
**SAN FRANCISCO UNIFIED SCHOOL DISTRICT
20011 PROPOSITION A BOND PROGRAM
IDA B WELLS HIGH SCHOOL
MODERNIZATION**

ADDENDUM NO. 1

PROJECT: IDA B WELLS HIGH SCHOOL
MODERNIZATION
1099 Hayes St., San Francisco CA 94117

OWNER: San Francisco Unified School District
135 Van Ness Avenue
San Francisco, CA 94102

DATE: November 14, 2014

DSA FILE NO.: 38-1

DSA APP. NO.: 01-114069

Notice is hereby given to all prospective bidders that plans and specifications on the subject project are modified as hereinafter set forth. This Addendum shall be attached to and form a part of the plans and specifications. All bidders must acknowledge receipt of this addendum on the Bid Form. In case of difference with previous addenda or communications, this addendum takes precedence.

It is the responsibility of all bidders to notify all subcontractors from whom they request bids and from whom they accept bids of all changes contained in this addendum.

- Item 1. Reference: Drawings M002 and M005**
Question: What type of actuator is to be provided to control the heat coils, and will they require an electrical connection?
Response: Provide actuators per Specification Section 15900-2.01.B, and provide a 20A/1P circuit for the transformer (Circuit M-23) for the 3-way control valve with 24V actuator per 4/M005.
- Item 2. Reference: Drawings M201 and E201**
Question: Do the motorized dampers at louvers shown on line 1.1 require an electrical connection?
Response: Yes, provide a 20A/1P circuit for each damper. Provide conduit and wires and connect to Circuit M-25 & 27.
- Item 3. Reference: Drawing 2/M201**
Question: What type of motor is required for SF-1 and is a motor starter required?
Response: Delete new motor at SF-1. Protect the existing motor and reconnect per Sheet Note 19 on E201.
- Item 4. Reference: Drawings A030 and S101**
Question: The hatch for the shear wall foundation excavation on A030 conflicts with the foundations shown on S101. What is the extent?
Response: Refer to A030 for flooring demolition and preparation and S101 for the extent of foundation excavation.

- Item 5. Reference: A/S104 and 10/S302**
Question: What is the extent of details that are indicated on the Attic Framing Plan S104?
Response: 10/S302 is at grid lines 2 and 3, and applies from grid line C to J.
6/S302 is typical at grid line J.
7/S302 at grid line D applies between grid lines 1 to 3.
6/S302 at grid line J applies between grid lines 2 to 4.
- Item 6. Reference: General Electrical**
Question: The documents refer to both Cat 5e and Cat 6 cable. Which is to be provided?
Response: All references in drawings and specification to CAT 5 or CAT 5e should be switched to CAT 6.
- Item 7. Reference: Drawing 1/E402**
Question: Which cameras will be provided by the District per the drawing note?
Response: Delete the note. All security equipment and cameras shall be supplied and installed by the General Contractor.
- Item 8. Reference: Drawings 1/S302, 3/S302, 3/A902, A2.05 and 4/A902**
Question: The structural drawings and architectural drawings are in conflict about the location and extent of cutting and patching of sheathing at the perimeter of the roof. What is the extent of roof sheathing and framing to be removed for installation of the shotcrete?
Response: See ASK-001, attached for location of cutting and patching.
- Item 9. Reference: Drawings S101 and 4/S404**
Question: How do the existing pilasters interact with the new shear wall footing on grid lines D and I?
Response: See SSK-001, attached.
- Item 10. Reference: Drawings A923, A105, A205, A901, and A902**
Question: Detail 7/A923 calls for new parapet coping. The rest of the drawings indicate existing to remain. Will the coping be replaced?
Response: Yes, provide new parapet coping at the full building perimeter. Coping shall be:
 1. Basis of Design: R-mer Edge coping by The Garland Co.
 2. Aluminum: ASTM B209 (ASTM B209M); 0.050 inch (1.3 mm) thick; Kynar finish to match cornice finish.
 3. Factory welded and painted: corners and end caps.
 4. Fascia extenders to be from same coil as coping.
- Item 11. Reference: Drawing S01**
Question: Shoring needed for the project is required to be designed by the General Contractor's engineer. What is the criterial for the shoring design?
Response: The General Contractor shall provide design of temporary shoring for gravity and lateral loads. The design and drawings shall be prepared by a licensed California structural engineer and submitted for review based on the design criteria stated in Section E, sheet S01, and as deemed necessary by the engineer.
- Item 12. Reference: Drawings P201, P202, P203, and P204**
Question: The roof and overflow drains on P205 are 2" while the storm drain pipes are 4". Should the roof drains be 4" as well?

Response: Yes, the roof and overflow drains shall be 4" per the schedule on P0.01. The overflow drain leader shall exit the building at the attic level per 1/A901. Provide clean outs for the roof drain leader connections to the sanitary sewer at grade.

Item 13. Reference: Improvement Plans and Interior Elevations

Question: Will there be any accessories required for the classroom sinks in Alternate Bid #1?

Response: Yes, provide a paper towel and soap dispenser per Specification Section 10800 at each sink under Alternate Bid #1 and revise the wall mounted case above the sink from WI 300, 38"x54"x14" to WI 300, 38"x40"x14" to accommodate the dispenser.

Item 14. Reference: Drawings E003, E101, and E201

Question: Why does the ground floor electrical demolition plan call for disconnection and removal of the existing main switchboard (Demolition Note 1) when the ground floor power plan and single line diagram identify it as existing to remain?

Response: In order to implement the excavations and concrete work, bidders shall plan to remove and protect the existing main switchboard and reinstall and reconnect it to the existing service feeders.

Item 15. Reference: Drawings M005 and E205

Question: Is an electrical connection needed for the 4 relief hoods (RH-1) shown on 2/M005? No electrical connections are shown on E205.

Response: Yes, provide 120V connection to each of the relief hoods. Provide conduit and wire and connect to Circuit M-26, 28, 30, and M-32.

Item 16. Reference: Drawings A022, A601, 602, and A603

Question: The Finish Schedule and the Reflected Ceiling Plans are in conflict as to the required finish. Rooms G8B, 5C, and 12A contradict each other on the bidding documents. Please confirm the required finish at these rooms.

Response: The Reflected Ceiling Plans are correct. At rooms G8B and 5C provide suspended acoustic tile. At room 12A provide gypsum board on ceiling joist.

Item 17. Reference: Drawing A914

Question: Vertical hanger wires are generally allowed to be installed using powder actuated pins. The details on the bidding documents all show for drilled anchors for these vertical hanger wires. Can the vertical hanger wires be attached with powder activated pins?

Response: No, use expansion anchors as shown on A914 and per 15/S02.

Item 18. Reference: Specification Section 09511

Question: In Section 09511 Suspended Acoustical Ceilings a number of Armstrong products are specified. As Armstrong tends to be the most expensive manufacturer for these products, can other manufactures equivalent products be installed with the specified Armstrong materials being used as a 'Basis of Design' for these products.

Response: Any product used must meet the performance specifications of the basis of design. The basis of design is Armstrong.

- Item 19.** **Reference:** **Food Service Equipment, K1.1, K1.2, K1.2, K2.1, K2.2 and K2.3**
Question: Please provide specifications for Food Service Equipment.
Response: Please see attached Specification Section 11400.
- Item 20.** **Reference:** **Specification Section 00338-8, Item E and 01011, Article 1.03**
Question: Per section 00338-8 Hazardous Materials Specifications, Item E Soils Hazards at Ida B Wells High School, please provide Procedures for Contractor: In order to get soil clearance for interior foundations during and after excavation.
Response: All work that disturbs the soil from within the footprint of the building shall be conducted within a negative pressure containment in accordance with the procedures for Class II Work as described in Section 02080 Asbestos Abatement. All interior negative pressure containment areas where NOA is removed or impacted will be cleared visually, encapsulated and cleared by aggressive TEM air samples in accordance with the AHERA clearance requirements. Refer to A030, Structural Drawings and elsewhere in the Contract Documents for concrete floor slab demolition, trench locations and other work that will impact the NOA soil.
- Item 21.** **Reference:** **Specification Section 00338-8, Item E and 02080 Article 3.07**
Question: Per section 00338-8 Hazardous Materials Specifications, Item E Soils Hazards at Ida B Wells High School, please provide Procedures for Contractor: In order to get soil clearance for exterior site work and foundations during and after excavation.
Response: In addition to the procedures described in Section 02080, Article 3.07 Naturally Occurring Asbestos Operations, Contractor(s) that disturb NOA soils during the course of work shall take all necessary precautions to maintain “No Visible Emissions” at all times. Contractor(s) shall ensure that all openings (doors, windows, vents, etc.) to the building are sealed during all NOA soil disturbing activities to prevent migration of NOA fibers to the inside of the building. The District’s Environmental Consultant will conduct a visual inspections at the end of each shift and at the completion of each work area to confirm required clean-up is completed, all excavated soils are properly secured in lined waste bins and equipment is properly decontaminated. If at any time during the course of exterior NOA soil impacting work operations, visible emissions are observed or perimeter air monitoring results, as analyzed by CARB Protocol (Modified AHERA), exceed 0.016 structures per cubic centimeter (s/cc), all work shall stop until such time an additional dust mitigation are proposed, approved and implemented.
- Item 22.** **Reference:** **Specification Section 01010**
Question: Has GC to make street connection to City Main Line and pay for New 6” Fire Service Connection?
Response: San Francisco Water Department to make connection into water main. General Contractor will be responsible for picking up the pipe at the sidewalk curb. See Specification Section 01010.
- Item 23.** **Reference:** **Specification Section 01010**
Question: Please provide allowance for Fire Water Connection.
Response: See Specification Section 01010. See Item 22.
- Item 24.** **Reference:** **Specification Section 01010**
Question: Who will pay for all permits?
Response: See Specification Section 01010 and 00700-3.06.

