a. If planting is delayed more than six hours after delivery, set plants in shade, protect from weather and mechanical damage, and keep roots moist.
      b. To avoid sun and wind damage, all plants (trees, shrubs, etc.) remain upright (vertical) with their root ball or pot tethered down prior to planting.

c. Any plant materials showing sign of weather and mechanical damage will be rejected.
d. Any plant materials showing sign of weather and mechanical damage will be rejected.

4. Special Considerations:
   a. Balled and Burlap Trees: Dig and ship prior to mid-March or after May (general rule).
      1) Timeframes may vary depending on the plant species and according to leaf-out time. Ship prior to leaf-out to prevent plant shock and to ensure health and quality appearance of the trees.
         a) Do not dig trees that are in the process of leafing out.
         b) Balled and Burlapped trees may also be harvested once they have completed leaf-out.
         c) Shipping after dormancy and during the emergence of new growth, usually between mid-March through June 1, can create the following challenges:
            i. Unhealthy appearance due to loss of new leaves during handling and shipping.
            ii. Increased stress and slower establishment
            iii. Increase in tree care during the first growing season
      2) Once trees are harvested, place them under overhead irrigation in a holding area at the nursery for a period of 2- to 3-weeks to harden off the tender, new growth and acclimate the tree to being above-ground.

1.08 PROJECT SITE CONDITIONS

A. Install all products associated with this scope as recommended by the product manufacturer.
B. Environmental Requirements:
   1. Install all products associated with the exterior plants as recommended by the product manufacturer.
   2. Do not install plant materials during heavy rain or snowfall.
   3. Do not install plant materials over frozen base materials.

1.09 MAINTENANCE

A. Contractor is responsible for plant maintenance from purchase until Final Acceptance.
B. Contractor is responsible for protecting plants from damage throughout construction.
C. Contractor is expected to replace all plants that show signs of die back or damaged during the construction process.

1.10 WARRANTY

A. Installer agrees to repair or replace products and accessories that fail in materials and/or workmanship within a specified warranty period.
   1. Failures include, but are not limited to, the following:

a. Plant materials that do not achieve and maintain at least 80-percent foliage cover over planting area commencing 12 months after planting, through the duration of this warranty.
b. Death and unsatisfactory growth, except for defects resulting from abuse, lack of adequate maintenance, neglect by Owner, or incidents that are beyond Contractor's control.
c. Structural failures including plantings falling or blowing over.

2. Remedial actions include, as a minimum, the following:
   a. Remove dead plants and replace them unless required to plant in the succeeding planting season.
      1) Removal preformed monthly.
   b. Replace plants that are more than 25-percent dead or in unhealthy condition at end of warranty period.
   c. A limit of one replacement for each plant will be required except for losses or replacements due to failure to comply with requirements.
   d. Provide extended warranty period for replaced plants equal to original warranty period, for replaced plant material.
      1) Replaced plants must be documented in writing as well as before and after photography submitted to the owner in a monthly report.

B. Warranty Periods: From date of substantial completion.
   1. Warranty Period for Trees and Shrubs: 18 months from date of final acceptance.
   2. Warranty Period for Seed Mix: Two years from date of final acceptance.

PART 2 - PRODUCTS

2.01 MATERIALS

A. Plants
   1. Coastal Prairie Seed mix:
      a. To be of southern genetics and contain the species as listed below. To be seeded at a rate of 10 pounds per acre.
         1) American basket flower
         2) Broomsedge Bluestem
         3) Eastern Gama grass
         4) Illinois bundleflower
         5) Lemon mint
         6) Marsh elder
         7) Plains coreopsis
         8) Purpletop
         9) Sand lovegrass
         10) Swamp milkweed
         11) Waco Indiangrass
         12) Big bluestem

13) Clasping coneflower
14) Florida paspalum
15) Indian blanket
16) Little bluestem
17) Maximilian sunflower
18) Prairie wildrye
19) Rattlesnake master
20) Sideoats grama
21) Switchgrass
22) Yellow coneflower
23) Cowpen daisy
24) Gayfeather
25) Indiangrass
26) Little bluestem gulf states
27) Partridge pea
28) Purple coneflower
29) Red lovegrass
30) Sleepy daisy
31) Tall dropseed
32) Bluebonnet
33) Cutleaf evening primrose
34) Golden wave
35) Lanceleaf coreopsis
36) Purple lovegrass
37) Sand dropseed
38) Standing cypress
39) Virginia wildrye
40) Winecup
41) Pink evening primprose

2. Furnish nursery-grown plants true to genus, species, variety, cultivar, stem form, shearing, and other features indicated in Plant List, Plant Schedule, or Plant Legend indicated on Drawings
3. Plant materials must comply with ANSI Z60.1
   a. Provide healthy root systems developed by transplanting and/or root pruning.
   b. Provide well-shaped, fully branched, healthy, vigorous stock, densely foliated when in leaf
      1) Furnish plants that are free of disease and pests, including their eggs and larvae.
      2) Furnish plants that are free of defects such as knots, sun scald, injuries, abrasions, and disfigurement.
      3) Furnish plants that are free of voluntary and/or weed plant materials,
   c. Trees and Large Shrubs
      1) Trees and large shrubs shall be single stem unless noted otherwise on drawings.

a) Multi-stem trees and shrubs (when specified in the drawings) shall have a minimum of 3-trunks and a maximum of 5-trunks unless noted otherwise on drawings.

2) Trees shall have a clearly defined dominant vertical central leader as well as a 5-foot minimum crotch height unless noted otherwise on drawings.
3) Large Shrubs shall be grown full with a 1-foot minimum crotch height unless noted otherwise on drawings.
4) Provide trees and shrubs with root balls measured from top of root ball, which begins at root flare according to ANSI Z60.1. Root flare shall be visible before and after planting.
5) All trees and large shrubs shall be field grown and delivered to the site B&B unless noted otherwise.

a) Contractor shall verify plant material are accessible to and properly fit within constructed planting area prior to purchase. Notify Landscape Architect if plant materials exceed site limitation.
b) Note that these are generalized figures. Specific plant material weight may vary based on species. Consult the nursery for precise measurements.

d. Shrubs and Ornamental Grasses

1) Shrubs and ornamental grasses shall be container grown unless noted otherwise on drawings.

a) Contractor shall verify plant material are accessible to and properly fit within constructed planting area prior to purchase. Notify Landscape Architect if plant materials exceed side limitation.
b) Note that these are generalized figures. Specific plant material weight may vary based on species. Consult the nursery for precise measurements.

e. Groundcovers

1) Groundcovers shall be container grown unless noted otherwise on drawings.

a) Contractor shall verify plant material are accessible to and properly fit within constructed planting area prior to purchase. Notify Landscape Architect if plant materials exceed side limitation.
b) Note that these are generalized figures. Specific plant material weight may vary based on species. Consult the nursery for precise measurements.

4. Refer to the Construction Drawings for further detail on size, form, staking, and pruning of specific plant species.

B. Organic Mulch:

1. Pine straw (pine needles)

a. Regionally sourced, Louisiana pine, whole or shredded, sifted free of whole or partial cones

2. Hardwood Chips

a. Regionally sourced, twice shredded, washed, free of fines and seeds
b. Cypress mulch is not allowed.

C. Burlap:
1. Vigoro, or approved equal
a. 100% Natural burlap landscape fabric
b. Synthetic burlap is not allowed.

2.02 ACCESSORIES

A. Staking and Guying:
1. T-post stakes, or approved equal
a. 6-feet length steel material with forest green powder coat finish
1) Product to be removed after planting material Warranty Period.
2. Arbor Tie guy wires, or approved equal
a. bright orange or yellow ribbon or flags to run length of guy wire throughout the remainder of construction.
1) Product to be removed after planting material Warranty Period.

B. Tree Watering Devices:
1. Tree Gator products, TreeDiaper products, or approved equal
a. Slow-release watering device, product manufactured for drip irrigation of plants and emptying its water contents over an extended time period
b. Materials manufactured from UV-light-stabilized nylon-reinforced polyethylene sheet, PVC, or HDPE plastic.
1) Product to be utilized when irrigation system is not operating.
2) Product to be removed after planting material Warranty Period.

C. Landscape Edging: Refer to specification 32 9400 – Landscape Accessories

2.03 ADDITIVES

A. Soil Amendments: Refer to Soil Amendment sections of specification 32 9113 – Soil Preparation.

2.04 SUBSTITUTIONS

A. Substitutions that alter the desired look of the design are not encouraged, and (generally) will not be allowed if they substantially change the design intent.
B. When submitting an alternative product or material:
1. The Contractor shall provide complete data showing compliance with the Contract Documents.
2. The Contractor represents that she/he:
a. Has investigated the proposed substitution and found that it is of the same or better quality, level, capacity, function, or appearance than the specified product.

b. Has conducted analysis demonstrating the substituted product fully integrates with other specified products and equipment.
c. Will coordinate the installation and make all modifications to the work which may be required for complete installation.
d. Will bear all costs resulting from necessary changes caused by the substitution.

3. The Landscape Architect will determine acceptance of proposed substitution, and the Landscape Architect will notify the Contractor of the product's acceptance or rejection.

