



ADDENDUM NO. 1
March 6, 2026



03/06/2026

**PROJECT: HAMILTON ISD
JUNIOR HIGH & ELEMENTARY SCHOOL BUILDING RENOVATION**

BID DATE: March 12, 2026

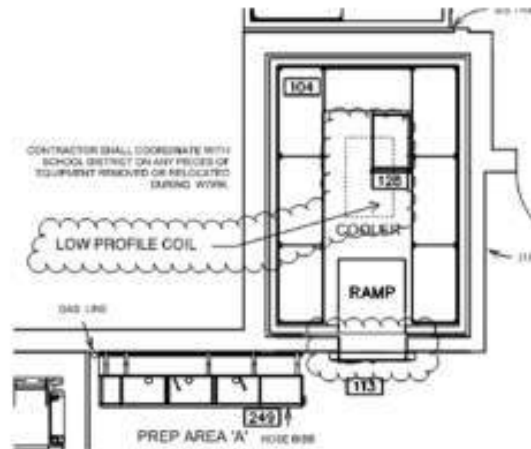
The following changes and/or additions shall be made to the Plans, Specifications, and Contract Documents for the above referenced project. Bidder shall acknowledge receipt of this Addendum on the Construction Costs Form.

SPECIFICATIONS

- Item #S1** 00 01 10 – Table of Contents – Revised
- Item #S2** 00 43 27 – Strike section from Table of Contents
- Item #S3** 03 54 00 – Cast Underlayment – Add section to Project Manual
- Item #S4** 05 21 00 – Strike section from Table of Contents
- Item #S5** 05 31 00 – Steel Decking – Add section to Project Manual
- Item #S6** 06 15 00 – Wood Decking – Add section to Project Manual
- Item #S7** 07 62 00 – Sheet Metal Flashing and Trim – Add section to Project
- Item #S8** Manual 11 40 00 – Foodservice Equipment - Revised Specifications
 Revised Item No. 113 Walk-In Cooler Replacement



Item No. 113 Revised Plan:



Revised Item No. 201 Serving Counter 11

Item #S9 61 43 – Stage Curtains – Add Section to Project Manual

Item #S10 23 20 00 – Strike section from Table of Contents

Item #S11 26 43 13 – Strike section from Table of Contents

DRAWINGS

Item #D1 A2.0 – OVERALL DEMOLITION FLOOR PLAN

Added keynotes to remove graphics from walls.

Item #D2 A2.10 – OVERALL FINISH SCHEDULE & LEGEND

Added a note to prepare and paint all existing door frames and trim doors as required for new flooring.

Item #D3 A2.11 – OVERALL FINISH SCHEDULE & LEGEND

Added a note to prepare and paint all existing door frames and trim doors as required for new flooring.

Item #D4 A7.0 – DEMO REFLECTED CEILING PLAN

Alternate 3 - Revised existing stage curtain layout



Item #D5 A7.1 – REFLECTED CEILING PLAN

Alternate 3 - Revised new stage curtain layout.

QUESTIONS

Item #Q1 Question 01 – Hamilton JR High Elementary Reno Sheet A2.8 Library Shelving – Are the existing bookshelves millwork or library furniture such as Tesco? If library furniture, will you please send me a photo so I can see if I can match it?

RESPONSE: The existing bookshelves in the library are millwork, not furniture.

Item #Q2 Question 02 – I see references to a softener and RO but don't see an actual schedule or drawings. Are these going to be part of the scope?

RESPONSE: The water softener is as specified by the food service equipment in Section 11 40 00 as part of the Warewash equipment.

Item #Q3 Question 03 – Is there an engineers estimated cost for this project?

RESPONSE: Estimated Project Bond Funds are \$4,000,000.00

Item #Q4 Question 04 – Please provide the manufacturer/model number for existing fire alarm system main panel.

RESPONSE: Existing Fire Alarm System - Gamewell by Honeywell.

Item #Q5 Question 05 – Please clarify the dates we will be allowed to work in the school during the summer. During the site walk it was stated that the date range would be 5/26-9/20, however on the specifications it states 5/26-8/14.

RESPONSE: Refer to Specification 01 10 00 “SUMMARY” Section 1.6 “WORK SEQUENCE” for Priorities and work schedule.

Item #Q6 Question 06 – Are there specifications available for the components included for item 201 – *Modular Serving Counter* in the 11 40 00? For example, the hot wells, cold pans, sneeze guards, and additional items that the custom fabricator will not provide?

RESPONSE: See revised Specification 11 40 00, provided in this Addendum

Item #Q7 Question 07 – What are the flooring manufacturers recommended installation methods to encapsulate the existing flooring in order to maintain the warranty for the new flooring?

RESPONSE: Contractor to confirm with flooring subcontractor.



- Item #Q8** Question 08 – On sheet E0.01 note #1 “Remove switches and replace”. Are we to lower existing plug height to meet ADA requirements?
- RESPONSE: Correct; patch, repair and paint wall as required.
- Item #Q9** Question 09 – Please provide locker specs and quantities.
- RESPONSE: Refer to Specification 10 51 00 LOCKERS (double tier) and Sheet QF1.0 for count.
- Item #Q10** Question 10 – Please provide specs and dimensions for drapes at Cafeteria stage.
- RESPONSE: Refer to Specification 11 61 43, provided in this Addendum.
- Item #Q11** Question 11 – During pre-bid meeting, it was mentioned that opening 408A & 408B frames are to be replaced as well as the doors. Please verify that is correct and does this apply to any other openings.
- RESPONSE: Doors 408A & 408B are new doors in new construction, these are the only new doors and frames.
- Item #Q12** Question 12 – On sheet QF1 General Contractor Note #12, door scope viewer “peep hole” with wide viewing angle at receiving door. Please verify this peep hole is to be installed and which door it is to be installed in.
- RESPONSE: Confirm 2 “peep holes” in each Door 408A & 408B. 1 peep hole at 43” AFF and 1 peep whole between 56” to 64”.
- Item #Q13** Question 13 – For verification new floors in classrooms, corridors, and admin support rooms will encapsulate the existing flooring.
- RESPONSE: For bidding purposes assume all flooring to be encapsulated, except for Multi-fixtured Restrooms and Kitchen.
- Item #Q14** Question 14 – On sheet S1.0 there is a detail for a footing with a column. Please indicate if that detail is being used, and if so, please verify location.
- RESPONSE: There are no footing or steel columns in the project; what is shown is a typical “LEGEND” of footings or columns if included in a project.



- Item #Q15** Question 15: Detail 2 on sheet QF1.3 shows that we are to modify the slab to allow for a 4.5" depression slab for a new Cold Storage Assembly. We cannot find anything that references this detail or shows the location of the detail anywhere else on the drawings. Please advise.
- RESPONSE: Refer to Revised Specification 11 40 00 for Item No. 113 Walk-in Cooler.
- Item #Q16** Question 16: Spec 93000: 2.4 Grouts (pg 273), 2.5 Maintenance Materials: Grout Sealer (pg 274) - Kitchen Quarry tile calls for standard grout with a sealer and not an epoxy grout. Please confirm this is correct and are not required to use epoxy grout on the floor.
- RESPONSE: Use manufacturer recommended grout and sealer for Commercial Kitchen application
- Item #Q17** Question 17: Spec 93000: 3.9 Schedule: A: Restroom does not call for waterproofing of the floor. It also calls for a mortar bed method which references 3.5 (pg 276) to use a cleavage membrane and a 5/8 mortar bed. Please confirm this is correct.
- RESPONSE: Waterproofing as recommended by manufacturer. Contractor shall evaluate existing conditions once existing flooring has been removed and use manufacturer recommended installation over existing substrate.
- Item #Q18** Question 18: Spec 93000: 3.9 Schedule: B: Kitchen calls for Epoxy Grout (no epoxy spec provided – is Mapei an acceptable manufacturer is required?). It also calls for a mortar bed method which references 3.5 (pg 276) to use a cleavage membrane and a 5/8 mortar bed. Please confirm this is correct.
- RESPONSE: Grout as recommended by manufacturer for Commercial Kitchen application. Contractor shall evaluate existing conditions once existing flooring has been removed and use manufacturer recommended installation over existing substrate.
- Item #Q19** Question 19: Is Latecrete Hydroban acceptable for your waterproofing and crack iso?
- RESPONSE: Waterproofing as recommended by manufacturer for specific application.
- Item #Q20** Question 20: No spec provided for hard wood stage. Is T&G Red Oak acceptable with 2" RL? Are we to use a water or oil-based sealer?
- RESPONSE: There is no Work on the existing wood Stage Floor per A2.12 "FINISH PLAN LEGEND".



Item #Q21 Question 21: On the Cove base in restrooms, is this color wheel linear cove base to allow for a flat-top base or are we using Harmonist cove base which only has a bullnose option?

RESPONSE: Color Wheel Linear Cove base.

Item #Q22 Question 22: What size format are you wanting on the LVT1 & LVT2 (assuming 12x24)?

RESPONSE: Correct 12x24.

END OF ADDENDUM 1

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END OF SECTION 00 01 10

SECTION 03 54 00 - CAST UNDERLAYMENT

PART 1 GENERAL

1.1 SECTION INCLUDES

- A. Liquid-applied self-leveling floor underlayment.
 - 1. Use cementitious type at Elementary School classrooms.

1.2 RELATED REQUIREMENTS

1.3 REFERENCE STANDARDS

- A. ASTM C109/C109M - Standard Test Method for Compressive Strength of Hydraulic Cement Mortars (Using 2-in. or (50-mm) Cube Specimens); 2016a.
- B. ASTM C348 - Standard Test Method for Flexural Strength of Hydraulic-Cement Mortars; 2014.
- C. ASTM C472 - Standard Test Methods for Physical Testing of Gypsum, Gypsum Plasters and Gypsum Concrete; 1999 (Reapproved 2014).
- D. ASTM E84 - Standard Test Method for Surface Burning Characteristics of Building Materials; 2016.
- E. ICRI 310.2R - Selecting and Specifying Concrete Surface Preparation; 2013.

1.4 SUBMITTALS

- A. See Section 01 30 00 - Administrative Requirements, for submittal procedures.
- B. Product Data: Provide manufacturer's data sheets documenting physical characteristics and product limitations of underlayment materials. Include information on surface preparation, environmental limitations, and installation instructions.
- C. Certificate: Certify that products meet or exceed specified requirements.

1.5 QUALITY ASSURANCE

- A. Applicator Qualifications: Company specializing in performing the work of this section, and approved by manufacturer.

1.6 DELIVERY, STORAGE, AND HANDLING

- A. Store products in manufacturer's unopened packaging until ready for installation.
- B. Keep dry and protect from direct sun exposure, freezing, and ambient temperature greater than 105 degrees F.

1.7 FIELD CONDITIONS

- A. Do not install underlayment until floor penetrations and peripheral work are complete.
- B. Maintain minimum ambient temperatures of 50 degrees F 24 hours before, during and 72 hours after installation of underlayment.
- C. During the curing process, ventilate spaces to remove excess moisture.

PART 2 PRODUCTS

2.1 MANUFACTURERS

- A. Cementitious Underlayment:
 - 1. ARDEX Engineered Cements; ARDEX K 13 with ARDEX P51 Primer: www.ardexamericas.com/#sle.
 - 2. Custom Building Products; CL-150 Self-Leveling Underlayment: www.custombuildingproducts.com/#sle.
 - 3. Dayton Superior Corporation; Econolevel with Level Primer J42: www.daytonsuperior.com/#sle.
 - 4. Dependable Chemical Co., Inc; ____: www.floorprep.com/#sle.
 - 5. Kaufman Products Inc; SureFlow 040: www.kaufmanproducts.net/#sle.

6. Koster American Corporation; Koster SL Premium Self-Leveling Underlayment: www.kosterusa.com/#sle.
7. LATICRETE International, Inc; LATICRETE SUPERCAP SC500 with LATICRETE SUPERCAP Primer Plus: www.laticretesupercap.com/#sle.
8. LATICRETE International, Inc; LATICRETE DRYTEK Skimcoat with DRYTEK LEVELEX Primer: www.laticrete.com/#sle.
9. LATICRETE International, Inc; LATICRETE NXT Level Plus with NXT Primer: www.laticrete.com/#sle.
10. The QUIKRETE Companies; QUIKRETE® Self-Leveling Floor Resurfacer: www.quikrete.com/#sle.
11. Stauf USA LLC; SLC-540 Self Leveling Compound: www.staufusa.com/#sle.
12. TEC, an H.B. Fuller Construction Products Brand; Level Set 300 Self-Leveling Underlayment: www.tecspecialty.com/#sle.
13. UZIN, a division of UFLOOR Systems Inc; UZIN PE 260 primer with UZIN NC 170 LevelStar: www.ufloorsystems.com/#sle.
14. USG; ____: www.usg.com/#sle.
15. W. R. Meadows, Inc; Floor-Top STG: www.wrmeadows.com/#sle.
16. Substitutions: See Section 01 60 00 - Product Requirements.

2.2 MATERIALS

- A. Cast Underlayments, General:
 1. Conform to applicable code for combustibility or flame spread requirements.
 2. Provide certificate of compliance from authority having jurisdiction indicating approval of underlayment materials in the required fire rated assembly.
- B. Cementitious Underlayment: Blended cement mix, that when mixed with water in accordance with manufacturer's directions will produce self-leveling underlayment with the following properties:
 1. Compressive Strength: Minimum ____ pounds per square inch after 28 days, tested per ASTM C109/C109M.
 2. Flexural Strength: Minimum 1000 psi after 28 days, tested per ASTM C348.
 3. Density: 125 pounds per cubic foot, nominal.
 4. Final Set Time: 1-1/2 to 2 hours, maximum.
 5. Thickness: Capable of thicknesses from feather edge to maximum 3-1/2 inch.
 6. Surface Burning Characteristics: Flame spread/Smoke developed index of 0/0 in accordance with ASTM E84.

2.3 MIXING

- A. Site mix materials in accordance with manufacturer's instructions.
- B. Mix to self-leveling consistency without over-watering.

PART 3 EXECUTION

3.1 EXAMINATION

- A. Verify that substrate surfaces are clean, dry, unfrozen, do not contain petroleum byproducts, or other compounds detrimental to underlayment material bond to substrate.

3.2 PREPARATION

- A. Concrete: Mechanically prepare steel troweled concrete to create a textured surface necessary to achieve the best bond; acceptable methods include bead blasting and scarifying. Do not use acid etching.
- B. Concrete: Prepare surfaces according to ICRI 310.2R, _____.
- C. Remove substrate surface irregularities. Fill voids and deck joints with filler. Finish smooth.
- D. Vacuum clean surfaces.
- E. Prime substrate in accordance with manufacturer's instructions. Allow to dry.

- F. Close floor openings.

3.3 APPLICATION

- A. Install underlayment in accordance with manufacturer's instructions.
- B. Pump or pour material onto substrate. Do not retemper or add water.
 - 1. Pump, move, and screed while the material is still highly flowable.
 - 2. Be careful not to create cold joints.
 - 3. Wear spiked shoes while working in the wet material to avoid leaving marks.
- C. Place to indicated thickness, with top surface level to 1/8 inch in 10 ft.
- D. For final thickness over 1-1/2 inches, place underlayment in layers. Allow initial layer to harden to the point where the material has lost its evaporative moisture. Immediately prime and begin application of the subsequent layer within 24 hours.
- E. Place before partition installation.
- F. Where additional aggregate has been used in the mix, add a top layer of neat mix (without aggregate), if needed to level and smooth the surface.
- G. If a fine, feathered edge is desired, steel trowel the edge after initial set, but before it is completely hard.

3.4 CURING

- A. Once underlayment starts to set, prohibit foot traffic until final set has been reached.
- B. Air cure in accordance with manufacturer's instructions.

3.5 FIELD QUALITY CONTROL

- A. An independent testing agency will perform field inspection and testing, as specified in Section 01 40 00 - Quality Requirements.
- B. Placed Material: Agency will inspect and test for conformance to specification requirements.

3.6 PROTECTION

- A. Protect against direct sunlight, heat, and wind; prevent rapid drying to avoid shrinkage and cracking.
- B. Do not permit traffic over unprotected floor underlayment surfaces.

END OF SECTION 03 54 00

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SECTION 05 31 00 - STEEL DECKING

PART 1 GENERAL

1.1 SECTION INCLUDES

- A. Roof deck.
- B. Supplementary framing for openings up to and including 18 inches.
- C. Bearing plates and angles.

1.2 RELATED REQUIREMENTS

- A. Section 04 20 00 - Unit Masonry: Placement of anchors for bearing plates embedded in unit masonry assemblies.
- B. Section 05 12 00 - Structural Steel Framing: Support framing for openings larger than 18 inches.
- C. Section 05 12 00 - Structural Steel Framing: Placement of embedded steel anchors for bearing plates in cast-in-place concrete.

1.3 REFERENCE STANDARDS

- A. ASTM A36/A36M - Standard Specification for Carbon Structural Steel; 2014.
- B. ASTM A108 - Standard Specification for Steel Bar, Carbon and Alloy, Cold Finished; 2013.
- C. ASTM A653/A653M - Standard Specification for Steel Sheet, Zinc-Coated (Galvanized) or Zinc-Iron Alloy-Coated (Galvannealed) by the Hot-Dip Process; 2015.
- D. AWS D1.1/D1.1M - Structural Welding Code - Steel; 2015 (Errata 2016).
- E. AWS D1.3/D1.3M - Structural Welding Code - Sheet Steel; 2008.
- F. IAS AC172 - Accreditation Criteria for Fabricator Inspection Programs for Structural Steel; International Accreditation Service, Inc.; 2017.
- G. ICC-ES AC43 - Acceptance Criteria for Steel Deck Roof and Floor Systems; ICC Evaluation Service, Inc.; 2010 (R2013).
- H. ICC-ES AC70 - Acceptance Criteria for Fasteners Power Driven into Concrete, Steel and Masonry Elements; ICC Evaluation Service, Inc.; 2013.
- I. SDI (DM) - Publication No.30, Design Manual for Composite Decks, Form Decks, and Roof Decks; 2007.
- J. SSPC-Paint 15 - Steel Joist Shop Primer/Metal Building Primer; 1999 (Ed. 2004).

1.4 SUBMITTALS

- A. See Section 01 30 00 - Administrative Requirements, for submittals procedures.
- B. Product Data: Provide deck profile characteristics, dimensions, structural properties, and finishes.
- C. Shop Drawings: Indicate deck plan, support locations, projections, openings, reinforcement, pertinent details, and accessories.
- D. Certificates: Certify that products furnished meet or exceed specified requirements.
- E. Welders Certificates: Certify welders employed on the Work, verifying AWS qualification within the previous 12 months.
- F. Fabricator's Qualification Statement: Provide documentation showing steel fabricator is accredited under IAS AC172.

1.5 QUALITY ASSURANCE

- A. Fabricator Qualifications: A qualified steel fabricator that is accredited by the International Accreditation Service (IAS) Fabricator Inspection Program for Structural Steel in accordance with IAS AC172.

- B. Installer Qualifications: Company specializing in performing the work of this Section with minimum 5 years of experience.

1.6 DELIVERY, STORAGE, AND HANDLING

- A. Cut plastic wrap to encourage ventilation.
- B. Separate sheets and store deck on dry wood sleepers; slope for positive drainage.

PART 2 PRODUCTS

2.1 MANUFACTURERS

- A. Steel Deck:
 - 1. Nucor-Vulcraft Group; ____: www.vulcraft.com/#sle.
 - 2. New Millennium Building Services: www.newmill.com.
 - 3. Substitutions: See Section 01 60 00 - Product Requirements.

2.2 STEEL DECK

- A. Roof Deck: Non-composite type, fluted steel sheet:
 - 1. Galvanized Steel Sheet: ASTM A653/A653M, Structural Steel (SS) Grade 80/550, Class 1, with G90/Z275 galvanized coating.
 - 2. Primer: Shop coat of manufacturer's standard primer paint over cleaned and phosphatized substrate.

2.3 ACCESSORY MATERIALS

- A. Bearing Plates and Angles: ASTM A36/A36M steel, galvanized per ASTM A123/A123M.
- B. Welding Materials: AWS D1.1/D1.1M.
- C. Fasteners: Galvanized hardened steel, self tapping.
- D. Powder Actuated Mechanical Fasteners: Steel; with knurled shank and forged ballistic point. Comply with applicable requirements of ICC-ES AC70.
- E. Mechanical Sidelap Connectors: Steel; hex washer head undercut with reverse serrations and self-piercing or stitch point at center.
 - 1. Material: Steel; ASTM A510/A510M, Grade 1022.
 - a. Hardness: Vickers Surface Hardness 450 HV0.3, minimum.
 - b. Corrosion Resistance:
 - 1) Fasteners for Steel Roof Decks Protected with Waterproofing Membrane: ASTM B 633, SC1, Type III zinc electroplate.
 - 2) Fasteners for Exposed Steel Roof Deck Application: Manufacturer's standard stainless steel with bonded neoprene washer.
- F. Shop and Touch-Up Primer: SSPC-Paint 15, complying with VOC limitations of authorities having jurisdiction.

PART 3 EXECUTION

3.1 EXAMINATION

- A. Verify existing conditions prior to beginning work.

3.2 INSTALLATION

- A. Erect metal deck in accordance with SDI Design Manual and manufacturer's instructions. Align and level.
- B. On concrete and masonry surfaces provide minimum 4 inch bearing.
- C. On steel supports provide minimum 1-1/2 inch bearing.
- D. Fasten deck to steel support members at ends and intermediate supports as indicated in the Contract Drawings, but not less than 12 inches on center maximum, parallel with the deck flute and at each transverse flute using methods indicated on drawings.
 - 1. Welding: Use fusion welds through weld washers (where recommended by deck manufacturer).

- E. At mechanically fastened male/female side laps fasten as indicated in the Contract Drawings, but not less than 12 inches on center maximum.
- F. Weld deck in accordance with AWS D1.3/D1.3M.
- G. At deck openings from 6 inches to 18 inches in size, provide 2 by 2 by 1/4 inch steel angle reinforcement. Place angles perpendicular to flutes; extend minimum two flutes beyond each side of opening and fusion weld to deck at each flute.
- H. Where deck (other than cellular deck electrical raceway) changes direction, install 6 inch minimum wide sheet steel cover plates, of same thickness as deck. Fusion weld 12 inches on center maximum.
- I. At openings between deck and walls, columns, and openings, provide sheet steel closures and angle flashings to close openings.
- J. Position roof drain pans with flange bearing on top surface of deck. Fusion weld at each deck flute.
- K. Immediately after welding deck and other metal components in position, coat welds, burned areas, and damaged surface coating, with touch-up primer.

END OF SECTION 05 31 00

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SECTION 06 15 00 - WOOD DECKING

PART 1 GENERAL

1.1 SECTION INCLUDES

- A. Plywood structural wood decking.
- B. Fire retardant treatment of wood.
- C. Preservative treatment of wood.

1.2 RELATED REQUIREMENTS

- A. Section 04 20 00 - Unit Masonry: Bearing support.
- B. Section 06 10 00 - Rough Carpentry: Bearing support.

1.3 REFERENCE STANDARDS

- A. ASTM D198 - Standard Test Methods of Static Tests of Lumber in Structural Sizes; 2015.
- B. ASTM D1761 - Standard Test Methods for Mechanical Fasteners in Wood; 2012.
- C. ASTM D2559 - Standard Specification for Adhesives for Bonded Structural Wood Products for Use Under Exterior Exposure Conditions; 2012a, with Editorial revision (2016).
- D. PS 1 - Structural Plywood; 2009.
- E. PS 20 - American Softwood Lumber Standard; 2015.

1.4 SUBMITTALS

- A. See Section 01 30 00 - Administrative Requirements, for submittal procedures.
- B. Product Data: Provide technical data on wood preservative materials.
- C. Shop Drawings: Indicate deck framing system, loads and cambers, bearing details, and framed openings.

1.5 QUALITY ASSURANCE

- A. Designer Qualifications: Perform design under direct supervision of a Professional Engineer experienced in design of this type of work and licensed in the State in which the Project is located.
- B. Manufacturer Qualifications: Company specializing in manufacturing the products specified in this section with at least three years of documented experience and certified by AITC.
- C. Installer Qualifications: Company specializing in performing work of the type specified in this section, with at least three years of documented experience.

1.6 DELIVERY, STORAGE, AND HANDLING

- A. Fire Retardant Treated Wood: Prevent exposure to precipitation during shipping, storage, or installation.

PART 2 PRODUCTS

2.1 MANUFACTURERS

- A. Plywood Decking:
 - 1. Boise Cascade Company; ____: www.bc.com/#sle.
 - 2. Georgia-Pacific LLC; ____: www.buildgp.com/#sle.
 - 3. Weyerhaeuser Company; ____: www.weyerhaeuser.com/#sle.
 - 4. Substitutions: See Section 01 60 00 - Product Requirements.

2.2 WOOD MATERIALS

- A. Wood fabricated from old growth timber is not permitted.
- B. Regulatory Requirements:
 - 1. Conform to applicable code for fire retardant requirements.

- C. Marking: Mark each piece with producer's stamp indicating compliance with specified requirements; for pieces exposed to view in completed construction, submit manufacturer's certificate certifying that products conform to specified requirements in lieu of grade stamping.
- D. Plywood Decking: PS 1 veneer plywood; APA Rated Sheathing, Span Rating ____; Exterior grade; 1 A interior veneer appearance grade; sanded.