- Item 25. Reference: Architectural Sheet Metal**
 Question: Please clarify: There is a big problem to find sheet metal subcontractor to manufacture and install Sheet Metal Cornice. We called several contractors and they refuse to provide Bid proposal. Please specify the Name of Subcontractor to provide bid proposal.
 Response: Contractors may also contact:
- Van-Mulder Sheet Metal, Inc.
 2437 Radley Court
 Hayward, CA 94545
 510.569.9123 x 111 (ph)
 510.606.1989 (fax)
- McBride Sheet Metal Inc.
 2623 S.E. Raymond St.
 Portland OR 97202
 Phone: 503-235-2813
 Fax: 503-235-2828
- Item 26. Reference: Drawing S401**
 Question: How is the new cast-in-place concrete (CIP) connected to the existing concrete beams in details B, C, D, E, and H on S401?
 Response: The horizontal #4 hook bars at 12" centers shall be drilled minimum 3" into epoxy.
- Item 27. Reference: Drawings A020 and A021**
 Question: Please provide Specification for Glazing and Glass schedule for doors.
 Response:
- Exterior doors and transom lights and non-rated interior windows shall be clear laminated, annealed: 7/32 thick with interlayer of .030 poly-vinyl butryl (PCB).
 - Interior doors and transom lights shall be: FireLite Plus fire and safety rated ceramic glass. See Door Schedule A020 for glazing rating.
 - Obscure glass at exterior toilet room windows keynoted 08800.01 shall be translucent, white, laminated glass, 7/32 inches thick with interlayer of .030 poly-vinyl butryl (PVB).
 - Exterior back painted glass at low ceilings keynoted 08800.02 shall be laminated glass, 7/32 inches thick with interlayer of .030 poly-vinyl butryl (PVB) with spandrel coating on interior side, color to match window frame. Spandrel coating shall be ICD Coatings (icdcoatings.com) Opaci-Coat-300, or equal.
- Item 28. Reference: Drawing A021**
 Question: Please provide Specification for window frames for window types K and L
 Response: Hollow metal window frames shall be as specified in Section 08115 – Steel Door Frames.
- Item 29. Reference: Specification Section 09900**
 Question: Please provide Specification for paving marking and striping.
 Response: Line, court, and zone marking paint shall be Master Painters Institute Approved Products List (MPI APL) No. 97 Latex Traffic Marking Paint. Provide reflective glass beads at parking area striping per Federal Specification TT-B-1325, Beads (Glass Spheres); Retro-Reflective, latest edition.
- Parking Lots: White

- Accessible ISA Symbols: White figure on a blue background color equal to No. 15090 per Federal Standards S958B.
- The border (perimeter) of loading and unloading access aisle shall be painted blue. The hatching within the loading and unloading aisle shall be painted suitable contrasting color to the parking space at 3 feet O.C. maximum. Blue or white paint is preferred.

Item 30. Reference: Drawings S101, S102, S103, and S201
 Question: Are we allowed to utilize shotcrete for the concrete walls if we meet the same strength requirements?

Response: It is the contractor's option to use shotcrete or concrete as long as the performance requirements are met.

Item 31. Reference: Drawing A022, Specification Sections 09642 and 09650
 Question: 1. In the room finish schedule, room G5A shows using softwood flooring, but in the specs, there only mentions hardwood floor, what wood flooring is correct?
 2. In the specs section 09650-resilient flooring, the material have two types, rubber sheet floor and linoleum sheet flooring. Could you advise which one should be used for resilient sheet flooring

Response: 1. Room G5A is scheduled as Softwood Flooring on A022. Refer to Specification Section 09642 Hardwood Flooring – Nailed, which calls for Douglas Fir in 2.01.A.1 (a soft wood species).
 2. Provide Linoleum Sheet Flooring as specified in 09650-2.01.B at all rooms scheduled as Resilient Sheet on the Room Finish Schedule A022. Provide Rubber Sheet Flooring as specified in 09650-2.01.A in Room G8 only.

Item 32. Reference: Specification Section 06410
 Question: 1. Page 06410-2 section 2.03 refers to Laminate Materials. Can you tell me what the core material is for all of the different surfaces? For example Cabinet Liner provides details for the outer color and thickness but it doesn't explain what the core material should be....particle board, MDF, etc.
 2. For all the PL cabinets, can you tell me what the AWS Style and Type is for the casework? Section 2.06 G refers to Lipped type, BHMA No. 1 hinges. However, there is no such designation for BHMA hinges. "Lipped type" hinges could indicate 3/8" lip door...which cannot be edge banded with PVC.
 3. What is the construction type and materials used in the construction of all the drawers?

Response: 1. All casework core material shall be MDF or Industrial Grade Strawboard.
 2. All casework shall be Woodwork Institute (WI) Type A - frameless, Style 1- flush overlay. Woodwork Institute (WI) cabinet design series is noted on the drawings. See WIC Tag Legend on all A500 series interior elevation sheets. Hinges shall be 5-knuckle overlay type BHMA #B01521.
 3. Drawer material shall be MDF. Drawer side construction shall be lock jointed and nailed. Drawer construction technique as recommended by fabricator to meet grade standards.

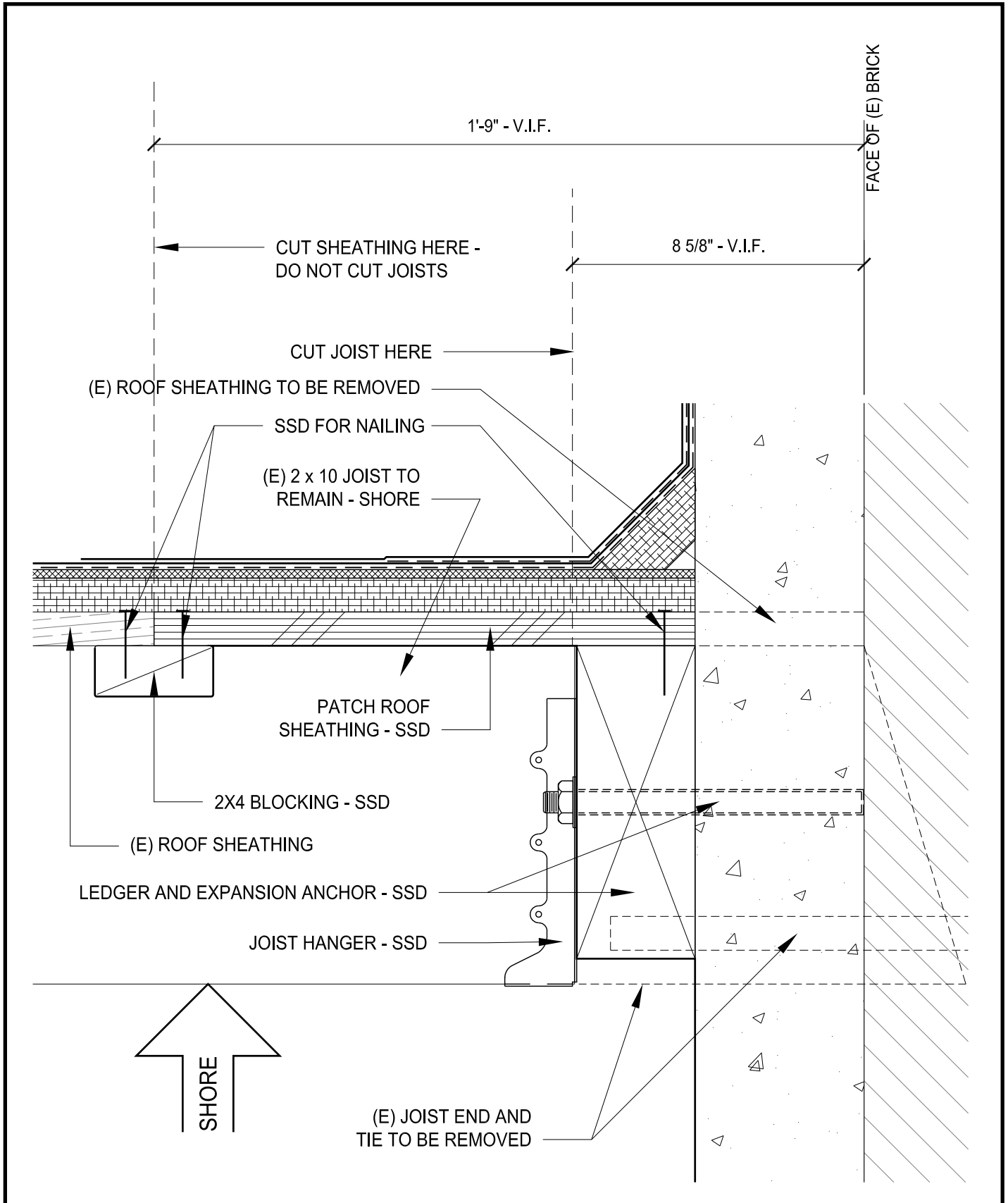
- Item 33. Reference: Specification Section 09900**
 Question: Please provide Specification for 2" painted abrasive strip at the stairs drawing A008 detail 09900.02
 Response: At all existing interior and exterior concrete stairs, provide 2" trowel applied slip-resistant profiles. Abrasive material – Silica Carbide, Matrix – Epoxy Resin, Color – Safety Yellow:
 American Safety, Product AS-150, (www.antislip.com),
 Amstep, Product Hercugrip 7175 (www.amstep.com)
 or approved equal
 Install in accordance with manufacturer's instructions.
- Item 34. Reference: Specification Section 06410**
 Question: Spec Section 06410.2.06.D specifies the type of cabinet lock, but we don't see any called out on the plans. Can you please clarify if locks are required and if so, where?
 Response: Provide locks on all cabinet doors and drawers.
- Item 35. Reference: Specification Section 06410**
 Question: Grease exhaust duct spec. section 15820-3.07 fails to include any exterior firewrap on the ground floor horizontal kitchen hood exhaust duct and the vertical riser, in rated shaft. Insulation spec section #15250 does not include exterior firewrap, for kitchen grease hood exhaust. It is unclear if the rated vertical shaft is large enough to accommodate an unwrapped 15x15 grease duct with code clearance criteria being met, if no firewrap is used. Please advise if this bid should include the use of firewrap at both the horizontal & vertical grease duct, on just the vertical stack, or on neither.
 Response: Firewrap is not required in the 2 hour rated vertical shaft. Provide 2" 3M Firemaster Duct Wrap at the horizontal kitchen hood exhaust duct for a continuous 2 hour fire rating.

