BID

ADDENDUM NO. 1

TO

CONTRACT DOCUMENTS

AND

TECHNICAL SPECIFICATIONS

FOR

2019 BOND REFERENDUM

CAPITAL IMPROVEMENTS

ΑT

MAMARONECK HIGH SCHOOL

PHASE 2

NYSED #66-07-01-03-0-001-039

BID # 20/21 - MUFSD-00

Mamaroneck Union Free School District 1000 West Boston Post Road Mamaroneck, NY 10543

Telephone No. 914-220-3040

Contact: Ms. Sylvia Wallach Assistant Superintendent for Business

LAN Job #4.1092.72.06 December 10, 2021

Mishaal I MaCayawa DA

Michael J. McGovern, RA NYS #022257 1.0 <u>General:</u> The original contract documents dated <u>November 22, 2021,</u> issued to the New York State Education Department (NYSED) for this project, are hereby amended as noted in this NYSED addendum which shall become part of said contract documents, as if originally included therein. Bidders must acknowledge receipt of this NYSED addendum and all other addenda on the proposal form when submitting proposals. In case any bidder fails to acknowledge receipt of addenda, his proposal will nevertheless be construed as though it has been received, acknowledged, and the submission of his proposal shall constitute acknowledgment by the bidder of the receipt of same.

This is to advise all prospective bidders that this addendum has been issued to all bidders and that it contains a change in the contract documents.

Sealed bid proposals shall be received by 2:00 p.m. prevailing time on Wednesday, January 12, 2022, by mail or in person at the Boston Post Road main entrance, at the Mamaroneck Union Free School District Office, 1000 West Boston Post Road, NY 10543. All bids must be received by 2:00 p.m. prevailing time at which time they shall be publicly opened and read aloud at 3:00 p.m. prevailing time. Staff will be available to accept hand delivered bids between the hours of 8:00 a.m. and 2:00 p.m. on January 12, 2022. Please be advised that masks are mandatory, and all attendees will be required to socially distance during the bid opening.

2.0 Amendments to Specifications:

Section Page No. No.	Addendum Requirements
01 12 00	The following section was revised as follows:
	[01 12 00 Pg. 5 of 28 – IV. Construction Milestones "Mamaroneck High School"] PH-2 MHS Capital Improvement Bond Project Bid Schedule not previously included in the specification have been included as part of this addendum.
	[01 12 00 Pg. 7 of 28 – VI. SAFETY/LOGISTICS/STORAGE]: PH-2 MHS Site Logistics Plans SL-1, SL-2 and SL-3 not previously included in the specification have been included as part of this addendum.
11 40 00	Specification Section 11 40 00 – Food Service Equipment, Section 1.2 Bids, Item B. has been updated.
3.0 <u>Amendments to Drawings:</u>	
Drawing No.	Addendum Requirements
A1.01	Demolition Key Note – Work Area 'C', Note #C4 updated to read as follows:
	4. FOLLOWING DISCONNECTING OF THE BLEACHERS FROM THE ACM WALL BY THE ABATEMENT SUB CONTRACTOR, GC TO TEMPORARILY REMOVE EXISTING PULL-OUT BLEACHER SEATING AND SALVAGE FOR REINSTALLATION AND INSPECTION. GC TO BE RESPONSIBLE FOR SAFE STORAGE OF BLEACHER SEATING. GC IS RESPONSIBLE TO HIRE A LICENSED BLEACHER INSPECTION COMPANY TO FORMALLY INSPECT THE BLEACHERS BEFORE REMOVAL AND AFTER RE-INSTALLATION.

3.0 <u>Amendments to Drawings: (continued)</u>

Drawing No.		Addendum Requirements					
A2.01		Construction Key Note – Work Area 'C', Note #C6 updated to read as follows:					
		6. FOLLOWING FLOOR INSTALLATION, GC TO REINSTALL EXISTING PULL-OUT BLEACHER SEATING IN ORIGINAL LOCATION. GC IS RESPONSIBLE TO HIRE A LICENSED BLEACHER INSPECTION COMPANY TO FORMALLY INSPECT THE BLEACHERS BEFORE REMOVAL AND AFTER RE-INSTALLATION.					
		MULTIPLE PRIME CONTRACTOR NOTES have been added to sheet A2.01					
FS.1		Refer to revised General Note clarifying the scope of work for the Kitchen Equipment and the responsibilities to all trades.					
P2.07		Drawing revised to reflect new labeling of the Gas Riser Diagram.					
4.0	Requests for Information (RFIs):						
No.	Question / Response						
1	Question:	Spec Section 114000 Food Service Equipment states:					
		"Any denotation to specific trade responsibility (ie: Kitchen Equipment Contractor (KEC), Electrical Contractor (EC), Plumbing Contractor (PC), etc.) mentioned shall fall under the scope of the General Contractor (GC). The GC is responsible to hire all necessary subcontractors."					
		Please clarify what the plumbing contractor is responsible for as far as material & fixtures for the Culinary Arts room C100 in the base bid.					
	Response:	This was an error in the 11 40 00 specification section. Please refer to the revised specification section 11 40 00, revised general note on FS-1 drawing, and new Multiple Prime Contractor Notes on A2.01.					
2	Question:	Plumbing Contract Gas Piping: Drawing P2.12 Gas Riser Diagram					
		Drawing shows 2" existing gas piping connecting to two existing units, (1) RAYPAK HWH & (1) Lochinvar DHWH. Please clarify the plumbing contract scope of work pertaining to these two units.					
	Response:	Please replace the Regulators for both units, as directed on P2.12.					

4.0 Requests for Information (RFIs): (continued)

No. Question / Response

3 Question: Plumbing Contract Gas Piping: Drawing P2.12 Gas Riser Diagram

Drawing shows (3) existing RTU's and (1) HV-2 that are not shown on drawing

P2.07 Please clarify plumbing scope of work pertaining to these units.

Response: The 3 RTU's were mislabeled on the drawing. The equipment has been shown

and clouded as Rev1. P2.07 will be re-issued. See GAS Connection Detail on

P2.12

5.0 <u>Clarifications:</u>

No.

N/A

6.0 Substitution Requests:

Specification Section No.

N/A

END OF ADDENDUM NO. 1

Attachment: #1 – Pre-Bid Meeting Sign in Sheet 12/02/21

#2 - 01 20 00 - PH-2 MHS Capital Improvement Bond Project Bid Schedule

#3 – 01 20 00 - PH-2 MHS Site Logistics Plans SL-1, SL-2 and SL-3

#4 – 11 40 00 - Food Service Equipment

Enclosures: #1 – Revised Drawings: A1.01, A2.01, FS.1, and P2.07.

LAN Job #4.1092.72.06 Mamaroneck UFSD/Capital Improvements at Mamaroneck High School – Phase 2 Pre-Bid Meeting Friday, December 2, 2021 @ 3:00 p.m.

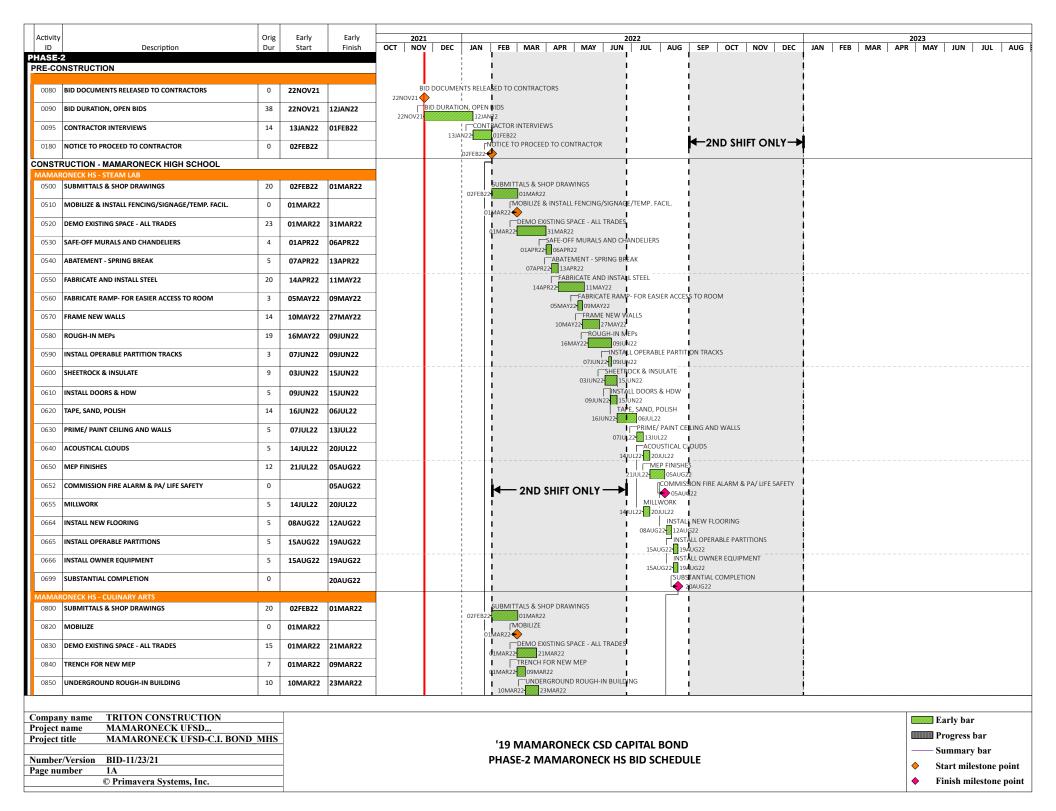
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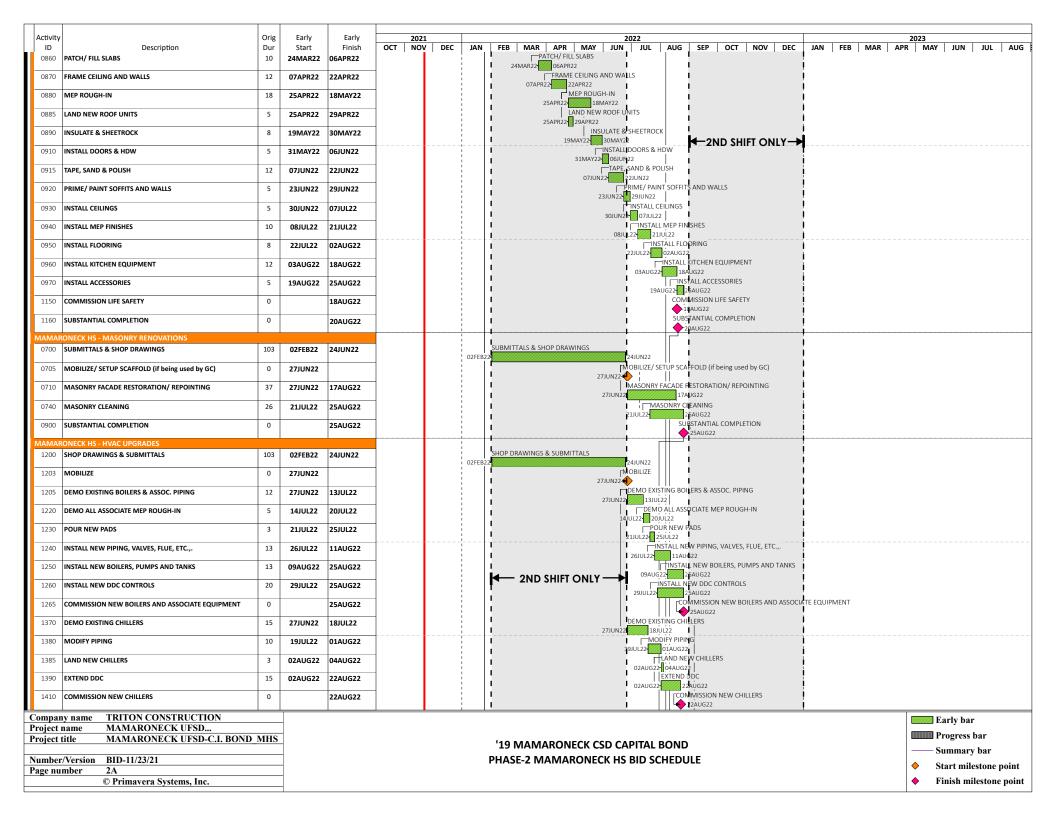
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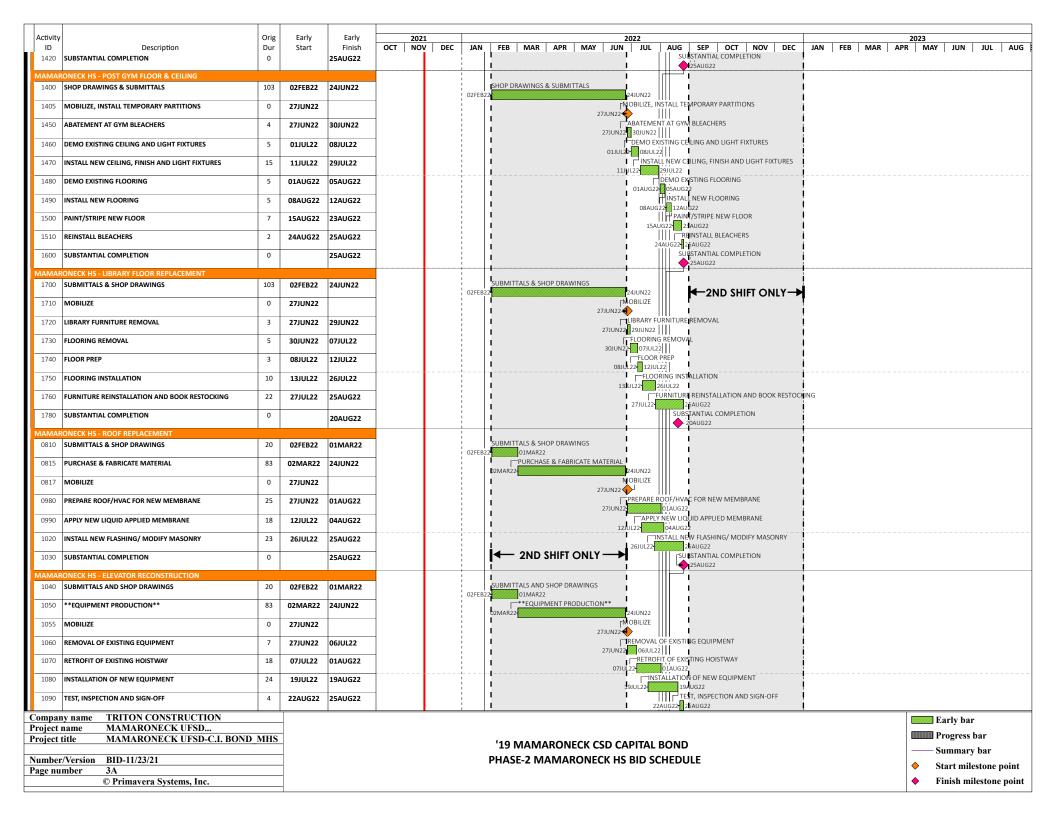
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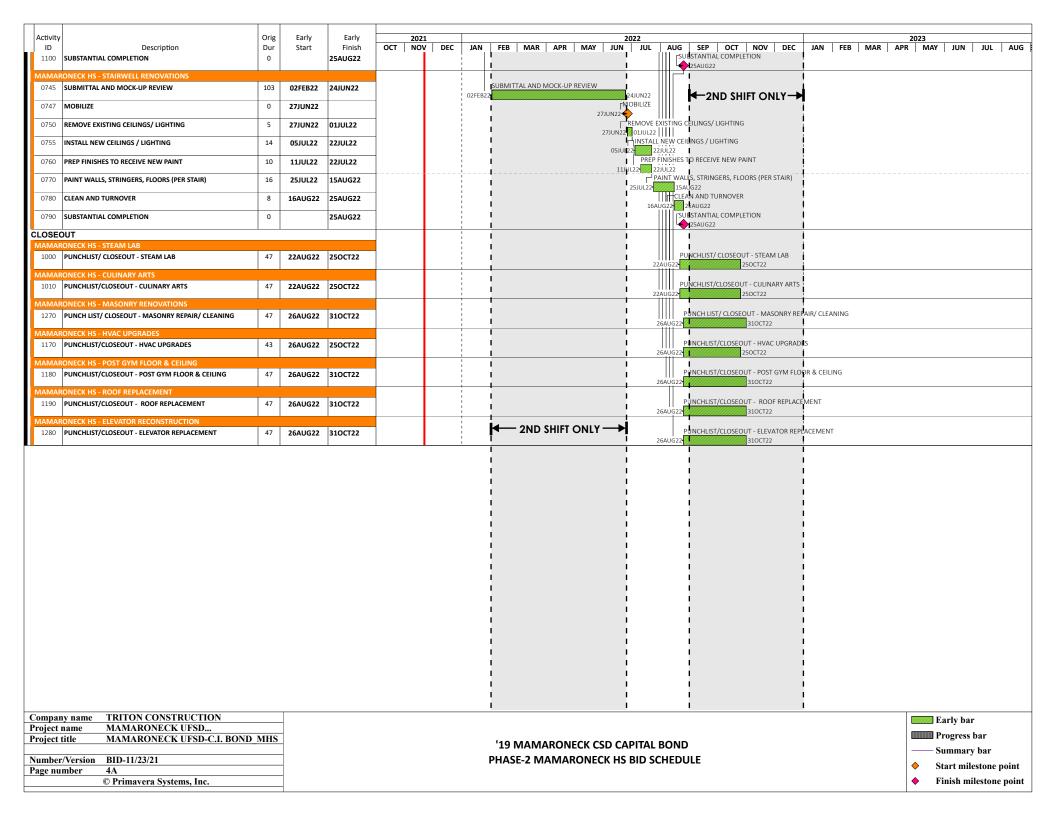
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NAME (PLEASE PRINT)	Emile MAYO	Eliz Studley	Brien Triolo	Formslan Kins	DAMIEUE FARREU	GEORGE THOMPSON	STEVE BRUGGE	JOHN HANSEY	