2.3 ACCESSORIES

- A. Fasteners and Anchors:
 - 1. Fastener Type and Finish: Hot-dipped galvanized steel for high humidity and preservative-treated wood locations, unfinished steel elsewhere.
 - 2. Fastener Type and Finish for Composite Decking: Stainless steel, trim head.
 - 3. Screws: Bugle head, hardened steel, power driven type, length three times thickness of decking.
 - 4. Anchors: Expansion shield and lag bolt type for anchorage to solid masonry or concrete.

2.4 WOOD TREATMENT

- A. Factory-Treated Lumber and Plywood: Comply with requirements of AWPA U1 - Use Category System for wood treatments determined by use categories, expected service conditions, and specific applications.
- B. Preservative Pressure Treatment:
 - 1. Manufacturers:
 - a. Lonza Group; ____: www.wolmanizedwood.com/#sle.
 - b. Viance, LLC; Ecolife: www.treatedwood.com/#sle.
 - c. _____.
 - d. Substitutions: See Section 01 60 00 - Product Requirements.
 - 2. Preservative Pressure Treatment of Plywood Decking: AWPA U1, Use Category UC2 and UC3B, Commodity Specification F using waterborne preservative to 0.25 lb/cu ft retention.
 - a. Kiln dry plywood after treatment to maximum moisture content of 18 percent.
 - 3. Marking: Mark each piece with stamp of an ALSC-accredited testing agency, certifying level and type of treatment in accordance with AWPA standards.
- C. Surface-Applied Wood Preservative:
 - 1. Product: _____ manufactured by _____

PART 3 EXECUTION

3.1 EXAMINATION

- A. Verify that support framing is ready to receive decking.

3.2 PREPARATION

- A. Coordinate placement of bearing items.

3.3 SITE APPLIED WOOD TREATMENT

- A. Apply preservative treatment in accordance with manufacturer's instructions.
- B. Brush apply one coats of preservative treatment on wood in contact with cementitious materials. Treat site-sawn cuts.
- C. Allow preservative to dry prior to erecting members.

3.4 INSTALLATION - PLYWOOD DECKING

- A. Install decking perpendicular to framing members with ends staggered over firm bearing. On sloped surfaces, lay decking with tongue upward.
- B. Engage plywood tongue and groove edges.
- C. Allow expansion space at edges and ends.
- D. Attach decking with adhesive and screws.
- E. Use sheathing clips at unsupported edges of plywood between supporting framing members.

- F. Cut decking to accommodate roof drain and flange.

3.5 TOLERANCES

- A. Surface Flatness of Decking Without Load: 1/4 inch in 10 feet maximum, and 1/2 inch in 30 feet maximum.

END OF SECTION 06 15 00

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SECTION 07 62 00 - SHEET METAL FLASHING AND TRIM

PART 1 GENERAL

1.1 SECTION INCLUDES

- A. Fabricated sheet metal items, including flashings, counterflashings, gutters, downspouts, sheet metal roofing, and other items indicated in Schedule.
- B. Sealants for joints within sheet metal fabrications.

1.2 RELATED REQUIREMENTS

- A. Section 06 10 00 - Rough Carpentry: Wood nailers for sheet metal work.
- B. Section 07 62 00 - Sheet Metal Roofing.

1.3 REFERENCE STANDARDS

- A. AAMA 611 - Voluntary Specification for Anodized Architectural Aluminum; 2014 (2015 Errata).
- B. AAMA 2603 - Voluntary Specification, Performance Requirements and Test Procedures for Pigmented Organic Coatings on Aluminum Extrusions and Panels (with Coil Coating Appendix); 2017a.
- C. AAMA 2604 - Voluntary Specification, Performance Requirements and Test Procedures for High Performance Organic Coatings on Aluminum Extrusions and Panels (with Coil Coating Appendix); 2017a.
- D. AAMA 2605 - Voluntary Specification, Performance Requirements and Test Procedures for Superior Performing Organic Coatings on Aluminum Extrusions and Panels (with Coil Coating Appendix); 2017a.
- E. ASTM A653/A653M - Standard Specification for Steel Sheet, Zinc-Coated (Galvanized) or Zinc-Iron Alloy-Coated (Galvannealed) by the Hot-Dip Process; 2015.
- F. ASTM A666/A666M - Standard Specification for Annealed or Cold-Worked Austenitic Stainless Steel Sheet, Strip, Plate, and Flat Bar; 2024.
- G. ASTM B32 - Standard Specification for Solder Metal; 2008 (Reapproved 2014).
- H. ASTM B101 - Standard Specification for Lead-Coated Copper Sheet and Strip for Building Construction; 2012.
- I. ASTM B209 - Standard Specification for Aluminum and Aluminum-Alloy Sheet and Plate; 2014.
- J. ASTM B209M - Standard Specification for Aluminum and Aluminum-Alloy Sheet and Plate (Metric); 2014.
- K. ASTM B370 - Standard Specification for Copper Sheet and Strip for Building Construction; 2012.
- L. ASTM B749 - Standard Specification for Lead and Lead Alloy Strip, Sheet, and Plate Products; 2014.
- M. ASTM C920 - Standard Specification for Elastomeric Joint Sealants; 2014a.
- N. ASTM D226/D226M - Standard Specification for Asphalt-Saturated Organic Felt Used in Roofing and Waterproofing; 2009.
- O. ASTM D2178/D2178M - Standard Specification for Asphalt Glass Felt Used in Roofing and Waterproofing; 2015a.
- P. ASTM D4479/D4479M - Standard Specification for Asphalt Roof Coatings - Asbestos-Free; 2007, with Editorial Revision (2012).
- Q. ASTM D4586/D4586M - Standard Specification for Asphalt Roof Cement, Asbestos-Free; 2007 (Reapproved 2012).
- R. CDA A4050 - Copper in Architecture - Handbook; current edition.
- S. SMACNA (ASMM) - Architectural Sheet Metal Manual; 2012.

1.4 ADMINISTRATIVE REQUIREMENTS

- A. Preinstallation Meeting: Convene one week before starting work of this section.

1.5 SUBMITTALS

- A. See Section 01 30 00 - Administrative Requirements, for submittal procedures.
- B. Shop Drawings: Indicate material profile, jointing pattern, jointing details, fastening methods, flashings, terminations, and installation details.

1.6 QUALITY ASSURANCE

- A. Perform work in accordance with SMACNA (ASMM) and CDA A4050 requirements and standard details, except as otherwise indicated.
- B. Maintain one copy of each document on site.
- C. Fabricator and Installer Qualifications: Company specializing in sheet metal work with _____ years of documented experience.

1.7 DELIVERY, STORAGE, AND HANDLING

- A. Stack material to prevent twisting, bending, and abrasion, and to provide ventilation. Slope metal sheets to ensure drainage.
- B. Prevent contact with materials that could cause discoloration or staining.

PART 2 PRODUCTS

2.1 MANUFACTURERS

- A. Sheet Metal Flashing and Trim Manufacturers:
 - 1. Fairview Architectural LLC; VitraEdge _____: www.fairview-na.com/#sle.
 - 2. Petersen Aluminum Corporation; _____: www.pac-clad.com/#sle.
 - 3. _____.
 - 4. Substitutions: See Section 01 60 00 - Product Requirements.

2.2 SHEET MATERIALS

- A. Galvanized Steel: ASTM A653/A653M, with G90/Z275 zinc coating; minimum 24 gage, (0.0239 inch) thick base metal.
- B. Pre-Finished Galvanized Steel: ASTM A653/A653M, with G90/Z275 zinc coating; minimum 24 gage, (0.0239) inch thick base metal, shop pre-coated with PVDF coating.
 - 1. Modified Silicone Polyester Coating: Pigmented Organic Coating System, AAMA 2603; baked enamel finish system.
 - 2. PVDF (Polyvinylidene Fluoride) Coating: Superior Performance Organic Finish, AAMA 2605; multiple coat, thermally cured fluoropolymer finish system.
 - 3. Color: As indicated on drawings.
 - 4. Color: As selected by Architect from manufacturer's standard colors.
- C. Pre-Finished Aluminum: ASTM B209 (ASTM B209M); 20 gage, (0.032 inch) thick; plain finish shop pre-coated with modified silicone coating.
 - 1. Modified Silicone Polyester Coating: Pigmented Organic Coating System, AAMA 2603; baked enamel finish system.
 - 2. Fluoropolymer Coating: High Performance Organic Finish, AAMA 2604; multiple coat, thermally cured fluoropolymer finish system.
 - 3. Color: As selected by Architect from manufacturer's standard colors.
- D. Stainless Steel: ASTM A666/A666M, Type 304 alloy, soft temper, 28 gage, (0.0156 inch) thick; smooth No. 4 - Brushed finish.

2.3 FABRICATION

- A. Form sections true to shape, accurate in size, square, and free from distortion or defects.
- B. Fabricate cleats of same material as sheet, minimum _____ inches wide, interlocking with sheet.
- C. Form pieces in longest possible lengths.

- D. Hem exposed edges on underside 1/2 inch; miter and seam corners.
- E. Form material with flat lock seams, except where otherwise indicated; at moving joints, use sealed lapped, bayonet-type or interlocking hooked seams.
- F. Fabricate corners from one piece with minimum 18 inch long legs; seam for rigidity, seal with sealant.
- G. Fabricate vertical faces with bottom edge formed outward 1/4 inch and hemmed to form drip.
- H. Fabricate flashings to allow toe to extend 2 inches over roofing gravel. Return and brake edges.

2.4 GUTTER AND DOWNSPOUT FABRICATION

- A. Gutters: SMACNA (ASMM) Rectangular profile.
- B. Downspouts: Rectangular profile.
- C. Gutters and Downspouts: Sizes indicated.
- D. Accessories: Profiled to suit gutters and downspouts.
 - 1. Anchorage Devices: In accordance with SMACNA (ASMM) requirements.
 - 2. Gutter Supports: Brackets.
 - 3. Downspout Supports: Brackets.
- E. Splash Pads: Precast concrete type, of size and profiles indicated; minimum 3000 psi at 28 days, with minimum 5 percent air entrainment.
- F. Downspout Boots: Steel.
- G. Downspout Extenders: Same material and finish as downspouts.
- H. Seal metal joints.

2.5 EXTERIOR PENETRATION FLASHING PANELS

- A. Flashing Panels for Exterior Wall Penetrations: Premanufactured components and accessories as required to preserve integrity of building envelope; suitable for conduits and facade materials to be installed.

2.6 ACCESSORIES

- A. Fasteners: Galvanized steel, with soft neoprene washers.
- B. Underlayment: Polyethylene, 6 mils thick.
- C. Slip Sheet: Rosin sized building paper.
- D. Protective Backing Paint: Zinc molybdate alkyd.
- E. Concealed Sealants: Non-curing butyl sealant.
- F. Exposed Sealants: ASTM C920; elastomeric sealant, with minimum movement capability as recommended by manufacturer for substrates to be sealed; color to match adjacent material.
 - 1. Manufacturers:
 - a. Franklin International, Inc; Titebond WeatherMaster Metal Roof Sealant: www.titebond.com/#sle.
 - b. _____.
 - c. Substitutions: See Section 01 60 00 - Product Requirements.
- G. Plastic Cement: ASTM D4586/D4586M, Type I.
- H. Reglets: Surface mounted type, galvanized steel; face and ends covered with plastic tape.
 - 1. Product: _____ manufactured by _____.
- I. Solder: ASTM B32; Sn50 (50/50) type.

PART 3 EXECUTION

3.1 EXAMINATION

- A. Verify roof openings, curbs, pipes, sleeves, ducts, and vents through roof are solidly set, reglets in place, and nailing strips located.
- B. Verify roofing termination and base flashings are in place, sealed, and secure.

3.2 PREPARATION

- A. Install starter and edge strips, and cleats before starting installation.
- B. Install surface mounted reglets true to lines and levels, and seal top of reglets with sealant.
- C. Back paint concealed metal surfaces with protective backing paint to a minimum dry film thickness of 15 mil.

3.3 INSTALLATION

- A. Insert flashings into reglets to form tight fit; secure in place with lead wedges; pack remaining spaces with lead wool; seal flashings into reglets with sealant.
- B. Secure flashings in place using concealed fasteners, and use exposed fasteners only where permitted..
- C. Apply plastic cement compound between metal flashings and felt flashings.
- D. Fit flashings tight in place; make corners square, surfaces true and straight in planes, and lines accurate to profiles.
- E. Seal metal joints watertight.
- F. Secure gutters and downspouts in place with concealed fasteners.
- G. Slope gutters 1/4 inch per 10 feet, minimum.
- H. Connect downspouts to downspout boots, and seal connection watertight.
- I. Set splash pads under downspouts.

3.4 FIELD QUALITY CONTROL

- A. See Section 01 40 00 - Quality Requirements, for field inspection requirements.
- B. Inspection will involve surveillance of work during installation to ascertain compliance with specified requirements.

3.5 SCHEDULE

- A. Fascia and Cornices at new Kitchen roof:
- B. Gutters and Downspouts:
- C. Coping, Cap, Parapet, Sill and Ledge Flashings:
- D. Counterflashings at Roofing Terminations (over roofing base flashings):
- E. Counterflashings at Curb-Mounted Roof Items:
- F. Roofing Penetration Flashings, for Pipes, Structural Steel, and Equipment Supports:

END OF SECTION 07 62 00

SECTION 11 61 43 - STAGE CURTAINS

PART 1 GENERAL

1.1 SECTION INCLUDES

- A. Stage curtain fabrics.
- B. Linings.
- C. Stage curtain track support systems.

1.2 REFERENCE STANDARDS

- A. ASTM A53/A53M - Standard Specification for Pipe, Steel, Black and Hot-Dipped, Zinc-Coated, Welded and Seamless; 2012.
- B. ASTM A153/A153M - Standard Specification for Zinc Coating (Hot-Dip) on Iron and Steel Hardware; 2016a.
- C. ASTM A391/A391M - Standard Specification for Grade 80 Alloy Steel Chain; 2007 (Reapproved 2012).
- D. ASTM A413/A413M - Standard Specification for Carbon Steel Chain; 2007 (Reapproved 2012).
- E. ASTM A653/A653M - Standard Specification for Steel Sheet, Zinc-Coated (Galvanized) or Zinc-Iron Alloy-Coated (Galvannealed) by the Hot-Dip Process; 2015.
- F. ASTM B221 - Standard Specification for Aluminum and Aluminum-Alloy Extruded Bars, Rods, Wire, Profiles, and Tubes; 2014.
- G. ASTM B221M - Standard Specification for Aluminum and Aluminum-Alloy Extruded Bars, Rods, Wire, Profiles, and Tubes (Metric); 2013.
- H. FM (AG) - FM Approval Guide; current edition.
- I. ITS (DIR) - Directory of Listed Products; current edition.
- J. NEMA MG 00001 - Motors and Generators; 2024.
- K. NFPA 70 - National Electrical Code; Most Recent Edition Adopted by Authority Having Jurisdiction, Including All Applicable Amendments and Supplements.
- L. NFPA 701 - Standard Methods of Fire Tests for Flame Propagation of Textiles and Films; 2015.
- M. UL (DIR) - Online Certifications Directory; current listings at database.ul.com.

1.3 ADMINISTRATIVE REQUIREMENTS

- A. Preinstallation Meeting: Conduct a preinstallation meeting one week prior to the start of the work of this section; require attendance by all affected installers.

1.4 SUBMITTALS

- A. See Section 01 30 00 - Administrative Requirements, for submittal procedures.
- B. Product Data: Provide for each type of product as follows:
 - 1. Stage Curtains: Provide information on type of curtain, weight, location for use on project, and type of flame retardancy.
 - 2. Draw-Curtain Operators: Provide rated capacities, and operating and electrical characteristics.
 - 3. Tracks: Provide capacity of each curtain track to support curtain weight and control curtain operation.
- C. Shop Drawings: Indicate installation information for components not dimensioned or detailed in product data.
 - 1. Submit floor plans, elevations, sections, attachment details of curtains and operating clearances.
 - 2. Submit fabric assembly and support details.
 - 3. Submit documentation indicating load capacity of each batten, track, attachment, and rigging components.

4. Submit attachment locations for grand drape, backdrop curtain, and proscenium curtain, and corresponding loads imposed on structure.
- D. Selection Samples: Submit color chart for each type of stage curtain indicated that includes full range of colors, textures, and patterns available, along with 12 inch square fabric sample, in any color, of each fabric type and seam.
- E. Verification Samples: Submit fabric full width by at least 12 inch long section of each selected fabric from dye lot to be used for this work, with specified treatments applied and showing repeat of patterns; mark top and face of fabric.
- F. Certificate: Certify that products of this section meet or exceed specified requirements.
- G. Delegated Design Data: Indicate stage curtain system structural attachments, including analysis data signed and sealed by qualified designer responsible for their preparation.
- H. Designer's Qualification Statement.
- I. Manufacturer's Qualification Statement.
- J. Installer's Qualification Statement.
- K. Operation and Maintenance Data: For stage curtains and rigging operations.
- L. Warranty Documentation: Submit manufacturer warranty and ensure that forms have been completed in OWNER's name and registered with manufacturer.
- M. Maintenance Materials: Furnish the following for OWNER's use in maintenance of project:
 1. See Section 01 60 00 - Product Requirements, for additional provisions.

1.5 QUALITY ASSURANCE

- A. Designer Qualifications: Perform design of track support system under direct supervision of a Professional Engineer experienced in design of this type of work and licensed in the State in which the Project is located.
- B. Manufacturer Qualifications: Company specializing in manufacturing products specified in this section, with not less than three years of documented experience.
- C. Installer Qualifications: Company specializing in performing work of the type specified and with minimum three years of documented experience.

1.6 FIELD CONDITIONS

- A. Ambient Conditions: Do not install stage curtains until spaces are fully enclosed and watertight, and the following:
 1. Wet work in adjacent areas is complete and surfaces are dry.
 2. Work at and above ceiling level has been completed.
 3. Ambient temperatures and humidity of adjacent areas are maintained at levels when occupied for intended use.
- B. Field Measurements: Confirm supporting structural element locations and adjacent construction for stage curtains and rigging, and complete field measurements prior to fabrication and include these dimensions on shop drawings.

1.7 WARRANTY

- A. See Section 01 78 00 - Closeout Submittals, for additional warranty requirements.
- B. Correct defective Work within a two year period after Date of Substantial Completion.
 1. Defective Work includes, but is not limited to, stage curtain support and rigging that is not operating properly.

PART 2 PRODUCTS

2.1 MANUFACTURERS

- A. Stage Curtain Fabrics:
 1. Beck Studios Inc; _____: www.beckstudios.net/#sle.
 2. Fred Krieger & Company; _____: www.fredkriegerfabrics.com/#sle.

3. LuXout Stage Curtains; _____: www.luxout.com/#sle.
 4. Substitutions: See Section 01 60 00 - Product Requirements.
- B. Stage Curtain Track Systems:
1. Beck Studios Inc; _____: www.beckstudios.net/#sle.
 2. Fred Krieger & Company; _____: www.fredkriegerfabrics.com/#sle.
 3. LuXout Stage Curtains; _____: www.luxout.com/#sle.
 4. Substitutions: See Section 01 60 00 - Product Requirements.

2.2 PERFORMANCE REQUIREMENTS

- A. Stage Curtain Systems Design: Engage qualified designer to develop design of stage curtain system, including comprehensive project specific analysis of necessary structural system attachments in compliance with performance requirements.
- B. Structural Performance: Ensure attachment of stage curtain system to structure withstands material weight and operational loads applicable for this project and in compliance with local building codes and authorities having jurisdiction.
1. Design Loads: Weight of stage curtains and track system.
- C. Fire-Test Characteristics: Stage curtain fabrics in compliance with NFPA 701 flame propagation fire test requirements conducted by authorized testing agency, listed by UL (DIR), ITS (DIR), or FM (AG) and acceptable to authorities having jurisdiction.
1. Permanently attach label to fabric of each curtain assembly indicating fabric treatment as follows:
 - a. Inherently Flame Retardant (IFR), fibers/yarns that are non-combustible for life of fabric.
 - b. Durable Flame Retardant (DFR), fibers/yarns that are non-combustible for life of fabric.
 - c. Flame Retardant (FR), fabric has been topically treated in an immersion process with chemical fire retardant.
 - 1) Indicate retreatment requirements after cleaning or after designated period of time.
 2. Permanently attach swatch of matching fabric from same dye lot, at least 12 inch square, to backside of curtain assembly for use as fire-resistance test strip.
- D. Electrical Components: Devices that are listed and labeled in compliance with NFPA 70, by a qualified testing agency, and marked for designated application.

2.3 STAGE CURTAIN FABRICS

- A. Provide curtains of matching fabric and color from single dye lot, and when size and quantity of curtains exceeds maximum dye lot size, provide curtain or adjacent pair of curtains from only one dye lot, and arrange curtain dye lots to minimize exposure of any differences.
- B. Type A - Polyester Velour: Weighing at least 25 ounces/linear yard, napped fabric of 100 percent polyester with minimum pile height of 75 mils, 0.075 inch and minimum width of 62 inch.
1. Application: Draw curtains.
 2. Color: As selected by Architect from manufacturer's full range.
 3. Texture: As selected by Architect from manufacturer's full range.
 4. Pattern: As selected by Architect from manufacturer's full range.
 5. Products:
 - a. Fred Krieger & Company; IFR Epic Velour 25 oz: www.fredkriegerfabrics.com/#sle.
 - b. Substitutions: See Section 01 60 00 - Product Requirements.
- C. Type B - Polyester Velour: Weighing at least 22 ounces/linear yard, napped fabric of 100 percent polyester with minimum pile height of 75 mils, 0.075 inch and minimum width of 62 inch.
1. Application: Main Traveler, Main Valance, Olio Legs, Olio Valance, and Rear curtains.

2. Color: As selected by Architect from manufacturer's full range.
3. Texture: As selected by Architect from manufacturer's full range.
4. Pattern: As selected by Architect from manufacturer's full range.
5. Products:
 - a. Fred Krieger & Company; IFR Prism Velour 22 oz: www.fredkriegerfabrics.com/#sle.
 - b. Substitutions: See Section 01 60 00 - Product Requirements.

2.4 LININGS

- A. Type LA - Light-Weight Polyester Lining: Weighing at least 10 ounces/linear yard, 100 percent polyester fabric; 72 inch minimum width.
 1. Color: Black.
 2. Products:
 - a. Fred Krieger & Company; IFR Poplin Cyc Cloth: www.fredkriegerfabrics.com/#sle.
 - b. _____.
 - c. Substitutions: See Section 01 60 00 - Product Requirements.
- B. Type LB - Polyester Lining: Weighing at least 12 ounces/linear yard, 100 percent polyester fabric and 60 inch minimum width.
 1. Color: Black.
 2. Products:
 - a. Fred Krieger & Company; IFR Richmond Blackout: www.fredkriegerfabrics.com/#sle.
 - b. _____.
 - c. Substitutions: See Section 01 60 00 - Product Requirements.

2.5 CURTAIN TRACK

- A. Steel Track: Commercial quality, roll-formed, galvanized steel sheet, ASTM A653/A653M, with G60 coating designation; with continuous bottom slot and each half of track in single continuous piece; black paint finish; including support and operation accessories.
 1. Thickness: As recommended by manufacturer for curtain loads and operation.
 2. Products:
 - a. Fred Krieger & Company; 100 Straight Track, Heavy-Duty: www.fredkriegerfabrics.com/#sle.
 - b. Substitutions: See Section 01 60 00 - Product Requirements.
- B. Curtain Rails: Provide single or double curtain capacity as indicated on drawings, and end stops.
- C. Curved-Suspended-Track Stiffener: Steel pipe, 1-1/2 inch nominal diameter, Grade A, Schedule 40 in accordance with ASTM A53/A53M; support both sections of curved suspended tracks, with curve to match track.
- D. Clamp and Bracket Hangers: Steel clamps and brackets of required strength to support loads for attaching track to overhead support.
- E. Track-Lap Clamp: Clamp that matches track channel finish as necessary for attaching two tracks at center overlap.
- F. Folding Guide: Carriers, as indicated on drawings, with rear-fold or backpack guide and rubber spacers to fold curtain from offstage end of curtain; size for use with operating line as required.
- G. Operation:
 1. Manual Cord Operation: Curtain track with cord, pulleys, and floor pulley; must manually open and close the curtain.
 - a. Operating Line: 3/8 inch diameter, stretch-resistant operating cord with braided synthetic-fiber cover over solid, synthetic-fiber, linear filaments.
 - b. End Pulleys: One single dead-end and one double live-end pulley, with sheaves having shielded ball bearings housed in plated-steel covers that match track finish, and provide with bracket for securing off-stage end of curtain.
 - c. Floor Pulleys: Sheave, adjustable type with 3 inch (76 mm) diameter wheels, and having shielded ball bearings housed in plated-steel covers, painted black.

- H. Track System: Provide heavy-duty curtain track with components as recommended by manufacturer for loads and operation, including track end stops.
1. Carriers: Standard plated-steel carriers with a pair of nylon tired ball-bearing wheels riveted parallel to body, and equip carriers with rubber or neoprene bumpers to reduce noise and plated-steel swivel eye and trim chain for attaching curtain snap or S-hook, and required number of curtain carriers for track length and curtain fabrication.
 - a. Master Curtain Carriers: One plated-steel master carrier for each leading curtain edge, with two pairs of nylon tired ball-bearing wheels and with two line guides per carrier.
 2. Pulleys: One dead-end, single-wheel pulley; one live-end, double-wheel pulley; and one adjustable pulley to maintain proper tension on operating line; each with molded-nylon-tired ball-bearing sheaves enclosed in steel housings; pulleys with steel housing finished to match track and with bracket for securing off-stage end of curtain.