END OF ADDENDUM ITEMS

ATTACHMENTS:

- Drawings:** ASK-001 - Roof Joist Trimming Detail
 SKS-001 – Details 4 & 5/S404, revised
- Specifications:** Specification Section 11400 – Food Service Equipment

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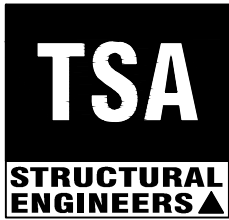


LEMANSKI & ROCKWELL
ARCHITECTS, INC.
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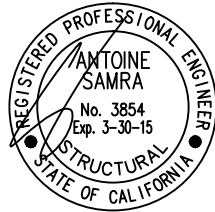
ROOF JOIST TRIMMING DETAIL
SCALE: 3" = 1'-0"

IDA B. WELLS HIGH SCHOOL MODERNIZATION
SFUSD PROJECT 11510

ASK-001
11-14-14
REF.: A902
ADDENDUM 1



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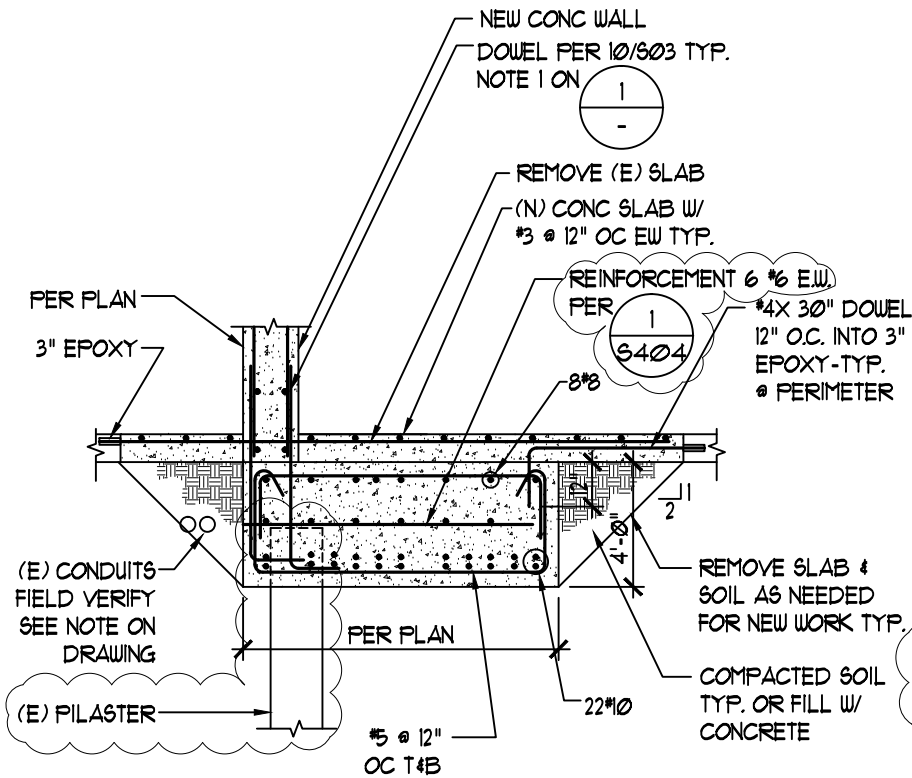


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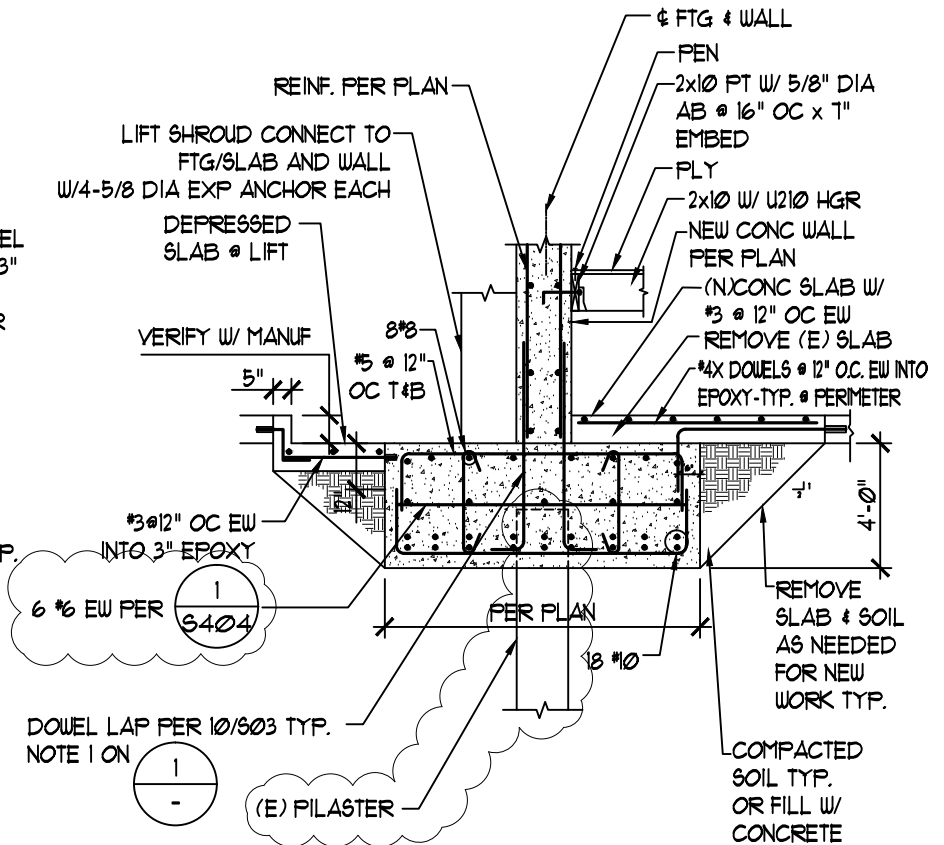
Project Name and Address
Ida B Wells School Modernization
 1099 Hayes Street
 San Francisco, CA 94117

ADDENDUM NO.1

SKS 001



4 FOUNDATION SECTION
 5404



5 SECTION THRU FTG
 5404

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SECTION 11400 FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 WORK INCLUDED

- A. Equipment and fittings specified, shown, and described in these Specifications.
- B. Utility lines: Wiring and piping required within equipment or component configuration. Terminate lines at designated and accessible points for connection in field. Exposed lines shall be chrome-sleeved or chrome plated.
- C. Electrical: Switches, terminal boxes, circuit panels, cords and plugs, controls, solenoid valves and motor starters for equipment provided herein; electrical receptacles mounted in or on Foodservice Equipment, where applicable.
- D. Plumbing: Sink faucets, drains, strainers, and tailpieces; vacuum breakers, where attached to equipment; equipment fill faucets.
- E. Hangers to structural ceiling (but not fittings in structure) to support suspended foodservice equipment, where applicable unless specified otherwise.
- F. Ventilation: Exhaust hoods, with duct collars.

1.2 SCOPE OF WORK

- A. Definitions:
 - 1. CFCI – Contractor Furnished / Contractor Installed.
 - 2. OFOI - Owner (District) Furnished / Owner (District) Installed.
 - 3. EECl - Existing Equipment / Contractor Installed
 - 4. EEOI – Existing Equipment / Owner (District) Installed
- B. Contractor – Kitchen Equipment Contractor:
 - 1. Contractor to provide and install all food service equipment items as described on plans, per general conditions and per itemized specification schedule.
 - 2. Contractor is to provide all work associated with existing foodservice equipment items as described on plans, per itemized specification schedule and requirements of section 1.2.C.
 - 3. Contractor to coordinate all scheduling and logistics regards existing equipment removal and delivery with project manager.
 - 4. All final utility connections between building structure/utilities and all food service equipment items described to be completed by appropriate trade contractor as part of the general contractors and his sub-contractors scope of work.
- C. Existing Equipment – reused and/or relocated.
 - 1. General Contractor to have appropriate trade contractor, Plumbing Contractor(PC), Electrical Contractor or other to disconnect all existing equipment items from utility service/building structure for items to be re-used/relocated.
 - 2. Contractor and/or District to provide work associated with all existing equipment as defined above and per itemized equipment specifications.
 - a. All equipment items described as existing/relocated on plans and per itemized specifications to be reused in the new facility. Contractor and/or district is to remove the existing equipment items from current

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facility, transport, store/warehouse until to the new facility is complete until at a time to be determined and coordinated with project manager.

- b. Upon completion of new facility construction work the Contractor to provide and coordinate reinstallation of reused existing equipment items into the kitchen area.
 - c. Contractor to install the existing equipment items in locations per plan K1.1 and field verified conditions. Items to be installed as required and in compliance with all specification sections including securing, sealing, etc.
 - d. The General Contractor or appropriate licensed trade contractor (plumber/electrician) to provide connection of existing equipment items to building utility services.
 - e. Contractor provide for start-up and testing of existing equipment items. All start-up and testing to be conducted by factory authorized service agencies.
- D. New Equipment (CFCI): The work as outlined herein consists of providing all materials, labor, fabrication of custom equipment, purchase of commercially manufactured equipment (buy-outs) supervision, delivery and installation of all items unless noted otherwise in strict accordance with these specifications, applicable drawings and local codes including that which is reasonably inferred.

1.3 RELATED WORK

- A. Equipment furnished as part of this section, but installed as part of work within other sections:
 1. Fittings: Where applicable, furnish electrical and mechanical fittings, valves, switches, controls, regulators, strainers, and devices required for the proper operation of the equipment except as specified otherwise herein. Where such items are not mounted on the equipment, furnish items to the appropriate contractor the building site for installation in the utility lines.
 2. Water Treatment Devices: Furnish cartridge type filters for installation in potable water, ice making equipment or steam equipment. Devices shall be manufactured by "Cuno", appropriate to equipment, and installed by Plumbing Contractor. Provide isolation and bypass valves for the filters.

1.4 ARCHITECTURAL / STRUCTURAL / MECHANICAL / PLUMBING / ELECTRICAL WORK

- A. Utility rough in, utility lines and final connections between rough-in and foodservice equipment are part of Plumbing, Mechanical and/or Electrical drawings and specifications.
- B. Installation of mechanical and electrical fittings and devices in utility lines, including inter-connecting field wiring/piping between foodservice equipment are part of Plumbing, Mechanical and/or Electrical drawings and specifications.
- C. Final disconnects electrical receptacles in building structure; contactors; and conduit in structure required for electrical lines are part of Electrical drawings and specifications.
- D. Floor drains, floor sinks, P-traps, shut-off valve, grease traps/interceptors, water heaters, pressure reducers and regulators are part of Plumbing drawings and specifications.

