

**SANTA FE INDEPENDENT SCHOOL DISTRICT**

P.O. BOX 370  
SANTA FE, TEXAS 77510-0370

PHONE: (409) 925-3526  
FAX: (409) 925-4002  
www.sfid.org

The Santa Fe Independent School District (Santa Fe ISD) is soliciting proposals from qualified vendors to provide Network Copiers (Sales and Service) to the District.

Proposals must be addressed to the Purchasing Department at the address listed below and marked as follows:

**RFP# 20-002 High School Serving Line**  
**Proposals accepted on until 2:00 pm, March 20, 2020**

Santa Fe ISD  
Purchasing Department  
PO Box 370  
Santa Fe, TX 77510  
or  
Emailed: amy.presley@sfisd.org

**THIS IS A SINGLE AWARD REQUEST FOR PROPOSALS AND ALL APPROVED PROPOSALS RECEIVED BEFORE 2:00 PM, March 20, 2020 WILL BE CONSIDERED.**

Santa Fe ISD is requesting a single award proposal for High School Serving Line. PRICING IN RESPONSE TO THIS REQUEST MUST BE FROM EXSISTING COOPERATIVE OR STATE CONTRACTS. Texas Education Agency, Financial Accountability System Resource Guide section 3 Purchasing, 3.2.3.2 Competitive Sealed Proposals / Request for Proposals states that school districts may open the proposal upon receipt and begin the negotiation for the offered goods/services. Proposal responses will be accepted on a continual basis until 2:00 pm, March 20, 2020.

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Amy Presley, Purchasing Specialist  
Email: amy.presley@sfisd.org  
Phone: 409/925-9026

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Date

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## 1.0 SPECIFICATIONS

### EVALUATION CRITERIA:

The District will conduct a comprehensive, fair and impartial evaluation of all proposals received in response to this RFP. Each proposal received will be analyzed to determine overall responsiveness and completeness. Failure to comply with the instructions or to submit a complete proposal may deem a proposal non-responsive and may be eliminated from further evaluation at the discretion of the District.

## 1.1 RELATED DOCUMENTS

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

## 1.2 SUMMARY OF THE WORK

A. Location: the project is: Santa Fe High School Serving Line Renovation  
Santa Fe ISD Santa Fe, Texas

B. Approval of Working Surface: any contractor performing work over the work of other contractors shall notify the Architect of any unsatisfactory conditions. Beginning of work by any contractor shall constitute acceptance of the previous work.

C. Checking Dimensions at Site: before ordering any materials or doing any work, verify all measurements of the building and be responsible for the correctness of them. No extras will be allowed for variations from drawings in existing conditions or for work performed under this contract. Any discrepancies found shall be submitted to the Architect or Foodservice Consultant for instructions before proceeding.

D. Cutting and Patching: No excessive cutting will be permitted, nor shall any structural members be cut without the written approval of the Architect. Each Contractor shall leave all chases and openings straight, true and of the proper size in his work as may be necessary for the proper installation of his and other contractors' work. After such work has been installed, **he** shall carefully fit around, close up, repair, patch and point up same as directed, to the entire satisfaction of the Architect.

E. Cooperation: The General Contractor, all other contractors and all subcontractors shall coordinate their work with all adjacent work and shall cooperate with all other trades to facilitate the general progress of the work. Each trade shall afford all the other trades every reasonable opportunity for installation of their work and storage of their material.

F. Inspection and Tests: Architect, Owner, Foodservice Consultant and their representative shall at all times have access to the work whether it is in preparation or progress. Provide proper and safe facilities for such access and inspection.

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G. Fees, Permits and Inspections: secure and pay fees for all permits, licenses and inspections as required by all authorities having jurisdiction. Give all notices and comply with all laws, ordinances, rules, regulations and contract requirements bearing on the work.

### **1.3 SCOPE**

A. Include the Work specified, shown or reasonably inferable as part of Foodservice Equipment. Portions of this Work may be subcontracted to those qualified to do such work, as may be necessary because of jurisdictional trade agreements and restrictions.

B. The General Contractor is responsible for Related Work specified in other Sections: i.e. final plumbing, electrical and mechanical connections. The Foodservice Equipment Contractor is responsible for all internal connections when specified.

### **1.4 RELATED WORK SPECIFIED IN OTHER SECTIONS**

A. Slab depressions, reinforced concrete wearing bed and interior finished floor with coved base at prefabricated cold storage assemblies: Divisions 03/09.

B. Concrete or masonry platforms with finished top and coved base at perimeter, for raised setting of foodservice equipment: Divisions 03/09.

C. Slab depressions to receive stainless steel drain trench liner/grate assemblies (provided under this Section): Division 03.

D. Dwarf-wall at exposed front/ends of cafeteria serving counters with finish as selected by Architect.

E. Corner guards: Division 09.

F. PVC or EMT Conduit with pull-wire and wide-sweep bends for refrigerant piping to remote foodservice equipment refrigeration systems: Division 22/26.

G. Empty EMT conduit with pull-wire and wide-sweep bends for interconnect cables between LAN and POS terminals, change-makers, pre-check units, printers, CPU's, etc.: Division 26.

H. Supply and exhaust fans for foodservice equipment and exhaust hoods: Division 22.

### **1.5 EQUIPMENT FURNISHED / INSTALLED BY OTHERS**

A. Obtain and coordinate utilities requirements of Owner-Furnished/Owner-Installed (OF/OI) equipment with the building utilities and roughing-in drawings/provisions.

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B. Coordinate physical data of OF/OI appliances or equipment and incorporate information into Submittal Drawings. Vendor- or Purveyor-Furnished equipment (e.g., coffee/tea equipment): same as OF/OI.

### **1.6 WORK INSTALLED BUT FURNISHED BY OTHERS**

A. Coordinate delivery/installation schedule of Owner-Furnished/Contractor-Installed (OF/CI) equipment with Owner not less than ninety (90) days before equipment requirement.