2.6 FABRICATION - CURTAINS

- A. General: Provide vertical seams unless otherwise indicated, locate vertical seams so they do not fall on faces of pleats, and only use fabric that is cut greater than half the width of fabric.
1. Facing the full width of material at center meeting edges.
 2. Curtains that are tabled square, and hems that don't pucker.
 3. 1-1/2 inch clearance from floor at bottom of curtain.
 4. Curtains are 24 inch longer than clear height of valance opening.
 5. Curtains that overlap 36 inch at the center.
 6. Curtains that extend 24 inch on each side beyond full width of proscenium opening.
- B. Vertical and Top Hems: Machine sew hems as follows, unless otherwise indicated:
1. Vertical Hems: Fabricate at least 2 inch wide, and at least 4 inch wide at borders, valances, teasers, and tormentors with at least 1 inch tuck and without visible selvedge material from front of curtain; sew open ends of hems closed.
 2. Turnbacks: Fabricate leading-edge and trailing-edge turnbacks for traveler curtains by folding back at least 12 inch of face fabric, with at least 1 inch tuck, and vertically secured by sewing.
 3. Top Hems: Fabricate by double-stitching 3-1/2 inch wide, heavy jute or laminated synthetic webbing to top edge at back side of curtain with at least 2 inch of face fabric turned under.
- C. Fullness:
1. 50 Percent Fullness: Provide this fullness, exclusive of turnbacks and hems, and spaced at 12 inch on center along top hem reinforcement as follows:
 - a. Sewing additional material into 3 inch double-stitched, flat, box pleats.
 - b. Tying or hooking together adjacent grommets into round pleats.
- D. Grommets:
1. Black Colored Curtains: No. 3 brass, No. 4 brass, or aluminum grommets with black finish.
 2. Pleated Curtains: Provide grommets centered on each box pleat and placed 1 inch from corner of curtain; for snap hooks or S-hooks.
- E. Bottom Hems: Machine sew hems as follows, unless otherwise indicated:
1. For Flat Curtains Without Fullness: Fabricate with 4 inch high lined hem with pocket for sliding pipe or conduit weight and stiffener into bottom of curtain, and with concealing flap of matching fabric on front side of pocket 2 inch longer than bottom edge of pocket.
 2. For Curtains With Fullness:
 - a. Curtains That Don't Hang to Floor: Hems at least 3 inch deep, with weight tape, 3/4 inch, and open ends of hems sewn closed.
 - b. Floor Length Curtains: Hems at least 6 inch deep, with 1 inch weight tape sewn to top seam of bottom hem, clear of finished bottom edge, and open ends of hems sewn closed.

3. Lining: Provide lining for curtain with matching fullness of face fabric and finished 2 inch shorter than face fabric, and sew or otherwise securely fasten lining to top hem of face fabric.
 - a. Attach lining to face fabric along bottom and side seams with 4 inch long strips of heavy woven cotton tape.
 - b. Sew lining to bottom edge of curtain to provide sufficient lining fabric for tucking and to accommodate for shrinkage.

2.7 ACCESSORIES

- A. S-Hooks: Manufacturer's standard heavy-duty plated wire hooks, at least 2 inch long.
- B. Snap Hooks: Manufacturer's standard heavy-duty snap hooks, sewn into top edge of curtain.
- C. Tie Lines: No. 4 or No. 4-1/2 cord or braided soft cotton tape, colored to best match curtain; at least 5/8 inch wide by 36 inch long and threaded through grommets.
- D. Battens: Fabricate using steel pipe and minimize the number of joints; connect pipe at joints using 18 inch long internal splice sleeve secured with four flush rivets, plug welds, threaded couplings, or equally strong method.
 1. Steel Pipe: 1-1/4 inch nominal diameter, Grade A, Schedule 40 in accordance with ASTM A53/A53M.
 2. Finish: Matte black with 1 inch wide yellow colored stripe along center of each batten.
- E. Support, Clamps, and Anchors: Galvanized after fabrication sheet steel, Class B in accordance with ASTM A153/A153M; manufacturer's standard thickness.
- F. Trim and Support Cable: 1/4 inch diameter, 7x19 galvanized steel cable with minimum breaking load (MBL) of 7,000 lbs.
 1. Provide fittings in accordance with cable manufacturer's written instructions for size, number, and method of installation, including a drop-forged galvanized turnbuckle to allow for leveling.
- G. Trim and Support Chain: Hardened alloy steel chain rated for overhead lifting, Grade 80 in accordance with ASTM A391/A391M.
- H. Inserts, Bolts, Rivets, and Fasteners: Manufacturer's standard and corrosion-resistant.
- I. Individual Curtain Bottom Weights: Curtain manufacturer's standard segmented weights in compliance with requirements for curtain type and location.
- J. Proof Coil Chain, Curtain-Bottom Weight: No. 8, zinc plated, 3/16 inch diameter, Grade 30 in accordance with ASTM A413/A413M.
- K. Weight Tape: Curtain manufacturer's standard continuous weight tape to suit each curtain fabric type and location.
- L. Pipe/Conduit Weight and Stiffener: Curtain manufacturer's recommended stiffening pipe/conduit that slides into bottom hem of curtain, as suitable for curtain fabric type and location.

PART 3 EXECUTION

3.1 EXAMINATION

- A. Examine areas and conditions, with installer present, for compliance with requirements for supporting structural members, blocking, clearances, installation tolerances, and other conditions that may impact performance of stage curtain assembly.
- B. Examine placement and condition of inserts, clips, blocking, or other supports installed by others and for use in supporting track and battens of stage curtain assembly.
- C. Proceed with installation only after unsatisfactory conditions have been corrected.

3.2 INSTALLATION, GENERAL

- A. Install stage curtain assembly in accordance with curtain and track manufacturers written instructions.

3.3 INSTALLATION - CURTAIN

- A. Track Hung: Secure curtains to track carriers with S-hooks.

3.4 INSTALLATION - BATTENS

- A. Install battens by suspending at heights as indicated with trim and supports spaced as required to support loads; do not exceed 10 feet between supports.
 - 1. Cable Trim and Support:
 - a. Fasten cables securely to either structure or to inserts, eye screws, or other applicable devices that are appropriate for substrate and not subject to deterioration or failure with time or elevated temperatures.
 - b. Attach other end of cable to pipe clamps with turnbuckles, housed or fixed securely after adjustment to prevent loosening.
 - 2. Chain Support: Secure chain as required for application with load-rated terminations.

3.5 INSTALLATION - TRACK

- A. Mounting of Track Assembly:
 - 1. Ceiling Mounted: Provide ceiling supports for mounting track direct to ceiling structure and within intervals indicated in manufacturer's written instructions for on center spacing.
 - 2. Beam Mounted: Install track by suspending from beam clamps securely mounted to structural I-beam and within intervals indicated in manufacturer's written instructions for on center spacing.
 - 3. Wall Mounted: Install track by suspending from brackets securely mounted to wall construction and within intervals indicated in manufacturer's written instructions for on center spacing.
 - 4. Batten Mounted: Install track by suspending from pipe batten with manufacturer's acceptable track clamp hangers securely attached to batten pipe clamps and within intervals indicated in manufacturer's written instructions for on center spacing.
- B. Track Support Spacing: Comply with manufacturer's recommendations for applied loads, and not to exceed the following dimensions between track supports:
 - 1. Heavy-Duty Track: 6 feet, maximum.
 - 2. Medium-Duty Track: 4 feet, maximum.
- C. Install track for center-parting curtains with at least 24 inch overlap of track sections at center-line, and supported with track lap clamps.

3.6 INSTALLATION - DRAW-CURTAIN MACHINES

- A. Install draw-curtain machines securely to supporting structure in accordance with manufacturer's written instructions, and adjust installations to operate smoothly and lubricate as recommended by manufacturer.
- B. Coordinate installation of electrical equipment wiring with Section 26 05 83.
- C. Coordinate installation of conduit from disconnect to curtain machine components with Section 26 05 33.13.

3.7 CLOSEOUT ACTIVITIES

- A. See Section 01 78 00 - Closeout Submittals, for closeout submittals.
- B. See Section 01 79 00 - Demonstration and Training, for additional requirements.
- C. Demonstrate proper operation of equipment to OWNER's designated representative.
- D. Demonstration: Demonstrate operation of system to OWNER's personnel.
 - 1. Use operation and maintenance data as reference during demonstration.
 - 2. Conduct walking tour of project.
 - 3. Briefly describe function, operation, and maintenance of each component.
- E. Training: Train OWNER's personnel on operation and maintenance of system.
 - 1. Use operation and maintenance manual as training reference, supplemented with additional training materials as required.

2. Provide minimum of two hours of training.
3. Instructor: Manufacturer's training personnel.
4. Location: At project site.

3.8 PROTECTION

- A. Protect installed stage curtain assembly from subsequent construction operations until Date of Substantial Completion.

3.9 CURTAIN SCHEDULE

Quantity	Description	Height	Width per Section	Fullness	Fabric	Lining
2	Draw Curtains	18'-0'	24'-0'	60	A	LA
1	Main Valance	6'-0'	48'-0'	60	B	LB
2	Main Valance Legs	18'-0"	8'-0'	60	B	LB
1	Olio Valance	6'-0'	42'-0'	60	B	-
2	Olio Valance Legs	18'-0'	8'-0'	60	B	-
2	Rear Curtains	18'-0"	21'-0"	60	B	-
-	-	-	-	-	-	-
-	-	-	-	-	-	-
-	-	-	-	-	-	-

END OF SECTION 11 61 43

SECTION 11 40 00
FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. The general provisions of the Contract, including General and Supplementary Conditions and General Documents, apply to the Work specified in this Section.

1.2 SUMMARY OF THE WORK

- A. Project Name and Location: Hamilton Jr and ES Renovation
- B. Approval of Working Surface: any contractor performing work over the work of other contractors shall notify the Architect of any unsatisfactory conditions. Beginning of work by any contractor shall constitute acceptance of the previous work.
- C. Checking Dimensions at Site: before ordering any materials or doing any work, verify all measurements of the building and be responsible for the accuracy of them. No extras will be allowed for variations from drawings in existing conditions or for work performed under this contract. Any discrepancies found shall be submitted to the Architect or Foodservice Consultant for instructions before proceeding.
- D. Cutting and Patching: No excessive cutting will be permitted, nor shall any structural members be cut without the written approval of the Architect. Each Contractor shall leave all chases and openings straight, true and of the proper size in his work as may be necessary for the proper installation of his and other contractors' work. After such work has been installed, he shall carefully fit around, close up, repair, patch and point up same as directed, to the entire satisfaction of the Architect.
- E. Cooperation: The General Contractor, all other contractors and all subcontractors shall coordinate their work with all adjacent work and shall cooperate with all other trades to facilitate the general progress of the work. Each trade shall afford all the other trades every reasonable opportunity for installation of their work and storage of their material.
- F. Inspection and Tests: Architect, Owner, Foodservice Consultant and their representative shall at all times have access to the work whether it is in preparation or progress. Provide proper and safe facilities for such access and inspection.
- G. Fees, Permits and Inspections: secure and pay fees for all permits, licenses and inspections as required by all authorities having jurisdiction. Give all notices and comply with all laws, ordinances, codes, rules, regulations and contract requirements bearing on the work.

1.3 SCOPE

- A. Include the Work specified, shown or reasonably inferable as part of Foodservice Equipment. Portions of this Work may be subcontracted to those qualified to do such work, as may be necessary because of jurisdictional trade agreements and restrictions.
- B. The General Contractor is responsible for Related Work specified in other Sections: i.e. final plumbing, electrical and mechanical connections. The Foodservice Equipment Contractor is responsible for all internal connections when specified.

- C. Specifications and drawings have been prepared to form the basis for procurement, erection, startup and adjustment of all equipment in this contract. Plans and specifications shall be considered as mutually explanatory and work required by one, but not by the other, shall be performed as though required by both. Items required by one, but not by the other shall be provided as though required by both. Work shall be accomplished as called for in specifications and shown on drawings, so that all items of equipment shall be completely functional for purpose for which they were designed. Provide all necessary material, tools, equipment and labor required for the complete installation. When there is any discrepancy between drawings and specifications, bidders should seek clarification of any discrepancies from the Architect/Consultant prior to bidding.
- D. Should the drawings disagree in themselves, or the specifications with the drawings, the better quality, more stringent, and/or greater quantity of the work or materials shall be completed without additional costs to the Owner.

1.4 RELATED WORK SPECIFIED IN OTHER SECTIONS

- A. Slab depressions: reinforced concrete wearing bed and interior finished floor with covered base at prefabricated cold storage assemblies: Divisions 03/09.
- B. Concrete or masonry platforms with finished top and covered base at perimeter, for raised setting of foodservice equipment: Divisions 03/09.
- C. Slab depressions to receive stainless steel drain trench liner/grate assemblies (provided under this Section): Division 03.
- D. Dwarf-wall at exposed front/ends of cafeteria serving counters with finish as selected by Architect.
- E. Corner guards: Division 09 (Unless otherwise specified).
- F. PVC or EMT Conduit with pull-wire and wide-sweep bends for refrigerant piping to remote foodservice equipment refrigeration systems: Division 22/26.
- G. Empty EMT conduit with pull-wire and wide-sweep bends for interconnect cables between LAN and POS terminals, change-makers, pre-check units, printers, CPU's, etc.: Division 26.
- H. Supply and exhaust fans for foodservice equipment and exhaust hoods: Division 23. All testing and balancing for rooms and exhaust hoods to be performed by mechanical contractor. Balance report for Foodservice Exhaust Hoods to be provided to FDP immediately upon completion (send to Dallas.Submittal@fdp.org) and must be submitted with O&M manuals.
- I. Roughing in and final connection of mechanical, electrical, and plumbing systems to foodservice equipment and cold storage assemblies by Divisions 22/23/26.
- J. Grease traps by Division 22.
- K. Millwork /Casework Fixtures by Division 06.
- L. Any wall penetration required for Foodservice Equipment utilities to be provided by G.C.. Escutcheon plates or stainless steel sleeves to be provided and installed by G.C. as needed.
- M. Div. 23 to provide conditioned air above walk-in assembly.

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SCHOOL BUILDING RENOVATION

11 40 00
FOODSERVICE EQUIPMENT

1.5 QUALITY ASSURANCE

- A. In addition to complying with all applicable laws, statutes, building codes and regulations of public authorities, comply with the following:
 - 1. National Sanitation Foundation (all equipment to bear label).
 - 2. National Electric Code.
 - 3. Underwriters' Laboratories, Inc. (all applicable equipment to bear label).
 - 4. American Gas Association Laboratories.
 - 5. National Fire Protection Association.
 - 6. Americans with Disabilities Act.
 - 7. Food and Drug Administration HACCP Guidelines.
 - 8. International Energy Conservation Code (IECC).
 - 9. Department of Energy.
 - 10. Environmental Protection Agency
- B. Furnish certification of regularly manufactured equipment listing or classification by Underwriter's Laboratories, Inc. with initial submittal.
- C. Furnish list of equipment and components (internal and external) that are not of domestic origin. All equipment and components (internal and external) should be of domestic origin when possible. This information should be provided with the initial submittal.
- D. Projects outside the continental United States shall adhere to all local authorities having jurisdiction over that project.

1.6 SUBSTITUTIONS

- A. Equipment items or components specified are intended to be the Basis of Bid. All other brands, including any additional names, which may be listed as "Alternates" or "Approved Equal," must conform with the specifications, size, accessories, function, etc. of the first-named brand and be subject to Paragraph C-03 of this Article.
- B. Proposed Substitutions:
 - 1. Submitted no less than 14 calendar days prior to Bid Date.
 - 2. Submit proposed substitutions with catalog data and/or manufacturer's shop details indicating all modifications required to conform with specified brand.
 - 3. List of deviations must include listing of equipment name, model number, accessories and features with deviation(s) noted for both specified and proposed alternate equipment. Equipment without listed deviation(s) will be considered to be furnished as specified.
- C. Substitutions with prior approval:
 - 1. Submitted on Bidder's letterhead attached to Proposal Form with individual additive/deductive amounts stipulated and the documentation required in Paragraph B02.
 - 2. Owner reserves the right to accept or reject any or all substitution proposals before execution of Contract.
 - 3. Provide all design/engineering services required to make adjustments in space, systems, utilities, etc. and pay all additional costs of utilities, construction or professional services that may be incurred due to the acceptance of any substitution.

- D. All appliances within common group or category (e.g., refrigerators, kettles, ovens, etc.): same manufacturer.

1.7 INTERPRETATION OF DOCUMENTS

- A. During Bidding: contractor's, supplier's or vendor's questions and comments pertaining to Construction Document's clarity or intent will be addressed by addendum.
- B. Subsequent to Award:
 - 1. Confirmation of Construction Document requirements will be provided by Clarification Bulletin.
 - 2. Request for Information Bulletins submitted by Contractor: contain Contractor's proposed resolution.

1.8 WARRANTY

- A. Provide a written warranty for a period of one year from the date of Substantial Completion, including extended four-year replacement warranty on compressor bodies.
- B. Components of equipment subject to replacement prior to one-year's use (such as refrigerator door gaskets) and those items which may fail due to improper or inadequate periodic maintenance by the Owner/Operator (such as an uncleaned refrigeration system condenser) are not intended to be included within the scope of the Warranty.
- C. Refrigeration Systems/Equipment: one-year free service available within twenty-four hours of notification.
- D. Furnish three copies of a list of all equipment and their respective local service agencies, indicating the address, telephone number and name of person to contact. Whenever possible, the service agencies selected shall be factory-authorized for the equipment assigned.
- E. Provide following for refrigeration systems/equipment, unless specified otherwise:
 - 1. One (1) year free service available within twenty-four hours of notification, for refrigeration systems.
 - 2. Provide five (5) year manufacturer's registered written replacement, warranty certificate, covering compressor bodies. Warranty to cover labor costs for first year.
 - 3. Provide ten (10) year manufacturer's registered written replacement/repair, warranty certificate, covering walk-in panels. Warranty to cover defects in material and workmanship. Warranty to cover labor costs for first year.
 - 4. Provide one (1) year parts and labor warranty for all parts of refrigeration system(s) and walk-in cooler(s) and freezer(s), not otherwise covered herein.
- F. All above stated warranty periods are from date of Substantial Completion. All replacement parts due to a warranty call should be of same quality as the original. Replacement parts should be of a domestic origin where possible.

1.9 SUBMITTAL DATA

- A. Special Requirements: the following are in addition to any general requirements given elsewhere in the Documents.
- B. Submittal Requirements:

1. Kitchen Equipment Contractor to furnish all submittals via PDF, drawings to be scaled per General Specifications.
 2. Foodservice Design Professionals requires 15 business days upon receipt.
- C. Submittals to be identified with the below listed file name structure:
- i. 11 4000-1 EQUIPMENT BROCHURE
 - ii. 11 4000-2 EQUIPMENT ROUGH-IN PLANS
 - iii. 11 4000-3 CUSTOM FABRICATION
 - iv. 11 4000-4 SERVING COUNTER
 - v. 11 4000-5 EXHAUST HOODS
 - vi. 11 4000-6 COLD STORAGE ASSEMBLY
 - vii. 11 4000-7 REFRIGERATION
 - viii. 11 4000-8 BEVERAGE MERCHANDISER
 - ix. 11 4000-9 ADDITIONAL SUBMITTAL
 - x. 11 4000-10 ADDITIONAL SUBMITTAL
- D. Submittal rough-in drawings to be submitted with equipment brochure. If not sent together, submittal will be rejected.
- E. All FDP submittal comments will be notated in RED, architect, and general contractor to be colored per their direction.
- F. If hard copy submittals are required, kitchen contractor to furnish all hard copies as required to the specified trades.
- G. If discrepancies, missing information, or incorrect information occur within the documents, kitchen contractor to seek clarification or clearly notate on submittals the need for further direction. Kitchen contractor is to bid the higher of the discrepancy. Per General specifications (Section 1.3. Scope subparagraph D).
- H. Brochure Format (for regularly-manufactured equipment and components):
1. Front and rear protective cover with labeled project name.
 2. Brochure index: indicate functional Area/Room number, item number, quantity, description and manufacturer.
 3. A separate flysheet for each component or item of equipment, indicating: item number, name, quantity, manufacturer, optional equipment, modifications, special instructions and utility requirements. An item of equipment or assembly containing more than one buyout sub-assembly or component shall have the secondary item listed in parenthesis beside the primary item name. For example: Serving Counter (hot food well).
 4. Catalog specification sheet and manufacturer's drawing.
- I. Shop Drawings (Rough-In Drawings):
1. Separate drawing sheets: same size as Contract Drawings (Contract Drawings are not to be traced or reproduced). Submittal drawings are to be provided by Kitchen Equipment Contractor and not reproduced from Contract Documents. Any reproduced submittal drawings will be rejected.
 2. 1/4" scale drawing of fixed/movable Foodservice Equipment and pre-fabricated Cold Storage Assemblies with itemized schedules.
 3. Special Conditions Drawings, sizing and locating the following conditions:

- a. Slab depressions, cores, sleeves or block-outs (cold storage assemblies, drain trenches, piping, etc.).
 - b. Concrete or masonry platforms.
 - c. Pipe sleeves or roof jacks.
 - d. Wall-openings or block-outs for pass-through equipment, recessed control panels, in-wall fire-protection system components, etc.
 - e. Blocking grounds or anchor plates required in walls for equipment support/attachment.
 - f. Above-ceiling hanger assemblies for support of exhaust hoods, utensil-racks, etc.
 - g. Access panels in walls or ceiling for service of equipment.
 - h. Ceiling pockets or recesses for unusually high equipment.
 - i. In-wall carriers for wall-hung or cantilevered equipment.
4. Electrical rough-in drawing.
 5. Plumbing/mechanical rough-in drawing.
 6. Required information:
 - a. All fixed and movable Foodservice Equipment shown on Contract Drawings.
 - b. All prefabricated Cold Storage Assemblies and Conveyor/Dishtable Assemblies shown on Contract Drawings.
 - c. All general-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices not in this Section.
 - d. All rough-in drawings: fully dimensioned from engineering benchmark (column lines, when provided) and finished-room surface to point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical and plumbing services.
 - e. Connection number/tag system and symbols: identical to Contract Drawings.
- J. Shop Drawings (Manufacturer's and Fabricator's):
1. Sheet Size: identical to Contract Drawings, drawn or plotted at $\frac{3}{4}$ " scale for plan view and elevations; $1\frac{1}{2}$ " scale for sections and construction details.
 2. Included information: item number, name and quantity.
 3. Construction details, sections and elevations to reflect requirements of the Specifications and Drawings.
 2. Indicate adjacent walls, columns and equipment.
 3. Indicate plumbing and electrical schematic drawings for equipment such as: conveyors, waste systems, self-cleaning exhaust hoods, exhaust hood fire protection systems and fabricated fixtures with single electrical or plumbing connection.
 4. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer, including panel size and location to permit easy lubrication, adjustment or replacement of all moving parts.
- K. All equipment and engineering rough-in plans sheet numbers are to match the contract documents. All equipment item no.'s and engineer item no.'s located on the schedules are to match the contract documents. All engineering requirements are to be updated as required to accommodate the provided equipment and/or match the contract documents. The Kitchen Contractor is responsible for the coordination of any MEP revisions to accommodate the provided and proposed equipment. The kitchen contractor is responsible for any costs associated with equipment substitution.

- L. FDP drawings and schedules are not to be copied in anyway. Any replicated drawings of FDP will be rejected.

1.10 SERVICE MANUAL

A. Format and Delivery

1. Provide complete service manuals in digital format at completion of installation (refer to “Submittal Data”).
2. Acceptable formats: searchable, bookmarked PDF files. If the scope of the project requires multiple volumes, organize each volume into a separate PDF.
3. Provide separate manuals as required for each independent area within the project scope (Main Kitchen, Culinary, Concession, etc.).
4. Deliver one (1) cloud-hosted copy (with controlled access) and three (3) copies on USB flash drives or other commonly supported portable digital media for Owner’s permanent record.
5. Optional Hard Copy: Upon Owner’s request, provide three (3) bound sets in 1-1/2” hardback, three-ring binders (as many volumes as required). Hard copies shall mirror the digital manual content.

B. Maintenance of Finishes

1. Each manual shall include a section dedicated to care and maintenance of finish materials (e.g., stainless steel, plastic laminates, FRP, Plexiglas, quartz, solid surface, etc.).

C. Product Data

1. Include catalog specification sheets and/or approved shop drawings for each item.

D. Equipment Support

1. Authorized Service Agents
 - Provide a listing of authorized service agents for each manufacturer represented in the project.
 - Include company name, contact person, service area, address, phone, email, and 24-hour service number (if available).
2. Warranty Information
 - Provide manufacturer’s warranty certificates for all equipment.
 - Clearly state warranty terms, including start date, duration, and scope of coverage (parts, labor, compressor-only, etc.).
 - Provide warranty service procedures and contact information for claims.
 - Include extended warranty options (if available) and instructions for enrollment.
3. Parts and Replacement Data
 - Provide illustrated parts breakdowns (where available).
 - Include replacement part numbers, descriptions, and recommended stocking quantities.
 - Include general contractor and kitchen contractor. Provide contact name and phone numbers.