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- E. Ductwork from exhaust hoods to building exhaust or supply fans; flue pipes; exhaust fans for hoods; room ventilators, and air supply blowers are part of Mechanical drawings and specifications.
- F. Backing plates or blocking in wall or ceiling partitions are part of Architectural / Structural drawings and specifications.
- G. Fittings secured to structural ceiling to accommodate hangers for foodservice equipment are part of Structural drawings and specifications.
- H. The forming of architectural enclosures, floor, wall openings or recesses for foodservice equipment is part of Architectural / Structural drawings and specifications.
- J. Caulking and sealing of Cold Storage Room floor sections to building floor are part of architectural drawings and specifications.
- K. Finish floors (masonry or poured-in-place) in cold storage rooms, concrete curbs and pads are part of Architectural / Structural drawings and specifications.
- L. All drop-in equipment to be wired with waterproof conduit.

1.5 QUALITY ASSURANCE

A. Qualifications:

1. At least 5 years' experience in this type of work. Upon request provide at least three references for jobs of similar size and content.
2. Commercially manufactured equipment is not acceptable unless evidence furnished that similar equipment has been operating successfully in a minimum of three (3) installations (excluding testing laboratories, field-testing or prototypes) for at least one (1) year.
3. Commercially manufactured equipment will be reviewed based on submittal data provided on manufacturer's literature and/or manufacturers shop drawings for prime alternate or substituted items. Failure of the equipment to meet the capacity, operation, size, utility and production as submitted will result in the rejection of the equipment regardless of disclaimers. All equipment items where available to be provided as Energy Star rated and listed.
4. Custom-fabricated equipment shall be manufactured by a foodservice equipment fabricator with at least five (5) years experience in this type of work, who has the plant, personnel, and engineering facilities to properly design, detail and manufacture high quality kitchen equipment.

B. References:

1. ADA - American Disabilities Act.
2. AGA - American Gas Association
3. ANSI - American National Standards Institute.
4. ASHRAE - American Society of Heating, Refrigerating and Air-Conditioning Engineers, Inc.
5. ASME - American Society of Mechanical Engineers, Inc.,
6. ASTM - American Society for Testing and Materials.
7. BOCA - Building Officials and Code Administrators.

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- 8. ETL - Electric Testing Laboratory.
- 9. FDA - U.S. Food and Drug Administration.
- 10. ICBO - International Conference of Building Officials.
- 11. NBFU - National Board of Fire Underwriters.
- 12. NEMA - National Electrical Manufacturers Assoc.
- 13. NSF - National Sanitation Foundation.
- 14. PS - U.S. Dept. of Commerce Product Standards.
- 15. UBC - Uniform Building Code.
- 16. UL - Underwriters Laboratories, Inc.
- 17. USDA - United States Department of Agriculture.

C. Requirements of Regulatory Agencies:

- 1. NSF Compliance: Equipment subject to NSF approval shall be so labeled, or shall be constructed in accordance with applicable published NSF standards.
- 2. Evaporators to be NSF approved; electrical components UL (or ETL) approved.
- 3. Electrical Equipment: Equipment shall carry UL (or ETL) approval and comply with applicable standards of the National Electric Code. Where specified, items shall be UL approved as a unit; if not so specified component electrical parts shall be approved separately. Where applicable, equipment shall comply with NEMA and NBFU standards. Where local regulations permit, a certified test report by an approved nationally recognized independent testing organization establishing proof of conformance to the standards, including test methods of UL, will be considered in lieu of UL label. All drop-in equipment to be wired with waterproof conduit.
- 4. Civil Authorities: Comply with ordinances, codes and regulations of civil authorities having jurisdiction at Job Site.
- 5. Sheet Metal Fabrication: Comply with NFPA standard No. 51: "Welding and Cutting"; and applicable NSF standards.
- 6. ADA Compliance: Installation and construction of equipment and furnishings to comply with the American Disabilities Act as described in the Department of Justice Register Volume 56, No. 144. Food service aisles shall be a minimum of 36" wide and tray slides shall be mounted at 34" maximum above the floor. Food service equipment requires to be accessible shall conform to all reach requirements in CBC figures 11B-16 and 11B-17.
- 7. Verify with G.C. it installation of equipment in accordance with published SMACNA guidelines for a zone 4 project is required.

1.6 DISCREPANCIES

- A. In the event of discrepancies within the Contract Documents the Architect's Representative, shall be so notified, within sufficient time, as delineated in Division 1 Specification Section.
- B. If, in the event that time does not permit notification or clarification of discrepancies prior to the Bid Opening, the following shall apply: The drawings govern in matters of quantity, and the specifications govern in matters of quality. In the event of conflict within the drawings involving quantities, or within the specifications involving quality, the greater quantity and higher quality shall apply. No additional allowances will be

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made because of errors, ambiguities, or omissions, which reasonably should have been discovered during the preparation of the Bid.

1.7 ACCEPTABLE MANUFACTURERS

- A. Where such term is followed in the specifications by the names of one or more manufacturer, such manufacturer may be substituted for prime manufacturer named, providing that the alternate item is equal or superior to the brand specified in terms of construction, function, efficiency, and utility. Burden of proof will be on the Contractor. The Contractor shall note such alternates in his Bid. Acceptance of Contractor's Bid does not imply acceptance of alternate items. The Contractor is responsible for any additional costs associated with changes required to building construction and utility due to alternate equipment items (i.e.: larger/smaller electrical breakers/wiring; increase in propane gas/water piping size and/or consumption).
- B. All alternates of Energy Star rated / listed equipment to also be Energy Star rated or listed to be considered as equivalent.

1.8 SUBSTITUTIONS

- A. Requests for substitution of equipment manufactured by other than the Prime or Alternate Manufacturers named in the specification shall be submitted prior to bid opening. Such items will be reviewed and accepted or denied during the bidding period only and accepted or rejected on the basis of equality to the prime equipment specified.
- B. Contractor Must: Submit full descriptive and technical data, test results in detail, and samples, if requested, to be received by the Architect in accordance with Division 1 Specifications.

1.9 SUBMITTALS

- A. Provide quantities of each of the following referenced submittals per the requirements of the Division 1 specification.
- B. Product Data:
 - 1. Equipment Brochure:
 - a. Provide list of equipment items with item number, manufacture, and Model No. and quantity in front of product data books.
 - b. Form: Print item number clearly in upper right hand corner of each sheet; show manufacturer's name; model number; options, alternates, or attachments, electrical and mechanical data, and valves, regulators, controls, and devices provided. If no printed data exists, submit required information on manufacturer's drawing(s) in form described below for Shop Drawings; insert reference sheet in brochure in number sequence referring to item number, manufacturer, and drawing number. Include Company's name and address, project name, and submittal date on brochure cover.
- C. Shop Drawings: Submit the following along with equipment brochures:
 - 1. Floor Plans: No less than 1/4" to 1'-0" scale. Include itemized equipment layout(s), equipment schedules, and rough-in plans. Reproductions of

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Contract Documents for purposes of shop drawing preparation are not acceptable.

2. Rough-In Plans: Include mechanical and electrical equipment requirements, including Owner furnished equipment, unless otherwise specified. Identify connection points, and identify and dimension rough-in points (including those presently sleeved, if) with both vertical (above finished floor), and horizontal dimensions from column centerlines or exterior walls. Detail and dimension structural recesses and depressions required for equipment provided.
 3. Shop Details: Submit detailed drawings of custom fabricated equipment. Scale: not less than 3/4" to 1'-0", larger where required for clarity. Show plans, elevations, sections and details of equipment as required to indicate arrangements, construction, and connection with other Work; Kinds, types, grades, thickness and finishes of materials; reinforcements, joints, bracing, supports, and anchorage; and method of installation.
 4. Backing Drawings: Submit separate drawings locating architectural backing required to support equipment. Dimension in plan, elevation, and (where required) in section. Show maximum load factors for each item requiring wall, ceiling, or special floor support.
- D. Certificates: Provide certifications of compliance with requirements of governing regulatory agencies.
- E. Operating and Maintenance Data.
1. Refer to the following and Division 1 specification requirements.
 - a. Inventory List: Before final payment, submit an "as-built" list of equipment provided indicating item number and name; manufacturer and model, where applicable; and item price. Include extra equipment, if, ordered during the progress of the Work.
 - b. Mechanical Refrigeration: After installation, submit an "as-built" diagram of refrigeration piping system including location, manufacturer and model number of gauges, valves, shock absorbers and devices.
 2. Service Agencies: After award of a contract, submit a list of names and addresses of service agencies to be used on the project. Agencies shall be approved by the Owner Representative and shall be from the jobsite area or within a 150 miles radius from the project.
 3. Nameplates: Provide permanently affixed, corrosion resistant nameplate, proportionate to size of fixture, bearing manufacturer's name, model and serial numbers, and ratings and characteristics for servicing and maintenance, where applicable, on each item of equipment.
 4. Operating and Maintenance Manuals: Upon substantial completion of project, provide completed, bound manuals for each applicable item of equipment provided. Include operating and maintenance instructions/diagrams, wiring diagrams and replacement parts lists/diagrams. Provide list of serial numbers corresponding to each Item No in the front of each manual.

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1.10 PRODUCT DELIVERY, STORAGE AND HANDLING

A. Delivery of Equipment:

1. Coordinate delivery with proper schedule and jobsite conditions.
2. Deliver equipment in manufacturer's original packaging, clearly identified as to product, manufacturer, and Item Number corresponding to numbers in the itemized specification.
3. Where possible, deliver each item of equipment in one (1) piece. If not possible, assemble equipment in the building in accordance with workmanship standards specified herein.

B. Storage of Equipment:

1. Store equipment in protected areas, in manufacturer's original packaging where possible, in such a way as to prevent damage to equipment and finishes, and to the structure. Damaged or defective materials and equipment shall be replaced at no cost to the Owner.

1.11 SITE CONDITIONS

- A. Examine appropriate existing job site areas and notify Owner's Representative if conditions exist which will impede, inhibit, or prevent the contractor from completing the Work. In the absence of such notification it will be assumed that no such conditions exist.
- B. Verify site conditions and dimensions prior to production of equipment.

1.12 COORDINATION

- A. Coordinate work as part of this phase, including but not limited to Mechanical, Electrical and Foodservice Equipment Installation. Do cutting, drilling, and fitting in equipment necessary to accommodate work of mechanical and electrical connections.