C. Plant Species Substitutions: If the Landscape Contractor would like to propose a species substitution, the Contractor must provide documentation showing how the species fulfills the design intent, in shape, colors, growth pattern, and size, provided by the original specified plant species

PART 3 - EXECUTION

3.01 EXAMINATION

A. The Contractor shall examine the site, prior to execution of this scope, noting potential conflicts or changes that may inhibit the work from being installed as indicated on the Drawings.
   1. Examine areas to be planted for compliance with requirements and other affecting installation and performance of the Work.
   2. Verify that no foreign or deleterious material or liquid such as paint, paint washout, concrete slurry, concrete layers or chunks, cement, plaster, oils, gasoline, diesel fuel, paint thinner, turpentine, tar, roofing compound, or acid has been deposited in soil with a planting area.

B. Prior to purchase of planting materials and accessories the Contractor must field verify material quantities based on built work and the specified spacing.
   1. The Owner and Landscape Architect is not responsible for the purchase and/or return of excess materials.

C. Prior to the purchase of planting materials and accessories the Contractor must field verify material sizes are well within site accessibility and planting space limitations based on built work and the specified spacing.
   1. The Owner and Landscape Architect is not responsible for the purchase and/or return of oversize materials.

D. The Contractor shall notify the Landscape Architect immediately upon discovery of a conflict.

3.02 PREPARATION

A. Field Quality Control: Protect structure, utilities, pavements, plantings, and other existing site elements from damage caused by the installation of this scope.
   1. Protect adjacent and adjoining areas.
   2. Protect grade stakes set by others until directed to remove them.

B. Erosion and Sedimentation Control: Install stormwater pollution prevention measures to avoid erosion or displacement of soils and discharge of soil-bearing water runoff or airborne dust to adjacent properties and walkways.
C. Site Conditions: Check existing surface elevations for conformance to survey.
   1. Obtain Landscape Architect's acceptance of finish grading prior to planting/laying turf,
   2. Suspend planting operations during periods of excessive soil moisture.
   3. Uniformly moisten excessively dry soil that is not workable, or which is dusty.
   4. Remove contaminated soils as directed by Landscape Architect and replace with new planting soil, if planting area soils are contaminated by foreign or deleterious materials or liquids.
D. Proceed with installation only after unsatisfactory conditions have been corrected.

3.03 INSTALLATION

A. Comply with manufacturer's written installation instructions unless more stringent requirements are indicated.
B. Consult with Landscape Architect prior to the final installation allowing the Landscape Architect to verify locations and adjust as necessary.
C. Excavation
   1. Pits and Trenches: By hand or machine excavate individual pits or in-line trenches to plant the specified plant material.
      a. Balled and Burlapped Stock: Excavate a pit at least 12-inches wider than rootball and deep enough to accommodate vertical height of the rootball.
         1) Do not excavate deeper than depth of the root ball or pot, measured from the root flare to the bottom of the root ball of soil level within the pot.
      b. Container-Grown Stocks: Excavate a pit at least three times as wide as ball or pot diameter and deep enough to accommodate vertical height of the rootball.
         1) Do not excavate deeper than depth of the root ball or pot, measured from the root flare to the bottom of the root ball of soil level within the pot.
   2. Pit and Trench Sides: Excavate circular planting pits with sides sloping inward at a 45-degree angle. Score sloped sides of pit/trench so that they are coarse textured, not smooth.
      a. Excavations with vertical sides are unacceptable.
   3. Pit and Trench Base: Trim perimeter of bottom leaving center area of bottom raised slightly to support root ball and assist in drainage away from center. Do not further disturb the base.
      a. Ensure that root ball will sit on undisturbed base soil to prevent settling. Scarify sides of planting pit smeared or smoothed during excavation.
D. Planting
   1. Seed Mix:
      a. Sed using a broadcast machine. Do not hand disperse seeds.
      b. Do not seed when wind speeds exceed 5 MPH.

c. Evenly distribute seeds at the rates indicated in this Specification.
d. After broadcasting, lighting hand rake the dispersed seed into the soil to ensure soil cover. Contractor shall not push seed into soil. Raking shall only lightly cover seeds with the soil mix.
e. Protect seeded areas by spreading straw mulch uniformly over the seeded areas. Soil must be 50% visible through the straw mulch.
   1) Do not install straw mulch with a blower or by any means that will disperse the newly seeded soil.

2. Excess Soil Removal: Verify that root flare is visible at top of root ball according to ANSI Z60.1. If root flare is not visible, remove soil by hand in a level manner from the root ball to where the top-most root emerges from the trunk.
   a. After removing soil to expose the root flare, verify that root ball still meets size requirements.

3. Pruning: Plant material may only be pruned by the nursery at a minimum of three months prior to delivery. This will help ensure all plants are in good health when delivered to the site.
   a. The landscape architect reserves the right to reject plant material based on issues related to the form, structure, and health of a plant's roots and branches.
   b. Once delivered, branches may not be pruned prior to installation.
   c. Stem girdling roots and kinked roots must be properly pruned by a licensed arborist prior to installation.
      1) Notify the Landscape Architect prior to an arborist correctively pruning roots and/or branch.
      2) Remove injured portions by cutting cleanly; do not break.
   d. Injured roots and/or branches must be properly pruned by a licensed arborist prior to installation.
      1) Notify the Landscape Architect prior to an arborist removing injured roots and/or branches.
      2) Remove injured portions by cutting cleanly; do not break.

4. Placement: Set each plant plumb and in center of planting pit or trench with root flare 1-inch above adjacent finish grades.
   a. Plant materials must be offset from hardscape.
      1) Trees may not be placed within 4-feet of hardscape.
      2) Shrubs and ornamental grasses may not be placed within 12-inches of hardscape or within half the distances of their specified spacing whichever is greater.
      3) Groundcovers may not be placed within 6-inches of hardscape.
   b. Balled and Burlapped Stock: After placing some backfill around root ball to stabilize plant, carefully cut and remove burlap, rope, and wire baskets from tops of root balls and from sides, but do not remove from under root balls. Remove as much of the wire basket and burlap as possible without compromising the structural integrity of the football.
      1) Contractor must remove a minimum 1/3 of both the burlap and wire basket.

a) No continuous cords of wire or areas of burlap longer than 12-inches.
b) No continuous cords of wire or areas of burlap longer than 6-inches may be present with the top 12-inches of the rootball.

2) Remove pallets, if any, before setting.
3) Do not use planting stock if root ball is cracked or broken before or during planting operation.

c. Container-Grown Stock:

1) Plastic: Carefully remove root ball from container without damaging root ball or plant.
2) Fabric: Carefully remove root ball from fabric bag without damaging root ball or plant.

a) Do not use planting stock if root ball is cracked or broken before or during planting operation.

5. Backfill and Watering: Replace soil around rootball in layers, tamping to settle soil and eliminate voids and air pockets. When the planting pit is approximately one-half filled, water thoroughly before placing remainder of backfill. Repeat watering until no more water is absorbed.

a. Fill in excavated trench with specified soil mix as indicated on the Drawings.

6. Soil Additives: Place planting tablets equally distributed around each tree planting pit when pit is approximately one-half filled.

a. Place two tablets per tree beside the rootball about 1-inch from root tips.

1) Do not place tablets in bottom of the hole.

7. Backfill, continued: Continue backfilling process.
8. Watering continued: Irrigate plants and soil after placing the final layer of soil.

E. Staking and Guying

1. Staking the trees and hedges shall be done immediately after planting.

a. Where commercially manufactured stakes are used, they shall be installed as per the manufacturer's instructions.
b. Stakes shall not penetrate the ball of earth moved with the tree. Stakes shall penetrate existing soil below tree pit.
c. Three stakes shall be used for each tree. One stake may be used per large shrub when the shrub is part of a densely planted linear hedge row.
d. Trees and hedges shall stand plumb, vertical after staking.

1) The Contractor is responsible for preventing plants from falling or being blown over.
2) Stakes shall be of sufficient strength to maintain the tree in an upright position that overcomes the circumstances that initiated the need for staking (i.e., strong winds, localized flooding, human tampering, etc.).

a) The Contractor must straighten or replant all plants which are altered or damaged due to a lack of staking.

b) During the Warranty Period, plants blown over by high winds shall not be a cause of additional expense to the Owner but shall be the financial responsibility of the Contractor.

2. Stakes and guying shall be discretely located away from pedestrian areas.
   a. Guy wires shall be flagged, and the flags shall remain in place throughout construction until Substantial Completion.
   b. Flags shall continue to remain in place until the end of the warranty period, unless specified otherwise by the Owner.
3. Stakes and guying shall be removed by the Contractor at the end of the Warranty Period.
   a. Stakes may not be left in place longer than one calendar year after Substantial Completion.
   b. The landscape Architect must be present during the removal of stakes.
   c. Any tree that is not stable at the end of this time shall be rejected.
      1) Alternatively, the Contractor, Owner, and Landscape Architect may agree to leave the stakes in place until the end of the next growing season. At which point the Contractor must remove the stake, and unstable trees will be replaced by the Contractor.