E. Instructional Media

1. Provide digital instructional media (e.g., MP4 or other common video format) demonstrating operation, maintenance, and service of equipment.

2. Embed links to videos within the PDF manual and provide standalone media files for Owner's training library.
3. Where practical, include QR codes linking to digital resources (videos, web-based manuals, or manufacturer portals) for quick mobile access.

F. Organization

1. Internally subdivide PDF contents with digital bookmarks and logical tabbing organized by equipment item number or manufacturer name.
2. Each tab shall be clearly titled, consistent, and searchable.
3. For hard copy binders (if requested), provide permanent page dividers with reinforced laminated plastic tabs clearly titled.

G. Electronic Submissions

1. Electronic manuals must follow the formatting and organizational standards listed above.
2. Cloud delivery must include user permissions, version control, and permanent Owner access.
3. General electrical submission to be sent to FDP for revised approval.

H. As-Built Drawings

Provide complete As-Built Drawings for the following systems:

- Updated Equipment plan.
 - MEP rough-ins.
 - Refrigeration systems, Shop drawings.
 - Kitchen hoods and counters shop drawings.
2. As-Built Drawings shall include:
 - Final, field-verified installation layouts with accurate dimensions.
 - All deviations from contract drawings, clearly identified.
3. Deliverables:
 - Digital format (searchable PDF and CAD files where available).
 - Cloud-hosted copy with controlled access, coordinated with service manuals.
 - Hard copy (if Owner requests) incorporated in the Service Manual binders.
4. Purpose:
 - Provide the Owner with accurate documentation for future maintenance, troubleshooting, equipment reuse, or remodel projects.
 - Ensure clear reference for wiring, rough-ins, and modifications to cold storage and refrigeration systems, which historically present the highest rate of Owner maintenance and replacement.

1.11 VERIFICATION AND COORDINATION OF PROJECT / DATA

- A. Utilities Rough-in Drawings and Field-Services within four weeks after receipt of notice-to-proceed, review Contract Drawings and Submittal Data for accuracy and completeness and notify Architect of conflicts and proposed adjustments. Coordinate work with other sub-contractors.
 1. KEC to provide on-site field verification of all underground utilities prior to pouring of concrete for capacity and location, coordinate with General Contractor. Submit review to Architect and General Contractor.

2. KEC to provide on-site field verification of all other utility connections and locations, coordinate with General Contractor. Submit review to Architect and General Contractor.
- B. ON-SITE INSPECTION REPORTS
1. Prior to concrete pour. (KEC to submit a copy of the report below to the Architect, General Contractor and Foodservice Consultant within 24 hours of the inspection.)
 2. Prior to delivery of equipment. (KEC to submit a copy of the report below to the Architect, General Contractor, and Foodservice Consultant with-in 24 hours of the inspection.)



On - Site Inspection Report
Prior to Concrete Pour

Inspection Date _____ Project Name _____

Project Location _____

Inspector's Name _____ Company _____

Inspector's Contact Number _____ Email _____

Architectural Firm _____ Project Architect _____

Architect's Contact Number _____ Email _____

General Contractor _____ Project Manager _____

G.C. Contact Number _____ Email _____

Foodservice Consultant **FDP**
Consultant Number - Dallas 972-245-5300
Consultant Number - Houston 281-350-2323

Project Manager _____
Email _____

An on-site inspection to verify the location of underground utilities was conducted on this date. The following conditions were observed and brought to the attention of the General Contractor. (KEC is to provide a written description and copy of the Utility Plan indicating the corrective action required).

1. What difficulties were encountered?

Inspector's Initials _____

This Inspection Report is the responsibility of the Kitchen Equipment Supplier and the General Contractor. Coordination between the two parties is mandatory. Neither the Architect nor the Kitchen Consultant need to be present at any of the inspections.

EMAIL A COPY OF THIS REPORT AND ANY ADDITIONAL INFORMATION TO THE ARCHITECT, GENERAL CONTRACTOR AND FOODSERVICE CONSULTANT.



On - Site Inspection Report
Prior to Delivery of Equipment

Inspection Date _____ Project Name _____

Project Location _____

Inspector's Name _____ Company _____

Inspector's Contact Number _____ Email _____

Architectural Firm _____ Project Architect _____

Architect's Contact Number _____ Email _____

General Contractor _____ Project Manager _____

G.C. Contact Number _____ Email _____

Foodservice Consultant **FDP** Project Manager _____
Consultant Number - Dallas **972-245-5300**
Consultant Number - Houston **281-350-2323** Email _____

An on-site inspection to verify the location of installed utilities was conducted on this date. The following conditions were observed and brought to the attention of the General Contractor. (KEC is to provide a written description and copy of the Utility Plan indicating the corrective action required).

1. What difficulties were encountered?

Inspector's Initials _____

This Inspection Report is the responsibility of the Kitchen Equipment Supplier and the General Contractor. Coordination between the two parties is mandatory. Neither the Architect nor the Kitchen Consultant need to be present at any of the inspections.

EMAIL A COPY OF THIS REPORT AND ANY ADDITIONAL INFORMATION TO THE ARCHITECT, GENERAL CONTRACTOR AND FOODSERVICE CONSULTANT.

- C. Review critical systems/components for application, performance and capacity and submit calculation worksheets with initial submission of brochure/rough-in drawings, with all proposed adjustments noted, including:
1. Exhaust hood removal/supply air volume, velocity, static pressure, duct collar sizes and locations.
 2. Refrigeration Systems (compressor, condenser and evaporator) capacities/sizes, quantities and refrigerant piping distances/sizes.
 3. Exhaust Hood Fire Suppression Systems (nozzle locations, air handler and fuel interlocks, piping/distance limitations).
 4. Locations of Vacuum Breakers.
 5. Conformance of Refrigerated Components/Equipment with HACCP Guidelines (e.g., salad/sandwich pans, upright/open refrigerator cabinets, salad bars) with HACCP Guidelines.
 6. Gas, water line sizes and manifold configurations.
 7. Diameter and length of flexible connector lines for fixed/movable gas appliances.
 8. Fabricated Equipment load center panels (individual and total amperage calculations and circuit balance).
 9. ADA compliance of workstations, service positions, passageways, etc.
- D. Ceiling mounted appliances/fixtures: verify and coordinate dimensions/location of support framing/hangers with General Contractor. All material and installation below 12'-0" aff.: Section 11 4000.
- E. Dimension Responsibility: obtain actual or guaranteed measurements for proper fit of equipment. All dimensions indicated in Contract Documents are approximate and are as accurate as can be determined at the time. Field-check all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment and notify the Architect of all conflicts or deviation from the dimensions shown.
- F. Checking Dimensions at Site: before ordering any materials or doing any work, verify all measurements of the building and be responsible for the correctness of them. No extras will be allowed for variations from drawings in existing conditions or for work performed under this contract. Any discrepancies found shall be submitted to the Architect for instructions before proceeding.
- G. Scheduling to Fit Openings: should it become necessary to schedule construction of walls or partitions prior to delivery of fixed equipment, the equipment must be fabricated for passage through finished openings. Maintain close contact with the project and be cognizant of all conditions, including vertical handling limitations within the building (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor and Project Team.
- H. Refrigerated and Dry Storage Areas: verify and coordinate dimensions to accommodate scheduled modular shelf sections. Notify Architect of variance between the Contract Documents and actual conditions.
- I. Color/Pattern Selections: submit selection samples of solid polymer products, plastic laminate, paint or stain finishes and vinyl-coated surface material of equipment as selected by Owner.
- J. Movable Equipment Interface: rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers) required to fit through or into fixed equipment (roll-in refrigerators, counter bodies, etc.) is to be reviewed and coordinated for compatibility at time initial of shop drawing submittal. Indicate conflicts and proposed adjustments.

- K. Relocation of Work: relocate or re-route work as required to coordinate related items free of charge if no extra work is involved.
- L. Contractor must provide an Itemized Schedule of Values that correlates with the foodservice equipment item numbers for verification *prior to submittals being submitted*.

1.12 EQUIPMENT FURNISHED / INSTALLED BY OTHERS

- A. Obtain and coordinate utility requirements of Owner-Furnished/Owner-Installed (OF/OI) equipment with the building utilities and roughing-in drawings/provisions.
- B. Coordinate physical data of OF/OI appliances or equipment and incorporate information into Submittal Drawings. Vendor- or Purveyor-Furnished equipment (e.g., coffee/tea equipment): same as OF/OI.

1.13 WORK INSTALLED BUT FURNISHED BY OTHERS

- A. Coordinate delivery/installation schedule of Owner-Furnished/Contractor-Installed (OF/CI) equipment with Owner not less than ninety (90) days before equipment requirement.
- B. Obtain and coordinate utility requirements of OF/CI equipment with the building utilities and roughing-in drawings/provisions.
- C. Receive at job-site and fully incorporate into installation procedures as if furnished under this Section.

PART 2 - PRODUCTS

2.1 FABRICATED FIXTURES MATERIAL / COMPONENTS

- A. Stainless steel sheets or shapes: 18-8, Type 302, polished to 180 grit No. 4 finish.
 - 1. Stainless steel joints and seams: heli-arc welded, free of pits and flaws, ground smooth and polished to No. 4 finish.
 - 2. The "grain" direction of horizontal stainless-steel surfaces: longitudinal, including the splashback. The polishing procedure at right-angle corners of fixtures shall provide a mitered appearance.
- B. Galvanized Iron Sheets: Armco copper bearing Zinc Grip or Zinc Grip/Paint Grip.
 - 1. Galvanized iron joints and seams: arc-welded, free of pits and flaws and ground smooth.
 - 2. Galvanized sheets or shapes: washed with mineral spirits and painted with Rustoleum gray semi-gloss enamel.
- C. Sound Deadening: Schnee Butyl Sealant ½" wide rope positioned continuously between all frame-members or contact material and underside of stainless-steel surface (sinks, table tops, food wells, overshelves and undershelves). Tighten stud-bolts for maximum compression of sealant and trim excess.
- D. Plastic Laminates: color/pattern selected by Architect, in 1/16" thickness for flat surfaces: 1/32" thickness for radiused surfaces. Plastic laminates and adhesives must be N.S.F. approved (Standard No. 35).

- E. Solid Polymer products: color/pattern/material as selected by Architect in thickness as specified. Solid Polymer and adhesives must be N.S.F. approved (Standard No. 51).
- F. Casters.
 - 1. Fabricated fixtures with “Open Base” construction: Jarvis and Jarvis Model No. 5-405-113P-NSF swivel casters with grease seals on forks and wheels; Zerk fitting in swivel; two casters: Model No. E-75 Vertilock brakes. All casters: B-7” rolling bumpers with stainless steel top discs.
- G. Cutting Boards: 1/2” thick Read Products, Inc. “Richlite” cutting board, size as indicated.
- H. Identification Plates, Labels, Tags:
 - 1. Prohibited Information: names of suppliers, fabricators and contractors.
 - 2. NSF Labels: required on all pieces of equipment.
 - 3. Required Information: function or purpose of controls such as display light switches, food warmer controls, etc.
 - 4. Plate Construction: engraved phenolic plastic, secured to equipment with epoxy cement or stainless-steel screws. Furnish samples.

2.2 PLUMBING / MECHANICAL REQUIREMENTS

- A. Plumbing Fittings and Components: furnished under this Section as follows:

Note: Fitting and components described in Items 1, 2, 3,4 and 5 are furnished loose for installation by Division 22.

- 1. Control valves, appliance pressure regulators for water, gas and steam, and vacuum breakers: wherever required on Foodservice Equipment (chrome-plated where exposed).
- 2. Faucets and drains without connected overflows (unless otherwise indicated) for all sinks.
- 3. Specialty Foodservice water-fill faucets or hose assemblies indicated in drawings/specifications.
- 4. Wade Model No. W-10 Shock-Stop shock absorbers for all Foodservice Equipment with quick-opening or solenoid-operated water valves.
- 5. Dormont Stainless Steel Water Quick Disconnect hose, diameter per water connection size requirements, with SafetyQuick safety fitting, w/coiled restraining device, full port ball valve, antimicrobial coating, lifetime warranty.
- 6. Extensions of indirect waste fittings to open-sight floor sink or floor drains from sinks, under bar equipment, and food-holding components of serving counters (e.g. cold pans, hot food wells, refrigerator/freezer coils not equipped with condensate evaporators) furnished and installed by Division 22. Drains: painted with aluminum paint where exposed, type “K” copper where concealed.
- 7. Piping brackets and supports beneath/within fabricated equipment.
- 8. Closed Base Bodies: removable 18-gauge stainless steel closure panel at plumbing penetrations, under top.
- 9. Control valves on Open Base fixtures: mounted on 14-gauge stainless steel gusset-shaped panel with 3½” setback from counter top edge/rim to face of control handle.
- 10. Fill hose/faucet at support pedestals or Closed Base Body: installed in a 15” x 18” x 5” deep recessed mounting panel. Panel bottom: sloped on a 60o angle, with 3/8” stainless steel rod hanger-bracket for hose.
- 11. In-line water filter system:

- a. Everpure System filters for coffee/tea brewers, icemakers, water chillers, convection steamers and beverage systems. Sized per manufacturer recommendation.
- B. Gas-Heated Equipment Fittings and Components: furnished under this Section as follows:
1. Fixed Equipment: Dormont MFG brand “KITCF” Series gas hose kit with Quick Disconnect fitting at appliance. Approved equal: T&S Brass. Diameter per fuel volume/connection size requirements. Gas valve diameter size per fuel volume/connection size requirements.
 - a. Restraining device: heavy duty steel cable, fastened to equipment and walls, 3” to 6” shorter than equipment connector length.
- C. Final Plumbing Connections Provisions.
1. Fabricated equipment containing components, fittings and/or devices indicated on Foodservice Connection Drawings to be connected to the building systems: each component, fitting or group thereof pre-piped to a utility compartment for final connection by Division 22. Refer to drawings for capacities.
 2. Field-assembled equipment (e.g., prefabricated walk-in refrigerator/freezers, exhaust hoods, warewash machines, convection ovens, etc.): plumbing components completely interconnected under this Section for final connection arrangements indicated on Utility Connection Drawings.
 3. All plumbing final connection points of equipment shall be tagged, indicating:
 - a. Item number.
 - b. Name of devices or components.
 - c. Type of utility (water, gas, steam, drain, chilled water).
- D. Ducts and Vents.
1. Exhaust hoods which are furred-in to ceiling: 2” high duct collar for final connection to duct system.
 2. Warewash machines equipped with integral vent cowls or extended hoods: furnished with 18-gauge stainless steel seamless duct risers to 6” above finish ceiling for final connection. The duct: trimmed at ceiling with 16-gauge stainless steel angle flange with all corners welded.

2.3 FOODSERVICE EQUIPMENT REFRIGERATION SYSTEMS

- A. Install complete with all refrigerant, oil, dials, dehydrators, gauges, controls required for the proper operation of the system.
- B. Self-contained or factory-installed compressors: check and adjust to proper operating temperature prescribed by FDA/HACCP.

2.4 PLUMBING TRIM

- A. Faucets: furnished for all sinks or equipment requiring open water supply.
- B. Fill Faucets: furnished for appliances requiring open water supply.
- C. Drain Fittings: furnished for all sinks or equipment requiring removal of liquids. Install specified chrome-plated or stainless-steel fittings in die-stamped openings with washers and locknuts. Solder may be used as a sealer but shall not be applied to the top surface of the drain fittings.

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2.5 ELECTRICAL REQUIREMENTS

- A. All electrical systems, components and accessories within the work of this Section: certified to be in accordance with NEC 70.
- B. Electrical Fittings and Components: furnished under this Section as follows. Coordinate foodservice equipment loads, voltage and phase with building system and confirm any existing or OF/OI equipment requirements.
- C. Cord and Caps.
 - 1. Coordinate all Foodservice Equipment cord/caps with related receptacles.
 - 2. All 120 volt “plug-in” equipment shall have Type SO or SJO cord and plug with ground wire fastened to frame/body of item.
 - 3. Cord lengths for fixed equipment: adjusted to eliminate loose-hanging excess.
 - 4. All non-fixed plug-in “buy-out” equipment: Hubbell configuration, ratings as required.
 - 5. All mobile electrical support equipment (heated cabinets, dish carts, etc.) and counter appliances mounted on mobile stands (mixers, food cutters, toasters, coffee makers, microwave ovens, etc.): 8'-0” cord length with cord-hanger strap secured to rear of equipment or mobile stand.
- D. Switches and Controls.
 - 1. Each motor-driven appliance or electrically heated unit: equipped with control switch or starter per Underwriters’ Laboratories, Inc. with low-voltage and overload protection.
 - 2. Disposer controls recess-mounted in wall: external fittings and accessories removed from enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 4'-0” aff to bottom of enclosure.
 - 3. Disposer controls recess-mounted in counter-splash risers: external fittings and accessories removed from NEMA 4 enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 3'-0” aff to bottom of enclosure. Provide panel with 60” long coil of Seal-Tite electrical conduit, from bottom of control panel for final field connections under Division 26.
 - 4. Equipment which is not provided with built-in circuit breakers or fused terminal block and is indicated on Utility Connections Drawings to be directly connected to the building electrical system: a NEMA 4 stainless steel disconnect switch furnished and installed by Division 26.
 - 5. All remote manual starters, disconnect switches, magnetic contactors or starters and push-button stations: NEMA Type 4 enclosure; NEMA Type 1 enclosure only when installed in a Closed Base Body.
- E. Heating Elements.
 - 1. Electrically heated equipment: thermostatic controls.
 - 2. Water heating equipment: equipped with positive low water shut-off.
- F. Receptacles and Switches.
 - 1. Receptacles installed in vertical panels of support pedestals or Closed Base Bodies: installed in 12” x 8½” x 3” deep recessed mounting panel sloped on 60o angle and turned up to top of opening.
 - 2. Pre-wire receptacles in closed base fixtures to a junction box installed within 6” from bottom of utility or compressor compartments.

3. Receptacles mounted on Open Base fixtures: installed on 12" x 10½" x 4½" deep 14-gauge stainless steel panel with returned ends and sloping recess. Secure panel to underframe of fixture top.
4. Pre-wire receptacles on open base fixtures to a junction box secured to a leg or mounted on underside of lower shelf. Vertical runs of wiring: made in rigid conduit or within the tubular leg.
5. Receptacles installed in/on-fabricated equipment: Hubbell, Inc. assemblies horizontally mounted in a metal box with stainless steel cover plate.
6. Switches installed in/on-fabricated equipment: Hubbell, Inc. with metal box and stainless-steel cover plate. Switches: pre-wired to the controlled device and to a junction box installed within 6" from bottom of utility or compressor compartment. All refrigeration system switches: installed within the compressor compartment near the door opening.
7. Load centers installed in/on fabricated equipment to have all fixture components pre-wired to load center with balanced phase loading. Load center: ready for final connection by Division 26 and flush-mounted within utility compartment rear panel, set back 8" from access door. All breaker/device information: typewritten on circuit schedule in load center door (number corresponding breaker/device) with enclosed schematic wiring diagram of fixture components.
8. All receptacles to be pre-wired to cord and plug assembly and routed through overshef post at all island equipment locations, unless specified otherwise.

G. Light Fixtures.

1. Light fixtures with lamps installed in/on fabricated or field-assembled equipment: pre-wired to a junction box for final connection (continuous-run fixtures when indicated).
2. LED Display Light: install light fixtures full-length of Display Stand and Serving Shelf with stud bolts and pre-wire through support posts to an apron-mounted switch.
3. Heat Lamps: installed to underside of serving shelf assemblies. When multiple 24" heat lamps are specified, provide maximum length heat lamp chassis. Install all switches remote from lamps.
4. Cold Storage Light Fixtures: Furnished by Section 11 4000 and installed by Div. 26. All electrical wiring and conduit provided by Div. 26. electrically connected through the Vapor Proof light fixture base connection, located on the interior door header. Door frame wiring stubs out top of panels 8" in flexible conduit for final connection by electrical contractor. All horizontal conduit: above ceiling panels. Install plastic sleeve through ceiling panels for electrical conduit. Seal sleeved penetrations airtight at both sides of panel. All penetrations to be sealed by Kitchen Equipment Contractor. All Cold Storage light fixtures to be LED.

H. Final Electrical Connection Provisions.

1. Fabricated equipment containing electrically operated components or fittings indicated on Utility Connections Drawings: direct-connected, with each component, fitting or group pre-wired to a junction box for final connection by Division 26. Refer to drawings for circuit loading.
2. Fabricated equipment containing electrically operated components and/or devices indicated: circuit-breaker load center with each component or device pre-wired to a separate circuit breaker for balanced phase loading and single final connection by Division 26.
3. Field-assembled equipment (e.g., prefabricated cold storage assemblies, exhaust hoods, warewash machines, etc.) shall have electrical components completely interconnected in this Section for final connection arrangements as indicated on Utility Connection Drawings by Division 26.

4. Pre-wire the following groups of cold storage assembly electrical devices to a top-mounted junction box for final connection by Division 26 per compartment grouping (unless otherwise indicated).
 - a. Light fixtures and switches; heated pressure-relief vent.
 - b. Door/jamb heaters.
 - c. Evaporator fans, defrost elements, and drain line heaters.
 5. All electrical final connection points of equipment shall be tagged, indicating:
 - a. Item number.
 - b. Name of devices on circuit.
 - c. Total electrical load.
 - d. Voltage and phase.
- I. Lamps: in all Foodservice Equipment containing light fixtures. Refrigerator or heated cabinets: All exposed LED lamps above or within a food zone: Shat-R-Shield lamps or standard lamps, sleeved with end caps.

2.6 CUSTOM - FABRICATED / ASSEMBLED UNITS

- A. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer. The service access panel(s) size and placement is to permit easy lubrication, adjustment or replacement of all moving parts and is to be indicated on fabrication shop drawings.

2.7 BAKER TABLE TOPS (Unless specified otherwise)

- A. 14-gauge 304 S/S top with 2" square turn down at front, 6" high enclosed splash at three (3) sides and rear. Brace same as "Counter/Table tops".
- B. 1¼" x 6" high integral coved riser at rear and ends unless indicated otherwise on drawings.
- C. 16-gauge stainless steel flour-trough at free long sides, secured to underside of top. Trough: 3" diameter with eased edges/corners.

2.8 COUNTER / TABLE TOPS

- A. 14-gauge stainless steel; all free edges turned down 2" with ¾" tight hem at bottom. Free corners: rounded on ¾" radius.
- B. Marine edges: turned up ½" on 45° angle and turned down 2" with ¾" tight hem at bottom.
- C. Cafeteria serving counter tops at hot food stations: full-length x 3½" x ½" high raised rail at (customer's) front side with 45° integral turndown to counter surface.
- D. Tops abutting high fixtures or walls: cove up specified height and slope back 1½" at top on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and close ends to bottom of top turndown. Secure splash turndown to wall with 4" long 14-gauge stainless steel "Z" clip anchored to wall, 36" o.c.
- E. Freestanding tables and all serving counter splash-risers: turned back on 90° angle with 1" turndown at rear.
- F. Brace tops with rigid-welded 1½" x 1½" x 1/8" galvanized steel angle frame at perimeter with cross bracing 2'-0" o.c. maximum. Provide 4" x 4" x 12-gauge stainless steel triangular pads where leg gusset welds to frame. Paint entire frame with Rustoleum gray semi-gloss enamel. Angle frames: secured to underside of top surfaces with ¼" studs welded 9" o.c. maximum

- with chrome-plated washer, lock washer and capnut. Studs: such length that cap nuts can be made-up tight, bringing top down snugly on angle frame eliminating all vibrations or “oil-canning”.
- G. Tops: 1½” overhang at free sides of underframe or Closed Base Body.
 - H. Mockett Model No. SG5-26 chrome-plated/plastic grommet assembly or integrally welded stainless-steel flange or inverted gusset where service utilities or support posts penetrate or abut tops, ground and polished to match top. When conditions permit, provide a 1” x 1½” rectangular opening in the backsplash for service utilities in lieu of piercing the horizontal surface. Install stainless steel split-tubing at raw-edge of opening.
 - I. Extend underbracing members to wall, turn down 6” and anchor to wall when specified to be mounted on leg/bracket assembly.
 - J. All openings in tops: 3/16” high raised die-formed edges.
 - K. All top openings for pans or inserts: 20-gauge stainless steel, watertight liners, 8½” deep, secured to underside of counter top.
 - L. All “built-in” and “drop-in” counter equipment/appliances: with framing members at perimeter of opening.
 - M. Scrap Container: 18-gauge stainless steel construction 6½” x 6½” x 21¾” long. Top of container: 5/8” wide x ¼” high full perimeter flange with ¼” diameter stainless steel rod bail handle. Interior vertical corners coved on ½” radius. Counter top: fitted with 6¾” square die-stamped opening.

2.9 COLD PANS

- A. 14-gauge stainless steel with ¾” coved interior welded integrally to counter top with 3/16” raised edge at perimeter of opening. Depth of Cold Pan: NSF 7 compliance.
- B. Slope bottom to required quantity of Component Hardware Model No. E16-4021 drain fittings at 48” o.c. maximum. Sleeve through insulation at drain fittings and extend common drain line into utility compartment for indirect waste connection.
- C. ½” o.d. copper refrigerant lines in serpentine patten, 1½” o.c. flattened for maximum contact. Secure tubing to underside of ¼” thick aluminum “distribution plate” installed tight to underside of frost plate area and apply cold-conductive mastic to all surfaces.
- D. Component Hardware Model No. E16-4021 drain fittings at 48” o.c. maximum, sleeved through insulation with common drain line extended into utility compartment.
- E. Heat Cable: low-wattage, full-perimeter, below counter top at edge of depression. Secure with “Z” clips, 9” o.c. and interwire with compressor switch for simultaneous operation.
- F. Enclose sides and bottom of pans with airtight 18-gauge galvanized jacket and pack with 2” fiberglass insulation set in mastic.
- G. Compressor: size as indicated or required to accommodate size of cold pan. Locate compressor in compressor compartment below unit or as indicated on drawings.
- H. Sectional 16-gauge stainless steel perforated false bottom (¼” holes, @ ¾” o.c.). Turn down 1½” all sides, weld corners and provide finger rings. False bottom sections: 24” long maximum.