1.13 WARRANTIES

- A. Work shall be guaranteed against defects for two (2) years from the date of operation of the equipment. Guarantee shall cover replacement of every particular piece of defective material, including transportation and labor, but shall exclude replacement cost of damaged parts or work caused by carelessness or misuse of the equipment. If the contractor fails to respond to written notification of warranty item within 10 days, the Owner may then have the defects and/or problem corrected at the contractor's expense.
- B. In addition to the standard warranties, for equipment, guarantees or warranties offered by manufacturers or contractors in excess of the standard warranties (for example, 5-year warranties on motor-compressors) shall be consigned to and deemed to run to the benefit of the operator.

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PART 2 - PRODUCTS

2.1 MANUFACTURED EQUIPMENT

- A. General: Equipment so identified refers to Item bearing a manufacturer's name and/or model number. Such standard materials, components, and features normally furnished for that model, whether noted or not, are inherent in the specification.
- B. Utility Requirements: major deviation from the utility requirements shown or specified, resulting either from change of model or manufacturer, or from submitted alternates, shall be clearly indicated on the submittals. Additional costs incurred, as a result of a failure to do so shall be borne by the general contractor.
- C. Sanitation: manufactured equipment shall be either sealed to walls, with no openings or crevices between wall and equipment, or shall be installed the proper distance from wall, as required by NSF. Wall shelving shall be 1" minimum from wall or sealed thereto.

2.2 MATERIALS

- A. General: new and first grade. See also various types of equipment, e.g., Sheet Metal Work.
- B. Metal:
 - 1. General: Metal gauges specified are minimum and refer to U.S. Standard Gauge for sheets and plates and to Stub Gauge for tubular material. Gauges established after polishing in accordance with ANSI standards.
 - 2. Stainless Steel: ASTM A167, type 304, 18-8, No. 2D finish on totally concealed surfaces, No.4 finish elsewhere.
 - 3. Galvanized Steel: ASTM A525 with G90 galvanized (1.25 Commercial) coating, stretcher-leveled, bonderized, and re-rolled for smooth surface. Galvanized edges for protection equal to finished surfaces.
 - 4. Steel shapes and angles: ASTM A36.
 - 5. Metal Tubing and piping: Seamless or welded, of true roundness or square. Seamless tubing: annealed, pickled, and ground smooth. Welded tubing: heat-treated and quenched to eliminate carbide precipitation, drawn true to size and shape, ground smooth.
 - 6. Chrome-Plating ASTM spec A166-45T, Class A, or ordinary finish.
- C. Galvanizing Repair Compound: USDA approved and UL listed (components), "Z.R.C. Cold Galvanizing Compound", or General Electric "Silastic".
- D. Sound Deadening: Under sheet metal tops apply sprayable, non-combustible cellulose fiber material "Catalog number K-13", type "A", National Cellulose Corporation, or equal.

2.4 FABRICATION, STAINLESS COUNTERS, STAINLESS TABLES

- A. General: The following standards apply to new construction and to modification of existing equipment:
 - 1. Welding: Heliarc or electric arc method, welding rod of same composition as parts welded. Joints finished smooth, polished, and regrained. No weld

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visible on exposed surface. Welding shall be non-toxic on surfaces exposed to unpackaged food. Provide continuously welded joints for fixture tops, shelves, face joints in base cabinets, field joints and others where required.

2. Finishing: No depressions, warpage, burns, brake bend marks, burrs, fins, or irregular projections. Welds on galvanized steel: grind smooth, clean, and coat with acceptable galvanizing repair compound. No tinning. Painted galvanized surfaces: remove film with phosphoric acid or similar solution: apply wash primer surface preparation coat; color as selected. Brass surfaces: Apply clear lacquer finish to brass fixtures after fabrication.
3. Sanitation: Close hollow sections in fixtures by continuous welding. Cove horizontal and vertical intersections of sheet metal 5/8" radius, minimum, unless otherwise specified. Install fabricated equipment, with relation to the wall, as described above for manufactured equipment, including wall shelves.
4. Fastenings: Where possible, no exposed bolt, screw or rivet heads. Bolts and screws: Acceptable concealed type, corrosion-resisting steel same composition as metal surface. Where concealed fastenings not possible: stainless steel countersunk, of flat or oval head design. All-American Standard Unified thread design. Threads visible or accessible capped with lock-washers and chrome plated brass or bronze acorn nuts. Others capped with standard lock-washer and steel nut.
5. Catalog Items: Construction standards herein apply to custom-fabricated equipment. Where similar items are referred to by manufacturer and model number, the manufacturer's standard construction as published in the literature (unless modified within the specification) shall be considered the construction standards for that item.

B. Construction Standards:

1. Work tops: 14-gauge stainless steel. Lower edges of tops 3/4" minimum from table framing. Tops at 34" from finished floor unless otherwise specified. Backsplashes: At walls or higher fixtures, formed of same piece as top with 1" return standard, 2-1/2" minimum where piping or conduit required. Form as detailed. Seal top to wall with clear silicone sealant. Close ends with continuously welded fillers of same material. See "Materials" for sound deadening.
2. Three compartment utensil sinks: 12 gauge stainless steel tops.
3. Reinforcing: Weld to underside of tops, 14-gauge steel hat sections or channels, full perimeter with cross members at 36" O.C. maximum. Concealed framing (in enclosed cabinets or behind turned down edges): galvanized steel. Exposed framing: stainless steel.
4. Aprons: Material specified. Weld to underside of fixture top framing. Bottom edges turned back 1/2" on obtuse angle. Form corners on radius around legs.
5. Open bases: Provide 1 5/8" inch O.D. x 16 gauge stainless steel tubular legs fitted at top to tubular, fully enclosed, slip-fit, reinforced leg sockets welded to table framing and at bottom to stainless steel adjustable "bullet" type feet. Pins and floor flanges, where specified: stainless steel, welded to feet. legs connected by cross rails, same material and finish, except where shelves are located, or where front access is required for bins. Rails at 10" O.C. above

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floor, unless otherwise shown. Provide four (4) legs for tops up to 84" long, six (6) legs for larger tops.

6. Rolled Edges: Rolled edges shall be as detailed, with corners bullnose, ground and polished.
7. Coved Corners: stainless steel Foodservice equipment shall have 3/8" or larger radius coves in horizontal and vertical corners and intersections per N.S.F. standards.
8. Closures: Where ends of fixtures, splashback, shelves, are open, fill by forming the metal, or weld sections, if necessary, to close entire opening flush to walls or adjoining fixtures.
9. Undershelves, Open: 16-gauge stainless steel. Square down free edges, notch around legs, continuously weld. Turn up edges abutting walls or fixture 2 inches minimum and hem back. Reinforce underside as for tops.
10. Draintables:
 - a. General: 14-gauge stainless steel. Pitch to drainage point 1/4" per lineal foot with 1-inch maximum pitch. Low point of top: 34" from floor. Secure and make watertight connections to warewashing machines. Free edges standing rolled type unless otherwise specified, other edges formed into backsplashes as specified for worktops. Continuously weld disposer cones to table. Reinforce top as above for worktops, with additional lateral members on each side of cone. Mount on open bases unless otherwise specified. Drainboards more than 24" long shall be leg supported.
 - B. Standing rolled edges: Turn up at 90 degrees, roll outward and downward 180 degrees on 1-1/2" inch minimum outside diameter. Outside corners rounded on 2" radius. Top of roll; 37" from floor, 3-inches maximum from drain table top.
11. Sinks:
 - a. General: 14-gauge stainless steel, fully coved, continuously welded. Pitch sink bottom to die formed drain opening, depressed below sink bottom. Continuously weld sink bowls to fixture tops. Specified sink depth measured from adjoining surface or, if freestanding, from 34" inches from floor. Provide faucets and drain fittings as specified.
 - B. Multiple-compartment sinks: Space bowls a minimum of 2" apart. Top closure 14-gauge stainless steel continuously welded to sink bowls, rounded on 5/8" radius minimum. Weld two (2) 1/2" diameter stainless steel rod spacers between each bowl 2" from bottom, one (1) each at front and rear. Scullery and vegetable washing bowls shall be leg-supported. Weld 16-gauge stainless steel, full height closure panel across front and ends of sink bowls, construction vermin-proof, NSF approved. Scullery and vegetable washing sinks are to be integral with the body. Welded in sinks not acceptable.
12. Counter-Mounted Equipment (Electrical/Mechanical):
 - a. General: Install built-in equipment neatly and tightly in accordance with manufacturer's instructions; no crevices or gaps acceptable.

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Install wiring and piping for all elements, controls, and fittings within counter to accessible junction point. Conceal lines and fittings in base cabinets, tubular uprights, raceways,. Where required, cut holes in counter tops for wiring and piping, and install rubber grommets for cords. All foodservice equipment with remote controls or exterior wiring to be installed with liquid-tite.

13. Elevated Shelves:
 - a. General: 16-gauge stainless steel, free edges squared-down as for undershelves, unless otherwise shown. Turn up edges abutting walls or other fixtures 1" minimum and crimp back for tight fit. Close free ends. Mount at 18" above work surface unless otherwise shown. Reinforce underside of shelves 14" deep or greater.
 - b. Wall Shelves: Stud or tack-weld to 12-gauge stainless steel cantilever brackets. Secure brackets to wall rigidly on 36" 0-inches centers, maximum.
- C. Manufactured Components:
 1. General: Provide the following items, or approved equivalents, for installation in custom-fabricated equipment.
 2. Faucets:
 - a. General: Removable-cartridge type, with polished chrome finish, and fitted with aerators, as manufactured by Chicago, Inc., or equivalent models by Fisher Faucet.
 - b. Swing Spout, Standard: Deck-or-splash-mounted, as shown. For sinks 30 Gal. or larger: Chicago #540-LD-L9 with 3/4" NPT inlets; for smaller sinks: Series B-230 with 1/2" NPT inlets. Nozzle lengths equal to one-half width of sink or as specified and shown.
 - c. Provide deck or splash mounted pre-rinse at pre-rinse sink, Chicago #919 or 510GC with wall bracket.
 - d. All faucets, pre-rinse spray units and any water dispensing fixtures to conform to California AB 1953.
 3. Drain Fittings:
 - a. Twist-handle type: Box pattern drains with heavy duty, stainless steel removable basket assembly, twist-handle waste outlet, and one-piece connected overflow assembly, by Component Hardware Group, Inc., or equivalent model by Klein Hardware. For sinks between 20 Gal. & 30 Gal., provide Model No. D63-4591; less than 20 Gal., provide Model No. D53-7215. Centerline of overflow connection 2" below sink top. Weld 12-gauge stainless steel strap lever support to underside of sink at front, if required. Lever handle to be installed aligned with front edge of sink bottom.