F. Post-Planting Pruning and Hedging
1. Contractor to ensure the Landscape Architect is present during all tree, shrub, and hedge installation as well as all post installation pruning sessions.
   a. Refer to the Construction Drawings for further detail on pruning plants, specifically trees and hedges.
2. Contractor to ensure that the pruning and hedging of installed plant material be conducted by the following professions. These professionals must also have a firm knowledge of the design intent.
   a. Trees by a Louisiana licensed arborist
   b. Shrubs and hedges by a Louisiana licensed landscape horticulturist.
   c. Grasses and ground covers by a Louisiana licensed landscape horticulturist.
3. Prune, thin, and shape trees, shrubs, and vines according to standard professional horticultural and arboricultural practices. Unless otherwise indicated by Landscape Architect.
   a. Do not cut tree leaders.
   b. Do not prune for shape, initially.
   c. Initially, only remove only dead, dying, or broken branches.
   d. Hedge shrubs according to height and shape requirements stated in the Construction Drawings.
   e. Prune trees to retain the natural character of plants.
   f. Do not apply pruning paint to wounds.

G. Mulch Placement
1. Mulch planting areas and other areas indicated in the Construction Drawings.
   a. Existing Tree Areas: Leave specified Tree Protection Mulch in place.

1) Refresh mulch as needed to ensure there is a 3-inch average thickness throughout.
2) Do not place mulch within 12-inches of trunks or stems.
3) Refer to specification 01 56 39 – Temporary tree and plant protection

b. Turf Areas: Apply organic mulch ring of 3-inch average thickness, with 36-inch radius around tree trunks and/or shrub stems.

1) Do not place mulch within 6-inches of woody trunks or stems.

c. Planting Areas: Apply 3-inch average thickness of organic mulch over whole surface of planting area, and finish level with adjacent finish grades.

1) Do not place mulch within 3-inches of woody trunks or stems.

H. Slow-Release Watering Device

1. Bagging of trees and hedges shall be done immediately after planting.

a. Where commercially manufactured devices are used, they shall be installed as per the manufacturer's instructions.

b. Provide one device for each tree.

3.04 TOLERANCES

A. An acceptable planting is defined as a group of installed healthy plant materials evenly spaced in a straight, uniform row(s) at the time of Final Acceptance by the Landscape Architect.

B. Planting installations shall meet the following criteria as determined by Landscape Architect:

1. Plant materials shall meet the specified species and size.

a. Planting of same species and size match aesthetically.

2. Plants are free of pests and weeds.
3. Plants are free of uncorrected structural and superficial damage.
4. Plants are located at their specified elevation.
5. Plants are correctly staked vertical and mulched.
6. Watering devices are properly installed.

3.05 CLEANING

A. The Contractor shall maintain the installed work, related to this scope, as recommended by the associated product and material manufacturers as well as ASTM standards.

B. Site debris and excess soil are removed from planting areas as well as planting materials.

3.06 REVIEW

A. The Contractor shall notify the Landscape Architect as key portions of the work is completed. The Landscape Architect will visit the site to review the work.

3.07 MAINTENANCE

A. The Contractor shall maintain the installed work, related to this scope, as recommended by the associated product and material manufacturers as well as ASTM standards.

B. Protect plants from damage due to landscape operations and operations of other contractors and trades.
   1. Maintain protection during installation and maintenance periods.
   2. Treat, repair, or replace damaged plantings.

C. Maintenance begins immediately after plants are installed and continue until plantings are acceptably healthy and well established, but for not less than maintenance period below:
   1. Provide maintenance by skilled employees of landscape Installer. Begin Maintenance Period for Trees and Shrubs until Final Acceptance.

D. Maintain plantings by pruning, cultivating, watering, weeding, mulching, restoring planting saucers, resetting to proper grades or vertical position, and performing other operations as required to establish healthy, viable plantings.
   1. <u>Applying pesticides, herbicides, and fertilizers to any of the planting areas is prohibited.</u>

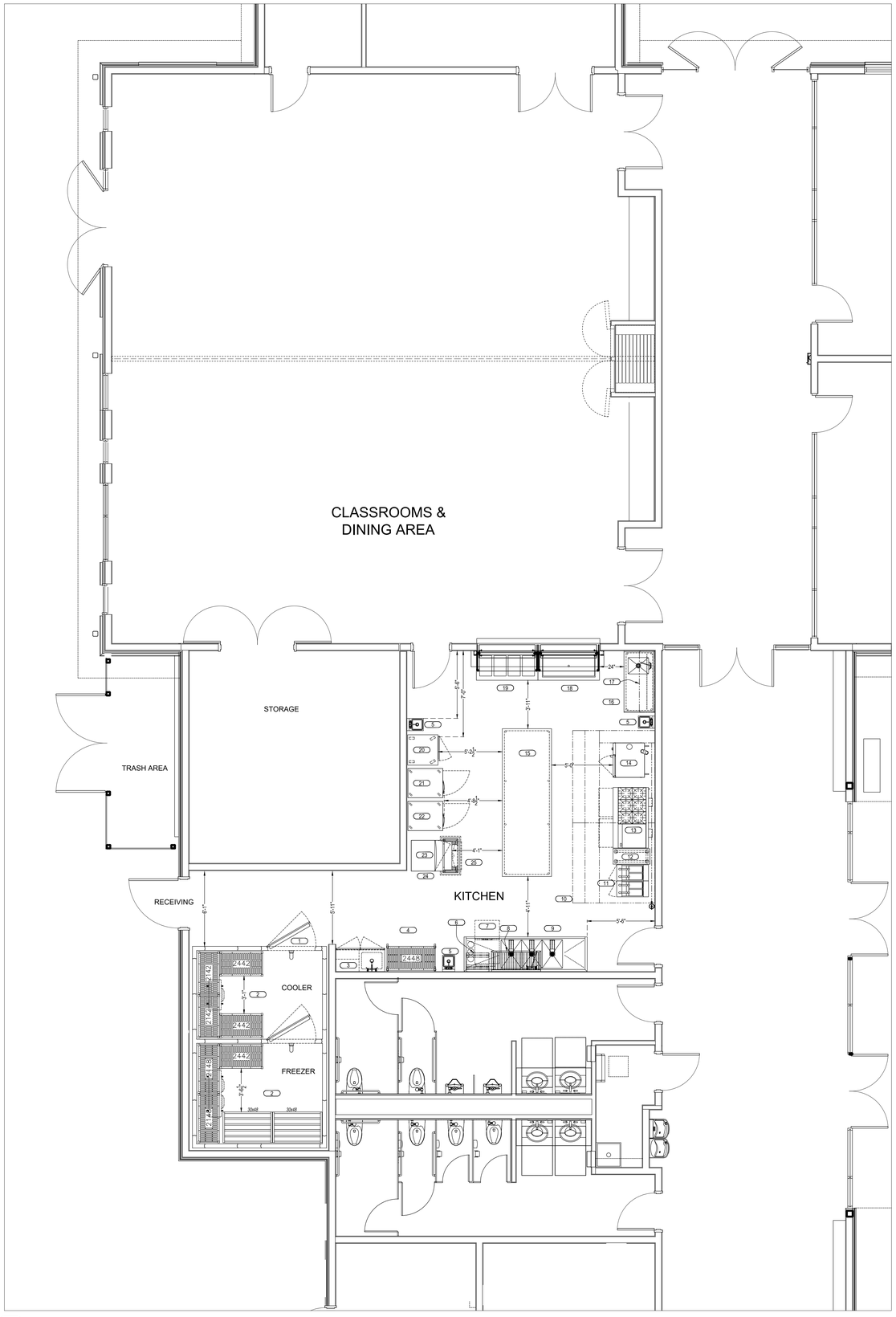
E. Subsidence: Fill in, as necessary, soil subsidence that may occur because of settling or other processes. Replace mulch materials damaged or lost in areas of subsidence.

F. Temporary Watering: Install and maintain temporary watering equipment to convey water from sources and keep turf uniformly moist to a depth of 3-inches.
   1. Water turf with fine spray. A minimum amount of rainfall would be two 1-inch rainfalls per week. If more water is needed, it is the responsibility of the contractor to provide it.
   2. Schedule: watering to prevent wilting, puddling, erosion, and displacement of seeds, or mulch. Lay out temporary watering system to avoid walking over muddy or newly planted areas. Water must be evenly dispersed on site.
   3. Tests and inspections of temporary irrigation system periodically.
      a. After installation, charge system and test for leaks.
      b. Repair leaks and retest until no leaks exist.
      c. Replace damaged and malfunctioning equipment.
      d. Any irrigation product will be considered defective if it does not pass tests and inspections.

3.08 PROTECTION

A. After work in this section is complete, the Contractor shall be responsible for protecting work from damage due to subsequent construction activity on the site.

