

REQUEST FOR QUOTATION	<p style="text-align: center;"><b>TROY SCHOOL DISTRICT</b></p> <p style="text-align: center;">1140 RANKIN, TROY, MICHIGAN 48083</p> <p style="text-align: center;">248-823-4052</p> <p style="text-align: center;">FAX: 248-823-4077</p>	REQUISITION
No. <b>9522</b>		
DUE DATE <b>5/19/08</b> NO LATER THAN <b>3 p.m.</b>		DATE <b>5/2/08</b>

**REQUEST FOR QUOTE – NOT AN ORDER**

THIS FORM MUST BE UTILIZED WHEN RESPONDING TO THIS REQUEST  
BID ENVELOPE ENCLOSED

**THE RFQ NUMBER MUST APPEAR ON ALL QUOTATIONS AND RELATED CORRESPONDENCE, THIS IS NOT AN ORDER**

Quantity	DESCRIPTION	UNIT PRICE	AMOUNT
	<p>Please supply us with your bid to furnish the Troy School District <b>with one (1) Walk-In Cooler at Athens High School.</b></p> <p style="text-align: center;">Copies of the bid are available at: <a href="http://www.troy.k12.mi.us/purchasing/items_out_for_bid.htm">www.troy.k12.mi.us/purchasing/items_out_for_bid.htm</a></p> <p style="text-align: center;">Bid recaps will be available at: <a href="http://troy.k12.mi.us/purchasing/index.htm">troy.k12.mi.us/purchasing/index.htm</a></p> <p style="text-align: center;"><u>FACSIMILE BID IS NOT ACCEPTABLE</u></p> <p>Bids will not be accepted if submitted after the deadline specified (local time) in the advertisement to bid or in the information to bidders. The late submission of a bid makes the bid nonresponsive and is a material defect which shall not be waived by the Board of Education. Delays in the mail will not be considered. All Late bids in the mail will be returned to the bidder unopened.</p> <p>Proposal for the submission of alternatives by vendors will be accepted and reviewed. However, if any substitution or departure is not clearly noted and described, it will be understood that the bid intends to exactly meet the specifications.</p> <p>The Board of Education shall be the sole judge as to whether the proposed goods are "equal" or "approved". Quotations must be mailed or delivered to the Purchasing Office, 1140 Rankin, Troy, MI 48083 no later than 3 p.m. on the date shown above. Michigan State Sales and Use Taxes and Federal Excise Taxes do not apply unless otherwise indicated. Exemption certificates will be furnished when necessary. This request imposes no obligations on the buyer. The Board of Education reserves the right to accept or reject any or all bids or to split awards by items or to accept bids, which will best serve the Board of Education.</p>		

**THIS AREA MUST BE FILLED IN**

DELIVERY TIME	PRICES FIRM FOR	NAME OF COMPANY	TELEPHONE NO.
TERMS		NO. & STREET	FAX #
FOB DELIVERED	ALL DELIVERY CHARGES MUST BE INCLUDED IN PRICES SHOWN	CITY, STATE & ZIP CODE	E-MAIL
CONTACT PERSON (PLEASE PRINT)		SIGNATURE	DATE

**AFFIDAVIT OF BIDDER**

The undersigned, the owner or authorized officer of \_\_\_\_\_  
(the "Bidder), pursuant to the familial disclosure requirement provided in the \_\_\_\_\_  
\_\_\_\_\_ (the "School District") advertisement for construction bids, hereby  
represent and warrant except as provided below, that no familial relationships exist  
between the over(s) or any employee of  
\_\_\_\_\_ and any member of the Board of Education of the  
School District or the Superintendent of the School District.

List any Familial Relationships:

**BIDDER:**

\_\_\_\_\_

By: \_\_\_\_\_

Its: \_\_\_\_\_

STATE OF MICHIGAN    )  
  )ss.  
COUNTY OF \_\_\_\_\_)

This instrument was acknowledged before me on the \_\_\_\_\_ day of \_\_\_\_\_, 2008,  
by \_\_\_\_\_.

\_\_\_\_\_

,Notary Public

\_\_\_\_\_ County, Michigan

My Commission Expires: \_\_\_\_\_

Acting in the County of: \_\_\_\_\_

**TROY SCHOOL DISTRICT  
REQUEST FOR PROPOSAL # 9522  
ATHENS HIGH SCHOOL WALK-IN COOLER/FREEZER**

The Troy School District is seeking qualified bids for the replacement of a walk-in cooler/freezer at its Athens High School, 4333 John R, Troy MI 48085. The following information is to be considered as an integral part of this project:

This project is intended to be a turn-key operation. Awarded contractor/supplier will be responsible for:

- obtaining all necessary permits as may be required by local or state agencies
- demolition and proper removal of the existing walk-in cooler/freezer
- supply and installation of all components necessary to yield a fully functional walk-in cooler/freezer as specified within the attached documents and in complete conformance with manufacturers specifications
- all utility and mechanical hookups required to properly operate this unit
- all parts, components, pieces, sub-assemblies and etc. as may be required to properly operate this unit
- fully testing the newly installed unit to verify complete and proper operation

All potential bidders are hereby advised that the terms and conditions as stated within this Request for Proposal will become the basis for the final contract to be entered into for the supply & installation of this unit. The terms and conditions as specified herein will be the overriding documentation should any conflict or deviation arise from the standard terms and conditions which may appear on a subsequently issued purchase order relating to this project.

Potential bidders are strongly advised to completely read and understand the specifications as contained within this Request for Proposal.

Bidders are also reminded that the accompanying Affidavit of Bidder (Familiar Disclosure Form) MUST be completed including notarization. This completed form MUST be included in the response for proposal or the proposal will be considered incomplete and not be considered for award.

Awarded bidder will be required to provide a Performance Bond equal to 100% of the total contract prior to beginning of this project.

## **SECTION 11 4000 - FOODSERVICE EQUIPMENT**

### **PART 1 - GENERAL**

#### **1.01 SECTION INCLUDES**

- A. This section includes equipment for foodservice facilities indicated on the Drawings.
- B. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment items.

#### **1.02 RELATED SECTIONS**

A. Related Sections include the following:

1. Division 05 Section "Metal Fabrications" for equipment supports
2. Division 06 Section "Interior Architectural Woodwork" for custom casework and countertops.
3. Division 07 Section "Roof Accessories" for roof curbs and equipment supports
4. Division 23 Sections for supply and exhaust fans; exhaust ductwork; service rough-ins; drain traps; atmospheric vents; valves, pipes, and fittings; fire extinguishing systems; and other materials required to complete foodservice equipment installation.
5. Division 23 Section "Commercial Kitchen Hoods" for ventilation hoods.
6. Division 26 Sections for connections wiring, disconnect switches, and other electrical materials required to complete foodservice equipment installation.
7. Division 28 Sections for connections to fire alarm systems required to complete foodservice equipment installation.

#### **1.03 COORDINATION WITH OTHER TRADES AND OTHER DUTIES**

Note: the mechanical, plumbing and electrical requirements outlined in these foodservice bid documents include sections that stipulate the use of certain electrical, mechanical or ventilation components. Where standards for the electrical or mechanical hardware are included, they are intended to apply to the work of the foodservice equipment contractor (F.E.C.) and are subordinate to the Owner's standards and the Architectural documents for the project.

The F.E.C. shall be solely responsible for all work.

A. The Foodservice Equipment Contractor shall perform the following:

1. Install all gas hoses, pressure regulators, vacuum breakers, water filters, solenoid valves and floor troughs where specified. Drain assemblies, faucets, waste valves, overflows, swirl sprays shall be installed as directed by CM or in none designated by the F.E.C. into the equipment provided. The F.E.C. will connect this hardware to the building systems.

2. All foodservice equipment to be removed is to be removed by the F.E.C.

3. The F.E.C. will provide and pay for all permits, licenses and approvals that involve foodservice related refrigeration piping and any other categories of kitchen equipment work not included in the permits that will be provided and paid for by the F.E.C.

4. Make all final utility connections between the rough-in point and the equipment.

5. Provide all final interconnections to foodservice equipment including; faucets, sink drains, sink waste valves, overflow connections, disposer piping, troughveyors, hot food wells, floor troughs and other equipment as defined in the Contract Documents.

6. Provide traps, connecting pipe, valves, stops, floor drains, floor sinks, grease traps, and all other hardware, supplies and parts necessary for the performance of work under this contract; unless specified otherwise in the item specification. To minimize cleaning and corrosion problems: all exposed plumbing above any equipment and visible in any manner shall be stainless steel or chrome plated.

7. Properly install all drain assemblies and shut-off valves for sinks, etc. All drain assemblies must be installed per all local health department prevailing codes.

8. All work must meet all applicable state and local codes and site conditions.

**1.04 DEFINITIONS AND ABBREVIATIONS** – This section applies to work by the food service equipment contractor only.

A. General Explanation: Certain terms and abbreviations used in Contract Documents are defined generally in this article. Definitions and explanations of this section are not necessarily either complete or exclusive, but are general for the work to the extent not stated more explicitly in another provision of Contract Documents.

B. F.E.C.: Food service Equipment Contractor. "F.E.C." abbreviates "Food Service Equipment Contractor." The Food Service Equipment Contractor is also referred to, variously, as the "F.S.E.C." or the "Foodservice Equipment Contractor.