2.5 FABRICATION - MILL WORK

- A. General: The following standards apply to new construction.

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- B. Counter Bodies: Furniture grade $\frac{3}{4}$ inch plywood with blocking . Exposed surfaces shall be plastic laminated, (color/pattern as selected by Architect). Construction shall be suitable for foodservice environment.
- C. Finishes: As specified by Architect.
- D. Fastening: No exposed bolts, nails or screws will be acceptable in counter or cabinet construction.
- E. Laminated Plastic:
 - 1. Shall be LaminArt,; unless otherwise specified by Architectural Drawings or Specifications.
 - 2. Shall be veneered with approved waterproof and heat proof cement. Rubber base adhesives are not acceptable.
 - 3. Exposed faces and edges shall be faced with 1/16 inch thick material. Corresponding backs shall be covered with approved backing and balancing sheet material.
- F. Components:
 - 1. Legs: Tubular stainless steel with adjustable feet or as specified/detailed.
 - 2. Hardware: Cabinet door hardware as specified by Architect.

2.6 EXHAUST HOODS

- A. Stainless steel construction. See shop drawings for size and location of ducts.
- B. Provide stainless steel closure panels above hood to finished ceiling, or stainless steel angle trim at hood if directly below ceiling, verify height.
- C. Lights per shop drawings.
- D. Supply wall flashing; unless specified otherwise.
- E. Provide a fuse-linked fire dampers in exhaust and make-up air duct collars, if required. Verify with Fire Marshal.
- F. Hoods to utilize a wet chemical Fire Suppression System.
- G. Bottom of hood to be mounted as delineated in itemized specification.

2.7 FIRE PROTECTION SYSTEM

- A. The fire protection system shall conform to applicable code requirements including but not limited to NFPA and UL 300.
- B. Provide surface appliance, hood and duct protection nozzles per equipment shown.
- C. Exposed piping to be chrome plated or sleeved. Run unexposed wherever possible.
- D. Provide manual pull station as located on drawings with two (2) sets of normally open/close contact points.
- E. Coordinate shunt-trip circuit breaker coil voltage and interface requirements.
- F. Coordinate solenoid operated gas valve coil voltage and interface requirements.
- G. Upon completion the system must be tested in the presence of the City Fire Marshal.
- H. Permit and testing to be included in scope of work provided as part of section 11400.
- I. Provide Automan for use with single ducts on multiple hoods.
- J. Provide durable plastic maps/legends/signs at each manual pull station and for each system to show the effected hoods. Provide training for the cooks and maintenance staff as to how the system works.

PART 3 - EXECUTION

3.1 PREPARATION

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- A. Field Measurements: Prior to fabricating, ordering, or delivering equipment verify essential measurements at the Work Site. Verify mechanical and electrical conditions having bearing on the work, as well as pertinent existing equipment and architectural conditions. Make every effort necessary to clarify conditions not accessible to visual examination.

3.2 INSTALLATION

- A. Cutting and Welding Operations: gas operated cutting and welding equipment and operations shall be in strict accordance with the National Fire Protection Association Standard No. 51.
- B. Standards: Comply with NSF standards in methods of installing, mounting, and securing equipment.
- C. Trim: Where separate fixtures abut each other as in a battery of cooking equipment, join, seal, and fit with matching trim strips to eliminate crevices. Where fixtures penetrate or abut walls, fit wall edges with trim molding, of matching material, to close spaces between fixture and building structure. At wall penetrations mount fixture on enclosed channel base of similar material to close spaces, where specified.
- D. Irregular Surfaces: Where fixture abuts curved or irregular surfaces or angles, or projecting wall corners, fixture shall conform to such surfaces.
- E. Metal Bases: Set bases in solid, full-perimeter bed of sealant. If space exceeds 1/4" at point, provide a continuous, full-height scribe strip of matching material to conceal gap.

3.3 FIELD QUALITY CONTROL

- A. After installation, test mechanical and electrical equipment including, but not limited to refrigeration systems, and in general valves, regulators, tubing, wiring, piping, connections, gauges, safety devices, sensors, and other devices required for the proper operation of the equipment, for operating efficiency and conformance to requirements specified. Test and re-test until equipment is properly operating.
- B. Manufacturer's representative Field Service: Representatives of the Food Service Equipment and Accessory manufacturers shall make inspections prior to start of installation, during installation and upon completion of installation to ascertain that the entire system(s) has been installed according to manufacturer's specifications and approved details.

3.4 ADJUSTMENT AND CLEANING

- A. Perform fitting, joining, leveling, fastening, scribing, sealing, and adjusting of fixed equipment; depot mobile and portable equipment as shown. Do cutting, drilling, and fitting in equipment necessary to accommodate work of mechanical and electrical trades.
- B. Cleaning: Remove from equipment stains, paint spots, protective wrappings, coatings, tapes, grease, oil, plaster, dust, polishing compounds, rust, and other foreign substances.
- C. Touch-up: After installation, damaged, stained, or otherwise disfigured portions of the work shall be touched up, refinished, or replaced to the satisfaction of the Owners representative.

3.5 DEMONSTRATION/COMMISSIONING

- A. Prior to final acceptance, KEC is to schedule and provide for factory authorized representative or service agent to demonstrate and instruct operating personnel in the uses and maintenance of all equipment provided – No exceptions. In the case of complex equipment, demonstrations shall utilize videotapes as provided by the manufacturers. Such equipment shall include but not be limited to major cooking

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equipment; exhaust ventilation systems, food processing equipment (such as cutters, mixers, slicers); warewashing equipment; and complex control, monitoring, and alarm systems. Provide RAS with schedule of start-up and demonstrations.

- B. Process of commissioning of equipment to include the following:
1. Factory authorized representative or service agent to verify that all utility connections are complete and proper per manufacturers requirements and specifications.
 2. All equipment to be started up and tested for proper operation by the factory authorized service agent or representative. Start-up and testing done by the G.C. does not constitute acceptance by Owner, owners representative and/or design team.
 3. At time of start-up a commissioning form is to be completed and signed by the factory representative or authorized service agent that has performed the work, Form to indicate date, time, name and company name of representative, equipment item # and description, duration of visit, and names of staff equipment demonstrated to. Contact RAS Design for copy of form to be completed.

3.6 ITEMIZED EQUIPMENT DESCRIPTION – BASE BID

- A. Refer to all FS Drawings as they are inclusive as the construction documents and therefore pertinent with this specification to the details of this contract. In the event of a conflict, the greater quality of the two in conflict shall apply.
- B. Refer to contract document drawings for quantities required, general notes, utility load requirements etc.
- C. All Foodservice equipment to be installed per in accordance with published SMACNA guidelines for a seismic zone 4 projects.
- D. Contractor is required to list name of intended custom fabrication company at time of bid.
- E. Bids are to include relocation and expenses for relocation of equipment indicated as such below. The equipment will be removed from existing facility and delivered/staged at a spot on-site to be determined until time for it to be set in its proper place. These cost are to be part of the base installation cost. All work is to be coordinated with the GC and his schedule requirements.

ITEM 1: Chest Freezer EEOI
Existing equipment – School District to remove, store and provide/re- install
Not in FSE Contract

ITEM 2: Refrigerator, Reach-In EECl
Manufacturer: Relocated
Model: Existing
Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 3: Dry Storage Shelving
Manufacturer: InterMetro Industries
Model: BR Series
Acceptable Alt: International Storage Systems (ISS), Amco Corp.

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Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Provide independent BR series 86" high posts with leveling flanged feet for all units.
2. Provide each unit in length, width and configuration to fit per area as shown plans.
3. Each unit to contain 5 BR series shelves equally spaced with first shelf mounted 6" above finished floor.
4. Provide all components necessary for a complete and functional installation.
5. (4) Four Independent posts for each unit/assembly.

ITEM 4: Coat Closet
Manufacturer: Millwork
Model: Custom

ITEM 5: Backpack Hooks
Manufacturer: Stainless Steel Fabricator
Model: Custom

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1 fabrication series sheets and the following:

1. 2"x1"x1/4" Stainless Steel Flat Bar 14 gauge rack, wall-mounted, double bar design, 36" long each section with 8" between each section, provide each section with 8 plated double sided hooks.
2. Hooks are to slide-able – top tack welded design so as to not be removable from track.

ITEM 6 - 17: Not Used

ITEM 18: Convection Oven EECI
Manufacturer: Relocated
Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 19: Not Used

ITEM 20: Faucet, Backsplash Mount
Manufacturer: Fisher
Model: 60526

Acceptable Alt: T&S Brass and Bronze Works or Chicago Faucets

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Faucet, 8" backsplash mount, with 16" swing spout, elbows, stainless steel.

ITEM 21: Drain, Lever Handle
Manufacturer: Fisher
Model: 22209

Acceptable Alt: T&S Brass and Bronze Works or Component Hardware

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Units to be installed within and as part of item #22.
2. DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, cast red brass body.

ITEM 22: Prep Sink EECI
Manufacturer: Relocated
Model: Existing

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Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 23: Not Used

ITEM 24: Not Used

ITEM 25: 3 Comp. Sink EECI
Manufacturer: Relocated
Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 26: Drain, Lever Handle
Manufacturer: Fisher
Model: 22209

Acceptable Alt: T&S Brass and Bronze Works or Component Hardware

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Units to be installed within and as part of item #25.
2. DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, cast red brass body.

ITEM 27: Faucet, Backsplash Mount
Manufacturer: Fisher
Model: 60526

Acceptable Alt: T&S Brass and Bronze Works or Chicago Faucets

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Units to be installed within and as part of item #25.
2. Faucet, 8" backsplash mount, with 16" swing spout, elbows, stainless steel.

ITEM 28: Pre-Rinse Faucet, Backsplash Mount
Manufacturer: Fisher
Model: 34436

Acceptable Alt: T&S Brass and Bronze Works or Chicago Faucets

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Units to be installed within and as part of item #25.
2. Pre-Rinse Unit, 8" c/c backsplash mount, with spring action flexible gooseneck, wall bracket, Add-On-Faucet with 6" swing spout.

ITEM 29: Sink, Hand, Wall Mount
Manufacturer: Advance Tabco
Model: 7-PS-25/B1110-04/B-0199-06F-15

Acceptable Alt: Eagle Metal Masters or Aero

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Physically Challenged Hand Sink, wall model, 14" long x 16" front-to-back x 6-1/4" deep, 18 gauge stainless steel construction, deck mounted faucet with wrist handles, deck mounted soap dispenser (pump), basket drain, wall brackets.
2. P-trap, 1-1/2", 22 gauge.