END OF SECTION



1 FS100 FOODSERVICE FLOOR PLAN
1/4" = 1'-0"

EQUIPMENT SCHEDULE

	Item No	Qty	Equipment Description	Manufacturer	Model Number	Equipment Remarks
	1	1	Walkin Cooler–Freezer	AmeriKooler	Custom	–
	2	Lot	Cooler–Freezer Shelving	Per Specifications	Per Specifications	–
	3	1	Mop Sink Storage Cabinet	Advance Tabco	9–OPC–84DL	–
	4	1	24" x 48" Mobile Shelf Unit	Cambro	CPMU244875V4480	Clean Wares Storage
	5	3	Hand Sink, Wall Mount	Advance Tabco	7–PS–22	"Space Saver" Style
	6	1	(1) Rack Sorting Shelf	Advance Tabco	DT–6R–21	–
	7	1	Warewasher, Undercounter, High Temperature	Hobart US Foodservice	LXNR	–
	8	1	48" Wall Mt. T–Bar Shelf	New Age Industrial	1122PR	Clean Wares Storage
	9	1	(3)–Comp. Pot Sink	Advance Tabco	FC–3–2028–24RL	–
	10	1	13' Exhaust Hood Package	Accurex	Custom	–
△1	11	2	Fryer, Deep Fat, Electric	Frymaster	RE14	–
	12	1	15' x 36" Filler Table	Advance Tabco	TFMS–153	–
	13	1	60" Gas Restaurant Range	Garland	G60–6G24CC	(6) Burner, 24" Griddle
	14	1	Electric Combi Oven	RATIONAL USA	ICOMBI PRO 6–HALF SIZE DBL.	Dbl. Stack
	15	1	12' x 48" S/S Worktable	Advance Tabco	SS–4812	–
	16	1	5' x 30" S/S Prep Table	Custom	Custom	With Prep Sink Right
	17	1	5' x 15" S/S Wall Shelf	Advance Tabco	PS–15–60	With Utensil Rail
	18	1	4–Pan Cold Food Counter	Vollrath	37066	–
	19	1	(4)–Well Hot Food Counter	Vollrath	37040	–
△1	20	1	Holding Cabinet, Humidified Heated	F.W.E.	MTU–12	–
△1	21	1	Refrigerator, Reach–In	Continental Refrigerator	1REN	–
△1	22	1	Freezer, Reach–In	Continental Refrigerator	1FEN	–
	23	1	Ice Maker	Manitowoc Ice	iDT0750A	–
	24	1	Ice Bin (700lb)	Follett	SG700S–30	–
	25	1	18" x 36" Floor Trough	IMC/Teddy	SFT–1836–SG	–

△1 = CHANGED MFG. AND/OR MODEL TO ENERGY STAR COMPLIANT

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COUSHATTA TRIBE OF LOUISIANA

COUSHATTA TRIBE OF LOUISIANA

COUSHATTA TRIBE - EDUCATION BUILDING

1950 CC BEL
ELTON, LA
70532

Issue:	No:	Date:
BID SET		2025.12.05

SAMPLE SHEET

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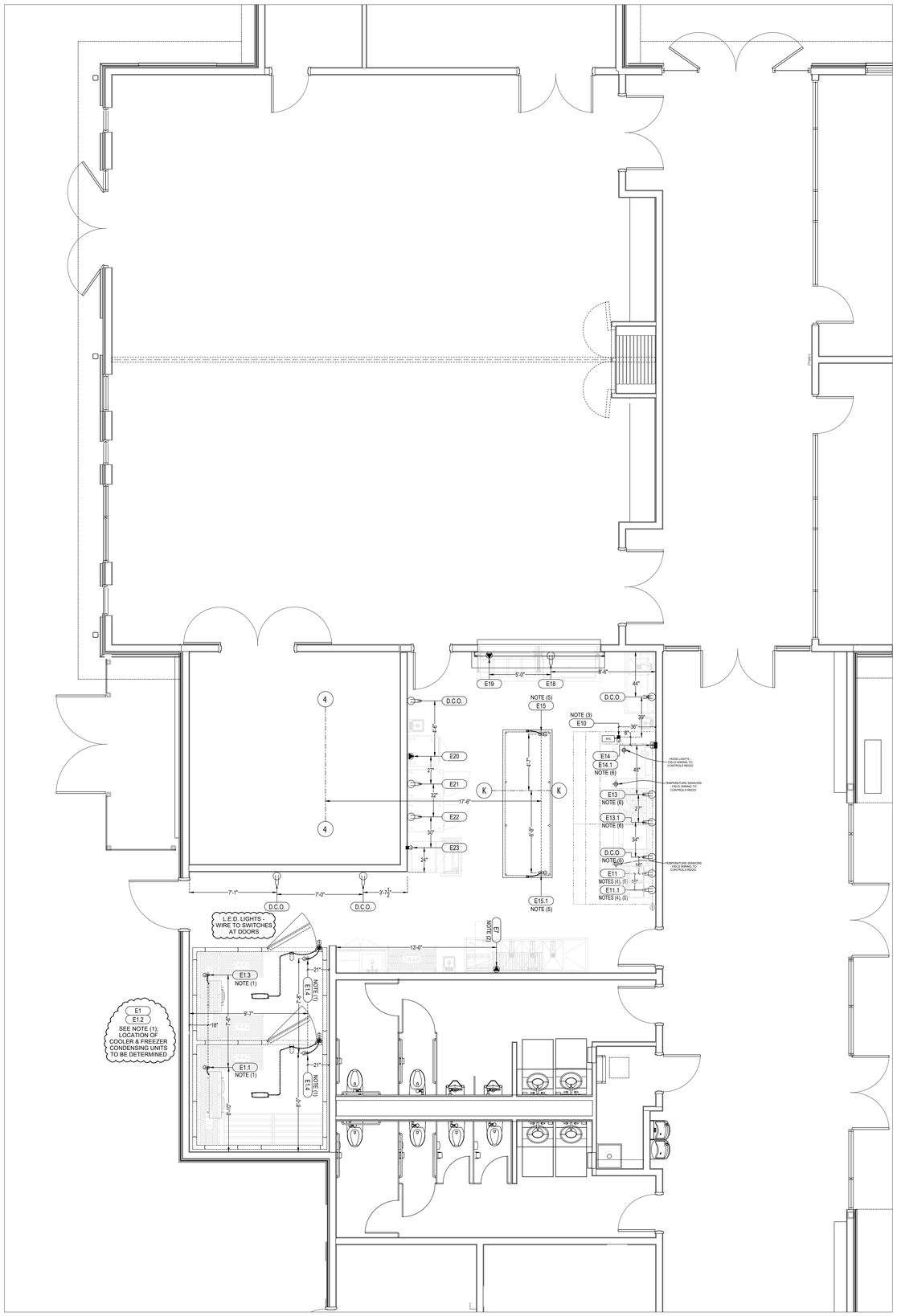
TRUE & PROJECT NORTH

Proj #: 24.0002607.000 Reviewed By:

FS100

NOT RELEASED FOR CONSTRUCTION



1 FS101 FOODSERVICE ELECTRICAL PLAN
1/4" = 1'-0"

ELECTRICAL SCHEDULE

Item No	Qty	Equipment Description	Manufacturer	Model Number	Amps	KW	HP	Volts	Phase	Cycle	Hardwire Conn.	Cord/Plug	NEMA Plug No.	Electrical Ele. (in)	Elec Remarks
1	1	Walkin Cooler-Freezer	AmeriKooler	Freezer Condensing Unit	28.8	–	3.0	208	3	60	X	–	–	TBD	(E1); NOTE (1)
–	–	–	–	Frz. Coils/Fans/Defrost Htr.	10.1	2.2	–	208	1	60	X	–	–	DFA	(E1.1); NOTE (1)
–	–	–	–	Cooler Condensing Unit	15.0	–	3/4	208	3	60	X	–	–	TBD	(E1.2); NOTE (1)
–	–	–	–	Cooler Coils/Fans	0.9	–	–	120	1	60	X	–	–	DFA	(E1.3); NOTE (1)
–	–	–	–	Lights/Door & PVT Heaters	15.0	–	–	120	1	60	X	–	–	DFA	(E1.4); NOTE (1)
2	Lot	Cooler-Freezer Shelving	Per Specifications	Per Specifications	–	–	–	–	–	–	–	–	–	–	–
3	1	Mop Sink Storage Cabinet	Advance Tabco	9-OPC-84DL	–	–	–	–	–	–	–	–	–	–	–
4	1	24" x 48" Mobile Shelf Unit	Cambro	CPMU244875V4480	–	–	–	–	–	–	–	–	–	–	–
5	3	Hand Sink, Wall Mount	Advance Tabco	7-PS-22	–	–	–	–	–	–	–	–	–	–	–
6	1	(1) Rack Sorting Shelf	Advance Tabco	DT-6R-21	–	–	–	–	–	–	–	–	–	–	–
7	1	Warewasher, Undercounter, High Temperature	Hart US Foodservice	LXNR	34.0	6.7	1	120/208	1	60	–	X	14-50P	24	(E7); NOTE (2)
8	1	48" Wall Mt. T-Bar Shelf	New Age Industrial	1122PR	–	–	–	–	–	–	–	–	–	–	–
9	1	(3)-Comp. Pot Sink	Advance Tabco	FC-3-2028-24RL	–	–	–	–	–	–	–	–	–	–	–
10	1	13" Exhaust Hood Package	Accurex	Exhaust Fan	7.5	–	2	208	3	60	X	–	–	ROOF	(E10); NOTE (3)
–	–	–	–	Supply Fan	6.5	–	1	208	3	60	X	–	–	ROOF	(E10); NOTE (3)
–	–	–	–	Hood Lights/Controls	20.0	–	–	120	1	60	X	–	–	DFA	(E10); NOTE (3)
△ 11	2	Fryer, Deep Fat, Electric	Frymaster	RE14	39.0	14.0	–	208	3	60	–	X	15-60P	24	(E11), (E11.1); NOTE (4) △
12	1	15" x 36" Filler Table	Advance Tabco	TFMS-153	–	–	–	–	–	–	–	–	–	–	–
13	1	60" Gas Restaurant Range	Garland	G60-6G24CC (Oven Fans)	3.4	–	1/3	120	1	60	–	X	5-15P	18	(E13)
–	–	–	–	G60-6G24CC (Oven Fans)	3.4	–	1/3	120	1	60	–	X	5-15P	18	(E13.1)
14	1	Electric Combi Oven	RATIONAL USA	ICOMBI PRO 6-HALF (Lower)	30.0	10.8	–	208	3	60	X	–	–	24	(E14)
–	–	–	–	ICOMBI PRO 6-HALF (Upper)	30.0	10.8	–	208	3	60	X	–	–	48	(E14.1)
15	1	12" x 48" S/S Worktable	Advance Tabco	SS-4812	20.0	–	–	120	1	60	X	–	–	FLOOR	(E15); NOTE (5)
–	–	–	–	–	20.0	–	–	120	1	60	X	–	–	FLOOR	(E15.1); NOTE (5)
16	1	5' x 30" S/S Prep Table	Custom	Custom	–	–	–	–	–	–	–	–	–	–	–
17	1	5' x 15" S/S Wall Shelf	Advance Tabco	PS-15-60	–	–	–	–	–	–	–	–	–	–	–
18	1	4-Pan Cold Food Counter	Vollrath	37066	7.8	–	1/5	120	1	60	–	X	5-15P	24	(E18)
19	1	(4)-Well Hot Food Counter	Vollrath	37040	12.1	2.5	–	208	1	60	–	X	6-15P	24	(E19)
△ 20	1	Holding Cabinet, Humidified Heated	F.W.E.	MTU-12	13.8	–	–	120	1	60	–	X	5-15P	48	(E20) DEDICATED CIRCUIT △
△ 21	1	Refrigerator, Reach-In	Continental Refrigerator	1REN	5.9	–	1/4	120	1	60	–	X	5-15P	78	(E21) △
△ 22	1	Freezer, Reach-In	Continental Refrigerator	1FEN	7.6	–	1/2	120	1	60	–	X	5-15P	78	(E22) △
23	1	Ice Maker	Manitowoc Ice	IDT0750A	11.1	–	–	208	1	60	X	–	–	82	(E23)
24	1	Ice Bin (700lb)	Follett	SG700S-30	–	–	–	–	–	–	–	–	–	–	–
25	1	18" x 36" Floor Trough	IMC/Teddy	SFT-1836-SG	–	–	–	–	–	–	–	–	–	–	–