B. Obtain and coordinate utilities requirements of OF/CI equipment with the building utilities and roughing-in drawings/provisions.

C. Receive at job-site and fully incorporate into installation procedures as if furnished under this Section.

### **1.7 RE-USED EXISTING EQUIPMENT**

A. Utility disconnection and re-connection: under Divisions 22 and 26.

B. Disassembly, removal, transportation and relocation: under this Section and scheduled with General Contractor. Owner's representative must be present, coordinate date / time with owner.

C. Thoroughly clean inside and out prior to relocation.

D. Review functional parts (e.g., doors, controls, heating elements, compressors, etc.) and submit report of required repairs and estimate of cost.

E. Existing equipment not scheduled for reuse is to be carefully removed under this Section, at the Owner's direction.

F. Removal or replacement of existing equipment is to be scheduled for times of least interruption and inconvenience to the foodservice operation. Submit proposed schedule of time frame, task sequence and operation for approval prior to starting work.

### **1.8 QUALITY ASSURANCE**

A. In addition to complying with applicable laws, statutes, building codes and regulations of public authorities, comply with the following:

1. National Sanitation Foundation (all equipment to bear label).
2. National Electric Code.
3. Underwriters' Laboratories, Inc.
4. American Gas Association Laboratories.
5. National Fire Protection Association.

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6. Americans with Disabilities Act
7. Food and Drug Administration HAACP Guidelines.
8. Clean Air Act Title 6.

B. Furnish certification of regularly-manufactured equipment listing or classification by Underwriters' Laboratories, Inc. or other recognized test facility with initial submittal.

### **1.9 SUBSTITUTIONS/APPROVED EQUALS**

A. Equipment items or components specified are intended to be the Basis of Bid. All other brands, including any additional names which may be listed as "Alternates" or "Approved Equal," must conform with the specifications, size, accessories, etc. of the first-named brand and be subject to Paragraph C-03 of this Article. All appliances within common group or category (e.g., refrigerators, kettles, ovens, etc.): same manufacturer.

B. Proposed Substitutions:

1. Submitted no less than 14 calendar days prior to Bid Date.
2. Submit proposed substitutions with catalog data and/or manufacturers shop details indicating all modifications required to conform with specified brand.

C. Substitutions with prior approval:

1. Submitted on Bidder's letterhead attached to Proposal Form with individual additive/deductive amounts stipulated and the documentation required in Paragraph B-02.
2. Owner reserves the right to accept or reject any or all substitution proposals before execution of Contract.
3. Provide all design/engineering services required to make adjustments in space, systems, utilities, etc. and pay all additional costs of utilities, construction or professional services that may be incurred due to the acceptance of any substitution.

### **1.10 INTERPRETATION OF DOCUMENTS**

A. Specifications and drawings have been prepared to form the basis for procurement, erection, start-up and adjustment of all equipment in this contract. Plans and specifications shall be considered as mutually explanatory and work required by one, but not by the other shall be provided as though required by both. Items required by one, but not by the other shall be provided as though required by both. Work shall be accomplished as called for in specifications and shown on drawings, so that all items of equipment shall be completely functional for purpose for which they were designed. When there is any discrepancy between drawings and specifications, bidders should seek clarification of any discrepancies from the Architect/Consultant prior to bidding.

B. Should the drawings disagree in themselves, or the specifications with the drawings, the higher cost, better quality, more stringent, and/or greater quantity of the work or materials shall be completed without additional costs to the Owner.

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C. During Bidding: contractors', suppliers' or vendors' questions and comments pertaining to Construction Documents' clarity or intent will be addressed by addendum.

D. Subsequent to Award:

1. Confirmation of Construction Document requirements will be provided by Clarification Bulletin.

2. Request For Information Bulletins submitted by Contractor: contain Contractor's proposed resolution.

### 1.11 WARRANTY

A. Provide a written warranty for a period of one year from the date of Substantial Completion, including extended four-year replacement warranty on compressor bodies.

B. Components of equipment subject to replacement prior to one-year's use (such as refrigerator door gaskets) and those items which may fail due to improper or inadequate periodic maintenance by the Owner/Operator (such as an uncleaned refrigeration system condenser) are not intended to be included within the scope of the Warranty.

C. Refrigeration Systems/Equipment: one-year free service available within twenty-four hours of notification.

D. Furnish three copies of a list of all equipment and their respective local service agencies, indicating the address, telephone number and name of person to contact. Whenever possible, the service agencies selected shall be factory-authorized for the equipment assigned.

### 1.12 SUBMITTAL DATA

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

B. Submittal Requirements: Kitchen Equipment Contractor to furnish two (2) hard copies of all submittal drawings, two (2) hard copies of the brochures, Adobe PDF files on CD or via email of all submittals as indicated within the General Specifications. Submittal data can be submitted electronically, in PDF format only and if acceptable to the Architect. Reviewed submittals are to be printed as required for each trade by the General Contractor and/or Kitchen Contractor.

C. Brochure Format (for regularly-manufactured equipment and components):

1. Front and rear protective cover with labeled project name.

2. Brochure index: indicate functional Area/Room number, item number, quantity, description and manufacturer.

3. A separate fly sheet for each component or item of equipment, indicating: item number, name, quantity, manufacturer, optional equipment, modifications, special instructions and utility requirements. An item of equipment or assembly containing more than one buyout sub-assembly

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or component shall have the secondary item listed in parenthesis beside the primary item name. For example: Serving Counter (hot food well).

4. Catalog specification sheet and manufacturer's drawing.

### D. Shop Drawings (Rough-In Drawings):

1. Separate drawing sheets: same size as Contract Drawings (Contract Drawings are not to be traced or reproduced).

2. ¼" scale drawing of fixed/movable Foodservice Equipment and pre-fabricated Cold Storage Assemblies with itemized schedules.