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3. Faucet, deck mounted, 4" O.C., 6" extended 'D' spout, with wrist handles.
4. CA/VT no lead faucet upgrade, conforms to California AB 1953
5. Provide with low flow aerator.

ITEM 30 - 33: Not Used

ITEM 34: Buffet/Cafeteria, Sneeze Guard

Manufacturer: BSI, LLC

Model: ZG9945

Acceptable Alt: English Manufacturing or Custom Fabricated

Furnish one (1) lot Brass Smith, model ZG9945 series custom sneeze guard, complete per manufacturer's standard specifications and the following:

1. Furnish all posts, glass etc. for complete lengths of sneeze guards as indicated per fabrication series and as required to provide adequate food protection. Provide all necessary components for a fully functional, adjustable food guard to include:
2. Sneeze guards to be ZG9945 EZ Span series with mid-mounts (spaced so as not conflict or be directly in front of equipment) where required. Note: Span equipment as shown, if span required exceeds 66" and a mid-mount post cannot be installed with equipment below then brass smith is to provide additional internal structure to support span of sneeze guard as required.
3. Post finishes are Brushed Stainless Steel
4. All glass panels to be minimum 3/8" thick tempered glass with 1" radius corners.
5. Posts to be undercounter mount, per details, style MWU4 – SS countertop over plywood substrate – thickness to be determined.
6. Provide end panel assembly as indicated on details.
7. These assemblies are custom fabricated in nature. KEC / Brass Smith is required to provide shop drawings for approval by consultant, prior to fabrication. All drawings to show, at a minimum in plan view, the equipment items (below)(counters etc.) that are covered by the sneeze guard. Side views to indicate compliance with California code 54"/60" rule for sneeze protection. Shop drawings to be provided in large scale format, minimum 24x36.

ITEM 35: Millwork, See Architectural Drawings.

ITEM 36: Serving Counter

Manufacturer: Custom

Model: Stainless Steel

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1.4 and the following:

1. Counter to be fixed with stainless steel body, stainless steel top and galvanized base.
2. Field verify all dimensions prior to fabrication.
3. Provide openings in top for drop-in/built in equipment, sneeze guards, drop-ins, etc.
4. Provide cut-outs and electrical junction boxes in counter mullins/aprons.
5. KEC/Fabricator to coordinate fabrication/installation of counter with equipment items that are to be dropped into top, roll under and be attached to/through counter (sneeze guards, cooking equipment etc.).
6. KEC/Fabricator is required to provide shop drawings for approval by consultant, prior to fabrication. Note: All fabrication drawings that are a combination of multiple fabricated or custom manufactured components/items are to be provided as one shop drawing, no exceptions. All fabrication shop drawings are to indicate equipment cut-out requirements/dimensions. Shop drawings to include multiple sections through counter/equipment/sneeze guards (provide minimum (3) three sections serving counter).

ITEM 37: POS System

Manufacturer: Not In Contract

Model: By School District

Owner/School District to provide/install desk.

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ITEM 38: Milk Cooler EEOI
Manufacturer: Relocated
Existing equipment – School District to remove, store and provide/re- install
Not in FSE Contract

ITEM 39: Refrigerator, Reach-In EECl
Manufacturer: Relocated
Model: Existing
Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:
1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 40: Not Used

ITEM 41: Work Table
Manufacturer: Stainless Steel Fabricator
Model: Custom
Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1.5 and the following:
1. 14 ga stainless steel top and splash, Stainless steel legs and adjustable bullet feet.
2. Open storage below per details.
3. See K series plans for details.
4. Field verify all dimensions prior to fabrication.
5. 16 gauge s/s under shelves per plans.
6. Standard turn-down edge.
7. Provide shop drawing for review and approval prior to fabrication and installation.

ITEM 42: Refrigerator, Reach-In EECl
Manufacturer: Relocated
Model: Existing
Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:
1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 43: Retherm Oven EECl
Manufacturer: Relocated
Model: Existing
Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:
1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 44 - 47: Not Used

ITEM 48: Work Table
Manufacturer: Future
Model: Not In Contract

ITEM 49: Future Appliance
Manufacturer: Future
Model: Not In Contract

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ITEM 50: Range, Heavy Duty, Gas w/ Oven EECI

Manufacturer: Relocated

Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 51: Work Table

Manufacturer: Future

Model: Not In Contract

ITEM 52: Exhaust Hoods – Type 1

Manufacturer: Streivor – Refer to sheet K1.8

Model: Cartridge Type

Acceptable Alt: Gaylord or Halton

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Air volumes and overall dimensions per manufacturers shop drawings provided.
2. Provide trim and closures between and under hood; 18 ga type 304 s/s construction; no exposed fasteners. Provide closure at top of hood around exterior of hood to finished ceiling or at min to cover brackets, light fixtures, etc approx. 12".
3. 3" rear air spaces against wall.
4. Hood to be all welded, minimum 18 gauge S/S interior and exterior.
5. Verify hood height with ceiling obstructions and ductwork prior to submittal.
6. Length and width per plan(s); verify with clearances per UMC requirements.
7. Do not Pre-plumb hood for fire suppression system.
8. Foodservice equipment contractor to provide shop drawings for hood and enclosure for review by consultant.
9. Hood hanging height to be minimum 6'-8"Aff.
10. Provide with balancing dampers option.
11. Provide for additional SS closures, as required, to adjacent walls and between hood sections.

ITEM 53: Not Used

ITEM 54: Fire Suppression System

Manufacturer: Ansul – See K1.9

Model: R-102

Acceptable Alt: Pyro-Chem

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. System to be sized to provide coverage for hoods and equipment below at exhaust hoods #52. System is to be installed in location per plans.
2. System to meet current UL 300 Requirements.
3. Provide Fire Suppression Systems with one mechanical gas shut-off valve (verify with MC/PC) sized to discontinue natural gas service to the entire kitchen. Each fire suppression system to operate independent from the others in regards to means of chemical disbursement. Upon activation either via remote pull station or internal temperature controls release the system is to dump only at the hoods indicated to be covered by the specified system. Upon system activation a signal is to be sent to the solenoid valve shutting off gas supply to all cooking items contained within the one exhaust duct system. EC to provide interconnection wiring per manufacturers recommendations
4. No exposed horizontal piping.
5. Exposed vertical piping to be chrome plated.
6. KEC to provide separate, shop drawings, permit and testing. KEC to contract directly with licensed Fire suppression system contractor not through exhaust hood manufacturer.

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7. Provide four (4) additional sets of contacts at microswitch.
8. Each hood to operate independently and provided with separate emergency fire pulls located per K1.2.
9. Start Up and testing to be provided by licensed Fire Suppression Contractor.
10. Electrical shut offs in panels by E.C.
11. System to be designed to accommodate interconnection with building fire alarm system.

ITEM 55 - 58: Not Used

3.7 ITEMIZED EQUIPMENT DESCRIPTION – ALTERNATE BID

- A. Refer to all FS Drawings as they are inclusive as the construction documents and therefore pertinent with this specification to the details of this contract. In the event of a conflict, the greater quality of the two in conflict shall apply.
- B. Refer to contract document drawings for quantities required, general notes, utility load requirements etc.
- F. All Foodservice equipment to be installed per in accordance with published SMACNA guidelines for a seismic zone 4 projects.
- G. Contractor is required to list name of intended custom fabrication company at time of bid.
- H. Bids are to include relocation and expenses for relocation of equipment indicated as such below. The equipment will be removed from existing facility and delivered/staged at a spot on-site to be determined until time for it to be set in its proper place. These cost are to be part of the base installation cost. All work is to be coordinated with the GC and his schedule requirements.

ITEM 1: Freezer, Reach-In

Manufacturer: True Food Service

Model: STA1F-2S

Acceptable Alt: Traulsen or Victory

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. SPEC SERIES® Freezer, Reach-in, -10°F, one-section, stainless steel front & sides, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, aluminum interior, (3) chrome shelves, LED interior lights, 9' cord, NEMA 5-15P, ENERGY STAR®.
2. Self-Contained refrigeration.
3. 4" Swivel castors, standard.
4. Standard Door Hinging.
5. Permanently mounted interior thermometer.

ITEM 2: Refrigerator, Reach-In

EECI

Manufacturer: Relocated

Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 3: Dry Storage Shelving

Manufacturer: InterMetro Industries

Model: BR Series

Acceptable Alt: International Storage Systems (ISS), Amco Corp.

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Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Provide independent BR series 86" high posts with leveling flanged feet for all units.
2. Provide each unit in length, width and configuration to fit per area as shown plans.
3. Each unit to contain 5 BR series shelves equally spaced with first shelf mounted 6" above finished floor.
4. Provide all components necessary for a complete and functional installation.
5. (4) Four Independent posts for each unit/assembly.

ITEM 4: Coat Closet
Manufacturer: Stainless Steel Fabricator
Model: Custom

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1 fabrication series sheets and the following:

1. 18 ga stainless steel body and double pan doors with lock. Interior SS coat hanging bar and upper shelf.
2. Field verify all dimensions prior to fabrication.
3. Provide shop drawing for review and approval prior to fabrication and installation
4. Legs to be 1 5/8" 16 Ga. s/s tubular type with CHG Model AYE type or better heavy-duty feet with 3" adjustment, provide front with flanged feet. Secure to floor and wall.

ITEM 5: Backpack Hooks
Manufacturer: Stainless Steel Fabricator
Model: Custom

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1 fabrication series sheets and the following:

3. 2"x1"x1/4" Stainless Steel Flat Bar 14 gauge rack, wall-mounted, double bar design, 36" long each section with 8" between each section, provide each section with 8 plated double sided hooks.
4. Hooks are to slide-able – top tack welded design so as to not be removable from track.

ITEM 6 - 17: Not Used

ITEM 18: Convection Oven EECI
Manufacturer: Relocated
Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 19: Not Used

ITEM 20: Faucet, Backsplash Mount
Manufacturer: Fisher
Model: 60526

Acceptable Alt: T&S Brass and Bronze Works or Chicago Faucets

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Faucet, 8" backsplash mount, with 16" swing spout, elbows, stainless steel.

ITEM 21: Drain, Lever Handle
Manufacturer: Fisher
Model: 22209
Acceptable Alt: T&S Brass and Bronze Works or Component Hardware

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Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Units to be installed within and as part of item #22.
2. DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, cast red brass body.