D.C.O. / = NEMA #5-15R DUPLEX CONVENIENCE OUTLET (120-V/1-Ø/60-HZ), LOCATED 48" A.F.F. UNLESS OTHERWISE NOTED

NOTE (1): REFER TO COOLER/FREEZER SHOP DRAWINGS FOR ADDITIONAL DETAILS. SUPPLY DISCONNECT BOXES AT CONDENSING UNITS AND FEED ELECTRICAL FOR EVAP. COILS FROM ABOVE CABINET WHERE SHOWN. WIRE L.E.D. LIGHTS (SUPPLIED AND MOUNTED INSIDE COMPARTMENTS BY KITCHEN EQUIPMENT CONTRACTOR) BACK TO VAPORPROOF LIGHT FIXTURE AT COMPARTMENT DOORS AND TIE IN WIRING. ALL INTERIOR WIRING TO BE IN ANACONDA "SEALTITE" TYPE UA LIQUID-TIGHT FLEXIBLE METAL CONDUIT ("LFMC") OR EQUAL; DO NOT USE "E.M.T." CONDUIT. ALL CONDUIT PENETRATIONS THROUGH CABINET TO EXTERIOR MUST BE SEALED ON INTERIORS AFTER WIRES ARE ROUTED WITH EXPANDING FOAM AS PER MANUFACTURER'S INSTALLATION INSTRUCTIONS TO PREVENT CONDENSATION.

NOTE (2): CIRCUIT REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, PLUS AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.

NOTE (3): REFER TO HOOD SHOP DRAWINGS AND WIRING DIAGRAM FOR ADDITIONAL DETAILS; RUN CONTROL WIRING FROM HOOD FRONT SWITCH PANEL TO ELECTRICAL CONTROL BOX FOR FANS AND TO FANS ON ROOFTOP.

△ NOTE (4): NEW MFG./MODEL FRYERS TO BE SUPPLIED WITH CORDSET AND PLUG FROM FACTORY, ELECTRICAL CONTRACTOR TO SUPPLY CORRECT RECEPTACLE AND CORD STRAIN RELIEF CABLES.

NOTE (5): STUB UP FROM FLOOR TO WEATHERPROOF JUNCTION BOXES, WIRE TO DUPLEX CONVENIENCE OUTLETS MOUNTED TO UNDERSIDE OF TOP AT EITHER END OF TABLE WITH ANACONDA "SEALTITE" TYPE UA LIQUID-TIGHT FLEXIBLE METAL CONDUIT ("LFMC") OR EQUAL; DO NOT USE "E.M.T." CONDUIT.

NOTE (6): ALL EQUIPMENT AND ELECTRICAL CIRCUITS UNDER HOOD TO BE WIRED THROUGH SHUNT TRIP BREAKERS

△ = REVISED ELECTRICAL FOR CHANGED MFG. AND/OR MODEL TO ENERGY STAR COMPLIANT

ELECTRICAL LEGEND

SYMBOL	DESCRIPTION
	ELECTRICAL CONNECTION (HARDWIRED)
	SINGLE RECEPTACLE
	DUPLEX RECEPTACLE
	JUNCTION BOX
	LIGHT SWITCH
	LIGHT
	DISCONNECT BOX

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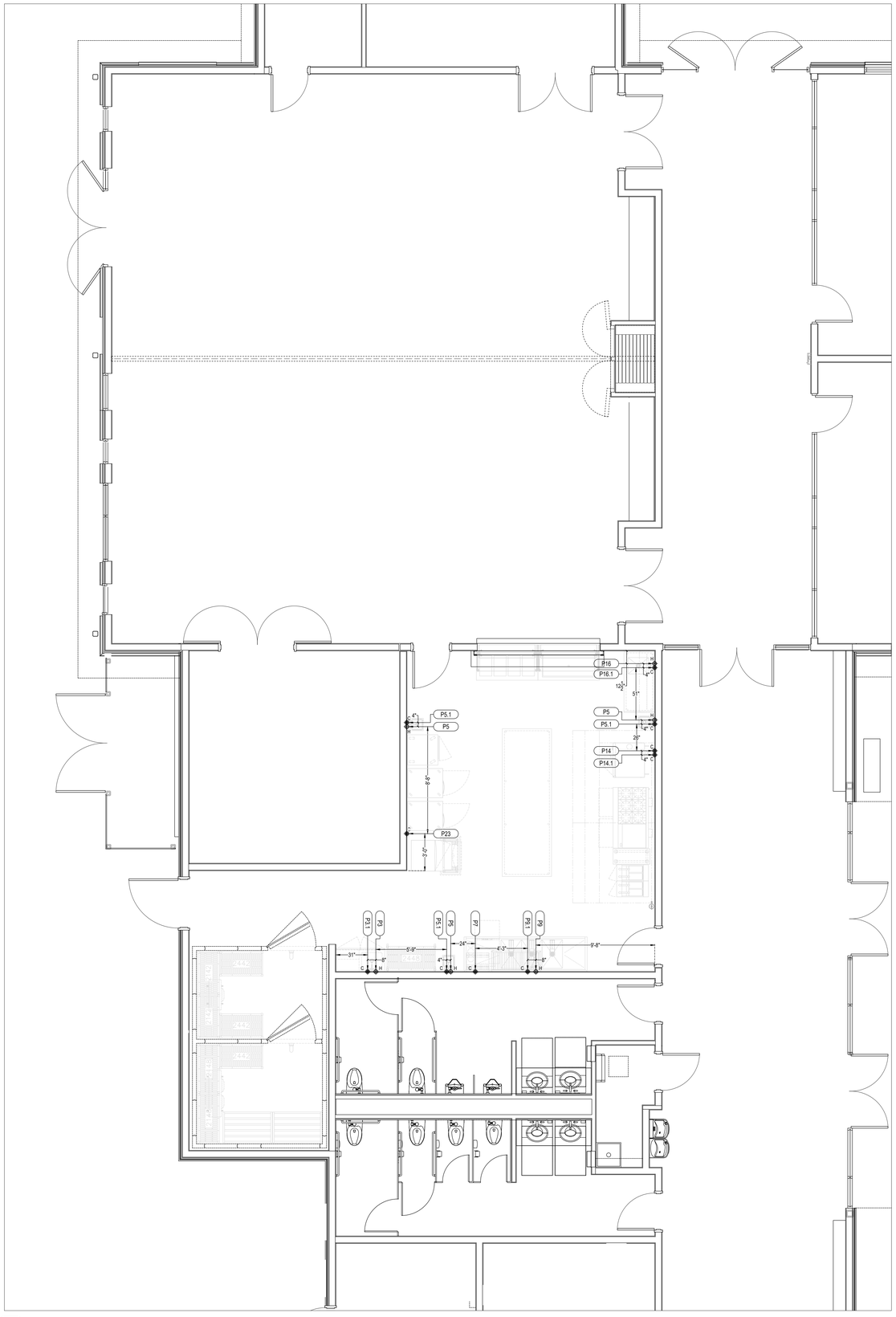