GENERAL LOGISTICS NOTES

GENERAL CONSTRUCTION TRADE (GC) TO PROVIDE 8'-0" TALL CONSTRUCTION FENCE W/ PRIVACY SCREEN AROUND ALL STORED MATERIAL AND AS SHOWN ON THE

ALL PRIME CONTRACTORS TO UTILIZE THE STAGING LOCATION, PROVIDED BY THE GC. EACH PRIME CONTRACTOR SHALL COORDINATE MATERIAL AND EQUIPMENT WITHIN STAGING LOCATIONS, WITH THE OTHER PRIME CONTRACTORS AND CM.

B. MATERIAL WILL NOT BE PERMITTED TO BE STORED OUTSIDE FENCED-IN AREAS OR IN AREAS NOT DESIGNATED BY THE CONSTRUCTION MANAGER/OWNER. MATERIAL STORAGE ON THE INTERIOR OF THE BUILDING THAT IS NOT USED WITHIN 72HRS, WILL **NOT BE PERMITTED**

I. ALL CRANES PICKS SHOULD BE SCHEDULED TO TAKE PLACE DURING THE SUMMER MONTHS, OR DURING AFTER-HOURS. THE CONTRACT PERFORMING A CRANE PICK ASSUMES ALL RESPONSIBILITY FOR RESTORATION OF THE LANDSCAPE/HARDSCAPE THROUGH APPROVAL BY THE ARCHITECT/CIVIL ENGINEER/CM.

CRANE PICKS THAT REQUIRE UTILIZING THE VILLAGE/TOWN/CITY/STATE ROAD WILL REQUIRE THE CONTRACTOR TO FILE ANY PERMITS NEEDED TO SHUTDOWN THE ROAD/LANES FOR THEIR CRANE OPERATIONS. ANY COST ASSOCIATED WITH THE PERMITTING PROCESS OR FINES INCURRED AS A RESULT OF NOT FILING THE CORRECT PERMITS, WILL BE THE RESPONSIBILITY OF THAT CONTRACTOR PERFORMING THE CRANE PICK.

5. THE GC PROVIDING THE STAGING LOCATION IS RESPONSIBLE TO REPAIR THE GRADE, GRASS, SHRUBBERY, AND HARDSCAPES (ASPHALT/CONCRETE) AFTER REMOVAL OF FENCING AND MATERIAL FROM WITHIN THE STAGING LOCATION. THIS INCLUDES ANY REPAIRS AS A RESULT OF THEIR EQUIPMENT AND ACTIVITIES AROUND THE BUILDING AS A RESULT OF THEIR WORK. DAMAGE TO THE LANDSCAPE/HARDSCAPE AS A RESULT OF ANOTHER PRIME CONTRACTOR, OUTSIDE OF THE STAGING AREA, WILL BE THE RESPONSIBILITY OF THAT CONTRACTOR TO REPAIR.

THIS INCLUDES RESTORING ANY TEMPORARY LOGSITICS FOR EGRESS, SUCH AS WALKWAYS, ASPHALT RAMPS, ETC.,

6. DELIVERIES ARE TO BE COORDINATED WITH THE CM AND OWNER TO AVOID INTERFERENCE WITH PAVING.

7. DUMPSTERS AND REFUSE CONTAINERS, PROVIDED BY THE GENERAL CONSTRUCTION TRADE FOR ALL PRIME CONTRACTORS, ARE PERMITTED WITHIN STAGING AREAS. IF DUMPSTERS ARE NEEDED OUTSIDE OF STAGING AREAS, THEY WILL NEED TO BE SURROUNDED BY ADDITIONAL FENCING - APPROVED BY THE CM

8. EACH PRIME CONTRACTOR IS REQUIRED TO COORDINATE WITH THE CONSTRUCTION MANAGER AND ANY OTHER TRADE- THEIR OWN WORK, IN WHICH THEY MAY IMPACT OTHER TRADES OR THE OWNER AND IT'S PROPERTY.

9. THE GENERAL CONSTRUCTION PRIME CONTRACTOR IS TO PROVIDE AND MAINTAIN PERIODICALLY ALL TEMPORARY CONSTRUCTION SIGNAGE AS SHOWN ON THE LOGISTICS PLANS AND PER NYSED, OSHA AND LOCA/FEDERAL GOVERNMENT REGULATION.

THIS INCLUDES BUT IS NOT LIMITED TO:

•JOBSITE RULES SIGN (3'-4" X 2'-3") SECURED TO SITE FENCE AT EACH ENTRANCE OF THE STAGING AREA (4 MINIMUM - 1 AT EACH LOCATION)

•"PERSONAL PROTECTIVE EQUIPMENT/ HARD HATS REQUIRED" SIGNAGE AT 20' INTERVALS ON ENTIRE PERIMETER OF SITE FENCE.

•"NOTICE – PREVENT SPREAD OF CORONAVIRUS, SANITIZE/WASH YOUR HANDS FREQUENTLY". "WEAR FACE MASK WHILE MAINTAINING SOCIAL DISTANCING"

10. EACH PRIME CONTRACTOR WILL BE REQUIRED TO SCHEDULE DELIVERIES WITH THE CONSTRUCTION MANAGER AND THE DISTRICT. THE DISTRICT AND/OR THE CONSTRUCTION MANAGER HOLD THE RIGHT TO REJECT DELIVERIES IF NOT SCHEDULED WITH THE CONSTRUCTION MANAGER OR DISTRICT.

11. EACH PRIME CONTRACTOR IS REQUIRED TO PROVIDE A (2X) DEDICATED FLAGMEN WHEN ACCEPTING DELIVERIES WITHIN THE STREET, TO THEIR STAGING AREA.

12. PARKING FOR EMPLOYEES WILL BE DESIGNATED AT TIME OF CONSTRUCTION, AND SHOULD BE ASSUMED TO BE OFFSITE PARKING, NOT PAID FOR BY THE OWNER: PARKING WILL NOT BE ALLOWED WITHIN THE STAGING AREA.

13. WORKERS ARE REQUIRED TO WEAR ID BADGES, HIGH VISIBILITY VESTS, HARD HATS AND ALL OTHER REQUIRED PPE AT ALL TIMES WHILE ON SITE. WORKERS/PERSONNEL WITHOUT THESE REQUIREMENTS WILL BE ASKED TO BE REMOVED FROM THE SITE WITH A ONE-STRIKE POLICY.

14. INTERACTION BETWEEN CONSTRUCTION PERSONNEL AND STAFF/STUDENTS IS NOT PERMITTED. ANY PERSONNEL FOUND INTERACTING WITH STUDENTS OR FACULTY MAY BE ESCORTED BY LAW ENFORCEMENT FROM THE SITE. THIS IS A ZERO-STRIKE POLICY.

15. REFERENCE DIVISION 01 OF THE SPECIFICATION AND TRITON'S SPECIAL PROVISIONS FOR ALL OTHER LOGISTICAL REQUIREMENTS.

16. EACH PRIME CONTRACTOR MUST IMPLEMENT AND FOLLOW ALL NYS GUIDELINES AND REGULATIONS REGARDING COVID-19. INCLUDING BUT NOT LIMITED TO HAND WASHING/SANITIZING STATIONS, DISINFECTING, SOCIAL DISTANCING, CONTACT TRACING LOGS, ETC.. COVID-19 PROTOCOLS, POLICY AND PROCEDURES MUST BE DETAILED AND INCLUDED IN EACH PRIME CONTRACTOR'S SAFETY MANUAL AND LOGISTICS PLAN AND IS TO BE SUBMITTED TO THE CONSTRUCTION MANAGER WEEKLY. THIS REQUIREMENT EXTENDS TO ALL SUBCONTRACTORS OF THE PRIME CONTRACTOR.

2' - 3" 3' - 0" OPENING ATTENTION! AUTHORIZED PERSONNEL ONLY SAFETY STARTS HERE 2" GALV. WIRE FABRIC (TYP.) All visitors must check in at the project office where identification badges will be issued. All accidents must be reported to Construction FOR LOCK Material Safety Data Sheets are required for al materials brought onto the jobsite. Possessing and/or working under the influence o drugs and/or alcohol is prohibited. HINGE, TYP. No firearms or weapons of any kind are permitte Hard hats must be worn at all times FIN. GRADE Protective eve wear is required ALL trade persons must wear shirts with sleeve ANY PERSONS FOUND IN VIOLATION OF THE REQUIREMENTS WILL BE REMOVED FROM THE JOBSITE AT THE DISCRETION OF THE PROJECT

1 -5/8"~ TOP RAIL w/ 11 GA. ALUM. 3"~ CORNER AND END POSTS TIES @ 15" O.C. HORIZ. (TYP.) w/ END CAP AT TOP RAIL (TYP.) SCHED. 40 2-\"~ LINE POST @ ALL TERMINAL & GATE POSTS ARE X 10'-0" O.C. w/ 11 GA. ALUM. APPROX. 3'-6" LONGER THAN TIES @ 1'-0" O.C. (TYP.) FABRIC HEIGHT TO ALLOW FOR 3'-0" DIRECT EMBEDMENT INTO EXISTING GRADE. 48" WIDE SECTIONS OF 9 GA. LATCH AND EYELET GALV. 2" MESH w/SCREENING C ALL LINE POSTS ARE 2-\" O.D. STEEL PIPE W/ALL REQ'D. FITTINGS. GATE POSTS - 4"ø ALL TERMINAL POSTS ARE 3" O.D. (9.10 lbs per ft.) STEEL PIPE W/ALL REQ'D. FITTINGS. STEEL WIRE w/ 11 GA. ALUM. TIES @ 15" O.C. HORIZ. (TYP.) POST. TYP FOR ENTIRE LENGTH OF FENCE. FINISH GRADE (VARIES) ALL CONSTRUCTION SIGNAGE, ALL POSTS ARE DRIVEN INTO GATES, FENCING, etc. TO BE GROUND A MINIMUM OF 3'-0" MAINTAINED BY G.C. THROUGHOUT BELOW EXISTING FINISHED CONTRACT DURATION. **TEMPORARY 3' SWING GATE**

DETAIL @ CONSTRUCTION FENCE PANELS NOT TO SCALE

DETAIL @ CONSTRUCTION GATE NOT TO SCALE

12" ~

CONC FILLED

SONO-TUBE

ALL DOUBLE LEAF ROLLING CHAIN LINK GATES (8', 10', AND 20') TO E

MAINTAINED BY GENERAL CONTRACTOR FOR ENTIRE CONTRACT DURATION

SEE ADJACENT PLAN

GATE FRAMES - 2"~ (2.72 lbs per

LATCH AND

EYELET FOR LOCK

POURED CONCRETE PAD WITH

6x6-W1.4xW1.4 WWF ON INSIDE

OF FENCE. TYPICAL AT GATES

ft.) TRAFFIC GATES ON WHEELS

GATE POSTS

4"~ (9.10 lbs per ft.)

DANGER CONSTRUCTION AREA KEEP OUT

NOT TO SCALE

JOBSITE RULES SIGN DETAIL

SAFETY FIRST SAFETY GLASSES,

NOT TO SCALE

SAFETY SHOES AND HARD HATS REQUIRED BEYOND **THIS POINT**

AUTHORIZED PERSONNEL

ONLY

EXTINGUISHER

EXAMPLES OF REQUIRED SIGNAGE

ELEVATOR LOGISTICS NOTES (ELEVATOR CONTRACTOR)

1.PRIME CONTRACTOR FOR ELEVATOR CONSTRUCTION TRADE (EVC) TO PROVIDE 8'-0" TALL CONSTRUCTION FENCE W/ PRIVACY SCREEN AROUND ALL STORED MATERIAL AND AS SHOWN ON THE PLANS.

2.THE EVC CONTRACTOR WILL BE THE SOLE CONTRACTOR TO UTILIZE HIS STAGING AREA.