C. B.I.B.: Base Item Bid. "B.I.B." abbreviates "Base Item Bid." The Base Item Bid is material, product, or equipment identified in the specifications as the standard to be provided. In the Item Specifications for foodservice equipment, each item identifies a single manufacturer as the Base Item Bid. The Base Item Bid is to be distinguished from Contractor's Options, Alternates, and Substitutions.

D. Other Acceptable Manufacturers: A different material, product, equipment, specialty, system, or other part of the work than that which is the Base Item Bid, and for which the Owner desires a comparative quotation. An alternate is presumed to be equal to the Base Item Bid, unless specified otherwise. Alternates are governed by the terms and conditions of Part 1.06 of this Section.

E. Furnish: Except as otherwise defined in greater detail, term "furnish" shall mean and intend supply and delivery to project site, unloading, unpacking, assembly, installation, calibration and operator training as appropriate in each instance.

F. Install: Except as otherwise defined in greater detail, term "install" shall mean and intend that the contractor shall perform all work as outlined in the Contract Documents, shall assemble all specified equipment of the contract and located at the required locations of the building, and shall make necessary connections as specified within these Contract Document Specifications.

G. Provide: Except as otherwise defined in greater detail, term "provide" shall mean and intend furnish and install, tested and clean, complete and ready for intended use, as appropriate in each instance.

H. Indicated: The term "indicated" is a cross-reference to graphics, notes or schedules on drawings, to other paragraphs, or schedules in the specifications, and to similar means of recording requirements in Contract Documents. Use of terms such as "shown," "noted," "scheduled," and "specified" used in lieu of "indicated," is intended only to help reader locate cross-reference and no limitation of location is intended.

I. Directed, Requested, etc.: Where not otherwise explained, terms such as "directed," "requested," "selected," "approved," "required," "accepted," and "permitted" mean "directed by The BAKER Group, Inc.," "requested by The BAKER Group, Inc.," and the like. However, no such implied meaning shall extend responsibility of The BAKER Group, Inc. into the Contractor's area of supervision.

J. Project Site, Job Site: The space available to Contractor for performance of the Work, either exclusively or in conjunction with others performing other work as part of the Project.

K. Or: Used in inclusive sense to indicate alternatives of any item or any combination or items in a list unless otherwise indicated.

L. Include: The word "include" and its forms is not meant to limit provisions to a list nor to exclude other, unnamed items from a list which it precedes. The phrase, "but not limited to," may be assumed to follow uses of the words "include" and "including."

M. Installer: The entity (person or firm) engaged by Contractor or its subcontractor for performance of a particular unit of work at project site, including installation, erection, application and similar required operations. It is a general requirement that such entities (Installers) be regionally recognized as expert in operations they are engaged to perform.

### **1.05 INDEMNIFICATION, INSURANCE AND SAFETY REQUIREMENTS**

- A. As defined in the project Contract Documents.
- B. The Contractual (Indemnification) and Excess (Umbrella) Liability Insurance must name The BAKER Group, Inc., and their officials and employees, as additional insured.

### **1.06 SPECIFIED MANUFACTURERS & ALTERNATES** - This section applies to work by the food service equipment contractor only.

A. Specified Products & Materials: Certain, definite brands of materials, products, and equipment are specified as the standard of quality. These brands constitute the base item bid (abbreviated hereinafter as B.I.B.) Where one or more additional brands are named as B.I.B., the bid may be based on any one of the named brands.

B. Mandatory Alternates: Alternates specified within this section are mandatory. No representation is made that the alternate identified is equal to the B.I.B. Rather, the alternate is taken because project conditions or other factors cause it to be in the Owner's interest to evaluate a different material, product, or type of equipment.

1. Where an alternate is indicated in the bid documents as "Mandatory," or if it is not further qualified, provide a quote for the material, products and/or equipment identified in the alternate.

2. Proposals for mandatory alternates shall include all costs necessary to include them into the work. Review each alternate to determine its effect on your work. Include in the proposal miscellaneous devices, appurtenances, and other items incidental to or required for a complete installation whether or not directly mentioned as part of the alternate.

3. The Owner reserves the right to accept or reject any alternate at the time of awarding the Contract. If, during the progress of the Work, it should become desirable to reinstate any alternate not included in the Contract, the Owner reserves the right to reinstate the alternate at the price bid by the F.E.C. provided that such action is taken in sufficient time as not to delay the progress of the Work or cause additional expense to the F.E.C.

C. Alternates: Bidders are strongly encouraged to suggest and quote other brands of the same quality that they may desire to substitute. It is not the intention to discriminate against other

brands or manufacturers whose materials, products or equipment is equal or better to what has been specified. Rather, the naming of a specific brand is intended to establish a definitive standard. These shall be submitted as Alternates, attached as a separate price quotation.

D. Substitutions: Requests for substitutions will be considered before award of Contract when extensive revisions to the contract documents are not required and any changes are in keeping with general intent of Contract Documents, when fully documented and properly submitted, when any conditions stated elsewhere in the bid documents are satisfied, and when one or more of the following conditions are satisfied, all as judged by The BAKER Group, Inc.

1. Where the required product, material, or method cannot be provided within Contract Time, but not as a result of F.E.C.'s failure to pursue the work promptly or coordinate various activities properly;

2. Where required product, material, or method cannot be provided in a manner which is compatible with other materials of the work, or cannot be properly coordinated therewith, or cannot be warranted as required, or cannot be used without adversely affecting Owner's insurance coverage on completed work, or will encounter other substantial non-compliances which are not possible to otherwise overcome except by making requested substitution, which F.E.C. thereby certifies to overcome such non-compatibility, non-coordination, non-warranty, non-insurability or other non-compliance as claimed;

3. Where substantial advantage is offered Owner, in terms of cost, time, energy conservation or other valuable considerations, after deducting offsetting responsibilities Owner may be required to bear, including additional compensation to The BAKER Group, Inc. for redesign and evaluation services, increased cost of other work by Owner or separate contractors, and similar considerations.

4. Request for a substitution constitutes representation that F.E.C. has investigated proposed substitution and determined that it meets or exceeds specified product in all respects unless deficiencies are conspicuously noted; will provide same warranty for substitution as for specified product; will coordinate installation and make other changes which may be needed for work to be complete in all respects and do so at his expense; and waives claims for additional costs which may subsequently become apparent. Where such modifications require work by others, such as but not limited to the Owner, to the Construction Manager, to Other Trades, to the Architect, Engineer, or The BAKER Group, Inc., the cost of said work will be billed ("back charged") against the F.E.C.'s contract.

5. Only one request for substitution will be considered for any single product. If substitution is not accepted, F.S.E.C. shall provide specified and/or illustrated product.

6. F.E.C.'s submittal of (and The BAKER Group, Inc.'s review of) shop drawings, product data, or samples which relate to work not complying with requirements of contract documents, does not constitute an acceptable or valid request for a substitution, nor approval thereof.



7. No substitutions will be permitted subsequent to award of Contract except under emergency conditions such as the sudden and unexpected discontinuance of an item of equipment by the manufacturer. Determination of what conditions warrant emergency substitutions shall be at The BAKER Group, Inc.'s judgment.

a. Identification of product or equipment being replaced by substitution, including related specification section and drawing numbers, product data, drawings, and catalog sheets and fully documented to show compliance with requirements for substitutions.

8. Because of the practice of certain foodservice equipment manufacturers of offering rebates, gifts, "spiffs," bonuses, premiums, and other benefits to foodservice equipment dealers as well as individual sales people, and because the eligibility for such benefits may have an influence on the decision by a F.E.C. to propose a substitution, the receipt of and the eligibility for such benefits must be explicitly described. For each proposed substitution, provide a statement fully answering the following questions:

a. Is your firm eligible for any benefit, including but not restricted to, rebate programs based on quantities purchased in a given period, reductions in future prices, discounts, cash rewards, or credits, should the proposed substitution be accepted?

b. Is any individual in your firm eligible for a cash payment, gift, reward, "spiff," or any other form of benefit if the proposed substitution is accepted?

9. Be prepared to attest to accuracy and completeness of this disclosure if requested by The BAKER Group, Inc. Said attestation shall be in the form of a written statement from an officer of the manufacturer attesting to the accuracy and completeness of the F.E.C.'s disclosure. Where the manufacturer is represented by another firm for marketing purposes (commonly referred to as a manufacturer's rep), an officer of the representing firm also shall provide a signed statement attesting to the accuracy and completeness of the F.E.C.'s disclosure. Refusal or inability to provide said statements when requested shall be considered a withdrawal of the proposed substitution.

The fact that a F.E.C. or individual related to him are eligible for benefits should the proposed substitution be accepted does not provide sufficient cause for the proposed substitution to be declined. However, where there is a difference in judgment between the Owner or The BAKER Group, Inc. and the F.E.C. as to whether the proposed substitution is in fact an equal to the B.I.B., said benefits will be considered in the decision of whether to accept the proposed substitution.

10. The substitution may require changes in the other parts of the work. By acceptance of a proposed substitution no representation is made that the nature or extent of such modifications have been determined except as specifically identified by the F.E.C. in his proposal. All changes to the work required by the proposed substitution, whether or not they are identified in the proposal or subsequently become apparent, shall be completed at the expense of the F.E.C.