2.10 DRAWERS

- A. Liners: Component Hardware Model No. S80-2020 (20" x 20"), easily removable with drawer in fully extended position.
- B. Drawer Frame: 16-gauge stainless steel flanged out at top. Weld the frame to double-paneled 16-gauge stainless steel drawer front with full-length recessed pull at top (similar profile as Garcy Model No. R-1060) with closed ends.
- C. Channel-formed horizontal pull: $\frac{3}{4}$ " turndown at front and ends with $\frac{1}{2}$ " tight hem. Front edge of pull: flush with face of drawer. Recess behind pull: sloped up on 60o angle, terminating 1" below bottom edge of pull.
- D. Mount drawer frame on Component Hardware Model No. S52-2020 self-closing slides, with Delrin bearings, full-depth of fixture. Secure slides to body or brackets to eliminate lateral movement in extended position. Refrigerator drawers: Component Hardware Model No. S52-2024 stainless steel slides with Delrin bearings.
- E. Drawer enclosure in an Open Base Fixture: 18-gauge stainless steel flanged out at top for attachment to underside of table top. Lower edge of enclosure is flanged in toward open bottom. Mount drawer slides to enclosure and brace as required. Face of enclosure is to be same length and height of drawer face. Provide $\frac{3}{4}$ " deep offset in front of enclosure and $2\frac{1}{2}$ " from underside of table top for flush-fitting appearance. Drawer enclosure on freestanding fixture: full-depth of table framing.
- F. Drawer enclosure in a Closed Base Fixture: completely partitioned from adjoining area. Drawer front: flush-fitting with face of body.
- G. Drawer Liners other than tool/utility: Bread Drawer: Component Hardware Model No. S83-2020; Refrigerated Drawer: Component Hardware Model No. S81-1520 stainless steel liner.
- H. Cash Drawer: integral stainless-steel body, 3" deep.

2.11 FOOD WELLS (UNLESS SPECIFIED OTHERWISE)

- A. Food Warmer Controls: remote-mounted in sloping recessed apron panel. Control panel is recessed $2\frac{1}{2}$ " from bodyline at top of 60o slope, 1" at lower edge. Terminate slope angle $2\frac{1}{2}$ " below counter top. Mount panel on concealed piano hinge at bottom edge; secure with screws at upper corners.
- B. Manifold all warmer drains and extend to within utility compartment for indirect waste connection. Install valve in drain line and extend handle through compartment door.
- C. Removable 18-gauge stainless steel closure panel at underside of warmers.
- D. 14-gauge stainless steel plate/utensil shelf full-length of hot food station unless noted otherwise: 10" below counter top x 9" deep, with rear panel coved up to underside of counter top; end panels turned up square. Front of shelf: turned down $1\frac{1}{2}$ " and returned under for closure panel attachment.
- E. Food wells: Hatco Model No. HWBIBRT-FULD insulated food warmer (1200 watts, 208 volts, single phase) secured to underside of 12" x 20" die-stamped counter top openings with thermal breaker mastic rope applied at perimeter of food well flange.

- F. Soup Warmers: Hatco Model No. HWB-11QTD soup warmer secured to underside of 11" diameter die stamped counter top opening with thermal breaker mastic rope applied at perimeter of soup well flange. Maximum allowable temperature of counter top at contact surface: 120oF. Each warmer: equipped with one 11-quart stainless steel round insert and slotted cover.
- G. When specified: 5/8" deep recess in counter top full-length of pan-opening or as shown, with equal-length removable 3/4" thick Read Products "PolyLite" cutting board sections, 42" long maximum. Recess and board: spaced 2" from front edge of pan opening and extended to leading edge of counter top.

2.12 SINKS

- A. 14-gauge stainless steel; all interior corners (horizontal/vertical) coved on 3/4" radius. 1 1/2" wide double-walled partitions with flat tops between compartments.
- B. Continuous exterior panels of multiple-compartment sinks: 14-gauge stainless steel filler panel welded, ground and polished between compartments.
- C. Sinks (with overflow): score and slope sink bottom 1/2" to die-stamped opening fitted with Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. 14-gauge stainless steel bracket: welded to sink bottom for drain stem with 1 1/2" handle clearance.
- D. Where sinks are installed in fixture with Closed Base Body, provide a Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. (Sinks with dimension larger than 20" x 20" in Closed Base Body will not have overflow fitting.) 14-gauge stainless steel bracket: welded to sink bottom with T & S Model No. BL-4740-1 guide bushing. Install on shortened drain stem, one T & S Model No. BL-4710-1 remote control stem assembly only (length as required) with Model No. 113-L universal joint and white blank button. Set drain control handle in Cambro Model PSB-6 bowl with bottom omitted (dress raw edge) to permit passage of drain handle. Secure bowl in utility compartment door or body panel with clear silicone.
- E. When single-hole deck-mounted faucets are specified, install overflow fitting in sidewall of sink compartment and provide ell-fitting in connecting tubing.
- F. Flush Covers when specified: 1/2" thick Read Products, Inc. "Richlite" cutting board, size as indicated. Support clips: 1/4" stainless steel rod 2" long, formed at 45° with two 3/4" leg ends (1/4" long threaded ends). Insert rod-clips through tight-clearance holes in sink, seal watertight and secure with stainless steel acorn-nuts or tack-weld at exterior of sink wall. Set support clips 1/2" below top. Provide 14-gauge stainless steel channel or angle support frame to store covers when not in use. Cover holder: adjacent to sink compartment, below counter top or under drawer assembly.

2.13 TRAYSLIDES (UNLESS OTHERWISE SPECIFIED)

- A. Trayslides: 12" wide, solid 16-gauge stainless steel turned up 2" at rear behind counter top turndown; turned down 4" at front and free ends, unless otherwise indicated.
- B. Three 1/4" high die-formed inverted "vee" ridges at 4" o.c., 2" from leading edge, terminating 2" from ends of trayslide with tapered ridge-ends.
- C. Ridges formed on radius: equal-length segments with 2" separation between chords.
- D. Secure trayslides to counter-top/body frame, same as "Counter Tops." Enclose exposed underside of trayslide with 18-gauge stainless steel.

- E. When indicated, project trayslides 2" beyond serving counter top and return the full-width of serving counter at free ends.
- F. All trayslides to be provided and mounted per ADA requirements.

2.14 DISHTABLES

- A. Soiled/clean dishtable: 14-gauge stainless steel; free edges covered up 3" with 1½" diameter rolled rim and bullnosed corners.
- B. Edge of dishtables next to high fixtures or walls: covered up 10" and sloped back 1½" on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and secure to wall with 4" long 14-gauge stainless steel "Z" clips anchored to wall, @ 36" o.c.
- C. Exposed rear splash: 16-gauge stainless steel finish panel from top of splash to bottom edge of rolled rim with welded vertical joint at end. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on ¾" radius and slope tables 1/8" per foot to sinks, scuppers or warewash machines, maintaining level crown/splash.
- E. Brace dishtables with 1" x 4" 12-gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dishtable with ¼" studs welded 6" o.c. maximum, with chrome-plated washer, lock washer and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops; ground and polished to match top.
- G. Hose Bibb: Chicago Model No. 305VBRCF; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose hanger.
- H. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.
- I. Paper-Drop Opening: 9" square with 4" integral chute having hemmed bottom edge. Slope dishtable top 1" toward opening, forming a 16" square tapered deposit point.
- J. Accessible Tray-Drop Opening: 10" x 18" with integral 16-gauge stainless steel seamless chute sloped on 45° angle toward center of mobile soak sink position.

2.15 DISH / TRAY DEPOSIT ASSEMBLY

- A. 14-gauge stainless steel deposit shelf, size as indicated. Extend shelf through opening, flush with public side of partition, height as required by local code authorities. Turn shelf down 1" at front with ¾" return at bottom (either scribed into partition or forming reveal). Shelf: 1" square turndown at rear long side, integral with conveyor slider pan, tray-accumulator or dishtable. Extend rear/end splash to align with head of deposit station opening. Modify rolled rim at the operator's side of the tray drop window to have a 3" rolled rim.
- B. 18-gauge stainless steel window frame with perimeter flange channel-formed 1" x ¾" at both sides of wall. Weld all corners of frame and install with concealed attachment. Align/abut one jamb of frame with end splash of conveyor slider pan or dishtable whenever adjacent.

2.16 UTENSIL - WASH COUNTERS

- A. 14-gauge stainless steel; all free edges covered up 3" with 1½" diameter rolled rim and bullnosed corners.

- B. Edges of utensil-wash counters next to high fixtures or walls: covered up 10" and sloped back 1½" on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and secure back splash to wall with 4" long 14-gauge stainless steel "Z" clip anchored to wall @ 36" o.c. Vacuum breaker pockets: 4" long square turnback sections, aligned with slope breakline.
- C. Exposed Rear Splash: 16-gauge stainless steel finished panel from top of splash to bottom edge of rolled rim with welded vertical joint at end of splash and ½" turnback at bottom of panel. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on ¾" radius and slope tables 1/8" per foot, maintaining level crown.
- E. Brace utensil-wash counters with 1" x 4" 12-gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dishtable with ¼" studs welded 6" o.c. maximum, with chrome-plated washer, lock washer and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally welded stainless-steel flange or inverted gusset where service utilities or support posts penetrate or abut tops: ground and polished to match top.
- G. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on a leg/bracket assembly.
- H. Hose Bibb: Chicago Model No. 305VBRCF; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose-hanger.

2.17 DOORS

- A. 18-gauge x 1" stainless steel double pan-formed welded construction, insulated with 1" thick polyurethane boards. Seal perimeter joint of pans. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of Body.
- B. Channel-formed full-length horizontal recessed pull: ¾" turndown at front and ends with ½" tight hem. Front edge of pull: flush with face of door. Recess behind pull: sloped up on 60° angle and terminated 1" below bottom edge of pull.
- C. Door Hardware:
 - 1. Two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge location).
 - 2. Component Hardware Model No. 35-2000 concealed Magnetic Catch.
 - 3. Component Hardware Model No. D30-4780 lock in upper free corner of door.
- D. Louvered opening: cutout opening size as indicated, turn in 1" and weld. All corners: ground and polished.
 - 1. 1. Full-height 18-gauge stainless steel louver with 1" vanes at 45°, ½" spacing. Perimeter channel-formed frame: 1½" x 1".
 - 2. 45° x 1" x ½" x opening width plus ½" 18-gauge stainless steel louver.
 - 3. 2. Tack weld tab of louver flange to back panel of door.
- E. Drain handle opening: 6" diameter hole through double pan to accommodate Cambro Model No. PSB-6 Bowl.

1. Secure bowl to door panel with clear silicone.
 2. Omit bottom of bowl. Dress raw edges of opening for passage of drain handle.
 3. Exposed insulation at penetration of door pan: painted black.
- F. Sliding Doors: fabricate same as Paragraph "A."
1. Aluminum Sliding Door Track: Component Hardware Model No. B57-0000 Series, length as required. Secure to angle frame at top of underside.
 2. Front/rear door sheaves: stainless steel $\frac{3}{4}$ " side mounted door hangers; two (2) required per door.
 3. Recessed Vertical Pull at Upper Corner of Door: Component Hardware Model No. P63-1012.
 4. By-Passing Door Guides secured to bottom shelf: Component Hardware Model No. B62-1093.
 5. Door Stop at bottom edge of door: Component Hardware Model No. B60-1086.
- G. Offset lower horizontal framing member of Closed Base Body/utility compressor compartment to align door flush with bottom of Body.

2.18 CLOSED BASE BODIES

- A. Frame: rigid-welded $1\frac{1}{2}$ " x $1\frac{1}{2}$ " x $\frac{1}{8}$ " galvanized steel angle forming a continuous structure around the top and bottom perimeters of the fixture, a post at each corner, studs spaced 48" o.c. maximum. Top of frame is cross-braced with $1\frac{1}{2}$ " angles, 2'-0" o.c. maximum.
- B. 18-gauge stainless steel panels and trim with concealed attachment. All seams: welded, ground and polished.
- C. Exposed Vertical Corners: rounded on $\frac{3}{4}$ " radius. Closed Base Bodies adjacent to walls or fixtures: square corners.
- D. Vertical and horizontal channel members at shelf interior or drawer enclosures, such as corners and center mullions: closed and sealed
- E. Closed Base Bodies set on finished masonry platforms: closed and caulked at underside of equipment overhang and bolted to platform. Body overhang of platform: 1" at free ends 2" at front and exposed rear sides.
- F. Closed Base Bodies not set on platform: Component Hardware Model No. A54-2-6, 6" legs spaced 5'-0" o.c. maximum.

2.19 COMPRESSOR COMPARTMENTS

- A. Same material as Closed Base Bodies with back and end partitions; omit bottoms only.
- B. 10-gauge steel slide out support: channel frame on full extension slides with 125 lb. minimum capacity secured to fixture frame with anti-vibration mountings for maximum sound deadening. Closed Base Body on solid platform: front-to-back slide out support channels set 4" above bottom for air circulation.
- C. Access Door: 18-gauge stainless steel double-pan type with channel formed horizontal recessed pull full length of top (similar profile as Garcy Model No. R-1060) with closed ends. Channel-formed horizontal pull: $\frac{3}{4}$ " turndown at front and face of door. Recess behind pull slopes up on 60° angle, terminating 1" below bottom edge of pull. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of body. Door

hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge locations) and Component Hardware Model No. 35-2000 concealed magnetic catch.

- D. Access Doors Louver: full-height, with 1½" x 1" x 18-gauge stainless steel channel-formed frame with welded corners. 18-gauge stainless steel louver. Submit sample of design for approval.

2.20 UTILITY COMPARTMENTS

- A. Closed Base Bodies or Pedestal Supports: fitted with utility compartments wherever piping or wiring is required in/on the fixture.
- B. Same material as Closed Base Bodies with full-height back and end partitions. Omit bottoms except at hose-reel locations.
- C. Access Doors: 18-gauge stainless steel double-pan type with channel formed horizontal recessed pull full-length of top (similar profile to Garcy Model No. R-1060) with closed ends. Channel-formed horizontal pull: ¾" turn down at front of door, recess behind pull slopes up on 60o angle, terminating 1" below bottom edge of pull. Offset the lower horizontal framing member of the Closed Base Fixture to permit flush alignment of door with face and bottom edge of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge locations) and one Component Hardware Model No. 35-2000 concealed magnetic catch.
- D. No shelves of Closed Base Fixtures are to be penetrated.

2.21 UTENSIL RACKS

- A. Rack: ¼" x 2" 300 series stainless steel flat bar with No. 4 finish, fully welded and formed to match shape shown on drawings. Lowest band: 7-6 aff, unless otherwise indicated.
- B. Ceiling Mount Supports: 1-5/8" diameter 16-gauge stainless steel tubing from band to 18" above ceiling. Anti-sway bracing above ceiling: 1½" unistrut members. Tubing penetrations at ceiling: Component Hardware Model No. A16-0206 stainless steel gussets.
- C. Table Mount Supports: 1-5/8" diameter 16-gauge stainless steel tubing extended thru counter top. Secure to closed base framing or cross rail/undershelf on open base fixture. Tubing penetrations of counter tops: integrally welded stainless-steel inverted gusset.
- D. Utensil Rack Hooks: Component Hardware Model No. J77-4401 stainless steel hooks spaced 8" o.c. maximum.
- E. Electrical Receptacle: NEMA No. 5-20-R or as noted. Mount in fully welded 3½" x 5½" x 3" 14-gauge stainless steel enclosure with ½" radius corners. Stainless steel cover plate to fit specified receptacle. Pre-wire thru tubular support for final connection above ceiling by Division 26.

2.22 CASHIER / SERVING COUNTERS

- A. Exterior Body Panels when specified: ¾" thick marine grade hardwood plywood with plastic laminate or solid polymer in Architect's selection of color/pattern at all exposed surfaces; backing sheet where concealed.
- B. Position, size and finish horizontal or vertical reveal as directed by Architect.

- C. Secure panels to counter body framing in concealed manner. Install removable panels with “Z” clips overlapping body framing members.
- D. Hinged doors in exterior body panel(s): Grass Model No. 1200VZ or 1200VZ8 self-closing hinges. Three (3) required per door; Grass Model No. G/HRZ base plate at each hinge; Ives Model No. TM820 concealed push latch at each door. Confirm Model No. and provide samples with submittal.
- E. Cashier counter to have 16-gauge s/s intermediate shelf, turned down 1 1/2" with tight hem at front. Cove up 2" at rear and sides. Brace undershelf with 1" x 4" 14-gauge stainless steel channel at longitudinal centerline. Provide outlet for power/data within body located above intermediate shelf. Provide cash drawer inserts per district standards.

2.23 OPEN BASE STRUCTURES

- A. 1-5/8" o.d. x 16-gauge seamless stainless-steel tubing legs beveled at bottom. 1 1/4" o.d. crossrails fully-welded (360o smooth and polished) to legs at 10" aff, o.c.
- B. Top of Leg: inserted in Component Hardware Model No. A20-0206 gusset fully welded to table frame or sink bottom.
- C. Bullet Foot: Component Hardware Model No. A10-0851.
- D. Freestanding fixtures requiring utility connections: Component Hardware Model No. A10-0854 flanged feet at the fixture corners, anchored to floor with non-corrosive bolts.
- E. Table Bases: maximum leg spacing of 6'-0" o.c.; dishtable and utensil wash counter bases at 5'-0" o.c.
- F. Open Base equipment specified to be supported by brackets at the rear side only (not completely cantilevered): tubular legs at front side only with Component Hardware Model No. A10-0854 flanged feet anchored to floor with non-corrosive bolts. Front-to-back crossrail: fitted into Component Hardware Model No. A20-0406 circular gusset secured to wall with non-corrosive bolts.

2.24 UNDERSHELVES

- A. Open Base Structures: 16-gauge stainless steel turned down 1 1/2" with tight hem at bottom. Notch all corners to fit tubular legs and weld from underside to completely fill gap; grind and polish. Cove up 2" at rear or ends adjacent to wall, columns, refrigerators, etc. The turn up at freestanding fixtures is to be hemmed tight to bottom of turndown. Brace undershelf with 1" x 4" 14-gauge stainless steel channel at longitudinal centerline and at each intermediate pair of legs.
- B. Open Base Structure specified to be supported by brackets at rear side only (not completely cantilevered): 16-gauge stainless steel turned down 1 1/2" at free sides with tight hem at bottom edge. Notch all corners to fit tubular legs as required and weld from underside to completely fill gap; grind and polish. Cove up 2" at rear ends, as indicated. Fill gap at front to back rail, grind and polish. Brace undershelf with 1" x 4" x 1" 14-gauge stainless steel channel at longitudinal centerline between front to back rails.
- C. Closed Base Fixtures: 16-gauge stainless steel turned down 1 1/2" at front. Front edge of bottom shelf: turned back and sealed to finished masonry platform or boxed for leg application. Center shelf has 3/4" tight hem.

1. Shelves: turn up square at ends (coved up at rear only) to the shelf above or counter top flanged out for attachment with no open spaces at interior.
2. All shelf partitions at exposed ends of cabinet bodies or interiors: free of exposed framing members.
3. Reinforce shelves with full-length 1" x 4" x 14-gauge stainless steel closed hat channel.
4. Unless otherwise noted, all closed base undershelves are to be 22" deep, clear.
5. Fully weld smooth and polish, the vertical seam of shelf turndown/turn up with face of body partition.
6. Seal the vertical seam of square turn-in at exposed interior of open shelf sections.

2.25 ANCHOR PLATES / WOOD GROUNDS

- A. Behind finish surface wherever building wall, partitions or ceiling construction will not accommodate direct attachment of equipment such as overshelves, wall cabinets, hose reels, utensil racks, exhaust hoods, display cases, etc. Material and installation by General Contractor. Location and coordination with trades by Section 11 4000.
- B. Anchor Plates: not less than 12" x 12" x 1/4" thick steel, secured to the structure above or behind the finished surface, positioned at attachment points.
- C. Wood Grounds: length required by fixture, component or device, 24" wide x 3/4" thick plywood secured to partition system prior to gypsum board installation.
- D. Above ceiling supports: structural shapes (4" x 8.0 lb. channel) suspended from structure. Maximum height 15'-0" aff. size: width of equipment x length of equipment plus 6'-0". Cross bracing at 6'-0" on center maximum.

2.26 OVERSHELVES

- A. 16-gauge stainless steel with free edges turned down 1" with 1/2" tight hem at bottom. 3/4" radius at free corners.
- B. Turn up 2" raw at walls and sides with horizontal coved corner at rear. Round front corners of turn up on 3/4" radius.
- C. Where shelf width exceeds 12" width, reinforce with 1/2" x 4" x 14-gauge stainless steel closed hat channel full-length of shelf.
- D. Wall-Mounted Shelves: 16-gauge stainless steel brackets 48" o.c. maximum, set in 6" from ends.
- E. Freestanding Shelves: where splash is required at free overshelves, turn up square 2" at ends, cove up at rear and hem tight to lower edge of front turndown. Weld exposed corners.
 1. Freestanding overshelves: 16-gauge stainless steel cantilevered brackets at rear of table; double-cantilevered brackets at center of table. Posts for cantilevered overshelves are 1-5/8" o.d. x 16-gauge stainless steel secured to underframe, 4'-0" o.c. Ends of shelves: secured to adjacent wall/fixture or mounted on 1 1/4" diameter stainless steel posts.
 2. Freestanding overshelves not on cantilevered brackets: 1 1/4" o.d. x 16-gauge stainless steel posts, each pair at 4'-0" o.c., maximum.
- F. Baker Table Overshelves: supported at 18" above top with 1 1/4" o.d. stainless steel tubular supports with channel shoe secured to risers.

- G. Glass/Cup Rack Overshelf at Dishtables: 14-gauge stainless steel with 1½" deep "vee" trough at free long sides with 1" tight hem at inside of trough. Provide a ½" marine edge at free ends; 4" splash at wall. Suspend shelf at 18" above dishtable surface on posts/brackets anchored to dishtable frame/wall at rear; 1" o.d. stainless steel tubing supports from structure above ceiling at front edge, 60" o.c./each end.
1. Install at both ends, ½" stainless steel drain-tube (connecting both vee-troughs) extended to dishtable surface through splash turnback.
 2. Rack-rest: horizontal full-length 1-5/8" o.d. stainless steel tubing supported at 10" o.c. above shelf (8" o.c. for double service shelf) by 1¼" o.d. stainless steel tubing with closed ends. Support tubing: welded, ground and polished, spaced 60" o.c.
 3. Rack-rest supports to wall: 4" x 4" x 10-gauge stainless steel flange plates welded to support tubing. Anchor flanged plates to blocking ground with non-corrosive bolts.

2.27 DRAIN TRENCH LINER / GRATING

- A. Liners: 14-gauge stainless steel in sizes as indicated.
- B. Interior of liners: 6" deep with all interior corners (horizontal/vertical) covered on ¾" radius; sloped and scored 1" to integrally welded Component Hardware Model No. D34-Y011 basket drain assemblies @ 48" o.c., fitted with 6" long welded tailpiece. Stainless steel safety chain: connected to basket strainer assembly and top of liner wall.
- C. Liners: 1" wide perimeter shoulder at the top, turned up flush with finished floor, tight-hemmed back down to the shoulder level and flanged out 2" for attachment to the slab.
- D. Underside of sloping portion of liner: 2" long "Z" clips.
- E. Grating: IMC-TEDDY PFD-ADA removable fiberglass grating.
1. 1" deep "I" bearing bars with 0.6" wide top flange.
 2. Full perimeter frame, section quantities and sizes indicated.
 3. Maximum of 2'-0" sections.
 4. Grating bars to be spaced 0.4" apart per ADA requirements.
 5. Grating to be two (2) equal sizes.

2.28 WALL PANELS

- A. Wall Panels: 18-gauge stainless steel, double pan-formed ½" thick with internal stiffener members. Fill with USDA approved thermal insulation, full height and width of panels, attach to interior with mastic. Maximum allowable temperature at rear side of panel: 120oF.
1. Height of panels as required: top of tile base to underside of hood, top of tile base to top cap of stub wall or top of splash to underside of hood.
 2. Level and square lower edge and sides.
 3. Butt joint all panels.

2.29 EXHAUST HOOD (Surface - Mounted Condensate)

- A. Hoods: size/shape as indicated: 18" high at interior.
- B. Body: 16-gauge stainless steel, with all seams welded, ground and polished.
- C. Continuous condensate trough at perimeter: 3" x 1".

- D. Frame top of hood with 1½" angle iron assembly and suspend from structure above ceiling by ½" diameter steel rods, drawn tight against finished ceiling surface.
- E. Duct opening/collar as specified with stainless steel louvered grille over opening.
- F. Div. 22 to extend drain line to floor sink. Drain line to be silver painted.
- G. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.