3.MATERIAL WILL NOT BE PERMITTED TO BE STORED OUTSIDE FENCED-IN AREAS OR IN AREAS NOT DESIGNATED BY THE CONSTRUCTION MANAGER/OWNER. MATERIAL STORAGE ON THE INTERIOR OF THE BUILDING THAT IS NOT USED WITHIN 72HRS, WILL NOT BE PERMITTED.

4.THE EVC PROVIDING THE STAGING LOCATION IS RESPONSIBLE TO REPAIR THE GRADE, GRASS, SHRUBBERY, AND HARDSCAPES (ASPHALT/CONCRETE) AFTER REMOVAL OF FENCING AND MATERIAL FROM WITHIN THE EVC'S STAGING LOCATION. THIS INCLUDES ANY REPAIRS AS A RESULT OF THEIR EQUIPMENT AND ACTIVITIES AROUND THE BUILDING AS A RESULT OF THEIR WORK. DAMAGE TO THE LANDSCAPE/HARDSCAPE AS A RESULT OF ANOTHER PRIME CONTRACTOR, OUTSIDE OF THE STAGING AREA, WILL BE THE RESPONSIBILITY OF THAT CONTRACTOR TO REPAIR. THIS INCLUDES RESTORING ANY TEMPORARY LOGSITICS FOR EGRESS, SUCH AS WALKWAYS, ASPHALT RAMPS, ETC.,. 5.DELIVERIES ARE TO BE COORDINATED WITH THE CM AND OWNER TO AVOID INTERFERENCE WITH PAVING.

6.DUMPSTERS AND REFUSE CONTAINERS, PROVIDED BY THE ELEVATOR CONSTURCTION PRIME ARE PERMITTED WITHIN STAGING AREAS ONLY FOR THE EVC. IF DUMPSTERS ARE NEEDED OUTSIDE OF STAGING AREAS. THEY WILL NEED TO BE SURROUNDED BY ADDITIONAL FENCING - APPROVED BY THE CM.

7.THE ELEVATOR CONSTRUCTION PRIME CONTRACTOR IS TO PROVIDE AND MAINTAIN PERIODICALLY ALL TEMPORARY CONSTRUCTION SIGNAGE AS SHOWN ON THE LOGISTICS PLANS AND PER NYSED, OSHA AND LOCA/FEDERAL GOVERNMENT REGULATION. THIS INCLUDES BUT IS NOT LIMITED TO:

•JOBSITE RULES SIGN (3'-4" X 2'-3") SECURED TO SITE FENCE AT EACH ENTRANCE OF THE STAGING AREA (4 MINIMUM - 1 AT EACH LOCATION)

•"PERSONAL PROTECTIVE EQUIPMENT/ HARD HATS REQUIRED" SIGNAGE AT 20' INTERVALS ON ENTIRE PERIMETER OF SITE FENCE.

•"NOTICE - PREVENT SPREAD OF CORONAVIRUS. SANITIZE/WASH YOUR HANDS FREQUENTLY". "WEAR FACE MASK WHILE MAINTAINING SOCIAL" DISTANCING"

8.THE ELEVATOR CONSTRUCTION PRIME CONTRACTOR WILL BE REQUIRED TO SCHEDULE DELIVERIES WITH THE CONSTRUCTION MANAGER AND THE DISTRICT. THE DISTRICT AND/OR THE CONSTRUCTION MANAGER HOLD THE RIGHT TO REJECT DELIVERIES IF NOT SCHEDULED WITH THE CONSTRUCTION MANAGER OR DISTRICT.

9.THE EVC IS REQUIRED TO PROVIDE A (2X) DEDICATED FLAGMEN WHEN ACCEPTING DELIVERIES WITHIN THE STREET, TO THEIR STAGING AREA. 10.INTERACTION BETWEEN CONSTRUCTION PERSONNEL AND STAFF/STUDENTS IS NOT PERMITTED. ANY PERSONNEL FOUND INTERACTING WITH STUDENTS OR FACULTY MAY BE ESCORTED BY LAW ENFORCEMENT FROM THE SITE. THIS IS A ZERO-STRIKE POLICY.

11. REFERENCE DIVISION 01 OF THE SPECIFICATION AND TRITON'S SPECIAL PROVISIONS FOR ALL OTHER LOGISTICAL REQUIREMENTS.

12. THE EVC PRIME CONTRACTOR MUST IMPLEMENT AND FOLLOW ALL NYS GUIDELINES AND REGULATIONS REGARDING COVID-19. INCLUDING BUT NOT LIMITED TO HAND WASHING/SANITIZING STATIONS, DISINFECTING, SOCIAL DISTANCING, CONTACT TRACING LOGS, ETC... COVID-19 PROTOCOLS, POLICY AND PROCEDURES MUST BE DETAILED AND INCLUDED IN EACH PRIME CONTRACTOR'S SAFETY MANUAL AND LOGISTICS PLAN AND IS TO BE SUBMITTED TO THE CONSTRUCTION MANAGER WEEKLY. THIS REQUIREMENT EXTENDS TO ALL SUBCONTRACTORS OF THE PRIME CONTRACTOR.

UL DESIGN # U419 3-5/8" 18 GA METAL STUDS @ 16" O.0 PROVIDE LATERAL BRACING AS REQ'I ABUSE-RESISTANT' BRAND ABUSE/WATER/MOLD/ FIRE-RESISTANCE BATT INSULATION UNFACED. TYPE ADDITIONAL INFORMATION O.C. AT INTERMEDIATE STUDS, SCREW SURFACE WITHOUT BREAKING FIBERGLASS MAT SURFACE. (TYP.) <u>TEMPORARY FIRE-RATED WALL</u>

-01-03-0-001 20-99 # الم

ALL PRIME CONTRACTORS ARE TO REFERENCE THE LOGISTICS DRAWINGS.

Job No. 4.1092.72.6

TRITON

Revisions:

UNAUTHORIZED ALTERATIONS OF ADDITIONS TO THIS DOCUMENT A VIOLATION OF SECTION 7209

THE NEW YORK STATE EDUCA AW. THESE DOCUMENTS REMA

HE EXCLUSIVE PROPERTY OF

ENGINEER, AND MAY NOT BE U FOR ANY PURPOSE WHATSOE

WITHOUT THE WRITTEN CONSEI OF THE ENGINEER.

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2" GALVANIZED WIRE FABRIC

1/4" x 3/4" STRETCHER BAR,

4 1/4" x 3/4" BANDS, TYPICAL

(TYPICAL)

TYPICAL

HINGE, TYP.

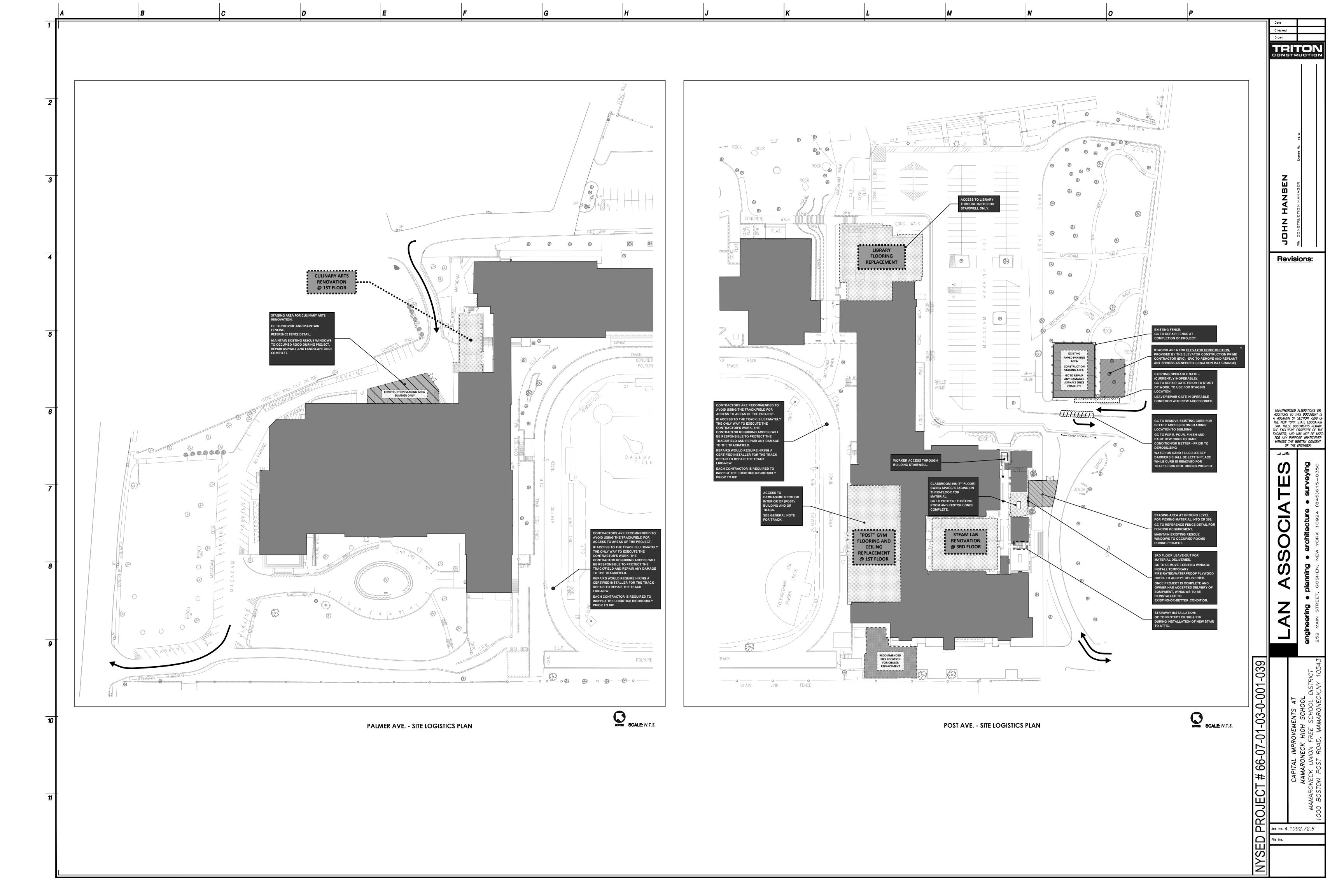
FIN. GRADE

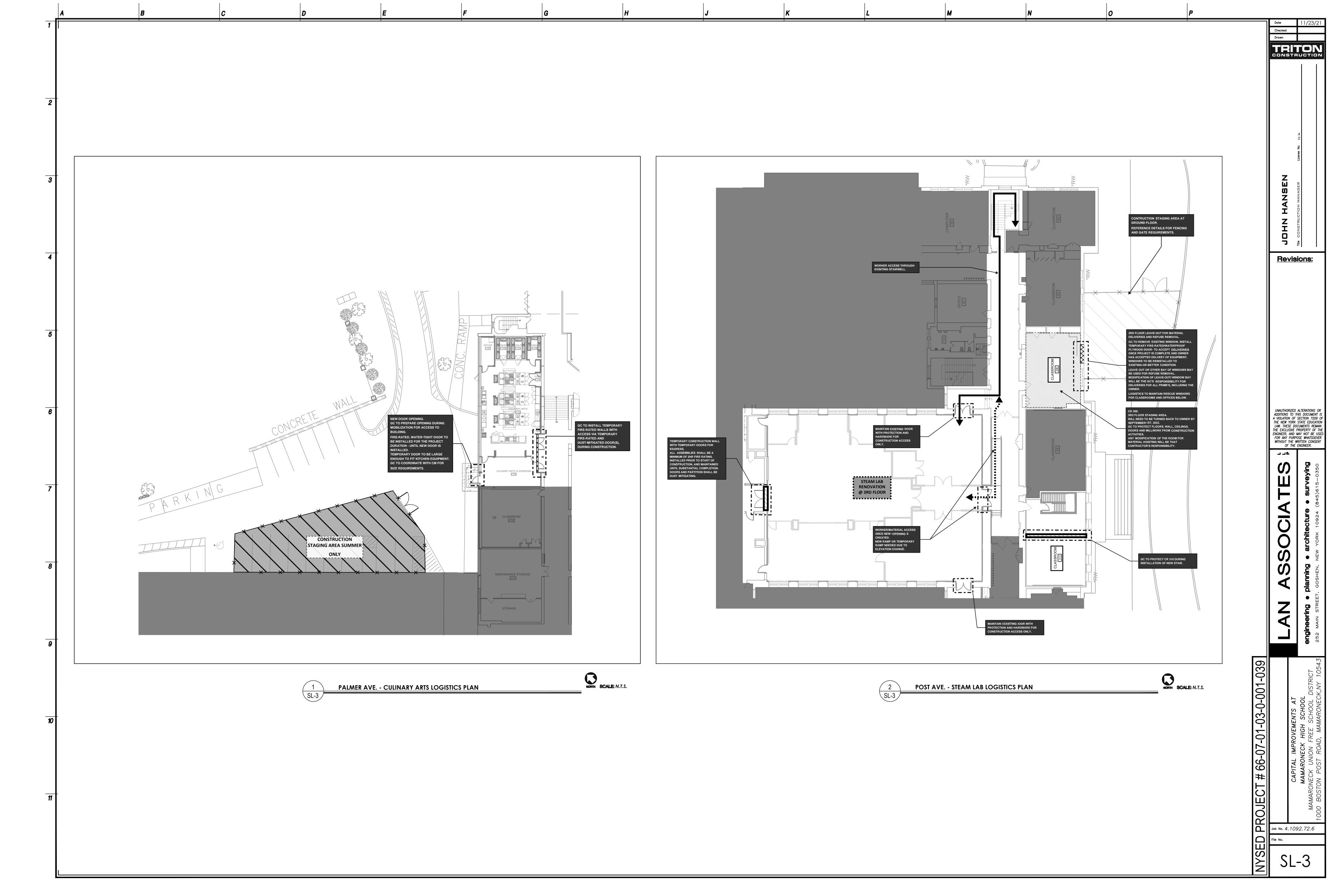
CONTRACTOR

DURATION.

MAINTAINED BY GENERAL

THROUGHOUT CONTRACT





SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.01 GENERAL REQUIREMENTS

A. Work of this Section shall conform to the requirements of the Contract Documents including drawings and general provisions of the Contract, General and Supplementary Conditions and Division 01 Specification Sections.