11. Should a substitution be accepted and should the substitute material, product, or equipment prove to be defective or otherwise unsatisfactory for the service intended, as evaluated by The BAKER Group, Inc. and within the guarantee period as defined in these specifications, the Foodservice Equipment Contractor shall replace this material, product or equipment at no cost to the Owner, with that originally specified.

12. If a substitution is accepted it is the F.E.C.'s responsibility to insure the electrical and mechanical requirements are correct for the substituted item.

**1.07 SUBMITTALS** - This section applies to work by the food service equipment contractor only.

A. Product Data: Submit buy out brochures, each item shall have a cover sheet with the following information; Item number, manufacturer, quantity, model numbers, service connection requirements, performances, materials, furnished accessories, power and fuel requirements, water and drainage requirements and other similar information. Second sheet shall be a manufacturers cutsheet showing technical data, and installation recommendations, service connection requirements, performances, materials, model numbers, furnished accessories, power and fuel requirements, water and drainage requirements and other similar information.

1. Where equipment is fabricated, provide cover sheet with the following information; Item number, manufacturer, quantity, the words "SEE MANUFACTURER'S SHOP DRAWINGS", service connection requirements, materials, furnished accessories, power and fuel requirements, water and drainage requirements and other similar information.

B. Shop Drawings of Fabricated Equipment: Submit dimensioned fabrication drawings for custom fabricated equipment including plans, elevations, and sections, showing materials and gauges used. Cross sections and elevations shall be detailed to a scale of  $1-1/2" = 1'-0"$ . Show complete details and dimensions of each item of equipment. Drawings shall be based upon and follow the design drawings and these specifications, without reference to field measurements.

C. Utility Drawings: Submit drawings indicating; item numbers, equipment schedule including item number, quantity and description of each item, specific points and types of final connection for all utility requirements for foodservice equipment. Utility connections shall be located both horizontally and vertically and indicate details of connection required on each item. Prepare these drawings at  $1/4" = 1'-0"$  scale. Submit separate drawings for equipment lay-out, electrical, plumbing and ventilation.

D. Setting Drawings and Templates: Submit setting drawing and templates for installation of anchorage devices and for any item where so required in the specifications. Submit setting drawings and templates at full scale.

E. Operator's Manuals: Submit eight sets of dimensioned plans, data sheets, manuals and instructions for properly operating equipment. Instructions for operating each piece of equipment, together with written guarantee and warranty for each piece of equipment shall be bound in a booklet, and presented to the Owner.

1. Provide a list; Provide item number quantity, description, manufacturer, model number, of each piece of equipment and service agency contact, complete with name, and phone numbers.

2. Provide manuals, and instructions for each piece of equipment.

3. Provide manufacturers written guarantee and warranty forms for each piece of equipment.

4. Provide the electronic CAD files representing as-built fabricated items, rough-in drawings, and shop drawings from vendors, et cetera.

F. Samples: Submit samples of materials and products where indicated.

1. Submit two of each sample, one of which may be returned.

2. Samples shall be of sufficient size and quantity to illustrate the functional characteristics of the product with integral related parts and attachment devices; and to clearly express the full range of color, texture, and pattern.

3. Do not use products in the work until required sample review is complete.

G. Final Submittal: The Food Service Equipment Contractor shall submit to the Owner in a timely manner prior to opening the facility, all final submittal listed below. These shall be submitted in one (1) package at one time.

1. Eight (8) operator and maintenance manuals, per section 1.07.

2. All keys, three (3) for each lock –with each key clearly labeled.

3. Three (3) copies of every drawing (as built). This requirement includes all shop drawings and rough-in drawings.

4. Three (3) additional copies of the buy-out brochure (as built).

5. Electronic copies of all drawings, saved in both DXF and AutoCad formats.

## **1.08 QUALITY ASSURANCE**

A. Manufacturer's Qualifications: The manufacturer must be able to show that it has been regularly engaged in manufacturing of food service equipment of types, capacities, and sizes required, and that its products have been in satisfactory use in similar service for not less than five years.

B. Foodservice Equipment Contractor's Qualifications: Only those firms who can meet the following qualifications will be considered for this work:

1. At least five years successful experience furnishing and installing foodservice equipment on projects similar in size and scope to that required for this project.
2. Recognized distributor for the items of equipment specified herein, if of other manufacture than his own.
3. Have the financial resources to enable him to handle the work in a satisfactory manner and to deliver the required items of equipment so as not to delay the progress of the work.
4. Fully capable of fulfilling the terms and conditions of the warranty provisions required by this contract.
5. Capable of providing a performance bond when and if required.

C. Fabricator's Qualifications: Where specified units require custom fabrication, provide units fabricated by shop with a minimum of five years of experience in similar work. Fabricate all custom equipment items at same shop. Where units cannot be fully shop-fabricated, complete fabrication work at project site in conformance to specification.

D. Warranties and Guarantees: The Foodservice Equipment Contractor shall guarantee materials and workmanship on ALL equipment for a period of 24 months from the date of acceptance by the Owner (Substantial Completion) and shall leave the work in perfect order at completion. Should defects develop within the guarantee period, the Foodservice Equipment Contractor shall, upon written notice of same, remedy the defects and reimburse the Owner for all damage to the other work, whether caused by the defects or by the work of correcting the defects. Guarantee shall cover all labor, parts travel and incidental expense.

1. All equipment for a period of 24 months.
2. All compressors shall be warranted for 5 years.
3. All walk-in refrigeration systems shall be warranted for 5 years.

E. Repeated Warranty Calls: If a particular piece of equipment requires three or more service calls within a one-year period, the Foodservice Equipment Contractor will extend the warranty period for another year. This clause may be repeated for the same equipment item.

### **1.09 REFERENCE STANDARDS**

A. Sanitary Construction and NSF Standards: Comply with applicable National Sanitation Foundation (NSF) standards and recommended criteria. Provide each principal item of food service equipment with a NSF "Seal of Approval".

B. UL Labels: Where available, provide UL labels on prime electrical components of food service equipment. Provide UL "recognized marking" on other items with electrical components, signifying listing by UL, where available.

C. ANSI Standards: Comply with applicable ANSI standards for electric powered and gas-burning appliances, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent siphonage in water piping.

D. NFPA Codes: Install food service equipment in accordance with the most current and/or applicable National Fire Protection Codes (NFPA) Codes for Gas, Electrical and Commercial Cooking Equipment.

E. ASME Boiler Code: Construct steam generating and closed steam heated equipment to comply with American Society of Mechanical Engineers (ASME) Boiler and Pressure Vessel Code; Section IV for units not exceeding 15 PSI or 250 degrees F, Section I for higher pressure or temperature units.

F. Health Code: Install food service equipment in accordance with local health department and all applicable regulations.

G. Architectural Millwork: Casework construction shall be of custom grade in accord with the standards of the Architectural Woodworking Institute, or better. Casework will be considered any construction or fabrication requiring the use of wood or laminate.

H. Overlapping and Conflicting Requirements: Where compliance with two or more industry standards or sets of requirements is specified, and overlapping of those different standards or requirements establishes different or conflicting minimums or levels of quality, the most stringent requirement (whether most costly or not) is intended and will be enforced, unless specifically detailed language written into contract documents clearly indicates that a less stringent requirement may be fulfilled. Refer instances of uncertainty as to apparent conflicts of standards to The BAKER Group, Inc. before proceeding.

I. Minimum Quality or Quantity: In every instance, quality level or quantity shown or specified is intended as minimum for the work to be performed or provided. Except as otherwise specifically indicated, actual work may either conform exactly to that minimum (within specified tolerance levels), or may exceed that minimum (within reasonable limits). Refer instances of uncertainty as to quality or quantity intended to The BAKER Group, Inc. before proceeding.

#### **1.10 STORAGE, DELIVERY AND HANDLING**

A. Storage: F.E.C. shall provide at his own expense a safe and secure area in which any foodservice equipment, that is a part of this project, can be stored. Provide adequate protection from damage to or loss of foodservice equipment. Store this foodservice equipment in original containers.

1. Should the Owner provide a facility for the receiving and storage of foodservice equipment, the F.E.C. shall nevertheless retain full responsibility for the condition of the equipment, shall fully insure it and name the Owner as additionally insured, and shall hold the Owner harmless from any damages or loss that should occur while stored in the Owner's premises.

B. Delivery: Do not deliver foodservice equipment until project conditions permit prompt installation. If the Owner, the Architect. or Construction Manager determine that the site is not ready for any equipment shipped to same, retain said equipment in his storage facilities until the site is ready for installation. Deliver food service equipment to the project site in factory-fabricated containers designed to project equipment and finish until final installation.

1. Any piece of equipment that proves impractical for delivery in one piece may be delivered in sections, but all working surfaces shall be fitted and field welded, with working surfaces ground and polished on premises, so that upon completion each item of equipment will have true, smooth and even surfaces. Butt jointing and filling with solder will not be permitted.

C. Handling: Handle food service equipment carefully to avoid damage to components, enclosures, and finish. Do not remove covering until required to clean, test, calibrate and demonstrate, the unit. Do not install damaged food service equipment; replace and return damaged components to equipment manufacturer.