3. Special Conditions Drawings, sizing and locating the following conditions:

a. Slab depressions, cores, sleeves or block-outs (cold storage assemblies, drain trenches, piping, etc.).

b. Concrete or masonry platforms.

c. Pipe sleeves or roof jacks.

d. Wall-openings or block-outs for pass-through equipment, recessed control panels, in-wall fire-protection system components, etc.

e. Blocking grounds or anchor plates required in walls for equipment support/attachment.

f. Above-ceiling hanger assemblies for support of exhaust hoods, utensil-racks, etc.

g. Access panels in walls or ceiling for service of equipment.

h. Ceiling pockets or recesses for unusually high equipment.

i. In-wall carriers for wall-hung or cantilevered equipment.

4. Electrical rough-in drawing.

5. Plumbing/mechanical rough-in drawing.

6. Required information:

a. All fixed and movable Foodservice Equipment shown on Contract Drawings.

b. All prefabricated Cold Storage Assemblies and Conveyor/Dish table Assemblies shown on Contract Drawings.

c. All general-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices not in this Section.

d. All rough-in drawings: fully dimensioned from engineering benchmark or finished- room surface to point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical and plumbing services.

e. Connection number/tag system and symbols: identical to Contract Drawings.

### E. Shop Drawings (Manufacturer's and Fabricator's):

1. Sheet Size: identical to Contract Drawings, drawn or plotted at ¾" scale for plan view and elevations; 1½" scale for sections and construction details.

2. Included information: item number, name and quantity.

3. Construction details, sections and elevations to reflect requirements of the Specifications and Drawings.

4. Indicate adjacent walls, columns and equipment.

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5. Indicate plumbing and electrical schematic drawings for equipment such as: conveyors, waste systems, self-cleaning exhaust hoods, exhaust hood fire protection systems and fabricated fixtures with single electrical or plumbing connection.
  6. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer, including panel size and location to permit easy lubrication, adjustment or replacement of all moving parts.
- F. All equipment and engineering rough-in plans sheet numbers are to match the contract documents. All equipment item no.'s and engineer item no.'s located on the schedules are to match the contract documents. All engineering requirements are to be updated as required to accommodate the provided equipment and/or match the contract documents. The Kitchen Contractor is responsible for the coordination of any MEP revisions to accommodate the provided and proposed equipment. The kitchen contractor is responsible for any cost associated to equipment substitution.

### **1.13 SERVICE MANUAL**

- A. Three copies bound in 1½” hardback, three-ring binders (as many volumes as required by scope of project) with same data as brochure at completion of installation (Refer to “Submittal Data”).
- B. Each Volume: section for maintenance of finish materials (e.g., stainless steel, plastic laminates, FRP, Plexiglas, etc.).
- C. Catalog specification sheet and/or manufacturer’s shop drawings.
- D. Each Volume: index of items, manufacturer’s operating/maintenance information, replacement parts data and price lists. Provide the name, title and address of personnel at each respective manufacturer to be contacted for spare/replacement parts after warranty period.
- E. To the extent possible, provide two copies of manufacturers’ video instructional cassettes for operating, maintenance and service of equipment.

### **1.14 VERIFICATION AND COORDINATION OF PROJECT / DATA**

- A. Utilities Rough-in Drawings and Field-Services within four weeks after receipt of notice-to-proceed, review Contract Drawings and Submittal Data for accuracy and completeness and notify Architect of conflicts and proposed adjustments. Coordinate work with other sub-contractors and field-check the installed utility capacities and locations.
- B. Review critical systems/components for application, performance and capacity and submit calculation worksheets with initial submission of brochure/rough-in drawings, with all proposed adjustments noted, including:
  1. Exhaust hood removal/supply air volume, velocity, static pressure, duct collar sizes and locations.



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2. Refrigeration Systems (compressor, condenser and evaporator) capacities/sizes, quantities and refrigerant piping distances/sizes.
3. Exhaust Hood Fire Suppression Systems (nozzle locations, air handler and fuel interlocks, piping/distance limitations).
4. Locations of Vacuum Breakers.
5. Waste Water Conservation Measures required by applicable guidelines/codes (e.g., use of disposers and transfer-piping from ware wash machines).
6. Solid Waste Removal/Recycling measures required by applicable guidelines/codes (e.g., separation of waste material and compaction).
7. Conformance of Refrigerated Components/Equipment with HACCP Guidelines (e.g., salad/sandwich pans, upright/open refrigerator cabinets, walk-in refrigerators, salad bars) with HACCP Guidelines.
8. Gas, water and steam/condensate and chilled water line sizes and manifold configurations.
9. Diameter and length of flexible connector lines for fixed movable gas appliances.
10. Fabricated Equipment load center panels (individual and total amperage calculations and circuit balance).
11. ADA compliance of work stations, service positions, passageways, etc.

C. Ceiling mounted appliances/fixtures: verify and coordinate dimensions/location of support framing/hangers with General Contractor. All material and installation below 12'-0" off.: Section 114000.

D. Dimension Responsibility: obtain actual or guaranteed measurements for proper fit of equipment. All dimensions indicated in Contract Documents are approximate and are as accurate as can be determined at the time. Field-check all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment and notify the Architect of all conflicts or deviation from the dimensions shown.

E. Scheduling to Fit Openings: should it become necessary to schedule construction of walls or partitions prior to delivery of fixed equipment, the equipment must be fabricated for passage through finished openings. Maintain close contact with the project and be cognizant of all conditions, including vertical handling limitations within the building (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor and Project Team.

F. Refrigerated and Dry Storage Areas: verify and coordinate dimensions to accommodate scheduled modular shelf sections. Notify Architect of variance between the Contract Documents and actual conditions.