1.02 BIDS

- A. Unless otherwise noted, Kitchen Equipment Contractor (KEC) is a sub-contractor to the General Contractor (GC) and is to provide and install all items listed in this section and as detailed on food service drawings.
- B. All Prime Contractors shall review the Food Service Drawings, FS.1 thru FS.9 and are responsible for all work items called out as being by their specific trade (ie: electrical, plumbing, mechanical, general, etc.) All kitchen equipment shall be provided and installation shall be part of the Prime Contract for General Construction (GC). Additionally, all references to the Kitchen Equipment Contractor (KEC) in the Food Service Drawings or Specifications is referencing work that is to be performed by a subcontractor to the Prime Contract for General Construction (GC). The Kitchen Equipment Installer will not be making final connections, all final connections of equipment shall be by the Prime Contracts under this project (MC, PC, EC). All Prime Contractors are responsible for coordination with one another and with the Kitchen Equipment Contractor under the GC Prime Contract.
- C. Raymond/ Raymond Associates is herein identified as the Food Service Consultant.
- D. Bids must be based on equipment of manufacturers specified; no substitution will be accepted after award of Contract.
- E. Substitutions: When a product or material is specified by name and or model number, as noted in these specifications, such specifications establishes the standard type and quality considered most satisfactory for the particular purpose in the building. The bid proposal therefore should be based thereon, so that all bidders bid under the same conditions. Another product or material of the same type that meets the requirements may be submitted for consideration as a substitute only under the following conditions:
 - Requests for substitution must be submitted in writing at least ten (10) days before the date set for the receipt of bids for review and approval by the design professional. If the substitution is found to be equivalent, all bidders will be notified prior to the receipt of bids.
 - In providing substitution requests, the bidder must prove equivalence of the substitution and furnish detailed specifications and catalog cuts or drawings.
 Failure to identify exceptions or deviations from equipment specified must be interpreted to indicate that the product offered complies with the specification in every respect.
- F. Owner, Architect and Food Service Consultant reserves right to waive any informality, or reject any or all bids and any parts thereof, or to accept that bid as a whole or part that in his judgment is for the best interest of Owner. All bids to have on Contractor's letterhead itemized cost of each item of equipment, otherwise bid will be rejected.

- G. Custom fabrication, millwork, equipment, etc. must be built by a company continually in business for at least a 5-year period.
- H. Contract documents convey a method of construction for custom fabrication; however this may or may not be the appropriate method based on selected fabricators industry knowledge and standards. It will be the responsibility of the selected fabricator to interpret and apply appropriate methods of construction for full functionality of custom fabrication.

1.03 WORK INCLUDED

- A. KEC shall coordinate with other trades or sub-contractors in order that whole installation may result in the highest grade possible.
- B. KEC shall provide and install only such valves, traps, faucets, shut-offs, reducing pressure valves, relief valves and other specialty items required within equipment and as hereinafter specified.
- C. KEC shall make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or plumbing piping, etc.
- D. KEC shall stack and remove rubbish waste material, crating, etc., resulting from work and keep the premises clean at all times. Upon completion of the installation, thoroughly and finally clean all equipment ready for use.

1.04 POWER AVAILABLE

- A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph.
- B. Water Pressure: Typical Food Service Equipment range 25 to 90 PSI, if required, pressure reducing valves provided by Plumbing Contractor.
- C. Water Temperature(s):
 - 1. 110°-120° Fahrenheit max at hand washing sinks, work sinks and preparation sinks.
 - 2. 120°-140° Fahrenheit max at 3-compartment pot sink, dishwashers and hose reel assembly.
 - 3. 110°-120° Fahrenheit max at cooking equipment with faucet assembly.
- D. Gas Pressure: Typical Food Service Equipment range 5" W.C. to 10" W.C., if required, a gas pressure reducing valve at main feed, prior to equipment connection, to be provided by Plumbing Contractor.

1.05 GENERAL CHARACTERISTICS OF EQUIPMENT

- A. Electrically Operated
 - 1. Electrically operated equipment to be listed by Underwriters Labs., Inc.
 - 2. Motors: Up to and including 3/4 horsepower, shall be 120/60/1.

- 3. Motors: Over 3/4 horsepower, 208/60/3, unless otherwise indicated.
- Ranges, food warmers, etc., over 2.0 kW, 208/60/1 or 208/60/3, unless otherwise indicated.
- 5. Electrically heated equipment, etc., 2.0 kW and under, 120/60/1.
- 6. 1 ph. electrical plug-in units with 3 wire cords; 3 wire cap.
- 7. 3 ph. electrical plug-in units with 4 wire cords; 4 wire cap.
- 8. Motor driven equipment: equipped with starting switch.
- 9. Motors: equipped with overload protection.
- 10. Wiring on fixtures, including operating switches and pilots, furnished by Kitchen Equipment Contractor.
- B. Submit in writing to Architect and Food Service Consultant for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.
- C. Punch holes for, and install hood and walk-in cooler/freezer lights and concealed conduits. The interconnection of same, including control switch, wiring, inter-wiring between sections, etc., by Electrical Contractor.

1.06 WORK EXCLUDED FROM THIS DIVISION

A. The following work is to be performed by other trades or sub-contractors and is not the responsibility of the Kitchen Equipment Contractor. The GC is responsible to hire all necessary sub-contractors.

1. Electrical Contractor

- a. Make connections to all food service equipment as shown.
- b. Furnish disconnect switches.
- c. Interconnecting of all exhaust hood lights, switches, control packages, interfaces, etc. including inter-wiring between sections of exhaust hoods.
- d. Interconnecting of control switches as required on equipment shown, and all other components which come as part of any equipment shown on plan.
- e. Interconnecting of any equipment, including, but not limited to, walk-in coolers/ freezers monitoring, exhaust hood monitoring and/ or fire protection monitoring with building management systems.
- f. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished.

2. Plumbing Contractor

- a. Make hot and cold water, waste and gas connections to all kitchen equipment shown, furnishing all necessary shut-offs, traps, backflow preventers, vacuum breakers, grease traps, drain line runs, etc.
- b. Install all faucets, pot fillers, filters and pressure regulators as furnished by Kitchen Equipment Contractor.
- c. Interconnecting of any and all other components that come as part of any other equipment shown.

- d. Provide floor drains and floor sinks where shown and indirect piping to floor drains and floor sinks as indicated on drawings.
- e. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished.

3. Ventilation Contractor

 Furnish size, shape and location of vent collars for exhaust hood and make connections to these collars.

4. General Contractor

- a. Provide and/or coordinate all work to the floors, walls and ceilings of the space.
- b. Provide wall blocking where required and as indicated on food service drawings.

1.07 SUB-CONTRACTORS TO KITCHEN EQUIPMENT CONTRACTOR

- A. Fire Protection Contractor for the wet chemical protection system within exhaust hood systems only and Refrigeration Contractor for the remote refrigeration packages for walkin coolers/ freezers, rack systems, etc. are typical sub-contractors to the Kitchen Equipment Contractor.
- B. KEC to provide the name and addresses of all sub-contractors furnished to Architect/Owner and Food Service Consultant at time of submitting shop drawings. Selection of sub-contractors must be approved by them; and if in their judgment any fail to prosecute work in strict accordance with drawings and contract, after due notice from Owner or his agent, shall discharge same, but this in no way releases Kitchen Equipment Contractor from his obligations and responsibility under the contract.
- C. Every sub-contractor bound by terms and provisions of the contract so far as applicable to his work. Nothing contained herein shall create any contractual relations between any sub-contractor and Owner.
- D. Kitchen Equipment Contractor fully responsible to Owner for acts and omissions of his/her sub-contractors.

1.08 SHOP DRAWINGS, ETC.

- A. Immediately upon award of Contract and within 4 weeks, submit to Architect/Owner and Food Service Consultant, drawings for approval. Submit 1/4" scale rough-in drawings showing locations of plumbing and electrical connections with all requirements indicated at point of connection; use of a legend or numbered connection plan will be cause for drawing rejection. Prior to fabrication, submit to Architect for approval 1/2" scale shop drawings showing plan, elevations and isometric views covering all items of work. Drawings to show dimensions and details of construction, installation and relations to adjoining and related work where same requires cutting or close fitting. Show reinforcement, anchorage, etc., required for complete installation. After correction and approval of above, submit sets for record, then afterwards as many additional copies as required by client.
- B. Submit in same manner as above, drawings showing masonry bases, depressed floors, positions of walls, requirements for ceiling hangers, wall blocking, and any other special conditions necessary for complete and correct correlation of various trades for satisfactory installation of all equipment shown on drawings.

C. Manufacturer's names, cuts, descriptive data, analysis of tests, rated capacities and other information necessary for approval of standard manufactured articles and equipment furnished to Architect/Owner and Food Service Consultant for approval before ordering or purchasing. This submission made in same manner as above. All cuts marked with item number, mechanical characteristics, accessories furnished and bound in folders.

1.09 GENERAL

- A. No machine or equipment acceptable from any manufacturer not having had equipment of approximately the same type and design as that specified operating successfully for at least 5 years. Machines installed for test purposes shall not come within the category of successful commercial operation.
- B. Architect/Owner and/or Food Service Consultant privileged to inspect material and fabrication at Kitchen Equipment Contractor's or its sub-contractors factory at any time.
- C. Before proceeding with shop work, Kitchen Equipment Contractor to verify all measurements at premises. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, Kitchen Equipment Contractor shall consider work requirements of other trades and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining work.
- D. Kitchen Equipment Contractor responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by Architect/Owner.
- E. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field measurements.
- F. Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, drainboards, etc., to be constructed of a single sheet of metal. Where size of equipment requires more than 1 sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.
- G. Appliances of rigid construction free from objectionable vibration and quiet in operation.
- H. Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.
- Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity.
- J. Motors drip-proof, splash-proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.
- K. It is the responsibility of the Kitchen Equipment Contractor to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide stainless steel cover plates as required. Furthermore, it is the

responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated.

1.10 STAINLESS STEEL (S.S.)

- A. Where S.S. is specified, it shall be Type 304, nickel bearing iron alloy, containing approximately 17.0% to 19% chromium, 8% to 10% nickel, not more than 0.2% carbon, and not more than 2.0% of other alloying elements; designed being austenitic (non-magnetic).
- B. S.S. free from scale with all surfaces polished to a high commercial finish. All welding and exposed welds hereinafter specified, must be ground down and polished smooth to a #4 finish so that no evidence of welding will appear. Unexposed welds on underside of counter or tables ground smooth and treated with an acid solution to remove weld discoloration and oxidization and to arrest corrosion.
- C. Undersides of all counters, work tables, sinks, drain boards, etc., after fabrication, to have one (1) heavy coat of sound deadening material applied as allowed by local codes.
- D. Gauges for sheet iron and sheet metal, U.S. Standard.
- E. Rivets, welds, bolts, screws, nuts and washers to be steel except where brass or S.S. is fastened, in which case they shall be brass or S.S., respectively. Where dissimilar metals are fastened, welds, bolts, rivets, screws, nuts and washers, highest grade metal. Spacing and extent of welds, rivets, bolts and screws such as to insure suitable fastening and prevent bulging of metals fastened.

1.11 SANITATION

A. All custom built equipment constructed in accordance with standard No. 2, 4 & 7 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by N.S.F. and carry their stamp of approval. Kitchen Equipment Contractor must have "Registered" numbered seal of N.S.F. approval.

1.12 OPERATING INSTRUCTIONS

- A. Kitchen Equipment Contractor shall leave all items of equipment in good, operating condition and furnish the services of a "qualified" competent manufacturer's representative to instruct Owner's employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.
- B. Kitchen Equipment Contractor shall be responsible for scheduling of equipment demonstrations and/or training and shall provide a detailed list of expected dates, times and manufacturer's representative to be present (in attendance) for each piece of equipment.
- C. Kitchen Equipment Contractor or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period.

1.13 SAMPLES

A. After Award of Contract, when requested, Kitchen Equipment Contractor shall supply Architect with samples of fabricated equipment, such as corner of table with a rolled or

inverted "V" edge, corner of dish table, overshelf, drawer assembly, table leg with foot and gusset, or as specifically requested.

1.14 GUARANTEE

- A. Kitchen Equipment Contractor shall guarantee, as part of the bid and/or contract, workmanship, material and equipment for a period of 1 year from date of equipment final install and project turnover to Owner, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period.
- B. Manufacturer's operation and maintenance manuals on equipment, etc., turned over to the Owner in duplicate, bound in a folder and marked accordingly.

1.15 EQUIPMENT CONSTRUCTION AND STANDARDS

A. Where initials S.S. are used, they refer to "stainless steel;" C.P. refers to "chrome plated;" N.I.C. refers to "not in contract;" G.I. refers to "galvanized iron;" F.D. refers to "floor drain", and F.S. refers to "floor sink."

1.16 WASTES AND OVERFLOWS

- A. Sinks to have the following waste and overflow assemblies:
 - 1. For 1-1/2" NPT: Fisher model 74043 or approved alternate. Lever handle waste outlet with overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with flat strainer, 12 gpm max flow rate, stainless steel lever handle with ball, overflow head with stainless steel faceplate and chrome plated cast red brass drain body.
 - For 2" NPT: Fisher model 74043 or approved alternate. Lever handle waste outlet with overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with flat strainer, 12 gpm max flow rate, stainless steel lever handle with ball, overflow head with stainless steel faceplate and chrome plated cast red brass drain body.

1.17 WATER INLET LOCATION

- A. Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same to prevent such siphoning.
- B. All faucets furnished by Kitchen Equipment Contractor as specified. Traps furnished by Plumbing Contractor.

1.18 PITCH AND DRAINAGE

A. Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

1.19 SINKS

- A. #14 gauge S.S. interior corners rounded to 1" radius horizontally and vertically, forming a cove in bottom. All joints butt edged. Sink sizes given, inside measurements.
- B. Bottom of each compartment creased to center and fitted with a rotary drain as described in section 1.16, hereinbefore specified. Waste lever not to protrude beyond body of sink. Sinks to have overflows installed by Kitchen Equipment Contractor.
- C. Overflow to consist of 1-1/2" chrome plated brass strainer plate, fitted in back of each compartment at proper level directly connected to waste outlet with 1-1/2" chrome plated brass pipe.
- D. Back of sink extended integrally approximately 12" above working level, back 2-1/4" on 45° angle towards rear and then flanged down 1" and punched to accommodate faucets.
- E. Front and both ends, unless otherwise specified and shown, finished on top edge, 3" above working level, with 1-1/2" diameter, 180° welded integral roll. Exterior corners rounded to a 2-1/2" radius, all integrally welded.
- F. Sinks and drainboards finished on front and back edges only and left with straight edge on ends, so that drainboards may be welded thereto, forming integral units with top edge of rolled rim curbing formed on one horizontal plane across front to unit though surfaces of drainboards pitched to sinks.
- G. Multiple compartment sinks divided with double wall #14 gauge S.S. partitions, all corners rounded same as corners in sinks, continuously welded in place.
- H. Back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments.

1.20 SINK BOWL BUILT INTO TABLE TOP

- A. Sink constructed integral with table top #14 gauge S.S. having all interior corners coved vertically and horizontally forming a cove in bottom. To have overflow, lever waste outlet, etc..., as hereinbefore specified for sinks in spec section 1.19.
- B. All joints butt edged and welded, ground and polished, so that no evidence of welding will appear. All sink sizes inside measurements. Table top where shown, punched to receive deck type combination faucets, provided by Kitchen Equipment Contractor.