D. Scheduling and Timeliness: Delivery and storage of all equipment shall be done at such time when construction, finish and mechanical work have progressed to a point permitting such installation. The details of setting and installation shall be so arranged that work of other contractors shall progress without being unnecessarily interfered with, or damaged. The F.E.C. will be responsible for alerting project team members to any emerging or ongoing issues that could undermine the F.E.C.'s ability to complete their work on schedule and within budget.

E. Protection of Equipment: All equipment shall be received at the building or construction site fully insured. It will be the responsibility of the Foodservice Equipment Contractor to protect the equipment until completely installed, connected, and approved by The BAKER Group, Inc., Architect and CM, subsequent to the completion of the contract work.

F. All deliveries are to be coordinated with the School; a contact will be designated at time of award.

### **1.11 PROJECT CONDITIONS**

A. Verification: Field verify the electrical, water, steam, and gas characteristics of the site. Verify that the utility needs of the new and existing equipment scheduled for re-use can be accommodated by the proposed utility systems. Coordinate the utility needs of the equipment with site conditions. Do not order equipment that cannot be supported by the site utility structure. Provide pressure regulating valves where required for proper operation of equipment.

B. Protection of Work and Property: The Foodservice Equipment Contractor will be held responsible for any damage to Owner's property caused by delivering, uncrating or installing of the Kitchen Equipment. If any damage is caused by the Foodservice Equipment Contractor, his agents, or subcontractors, the Owner's property shall be restored to its original condition at the expense of the Foodservice Equipment Contractor.

C. Use of Premises: The Foodservice Equipment Contractor shall confine the storage of equipment, materials, tools, and all other things related to his work to space allotted to him by the Owner.

## **PART 2 -- PRODUCTS**

### **2.01 GENERAL STANDARDS OF QUALITY**

A. Quality of Material: Unless otherwise specified or shown on drawings, all material shall be new, of best quality, perfect and without flaws. It shall be of the best of their respective kind, equal to the standards of manufacture used by the Southern Equipment Company of St. Louis, Missouri; S. Blickman & Company, Weehawken, New Jersey; or Ruslander & Son, Inc., Buffalo, New York. All labor shall be performed in a thorough workmanlike manner. Work to be performed by qualified, efficient, skilled mechanics of the trades involved.

### **2.02 MATERIALS**

A. New Materials: All materials shall be new, of first grade, no seconds will be acceptable.

B. Gauge: Gauges herein specified shall refer to United States Standard Gauge for sheet metal and plate.

C. Stainless steel: All stainless steel shall be of the gauge specified (U.S. Standard) 18.8 composition which is generally known as Type 302 or Type 304, and shall have a Number 4 Finish (125-150 grit) as manufactured within the continental limits of the United States. Each piece of equipment shall be specified by gauge with either a general specification form or under the item specifications. All sheets shall have a genuine mill finish of not less than 150 grit on one side and not less than 80 grit on the back side. All stainless steel sheets shall bear the manufacturers trade mark, designation of type, and heat number. All stainless steel sheets shall have the following content:

Chromium - 18 percent minimum

Nickel - 8 percent minimum

Carbon - .2 percent maximum

Straight chrome iron or copper bearing straight chrome steel is not acceptable. All stainless steel sheets shall be stretcher leveled. All sheets shall be free of buckles, warps, and surface imperfections. A hard ground finish will not be acceptable.

- D. Stainless steel sheets: shall be of cold rolled stock.
- E. Stainless steel pipe and tubing: ASTM A 554, Type 304 with No. 4 polished finish; shall be seamless or welded, of gauge specified, of true roundness. Seamless tubing shall be thoroughly and properly annealed, pickled and ground smooth. Welded tubing shall be thoroughly heat-treated and properly quenched to eliminate carbide precipitation. V-Clad shall not be permitted.
- F. Galvanized iron: Wherever specified, galvanized iron shall be of an approved grade of either low carbon steel or copper bearing steel. All sheets are to be commercial quality, stretcher leveled, bonderized and re-rolled to insure a smooth surface.
- G. Galvanized Sheet Steel: ASTM A 526, except ASTM A 527 for extensive forming; ASTM A 525, G90 zinc coating, chemical treatment.
- H. Sheet Steel: ASTM A 569 hot-rolled carbon steel.
- I. Aluminum: ASTM B 209 sheet and plate, ASTM B 221 extrusions, 0.40-mill clear anodized finish where exposed, unless otherwise indicated.
- J. Galvanized Iron: Shall be approved grade of either pure wrought iron or copper bearing steel.
- K. White Metal: Corrosion-resistant metal containing not less than 21 percent nickel. Make castings free from pit marks, runs, checks, burrs, and other imperfections; rough grind, polish, and buff to bright luster.

### **2.03 MANUFACTURED OR FABRICATED COMPONENTS**

- A. Wall Anchors: Wherever it is necessary to mount fixtures that are supported from the wall, the fixtures shall be securely attached thereto by means of stainless steel tapped screws into stainless steel face and anchor type grounds that are built into the walls. Furnish these grounds to other trades at proper time so other trades can build them into the walls as work progresses. Itemized specifications note fixtures requiring such grounds. It is the responsibility of the F.E.C. CM to coordinate and provide these anchors in a timely manner.
- B. Chair Carriers: Furnish chair carriers as needed for hanging wall-mounted equipment. Provide guarantee that chair carriers are of sufficient strength and quantity to support specified load. Chair carrier shall be of all-welded stainless steel construction and mounted within half or full wall so that weight of table and equipment is transferred to floor. Chair carriers may be fabricated or purchased from outside manufacturer.
- C. Floor Anchors: Wherever it is necessary to mount fixtures to the floor, the fixtures shall be securely attached thereto by means of stainless steel tapped screws



D. Potable Water Protection & Vacuum Breakers: Provide all protection devices unless otherwise indicated in the item specifications. Drill and finish fixtures in preparation for installation.

1. Air Gap: The distance of a water inlet or opening above the maximum high water level or overflow rim in a fixture, device, or container. A "safe air gap" is at least 2 times the diameter of the water inlet pipe, but not less than 1 inch and need not be more than 12 inches.

2. Reduced Pressure Principle Device (RPZ): It consists of 2 independently acting internally loaded check valves separated by a reduced pressure zone. A differential pressure relief valve is located within the zone to maintain the reduced pressure and also discharge water to atmosphere during periods of backflow. This device is used as protection for all direct or indirect cross connections. The device may be subject to back pressure or back siphonage of toxic chemicals, sewage, or other lethal substances.

3. Pressure Vacuum Breaker: This device allows air to enter the waterline when the pressure in the public system or the service line is reduced to 0 or below. The device has a vacuum relief valve which is internally loaded, normally by means of a spring. May be installed for use under continuous line pressure. Must be installed at least 12" above the highest outlet it is to serve.

4. Atmospheric Vacuum Breaker: Allows air to enter the waterline when the pressure in the public system or the service line is reduced to 0 or below, however, since the vacuum relief is not internally loaded the device must be installed on a discharge side of the shut off valve. Should not be subjected to continuous flows for periods of more than 12 hours and must be installed at least 6" inches above the highest outlet it is to serve.

5. Double Check Valve Assembly: Consists of (2) two independently acting internally loaded check valves. This device may be used for back pressure or back siphonage situations, only if the cross connection protection is from substances that do not constitute a health hazard.

## **2.04 ELECTRICAL REQUIREMENTS - GENERAL**

A. Electric Heating Equipment: Verify to project conditions.

B. Wiring: In general, equipment shall be provided with all necessary internal wiring, properly carried externally where required, for termination in junction box, motor starter, et cetera. All wiring provided under this contract shall be in full accordance with the latest edition of the National Electric Code. Further, all wiring provided shall be contained in a metallic raceway, approved by engineer, consisting of a specially fabricated wireway as in the case of work built into counter work, or in conduit of proper material, or Greenfield flexible conduit, all with necessary provisions for grounding continuity. All conductors provided shall have proper temperature ratings.

C. Thermal overload protection: All motors of equipment provided shall have the thermal overload protection provided.

D. Control equipment: Provide all necessary electrical control equipment and wiring, except as otherwise outlined, mounted on equipment where practicable, or where shown on plan.

E. Motor starters: Provide required starters for all motors. Motor starters required for foodservice equipment shall be thermal overload protective type, manual wherever possible, equal to New Series Allen Bradley Bulletin #709 magnetic with necessary accessory equipment where required for proper operation. Where required fully magnetic type W.P.B. station shall be furnished. All manual and magnetic type motor starters provided under this contract for 3 phase motors shall be 3 thermal element type, requiring special coordination with starter manufacturer. This requirement is not repeated elsewhere in the detailed specifications.

F. Motor Thermal Protection: In instances in which motor thermal protection cannot be built-in where specified into motors provided with equipment, provide externally mounted overload devices of proper number of poles and capacity equal to Turnbull "TT" or Allen Bradley, and shall carry wiring from motor terminals to these devices in manner approved by inspection authorities as being in full accord with applicable electrical codes and engineers plans.

G. Wire: Except as otherwise required, all wire provided shall be type THW dual rating. Wire in counter raceways to be heat resistant type, AVA or equal.