G. Color/Pattern Selections: submit selection samples of solid polymer products, plastic laminate, paint or stain finishes and vinyl-coated surface material of equipment as selected by Architect.

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H. Size/Weight Coordination: obtain dinnerware size/weight information for selection/coordination of self-leveling dispensing, ware washing and transport equipment.

I. Movable Equipment Interface: rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers) required to fit through or into fixed equipment (roll-in refrigerators, counter bodies, etc.) is to be reviewed and coordinated for compatibility at time of initial shop drawing submittal. Indicate conflicts and proposed adjustments.

J. Relocation of Work: relocate or re-route work as required to coordinate related items free of charge if no extra work is involved.

## **PART 2 - PRODUCTS**

### **2.1 MATERIAL / COMPONENTS**

A. Stainless steel sheets and/or shapes: 18-8, Type 304, polished to 180 grit No. 3 finish.

1. Stainless steel joints and seams: helix-arc welded, free of pits and flaws, ground smooth and polished to No. 4 finish.

2. The "grain" direction of horizontal stainless steel surfaces: longitudinal, including the back splash. The polishing procedure at right angle corners of fixtures shall provide a mitered appearance.

B. Galvanized Iron Sheets: Armco copper bearing Zinc Grip or Zinc Grip/ Paint Grip.

1. Galvanized iron joint and seams: arc welded, free of pits and flaws and ground smooth.

2. Galvanized sheets and/or shapes: washed with mineral spirits and primed with Rust oleum enamel in color selected by Architect.

C. Sound Deadening: Schnee Butyl Sealant 1/2" wide rope positioned continuously between all frame members and underside of stainless steel tabletops, overshelves and undershelves. Tighten stud bolts for maximum compression of sealant.

D. Plastic Laminates/Corian: color/pattern selected by Architect, in 1/16" thickness for flat surfaces; 1/32" thickness for radiuses surfaces. Plastic laminates and adhesives must be approved by N.S.F. (Standard No. 35).

E. Identification Plates, Labels, Tags:

1. Prohibited Information: Names of suppliers, fabricators and contractors.

2. Required Information: function or purpose of such things as display light switches, food warmer controls, etc.

F. Plate Construction: engraved phenolic plastic, secure to equipment with epoxy cement or stainless steel screws. Furnish samples.

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### G. Casters.

1. Fabricated fixtures with "Open Base" construction: Jarvis and Jarvis Model No. 5-405-113P- NSF swivel casters with grease seals on forks and wheels; Zero fitting in swivel; two casters: Model No. E-75 Vertilock brakes. All casters: B-7" rolling bumpers with stainless steel top discs.

H. Cutting Boards: ¾" thick Read Products, Inc. "PolyLite" cutting board, size as indicated.

### I. Identification Plates, Labels, Tags:

1. Prohibited Information: names of suppliers, fabricators and contractors.

2. NSF Labels: required on all pieces of equipment.

3. Required Information: function or purpose of controls such as display light switches, food warmer controls, etc.

4. Plate Construction: engraved phenolic plastic, secured to equipment with epoxy cement or stainless steel screws. Furnish samples.

## 2.2 PLUMBING / MECHANICAL REQUIREMENTS

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

NOTE: FITTING AND COMPONENTS DESCRIBED IN ITEMS 1, 2, 3 AND 4 ARE FURNISHED LOOSE FOR INSTALLATION BY DIVISION 15.

1. Control valves, appliance pressure regulators for water, gas and steam, and vacuum breakers: wherever required on Foodservice Equipment (chrome-plated where exposed).

2. Faucets and drains without connected overflows (unless otherwise indicated) for all sinks.

3. Specialty Foodservice water-fill faucets or hose assemblies indicated in drawings/specifications.

4. Wade Model No. W-10 Shock-Stop shock absorbers for all Foodservice Equipment with quick-opening or solenoid-operated water valves.

5. Extensions of indirect waste fittings to open-sight floor sink or floor drains from sinks, under bar equipment, and food holding components of serving counters (e.g. cold pans, hot food wells, refrigerator/freezer coils not equipped with condensate evaporators) furnished and installed by Division 22. Drains: painted with aluminum paint where exposed, type "K" copper where concealed.

6. Piping brackets and supports beneath/within fabricated equipment.

7. Closed Base Bodies: removable 18-gauge stainless steel closure panel at plumbing penetrations, under top.

8. Control valves on Open Base fixtures: mounted on 14-gauge stainless steel gusset-shaped panel with 3½" setback from counter top edge/rim to face of control handle.

9. Fill hose/faucet at support pedestals or Closed Base Body: installed in a 15" x 18" x 5" deep recessed mounting panel. Panel bottom: sloped on a 60° angle, with 3/8" stainless steel rod hanger-bracket for hose.

10. In-line water filter system:

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a. Everpure System filters for coffee/tea brewers, ice makers, water chillers, convection steamers and beverage systems.

B. Gas-Heated Equipment Fittings and Components: furnished under this Section as follows:

1. Fixed Equipment: Avtec brand deluxe "FP-KD" Series gas hose kit. Approved equal: Hose Master, Inc. and Dormont with Quick Disconnect fitting at appliance: diameter per fuel volume/connection size requirements. Gas valve diameter size per fuel volume/connection size requirements.

a. Restraining device: heavy duty steel cable, fastened to equipment and walls, 3" to 6" shorter than equipment connector length.

C. Final Plumbing Connections Provisions.

1. Fabricated equipment containing components, fittings and/or devices indicated on Foodservice Connections Drawings to be connected to the building systems: each component, fitting or group thereof pre-piped to a utility compartment for final connection by Division 22. Refer to drawings for capacities.

2. Field-assembled equipment (e.g., prefabricated walk-in refrigerator/freezers, exhaust hoods, warewash machines, convection ovens, etc.): plumbing components completely interconnected under this Section for final connection arrangements indicated on Utility Connection Drawings.