1.21 FAUCET AND BASKET DRAIN ASSEMBLY

- A. Sinks to have the following faucet assemblies:
 - 1. 3-Compartment Sink, Potwash:
 - a. 1 ea. Fisher model 74306 or approved alternate. Pre-Rinse assembly with 1.3 gpm flow rate or less, splash/ wall mount, 8" centers, add-on faucet 12" stainless steel tubular swing spout with 4" wrist blade handles, 36" flexible gooseneck hose with spray head, stainless steel spring with wall bracket, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Deck mount assembly model 75485.

b. 1 ea. Fisher model 60798 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Deck mount assembly model 57665.

2. 2-Compartment Sink, Preparation:

a. 1 ea. Fisher model 57665 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 60798.

3. Work Sink (Built-in, Welded-In):

a. 1 ea. Fisher model 57665 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 60798.

4. Hand Sink:

- a. 1 ea. Fisher model 58696 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 4" centers, 6" stainless steel swivel gooseneck spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 62650.
- B. All plumbing fixtures shall be certified CSA, ASME A112.18.1/CSA B125.1, AB1953/HSC 116875, Vermont Bill S152, NSF/ANSI 61 sec 9, annex F and G, NSF/ANSI 372 low lead content, ASTM F2324.

1.22 DRAINBOARDS

- A. #14 gauge S.S. full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180° roll, unless otherwise specified.
- B. Drainboards continuously welded to sinks.
- C. Drainboards 30" long or less shall have 1-1/2" #16 gauge S.S. tubular braces secured at underside near front and welded to S.S. gusset at leg anchor. All others to have legs and cross bracing with full length and width undershelf as specified for tables.

1.23 TABLES WITH S.S. TOPS

- A. Tops of #14 gauge S.S. 1 piece construction with all edges turned down into 2" integral 180° roll with all corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.
- B. Table tops thoroughly cross braced with 4" x 1" S.S. channel stiffeners #14 gauge welded to underside. All cross braces spaced not over 24" on center.

- C. Table tops adjoining walls or adjacent equipment carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coved to 1" radius. Where backsplash is exposed, it shall have finished S.S. back.
- D. It is the responsibility of the K.E.C. to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide S.S. cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated, if required.

1.24 LEGS AND CROSSRAILS

- A. 1-5/8" O.D. #14 gauge S.S. tubular-type with S.S. bullet shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot.
- B. Tops of legs attached to enclosed conical gussets of heavy gauge S.S. Gussets welded to #14 gauge S.S. 4" x 1" channels to underside on which they appear. Crossrails 1-1/2" O.D. #14 gauge S.S. coped and welded to legs approximately 10" A.F.F. or as specified.

1.25 OVERSHELF - TABLE TYPE

- A. #16 gauge polished S.S. with all edges turned down and finished in a 1-1/2" diameter 180° roll corners bullnosed, welded 1 piece construction.
- B. Shelves supported by 1" O.D. #14 gauge S.S. tubular uprights, tapered at top and flared at bottom, secured to table top with concealed inner tie rods, bolts and nuts. Uprights spaced approximately 42" on center not to interfere with table top proper. When uprights are located in other areas in addition to each end of table then they shall be cantilevered.

1.26 OVERSHELF - WALL TYPE

- A. #16 gauge polished S.S. with back edge turned up 2", remaining ends turned down in 1-1/2" diameter 180° roll with corners bullnosed welded, ground and polished.
- B. Shelves supported by #12 gauge S.S. cantilever brackets. Shelf spaced 1" from walls when in place and secured to same with C.P. toggle bolts. Undersides secured to brackets with concealed welded studs, nuts and washers. Brackets spaced approximately 42" on center.

1.27 UNDERSHELVES

- A. #16 gauge polished S.S. full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit contour of legs and fitted to same in neat, workmanlike manner to eliminate unsanitary crevices, fully welded, ground and polished.
- B. Undershelves reinforced on underside with welded 4" x 1" longitudinal channels of #14 gauge S.S. where applicable. All signs of welding on shelf surface removed.

1.28 DRAWERS

- A. Of #18 gauge S.S. all interior corners coved to a 1" radius both vertically and horizontally. All welds ground and polished to a uniform finish.
- B. Front of #14 gauge polished S.S. and will extend on both sides of drawer body to conceal slides, corners welded, ground and polished. Space between drawer front and body fully enclosed at bottom, back and both sides by means of a #20 gauge S.S. filler, spot welded to drawer front and body, to provide a fully sealed, vermin-proof enclosure. Drawer front provided with a 5" C.H.G. # P46-1010 S.S. pull handle fastened in place by means of a concealed screws.
- C. Drawer slides of #14 gauge S.S. fitted with 4 case hardened ball bearing rollers. Track attached to drawer is to have upper edge channel shaped to fit contour of roller rim to provide a positive drawer guide and prevent jarring. This drawer track firmly spot-welded to body. Outer track provided with auto stops to lock without the use of tools.
- D. Where specified, drawer provided with removable synthetic carving board. Carving board is to slide into enclosure under drawer made of #14 gauge S.S. and extending across underside of carving board, with both sides turned up and welded to slide assembly. The 2 sides provided with #14 gauge S.S. angles with stops at rear fastened in place 1/8" above top surface of carving board to provide guide and storage compartment when carving board is not in use. Carving board is to measure approximately 21" x 21" x 1" thick.
- E. Tool drawer 20" x 20" x 5" deep, bread drawer 20" x 20" x 10" deep. All drawers to have 4 pin paracentric keyed-alike built-in locks same as sliding and hinged doors. C.P. where exposed.

1.29 NOT USED

1.30 EXHAUST HOOD

- A. Exhaust Hood material, construction, etc. to be in conformance with IMC section 507.
- B. Dimensions approximately as shown on contract drawings and mounted at 80" A.F.F. to underside of hood. Final dimensions to be determined in field by Kitchen Equipment Contractor.
- C. Proper anchorages, etc..., installed in ceiling joists, slab, etc..., by Kitchen Equipment Contractor prior to final finish of ceiling.
- D. Body of #18 gauge stainless steel front, back and sides; straight as indicated on contract drawings. All joints to be flush welded. Where field joints occur, provide a pair of transverse frames, butted together and securely fastened following contour of hood structure.
- E. Bottom rim of hood attached to channel of #14 gauge STAINLESS STEEL with mitered welded corners and butted field joints. Cross section inside of channel to measure approximately 2-1/2" horizontally, flanged upward tightly against interior lining of hood.
- F. Above dishwashing machine, kettles and steamers or non-grease producing equipment, hood provided with sloped baffle at back arranged at 45° angle of #18 gauge stainless steel. Baffles to have sliding dampers of #16 gauge stainless steel mounted in #14

- gauge stainless steel channel tracks. Each damper to have stainless steel handle fastened with concealed bolts.
- G. Above ranges, ovens, fryers, griddles, etc. or grease producing equipment, hood provided with built-in filters at back extending full length and arranged at an angle of 45° easily removable without use of tools. Filters to be approximately 20" x 20" x 2" thick, of STAINLESS STEEL and expanded metal construction or as further indicated on contract drawings. Filters set into #14 gauge STAINLESS STEEL filter frame, bottom of which is integrally installed with back of hood and grease gutter for easy cleaning. Quantity and size of openings in plenum chamber as indicated in contract documents.
- H. Hood(s) provided with STAINLESS STEEL hanger brackets, welded to top of hood, spaced not more than 36" on center.
- I. Section of hood below ceiling or soffit, enclosed with vertical facing of #18 gauge STAINLESS STEEL. Panels not to exceed 36" in width, easily removable where required, provided with recessed finger grip or similar. Where panels meet at vertical joints flanged inward 1" to form a hairline joint. Channel extended 2" beyond perimeter of hood and provided with concealed full length angle member of 2" x 2" x 3/16" G.I. with clips for bolting to hanger angles, spaced approximately 36" on center. Hanger angles attached to 2" x 2" x 3/16" angle frame fastened to ceiling slab. Panels held in place at ceiling with 2" x 2" x 1/8" STAINLESS STEEL angle trim all around.
- J. Hood(s) provided with recessed or flush vapor-proof LED light fixtures, approximately 12" X 12" style or 48" strip style, pre-mounted by manufacturer. Light fixture with bulb(s), as provided by specified exhaust hood manufacturer, refer to Part 2 Products. All wiring and interconnections by Electrical Contractor.
- K. All exhaust hood controls, switches, etc... to be mounted @ 48" AFF. This is to be the maximum height allowed.
- L. All wiring and interconnections for controls, switches, fans, solenoid, shunt trips, etc... by Electrical Contractor. This includes any requirements to and from remote panels, switches and control packages.
- M. Must be tested and comply with the most current codes (or per local jurisdiction) UL-710, International Mechanical Code (IMC), and NFPA 96.

1.31 NOT USED

1.32 FIRE PROTECTION SYSTEM

- A. The system shall be a pre-engineered cartridge-operated type R-102 system utilizing Liquid Ansulex agent, with a Fixed Nozzle distribution network. It shall be furnished and installed in compliance with UL Standard 1254, UL Standard 300, NFPA 96-2008 and any prevailing statutes or codes including automatic shut-down of all cooking appliances per code section 44 of NFPA 17A-27-2002.
- B. System to provide connection to building Fire Alarm System per NFPA 17A; Section 3-2.1.5.
- C. Fire protection remote pull stations mounted @ 48" AFF, located 10 ft. minimum to 20 ft. maximum from exhaust hood(s).

- D. The extinguishing agent shall be a specifically formulated aqueous solution of organic salts contained in a S.S. tank with 3 gallons minimum capacity, and able to withstand test pressure of 330 PSI. A welded S.S. bracket shall be provided for mounting the tank.
- E. The regulator releases mechanism shall be capable of providing sufficient expellant gas to discharge enough agent to meet the minimum nozzle discharge requirements. The mechanism shall have a visual indicator of "fired" condition. This mechanism shall be capable of being operated by fusible link detection, remote manual release and local manual release. The mechanism should be housed in a S.S. enclosure with cover containing identifications thereon.
- F. Each discharge nozzle to be listed with UL approval for placement and size. Each nozzle shall have a rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up. All exposed piping to be chrome plated finish, and there shall be no exposed threads.
- G. Kitchen Equipment Contractor to furnish mechanical (electrical) gas valve, up to 3" in size and coordinate the install/provisions to shut-off all fuel supplies to all cooking appliances beneath Type I exhaust hood upon activation of system. If electrical gas valve is to be utilized, Kitchen Equipment Contractor to furnish reset relay push button.

It is the responsibility of the Plumbing Contractor to install, coordinate and make any provisions necessary for complete operation of gas valve.

It is the responsibility of the Electrical Contractor to furnish and install electrical wiring, relays, etc... and make any provisions necessary for complete operation of gas valve. In addition, Electrical Contractor to furnish and install automatic equipment necessary to shut-off all electric beneath Type I exhaust hood upon activation of system.

- H. Kitchen Equipment Contractor to furnish and install a Class K Fire Extinguisher, dedicated to each room where a Type I exhaust hood is installed.
- I. Upon completion of installation, the installer to perform a wet chemical test or at the time of the test, the authority having jurisdiction may allow the Contractor to use flushing concentrate and water solution. However, whichever is permitted, it must be in compliance with Code. This test shall activate the entire system, except the agent supply tank, which will be substituted by the test tank of like pressure and size. Following a satisfactory test, the original tank shall be replaced. The system shall then be certified to be in working order and all authorities shall be so advised in writing. Provide Owner with copies of all satisfaction/acceptance tests.
- J. The system to be furnished and installed by a factory distributor in accordance with the manufacturer's instructions. This shall include mounting of the system units, manual releases, nozzles, actuating devices, and the running of all pipe and control tubing applicable to the R-102 system. If and when requested, submittal drawings concerning the fire system shall have affixed the seal and signature of a licensed engineer for the State in which they are to be installed. A 1-year service contract and maintenance program to be provided.
- K. Kitchen Equipment Contractor is required to submit a copy of the hood suppression system shop drawing to the local authority having jurisdiction for approval, as well as submission to the Architect. In addition, shop drawings when submitted, must be signed and sealed by an engineer licensed to practice in the State where the system is to be installed.

1.33 DISH TABLES - SOILED AND CLEAN

- A. #14 gauge polished S.S. with exposed edges finished in 3" high curbing with a 1-1/2" diameter, 180° rolled trim at top, corners bullnosed, welded. Where adjacent to wall, top carried up 12" integrally at top and ends. All joints in top welded and free of buckles and weld marks. When applicable, where top (also raised back), adjoins dishwashing machine, same flanged down 1" into machine and secured water tight, backsplash in this area brought forward diagonally to machine to form a baffle. Tops thoroughly cross braced with 4" x 1" channel stiffeners of #14 gauge S.S. and welded to underside. Cross bracing approximately 24" on center, running front to back. All corners in top rounded to 1" radius, vertically and horizontally.
- 1.34 NOT USED
- 1.35 NOT USED
- 1.36 NOT USED
- 1.37 NOT USED
- 1.38 NOT USED
- 1.39 NOT USED
- 1.40 NOT USED
- 1.41 NOT USED
- 1.42 NOT USED
- 1.43 NOT USED
- 1.44 NOT USED
- 1.45 NOT USED
- 1.46 NOT USED

1.47 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE

- A. Top of #14 gauge polished S.S. finished 1/2" above working level with 2" diameter 180° roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 6" (or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.
- B. Cabinet below top to have #18 gauge S.S. enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of S.S. 1-1/2" x 1-1/2" x 1/8" angle with cross braces not more than 18" on center Framework of all welded construction and intermediate shelves in cabinet of #16 gauge S.S. turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of #16 gauge S.S. channel stiffeners spaced on not more than 24" on center. Mounted on 6" S.S. adjustable legs, or as hereinbefore shown and specified.

1.48 NOT USED

1.49 DOORS

- A. Whether sliding or hinged type, not less than 1/2" thick overall, double paneled having 3/8" sound-deadening material between #16 gauge S.S. front and #18 gauge S.S. back, reinforced between panels by wide channels, running height of door and made of same material. Panels jointed with continuous welding. Doors and vent openings to have back panel boxed around vent opening and welded to front panel. Doors dust proof and entire front face without seams or joints.
- B. Sliding doors mounted on ball bearing type rollers, sliding in dust proof #14 gauge S.S. tracks overhead, fastened so as to eliminate vibration and jarring when doors are rolled. Doors fitted with limit stops. Bottom guide of #14 gauge S.S. for doors, open and flat, lining up with lower shelf of cabinet slots so arranged that crumbs or dirt accumulating in the cabinet will drop to the floor when cabinet is cleaned. Recessed handles solid material, not stamped, of S.S. welded to front panel. Finger grips of ample depth to comfortably pull the door. Doors provided with keyed-alike S.S. faced cylinder locks, built-in flush.
- C. Hinged type doors flush fitting, unless otherwise specified, resting tightly against rabbetted frame. Hinged doors provided with Klein Model #Y-48 (or approved equal) keyed-alike S.S. faced cylinder locks with Model #12230-SM (or approved equal) handles. In case of pair of doors, each individually controlled as outlined and is to close against rubber bumpers.
- D. Outer edges smooth, free from burrs, projections and fins. Excess welded metal removed by precision grinding and polishing.