H. Code Compliance: All electric work to be performed in accordance with the National Electric Code and local regulations.

P. Other Conditions: Provide all electrical parts including but not limited to contactor strips, line shunts, relays, disconnects (both mechanical and electrical), loose parts and labor required for installation of same not provided by other contractors and pertinent to the installation of equipment under this section. A non-limiting example of this type of equipment would be contactor strips required for the proper operation of fire protection systems.

## **2.05 WALK-IN REFRIGERATORS AND FREEZERS**

A. Condensation drains: Drain lines shall have a trap to prevent humidity from entering unit.

B. Freezer Compartments: Any drain lines located in freezer compartments shall be fully insulated and wrapped with heat tape to prevent condensation from freezing.

C. Temperature Sensing Probes: Temperature sensing probes shall be covered with a protective, perforated, stainless steel cover, secured with stainless steel thumbscrews. This cover shall completely protect all lines. This cover shall be designed to be tight to the wall(s) so that it will not interfere with the placement of rack storage devices.

D. Panels and Panel Joints: Caulk will not be considered as an acceptable substitute for the tight fit of interlocking panels. Gaps of over 1/8" will not be acceptable. F.E.C. is alerted to make certain that joints are tight. Rework of the walk-in(s) necessitated by the failure of

the F.E.C. to make certain that panels are straight, true, undamaged and tightly joined will be at the sole expense of the F.E.C.

## **END OF GENERAL SECTION**

### **2.06 ITEM SPECIFICATIONS**

Item Number	1
Item Description	<b>Walk-in Cooler/Freezer</b> Combination with Refrigeration
Scope	Foodservice Equipment Contractor to demo, remove and dispose of existing walk-in cooler/freezer combo and refrigeration systems; provide and install new walk-in cooler/freezer combo and refrigeration systems. F.E.C. to make all final connections
Quantity	1
Manufacturer	Master-Bilt, New Albany, MS
Model	Per drawings and specifications
Description	<ul style="list-style-type: none"><li>• Size and shape per plans and specifications, 8'6" tall o.d.;</li><li>• prefabricated factory floor with foamed-in-place .080" textured aluminum floor surface or .100" aluminum diamond treadbrite with ¾" plywood back for installation into the existing pit. Foodservice Equipment Contractor to verify, after demo and removal, pit depth and overhead clearance and make every provision to provide for a smooth transition from the building floor into the walk-in; if overhead clearance will not allow for an 8'6" o.d. tall walk-in to be installed a 7'6" o.d. tall walk-in shall be installed and a credit provided to the owner for the difference in cost.</li></ul>
Features	<ul style="list-style-type: none"><li>• Exterior exposed panel surfaces shall be 22-ga smooth #304 stainless steel, unexposed exterior panels shall be stucco aluminum.</li><li>• Interior panel surfaces shall be stucco aluminum</li><li>• Trim and C/J closure panels shall be 22-ga smooth #304 stainless steel and shall close off all open spaces between walls and interior ceilings. Provide, install and seal with silicone 22-ga #304 stainless steel base cove at all points where a vertical wall/floor panel meets any building floors creating a 90-degree angle.</li></ul>

- Panels shall be soft-nosed and constructed of 4" thick foamed-in-place polyurethane Class 1 UL foam, flame spread of 25 and certified to meet NSF and FM standards; high density rails and non-insulating materials shall not be utilized in construction
- Cam-locks and gaskets shall be foamed-in-place, use of adhesives and/or fasteners is unacceptable
- Doors and door sections shall be 22 ga #304 stainless steel front and back with .080" textured aluminum or 1/8" aluminum treadbrite kickplates 36" tall factory installed on the interior and exterior; hinged as shown on plan. Doors shall have a net opening of 30" x 78". Handle shall be stationary with slide-bolt or deadbolt locking system with interior safety release. All doors shall be flush mounted, self-closing and include hydraulic door closer. Provide 14" x 14" viewports (heated in low temperature applications). Fiberglass Reinforced Plastic door jambs to have low wattage heater wires and stainless steel thresholds that span the seams of the interior and exterior floors. Two heavy duty, field adjustable cam-lift hinges shall be provided with spring loaded hinges for each door required. Bi-parting Clear-View vinyl strip doors with heavy duty rod and hinge assemblies with backing material within the door section are required for each door. All devices shall be mounted with non-corroding or stainless steel hardware. Threshold hardware shall utilize flush mounted flat head stainless steel screws. Do not provide any thermometers on door sections (Modularm-75 as specified below is a combination digital thermometer and alarm system).
- Provide one each Modularm-75 alarm, factory installed and flush mounted for each compartment on wall panel adjacent to door section unless a door section is required on an interior wall, in which case the alarm shall be mounted adjacent to the alarm on the wall panel next to exterior entry door of the combination unit. Temperature sensing probe shall be protected with a solid metal housing.
- Provide two rows of aluminum bumper rails with gray vinyl inserts on all exposed walls and 6" x 6" x 72" tall .080" textured aluminum or .100" aluminum diamond treadbrite corner guards on all exposed corners.
- Provide 48" fluorescent light fixtures utilizing 2 ea. T-5 lamps per fixture with low temperature ballasts as shown on the electrical drawing or as required to meet minimum codes. Light fixtures shall be provided loose by the Foodservice Equipment Contractor and shall be rigidly mounted per plan with stainless steel fasteners and wired by the Electrical Trades.

- Conduit runs (exposed) within the walk-in are unacceptable.
- Any and all penetrations/conduit through walls and/or ceilings shall be sealed with foam and caulked inside and out.
- Provide with self-supported ceiling; where ceiling spans exceed the manufacturer's recommendation for self-supported structures and/or wind/snow load provide and install the structure necessary to properly support the ceiling panels per the manufacturer's guidelines.
- Water-Cooled Condensing Units: All compressors to be Copeland
- Mfg. or equal, pre-assembled remote systems, UL listed and properly sized for moderate to high use applications to hold + 35 degrees F for cooler applications and/or -10 degrees F for freezer applications based on local ambient temperatures. Provide suction accumulators and suction line filter. Provide medium and low temperature defrost timers factory mounted to each condensing unit. All condensing unit components shall be factory built and wired onto a condensing unit base. Provide water shut-offs prior to inlet and after outlet. All water connections and piping to be performed by the Plumbing Trades.
- Cooler condensing unit voltage 208-230/60/1, freezer condensing unit voltage 208-230/60/3; Foodservice Equipment Contractor to verify.
- Condensing units shall be mounted on existing condensing unit rack assembly approximately 15' from walk-in on same floor level; refrigeration line run is approximately 35'.
- Evaporator Coils: Shall be ceiling, end-mount style and shall be UL listed and shall be sized to "balance" with the condensing unit(s). Units to be installed per plans.
- Cooler evaporator coil voltage to be 115/1, freezer evaporator coil to be 208/1; Foodservice Equipment Contractor to verify.
- Refrigerant shall be R404A for both cooler and freezer applications and shall be installed to the highest standards of quality and performance evident in the State. Installation shall be in accordance with all applicable codes and regulations.
- Refrigeration lines shall be fully insulated with Armstrong "Armaflex" tubing between condensing unit and evaporator coil(s). Refrigeration lines shall be trapped as required.
- Foodservice Equipment Contractor shall provide and connect all components as recommended by the manufacturer. Foodservice

Equipment Contractor is required to coordinate installation of this item with Other Trades. Foodservice Equipment Contractor to provide start-up and adjustment per manufacturer's specifications 96 hours prior to date of completion.

- Foodservice Equipment Contractor to provide 5-year parts and labor warranty on all compressors. Wall, floor and roof panels shall have a 10-year warranty.
- Foodservice Equipment Contractor shall assemble and locate walk-in where shown on plan. Foodservice Equipment Contractor shall caulk and seal the bottom of all floor screeds.
- Foodservice Equipment Contractor shall provide and plumb all condensate drain lines to floor drains as shown on plan. Drain lines for freezers shall be heated and all drain lines shall be properly trapped and air gaps provided as necessary.
- Electrical Trades shall provide, install and wire all required fused disconnects for each condensing unit to the highest standards to meet any and all applicable code requirements.

Other acceptable manufacturers: Kolpak

## **PART 3 - EXECUTION**

### **3.01 EXAMINATION**

A. Verify Project Conditions: The Foodservice Equipment Contractor, before beginning his work, shall examine the space and existing conditions, and shall report to The BAKER Group, Inc. and the Architect any conditions which prevents him from executing his work as required under the contract.

B. Take Field Dimensions: The F.E.C. shall take all field dimensions and shall be responsible thereafter for any problems with fit, closure, access, connection, code compliance, circulation or finish that results from any lack of timely work on the part of the Food Service Equipment Contractor.

C. Coordinate with Other Trades: The F.E.C. shall coordinate the locations of chases, grease traps, troughs, floor recesses, roll-up doors and passage ways to insure that the locations are correct and not conflicting with equipment, columns, footings, equipment bases, legs, et cetera.

D. Verify Installation: The F.E.C. shall verify that products furnished under this Section for installation and under any other Contract Document work affecting their work have been correctly installed.

1. Visit the site to insure that large pieces of equipment will fit through doors, into elevators, down steps, et cetera.