3. All plumbing final connection points of equipment shall be tagged, indicating:

a. Item number.

b. Name of devices or components.

c. Type of utility (water, gas, steam, drain, chilled water).

D. Ducts and Vents.

1. Exhaust hoods which are furred-in to ceiling: 2" high duct collar for final connection to duct system.

2. Warewash machines equipped with integral vent cowls or extended hoods: furnished with 18-gauge stainless steel seamless duct risers to 6" above finish ceiling for final connection. The duct: trimmed at ceiling with 16-gauge stainless steel angle flange with all corners welded.

### 2.3 FOODSERVICE EQUIPMENT REFRIGERATION SYSTEMS

A. Install complete with all refrigerant, oil, dials, dehydrators, gauges, controls required for the proper operation of the system.

D. Self-contained or factory-installed compressors: check and adjust to proper operating temperature prescribed by FDA/HACCP.

C. Refrigeration 1 Components:

1. Unit coolers: specified quantity and model, ceiling hung by 1/2" o.d. nylon bolts with stainless steel washers and nuts. Insert hanger bolts through plastic sleeve and seal penetration airtight.

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- a. Unit cooler drain fittings: positioned as indicated on drawings. Install cast tee fitting on drain-pan outlet with union, clean out plug and extend 1" copper drain-line through wall panel to air gap fitting or floor drain.
- b. Slope drain-line 1/2" per foot, trap at exterior of assembly and turndown into drain. Manifold drain lines of adjacent compartments wherever possible.
- c. Install plastic sleeve through compartment wall, seal around drain-line and install stainless steel escutcheon with setscrew.
- d. Heat exchanger: on all unit coolers; in proper size.
- e. Electric drain-line heater cable: on all unit coolers operating below 36 degrees F, installed from drain-line fitting to wall penetration. Heater cables: minimum rating of 30 watts/lineal foot, 120 volts. Wrap drain line with maximum spacing of 2" loop spacing. Interwire to unit cooler for continuous operation.

### D. Refrigerant System Installation:

1. Refrigerant lines: Type "L" hard copper tubing. Fittings: wrought copper or brass designed for use with high temperature solder. Piping joints: made with silver solder (Sil-Fos). Piping: properly suspended from and anchored to the structure with adjustable hangers 6' o.c. maximum. Suction lines: sized to have maximum pressure drop of two pounds in medium temperature systems; one pound in low temperature systems. Liquid lines: sized to give maximum pressure to prevent trapping of oil. Rigid insulation: 1" thick Armstrong Accotherm (1-1/2" thick at low-temp) with factory applied fire retardant jacket and vapor barrier on all suction lines.
2. Cover exterior refrigeration lines with aluminum jacketing. Seal any openings where lines pass thru exterior walls with expanding foam. Paint silver to match aluminum jacketing.

### E. Evacuation and Charging:

1. After completion of the pressure test, the system shall be evacuated using an approved auxiliary vacuum pump. Connections for evacuation in accordance with manufacturer's recommendations.
2. Charging subsequent to the initial charge, which is contained in the condensing unit: given through the charging valve in the high side passing all the liquid refrigerant through a charging dehydrator. All charging lines and gauges: purged of air prior to connection with system. After the system is fully charged: started and placed in full operation.

### F. Refrigerant Leak Detection Systems

1. In the City of Houston and any other jurisdiction with similar requirements, when the quantity of refrigerant in the system dictates the necessity for a refrigerant leak detection system, this system shall become the responsibility of the foodservice contractor.

## 2.4 PLUMBING TRIM

- A. Faucets: furnished for all sinks or equipment requiring open water supply.

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B. Fill Faucets: furnished for appliances requiring open water supply. Unless otherwise noted in Part 4 - Equipment Schedule, provide a Chicago Model No. 512GC Fill Faucet Assembly with 68" hose length, No. 81 valve and No. E4F Rose Spray.

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

### 2.5 ELECTRICAL REQUIREMENTS

A. All electrical systems, components and accessories within the work of this Section: certified to be in accordance with NEC 70.

B. Electrical Fittings and Components: furnished under this Section as follows. Coordinate foodservice equipment loads, voltage and phase with building system and confirm any existing or OF/OI equipment requirements.

C. Cord and Caps.

1. Coordinate all Foodservice Equipment cord/caps with related receptacles.
2. All 120 volts "plug-in" equipment shall have Type SO or SJO cord and plug with ground wire fastened to frame/body of item.
3. Cord lengths for fixed equipment: adjusted to eliminate loose-hanging excess.
4. All non-fixed plug-in "buy-out" equipment: Hubbell configuration, ratings as required.
5. All mobile electrical support equipment (heated cabinets, dish carts, etc.) and counter appliances mounted on mobile stands (mixers, food cutters, toasters, coffee makers, microwave ovens, etc.): 8'-0" cord length with cord-hanger strap secured to rear of equipment or mobile stand.

D. Switches and Controls.

1. Each motor-driven appliance or electrically-heated unit: equipped with control switch or starter per Underwriters' Laboratories, Inc. with low-voltage and overload protection.
2. Disposer controls recess-mounted in wall: external fittings and accessories removed from enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 4'-0" aff to bottom of enclosure.
3. Disposer controls recess-mounted in counter-splash risers: external fittings and accessories removed from NEMA 4 enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 3'-0" aff to bottom of enclosure. Provide panel with 60" long coil of Seal-Tite electrical conduit, from bottom of control panel for final field connections under Division 26.
4. Equipment which is not provided with built-in circuit breakers or fused terminal block and is indicated on Utility Connections Drawings to be directly-connected to the building electrical system: a NEMA 4 stainless steel disconnect switch furnished and installed by Division 26.

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5. All remote manual starters, disconnect switches, magnetic contactors or starters and push-button stations: NEMA Type 4 enclosure; NEMA Type 1 enclosure only when installed in a Closed Base Body.