1.50 REFRIGERATORS AND REFRIGERATION UNITS

- A. Reach-in refrigerators, freezers, and refrigerated units, as shown unless otherwise specified, furnished by Kitchen Equipment Contractor. They shall meet all requirements as set forth for individual item number and complete with self-contained or remote compressors and motors. Cooling coils blower type, unless otherwise called for, provided with initial charge of approved CFC free refrigerant. Plumbing Contractor responsible for extending refrigerator drain line, where required, to spill into adjacent floor drain in approved manner. Extended drain line not less than 3/4" I.D. and C.P. or S.S. tubing.
- B. All refrigerated equipment, refrigerators and freezers, whether walk-in or reach-in, started and adjusted to maintain required temperatures, charged with approved refrigerant as required.
- C. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks. Kitchen Equipment Contractor must request this at time of placing order to avoid correction at a later date at Kitchen Equipment Contractor's expense.
- D. Kitchen Equipment Contractor to provide 1 year's free service for all types of refrigerators and refrigeration equipment. Service to include all compressors, unit coolers, controls, etc., to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing at no additional cost to Owner. Additionally, five (5) year warranty provided on all compressors, parts only or replacement.

1.51 WALK-IN COOLER AND FREEZER

- A. General Description: To be N.S.F. approved units, of size and manufacturer as indicated on contract drawings, 8'-6" high, unless otherwise specified, completely furnished and assembled unit installed in an approved manner. As indicated on drawing, either installed into a 6-1/2" depressed floor area with flush type door sill and floor finish as shown on contract drawings, or installed directly on floor with interior ramp, and prefabricated aluminum floor with heavy duty structural underlayment floor, approximately 5,000 pounds per square feet of load. Where pre-fabricated floor with interior ramp indicated, unit to be finished with "First Choice" vinyl safety flooring provided and installed by Kitchen Equipment Contractor. Where depressed floor indicated, doors, floors, etc. to accommodate concrete-tile finished floors, provided and installed by G.C. after all boxes have been set in place. Walk-in freezers to maintain 0° to "minus" 10° Fahrenheit temperature. Walk-In coolers to maintain 35° to 36° Fahrenheit temperature.
- B. Finishes: Unexposed exterior of each unit to be .040 stucco aluminum finishes. All exposed exterior surfaces to be #20 gauge stucco S.S. finish. Interior, except floor, to be .040 stucco white aluminum finish. Floor as noted hereinbefore in spec section 1.51 A.

C. Insulation:

- Insulation shall be 4" thick rigid urethane foam, foamed-in-place to bond to inner surfaces of metal pans. Urethane foam to have a thermal conductivity (K factor) of not more than 0.118 BTU/hr./sq. ft. per degrees Fahrenheit/inch, and an overall coefficient of heat transfer (U factor) of not more than .029. The "R" factor shall be 34.
- (Optional) Prefabricated urethane foam panels shall be supplied with a Class 1 fire hazard classification according to ASTM-E-84 as tested by Factory Mutual System. Panels shall have a flame spread rating of 25 or less and a smoke density of no greater than 450°. Every panel shall bear a certifying Factory Mutual label.
- * These ratings are not intended to reflect hazards presented by this or any other material under actual fire conditions.
- D. Doors: Each walk-in shall be equipped with one standard 34"/36" x 78" hinged-type, flush mounted entrance door bearing the UL seal of approval, or of size as indicated on drawing. Each door section consists of a heavy reinforced steel "U" channel frame, foamed-in-place to give extra support and rigidity to the frame and to prevent racking, distortion, warping and twisting. Doors to be #20 gauge S.S. interior and exterior. Door and door panel sections to have 1/8" diamond tread kick plates, 36" high on interior and exterior. Walk-in entrance doors shall be equipped with a one-piece perimeter NSF approved PVC accordion type removable gasket. A magnetic core at top and side shall provide positive seal. An adjustable wiper gasket shall be mounted along the bottom edge of door. Door frames shall be provided with an LED light fixture, pilot light and switch assembly, and concealed wiring. Provide #12 gauge reinforced S.S. threshold and heater wire around the full perimeter (freezer door only). All doors hinged as shown, each with heated 14" x 24" "vision" panel.
- E. Standard Hardware: Shall be break-a-way type with cylinder lock and inside safety release handle so door can be opened from the inside even if locked. All latches designed for locking with keyed-alike locks. A positive action hydraulic door closer shall be included to insure gentle closing action of door and insure a positive seal. Hinges

- shall be cam-lift, self-closing, spring assist with door lift-off capability. Hinges shall be high-pressure zinc die cast with highly polished chrome finish, three per door.
- F. Filler Panels: The "exposed" open area of unit at left, right and top at front and sides neatly trimmed with #20 gauge stucco S.S. filler panels to close space between wall and ceiling. Filler panels between top of walk-in box and finished ceiling not to exceed 12" in height. Filler panels equal to exterior of unit. Top panels to be equipped with louvered sections not less than 40% of total square footage of panel (when compressor units are top-mounted).
- G. Wall Protection: Two rows of #16 gauge S.S. hat shaped rub rails with concealed fasteners; to be provided and installed at all exposed exterior walls. Top of rub rail to align with top of diamond tread kick plate on door and bottom rub rail to be 10" A.F.F. When corners are exposed, provide 6" x 6" x 60" #12 gauge S.S. corner guard.
- H. Lights: Walk-In boxes to be provided with 48" LED light fixtures, quantity as shown on plan. The walk-in cooler and freezer to have LED type vapor-proof light with concealed wiring, etc., and toggle switch with pilot light mounted on exterior. Kitchen Equipment Contractor to provide bulbs. It is the responsibility of the Kitchen Equipment Contractor to install light fixtures, provide penetrations in ceiling panels, and seal the penetrations after Electrical Contractor has completed wiring.
- I. Sealants: Kitchen Equipment Contractor shall seal all lines, conduits, tubing, wiring, etc., passing through walls and ceiling of walk-in units with high grade caulking compound, then install S.S. escutcheons where required.
- J. Alarm System: Each compartment shall be protected by Modularm 75LC system with recessed in panel controls. System provided with wireless communicator, mounted at walk-in units, for connection to building network. System shall provide digital readout of ambient compartment temperature(s). The system shall be located in an area as indicated on the contract documents. It shall require 120/60/1 electrical connection through suitable 1/2" conduit. CAT5 cable connection for activation of remote notification equipment will be provided as part of the alarm system. CAT5 cabling provided and installed by General Contractor. Furnish and install identification labels for operating temperatures as required.
- K. Ceiling Support: When split ceilings are required due to ceiling panel span, these ceilings are to be supported by a self-support ceiling structure. The walk-in manufacturer is to provide the ceiling hanger brackets, the steel channels and the bearing steel channels. A detail must be provided on the manufacturer's submittal drawing. Note: When longer spans are required that exceed self-support capability then suspended ceilings are to be provided with manufacturer's detail.
- L. Flat Membrane Weather-Proof Roof: Shall be supplied for field installation on top of each walk-in that is located outdoors. Membranes to be fabricated from low-shrink polyester fabric coated with a permanent thermoplastic alloy and have a minimum thickness of 35 mil. Membrane shall be fire retardant, resistant to ultra-violet rays and micro-organisms. Membrane to be white in color to reflect maximum heat load from the sun. Fasteners and trim shall be provided to secure the membrane to the ceiling panels and in cases where walk-in is installed against a building; the membrane roof material will be flashed up the building walls by the equipment installation contractor. The manufacturer's detail must be provided on the submittal drawing.
- M. Compressors and Evaporators: Cooler unit, model as indicated on drawings; room air drawn through coil and discharged parallel to ceiling. The coil casing is to be aluminum with a removable drain pan. Drain line from evaporator coil to floor drain as indicated on

contract drawings, attached to interior of box with clamps and installed in good, approved, workmanlike manner by Plumbing Contractor. Compressor of the hermetic and/or scroll type, with suction gas cooled motor, designed for operation with approved refrigerant. Unit complete with liquid line drier, shut-off valves, vibration isolators, heat exchanger, dual pressure control and water regulating valve (for water-cooled systems), electrical panel with circuit breaker and magnetic starter. All components and accessories in control box that pertains to the compressor unit only should be factory wired and piped.

For outdoor systems a weather-proof housing, thermostatically controlled crank case heater and low ambient controls for -20F conditions shall be provided.

Note: Electrical Contractor to provide and install fused disconnect switch where required, as well as conduit and wiring from same to terminals in compressor unit control panel. Also, interconnect conduit and wiring from compressor unit control panel to unit cooler junction box inside walk-in units.

Freezer Unit, model as indicated on drawing, to be electric defrost. The coil casing is to be aluminum with a removable drain pan. Electric heating elements and drain pan heaters. Unit shall include control kit for time initiated temperature terminated defrost plus automatic fan delay. Heat interchanger included. Drain line from evaporator coil to floor drain as indicated on contract drawings, attached to interior of box with clamps and painted to match interior finish; and installed in good, approved, workmanlike manner by Plumbing Contractor. Kitchen Equipment Contractor to install adequate amount of wraparound, electric heater tape to assure defrosting of drain line, cable lapped not over 1" spacing. Provide electrical heat tracing (type 3), self regulating in temperature, run in parallel, to be designed with a maximum temperature that cannot be surpassed, certified by the manufacturer's representative that the heat trace has been installed and tested in accordance to the manufacturer's specifications. Heater tape connected to electric by Electrical Contractor. After installation and before and after installing the thermal insulation, subject heat to testing using a 2500 VDC megger. Minimum insulation resistance should be 20 megohms regardless of length. The installer shall test for both heating cable bus wires to verify the connection of any splices or tees.

Equipment shall have BTU/hr capacity as indicated on drawing and maintain room temperature of 35° to 36° Fahrenheit, where refrigerator is specified, and 0° to "minus" 10° Fahrenheit, where freezer is specified.

Refrigerant piping to be hard seamless copper tubing, by KEC. Refrigerant lines installed and covered with not less than 1" thick flexible foam plastic insulation applied in accordance with the manufacturer's recommendations. Refrigeration lines to run from compressor location where shown, above the walk-in units. All lines to be tested free from leaks prior to finish of insulated lines. Condensates drain lines outside of walk-in boxes, similarly insulated with 1/2" insulation, by KEC. Each system shall have suction line filters and vibration eliminators field installed.

Thermostatic expansion valves properly sized to handle evaporator loads. Liquid lines shall have moisture indicating sight glass, drier, and shut-off valve field installed.

The temperature in each walk-in box controlled by means of a thermostat wired to actuate a solenoid valve in the liquid lines with the compressor operation controlled by the low pressure cut-out switch. Thermostats and low pressure controls adjusted to maintain room temperatures specified. Each system cleaned and dehydrated by maintaining a vacuum of 500 microns or lower for a minimum period of 5 hours. The vacuum pump used capable of developing a vacuum of 50 microns with its valve in a

closed position. The required operating charge of refrigerant and oil shall then be added and each system tested for performance. All refrigerant lines sized for 1 lb. maximum pressure drop.

It is the purpose of the specification to provide a satisfactory refrigeration cycle, therefore, Kitchen Equipment Contractor must include the competent labor and qualified material to provide the owner with an efficient system.

N. Mounting Methods: Compressors, when mounted on building roof, to be provided with adequate dunnage/ curbing by Kitchen Equipment Contractor. Dunnage/ curbing installed by G.C. or roofing contractor. Architect to specify dunnage/ curbing details.

Compressors, when mounted on ceiling of walk-in, to be provided with adequate air circulation, service, access, and vibration isolation.

1.52 NOT USED

PART 2 - PRODUCTS

ITEM #1 ADA HAND SINK, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSAP-14-ADA-FE-B. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- ADA Compliant
- 1 ea. Electronic faucet, gooseneck
- 1 ea. C-fold towel dispenser in front skirt
- 1 ea. Deck mounted soap dispenser
- 1 ea. Left and right splash guards
- Wall backing by General Contractor

Or as manufactured by John Boos or IMC/ Teddy.

ITEM #2 CHILLER/FREEZER, BLAST – QTY. AS PER PLAN & SCHEDULE

American Panel Model AP12BCF110-3. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, NEMA L15-20P
- Capacity: (12) 18" x 26" Pans or (24) 12" x 20" Pans
- Verify door hinging
- 1 ea. Self-contained refrigeration
- 1 ea. Sterilizing option
- 1 ea. Heated food probe
- 1 ea. Wire rack set
- 1 ea. Drain line assembly, flex connection
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Piper Products or Thermal-Rite.

ITEM #3 2-COMPARTMENT, PREP. TABLE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 2 ea. Built-in work sinks, 20" L x 16" W x 12" D
- 2 ea. S.S. Removable sink bowl covers
 - · Stainless steel, 14 Gauge
 - · Finger holes, lift-off
 - Flush inlay with work sinks/tops
 - · Integral bracket, under counter, to hold when not in use
- 2 ea. Waste valve with lever
- 2 ea. Tail piece
- 2 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- 1 ea. Stainless steel common bowl skirt
- Stainless steel undershelf, removable
- Stainless steel legs, 6" adjustable

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #4 MICROWAVE SHELF, SPLASH MNTD. – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting height: 56" above finished floor
- Posts support bracket thru splash, welded to frame

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #5 MICROWAVE OVEN - QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #6 SPARE NUMBER

ITEM #7 SPARE NUMBER

ITEM #8 REFRIGERATOR/ FREEZER, RESIDENTIAL – QTY. AS PER PLAN & SCHEDULE

Subzero, existing to be reused. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #9 REFRIGERATOR/ FREEZER, RESIDENTIAL – QTY. AS PER PLAN & SCHEDULE

Subzero, existing to be reused. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #10 WASHER/ DRYER, STACKED, ELEC. - QTY. AS PER PLAN & SCHEDULE

Unimac Model UTEE5ASP. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P, Washer
- Electrical: 120/240/1, Hardwired, Dryer
- 1 ea. Stacked unit
- 1 ea. Front loading
- 1 ea. Front mounted controls
- 1 ea. Venting to outside by G.C.
- All necessary components for proper installation and operation

Or as manufactured by Asko or Speed Queen.

ITEM #11 EQUIPMENT STAND, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model MMT3030S. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

• 1 ea. Pan rack slide base, 3" on center

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #12 SLICER, FOOD – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #13 STORAGE SHELVING, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Metro Model MQ2142G. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 5 ea. 21" x 42" Shelves with removable, vented inserts
- 4 ea. 74" High uprights
- 1 ea. Tool free shelf adjustment
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Eagle Group/Metal Masters or Cambro.