2.30 EXHAUST HOOD (UNLESS SPECIFIED OTHERWISE)

- A. Exhaust to be provided to meet local jurisdiction code requirements. Kitchen Equipment Contractor to verify code requirements and coordinate with Division 23 and 26. Hoods over production equipment to be Type 1 with continuous capture. All Type 1 hoods to be 6' deep to ensure smoke/steam capture unless notated otherwise.
- B. Install fire suppression system(s) in all ventilators, specified in this section. Install in accordance with manufacturer's recommendations and applicable codes or standards. Submit installation certification form to Architect.
- C. Locate chemical cylinders as indicated on drawings and install piping to exhaust hood(s) in totally concealed manner. Set cylinders and cabinets at 7"-0" clear AFF unless noted otherwise. Provide polished chrome plated tubing piping/fittings, where exposed at cylinder location and at interior of exhaust ventilator. Exposed pipe threads in/above food zone not allowed. Submit schematic diagram of installation and confirm critical distances from cylinders to nozzles.
- D. Remote manual release located in path of egress from protected exhaust hood area. Kitchen Equipment Contractor to coordinate location with local Fire Marshal requirements prior to submittal review. All conduits to be recessed within wall, SURFACE MOUNTING WILL NOT BE ACCEPTED.
- E. Provide one (1) handheld Type 'K' 6-liter fire extinguisher per Ansul system, surface wall mounted.
- F. Required quantity and sizes of mechanically operated gas valves.
- G. Confirm interconnection of all equipment as required to ensure exhaust hood and fire suppression systems are completely operational and meet local jurisdiction code requirements.
- H. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
- I. Provide appropriate quantity of fire suppression systems as required by local jurisdiction code requirements.

2.31 HIGHLIGHTING

- A. Polish the following vertical surfaces to a No. 8 finish:
 - 1. Serving and display shelf turndowns.
 - 2. Conveyor and dish/tray deposit station turndowns/frame.

3. Trayslide turndowns.

2.32 SHOP / FIELD JOINTS

- A. Field joints: least possible number, used only when equipment size must be limited for access into building or interior space.
- B. Stainless steel tops (including edges and splashes): fully welded, ground and polished to match adjacent surface.
- C. Vertical field joints of fixture backsplashes that are inaccessible from the back: terminate 1" above the horizontal coved corner. The remaining height of field joint: hairline butt joint with offset draw-angle behind. All horizontal/vertical draw-joints: located and noted on shop drawings.
- D. Hairline butt joint: 1½" x 1½" x 1/8" steel angles welded to back/underside of counter top/shelf. Offset angle beyond joining metal edge ½" (min.) to provide flat backing surface for joint with angle of other joining metal edge, set for ½" space between vertical legs of angles. Bolt sections together with 5/16" machine bolts, lock washers, acorn head cap nuts, set 3" o.c.
- E. Closed Base Bodies: draw-type with hairline seam fully field-welded.
- F. Millwork: plastic laminated material joints shall be doweled, glued and draw-bolted with fasteners.
- G. Solid Polymer: surfaces drawn tight, filled, sanded and finished to match adjacent surface.

2.33 PREFABRICATED COLD STORAGE ASSEMBLIES

- A. Assembly to be installed by Factory Authorized Installers only.
- B. KEC to provide a 1-year walk-in panel installation warranty. Panel installation warranty to cover labor and part replacement issues resulting from a failure to adequately complete the following during installation:
 1. Walk-in panels to be installed in a square, plumb and level manner.
 2. Ceiling panels to be installed flush and tight to wall panels with the gasket material undamaged and to create a proper seal. Any signs of condensation at joints or walk-in walls should be reported to FDP and addressed immediately. Caulk at panel seams will not be an acceptable solution.
 3. All cam-locks should be engaged and button holes in place.
 4. Any gaps under floor angle (due to shimming) must be sealed completely to the slab.
 5. All penetrations in ceiling or wall panels should be insulated and sealed.
 6. Proper installation of the door systems should allow for the door to self-close and seal around the perimeter of the door opening and at the floor threshold.
 7. Final operation of the IC/IC+ control, door heaters and light switches should be confirmed upon completion of the electrical connections.
 8. Service issues, resulting from faulty installation will be covered under the walk-in panel installation warranty.
- C. KEC is responsible for overall install accuracy/quality and quality control of work performed regardless of installer or any field modifications due to building/construction conditions. KEC to provide Letter of Install Approval to FDP upon completed install verifying that all items above have been inspected by the KEC for completeness. This letter will be required as part of the completion of the contract.

- D. Sectional Assemblies: size/shape indicated on drawings; 8'-6" aff unless otherwise specified. Door locations/size: exactly as shown.
- E. Sandwich Panel Insulation: Class 1 Urethane with vapor barrier, 4" thickness with mature "U" factor of .030 or lower.
- F. Wherever compartment dimension exceeds clear-span ability of ceiling panels, provide I-beam support on exterior of ceiling or spline-hangers. Install ½" diameter steel rods through beam/hangers and secure to structure above. Beams or posts within compartments are not acceptable.
- G. Reinforce prefabricated wall panels to rigid support the door assemblies. All door jambs: furnished with replaceable full-perimeter thermostatically controlled heater cable. Install 2" x 4" 16-gauge stainless steel hat-channel full-width of jamb with 1/8" stainless steel removable flush sill, secured with stainless steel screws and sealed watertight to channel.
- H. Provide aluminum cove base at interior and exterior of exposed panels for all floor assemblies.
- I. 8-1/2" Recessed Factory Floor Assemblies:
 - 1. Factory floor in slab recess with all joints lapped 6 inches and sealed to form a watertight seal.
 - 2. Level and square prefabricated perimeter and partition wall panels, anchored to slab recess. Protect exposed surface of panels.
 - 3. 4" manufacturer's floor.
 - 4. 15# felt slip sheet over insulation with 6" lapped joints flashed up the height of finished floor base.
 - 5. 1/2" sand leveling bed by G.C.
 - 6. Concrete flooring and tile over insulation by Divisions 03/09.
- J. 4" Recessed Exposed Factory Floor Assemblies:
 - 1. 6 mil polyethylene sheets in slab recess with all joints lapped 6 inches and sealed to form a watertight seal.
 - 2. Level and square prefabricated perimeter and partition wall panels, anchored to slab recess. Protect exposed surface of panels.
 - 3. 4" commercial grade manufacturer's durafloor with diamond treadplate surface and marine grade plywood subfloor.
 - 4. 15# felt slip sheet over insulation with 6" lapped joints flashed up the height of finished floor base.
 - 5. 1/2" sand leveling bed by G.C.
- K. Surface Mounted Factory Floor Assemblies:
 - 1. 4" commercial grade manufacturer's durafloor with diamond treadplate surface and marine grade plywood subfloor.
 - 2. 36" re-enforced diamond treadplate internal ramp.
 - 3. 10-gauge stainless steel threshold to provide smooth transition to interior walk-in floor.
- L. Modularm Model No. 75LC temperature monitor/alarm with sensor and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. System to include built in panic alarm. System to be interconnected to building's alarm system by Division 27.

- M. Unless otherwise specified, provide Cooper Atkins Temp Track smart system. Confirm all component model numbers for complete installation and operation.
- N. LED surface-mounted light fixture, in quantity/arrangement shown on drawings. Light fixtures to be perpendicular to coils. Light fixtures wired to interior and exterior temperature control panel. Light fixtures to be provided by Section 11 40 00 and installed by Division 26. Division 26 to seal both sides of conduit penetrations at light fixtures.
- O. Penetrations of Panels: To be sealed by factory installer with Dow Corning 3-6548 silicone RTV foam, full depth of panel. Trim excess flush.
- P. Install closure panels and/or trim strips to building walls and ceiling with concealed attachment. Closure material: same as wall panels unless noted otherwise.
- Q. Compartment Entrance Doors: 36" x 78" nominal clearance unless otherwise noted.
 - 1. Mount hinged doors on three Kason Model No. 1346; polished chrome plated nylon cam-lift hinges.
 - 2. Swing doors as indicated on drawings.
 - 3. Defrost heater: thermostatically controlled and replaceable at full perimeter of all doors, except when using clear Lexan doors (in addition to door jambs). Defrost heaters to be wired for continuous service.
 - 4. 36" high x full-length diamond aluminum treadplate at front and rear of all hinged doors.
 - 5. 12" x 2" engraved phenolic plastic compartment identification sign in Architect's color selection with 1" letters, mounted above door window.
 - 6. 14" x 24" four-panel glass view window with heater and molded non-metallic inner and outer frame. Heater to be wired for continuous service.
 - 7. Padlock/key provisions in door latch with interior safety release.
 - 8. Provide one (1) heated pressure relief port for each cooler/freezer section with separate dedicated electrical circuits. Heated pressure relief ports in freezers to be wired for continuous service. Heated pressure relief port for freezer to be located on common wall of cooler/freezer assembly, unless specified otherwise.
- R. Provide refrigeration calculations and refrigeration alarm to meet local jurisdiction code requirements.
- S. If air screens are specified above doors, manufacturer is to provide adequate blocking in panels to support air screens and pre-wired electrical connections. Installer to coordinate location of door closure as to not interfere with air screens.
- T. S/S trim above walk in to conceal manufacturers ceiling grid.
- U. Field-check all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment.
- V. Installer to seal all holes in Cold Storage Assembly.

2.34 COLD STORAGE REFRIGERATION SYSTEMS

- A. Unit Coolers: specified quantity and model, ceiling-hung by ½" o.d. nylon bolts with stainless steel washers and nuts. Insert hanger bolts through plastic sleeve and seal penetration airtight.
 - 1. Unit cooler drain fittings: positioned as indicated on drawings. Installation of cast tee-fittings on drain pan outlet with union and cleanout plug and extension of 1" Type K copper drain line through wall panel to air-gap fitting or floor drain under this Section.

2. Slope drain line $\frac{1}{2}$ " per foot, trap at exterior of assembly and turn down into drain. Manifold drain lines of adjacent compartments wherever possible.
3. Install drain line plastic sleeve through compartment wall, seal around drain line and install stainless steel escutcheon with setscrews.
4. Electric drain line heater cable (self-regulating 7 watts): on all unit coolers operating below 36oF., installed from coil drain line fitting to wall penetration under this Section. Heater cables: minimum rating of 15 watts/lineal foot, 208 volts, single phase. Wrap drain line with maximum 2" loop spacing and interwire to unit cooler for continuous operation.
5. Mounted, pre-piped and pre-wired evaporator components:
 - a. Sporlan thermostatic expansion valve with external equalizer.
 - b. Shut-off valve at evaporator suction and liquid lines.
 - c. Sporlan "Catch-All" refrigerant filter/dehydrator on liquid line.
 - d. White Rogers 1609-101 adjustable thermostat with remote bulb positioned in return air-stream of evaporator.
 - e. Electrical disconnect switch in NEMA 4 enclosure.
 - f. Condenser and Evaporators to be built with Electrofin coating to retard salt air deterioration. Coils to be coated with Technicoat 10-2 coating for protection against salt air environment.

B. Refrigerant System Installation.

1. Refrigerant Lines; Type "L" hard copper tubing. Fittings: wrought copper or brass designed for use with high temperature solder. Piping joints: made with silver solder (Sil-Fos). Piping: properly suspended from and anchored to the structure with adjustable hangers 6' o.c. maximum. Suction lines: sized to have maximum pressure drop of two pounds in medium temperature systems; one pound in low temperature system. Liquid lines: sized to give maximum pressure to prevent trapping of oil. Insulation on all suction lines: Armaflex insulation by Armstrong. $\frac{3}{4}$ " thick at medium temp 1" thick at low-temp. Refrigerant lines in PVC or EMT conduit: sealed at both ends with Dow Corning 3-6548 silicone RTV foam. Exterior Refrigerant Lines to be wrapped by refrigeration system installer in self-fastening jacket of Type 3003-H14 aluminum alloy 0.016-inch thick. Provide aluminum strapping and seals for applying aluminum jacket and covers according to manufacturer's recommendations to provide completely weather-tight covering.

C. Evacuation and Charging.

1. After completion of the pressure test, the system shall be evacuated using an approved auxiliary vacuum pump. Connections for evacuation: in accordance with manufacturer's recommendations.
2. Charging subsequent to the initial charge, which is contained in the condensing unit (Type of Refrigerant to meet District Standards, Industry Standards and Codes.) - Non-CFC Ozone Depletion Refrigerant on low temp units) – (Refrigerant must meet local codes): given through the charging valve in the high side passing all of the liquid refrigerant through a charging dehydrator. All charging lines and gauges: purged of air prior to connection with system. Refrigerant: unused and shall be delivered in clean containers. After the system is fully charged: start and place in full operation.

2.35 PRE-APPROVED KITCHEN SUPPLIERS

- A. Only the following named Subcontractors and those approved later, if any, are approved for inclusion in the Contractor's Bid.

B. Any supplier requesting for inclusion within this bid will be required to submit AIA form 305 minimum 14 days prior to bid date for review, or as required by Architect.

1. Ed Don & Company, 3501 Plano Parkway, The Colony, Texas 75056, Mr. Scott Jost, Phone: (972) 624-7460, Fax: (972) 624-7762, E-mail: scottjost@don.com
2. Custom Kitchen Equipment Company, 2601 Wilson Road, Humble, Texas 77396, 281-446-8187, Fax: 281-446-8180.
3. Texas Metal Equipment Company, Mr. Andrew Harman, 6707 Mayard, Houston, Texas 77041, 713-466-8722, Fax: 713-466-0166.
4. Pasco Brokerage, Ms. Kasey Hollon, 6465 Chase Oaks Blvd., Plano, Texas 75023, 972-596-3350.
5. Bargreen Ellingson, 2450 Handley Ederville Rd., Fort Worth, Texas 76118, Brian Mosher Phone: (817)732-6200.
6. Supreme Fixture Company Inc., 2000 N. Central Expressway, Suite 218 Plano, Texas 75074, Kevin Couch, Phone: 214-343-0700.

PART 3 - EXECUTION

3.1 DELIVERY AND INSTALLATION

- A. Supervision: provide a competent foreman or supervisor who shall remain on the job during the entire installation.
- B. Delivery: coordinate with progress of construction and Owner's operation schedules. Unless otherwise instructed and documented by Owner or General Contractor, the following procedures apply:
 1. Field-Assembled Fixed Equipment integrated into the structure (e.g., cold storage assemblies, exhaust hoods, drain trench/grate assemblies, conveyor systems, ceiling-mounted utensil racks, etc.) are to be sent to the job-site when directed by the General Contractor and installed/protected accordingly.
 2. All other Fixed Equipment: delivered after completion of work on adjacent finished ceilings, lighting, finished floor and wall systems, including painting.
 3. Major Movable Equipment: delivered when possible to inventory in secured area for interim job-site storage or, if secured area is not available, when fixed equipment installation/clean-up has been completed.
 4. Minor appliances and loose items (e.g., pans, covers, flatware containers, etc.) delivered only when Owner is prepared to receive and inventory such items.
- C. Installation: performed by manufacturer of custom fabricated fixtures.
 1. Assemble, square, level and make ready all items for the final utility's connections.
 2. Cut neatly around obstructions to provide sanitary conditions.
 3. Where gaps of $\frac{1}{4}$ " or less occur adjacent to or between equipment, insert rope backing and smoothly-applied General Electric construction sealant Series SE-1200 silicone mastic (white color). Mask both sides of gap for neat application of sealant and remove excess. If space exceeds $\frac{1}{4}$ ", neatly install 18-gauge stainless steel trim molding of proper shape with concealed attachment. Use epoxy cement or "Z" clips wherever possible to secure stainless steel trim. Exposed edges or corners of trim: eased and smooth.
 4. Refrigeration coil drain line runs to indirect drain connection greater than 2" from face of wall or panel: either of the following field procedures.
 - a. Trench the floor and provide 6" wide x 2" deep 16-gauge stainless steel sloping (-1" to -2") trough from face of cooler/freezer wall to body of floor sink/floor drain. Trough: turned up 4" at wall; $\frac{3}{4}$ " flange with $\frac{1}{2}$ " turndown at both long sides.

- Set trough in waterproof mastic and seal 1" o.d. drain tube penetration into floor sink/floor drain at -2½" bff. Patch the floor to match adjacent material/surface.
- b. Provide 12" x 6" x 2" deep 16-gauge stainless steel condensate pan mounted to cooler/freezer wall at 6" aff clear. Trench the floor and install 1" o.d. drain line from bottom of pan to body of floor sink/drain. Slope drain line ¼" per foot and seal all connections watertight. Patch the floor to match adjacent material/surface.

D. Protection of Work:

1. Fabricated fixtures: fiberboard or plywood taped to tops and exposed body panels/components.
2. Manufactured Equipment: fiberboard or plywood taped as required by equipment shape and installation-access requirements.
3. Prohibited use of equipment: tool and materials storage, workbench, scaffold, stacking area, etc.
4. Damaged Equipment: immediately documented and submitted to Owner with Contractor's recommendation of action for repair or replacement and its impact on the Project Schedule and Contract Amount, if any.

3.2 CLEAN AND ADJUST

- A. Clean up and remove from the job site, all debris resulting from this Work as the installation progresses.
- B. Thoroughly clean and polish interior/exterior of all Foodservice Equipment, prior to demonstration and final observation, ready for Owner's use.
- C. Lubricate and adjust drawer slides, hinges, casters.
- D. Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.
- E. Clean or replace faucet aerators, line strainers.
- F. Touch-up damage to painted finishes.
- G. Start up and check operation of all refrigeration systems for at least 72 hours prior to acceptance.

3.3 EQUIPMENT START-UP/DEMONSTRATION

- A. Carefully test, adjust and regulate all equipment in accordance with the manufacturer's instructions and certify in writing to the Owner that the installation, adjustments and performance are in full compliance.
- B. Provide the Owner or Foodservice Operators with a thorough operational demonstration of all equipment and furnish instructions for general and specific care and maintenance. Coordinate and schedule selected items of equipment and attendees with Owner at least two weeks in advance of demonstration periods.

3.4 FINAL OBSERVATION

- A. Final observation will be made when the Contractor will certify that he has completed his work, made a thorough review of the installation/operation of each item in the contract and found it to be in compliance with the Construction Documents.
- B. Repetitive final observations (more than two) and all costs associated thereto which may be incurred due to the Contractor's failure to comply with the requirements of this Article will be invoiced to this Contractor on a \$70.00/hr. and expense basis.

PART 4 - EQUIPMENT SCHEDULE

- 4.1 REGULARLY-MANUFACTURED EQUIPMENT/COMPONENTS: Standard finishes and accessories unless specifically deleted or superseded by the Contract Documents.**
- 4.2 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT: Arrangement and configuration as shown on Plans, Elevations, Detail Drawings and outlined in Specifications.**
- 4.3 REFER TO DRAWINGS: For unit quantities and electrical or mechanical provisions required, including manufacturer's optional voltages, wattages, burner capacities, etc.**
- 4.4 REFER TO PART 2 – PRODUCTS: For accessories, fittings, requirements and procedures related to the listed buy-out and fabricated equipment.**
- 4.5 ALTERNATE MANUFACTURER REQUIREMENTS: A specific product manufactured by the listed pre-approved equals shown under Section 4.7 Foodservice Equipment are acceptable only if the specific product can evidence compliance with the specified line items and the contract documents.**
- 4.6 RE-USED EXISTING EQUIPMENT IF SHOWN**
 - A. Existing equipment scheduled for re-use is to be inventoried and documented that equipment is in operating condition once Kitchen Contractor has taken ownership.
 - B. Provide pictures of all equipment once inventoried and issue to the architect to ensure that equipment has not been damaged.
 - C. Verify locations of all equipment with owner.
 - D. Existing equipment that is to be reused may be missing parts or accessories for proper and complete operation. Submit report listing all items with pricing for approval to allow complete installation.
 - E. Utility disconnection and re-connection: under Divisions 22 and 26. Kitchen Contractor to verify utility requirements of existing equipment and coordinate with Kitchen Consultant as required. All utilities not scheduled for re-use to be capped and covered by required disciplines.
 - F. Disassembly, removal, transportation and relocation: under this Section and scheduled with General Contractor. Owner's representative must be present, coordinate date / time with owner.
 - G. Thoroughly clean inside and out prior to relocation.
 - H. Review functional parts (e.g., doors, controls, heating elements, compressors, etc.) and submit report of required repairs and estimate of cost. Any finishes or equipment damaged due to construction to be repaired as required.

1. Air cooled system.
2. Scroll Compressors.
3. Cooler temperature to be +35 degrees.
4. Freezer temperature to be -10 degrees.
5. EcoSmart system on demand defrost.
6. Refrigeration system to accommodate 110F ambient exterior temperature. Coils to be oversized by 20%.
7. KE2 Evap Controllers located per Owner requirements.
8. S/S covered housing.
9. A dedicated electrical connection to be provided for heated condensate drain line. Refer to electrical plan for location.
10. All exterior piping to be aluminum wrapped.
11. System to accommodate Item No. 102 Cold Storage Assembly.
12. System to be located on roof. Coordinate location with architectural plans. Coordinate roof mounting requirements with appropriate trades.
13. Secure to roof if roof mounted.
14. Mount condensing unit on common exterior rack. Refer to Architectural and Engineering drawings for exact location of remote unit. Coordinate routing of refrigeration lines and conduit with appropriate trades. Heat tape and insulate all drain lines. General Contractor to seal all building penetrations at refrigeration lines.
15. Provide two (2) year parts and labor warranty for all parts and components (including third-party components that may be utilized).

ITEM NO. 104 COLD STORAGE SHELVING

QUANTITY 2

Manufacturer: Metro
Model: Metro Max Q
Size and Shape: Refer to drawings
Alternate:

1. Each unit to be four (4) tiers high with open grid mats.
2. Four (4) 74" post per unit. Provide foot plates at all posts when assembly is supplied with walk-in floor.
3. Refer to drawings for size, width and lengths.
4. Quantity Two (2) to equal One (1) lot: all shelving shown within cold storage assembly.
5. Verify shelving requirements with approved submittal prior to ordering.

ITEM NO. 105 DUNNAGE RACK

QUANTITY 1

Manufacturer: Metro
Model: Bow Tie Series
Size and Shape: Refer to drawings
Alternate:

1. Size as shown.

ITEM NO. 107 DRY STORAGE SHELVING

QUANTITY 2

Manufacturer: Metro
Model: MetroMax Q
Size and Shape: Refer to drawings
Alternate:

1. Each unit to be five (5) tiers high with open grid shelving.
2. Four (4) 86" posts per unit.
3. Quantity One (1) to equal One (1) Lot: all shelving shown within the dry storage room.
4. Refer to drawings for size, width and lengths.
5. Verify shelving requirements with approved submittal prior to ordering.

ITEM NO. 108 CAN RACK

QUANTITY 1

Manufacturer: New Age
Model: 1250CK
Size and Shape: Refer to drawings
Alternate:

1. Three (3) sets 1255, of shelf inserts to accommodate #5 and #10 cans.
2. Four (4) 6" plate casters, (2) swivel with brakes, (2) rigid.

ITEM NO. 109 ICE MAKER WITH BIN - 500 LB CAPACITY

QUANTITY 1

Manufacturer: Manitowoc
Model: IYT-0450A/D570
Size and Shape: Refer to drawings
Alternate: Scotsman

1. Energy Star Rated.
2. Stainless steel bin.
3. Stainless steel legs.
4. Provide bin adapter kit as required.
5. Easy Touch Controls, set filter reminders, get error messages/faults, program run/stop times, display serial/model information, view step-by-step cleaning/sanitizing prompts, view warranty expiration timer.
6. Provide Luminice II Virus and Bacteria Inhibitor.
7. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
8. Cord and plug assembly, coordinate NEMA configuration with electrician.
9. One (1) pre-filter and water filter sized to manufacturers' recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
10. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 72" long flex hose from filter to ice maker with 48" wall restraint cable. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.