### E. Heating Elements.

1. Electrically-heated equipment: thermostatic controls.
2. Water heating equipment: equipped with positive low-water shut-off.

### F. Receptacles and Switches.

1. Receptacles installed in vertical panels of support pedestals or Closed Base Bodies: installed in 12" x 8½" x 3" deep recessed mounting panel sloped on 60o angle and turned up to top of opening.
2. Pre-wire receptacles in closed base fixtures to a junction box installed within 6" from bottom of utility or compressor compartments.
3. Receptacles mounted on Open Base fixtures: installed on 12" x 10½" x 4½" deep 14-gauge stainless steel panel with returned ends and sloping recess. Secure panel to underframe of fixture top.
4. Pre-wire receptacles on open base fixtures to a junction box secured to a leg or mounted on underside of lower shelf. Vertical runs of wiring: made in rigid conduit or within the tubular leg.
5. Receptacles installed in/on fabricated equipment: Hubbell, Inc. assemblies horizontally-mounted in a metal box with stainless steel cover plate.
6. Switches installed in/on fabricated equipment: Hubbell, Inc. with metal box and stainless steel cover plate. Switches: pre-wired to the controlled device and to a junction box installed within 6" from bottom of utility or compressor compartment. All refrigeration system switches: installed within the compressor compartment near the door opening.
7. Load centers installed in/on fabricated equipment to have all fixture components pre-wired to load center with balanced phase loading. Load center: ready for final connection by Division 26 and flush-mounted within utility compartment rear panel, set back 8" from access door. All breaker/device information: typewritten on circuit schedule in load center door (number corresponding breaker/device) with enclosed schematic wiring diagram of fixture components.

### G. Light Fixtures.

1. Light fixtures with lamps installed in/on fabricated or field-assembled equipment: pre-wired to a junction box for final connection (continuous-run fixtures when indicated).
2. Fluorescent Display Light: install light fixtures full-length of Display Stand and Serving Shelf with stud bolts and pre-wire through support posts to an apron-mounted switch.
3. Heat Lamps: installed to underside of serving shelf assemblies. When multiple 24" heat lamps are specified, provide maximum length heat lamp chassis. Install all switches remote from lamps.
4. Cold Storage Light Fixtures: electrically connected through the hub fitting located on the top of the fixture. All horizontal conduit: above ceiling panels. Install plastic sleeve through ceiling panels for electrical conduit. Seal sleeved penetrations airtight at both sides of panel.

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### H. Final Electrical Connection Provisions.

1. Fabricated equipment containing electrically-operated components or fittings indicated on Utility Connections Drawings: direct-connected, with each component, fitting or group pre-wired to a junction box for final connection by Division 26. Refer to drawings for circuit loading.
2. Fabricated equipment containing electrically-operated components and/or devices indicated: circuit-breaker load center with each component or device pre-wired to a separate circuit breaker for balanced phase loading and single final connection by Division 26.
3. Field-assembled equipment (e.g., prefabricated cold storage assemblies, exhaust hoods, ware wash machines, etc.) shall have electrical components completely interconnected in this Section for final connection arrangements as indicated on Utility Connections Drawings by Division 26.
4. Pre-wire the following groups of cold storage assembly electrical devices to a top-mounted junction box for final connection by Division 26 per compartment grouping (unless otherwise indicated).
  - a. Light fixtures and switches; heated pressure-relief vent.
  - b. Door/jamb heaters.
  - c. Evaporator fans, defrost elements and drain line heaters.
5. All electrical final connection points of equipment shall be tagged, indicating:
  - a. Item number.
  - b. Name of devices on circuit.
  - c. Total electrical load.
  - d. Voltage and phase.

I. Lamps: in all Foodservice Equipment containing light fixtures. Refrigerator or heated cabinets: G.E. Model No. 40A15 appliance bulbs. All exposed fluorescent lamps above or within a food zone: Shat-R-Shield lamps or standard lamps, sleeved with end caps.

## 2.6 CUSTOM - FABRICATED / ASSEMBLED UNITS

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

## 2.7 COUNTER / TABLE TOPS

- A. 14-gauge stainless steel; all free edges turned down 2" with  $\frac{3}{4}$ " tight hem at bottom. Free corners: rounded on  $\frac{3}{4}$ " radius.
- B. Marine edges: turned up  $\frac{1}{2}$ " on 45o angle and turned down 2" with  $\frac{3}{4}$ " tight hem at bottom.
- C. Cafeteria serving counter tops at hot food stations: full-length x  $3\frac{1}{2}$ " x  $\frac{1}{2}$ " high raised rail at (customer's) front side with 45o integral turndown to counter surface.



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- D. Tops abutting high fixtures or walls: cove up specified height and slope back 1½" at top on 45o angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and close ends to bottom of top turn-down. Secure splash turndown to wall with 4" long 14 gauge stainless steel "Z" clip anchored to wall, 36" orc.
- E. Freestanding tables and all serving counter splash-risers: turned back on 90o angle with 1" turndown at rear.
- F. Brace tops with rigid-welded 1½" x 1½" x 1/8" galvanized steel angle frame at perimeter with cross bracing 2'-0" o.c. maximum. Provide 4" x 4" x 12-gauge stainless steel triangular pads where leg gusset welds to frame. Paint entire frame with Rustoleum gray semi-gloss enamel. Angle frames: secured to underside of top surfaces with ¼" studs welded 9" o.c. maximum with chrome-plated washer, lockwasher and capnut. Studs: such length that cap nuts can be made-up tight, bringing top down snugly on angle frame eliminating all vibrations or "oil-canning".
- G. Tops: 1½" overhang at free sides of underframe or Closed Base Body.
- H. Mockett Model No. SG5-26 chrome-plated/plastic grommet assembly or integrally-welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops, ground and polished to match top. When conditions permit, provide a 1" x 1½" rectangular opening in the backsplash for service utilities in lieu of piercing the horizontal surface. Install stainless steel split-tubing at raw-edge of opening.
- I. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.
- J. All openings in tops: 3/16" high raised die-formed edges.
- K. All top openings for pans or inserts: 20-gauge stainless steel, watertight liners, 8½" deep, secured to underside of counter top.
- L. All "built-in" and "drop-in" counter equipment/appliances: with framing members at perimeter of opening.
- M. Scrap Container: 18-gauge stainless steel construction 6½" x 6½" x 21¾" long. Top of container: 5/8" wide x ¼" high full perimeter flange with ¼" diameter stainless steel rod bail handle. Interior vertical corners coved on ½" radius. Counter top: fitted with 6¾" square die-stamped opening.