ITEM #14 SPARE NUMBER

ITEM #15 WALK-IN COOLER - QTY. AS PER PLAN & SCHEDULE

Bally Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Walk-in Cooler Height: 8'-6" AFF
- Exterior finish: Stucco stainless steel where exposed, 20 Gauge
- Pre-formed panels: 4" Thick, polyurethane insulation
- Pre-formed floor panel: 4" Thick, polyurethane insulation with integral 3/4" marine grade plywood
- Interior floor finish: Fully welded vinyl safety flooring
- Interior / Exterior diamond tread kick plate at door section, foamed in place
- 1 ea. Interior ramp
- 1 ea. 36" x 78" Door with vision panel
- 1 ea. Flush mount audible temperature/monitoring system alarm
- 1 ea. Evaporator coil limit switch, mounted in interior door frame
- 1 ea. Removable louvered trim panels to ceiling, accessible

Or as manufactured by Kolpak or Tafco.

ITEM #16 REFRIGERATION TO ITEM #15 – QTY. AS PER PLAN & SCHEDULE

Bally Model BEZA008H8-HT3D with BLP211MA-S1D. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired, compressor unit
- Electrical: 120/1, Hardwired, evaporator coil
- Refrigeration: R-448A
- Refrigerant line maximum run distance, 100 feet
- 1 ea. Evaporator coils mounted within walk-in box, suspended from ceiling
- 1 ea. Compressor units mounted on building roof
- 1 ea. Dunnage rack, rails or curb for compressor unit
- 1 ea. Weatherproof cowl

1 ea. Winterized controls

Or as manufactured by Kolpak or Tafco.

ITEM #17 SAFETY FLOORING, FULLY WELDED - QTY. AS PER PLAN & SCHEDULE

High Performance Floors Model Protect-All. Unit to be installed where shown on drawings. Flooring to be applied throughout walk-in boxes, including interior ramp, as detailed on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Sheet Material: 5' x 8' Dimensions, 1/4" thick minimum
- Color Selection: Dark Gray
- Finish Selection: Top Surface, Stipple
- Aluminum Edge Flashing: Cove cap mechanically fastened to wall over top of wall board
- Proper bonding agent, 2-Part Epoxy Adhering Agent
- Seams to be heat welded
- Stainless steel Corner Edge Guards mechanically fastened on all outside corners
- Stainless Steel Transitions
- Stainless Steel Rings at all Floor Drain/Sinks, if applicable
- Ten year warranty

Or as manufactured by Titan or Eco-Grip.

ITEM #18 STORAGE SHELVING, PORTABLE - QTY. AS PER PLAN & SCHEDULE

Metro Model MQ2142G. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 4 ea. 21" x 42" Shelves with removable, vented inserts
- 4 ea. 64" High uprights
- 1 ea. Tool free shelf adjustment
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Eagle Group/Metal Masters or Focus.

ITEM #19 WALK-IN FREEZER - QTY. AS PER PLAN & SCHEDULE

Bally Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Walk-in Freezer Height: 8'-6" AFF
- Exterior finish: Stucco stainless steel where exposed, 20 Gauge
- Pre-formed panels: 4" Thick, polyurethane insulation
- Pre-formed floor panel: 4" Thick, polyurethane insulation with integral 3/4" marine grade plywood
- Interior floor finish: Fully welded vinyl safety flooring
- Interior / Exterior diamond tread kick plate at door section, foamed in place
- 1 ea. Interior ramp
- 1 ea. 36" x 78" Door with vision panel

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- 1 ea. Flush mount audible temperature/monitoring system alarm
- 1 ea. Evaporator coil limit switch, mounted in interior door frame
- 1 ea. Removable louvered trim panels to ceiling, accessible

Or as manufactured by Kolpak or Tafco.

ITEM #20 REFRIGERATION TO ITEM #19 – QTY. AS PER PLAN & SCHEDULE

Tafco Model BEZA020L8-HT3D with BLP209-LE-S2D. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired, compressor unit
- Electrical: 208/1, Hardwired, evaporator coil
- Refrigeration: R-448A
- Refrigerant line maximum run distance, 100 feet
- 1 ea. Evaporator coils mounted within walk-in box, suspended from ceiling
- 1 ea. Compressor units mounted on building roof
- 1 ea. Dunnage rack, rails or curb for compressor unit
- 1 ea. Weatherproof cowl
- 1 ea. Winterized controls

Or as manufactured by Kolpak or Tafco.

ITEM #21 SPARE NUMBER

ITEM #22 SAFETY FLOORING, FULLY WELDED – QTY. AS PER PLAN & SCHEDULE

High Performance Floors Model Protect-All. Unit to be installed where shown on drawings. Flooring to be applied throughout walk-in boxes, including interior ramp, as detailed on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Sheet Material: 5' x 8' Dimensions, 1/4" thick minimum
- Color Selection: Dark Gray
- Finish Selection: Top Surface, Stipple
- Aluminum Edge Flashing: Cove cap mechanically fastened to wall over top of wall board
- Proper bonding agent, 2-Part Epoxy Adhering Agent
- Seams to be heat welded
- Stainless steel Corner Edge Guards mechanically fastened on all outside corners
- Stainless Steel Transitions
- Stainless Steel Rings at all Floor Drain/Sinks, if applicable
- Ten year warranty

Or as manufactured by Titan or Eco-Grip.

ITEM #23 STORAGE SHELVING, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Metro Model MQ2142G. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 4 ea. 21" x 42" Shelves with removable, vented inserts

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- 4 ea. 64" High uprights
- 1 ea. Tool free shelf adjustment
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Eagle Group/Metal Masters or Focus.

ITEM #24 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 4 ea. GFCI duplex receptacles mounted in counter, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - · Finger holes, lift-off
 - Flush inlay with work sink/top
 - · Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #25 RANGE, RESTAURANT, GAS – QTY. AS PER PLAN & SCHEDULE

American Range Model ARGF-4. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 147 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Pilotless ignition system, green flame
- 1 ea. Standard oven base
- 1 ea. Stainless steel stub back, low profile
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty adjustable casters, front two with brakes

Or as manufactured by Southbend or Electrolux.

ITEM #26 GRIDDLE WITH STAND, GAS – QTY. AS PER PLAN & SCHEDULE

American Range Model SAG-24-GF. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

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- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 48 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Thermostatic controls
- 1 ea. Pilotless ignition system, green flame
- 1 ea. Stainless steel stub back, low profile
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on Portable Equipment Stand, SAGS-24

Or as manufactured by Southbend or Electrolux.

ITEM #27 REFRIGERATOR, UNDERCOUNTER – QTY. AS PER PLAN & SCHEDULE

Continental Refrigerator Model SW27N-U-D. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Self-contained refrigeration, front breathing
- 1 ea. Stainless steel top
- 1 ea. Exterior digital thermometer
- 1 ea. Tiered drawer section
- 1 ea. Stainless steel finished back
- 1 ea. Barrel locks per drawer
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by True Mfg. or Beverage Air.

ITEM #28 SPARE NUMBER

ITEM #29 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- · Insulation for PSP housing, as required
- 6 ea. LED lights with bulbs
- Stainless steel field wrap, approximately 18" high on all exposed sides
- Adjustable exhaust air volume control damper
- Hood Control Panel Package: Included as part of Item #41

Or as manufactured by Caddy or Accurex.

ITEM #30 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

Included as part of Item #29, Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #31 POT/ PAN RACK, PORTABLE - QTY. AS PER PLAN & SCHEDULE

Metro Model PR48VX3. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 4 ea. 24" x 48" shelves with removable, vented inserts
- 4 ea. 74" high uprights
- 1 ea. Cutting board/tray drying rack, MTR2448XEA
- 2 ea. Drop-in Rack, DR48S
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Eagle Group/Metal Masters or Cambro.

ITEM #32 SPARE NUMBER

ITEM #33 SPARE NUMBER

ITEM #34 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 4 ea. GFCI duplex receptacles mounted in counter, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - · Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #35 SPARE NUMBER

ITEM #36 REFRIGERATOR, WORKTOP – QTY. AS PER PLAN & SCHEDULE

Continental Refrigerator Model SW72N. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- 1 ea. Self-contained refrigeration, front breathing
- 1 ea. Stainless steel top, 16 Gauge
- 1 ea. Digital thermometer, external
- 3 ea. Door section
- · Cylinder locks, keyed alike, as required
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by True Mfg. or Beverage Air.

ITEM #37 FOOD PROCESSOR – QTY. AS PER PLAN & SCHEDULE

Existing to be reused. Unit to be installed where shown on drawings. This is an existing item and is to be handled as described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- All utility requirements to be verified by K.E.C.

ITEM #38 MIXER, COUNTER - QTY. AS PER PLAN & SCHEDULE

Hobart Model N50. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. 5 Qt. bowl, stainless steel
- 1 ea. "B" Flat beater, aluminum
- 1 ea. "D" Whip, aluminum
- 1 ea. Spiral dough hook, aluminum

Or as manufactured by Globe or Univex.

ITEM #39 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 4 ea. GFCI duplex receptacles mounted in counter, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever

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- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #40 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 4 ea. GFCI duplex receptacles mounted in counter, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- · Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #41 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- Insulation for PSP housing, as required
- 6 ea. LED lights with bulbs

- Stainless steel field wrap, approximately 18" high on all exposed sides
- Adjustable exhaust air volume control damper
- Hood Control Panel Package:
 - EMSplus11 modulating energy management system with smart controls
 - Built-in VFDs
 - Duct Temperature Sensors in all risers
 - Room Temperature Sensor
 - · Configurable through Touch Screen Interface
 - EMS Duct Thermostat
 - INVERTER DUTY THREE PHASE MOTORS REQUIRED

Or as manufactured by Caddy or Accurex.

ITEM #42 SPARE NUMBER

ITEM #43 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

Included as part of Item #41, Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #44 EXHAUST HOOD, CONTROL PANEL – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

Included as part of Item #41, Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #45 FIRE PROTECTION SYSTEM, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model UL-300 (R-102). Unit to be installed where shown on drawing in strict accordance to that described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1. Hardwired
- Provide connection to building Fire Alarm System
- 1 ea. Mechanical Gas valve, up to 3", size to be verified
 - Provide add/ alternate for electric gas valve
- 1 ea. Reset Relay Push Button
 - Only required with use of electric gas valve
- For the protection of equipment beneath Exhaust Hoods, Item #29 & Item #41

Or as manufactured by Caddy or Accurex.

ITEM #46 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and

as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 4 ea. GFCI duplex receptacles mounted in counter, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - · Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #47 ADA WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 2 ea. GFCI duplex receptacles mounted in splash, S.S. cover plates
- ADA Compliant clearance 30" L x 19" W x 27" H
- 1 ea. Built-in work sink, tapered, 20" L x 16" W x 6" D each
- 1 ea. S.S. Removable sink bowl cover
 - · Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - · Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Cylinder locks, keyed alike, as required
- Intermediate stainless steel solid shelves, adjustable
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #48 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- Insulation for PSP housing, as required
- 6 ea. LED lights with bulbs
- Stainless steel field wrap, approximately 18" high on all exposed sides
- Adjustable exhaust air volume control damper
- Hood Control Panel Package: Included as part of Item #55

Or as manufactured by Caddy or Accurex.

ITEM #49 SPARE NUMBER

ITEM #50 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

Included as part of Item #48. Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #51 FRYER WITH SPREADER, GAS – QTY. AS PER PLAN & SCHEDULE

Pitco Model SG14R-S. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 122 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Detachable splash shields, left/right
- 1 ea. Piezo ignitor
- 1 ea. Fryer, full pot
- 2 ea. Half size baskets
- 1 ea. Full size baskets
- 1 ea. Stainless steel frypot covers
- 1 ea. Food warmer, mounted at drain cabinet
- 1 ea. Standard controls
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Frymaster or Dean.

ITEM #52 RANGE, RESTAURANT, GAS – QTY. AS PER PLAN & SCHEDULE

American Range Model ARGF-4. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 147 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Pilotless ignition system, green flame
- 1 ea. Standard oven base
- 1 ea. Stainless steel stub back, low profile
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty adjustable casters, front two with brakes

Or as manufactured by Southbend or Electrolux.

ITEM #53 GRIDDLE WITH STAND, GAS - QTY. AS PER PLAN & SCHEDULE

American Range Model SAG-24-GF. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 48 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Thermostatic controls
- 1 ea. Pilotless ignition system, green flame
- 1 ea. Stainless steel stub back, low profile
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on Portable Equipment Stand, SAGS-24

Or as manufactured by Southbend or Electrolux.

ITEM #54 OVEN, CONVECTION, GAS – QTY. AS PER PLAN & SCHEDULE

Moffat Model G32D5-2C. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: (2)120/1, NEMA 5-15P
- Gas: 1/2" Rear Connection, 66 MBtuh
- 1 ea. Manifold gas line for double unit
- 1 ea. Pressure regulator
- 2 ea. Core temperature probe kit
- 2 ea. Extra oven racks
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty adjustable casters, front two with brakes

Or as manufactured by Southbend or American Range.

ITEM #55 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- Insulation for PSP housing, as required
- 5 ea. LED lights with bulbs
- Stainless steel field wrap, approximately 18" high on all exposed sides
- · Adjustable exhaust air volume control damper
- Hood Control Panel Package:
 - EMSplus11 modulating energy management system with smart controls
 - Built-in VFDs
 - Duct Temperature Sensors in all risers
 - Room Temperature Sensor
 - Configurable through Touch Screen Interface
 - EMS Duct Thermostat
 - INVERTER DUTY THREE PHASE MOTORS REQUIRED

Or as manufactured by Caddy or Accurex.

ITEM #56 WORK TABLE, PORTABLE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 1 ea. Work drawer assembly with removable cutting board
- Stainless steel undershelf, removable
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #57 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

Included as part of Item #55, Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #58 EXHAUST HOOD, CONTROL PANEL – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

Included as part of Item #55, Exhaust Hood

Or as manufactured by Caddy or Accurex.

ITEM #59 FIRE PROTECTION SYSTEM, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model UL-300 (R-102). Unit to be installed where shown on drawing in strict accordance to that described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Provide connection to building Fire Alarm System
- 1 ea. Mechanical Gas valve, up to 3", size to be verified
 - Provide add/ alternate for electric gas valve
- 1 ea. Reset Relay Push Button
 - Only required with use of electric gas valve
- For the protection of equipment beneath Exhaust Hoods, Item #48 & Item #55

Or as manufactured by Caddy or Accurex.

ITEM #60 RETARDER/ PROOFER, ROLL-IN – QTY. AS PER PLAN & SCHEDULE

LBC Bakery Model LRP1-40. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired
- Verify door hinging
- 1 ea. Automatic humidity system
- 1 ea. Stainless steel floor
- 1 ea. Water filter system, wall mounted
- 1 ea. Certified factory installation

Or as manufactured by Piper Products or Revent.

ITEM #61 HAND SINK, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Electronic faucet, gooseneck
- 1 ea. Soap dispenser, owner supplied
- 1 ea. Towel dispenser, owner supplied
- 1 ea. Left and right splash guards
- 1 ea. Emergency Eye Wash Unit, 326272
- Wall backing by General Contractor

Or as manufactured by John Boos. or IMC/ Teddy.