2. F.E.C. shall make certain that all equipment is delivered to the site in time to fit through access passages to their final locations.

E. Walk-in Refrigeration: The F.E.C. shall verify the size of the space allocated for walk-in cooler and freezer units. If a recessed floor is being used, verify the size and slope of the recess. Floor is to be level. Do not proceed if conditions are unsatisfactory for a proper installation. Follow manufacturer's recommendations in determining relevant requirements. F.E.C. shall make certain that refrigeration systems supplied is of sufficient capacities to maintain proper temperatures.

F. Base and Curb Dimensions: F.E.C. shall measure to verify that curbs and bases are level, properly sized and correctly located. Do not proceed if conditions are unsatisfactory.

G. Timing of Examinations: F.E.C. shall examine field conditions in a timely manner, so as not to impede the progress of the project. Perform on-site inspection of utilities as they are roughed-in to make certain that specified locations are appropriate and in keeping with the design. This inspection shall be made before floors are poured or walls covered. The F.E.C. shall be responsible, thereafter, for the costs associated with reworking any building or infrastructure to properly accommodate the equipment specified.

H. Equipment Operations: F.E.C. will make certain that all equipment specified will operate properly as shown on the plan. If any piece of equipment will not function correctly where drawn, advise the Architect of the conflict.

### **3.02 INSTALLATION**

A. Notice to Proper Authorities: Foodservice Equipment Contractor, at such time so as not to impede the progress of the project, shall give to the proper authorities all notices as required by law relative to the work in his charge including the Public Health Department or State Regulatory Agencies, and State Fire Marshal; obtain all official permits, licenses, et cetera, and pay such proper and legal fees to public officers and others as may be necessary for the faithful performance of the work.

B. Closure Plates and Strips: Install where required, with joints coordinated with units of equipment.

C. Refrigeration Lines: F.E.C. shall connect refrigeration lines from all evaporator coils to condensing units. F.E.C. is to locate; refrigerant lines, evaporator coils, condensing units and all necessary components. All penetrations shall be sealed.

D. Existing Refrigeration Removal: Existing refrigeration equipment that is not scheduled to be reused shall be removed and disposed of properly by the F.E.C. The F.E.C. shall capture refrigerant and dispose of in a lawful manner.

### **3.03 FIELD QUALITY CONTROL**

A. Supervision: Foodservice Equipment Contractor is to provide a competent field supervisor during the installation of this part of the Work.

1. The field supervisor shall attend scheduled progress meetings.

2. The field supervisor shall supervise the installation of the equipment and connections and will counsel with other installers in regard to those connections and installation. The FEC will designate a representative of their firm to REPRESENT THE FEC AT ALL PROJECT MEETINGS WHERE FOODSERVICES ARE A MEANINGFUL PART OF THE DISCUSSION. This representative is contractually obligated to provide timely support for the project, both in the execution of their work and in counseling the other trades whenever there is a need for product information, installation instructions, et cetera.

3. If the F.E.C. falls behind in the performance of his work, as determined by The BAKER Group, Inc. and/or the supervising member of the Project Team, the F.E.C. may be charged for the additional costs caused by their performance delay. The F.E.C. agrees to this clause and also agrees to pay all personnel, material and overtime charges accrued by any non-F.E.C. personnel who must be utilized in the event the F.E.C. is unable or unwilling to perform as specified. Any charges accrued will be deducted from the F.E.C.'s contract payment and paid to those incurring costs for the work.

5. The F.E.C. supervisor shall instruct the operators of each piece of equipment in its proper use; training to the satisfaction of Owner; repeat visits to the site may be required and should be anticipated.

A. Equipment Fit: Make certain that all equipment specified will fit into the spaces provided. If any piece of equipment will not fit where drawn, advise The BAKER Group, Inc., Architect and Construction Manager of the conflict. The Foodservice Equipment Contractor has final responsibility for making certain that equipment will fit as shown and specified.

1. Should the F.E.C. find that any item may not fit as drawn, he must send a letter to The BAKER Group, Inc. describing the situation and the proposed solution. Verbal communication does not constitute adequate notification of said problem.

A. Delivery of Fabricated items: If it becomes necessary to schedule construction so that all partitions will be erected prior to the delivery of the Foodservice Equipment, bidders are



cautioned that all equipment must be fabricated so that it can be handled through finished door openings.

*It is recommended that the F.E.C. document the condition of the fabricated equipment upon installation at the site with detailed photographs. The digital photos must be taken after installation. The pictures should be of sufficiently high resolution and quality to illustrate the condition of the equipment depicted. The photographs will be accepted by BAKER as a record of the condition of the equipment at installation and may be used to assign responsibility when damages are noted during subsequent site inspections.*

B Inspections by Regulatory Authorities: The authorized representative of State and Local municipal inspectors and/or The BAKER Group, Inc. shall have access to the work at all times wherever it is in progress or preparation. The Foodservice Equipment Contractor shall arrange a convenient time and access for such inspection.

C. Inspection By The BAKER Group, Inc.: The BAKER Group, Inc. shall have free access to the Foodservice Equipment Contractor's shop or shops during the construction of this equipment for the purpose of making inspections to see that plans, specifications and detail drawings are being adhered to carefully. The Foodservice Equipment Contractor shall correct any errors found during these inspections to the extent and within the scope of the plans, specifications, detail drawings, and within the conditions of this contract.

D. Condemnation Procedures: Material delivered to the site shall be carefully inspected by The BAKER Group, Inc. The Foodservice Equipment Contractor shall, within 24 hours after receiving written notice from The BAKER Group, Inc. to that effect, proceed to remove from the grounds or building all materials, fixtures, or apparatus condemned by The BAKER Group, Inc. whether the same shall be worked or unworked, or take down and remove all portions of the work which The BAKER Group, Inc. shall deem as failing to conform to the drawings and specifications and to the conditions of the contract.

### **3.04 TESTING**

A. Testing: Delay start-up of food service equipment until service lines have been tested, balanced, and adjusted for pressure, voltage, and similar considerations; and until water and steam lines have been cleaned and treated for sanitation. Before testing, lubricate each equipment item in accordance with manufacturer's recommendations. Testing shall be performed by a certified service agency.

1. Test each item of operational equipment to establish that it is operating properly, and that controls and safety devices are functioning.

2. Replace equipment or components of equipment which are found to be defective in its operation, including units which are below capacity or operating with excessive noise or vibration.

### **3.05 CLEANING**

A. Cleaning During Project Progress: Clean up all debris made by F.E.C. personnel as work progresses, leaving all work spaces as clear as reasonable. At the close of each work day, secure the work site so to prevent injury or accident to others. The Foodservice Equipment Contractor will be responsible for injuries resulting from failure to secure the work environment.

B. Remove Coverings and Clean: After completion of installation and completion of other major work in food service areas, remove protective coverings and clean food service equipment internally and externally.

C. Restore Damaged Finishes: Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed-metal surfaces and touch-up painted surfaces. Replace work which cannot be successfully restored.

D. Final Cleaning: After testing and start-up, and before the time of Substantial Completion, clean and sanitize Foodservice equipment, and leave in condition ready for use in Foodservice. The F.E.C. shall contact the Owner to visually inspect the cleaned Foodservice equipment, and shall have the Owner sign a statement prepared by the F.E.C. A copy of the signed statement will be sent to The BAKER Group, Inc. If the F.E.C. fails to provide a copy with the Owners signature, the equipment will be cleaned again, until an Owners signed copy is received.

### **3.06 DEMONSTRATION AND TRAINING**

A. Demonstration: In the presence of the Architect and the Owner, demonstrate that each item functions as specified.

B. Instruction: Provide comprehensive on-site instruction in the proper operation and typical use of each piece of equipment. Instruction shall be provided to the Owner or designated person(s) at or near a date set by owner at the completion of this project. Instruction shall be to the satisfaction of the Owner. Repeat visits to the site may be required and should be anticipated.

### **3.07 PUNCH LIST**

A. Pre-Punch List: The Foodservice Equipment Contractor shall prepare an internal punch list and complete said list prior to completion of the project. This shall be done to minimize the final punch list and the time to complete the final punch list. Should defects arise, the F.E.C. shall repair, replace, or, if necessary, notify the appropriate service agents that the equipment is deficient.

B. Punch List: The Food service Equipment Contractor shall complete all punch lists in a timely manner acceptable to the Owner. When the project is completed and ready for inspection, the F.E.C. shall contact The BAKER Group, Inc. in writing, advising them that the work is complete, cleaned, calibrated, operational and ready for inspection. If The BAKER Group, Inc.

is required to make additional trips to the site after the punchlist inspection, the F.E.C. will pay all costs incurred for each additional visit.

### **3.08 CLARIFICATION**

A. Questions: Questions concerning the Foodservice equipment and these specifications, either before bidding or after the award of the Foodservice equipment contract should be addressed to:

**The BAKER Group  
2220 East Paris Ave. SE  
Grand Rapids, Michigan 49546  
Telephone (616) 942-4011  
Facsimile (616) 940-1415**

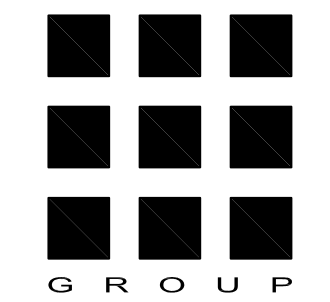
B. Discrepancies: It is intended that the F.E.C. will provide the work described in the Contract Documents for this project. Where there is a discrepancy between the drawings and the written documents, the F.E.C. will provide, item for item, those items that are indicated on one, but not the other, UNLESS THE F.E.C. HAS CONSPICUOUSLY NOTED THE DISCREPANCY ON THE BID FORM. For example, a table will be provided by the F.E.C. if shown on plan but not indicated in written specifications. No additional monies will be granted to the F.E.C. if they fail to note the discrepancies on the bid form.