### 2.8 COLD PANS

- A. 14-gauge stainless steel with ¾" coved interior welded integrally to counter top with 3/16" raised edge at perimeter of opening. Depth of Cold Pan: 7" i.d. unless noted otherwise.

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- B. Slope bottom to required quantity of Component Hardware Model No. E16-4021 drain fittings at 48" o.c. maximum. Sleeve through insulation at drain fittings and extend common drain line into utility compartment for indirect waste connection.
- C. ½" o.d. copper refrigerant lines in serpentine pattern, 1½" o.c. flattened for maximum contact. Secure tubing to underside of ¼" thick aluminum "distribution plate" installed tight to underside of frost plate area and apply cold-conductive mastic to all surfaces.
- D. Component Hardware Model No. E16-4021 drain fittings at 48" o.c. maximum, sleeved through insulation with common drain line extended into utility compartment.
- E. Heat Cable: low-wattage, full-perimeter, below counter top at edge of depression. Secure with "Z" clips, 9" o.c. and interwire with compressor switch for simultaneous operation.
- F. Enclose sides and bottom of pans with airtight 18 gauge galvanized jacket and pack with 2" fiberglass insulation set in mastic.
- G. Compressor: size as indicated or required to accommodate size of cold pan. Locate compressor in compressor compartment below unit or as indicated on drawings.
- H. Sectional 16-gauge stainless steel perforated false bottom (¼" holes, @ ¾" o.c.). Turn down 1½" all sides, weld corners and provide finger rings. False bottom sections: 24" long maximum.
- I. 3/8" thick clear Lexan removable riser panels set in stainless steel channel-clips on false bottom, with ends tapered up to 4" above counter top at rear. Polish and dress all edges and corners of panels.

### 2.9 DRAWERS

- A. Liners: Component Hardware Model No. S80-1520 (20" x 15"), easily removable with drawer in fully-extended position.
- B. Drawer Frame: 16-gauge stainless steel flanged out at top. Weld the frame to double-paneled 16-gauge stainless steel drawer front with full-length recessed pull at top (similar profile as Gary Model No. R-1060) with closed ends.
- C. Channel-formed horizontal pull: ¾" turndown at front and ends with ½" tight hem. Front edge of pull: flush with face of drawer. Recess behind pull: sloped up on 60° angle, terminating 1" below bottom edge of pull.
- D. Mount drawer frame on Component Hardware Model No. S26-0024 self-closing slides, with solid nylon rollers, full-depth of fixture. Secure slides to body or brackets to eliminate lateral movement in extended position. Refrigerator drawers: Component Hardware Model No. S52-2024 stainless steel slides with Delran rollers.

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E. Drawer enclosure in an Open Base Fixture: 18-gauge stainless steel flanged out at top for attachment to underside of table top. Lower edge of enclosure is flanged in toward open bottom. Mount drawer slides to enclosure and brace as required. Face of enclosure is to be same length and height of drawer face. Provide ¾" deep offset in front of enclosure and 2½" from underside of table top for flush-fitting appearance. Drawer enclosure on freestanding fixture: full-depth of table framing.

F. Drawer enclosure in a Closed Base Fixture: completely partitioned from adjoining area. Drawer front: flush-fitting with face of body.

G. Drawer Liners other than tool/utility: Bread Drawer: Component Hardware Model No. S83- 2020; Refrigerated Drawer: Component Hardware Model No. S81-1520 stainless steel liner.

H. Cash Drawer: integral stainless steel body, 3" deep.

### **2.10 FOOD WELLS (UNLESS SPECIFIED OTHERWISE)**

A. Food Warmer Controls: remote-mounted in sloping recessed apron panel. Control panel is recessed 2½" from body line at top of 60° slope, 1" at lower edge. Terminate slope angle 2½" below counter top. Mount panel on concealed piano hinge at bottom edge; secure with screws at upper corners.

B. Manifold all warmer drains and extend to within utility compartment for indirect waste connection. Install valve in drain line and extend handle through compartment door.

C. Removable 18-gauge stainless steel closure panel at underside of warmers.

D. 14-gauge stainless steel plate/utensil shelf full-length of hot food station unless noted otherwise: 10" below counter top x 9" deep, with rear panel coved up to underside of counter top; end panels turned up square. Front of shelf: turned down 1½" and returned under for closure panel attachment.

E. Food wells: Wells Model No. SS206-ERD or APW Model No. 55357 insulated food warmer (1200 watts, 208 volts, single phase) secured to underside of 12" x 20" die-stamped counter top openings with thermal breaker mastic rope applied at perimeter of food well flange. Maximum allowable temperature of counter top contact surface: 120°F.

F. Soup Warmers: Wells Model No. HW-106-D Heat-N-Hold soup warmer (1500 watts, 208 volts, single phase) secured to underside of 11" diameter die stamped counter top opening with thermal breaker mastic rope applied at perimeter of soup well flange. Maximum allowable temperature of counter top at contact surface: 120°F. Each warmer: equipped with one 11-quart stainless steel round insert and slotted cover.