ITEM NO. 112 WALK-IN FREEZER

QUANTITY 1

Manufacturer: American Panel
Model: ---

Size and Shape: Refer to drawings
Alternate: Thermo-Kool, Kolpak

1. Installation to be completed by Jack Horton or Factory Authorized Installer.
2. Manufacturer to review final installation and provide a letter confirming installation meets manufacturer requirements.
3. Assembly interior clearance to be adjusted to existing conditions.
4. 304 #3 finish 20 gauge stainless steel finish where exposed, 26 gauge Acrylume where concealed.
5. 18 gauge stainless steel, type 304 (18-8), #3 finish trim where adjacent to walls and enclosure panels that extend to 2" above finished ceiling.
6. 18 gauge stainless steel, type 304 (18-8), #3 finish, wrap wall opening at door assembly.
7. K.E.C. to provide aluminum cove base to interior and exterior of assembly. Provide sealant between floor and wall panels.
8. Interior walls to be .040" aluminum, white embossed texture on walls.
9. Ceiling to be embossed textured .040" aluminum baked white enamel.
10. 4" factory floor with diamond treadplate finish with reinforced 36" internal ramp integral to floor assembly.
11. Threshold to be smooth and level with finished floor. Critical: Floor threshold to be surfaced with Graphene Oxide Anti-Slip or similar surface to reduce freezing and prevent slip hazards.
12. One (1) 36" door. Door to be 18 gauge stainless steel, type 304 (18-8), #3 finish, with heated perimeter / door jambs / windows and threshold heaters. Mount hinged doors on two (2) Kason model no. 1346 (or equal); polished chrome plated nylon cam-lift hinges. Proper installation of the door system should allow for the door to self-close and seal around the perimeter of the door opening and at the floor threshold. All doors to be equipped with polished chrome Kason 1094 or equivalent door closer assembly. **-CRITICAL- Door Heater to be wired and set for continuous service.**
13. Adjust door height as required to accommodate mobile interior shelving.
14. Coordinate wall opening size with door assembly.
15. Provide Kason model No. 1238 door handles with 1239 twist-off knob disassembly type inside release.
16. Provide door bumpers at doors.
17. Doors to be provided with CCI Industries, Inc., Clear-VU swinging door assemblies, Alternate: Kason.
18. Reinforcement as required panel next to Freezer door (handle side - interior) for Push Button Panic Alarm and Release Knob.
19. The Freezer will have the KE2 Therm Combo Display model no. 21877 control panel with panic button tied into the Owner's network for notification. Control to be set for high/low limits. Route temperature sensor to be located to the side of evaporator coil. All interior controls to be located adjacent to each other with Panic Alarm to have dedicated Panic Button with Safety Yellow/Black Signage located at ADA level. Installer to maintain 18" clearance in front of controls for ease of access. **-CRITICAL-** Owner is to receive training on all controls and systems.
20. Provide Kason Interior Panic Alarm model no. 1967-A7 illuminated Push Button Panic Alarm with protective cover and Phenolic Label "PANIC" for entrapment within Cooler and Freezer (ADA mounting height). Panic Alarm Encasing is to be Safety Yellow/Black. Manufacturer to pre-run conduit within panel from Panic Alarm to junction at panel above Cooler and above Freezer door (or Cooler door if 'inline' assembly) for installation of Emergency Strobe/Horn. Division 114000 furnish loose two (2) external Emergency Strobe/Horn Beacons and Div. 26 is to interconnect the

- Push Button Panic Alarm to external Beacons (One in architectural ceiling above the Freezer door and One in the Cafetorium in location as directed by Architect). Division 27 will interconnect the Push Button Panic Alarm to the Building Automation System for Owner notification.
21. KEC to coordinate location of network switch with cold storage assembly as required.
 22. Interwiring of temperature monitor panel to master building alarm system or to the Owner's network. Technology department to provide all interfacing of alarm system and with the building alarm system. Conduit from refrigeration system to monitor by Division 26. Temperature Monitor installation at 4'-0" above finished floor. All conduit to be located above walk-in cooler/freezer ceiling. Exposed electrical conduit is not acceptable. Manufacturer to provide one copy of electrical wiring diagram in advance of installation and one copy of electrical wiring diagram as-built on completion of installation.
 23. Freezer: One (1) lot LED light fixtures to operate at -20° F. Lights to be installed perpendicular to coils.
 24. Compartments to be have all electrical concealed within the walls or located above the ceiling.
 25. Interior and exterior to be sealed with clear silicone. Stainless steel surfaces can be sealed factory approved waterproof and mildew resistant aluminum based metallic sealant.
 26. All holes in assembly are to be sealed by assembly installer. Installer to confirm seal of all penetrations made by other trades and complete seal if necessary.
 27. Freezer assembly to have Kason 1832 Large Spring Valve Heated Pressure Relief Port with wired indicator light. Locate at 12" below ceiling on cooler door panel and at 12" below ceiling on freezer door panel. All ports are to have separate dedicated electrical circuits. Pressure relief ports to be wired for continuous service. Relief port to be located, sized, and installed by Walk-in Manufacturer.
 28. KEC to field verify all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment.
 29. KEC to provide 1 year walk-in panel installation warranty. KEC is responsible for overall install accuracy/quality and quality control of work performed regardless of installer or any field modifications due to building/construction conditions. KEC to provide Letter of Install Approval to FDP upon completed install.
 30. Manufacturer to provide One Year Parts and Labor Warranty upon receipt of warranty letter.
 31. -CRITICAL- Installer to verify continuous and proper operation of all door heaters and pressure relief ports.
 32. -CRITICAL- Required: Manufacturer Representative to provide training on controls and inside emergency release mechanisms.
 33. Provide safety/emergency placards at exterior and interior of freezer door assembly. Signage to be mounted on door at ADA level when a window is not present or below view window when window is included.

ITEM NO. 113

COLD STORAGE ASSEMBLY-COOLER

QUANTITY 1

Manufacturer: EXISTING/MODIFY
Model:
Size and Shape: Refer to drawings
Alternate:

1. Existing assembly consist of CMU/plaster walls, concrete floors with door assembly mounted to CMU block wall.

- Existing wall between cooler and storage is to be removed by the general contractor. KEC to verify floor condition of this space and coordinate requirements to ensure both floors are level and modified with a smooth continuous transition between the two rooms.
- Existing floor drain to be abandoned by the general contractor.
- Kitchen contractor to review the conditions to verify if conditions require the interior to be provided as per specifications or if new cold storage assembly can be provided similar Item No. 112.
- If existing interior ceiling are lower than 8'-0", low profile coils to be provided and location to be coordinated with existing conditions.
- All exposed controls to be surface mounted as required.

ITEM NO. 123

DISPOSER-CONE MOUNT

QUANTITY 1

Manufacturer: Salvajor
Model: 300-CA-18-ARSS -LD
Size and Shape: Refer to drawings
Alternate: In-Sink-Erator

- Fixed nozzle.
- Delete standard syphon breakers and provide T & S B-0456-04 vacuum breakers and mount 6" from tabletop to base of breaker.
- Solenoid valve.
- Flow control.
- Model no. ARSS-LD control panel.
- Auto-reverse.
- Dejamming tool.
- Install vacuum breaker in splash
- S/S cone cover.
- Perforated silver saver and disposer cone with scrap ring.
- Two (2) Swirl inlet located in disposer cone at a 45 degree angle.
- GC to pipe 1/2" cold water to disposer body and swirl inlets. Excess electrical cord to be secured to fabrication as required. Install into counter by section 114000.

ITEM NO. 128

UTILITY CART

QUANTITY 2

Manufacturer: Lakeside
Model: 522
Size and Shape: Refer to drawings
Alternate: Piper

- Four (4) N.S.F. approved non-marking casters, Two (2) with brakes.
- Extended perimeter bumper.

ITEM NO. 138

PAN RACK

QUANTITY 1

Manufacturer: CresCor
Model: 207-UA-13A
Size and Shape: Refer to drawings
Alternate: Lakeside

1. Four (4) 5" casters.
2. Adjustable universal slides on 1-1/2" centers.
3. Corner bumpers.

ITEM NO. 139 INSUL. MOBILE PROOFER

QUANTITY 3

Manufacturer: Metro
Model: C5 3 Series
Size and Shape: Refer to drawings
Alternate:

1. Insulated proofer/heated cabinet.
2. Field reversible doors.
3. Adjustable universal angles.
4. Four (4) 5" casters, two (2) with brakes.
5. Tempered glass door.
6. Key lock handle.
7. Corner bumpers.
8. Cord and plug. Coordinate NEMA configuration with Electrician. .
9. Thermometer.
10. 2000 watt heater.

ITEM NO. 151 FIRE PROTECTION SYSTEM

QUANTITY 1

Manufacturer: Ansul
Model: R102
Size and Shape: Refer to drawings
Alternate: ---

1. Duct and plenum protection to exhaust hood.
2. Surface protection for cooking equipment.
3. Locate remote fire pulls as recommended by Fire Marshal.
4. One (1) lot Mechanical gas valve (maximum diameter as required). Size as required. Furnished by Section 114000, installed by Division 22. Kitchen Equipment Contractor to coordinate location with local Fire Marshal requirements prior to submittal review. All conduits to be recessed within wall, SURFACE MOUNTING WILL NOT BE ACCEPTED.
5. System to meet U.L. 300 requirements.
6. Provide one (1) hand held Type 'K' and ABC 6 liter fire extinguisher per Ansul System, surface wall mounted. Verify mounting locations as required.
7. Exposed pipe threads are unacceptable.
8. All exposed piping to be chrome plated.
9. All hood penetrations to have U.L. listed "Quick Seal". Provide s/s escutcheons at all hood penetrations.
10. Provide phenolic I.D. labels for exhaust hood, remote fire pull, light/fan switches and fire protection system.
11. Provide a manufacturer performance test and report that verifies this system is fully operational.
12. Provide s/s cabinet as shown on plan.

13. Installer to provide one (1) Ansul system per exhaust hood, review drawings and provide systems as required.
14. Install hand held extinguishers, maximum of 3'-2" A.F.F. to top of unit.

ITEM NO. 152 EXHAUST HOOD

QUANTITY 1

Manufacturer: Mod-U-Serve
Model: W-CPB
Size and Shape: Refer to drawings
Alternate: ---

1. Size and shape as per plan.
2. Supply Air. Ceiling mounted supply plenum with light fixtures, coordinate conditioned/tempered air with engineer. Locate supply plenum in ceiling, coordinate location with GC as required.
3. Supply Air. Recess mounted ceiling plenum box. Provide adjustable dampers that are easily accessible. Coordinate supply air, outside or tempered air(W-CPB) with engineer. (Houston tempered only). Insulated make-up air plenum with 1" thick foil faced fiberglass insulation. Locate supply plenum in ceiling, coordinate location with GC as required.
4. U.L. Listed and fire rated 48" recessed LED lights located within the hood canopy. To meet minimum requirements of 50' candles of illumination.
5. Simple on/off switches for hood fans and lights to be provided by Division 26. Control panels will not be accepted.
6. Hood to meet requirements of ALL current local Mechanical and local Energy Codes.
7. Collars to be field installed. Coordinate with existing conditions and install as approved by Hood manufacturer.
8. Provide tapered front as required to accommodate existing ceiling heights.
9. All 18 gauge S/S construction. S/S finish where exposed.
10. For extended cooking line-ups provide Continuous Capture canopies without partitions between hoods.
11. Hood to have insulated front face and ends to allow for ceiling grid attachment where ceiling grid meets hood capture area.
12. S/S filters and grease cup. Provide filter removal tool.
13. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
14. All hood penetration to be fire rated and U.L. Listed and sealed with s/s escutcheons.
15. S/S c-channel closure panel from top of hood to ceiling.
16. S/S filler panel between hoods if back-to-back.
17. 4" air space at rear of hood. Provide S/S finished back where rear air space would otherwise be exposed.
18. Ductwork and final connection to hood above ceiling to be by the Mechanical Contractor.
19. Clearance requirement: Where any exterior surface of a hood is installed less than 18" from a combustible or semi-combustible surface, provide a minimum of 4" air space containing a code approved fire resistant material to that surface in a manner as prescribed by the manufacturer of that fire-resistant material. Protective materials provided by 3M Fire Barrier Duct Wrap 615+ and Fry Ware Elite are compliant with state and local mechanical codes. In addition, both systems meet the requirements of the testing standards of ASTM E2336 AND ARE THEREFORE APPROVED TO BE USED IN CLEARANCE REDUCTION APPLICATIONS.

20. Provide Mod-U-Serve model number ASTS-90 pre-set temperature sensor for automatic start of exhaust fan when the condition exists where the exhaust fan is not initiated at the wall switch and the temperature in the exhaust canopy reaches 110 degrees F. At the end of the cooking day when the fan is disengaged at the wall switch the thermostat (temperature sensor) will keep the exhaust fan on until the temperature in the exhaust canopy drops below 110 degrees F.
21. Provide minimum 18-gauge stainless steel insulated wall panel 5/8" pan formed, filled with USDA Approved insulation. Extend from top of cove base to underside of hood.
22. Refer to individual hood lengths as shown on drawings for each assembly required. Install at 6'-10" A.F.F. to bottom of hood, coordinate duct and fan requirements with Mechanical Contractor. Interconnect to wall mounted light switch by Division 26. Bulbs for light fixtures to be furnished and installed by Kitchen Equipment Contractor.
23. Mechanical contractor to test and balance exhaust hoods. Balance report to be provided to FDP upon completion.
24. **Special Instruction:** Refer to individual hood and plenum box lengths as shown on drawings for each assembly required. Install bottom of hood at 6'-10" A.F.F. Install plenum boxes recessed and interconnect to wall mounted light switch by Division 26.

ITEM NO. 161 CONVECTION OVEN- GAS DBL

QUANTITY 2

Manufacturer: Vulcan
Model: VC44GD
Size and Shape: Refer to drawings
Alternate: Blodgett

1. S/S front, top and sides.
2. Two (2) 1/2 HP 2-speed motors.
3. Natural gas.
4. SSI-M solid state infinite control with manual timer.
5. Electronic spark ignition.
6. Five (5) oven racks per compartment.
7. Dual pane thermal windows.
8. Simultaneous door operation.
9. S/S legs.
10. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
11. Dedicated gas connections, do not manifold.
12. Shunt trip breaker by Division 26.
13. Provide Eagle model CC-S, Stainless Steel Caster Cradle Stabilizing Device for all mobile production equipment under the exhaust hoods. Coordinate locations with the Owner prior to installation. Quantity One (1) equals One (1) lot. Alternate: Regency Stainless Steel Caster Placement System, model #600Safetyset.

ITEM NO. 162 CONVECTION STEAMER

QUANTITY 1

Manufacturer: AccuTemp
Model: N61201E060 DBL
Size and Shape: Refer to drawings

Alternate:

1. Double stack ten (10) pan capacity.
2. Two (2) compartments.
3. Individual connections.
4. Support stand.
5. Field stacking kit.
6. Heat shield kits.
7. Field reversible insulated doors.
8. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
9. **Special Instruction:** Coordinate location with floor sink outside steam free zone. Division 26 to provide shunt trip breaker. General Contractor to interconnect equipment to the remote filter system.
10. Direct water connections and drain.

ITEM NO. 186 PASS-THRU HEATED CABINET- 1DR

QUANTITY 1

Manufacturer: Traulsen
Model: HF-132WP
Size and Shape: Refer to drawings
Alternate:

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.
5. EZ-Clean Tray racks, for 18" x 26", 14" x 18" or 12" x 20" pans. Provide a total of (12) levels for each section.
6. 6" high adjustable S/S legs.
7. Furnish start-up and Six (6) year parts and labor warranty.
8. Controls mounted on kitchen side.
9. Half height doors hinged as per plan. Glass doors located on kitchen side, solid doors located on server side.
10. Re-hinging feature.
11. Omit plug. Unit to be Hard Wired from ceiling.

FROM CEILING ITEM NO. 188 PASS-THRU REFRIGERATOR - 1DR

QUANTITY 1

Manufacturer: Traulsen
Model: HT-132WPUT
Size and Shape: Refer to drawings
Alternate:

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.

5. EZ-Clean Tray racks, for 18" x 26", 14" x 18" or 12" x 20" pans. Provide a total of (12) levels for each section.
6. 6" high adjustable S/S legs.
7. Furnish start-up and Six (6) year parts and labor warranty.
8. Controls mounted on kitchen side.
9. Five (5) Year compressor warranty.
10. Half height doors hinged as per plan. Glass doors located on kitchen side, solid doors located on server side.
11. Re-hinging feature.
12. Omit plug. Unit to be Hard Wired from ceiling.

ITEM NO. 201

SERVING COUNTER-MODULAR

QUANTITY 1

Manufacturer:	Custom Fabrication
Model:	---
Size and Shape:	Refer to drawings
Alternate:	Counter Craft, Mod-U-Serve, Duke, Delfield

1. **CONSTRUCTION BASE:**
2. Stainless steel utility chase, floor to ceiling with adjustable flanges to secure to floor/ceiling. Utility chase to be located to accommodate routing of electrical by owner. Removable access panels located on operators free side side of the chase.
3. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.
4. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
5. Counter to include dedicated electrical connections for beverage merchandisers, coordinate nema configuration with equipment as required.
6. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
7. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
8. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.
9. Dedicated receptacle for any/all countertop equipment with grommeted holes. Coordinate location with equipment.
10. Adjustable kickplates.
11. **COUNTERTOP FINISHES:**
12. 14 gauge stainless steel top as per general specifications.
13. Countertop located at 34" A.F.F. at full service operation, 32" A.F.F. at all self-service operation.
14. Stainless steel trayslide with inverted "v" runners. Recessed trayslide at cashier for silverware dispenser. Refer to drawings for shape.
15. **COUNTER COMPONENTS:**

Size and Shape: Refer to drawings
Alternate: Caddy, Delfield

1. Wrap around bumper.
2. Solid S/S bottom with finger grip.
3. Verify tray size with owner.
4. Four (4) casters, Two (2) with brakes.

ITEM NO. 214 CASH REGISTER

QUANTITY 1

Manufacturer: Owner Furnished
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

ITEM NO. 249 THREE COMPARTMENT SINK WITHOUT DISPOSER

QUANTITY 1

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

1. Top: 14-gauge S/S 3" high 1-1/2" rolled rim at free sides, 10" high splash at walls.
2. Open base construction.
3. Omit rear rail at sink.
4. Three (3) 30" x 26" x 15" deep sink compartment.
5. Two (2) T&S model no. B-0291, splash mount faucet, 18" swing nozzle, LL inlets, for 3/4" hot and cold water connections.
6. Three (3) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
7. 12" deep single post mounted overself mounted at 18" above counter top.
8. 18-gaugewall panel from splash to underside of shelf.
9. Post mounted utensil rack, extend 1-5/8" diameter S/S post from back splash, turn forward 12" and weld full length x 2" x 1/4" S/S bar with Component Hardware model no. V-77-4401 S/S sliding hooks at 8" on center.
10. One (1) Chicago model no. 305-VBRCF hose bibb and rack mounted on 14 gauge S/S bracket ground and polished to match top. Hose and spray rinse by owner.
11. Omit front rail at hose bibb.
12. 16-gauge S/S underself as per drawings.
13. Flanged feet at front only of counter.
14. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.

ITEM NO. 250.1 CONVEYOR DISHMACHINE W. BUILT-IN BOOSTER

QUANTITY 1

Manufacturer: Hobart
Model: CL44-BAS
Size and Shape: Refer to drawings

Alternate: Champion

1. 44" Conveyor dishmachine with built-in water tempering kit and built-in booster heater.
2. Full display touchscreen control.
3. Prewired 15 KW Electric tank heat.
4. Booster Heater built-in 18KW.
5. Programmable, automatic dosing, pumped delime system.
6. Verify direction of dishmachine with drawings.
7. One (1) Year Extended warranty - One (1) Year parts and labor.
8. One (1) Year Extended warranty on booster heater - One (1) Year parts and labor.
9. Chamber to be standard height.
10. Dual point electrical connection. One (1) connection for Motors, Controls and Tank Heat, and one (1) Connection for Internal Booster Heater. Div. 26 to provide S/S disconnect switches located as per plans interconnected to dishmachine and booster heater.
11. Two (2) vent cowls with 4 x 16 vent and damper. Provide 18 gauge stainless steel seamless duct risers 6" above finish ceiling for final connection. The duct: trimmed at ceiling with 16 gauge stainless steel flange with all corners welded.
12. One (1) table limit switch with stainless steel cover to conceal back. Provided by Manufacturer / Installed by Div. 26.
13. Four (4) 20"x20" Peg racks.
14. Four (4) 20" x 20" sheet pan racks.
15. Two (2) 20" x 20" combination racks.
16. Vent fan controls.
17. Peak Rate of drain flow = 38 gpm. Division 22 to provide and install backflow preventor between booster heater and filter. Final connection by Division 22. Coordinate location of electrical disconnects on free wall.

ITEM NO. 253 WATER SOFTENER

QUANTITY 1

Manufacturer: Hobart
Model: WS-40
Size and Shape: Refer to drawings
Alternate:

1. Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt.
2. Installation by authorized Hobart Service installer.

ITEM NO. 254 SOILED & CLEAN DISHTABLE

QUANTITY 2

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

1. Top: 14 gauge type 304 S/S 3" high 1-1/2" rolled rim at free sides. 10" high splash at walls.
2. 14 gauge S/S recessed deposit shelf. Extend shelf through opening to be flush with wall at deposit side. Turn shelf down 2" at front with 3/4" return at bottom (either scribed into partition or

- forming reveal). Shelf: integral with dishtable. Provide Component Hardware E32-4900 drain - extend drain line to floor sink.
3. Modify rolled rim at the operators side of the tray drop window to have a 3" rolled rim.
 4. Install Disposer as shown. Notch and punch splash turn back for vacuum breaker. 12 gauge S/S bracket mounted below counter top and polished to match top for disposer control panel.
 5. Provide One (1) T&S model no. B-0133-EE pre-rinse, B-0108-C spray head, two (2) B-0109-04 18" long wall bracket (dealer to cut to correct length), one (1) additional spray face model no. 108SFRK with ceramic cartridges.
 6. One (1) Chicago model no. 305-VBRCF hose bibb and rack mounted on 12 gauge S/S bracket ground and polished to match top. Hose and spray rinse by owner.
 7. One (1) 18" disposer cone.
 8. Provide ½" slope in top towards dishmachine per the general specifications.
 9. When shown, one (1) Cookson Model #ESC10 S/S roll down door at the deposit shelf. The door hood is to be mounted to the face of the wall on the operator's side. Push-up operation.
 10. Fully welded s/s window frame and s/s trim on face sides and top (both sides), coordinate with roll down door.
 11. S/S corner filler at backsplash; slope to dishtable.
 12. S/S cover to conceal table limit switch.
 13. 2 1/2" backsplash at dishmachine portion, single thickness of s/s will not be accepted.
 14. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.

ITEM NO. 255 MOBILE DRYING RACK

QUANTITY 1

Manufacturer: Metro
Model: PR48VX3
Size and Shape: Refer to drawings
Alternate: ---

1. Four (4) tier, includes two (2) drop-ins and (1) cutting board/tray drying rack, built in Microban antimicrobial product protection.
2. Two (2) no. 5MPX casters per unit.
3. Two (2) no. 5MPBX locking casters per unit.

ITEM NO. 259 JANITOR CABINET

QUANTITY 1

Manufacturer: Aero
Model: Custom
Size and Shape: Refer to drawings
Alternate:

1. 30" x 30" x 84" H, fully enclosed cabinet with swing doors.
2. Stainless steel construction.
3. 24" x 24" mop sink with 8" high water level.
4. 3 1/3" heavy duty free flow drain.
5. Service faucet and hose.

ITEM NO. 262 HAND SINK - WALL MTD

QUANTITY 2

Manufacturer: Aero
Model: HSF Modified
Size and Shape: Refer to drawings
Alternate: Advance Tabco, Eagle

1. Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl.
2. 3 1/2" gooseneck splash mount faucet with wrist blade operation.
3. Basket drain and wall bracket.
4. P-Trap assembly, delete open/close drain valve.
5. Soap and Towel Dispensers by Owner.
6. Custom fabricated removable end splashes on sides as required by code. Height same as the rear splash.
7. Division 22 to provide temperature adjustment valves as required

ITEM NO. 601 HOT WATER DISPENSER

QUANTITY 1

Manufacturer: Hatco
Model: AWD-12
Size and Shape: Refer to drawings
Alternate: ---

1. Water treatment system.
2. Cord and plug assembly, NEMA L6-30P.
3. Plumbing kit.
4. Stainless steel Dormont water disconnect, sized to accommodate equipment. Run from filter to water connection.
5. Provide grommetted hole in countertop to accommodate utility requirements.

ITEM NO. 606 ELECTRIC CAN OPENER

QUANTITY 1

Manufacturer: Edlund
Model: 270
Size and Shape: Refer to drawings
Alternate: ---

1. Cord and plug assembly, coordinate NEMA configuration with electrician.
2. Three (3) year warranty.

ITEM NO. 632 SIX BURNER RANGE-HEAVY DUTY

QUANTITY 1

Manufacturer: Vulcan
Model: V6B36C
Size and Shape: Refer to drawings
Alternate: Southbend

1. Convection oven with two (2) oven racks.
2. Stainless steel front and sides.
3. Heavy duty casters, two (2) with breaks.

4. 10" high stainless steel backguard.
5. 3/4" rear gas connection. Stainless steel cap and plat at front manifold.
6. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.

ITEM NO. 735 30 GA. TILT BRAISING PAN- MANUAL TILT

QUANTITY 1

Manufacturer: Cleveland
Model: SGL-30-TR
Size and Shape: Refer to drawings
Alternate: Cleveland

1. Advanced Control-control system.
2. Manual tilt.
3. S/S construction.
4. Open leg frame.
5. Steamer pan inserts.
6. Pan carrier.
7. Etch marks.
8. Double pantry swing faucet.
9. Flanged feet. Secure rear to floor with non-corrosive anchors.
10. Drainpan assembly.
11. Sliding drain drawer.
12. Double pantry faucet and bracket with pre-rinse spray hose.
13. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.

ITEM NO. 800 10 QT. MIXER W. STAND

QUANTITY 1

Manufacturer: Hobart
Model: HMM10-1STD
Size and Shape: Refer to drawings
Alternate: ---

1. 120/60/1 ph.
2. Digital timer with Last time remind.
3. Metallic duo-tone styling.
4. One (1) 10 qt. S/S bowl.
5. One (1) 10 qt. flat beater.
6. One (1) 10 qt. S/S wire whip.
7. One (1) 10 qt. dough hook.