ITEM 22: Prep Table W/Sinks

Manufacturer: Stainless Steel

Model: Custom

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K2.6 series sheets and the following:

1. 14 ga stainless steel top, 16 ga stainless steel legs and adjustable bullet feet.
2. Open storage and areas below per details.
3. Field verify all dimensions prior to fabrication.
4. 16 gauge s/s undershelves per plans.
5. Standard turn-down edge all around.
6. 8" high Integral backsplash.
7. 12" deep sink compartments; integrally welded into table.
8. Provide sink with removable stainless steel covers.
9. Provide shop drawing for review and approval prior to fabrication and installation.

ITEM 23: Not Used

ITEM 24: Not Used

ITEM 25: 3 Comp. Sink

EECI

Manufacturer: Relocated

Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 26: Drain, Lever Handle

Manufacturer: Fisher

Model: 22209

Acceptable Alt: T&S Brass and Bronze Works or Component Hardware

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Units to be installed within and as part of item #25.
2. DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, cast red brass body.

ITEM 27: Faucet, Backsplash Mount

Manufacturer: Fisher

Model: 60526

Acceptable Alt: T&S Brass and Bronze Works or Chicago Faucets

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

3. Units to be installed within and as part of item #25.
4. Faucet, 8" backsplash mount, with 16" swing spout, elbows, stainless steel.

ITEM 28: Pre-Rinse Faucet, Backsplash Mount

Manufacturer: Fisher

Model: 34436

Acceptable Alt: T&S Brass and Bronze Works or Chicago Faucets

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

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3. Units to be installed within and as part of item #25.
4. Pre-Rinse Unit, 8" c/c backsplash mount, with spring action flexible gooseneck, wall bracket, Add-On-Faucet with 6" swing spout.

ITEM 29: Sink, Hand, Wall Mount

Manufacturer: Advance Tabco

Model: 7-PS-25/B1110-04/B-0199-06F-15

Acceptable Alt: Eagle Metal Masters or Aero

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Physically Challenged Hand Sink, wall model, 14" long x 16" front-to-back x 6-1/4" deep, 18 gauge stainless steel construction, deck mounted faucet with wrist handles, deck mounted soap dispenser (pump), basket drain, wall brackets.
2. P-trap, 1-1/2", 22 gauge.
3. Faucet, deck mounted, 4" O.C., 6" extended 'D' spout, with wrist handles.
4. CA/VT no lead faucet upgrade, conforms to California AB 1953
5. Provide with low flow aerator.

ITEM 30 - 33: Not Used

ITEM 34: Buffet/Cafeteria, Sneeze Guard

Manufacturer: BSI, LLC

Model: ZG9945

Acceptable Alt: English Manufacturing or Custom Fabricated

Furnish one (1) lot Brass Smith, model ZG9945 series custom sneeze guard, complete per manufacturer's standard specifications and the following:

1. Furnish all posts, glass etc. for complete lengths of sneeze guards as indicated per fabrication series and as required to provide adequate food protection. Provide all necessary components for a fully functional, adjustable food guard to include:
2. Sneeze guards to be ZG9945 EZ Span series with mid-mounts (spaced so as not conflict or be directly in front of equipment) where required. Note: Span equipment as shown, if span required exceeds 66" and a mid-mount post cannot be installed with equipment below then brass smith is to provide additional internal structure to support span of sneeze guard as required.
3. Post finishes are Brushed Stainless Steel
4. All glass panels to be minimum 3/8" thick tempered glass with 1" radius corners.
5. Posts to be undercounter mount, per details, style MWU4 – SS countertop over plywood substrate – thickness to be determined.
6. Provide end panel assembly as indicated on details.
7. These assemblies are custom fabricated in nature. KEC / Brass Smith is required to provide shop drawings for approval by consultant, prior to fabrication. All drawings to show, at a minimum in plan view, the equipment items (below)(counters etc.) that are covered by the sneeze guard. Side views to indicate compliance with California code 54"/60" rule for sneeze protection. Shop drawings to be provided in large scale format, minimum 24x36.

ITEM 35: Cupboard

Manufacturer: Millwork – See Architectural Drawings

Model: Custom

ITEM 36: Serving Counter

Manufacturer: Custom

Model: Stainless Steel

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1.4 and the following:

7. Counter to be fixed with stainless steel body, stainless steel top and galvanized base.
8. Field verify all dimensions prior to fabrication.
9. Provide openings in top for drop-in/built in equipment, sneeze guards, drop-ins, etc.

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10. Provide cut-outs and electrical junction boxes in counter mullins/aprons.
11. KEC/Fabricator to coordinate fabrication/installation of counter with equipment items that are to be dropped into top, roll under and be attached to/through counter (sneeze guards, cooking equipment etc.).
12. KEC/Fabricator is required to provide shop drawings for approval by consultant, prior to fabrication. Note: All fabrication drawings that are a combination of multiple fabricated or custom manufactured components/items are to be provided as one shop drawing, no exceptions. All fabrication shop drawings are to indicate equipment cut-out requirements/dimensions. Shop drawings to include multiple sections through counter/equipment/sneeze guards (provide minimum (3) three sections serving counter).

ITEM 37: POS System
Manufacturer: Not In Contract
Model: By School District
Owner/School District to provide/install desk.

ITEM 38: Milk Cooler EEOI
Manufacturer: Relocated
Existing equipment – School District to remove, store and provide/re- install
Not in FSE Contract

ITEM 39: Refrigerator, Reach-In EECI
Manufacturer: Relocated
Model: Existing
Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 40: Not Used

ITEM 41: Work Table
Manufacturer: Stainless Steel Fabricator
Model: Custom
Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1.5 and the following:

1. 14 ga stainless steel top and splash, Stainless steel legs and adjustable bullet feet.
2. Open storage below per details.
3. See K series plans for details.
4. Field verify all dimensions prior to fabrication.
5. 16 gauge s/s under shelves per plans.
6. Standard turn-down edge.
7. Provide shop drawing for review and approval prior to fabrication and installation.

ITEM 42: Refrigerator, Reach-In EECI
Manufacturer: Relocated
Model: Existing
Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 43: Retherm Oven EECI
Manufacturer: Relocated
Model: Existing

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Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 44 - 47: Not Used

ITEM 48: Work Table

Manufacturer: Future

Model: Not In Co Manufacturer: Stainless Steel Fabricator

Model: Custom

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1.5 and the following:

1. 14 ga stainless steel top and splash, Stainless steel legs and adjustable bullet feet.
2. Open storage below per details.
3. See K series plans for details.
4. Field verify all dimensions prior to fabrication.
5. 16 gauge s/s under shelves per plans.
6. Standard turn-down edge.
7. Provide shop drawing for review and approval prior to fabrication and installation.

ITEM 49: Future Appliance

Manufacturer: Future

Model: Not In Contract

ITEM 50: Range, Heavy Duty, Gas w/ Oven EECI

Manufacturer: Relocated

Model: Existing

Furnish and set in place per manufacturer's standard specifications, general conditions, field verified conditions and the following:

1. Refer section 1.2 and 3.6.
2. KEC is to inspect existing unit and confirm utilities, fit and interface and coordinate for reuse.
3. KEC to set-in place and ready for final utility connections by others.

ITEM 51: Work Table

Manufacturer: Stainless Steel Fabricator

Model: Custom

Fabricate and set in place per Part 2 products, Elevations and Details as shown on K1.5 and the following:

1. 14 ga stainless steel top and splash, Stainless steel legs and adjustable bullet feet.
2. Open storage below per details.
3. See K series plans for details.
4. Field verify all dimensions prior to fabrication.
5. 16 gauge s/s under shelves per plans.
6. Standard turn-down edge.
7. Provide shop drawing for review and approval prior to fabrication and installation.

ITEM 52: Exhaust Hoods – Type 1

Manufacturer: Streivor – Refer to sheet K1.8

Model: Cartridge Type

Acceptable Alt: Gaylord or Halton

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. Air volumes and overall dimensions per manufacturers shop drawings provided.

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2. Provide trim and closures between and under hood; 18 ga type 304 s/s construction; no exposed fasteners. Provide closure at top of hood around exterior of hood to finished ceiling or at min to cover brackets, light fixtures, etc approx. 12".
3. 3" rear air spaces against wall.
4. Hood to be all welded, minimum 18 gauge S/S interior and exterior.
5. Verify hood height with ceiling obstructions and ductwork prior to submittal.
6. Length and width per plan(s); verify with clearances per UMC requirements.
7. Do not Pre-plumb hood for fire suppression system.
8. Foodservice equipment contractor to provide shop drawings for hood and enclosure for review by consultant.
9. Hood hanging height to be minimum 6'-8" Aff.
10. Provide with balancing dampers option.
11. Provide for additional SS closures, as required, to adjacent walls and between hood sections.

ITEM 53: Not Used

ITEM 54: Fire Suppression System

Manufacturer: Ansul – See K1.9

Model: R-102

Acceptable Alt: Pyro-Chem

Furnish and set in place per manufacturer's standard specification, Part 1 – General Conditions, Part 2-Products, Part 3 - Execution and the following:

1. System to be sized to provide coverage for hoods and equipment below at exhaust hoods #52. System is to be installed in location per plans.
2. System to meet current UL 300 Requirements.
3. Provide Fire Suppression Systems with one mechanical gas shut-off valve (verify with MC/PC) sized to discontinue natural gas service to the entire kitchen. Each fire suppression system to operate independent from the others in regards to means of chemical disbursement. Upon activation either via remote pull station or internal temperature controls release the system is to dump only at the hoods indicated to be covered by the specified system. Upon system activation a signal is to be sent to the solenoid valve shutting off gas supply to all cooking items contained within the one exhaust duct system. EC to provide interconnection wiring per manufacturers recommendations
4. No exposed horizontal piping.
5. Exposed vertical piping to be chrome plated.
6. KEC to provide separate, shop drawings, permit and testing. KEC to contract directly with licensed Fire suppression system contractor not through exhaust hood manufacturer.
7. Provide four (4) additional sets of contacts at microswitch.
8. Each hood to operate independently and provided with separate emergency fire pulls located per K1.2.
9. Start Up and testing to be provided by licensed Fire Suppression Contractor.
10. Electrical shut offs in panels by E.C.
11. System to be designed to accommodate interconnection with building fire alarm system.

ITEM 55 - 58: Not Used

END OF SECTION 11400