1 FS102 FOODSERVICE PLUMBING PLAN
1/4" = 1'-0"

PLUMBING SCHEDULE

Item No	Qty	Equipment Category	Manufacturer	Model Number	Cold Water Size (in)	Cold Water AFF (in)	Hot Water Size (in)	Hot Water AFF (in)	Plumbing Remarks
1	1	Walkin Cooler-Freezer	AmeriKooler	Custom	–	–	–	–	–
2	Lot	Cooler-Freezer Shelving	Per Specifications	Per Specifications	–	–	–	–	–
3	1	Mop Sink Storage Cabinet	Advance Tabco	9-OPC-84DL	1/2	36	1/2	36	(P3) HOT; (P3.1) COLD
4	1	24" x 48" Mobile Shelf Unit	Cambro	CPMU244875V4480	–	–	–	–	–
5	3	Hand Sink, Wall Mount	Advance Tabco	7-PS-22	1/2	12	1/2	12	(P5) HOT; (P5.1) COLD
6	1	(1) Rack Sorting Shelf	Advance Tabco	DT-6R-21	–	–	–	–	–
7	1	Warewasher, Undercounter, High Temperature	Hobart US Foodservice	LXNR	3/4	8	–	–	(P7) COLD; NOTE (1)
8	1	48" Wall Mt. T-Bar Shelf	New Age Industrial	1122PR	–	–	–	–	–
9	1	(3)-Comp. Pot Sink	Advance Tabco	FC-3-2028-24RL	1/2	12	1/2	12	(P9) HOT; (P9.1) COLD
10	1	13' Exhaust Hood Package	Accurex	Custom	–	–	–	–	–
11	2	Fryer, Deep Fat, Electric	Frymaster	RE14	–	–	–	–	–
12	1	15" x 36" Filler Table	Advance Tabco	TFMS-153	–	–	–	–	–
13	1	60" Gas Restaurant Range	Garland	G60-6G24CC	–	–	–	–	–
14	1	Electric Combi Oven	RATIONAL USA	ICOMBI PRO 6-HALF (Lower)	3/4	36	–	–	(P14) COLD; NOTE (2)
–	–	–	–	ICOMBI PRO 6-HALF (Upper)	3/4	36	–	–	(P14.1) COLD; NOTE (2)
15	1	12' x 48" S/S Worktable	Advance Tabco	SS-4812	–	–	–	–	–
16	1	5' x 30" S/S Prep Table	Custom	Custom	1/2	12	1/2	12	(P16) HOT; (.P16.1) COLD
17	1	5' x 15" S/S Wall Shelf	Advance Tabco	PS-15-60	–	–	–	–	–
18	1	4-Pan Cold Food Counter	Vollrath	37066	–	–	–	–	–
19	1	(4)-Well Hot Food Counter	Vollrath	37040	–	–	–	–	–
20	1	Holding Cabinet, Humidified Heated	F.W.E.	MTU-12	–	–	–	–	–
21	1	Refrigerator, Reach-In	Continental Refrigerator	1REN	–	–	–	–	–
22	1	Freezer, Reach-In	Continental Refrigerator	1FEN	–	–	–	–	–
23	1	Ice Maker	Manitowoc Ice	IDT0750A	1/2	72	–	–	(P23) COLD; NOTE (3)
24	1	Ice Bin (700lb)	Follett	SG700S-30	–	–	–	–	–
25	1	18" x 36" Floor Trough	IMC/Teddy	SFT-1836-SG	–	–	–	–	–

NOTE: ALL CONNECTION POINTS TO BE SUPPLIED WITH RIGHT ANGLE STOPS AT HEIGHT ABOVE FINISHED FLOOR, PLUMBED TO RESPECTIVE FIXTURES UNLESS OTHERWISE NOTED

NOTE (1): 3/4" GARDEN HOSE STYLE CONNECTION; SEE INSTALL MANUAL. MINIMUM 55'F INCOMING COLD WATER SUPPLY.

NOTE (2): BUILDING WATER SUPPLY TO COMBI WATER FILTER AT CONNECTION POINT (P14); BRANCH OUTPUT FROM WATER FILTER TO COMBI GENERATOR INLET CONNECTIONS; SEE INSTALLATION MANUAL.

NOTE (3): BUILDING WATER SUPPLY TO ICEMAKER WATER FILTER; OUTPUT FROM WATER FILTER TO ICEMAKER HEAD ICE MAKING WATER INLET CONNECTION; SEE INSTALL MANUAL

PLUMBING & MECHANICAL LEGEND

SYMBOL	DESCRIPTION
	HOT WATER
	COLD WATER
	HUB DRAIN
	DIRECT WASTE CONN.
	FLOOR DRAIN
	FUNNEL FLOOR DRAIN
	FLOOR SINK
	GAS SUPPLY CONNECTION

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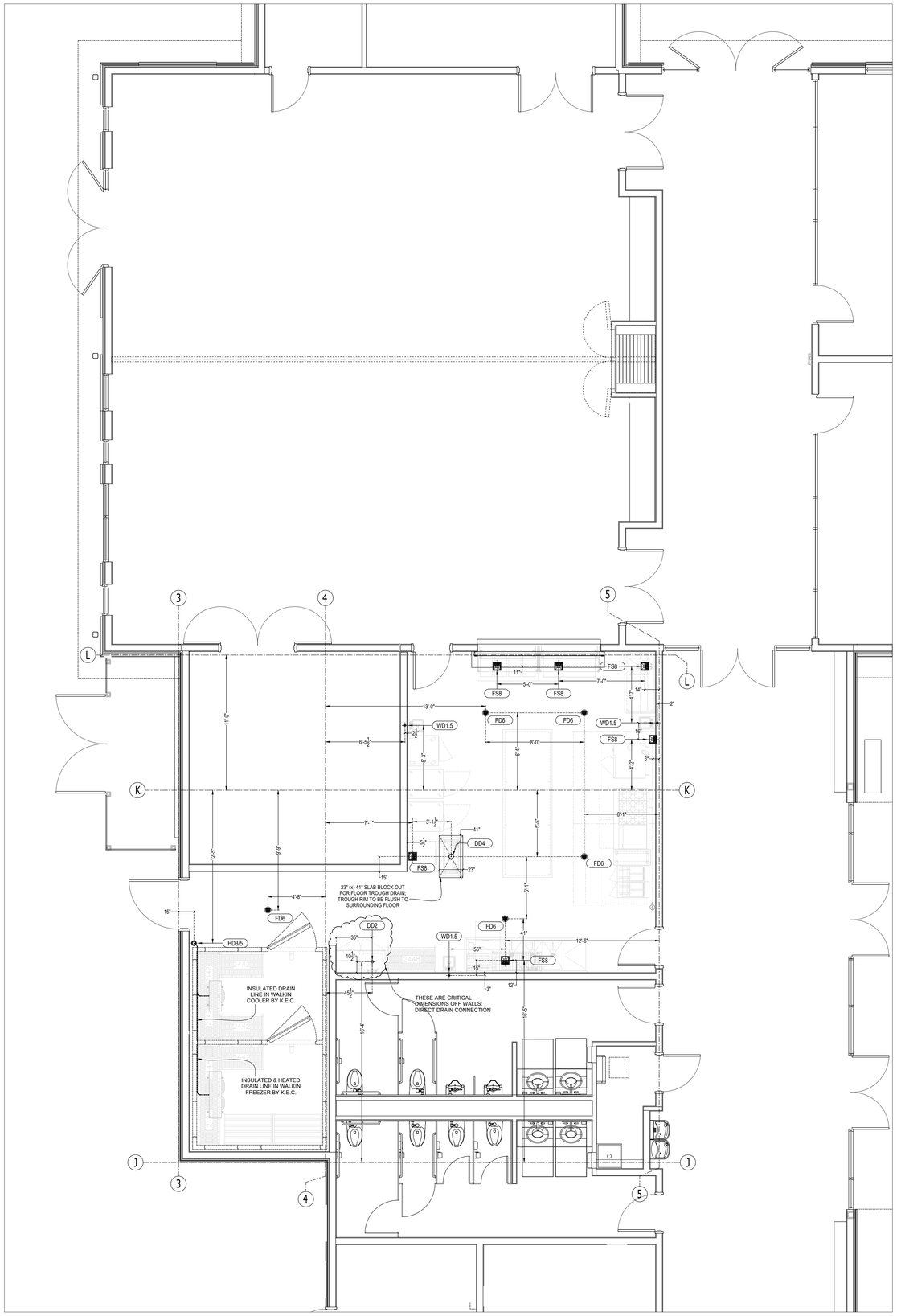