C. Interpretations: The Baker Group will issue final and binding interpretations regarding Foodservice work contained in the Foodservice bid documents.

END OF FOOD SERVICE SECTION

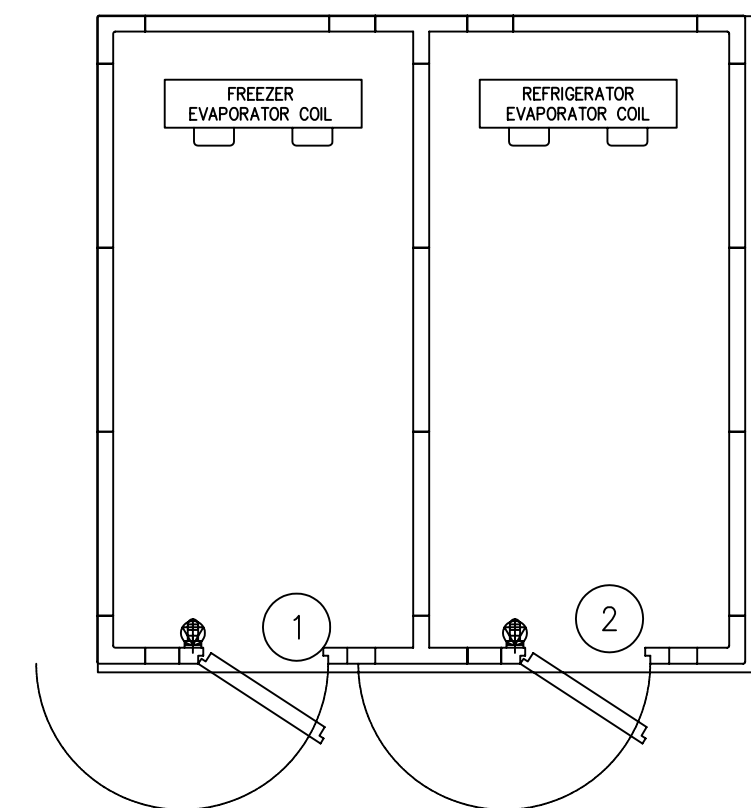
THIS DRAWING IS FOR CONCEPTUAL AND BID PURPOSES ONLY, AND IS NOT TO BE USED AS A CONSTRUCTION DRAWING.

**Baker**



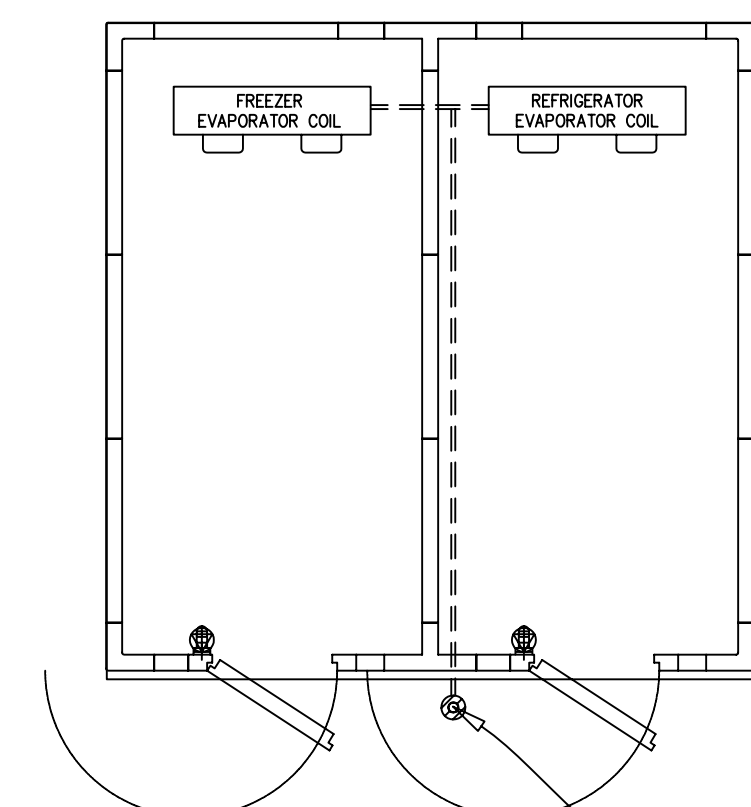
2220 East Park Avenue SE  
Grand Rapids, MI 49546  
Foodservice Consultants  
& Designers  
800968-6111

ATHENS HS  
WALK-IN REPLACEMENT



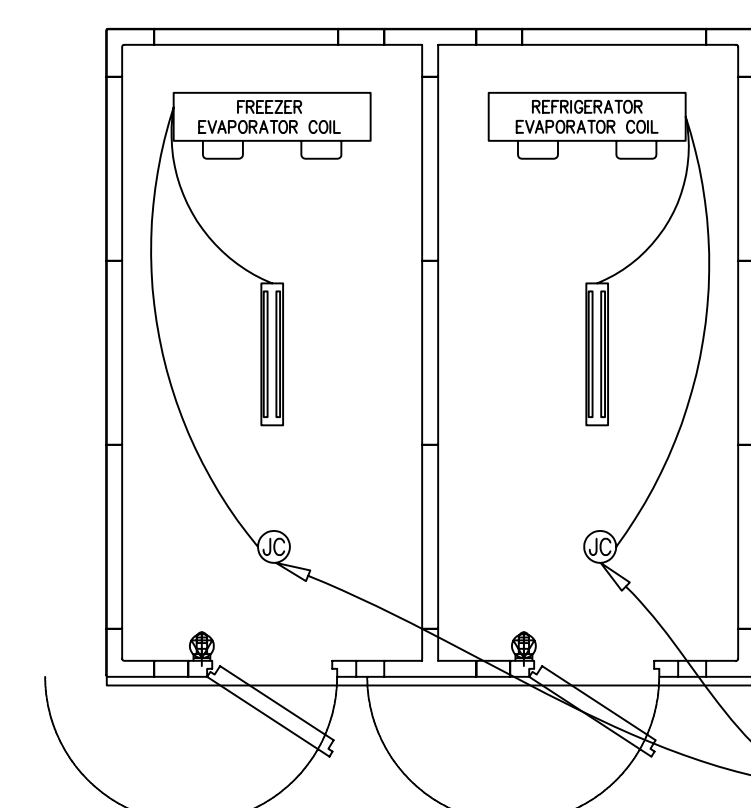
EQUIPMENT SCHEDULE	
Item	Equipment Description
1.	WALK-IN FREEZER
2.	WALK-IN REFRIGERATOR

N.I.F.E.C. - Not in Foodservice Equipment Contract



(NOTE: MECHANICAL SYMBOLS APPLY TO THIS SHEET ONLY.)

MECHANICAL SYMBOL LEGEND			
SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION
A.F.F.	ABOVE FINISHED FLOOR	○	ROUND FLOORSINK (8" DIAMETER)
B.T.C.	BRANCH TO CONNECTION	■	FULL-GRATE FLOORSINK (12" SQUARE)
D.F.A.	DOWN FROM ABOVE	■	1/2 GRATE FLOORSINK (12" SQUARE)
F.E.C.	FOODSERVICE EQUIPMENT CONTRACTOR	■	NO-GRATE FLOORSINK (12" SQUARE)
G.C.	GENERAL CONTRACTOR	◇	DIRECT CONNECT GAS SUPPLY
M.C.	MECHANICAL CONTRACTOR	◇	FLEXIBLE QUICK RELEASE GAS SUPPLY
Q.D.G.H.	QUICK DISCONNECT GAS HOSE	○	COLD WATER
⊕	FUNNEL-TYPE FLOOR DRAIN (SANITARY)	⊕	HOT WATER
○	DIRECT CONNECT DRAIN	⊕	STEAM SUPPLY
⊕	FLOOR DRAIN (MINIMAL FLOOR SLOPE TO DRAIN)	⊕	CONDENSATE RETURN



(NOTE: ELECTRICAL SYMBOLS APPLY TO THIS SHEET ONLY.)