ITEM NO. 801 WORKTABLE W. DBL.BAR UT.RACK

QUANTITY 1

Manufacturer: Custom Fabricated
Model: ---

Size and Shape: Refer to drawings
Alternate: ---

1. Refer to drawings for size width and length.
2. Top: 14 gauge type 304 S/S, 2" turn down at all sides.
3. Open base construction.
4. Full length 16 gauge S/S undershelf.
5. Four (4) 20" W x 20" L drawer assemblies. Component Hardware #S52-2020 drawer slides with delrin bearings - 200lb capacity. Component Hardware #S81-2020C drawer pan.
6. Flanged feet.
7. Post mounted utensil rack, extend 1-5/8" diameter S/S post from cross rail, thru top to 78" A.F.F. and weld full length x 2" x 1/4" S/S bar with Component Hardware model no. V-77-4401 S/S sliding hooks at 8" on center. Verify height with Owner. 48" max. upright post spacing.
8. Provide a duplex receptacle and housing mounted below countertop per drawings. Interconnect and prewire a 5'-0" cord and plug out of receptacle housing for plugging into ceiling drop cord receptacle. 114000 and Div. 26 to coordinate location of drop cord receptacle. Power to accommodate Item #601 Hot Water Dispenser # 606 Can Opener and #800 10qt Mixer.
9. Provide grommet holes where required for counter-top equipment.
- 10.

END OF EQUIPMENT LIST



ISSUED FOR CONSTRUCTION

JACOB MARTIN
TBP/ELS FIRM # 10194493

TBAE FIRM # BR 2261
TBP/EL FIRM # 2448

HAMILTON ISD
JR HIGH & ELEMENTARY RENO

OVERALL DEMOLITION FLOOR PLAN

- DEMOLITION NOTES**
- A. PROVIDE NECESSARY PROTECTION TO INSURE THE SAFE PASSAGE OF PERSONS AROUND THE AREA OF DEMOLITION TO PREVENT DAMAGE TO THE ADJACENT MATERIALS. MAINTAIN CLEAR CORRIDORS AND FIRE EXITS AT ALL TIMES.
 - B. OWNER WILL REMOVE ALL ASBESTOS MATERIAL AND OTHER RELATED MATERIALS PRIOR TO THE STARTING OF THE PROJECT OR DURING THE PROJECT UNDER SEPARATE CONTRACT. OWNER WILL SCHEDULE THIS WORK TO COORDINATE WITH CONTRACTOR'S SCHEDULE.
 - C. EXISTING ITEMS CONCEALED AND NOT DISTURBED SHALL BE ABANDONED IN PLACE AFTER THEY ARE RENDERED HARMLESS AND USELESS. REMOVE LAMPS FROM ALL ABANDONED LIGHT FIXTURES.
 - D. ALL ITEMS OR MATERIALS REMOVED FROM THE PROJECT SHALL BE MADE AVAILABLE FOR OWNER'S INSPECTION WITH THE OWNER RETAINING THE OPTION TO CLAIM ANY ITEM OR MATERIAL. ALL CLAIMED ITEMS AND MATERIALS BY THE OWNER SHALL REMAIN ON THE SITE. ALL OTHER ITEMS SHALL BE REMOVED FROM THE SITE.
 - E. ALL DEMOLITION REQUIRED FOR PENETRATIONS THRU STRUCTURAL WALLS MUST BE MADE ONLY AFTER INVESTIGATION OF ACTUAL CONDITIONS (WHICH MAY OR MAY NOT BE THE SAME AS RECORDED DOCUMENTS INDICATE). PROVIDE SHORING AND BRACING AS REQUIRED FOR SPECIFIC LOCATIONS. VERIFY WITH ARCHITECT.
 - F. REFER TO MEP SHEETS FOR ADDITIONAL DEMOLITION REQUIREMENTS OF THESE TRADES.
 - G. EXISTING DOORS AND FRAMES SHALL REMAIN UNLESS NOTED OTHERWISE.
 - H. EXISTING WINDOWS SHALL REMAIN UNLESS NOTED OTHERWISE.
 - I. CONTRACTOR SHALL SITE VERIFY ALL CONDITIONS AND MEET ALL CITY OF HAMILTON CODES. ALL WORK SHALL BE EXECUTED IN STRICT ACCORDANCE WITH ALL LOCAL, STATE, AND NATIONAL CODES, ORDINANCES, AND REGULATIONS GOVERNING THE PARTICULAR CLASS OF WORK INVOLVED AS INTERPRETED BY THE INSPECTING AUTHORITY.
 - J. REFERENCE SPECIFICATION SECTION 01 10 00 FOR NOTES ON PROJECT SCHEDULE.
 - K. ALL REMOVED MILLWORK TO BE PROTECTED AND SALVAGED FOR RE-USE.

- DEMOLITION SITE LEGEND**
- EXISTING CONSTRUCTION TO REMAIN
 - EXISTING CONSTRUCTION TO BE REMOVED
 - KEYED NOTE - REFER THIS SHEET

- KEYED NOTES**
- 1 DEMOLISH SELECTED CASEWORK, REPAIR AND PAINT WALL. (SEE ALTERNATE #5)
 - 2 EXISTING WALL GRAPHICS TO BE REMOVED

- ALTERNATES**
- A. ALTERNATE NO. ONE - DESCRIPTION - SECTION 01 23 00
NEW HVAC CEILING DEVICES IN ALL THE CLASSROOMS & CORRIDORS
 - B. ALTERNATE NO. TWO - DESCRIPTION - SECTION 01 23 00
NEW FINISHES - PAINT, FLOORING & CEILING - IN CAFETORIUM; NEW HOUSE LIGHTING AT STAGE
 - C. ALTERNATE NO. THREE - DESCRIPTION - SECTION 01 23 00
ACCESSIBLE LIFT & NEW DRAPES FOR CAFETORIUM STAGE
 - D. ALTERNATE NO. FOUR - DESCRIPTION - SECTION 01 23 00
NEW FINISHES - PAINT, FLOORING, CEILING & LIGHTING - IN ADMINISTRATIVE/ STAFF SUPPORT SPACES
 - E. ALTERNATE NO. FIVE - DESCRIPTION - SECTION 01 23 00
DEMOLITION OF SELECTED CASEWORK & WALL REPAIR IN ALL CLASSROOMS

DATE	03/06/26
NO.	REVISION
1	ADDENDUM 1
PROJECT #	25326
SCALE	As Indicated
DESCRIPTION	BARIS ONE INCH IN LENGTH ON ORIGINAL DRAWING. CHECK SCALE AND ADJUST ACCORDINGLY.
SEQ.	SHEET
	A2.0



1 OVERALL DEMOLITION FLOOR PLAN
SCALE: 3/64" = 1'-0"



ROOM FINISH SCHEDULE												
ROOM NO.	ROOM NAME	FLOORING		WALLS				WAINSCOTS		CEILINGS		COMMENTS
		FLOOR FINISH	BASE FINISH	NORTH	EAST	SOUTH	WEST	FINISH	HEIGHT	FINISH	HEIGHT	
100	CORRIDOR	LVT-1, LVT-2	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
101	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
101A	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
101B	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
101C	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
102	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
102A	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
102B	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
103	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
104	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
105	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
106	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
106A	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
107	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
108	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
109	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
110	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
110A	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
111	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
112	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
113	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
114	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
115	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
116	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
117	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
118	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
120	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
121	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
122	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
123	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
124	ADMIN/SUPPORT	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	3
200	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
200A	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
200B	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1
201	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
201A	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1
201B	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
202	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
202A	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
202B	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1
203	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
203A	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1
203B	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
204	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
204A	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
204B	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1
205	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
205A	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1
205B	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
206	ES CLASSROOM	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
206A	VESTIBULE	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-1	MATCH EXISTING	1
206B	TOILET	LVT-1	RB-1	PT-1	PT-1	PT-1	PT-1	---	---	ACP-5	MATCH EXISTING	1

BASIS OF DESIGN ROOM FINISH SCHEDULE LEGEND AND COMMENTARY		
FLOORING	WAINSCOT	COMMENTARY
LVT-1 LVT - MANNINGTON GROOVE LVT - LAVA ROCK - C143 LVT-2 LVT - MANNINGTON GROOVE LVT - POPPY RED - C103 CT-1 CERAMIC TILE FLOORING - HARMONIST - CELESTIA - HM30 WDP-1 STAGE FLOORING, NATURAL QUT-1 QUARRY TILE FLOORING SC-1 SEALED CONCRETE	WS-1 5'-0" MATTE CERAMIC TILE WS-2 MATTE CERAMIC TILE ACCENT CEILINGS ACP-1 LAY-IN CEILING - ACP-5 LAY-IN CEILING - WASHABLE	1. INCLUDED IN ALTERNATE 1 2. INCLUDED IN ALTERNATE 2 3. INCLUDED IN ALTERNATE 4 4. REFER TO A2.12/2 & 3 TILE PATTERN 5. FLOORING TO CONTINUE UNDER NEW CASEWORK 6. MATCH EXISTING CEILING HEIGHT, UNLESS NOTED OTHERWISE
BASE		
RB-1 RUBBER BASE TB-1 CERAMIC TILE BASE - COLOR TO BE DETERMINED QB-1 QUARRY TILE BASE		
WALLS		
PT-1 SHERWIN WILLIAMS - ESSENTIAL GRAY - 6002 PCT-1 CERAMIC TILE - COLOR TO BE DETERMINED PCT-2 CERAMIC TILE ACCENT - COLOR TO BE DETERMINED		

PREPARE AND REPAINT ALL DOOR FRAMES.
 TRIM BOTTOM OF DOORS TO ALLOW FOR NEW FLOOR INSTALLATION

ALTERNATES	
A.	ALTERNATE NO. ONE - DESCRIPTION - SECTION 01 23 00 NEW HVAC CEILING DEVICES IN ALL THE CLASSROOMS & CORRIDORS
B.	ALTERNATE NO. TWO - DESCRIPTION - SECTION 01 23 00 NEW FINISHES - PAINT, FLOORING & CEILING - IN CAFETORIUM; NEW HOUSE LIGHTING AT STAGE ACCESSIBLE LIFT & NEW DRAPES FOR CAFETORIUM STAGE
C.	ALTERNATE NO. THREE - DESCRIPTION - SECTION 01 23 00 ACCESSIBLE LIFT & NEW DRAPES FOR CAFETORIUM STAGE
D.	ALTERNATE NO. FOUR - DESCRIPTION - SECTION 01 23 00 NEW FINISHES - PAINT, FLOORING, CEILING & LIGHTING - IN ADMINISTRATIVE/ STAFF SUPPORT SPACES
E.	ALTERNATE NO. FIVE - DESCRIPTION - SECTION 01 23 00 DEMOLITION OF SELECTED CASEWORK & WALL REPAIR IN ALL CLASSROOMS



ISSUED FOR CONSTRUCTION



HAMILTON ISD
JR HIGH & ELEMENTARY RENO

OVERALL FINISH SCHEDULE & LEGEND

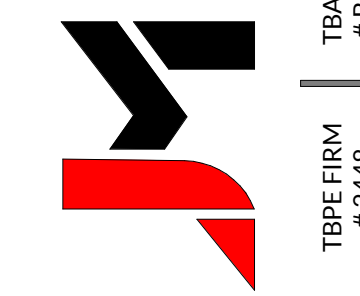
NO.	REVISION	DATE	PROJECT #	SCALE
1	ADDENDUM 1	03/06/26	25326	A2.10
SHEET			SHEET	
			A2.10	

BASIS ONE INCH IN LENGTH ON ORIGINAL DRAWING.
 CHECK SCALE AND ADJUST ACCORDINGLY.



ISSUED FOR CONSTRUCTION

JACOB MARTIN
 TBPELS FIRM # 10194493



HAMILTON ISD
 JR HIGH & ELEMENTARY RENO

DEMOLITION REFLECTED CEILING PLAN

RCP GENERAL NOTES

- A. COORDINATE ALL MECHANICAL ITEMS, LIGHTING, ETC. WITH CEILING CONTRACTOR. VERIFY EXACT LAYOUT WITH ARCHITECT PRIOR TO INSTALLATION.
- B. UNLESS OTHERWISE NOTED, PARTITIONS SHALL EXTEND A MINIMUM OF 4" ABOVE HIGHEST ADJACENT CEILING.
- C. CONTRACTOR SHALL RE-WORK EXISTING CEILINGS AS REQUIRED FOR INSTALLATION OF ABOVE CEILING SYSTEMS, NEW WALLS, ETC.
- D. REFER TO FINISH SCHEDULE FOR CEILING HEIGHTS.
- E. REFER TO SPECIFICATIONS UNDER THE DIFFERENT TYPES OF CEILINGS FOR SPECIAL HANGING REQUIREMENTS.
- F. PAINT ALL EXPOSED STRUCTURE AND DUCT WORK.
- G. REFER TO FLOOR PLAN FOR PARTITION TYPES.
- H. REFER TO MECHANICAL SHEETS FOR GRILLE LOCATIONS.

PARTITION LEGEND

- FULL HEIGHT PARTITION
CONSTRUCTION SHALL EXTEND FULL HEIGHT TO STRUCTURE.
- - - ONE HOUR RATED PARTITION
ONE HOUR FIRE RATED PARTITION PER CODE REQUIREMENTS. CONSTRUCTION SHALL EXTEND FULL HEIGHT TO STRUCTURE.
- · - · - ONE HOUR RATED FIRE/SMOKE BARRIER PARTITION
ONE HOUR FIRE RATED FIRE/SMOKE BARRIER PARTITION PER CODE REQUIREMENTS. CONSTRUCTION SHALL EXTEND FULL HEIGHT TO STRUCTURE.
- · - - TWO HOUR RATED WALL
TWO HOUR FIRE RATED PARTITION PER CODE REQUIREMENTS. CONSTRUCTION SHALL EXTEND FULL HEIGHT TO STRUCTURE.
- · - · - FOUR HOUR RATED WALL
FOUR HOUR FIRE RATED PARTITION PER CODE REQUIREMENTS. CONSTRUCTION SHALL EXTEND FULL HEIGHT TO STRUCTURE.

RCP LEGEND

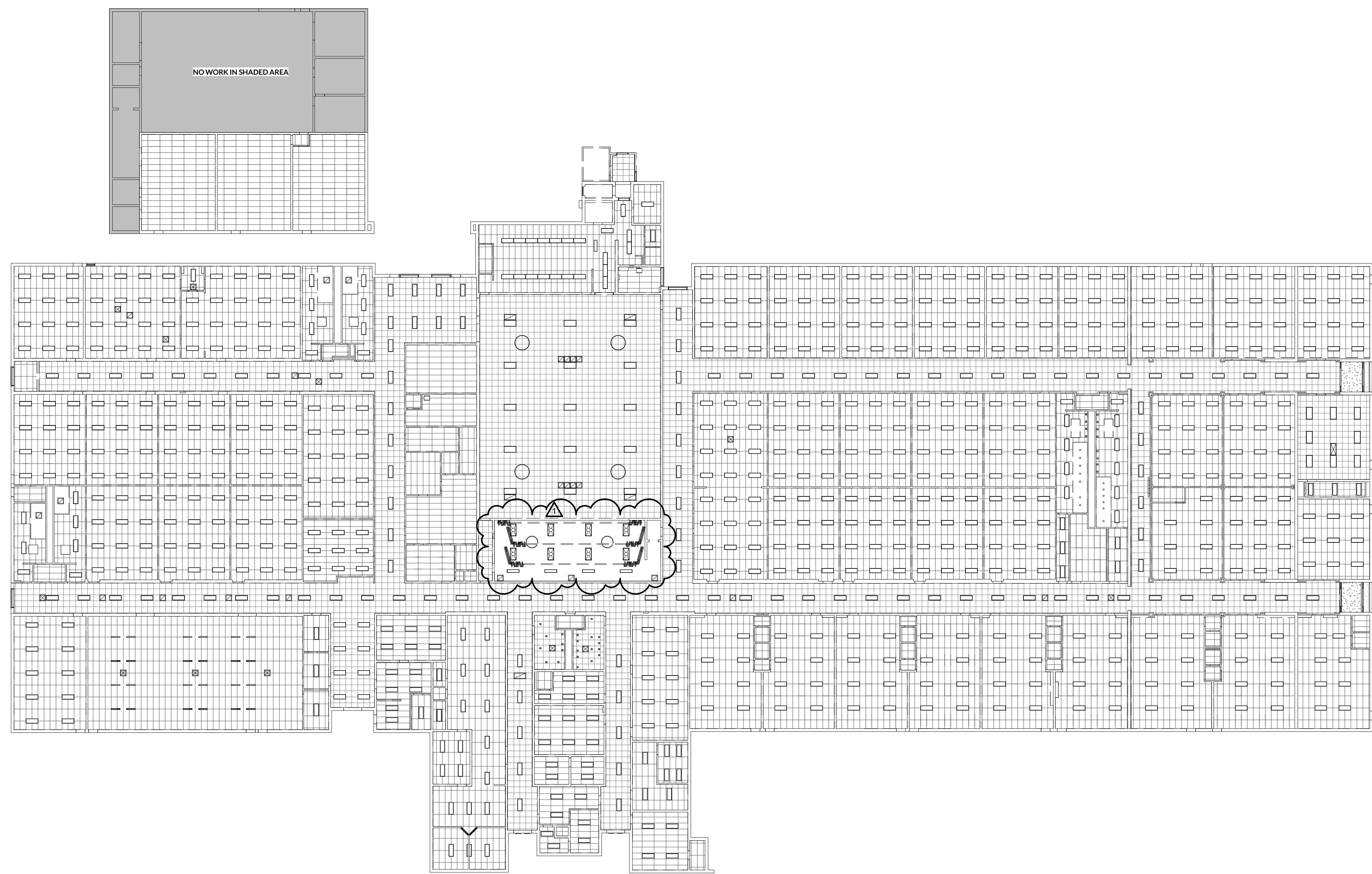
- 2 x 2 SUSPENDED LAY-IN CEILING
- GYPSUM BOARD CEILING OVER METAL STUD FRAMING
- 2 x 4 LED LIGHT FIXTURE
- 2 x 2 LED LIGHT FIXTURE
- SUPPLY AIR GRILLE - REFER TO MEP SHEETS
- RETURN AIR GRILLE - REFER TO MEP SHEETS
- KEYED NOTE - REFER THIS SHEET
- 101 ROOM NUMBER

KEYED NOTES

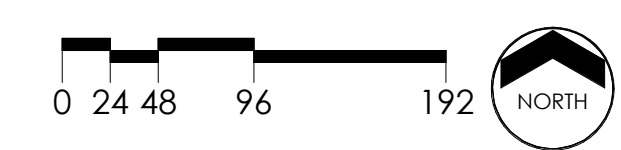
[X] [Empty space for keyed notes]

ALTERNATES

- A. ALTERNATE NO. ONE - DESCRIPTION - SECTION 01 23 00
NEW HVAC CEILING DEVICES IN ALL THE CLASSROOMS & CORRIDORS
- B. ALTERNATE NO. TWO - DESCRIPTION - SECTION 01 23 00
NEW FINISHES - PAINT, FLOORING & CEILING - IN CAFETERIUM; NEW HOUSE LIGHTING AT STAGE
- C. ALTERNATE NO. THREE - DESCRIPTION - SECTION 01 23 00
ACCESSIBLE LIFT & NEW DRAPES FOR CAFETERIUM STAGE
- D. ALTERNATE NO. FOUR - DESCRIPTION - SECTION 01 23 00
NEW FINISHES - PAINT, FLOORING, CEILING & LIGHTING - IN ADMINISTRATIVE/ STAFF SUPPORT SPACES
- E. ALTERNATE NO. FIVE - DESCRIPTION - SECTION 01 23 00
DEMOLITION OF SELECTED CASEWORK & WALL REPAIR IN ALL CLASSROOMS



1 DEMO REFLECTED CEILING PLAN
 SCALE: 3/64" = 1'-0"



NO.	REVISION	DATE
1	ADDENDUM 1	03/06/26
2		
3		
4		
5		
SEQ.	SHEET	
		A7.0

PROJECT # SCALE: 23326 / As Indicated
 BAR IS ONE INCH IN LENGTH ON ORIGINAL DRAWING.
 CHECK SCALE AND ADJUST ACCORDINGLY.

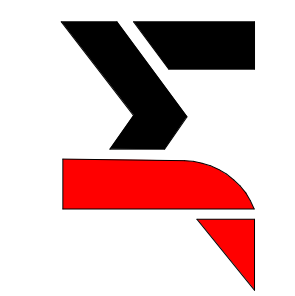


ISSUED FOR CONSTRUCTION

JACOB MARTIN

TBPELS FIRM # 10194493

TBAE FIRM # BR 2261



TBPE FIRM # 2448

HAMILTON ISD
JR HIGH & ELEMENTARY RENO

REFLECTED CEILING PLAN

RCP GENERAL NOTES

- A. COORDINATE ALL MECHANICAL ITEMS, LIGHTING, ETC. WITH CEILING CONTRACTOR. VERIFY EXACT LAYOUT WITH ARCHITECT PRIOR TO INSTALLATION.
- B. UNLESS OTHERWISE NOTED, PARTITIONS SHALL EXTEND A MINIMUM OF 4" ABOVE HIGHEST ADJACENT CEILING.
- C. CONTRACTOR SHALL RE-WORK EXISTING CEILINGS AS REQUIRED FOR INSTALLATION OF ABOVE CEILING SYSTEMS, NEW WALLS, ETC.
- D. REFER TO FINISH SCHEDULE FOR CEILING HEIGHTS.
- E. REFER TO SPECIFICATIONS UNDER THE DIFFERENT TYPES OF CEILINGS FOR SPECIAL HANGING REQUIREMENTS.
- F. PAINT ALL EXPOSED STRUCTURE AND DUCT WORK.
- G. REFER TO FLOOR PLAN FOR PARTITION TYPES.
- H. REFER TO MECHANICAL SHEETS FOR GRILLE LOCATIONS.

PARTITION LEGEND

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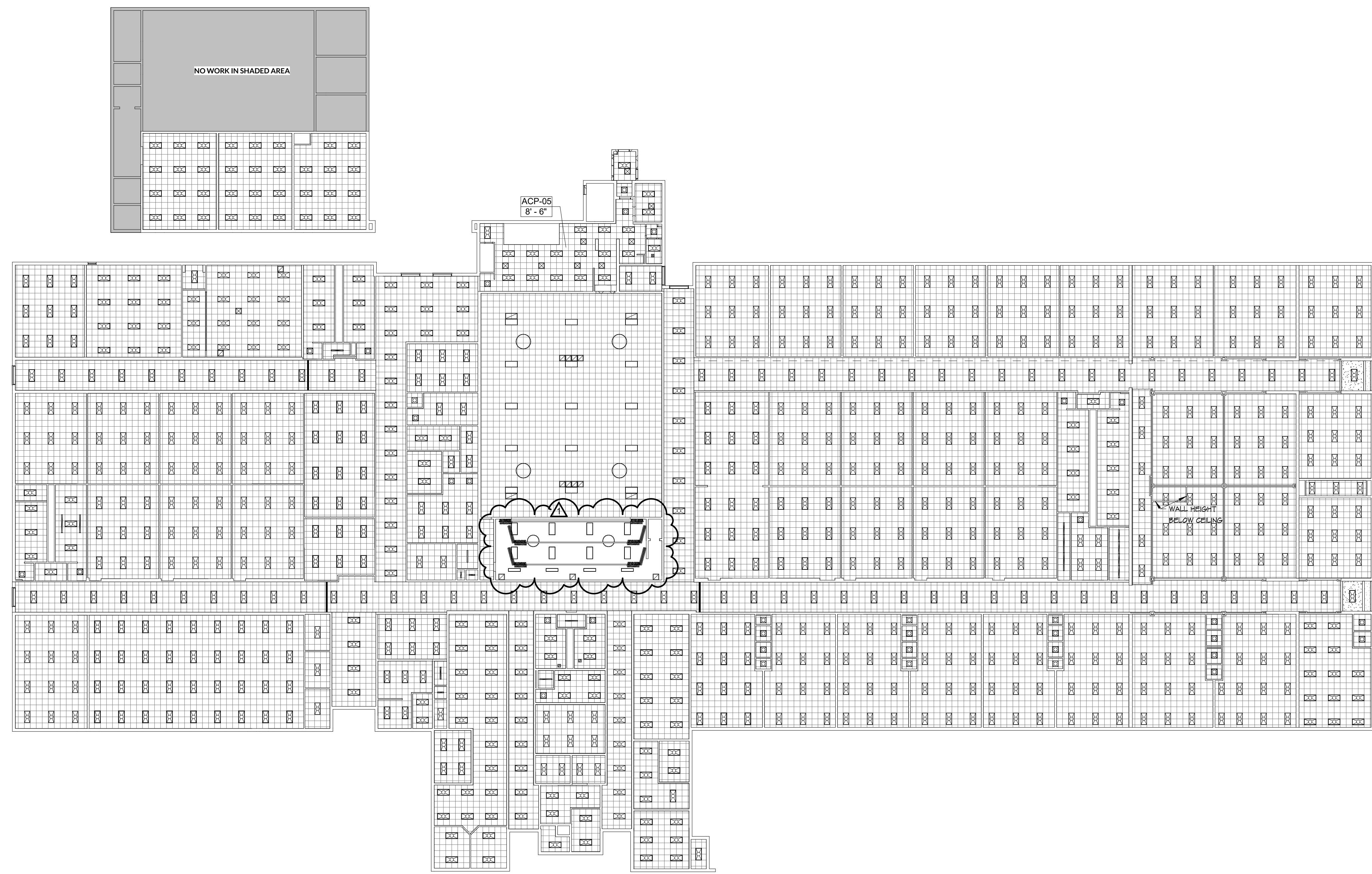
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KEYED NOTES

X WALL HEIGHT BELOW CEILING

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