1 FOODSERVICE DRAINAGE PLAN
FS103 1/4" = 1'-0"

DRAINAGE SCHEDULE

Item No	Qty	Equipment Category	Manufacturer	Model Number	Direct Drain Size (in)	Indir Drain Size (in)	Direct Drain AFF (in)	Plumbing Remarks
1	1	Walkin Cooler–Freezer	AmeriKooler	Custom	–	3/4	–	HD3/5
–	–	–	–	–	–	3/4	–	HD3/5
2	Lot	Cooler–Freezer Shelving	Per Specifications	Per Specifications	–	–	–	–
3	1	Mop Sink Storage Cabinet	Advance Tabco	9–OPC–84DL	2	–	FLOOR	DD2
4	1	24" x 48" Mobile Shelf Unit	Cambro	CPMU244875V4480	–	–	–	–
5	3	Hand Sink, Wall Mount	Advance Tabco	7–PS–22	1-1/2	–	20	WD1.5
6	1	(1) Rack Sorting Shelf	Advance Tabco	DT–6R–21	–	–	–	–
7	1	Warewasher, Undercounter, High Temperature	Hobart US Foodservice	LXNR	–	5/8	–	FS8
8	1	48" Wall Mt. T–Bar Shelf	New Age Industrial	1122PR	–	–	–	–
9	1	(3)–Comp. Pot Sink	Advance Tabco	FC–3–2028–24RL	–	2	–	FS8
10	1	13' Exhaust Hood Package	Accurex	Custom	–	–	–	–
11	2	Fryer, Deep Fat, Electric	Frymaster	RE14	–	–	–	–
12	1	15" x 36" Filler Table	Advance Tabco	TFMS–153	–	–	–	–
13	1	60" Gas Restaurant Range	Garland	G60–6G24CC	–	–	–	–
14	1	Electric Combi Oven	RATIONAL USA	ICOMBI PRO 6–HALF SIZE DBL.	–	2	–	FS8
15	1	12' x 48" S/S Worktable	Advance Tabco	SS–4812	–	–	–	–
16	1	5' x 30" S/S Prep Table	Custom	Custom	–	1-1/2	–	FS8
17	1	5' x 15" S/S Wall Shelf	Advance Tabco	PS–15–60	–	–	–	–
18	1	4–Pan Cold Food Counter	Vollrath	37066	–	1	–	FS8
19	1	(4)–Well Hot Food Counter	Vollrath	37040	–	1	–	FS8
20	1	Holding Cabinet, Humidified Heated	F.W.E.	MTU–12	–	–	–	–
21	1	Refrigerator, Reach–In	Continental Refrigerator	1REN	–	–	–	–
22	1	Freezer, Reach–In	Continental Refrigerator	1FEN	–	–	–	–
23	1	Ice Maker	Manitowoc Ice	IDT0750A	–	1/2	–	FS8
24	1	Ice Bin (700lb)	Follett	SG700S–30	–	1	–	FS8
25	1	18" x 36" Floor Trough	IMC/Teddy	SFT–1836–SG	4	–	FLOOR	DD4

HD3/5 = 3" OPEN SITE "HUB" DRAIN WITH 5" FUNNEL TOP

WD1.5 = 1-1/2" WALL DRAIN FOR HAND SINK

FD6 = 6" FLOOR GRATE DRAIN (FOR GENERAL DRAINAGE AND CLEANUP)

DD4 = 3" I.P.S. DRAIN PIPE IN FLOOR FOR TROUGH DRAINS (SEE SPEC. SHEET)

FS8 = 8" SQUARE FLOOR SINK WITH REMOVABLE BASKET & (1/2) GRATE TOP

DD2 = 2" I.P.S. DRAIN PIPE IN FLOOR FOR MOP SINK (SEE SPEC. SHEET)

NOTE: ALL DRAINS FROM FIXTURES EXCEPT WALL DRAINS FOR HAND SINKS AND DIRECT DRAINS ON FLOOR TROUGHS AND MOP SINK MARKED "INDIRECT" MUST BE AIR-GAPPED TO MEET HEALTH CODES.

PLUMBING & MECHANICAL LEGEND

SYMBOL	DESCRIPTION
	HOT WATER
	COLD WATER
	HUB DRAIN
	DIRECT WASTE CONN.
	FLOOR DRAIN
	FUNNEL FLOOR DRAIN
	FLOOR SINK
	GAS SUPPLY CONNECTION

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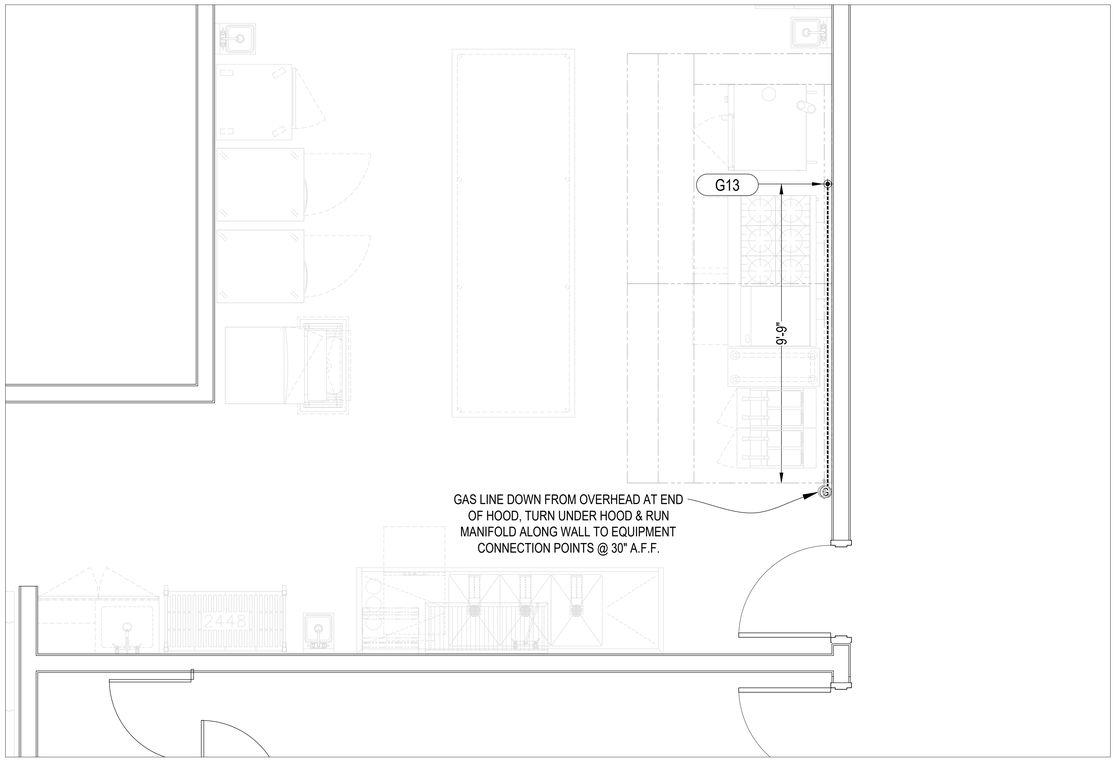
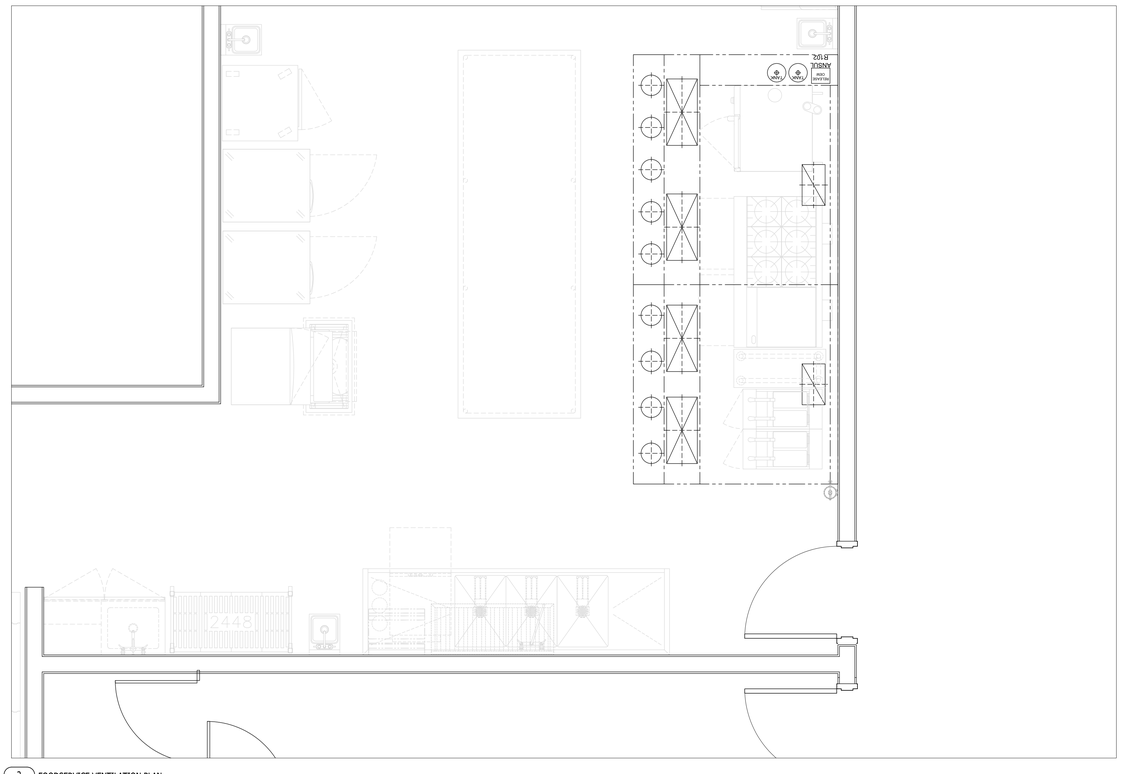


1 FS104 FOODSERVICE MECHANICAL (GAS CONNECTIONS) PLAN
1/2" = 1'-0"



2 FS104 FOODSERVICE VENTILATION PLAN
1/2" = 1'-0"

MECHANICAL SCHEDULE

Item No	Qty	Equipment Category	Manufacturer	Model Number	Gas Size (in)	MBTUH	Gas A.F.F. (in)	Plumbing Remarks
13	1	60" Gas Restaurant Range	Garland	G60-6G24CC	1	310	30	(G13)