ELECTRICAL SYMBOL LEGEND			
SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION
A.F.F.	ABOVE FINISHED FLOOR	⊖	120V SINGLE RECEPTACLE
D.O.	DUPLEX CONVENIENCE OUTLET	⊖	SINGLE POWER RECEPTACLE TO MATCH EQUIPMENT
D.F.A.	DOWN FROM ABOVE	⊖	FLUSH FLOOR RECEPTACLE W/HINGED BRASS COVER
E.C.	ELECTRICAL CONTRACTOR	⊖	FLUSH MOUNTED JUNCTION BOX IN CEILING
F.E.C.	FOODSERVICE EQUIPMENT CONTRACTOR	⊖	FLUSH MOUNTED JUNCTION BOX IN WALL
G.C.	GENERAL CONTRACTOR	⊖	FLUSH MOUNTED JUNCTION BOX IN FLOOR
⊖	120V GROUND FAULT DUPLEX RECEPTACLE	⊖	CONDUIT OUT-OF-CEILING
⊖	SPLIT WIRED GROUND FAULT DUPLEX RECEPTACLE	⊖	CONDUIT OUT-OF-WALL
⊖	SWITCH	⊖	CONDUIT OUT-OF-FLOOR
⊖	FLUORESCENT LIGHT	⊖	LIGHT

**DIVISION 15 NOTES**

- M.C. SHALL ROUGH IN UTILITY LINES THROUGH WALLS, FLOORS AND CEILINGS. CONNECT WASTE LINES FROM ROUGH-INS AND MAKE ALL CONNECTIONS TO THE FOODSERVICE EQUIPMENT. M.C. TO PROVIDE ALL TRAPS, MANIFOLDS AND PIPING REQUIRED TO INTERCONNECT SINK DRAINS AS SHOWN. M.C. TO PROVIDE ALL TRAPS, VALVES, PIPING, ETC. NEEDED FOR INSTALLATION OF FOODSERVICE EQUIPMENT.
- ALL EXPOSED PIPING (ABOVE COUNTER HEIGHT OR IN A DIRECT LINE OF SIGHT) SHALL BE STAINLESS STEEL OR CHROME PLATED. INSTALL STAINLESS STEEL OR CHROME PLATED BRASS ESCUTCHEONS OR FLANGES FOR UTILITY LINES WHICH EXTEND THROUGH WALLS AND EQUIPMENT.

**DIVISION 11400 NOTES**

- THIS DRAWING AND THE DATA CONTAINED HEREIN ARE PROVIDED FOR BIDDING PURPOSES ONLY AND ARE NOT INTENDED AS ROUGH-IN DRAWINGS TO BE USED ON THE PROJECT SITE. THE F.E.C. SHALL PROVIDE FINAL DIMENSIONED ROUGH-IN DRAWINGS AND EQUIPMENT DATA FOR CONSTRUCTION PURPOSES.
- REFER TO THE DIVISION 11400 GENERAL AND ITEM SPECIFICATIONS FOR ADDITIONAL INSTALLATION REQUIREMENTS.
- ALL REFRIGERATION AND PIPING WORK RELATED TO THE WALK-IN REFRIGERATOR AND/OR FREEZER SHALL BE BY THE F.E.C. ALL PENETRATIONS FOR REFRIGERATION LINES SHALL BE THROUGH THE WALLS OF THE WALK-IN. THERE SHALL BE NO PENETRATIONS THROUGH THE CEILING PANELS OF THE WALK-IN REFRIGERATOR/FREEZER.
- THE F.E.C. SHALL LOCATE AND INSTALL WATER-COOLED WALK-IN COMPRESSORS WHERE SHOWN ON DRAWINGS.
- THE F.E.C. SHALL LOCATE AND INSTALL THE REFRIGERATION SYSTEM COMPRESSOR RACK WHERE SHOWN ON DRAWINGS.
- F.E.C. SHALL VERIFY UTILITY REQUIREMENTS OF OWNERS EXISTING EQUIPMENT SCHEDULED FOR RE-USE.

**DIVISION 26 NOTES**

- E.C. SHALL ROUGH-IN ELECTRICAL SERVICE THROUGH WALLS, FLOORS AND CEILINGS. E.C. TO PROVIDE AND INSTALL ELECTRICAL SERVICES FROM ROUGH-INS TO FINAL CONNECTION POINTS ON FOODSERVICE EQUIPMENT.
  - E.C. SHALL FURNISH AND INSTALL ALL ELECTRICAL OUTLETS IN WALLS, FLOOR AND CEILING, AND IN OR ON FOODSERVICE EQUIPMENT WHERE NOTED ON DRAWINGS.
  - E.C. SHALL FURNISH AND INSTALL ALL DISCONNECT SWITCHES AS REQUIRED FOR THE EQUIPMENT IN ACCORDANCE WITH PREVAILING ELECTRICAL AND BUILDING CODES.
  - E.C. SHALL FURNISH AND INSTALL ALL CONDUIT AND WIRING BETWEEN REMOTE CONTROL PANELS AND THE FOODSERVICE EQUIPMENT.
  - ALL CONDUITS SHALL BE RUN IN WALL AT 6" A.F.F. MINIMUM OR AS INDICATED. ALL EXPOSED CONDUIT SHALL BE RUN TIGHT TO THE WALL. E.C. SHALL NOT ATTACH CONDUIT TO ANY LEGS OR SHELVING BRACING. CONDUIT MAY BE SECURED TO THE BOTTOM OF THE TABLES OR OTHER STEEL SURFACES. ALL FLEXIBLE CONDUIT SHALL BE "SEALTITE" OR EQUAL. FLEXIBLE METAL CONDUIT IS NOT ACCEPTABLE. ALL COVER PLATES SHALL BE STAINLESS STEEL.
  - E.C. SHALL PROVIDE AND INTERWIRE SHUNT-TOP BREAKER TO AUTOMATICALLY SHUT DOWN ELECTRIC EQUIPMENT AND RECEPTACLES UNDER HOODS WHEN FIRE PROTECTION SYSTEM IS ACTIVATED. E.C. SHALL INTERCONNECT FIRE PROTECTION SYSTEM WITH BUILDING ALARM SYSTEM, IF REQUIRED BY THE ARCHITECT.
  - E.C. SHALL FURNISH AND INSTALL ALL INTERCONNECTING WIRING FOR WALK-IN REFRIGERATOR AND/OR FREEZER LIGHTS, DOOR HEATERS, COMPRESSORS, EVAPORATORS, ALARM SYSTEMS, HEATED PRESSURE RELIEF VENTS, WINDOW HEATERS, TIME CLOCKS, INTERLOCKS, ETC. UNITS ARE NOT PRE-WIRED. WIRE PER MANUFACTURER'S DRAWINGS.
- CONDUIT FOR WALK-IN LIGHTING SHALL BE RUN OVER TOP OF BOXES. INTERIOR CONDUIT RUNS ARE NOT ACCEPTABLE. ALL PENETRATIONS FOR CONDUIT AND REFRIGERATION LINES SHALL BE SEALED WITH FOAM TO INSURE THAT THERE ARE NO AIR LEAKAGES.
- PENETRATIONS FOR CONDUIT SHALL BE THROUGH THE WALLS OF THE WALK-IN. THERE SHALL BE NO PENETRATIONS THROUGH THE CEILING PANELS OF THE WALK-IN REFRIGERATOR/FREEZER.

**DIVISION 11 40 00 NOTES**

- THIS DRAWING AND THE DATA CONTAINED HEREIN ARE PROVIDED FOR BIDDING PURPOSES ONLY AND ARE NOT INTENDED AS ROUGH-IN DRAWINGS TO BE USED ON THE PROJECT SITE. THE F.E.C. SHALL PROVIDE FINAL DIMENSIONED ROUGH-IN DRAWINGS AND EQUIPMENT DATA FOR CONSTRUCTION PURPOSES.
- REFER TO THE DIVISION 11400 GENERAL AND ITEM SPECIFICATIONS FOR ADDITIONAL INSTALLATION REQUIREMENTS.
- F.E.C. SHALL LOCATE AND INSTALL THE REFRIGERATION SYSTEM COMPRESSOR RACK WHERE SHOWN ON DRAWINGS.
- THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL LOCATE AND INSTALL WATER-COOLED WALK-IN COMPRESSORS WHERE SHOWN ON DRAWINGS.

ISSUED DATE APPROVAL

BAKER PROJECT NUMBER  
080103A

SCALE  
1/4" = 1'-0"

TITLE  
FOODSERVICE  
EQUIPMENT PLAN  
& UTILITY PLANS

FS1

**Troy School District  
Walk-In Cooler, Athens High School  
Bid 9522**

	<b>Great Lakes Hotel Sply</b>		<b>F.D. Stella Prod.</b>		<b>Merchandise Equip &amp; Sply</b>		<b>Stafford Smith</b>	
	<u>Mfr.</u>	<u>Cost</u>	<u>Mfr.</u>	<u>Cost</u>	<u>Mfr.</u>	<u>Cost</u>	<u>Mfr.</u>	<u>Cost</u>
<b>Walk In Cooler</b>			Bally	\$31,949.62	Kolpak	\$27,625.00	Master-Bilt	\$ 30,254.04
<b>Warranty</b>					Equigard	634.00		
<b>Bond</b>						350.00		299.00
<b>Freight</b>				1,270.00		992.00		1,271.00
<b>Demo/Installation</b>				7,398.60		12,350.00		18,220.00
<b>TOTAL</b>		<b>\$ 44,059.00</b>		<b>\$40,618.22</b>		<b>\$41,951.00</b>		<b>\$ 50,044.04</b>

Gold Star Products - No Response  
Swanson Food Equip. - No Response  
Compton Supply - No Response  
Wasserstrom Co. - No Response  
Louis R. Polster Co. - No Response  
All American Restaurant Equip - No Response