ITEM #62 3-COMPARTMENT SINK, POTWASH – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 3 ea. Built-in work sinks, 28" L x 24" W x 14" D
- 3 ea. Waste valve with lever
- 3 ea. Tail piece
- 3 ea. Waste overflow
- 1 ea. Stainless steel pre-rinse assembly with 12" swing spout add-on faucet and wrist action handles, 1/2" connections
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- 1 ea. Stainless steel common bowl skirt
- · Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #63 SPARE NUMBER

ITEM #64 S.S. CHEMICAL CABINET – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- To fit below drainboard of Item #62, 3-Compartment Potwash Sink
- Cabinet/ Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- · Cylinder locks, keyed alike, as required
- Intermediate stainless steel solid shelves, adjustable

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #65 S.S. REMOV. RACK GUIDE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Removable rack guide to fit over sink, Stainless Steel, 12 Gauge
- 1 ea. Integral bracket, undercounter, to hold when not in use

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #66 WAREWASHER, DOOR TYPE, VENTLESS – QTY. AS PER PLAN & SCHEDULE

Hobart Model AM15VLT-2. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

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- Electrical: 208/3, Hardwired
- 1 ea. Single point electrical connection
- 1 ea. Straight-thru design application
- 1 ea. Pressure regulator
- 3 ea. Peg racks
- 3 ea. Combination racks
- 3 ea. Vollrath Traex sheet pan racks, TR23
- 1 ea. Built-in hot water booster, 70° rise
- 1 ea. Detergent/rinse aid pumps
- 1 ea. Drain tempering kit
- 1 ea. Water hammer arrestor kit
- 1 ea. Ventless exhaust type
- 1 ea. Tall chamber
- Flanged feet bolted to floor

Or as manufactured by Champion or Meiko.

ITEM #67 CLEAN DISH TABLE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Stainless steel tubular crossrails, side / rear

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #68 DOLLY, GLASS RACK – QTY. AS PER PLAN & SCHEDULE

Channel Mfg. Model GRD. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Corner bumpers, 022
- 1 ea. Pull hook, PH-10
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Lockwood or New Age Industrial.

ITEM #69 HAND SINK, WALL MNTD. - QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Electronic faucet, gooseneck
- 1 ea. Soap dispenser, owner supplied
- 1 ea. Towel dispenser, owner supplied
- 1 ea. Left and right splash guards
- 1 ea. Emergency Eye Wash Unit, 326272
- · Wall backing by General Contractor

Or as manufactured by John Boos or IMC/ Teddy.

ITEM #70 SPARE NUMBER

PART 3 - EXECUTION

3.01 GENERAL RELATED CONDITIONS

- A. In each item of equipment hereinafter specified under the "Equipment Schedule," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.
- B. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.
- C. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturer's engineering data sheet for each respective item.

3.02 SPECIAL NOTES

- A. It shall be the responsibility of Kitchen Equipment Contractor to keep up to date with progress made in field on installation of all necessary roughing to adequately and properly operate and accommodate all equipment furnished by Kitchen Equipment Contractor and as shown on drawings, to make as many visits to the job site as is necessary to check and assure that all roughing is being properly installed to accommodate this equipment. Include this service in bid.
- B. Kitchen Equipment Contractor to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect and the Food Service Consultant.

3.03 COORDINATION

- A. Procedure of construction is of paramount importance in executions of this project. Kitchen Equipment Contractor to carry on his work so that no delay in his operations or those of any other contractors occurs at any time.
- B. Kitchen Equipment Contractor to verify with Architect as to opening date of the food service area, and schedule his fabrication and purchasing of equipment so that all will be in readiness, installed, connected, tested, demonstrated, etc., in ample time prior to the scheduled opening date.

3.04 DELIVERY AND INSTALLATION

A. Shall mean and intend that Kitchen Equipment Contractor shall deliver and assemble all equipment of contract in 1 piece in required locations in building, ready for water, waste, gas, electric and ventilating connections required by other contractors. Any pieces of equipment may be delivered sectionally, but all working surfaces butt-welded, ground and polished on premises so that upon completion, such item of equipment will have true, smooth, even and continuous surfaces. Butt joining and filling with solder not permitted.

Kitchen Equipment Contractor must verify door sizes, delivery platform, elevator size, etc.. effecting delivery to food service areas for all items of equipment.

3.05 RESERVATIONS AND CONDITIONS

- A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and specifications for building construction contracts and determine therefrom the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.
- B. Kitchen Equipment Contractor shall attend job meetings when required for purpose of coordinating his work with other trades.
- C. All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Equipment Contractor to protect the equipment until completely installed and accepted.

3.06 EXISTING EQUIPMENT (RELOCATED AND/OR REINSTALLED)

- A. Prior to submission of bid for equipment listed in Schedule of Equipment, Kitchen Equipment Contractor shall visit the existing facilities and associated areas to survey all existing equipment intended to be reused (or not used) to determine the extent of his/her work.
- B. Kitchen Equipment Contractor responsible for verifying all reusable equipment's sizing, utility and mechanical requirements, prior to release of any custom fabrication or equipment associated with it. Additionally, all makes, models, etc...of said equipment to be verified by the Kitchen Equipment Contractor.
- C. Bid shall include the cost of dismantling and moving, all reusable equipment to a temporary storage location designated by the Owner. In the event that the Owner cannot provide temporary storage, the Kitchen Equipment Contractor shall move all reusable existing equipment to his/her storage facility. When the facility is ready to receive equipment, the Kitchen Equipment Contractor shall deliver and set in place all new equipment, as well as all reusable existing equipment.
- D. Kitchen Equipment Contractor shall submit separate price for the removal from the premises all old, not reused kitchen equipment as identified by Owner and/or contract documents. Disposal of all such equipment shall be at the discretion of Kitchen Equipment Contractor, but shall be removed from the premises immediately when available. If price is not acceptable, the equipment shall remain the property of Owner.
- E. When new areas are completed, Kitchen Equipment Contractor shall locate all new and reusable existing equipment in their respective locations, assemble and set in place, as shown on drawings, left ready for necessary final connections by respective trades. Conditions listed in the specifications under "Delivery and Installation" shall apply to all reusable existing equipment.
- F. Rough-in drawings and all other necessary drawings and information covering the proper installation of all reusable existing equipment shall be submitted by Kitchen Equipment Contractor.
- G. All necessary plumbing, electrical, mechanical, etc...disconnections associated with reusable equipment shall be completed by the respective trades.

END OF SECTION 11 40 00

Legend (REFER TO DEMOLITION FLOOR PLANS)

SYMBOL | DESCRIPTION **EXISTING PARTITION TO REMAIN** EXISTING PARTITION TO BE REMOVED/ DEMOLISHED REMOVE PORTION OF EXISTING PARTITION TO DIMENSION SHOWN. EXISTING DOOR/FRAME TO BE REMOVED EXISTING SUSPENDED CEILING TO BE REMOVED EXISTING PLASTER CEILING TO BE REMOVED

General Notes

DIMENSIONS SHOWN ARE FROM FACE OF FINISH MATERIALS (+/-) UNLESS OTHERWISE NOTED.

BE DEMOLISHED AND ADJACENT FACILITIES TO REMAIN THE CONTRACTOR SHALL PERFORM DEMOLITION ACTIVITIES ONLY WITHIN THE ALLOWABLE HOURS OF OPERATION ON WEEKDAYS AND WEEKENDS IN ACCORDANCE WITH THE LOCAL NOISE ORDINANCE. THE CONTRACTOR SHALL CONSULT THE LOCAL MUNICIPALITY FOR

CONTRACTOR IS REQUIRED TO PATCH (TO MATCH EXISTING), IMMEDIATELY AFTER REMOVAL, ALL WALL, FLOOR & CEILING OPENINGS WHERE EXISTING PIPE, DUCT, CONVECTORS, ETC. ARE BEING REMOVED. SEAL OPENING WITH 3 HOUR BARRIER CAULK AS PER FIRESTOPPING SPECIFICATIONS. REFER TO FIRESTOPPING DETAILS ON SHEET A8.05 FOR ADDITIONAL INFORMATION.

MULTIPLE PRIME CONTRACTOR ABBREVIATIONS

ALL REFERENCES TO "CONTRACTOR" IN NOTES SHALL REFER TO THE CONTRACTORS ARE AS FOLLOWS:

GC - GENERAL CONTRACTOR MC - MECHANICAL CONTRACTOR EC - ELECTRICAL CONTRACTOR PC - PLUMBING CONTRACTOR

MULTIPLE PRIME CONTRACT NOTES:

- REQUIRED COORDINATION.

CORE DRILL LAYOUT NOTES:

- CORE DRILLING SHALL BE PERFORMED BY EACH INDIVIDUAL PRIME CONTRACT. REFER TO SPECIFICATION SECTION 011200 - SPECIAL PROVISIONS FOR ADDITIONAL INFORMATION.
- EACH PRIME CONTRACTOR SHALL FIELD VERIFY AND MARK ON PLANS ALL STRUCTURAL MEMBERS BELOW PROPOSED CORE DRILL LOCATIONS AND NOTE ANY INTERFERENCES ON THE DRAWINGS. ANY DISCREPANCIES BETWEEN PROPOSED PLANS AND EXISTING CONDITIONS SHALL BE CLEARLY MARKED AND IDENTIFIED ON THE LAYOUTS AND PRESENTED TO THE ARCHITECT FOR REVIEW.

ASBESTOS:

GENERAL CONTRACTOR (GC) SHALL PERFORM ASBESTOS ABATEMENT I ACCORDANCE WITH CONTRACT DOCUMENTS AND SPECIFICATION SECTION 028200 FOR ASBESTOS ABATEMENT PROCEDURES.

CONTRACTOR SHALL FIELD VERIFY ALL EXISTING DIMENSIONS. PROVIDE INTERIOR AND EXTERIOR SHORING, BRACING OR SUPPOR

ACCEPTABLE HOURS

PRIME CONTRACTOR RESPONSIBLE FOR DRAWING SERIES THE NOTE IS FOUND ON, UNLESS NOTED OTHERWISE. ABBREVIATIONS FOR PRIME

EVC - ELEVATOR CONTRACTOR

- SEE SPECIFICATION SECTION 011200 SPECIAL PROVISIONS AND 010101 - MULTIPLE CONTRACT SUMMARY FOR INFORMATION REGARDING RESPONSIBILITY OF EACH PRIME CONTRACTOR AND
- ALL PRIME CONTRACTORS ARE RESPONSIBLE FOR REVIEWING DEMOLITION NOTES ON A1.01 AS WELL AS ALL ARCHITECTURAL MECHANICAL, ELECTRICAL, PLUMBING & ELEVATOR DRAWINGS AND

HAZARDOUS MATERIALS NOTES:

GENERAL CONTRACTOR (GC) SHALL REFER TO SPECIFICATION SECTION 020010 - LEAD ABATEMENT PROCEDURES.

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Revisions: ISSUE FOR BID # 11/22/2021

BID ADDENDUM NO 12/10/21

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Job No. 4.1092.72.6

File No. 10927206A10

DIMENSIONS SHOWN ARE FROM FACE OF FINISH MATERIALS **UNLESS NOTED OTHERWISE.**

CONTRACTOR SHALL INSTALL THROUGH-PENETRATION FIRESTOPS DRAFT-STOPS, FIRE CAULKING, ETC. AS REQUIRED AT ALL CEILING/WALL PENETRATIONS TO ENSURE THE STRUCTURAL INTEGRITY AND CONT. FIRE RATING OF THE ASSEMBLY. (COORDINATE WITH PARTITION TYPES AS REQUIRED.) REFER TO PARTITION TYPES AND SPECIFICATIONS FOR ADDITIONAL

SEAL TOP OF ALL PARTITIONS. FILL ALL VOIDS WITH ACOUSTIC SEALANT CONTINUOUS. (COORDINATE WITH PARTITION TYPES AS

CONTRACTOR SHALL PROVIDE WOOD BLOCKING AS REQUIRED FO INSTALLATION OF ALL WALL MOUNTED EQUIPMENT AND CASEWORK, TYP. PROVIDE P.T. WOOD BLOCKING IN TOILET ROOMS TYP. BLOCKING SHALL BE PROVIDED AS PER SPECIFICATION SECTION 061000 - ROUGH CARPENTRY

> (REFER TO DEMOLITION & PROPOSED FLOOR PLANS

PROPOSED SYMBOL | DESCRIPTION NEW CONSTRUCTION (FRAMING) EXISTING WALLS TO REMAIN

DUCTWORK REMOVAL PATCH NOTE

GC TO PATCH HOLES LEFT DUE TO REMOVAL OF DUCTWORK ETC. IN MASONRY AND OTHER WALL/FLOOR/CEILING CONSTRUCTION WITH NEW MATERIAL TO MATCH EXISTING. PAINT TO MATCH ADJACENT SURFACES WHERE APPLICABLE. GC TO COORDINATE WITH MC FOR EXACT LOCATION AND

MULTIPLE PRIME CONTRACTOR ABBREVIATIONS:

MC - MECHANICAL CONTRACTOR EC - ELECTRICAL CONTRACTOR

PC - PLUMBING CONTRACTOR

MULTIPLE PRIME CONTRACTOR NOTES:

KEC = KITCHEN EQUIPMENT CONTRACTOR ALL REFERENCES TO THE KEC IN THE CONTRACT

DOCUMENTS ARE REFERENCING WORK THAT IS TO BE PERFORMED BY A SUB CONTRACTOR TO THE PRIME CONTRACT FOR GENERAL CONSTRUCTION (GC). THE KEC WILL NOT BE MAKING FINAL CONNECTIONS, ALL FINAL CONNECTIONS OF EQUIPMENT SHALL BE BY THE PRIME CONTRACTS UNDER THIS PROJECT (MC, PC, EC). ALL PRIME CONTRACTORS ARE RESPONSIBLE FOR COORDINATION

WITH ONE ANOTHER AND WITH THE KITCHEN EQUIPMENT CONTRACTOR UNDER THE GC PRIME CONTRACT. ALL PRIME CONTRACTORS SHALL REVIEW THE FOOD SERVICE DRAWINGS, FS.1 THRU FS.9, AND ARE RESPONSIBLE FOR ALL WORK ITEMS CALLED OUT AS BEING BY THEIR SPECIFIC TRADE (IE: ELECTRICAL, PLUMBING, MECHANICAL, GENERAL, ETC.). ALL KITCHEN EQUIPMENT SHALL BE PROVIDED AND

GC - GENERAL CONTRACTOR

REFER TO SHEET **A1.01** FOR NOTES REGARDING COORDINATION OF WORK AMONGST MULTIPLE PRIME

INSTALLED AS PART OF THE PRIME CONTRACT FOR GENERAL CONSTRUCTION (GC)

Revisions:

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CONSTRUCTION KEYNOTES OMITTED FOR WORK AREAS: 'F