PLUMBING & MECHANICAL LEGEND

SYMBOL	DESCRIPTION
	HOT WATER
	COLD WATER
	HUB DRAIN
	DIRECT WASTE CONN.
	FLOOR DRAIN
	FUNNEL FLOOR DRAIN
	FLOOR SINK
	GAS SUPPLY CONNECTION

HOOD INFORMATION

HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	EXHAUST						SUPPLY		HANGING WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT			TOTAL CFM	COLLAR(S)					MUA CFM	AC CFM		
									WIDTH	LENGTH	DIA.	CFM	S.P.				
1	KH-1	XBEW-78-S	78	54	24	430 SS WHERE EXPOSED	HEAVY	1625	9	16		1625	0.488	1393	413	481	LEFT
2	KH-1	XBEW-78-S	78	54	24	430 SS WHERE EXPOSED	HEAVY	1625	9	16		1625	0.488	1207	358	253	RIGHT

HOOD INFORMATION

	MARK	LIGHTING DETAILS				GREASE FILTRATION DETAILS				UTILITY CABINET(S)				
				QTY			QTY	L	H	LOCATION	FIRE SYSTEM		CONTROLS	
											TYPE	SIZE	MODEL	INTERFACE
1	KH-1				46.14		1	16	20	LEFT	ANSUL R102	6	XKC	TOUCHSCREEN
							3	20						
2	KH-1				46.14		1	16	20					
							3	20						

SUPPLY PLENUM INFORMATION

HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	TOTAL S.P.	COLLARS							
				L	W	H			SUPPLIED	QTY			TYPE	MOUNTING	QTY	W	L	DIA.	CFM	VEL.
1	KH-1	FRONT	SPLIT ASP	90	14	4	NO	YES	NO		1393	0.02	MUA	FACTORY	2	12	26		697	322
				90	10	4	YES				413	0.01	AC	FACTORY	5			8	83	238
2	KH-1	FRONT	SPLIT ASP	78	14	4	NO	YES	NO		1207	0.02	MUA	FACTORY	2	12	26		604	279
				78	10	4	YES				358	0.01	AC	FACTORY	4			8	90	258

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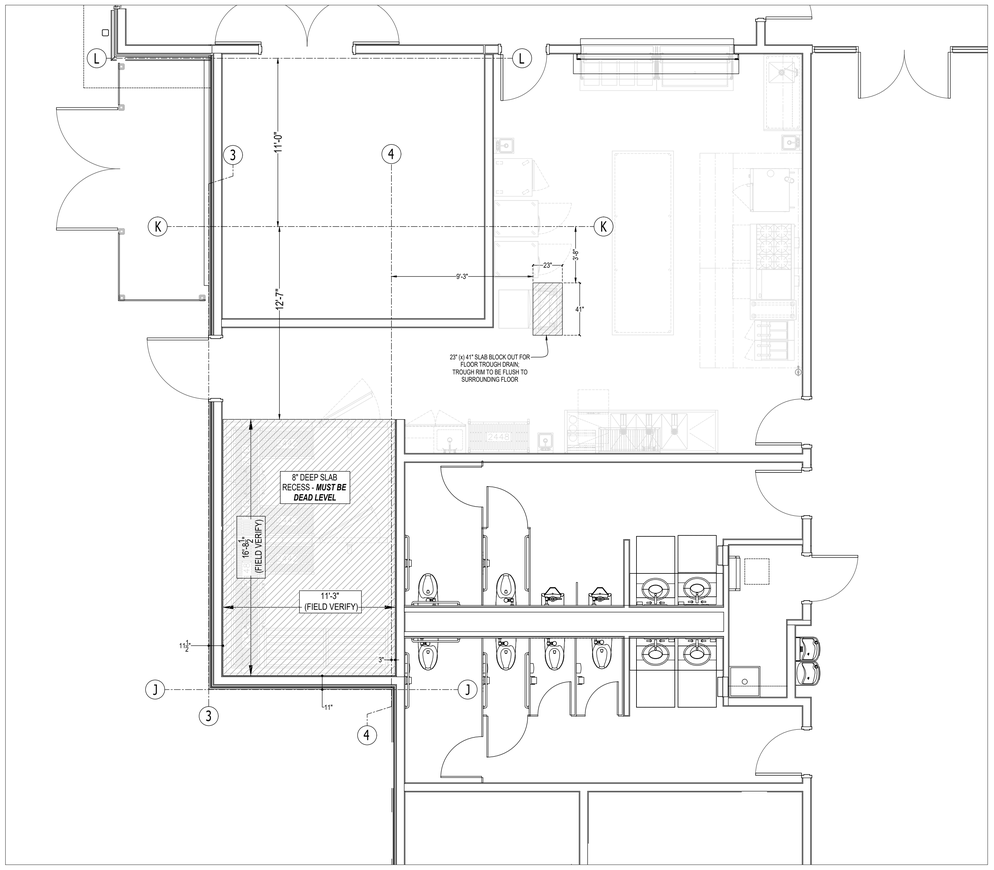
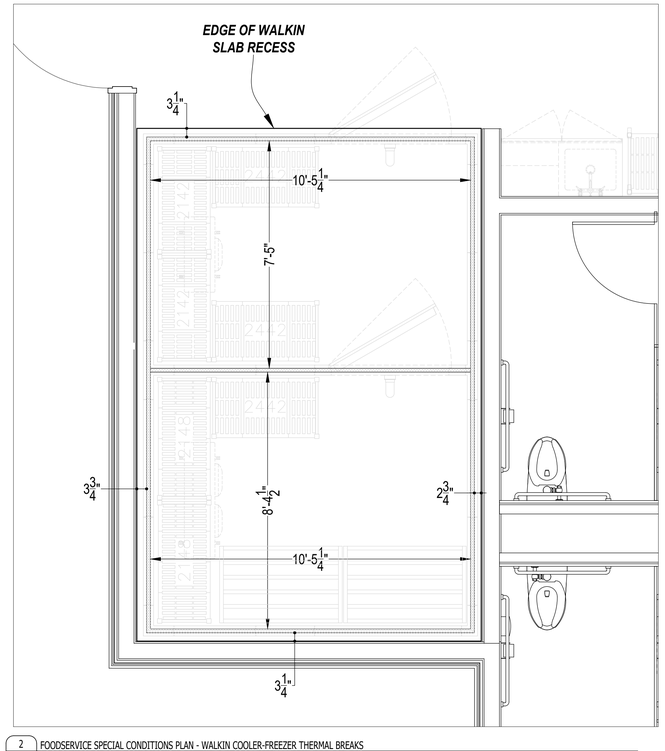
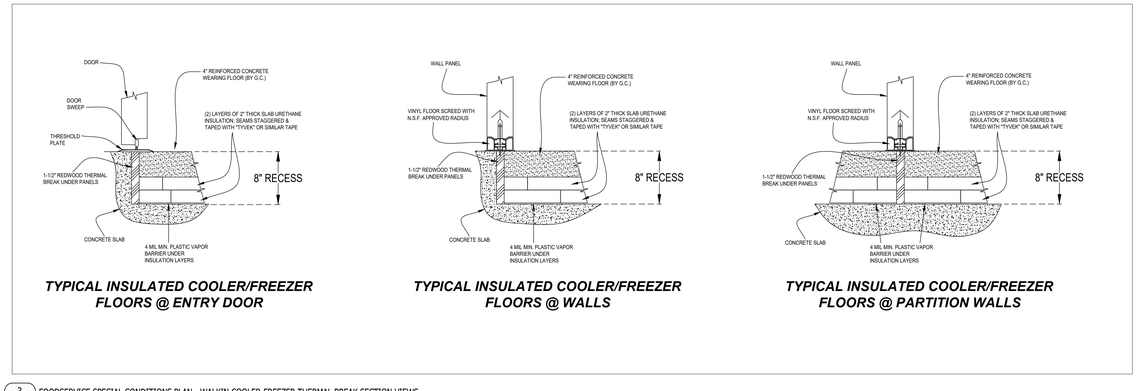


1 FOODSERVICE SPECIAL CONDITIONS PLAN
FS105 1/4" = 1'-0"



2 FOODSERVICE SPECIAL CONDITIONS PLAN - WALKIN COOLER-FREEZER THERMAL BREAKS
FS105 1/2" = 1'-0"



3 FOODSERVICE SPECIAL CONDITIONS PLAN - WALKIN COOLER-FREEZER THERMAL BREAK SECTION VIEWS
FS105 NOT TO SCALE

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QK4, INC.
9920 CORPORATE CAMPUS DRIVE, SUITE 1200
LOUISVILLE, KY 40223
502.585.2222

FOOD SERVICE
MOYNAN CONSULTING, LLC
101 KRAMER CT
MANDEVILLE, LA 70471
985.674.5710

COUSHATTA TRIBE OF LOUISIANA

COUSHATTA TRIBE - EDUCATION BUILDING

1950 CC BEL
ELTON, LA
70532

Issue:	No:	Date:
BID SET		2025.12.05

SAMPLE SHEET

Foodservice Design By:
Moynan Consulting, LLC
Foodservice Facility Design & Planning
Mandeville-New Orleans, Louisiana
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TRUE & PROJECT NORTH

Proj #: 24.0002607.000 Reviewed By:

FS105

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