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G. When specified: 5/8" deep recess in counter top full-length of pan-opening or as shown, with equal-length removable 3/4" thick Read Products "PolyLite" cutting board sections, 42" long maximum. Recess and board: spaced 2" from front edge of pan-opening and extended to leading edge of counter top.

### 2.11 SINKS

A. 14-gauge stainless steel; all interior corners (horizontal/vertical) coved on 3/4" radius. 1 1/2" wide double-walled partitions with flat tops between compartments.

B. Continuous exterior panels of multiple-compartment sinks: 14-gauge stainless steel filler panel welded, ground and polished between compartments.

C. Sinks with dimension larger than 20" x 20" (no overflow): score and slope sink bottom 1/2" to die-stamped opening fitted with Component Hardware Model No. D50-7200 rotary drain with tailpiece. 14-gauge stainless steel bracket: welded to sink bottom for drain stem with 1 1/2" handle clearance.

D. Sinks with dimension of 20" x 20" or less (with overflow): score and slope sink bottom 1/2" to die-stamped opening fitted with Component Hardware Model No. D50-7215 rotary drain with connected overflow and tailpiece. 14-gauge stainless steel bracket: welded to sink bottom for drain stem with 1 1/2" handle clearance.

E. Where sinks are installed in fixture with Closed Base Body, provide a Component Hardware Model No. D50-7215 rotary drain with connected overflow and tailpiece. (Sinks with dimension larger than 20" x 20" in Closed Base Body will not have overflow fitting.) 14-gauge stainless steel bracket: welded to sink bottom with T & S Model No. BL-4740-1 guide bushing. Install on shortened drain stem, one T & S Model No. BL-4710-1 remote control stem assembly only (length as required) with Model No. 113-L universal joint and white blank button. Set drain control handle in Cambro Model PSB-6 bowl with bottom omitted (dress raw edge) to permit passage of drain handle. Secure bowl in utility compartment door or body panel with clear silicone.

F. When single-hole deck-mounted faucets are specified, install overflow fitting in side wall of sink compartment and provide ell-fitting in connecting tubing.

G. Flush Covers when specified: 3/4" thick TRAEX "Plastic-Tuff" or TEKNOR APEX "Plastic-Tuff" cutting board with all corners and edges eased and two 1" finger holes \* OR \* 16-gauge stainless steel, pan-formed with welded corners and finger rings. Support clips: 1/4" stainless steel rod 2" long, formed at 45o with two 3/4" leg ends (1/4" long threaded ends). Insert rod- clips through tight-clearance holes in sink, seal watertight and secure with stainless steel acorn-nuts or tack-weld at exterior of sink wall. Set support clips 1/2" below top. Provide 14-gauge stainless steel channel or angle support frame to store covers when not in use. Cover holder: adjacent to sink compartment, below counter top or under drawer assembly.

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### 2.12 TRAYSLIDES

- A. Trayslides: 12" wide, solid 16-gauge stainless steel turned up 2" at rear behind counter top turndown; turned down 4" at front and free ends, unless otherwise indicated.
- B. Two ¼" high die-formed inverted "vee" ridges at 8" o.c., 2" from leading edge, terminating 2" from ends of trayslide with tapered ridge-ends.
- C. Ridges formed on radius: equal-length segments with 2" separation between chords.
- D. Secure trayslides to counter-top/body frame, same as "Counter Tops." Enclose exposed underside of trayslide with 18-gauge stainless steel.
- E. When indicated, project trayslides 2" beyond serving counter top and return the full-width of serving counter at free ends.

### 2.13 DISHTABLES

- A. Soiled/clean dishtable: 14-gauge stainless steel; free edges coved up 3" with 1½" diameter rolled rim and bullnosed corners.
- B. Edge of dishtables next to high fixtures or walls: coved up 10" and sloped back 1½" on 45o angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and secure to wall with 4" long 14-gauge stainless steel "Z" clips anchored to wall, @ 36" o.c.
- C. Exposed rear splash: 16-gauge stainless steel finish panel from top of splash to bottom edge of rolled rim with welded vertical joint at end. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on ¾" radius and slope tables 1/8" per foot to sinks, scuppers or warewash machines, maintaining level crown/splash.
- E. Brace dishtables with 1" x 4" 12-gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dish table with ¼" studs welded 6" o.c. maximum, with chrome-plated washer, lock washer and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dish table down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally-welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops; ground and polished to match top.
- G. Hose Bibb: Chicago Model No. 305VBRCP; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose hanger.

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H. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.

I. Paper-drop Opening: 9" square with 4" integral chute having hemmed bottom edge. Slope dishtable top 1" toward opening, forming a 16" square tapered deposit point.

J. Accessible Tray-Drop Opening: 10" x 18" with integral 16-gauge stainless steel seamless chute sloped on 45o angle toward center of mobile soak sink position.

### 2.14 DOORS

A. 18-gauge x 1" stainless steel double pan-formed welded construction, insulated with 1" thick polyurethane boards. Seal perimeter joint of pans. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of Body.

B. Channel-formed full-length horizontal recessed pull: ¾" turndown at front and ends with ½" tight hem. Front edge of pull: flush with face of door. Recess behind pull: sloped up on 60o angle and terminated 1" below bottom edge of pull.

C. Door Hardware:

1. Two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge location).
2. Component Hardware Model No. 35-2000 concealed Magnetic Catch.
3. Component Hardware Model No. D30-4780 lock in upper free corner of door.

D. Louvered opening: cut-out opening size as indicated, turn in 1" and weld. All corners: ground and polished.

1. Full-height 18-gauge stainless steel louver with 1" vanes at 45o, ½" spacing. Perimeter channel-formed frame: 1½" x 1".

45o x 1" x ½" x opening width plus ½" 18-gauge stainless steel louver.

2. Tack weld tab of louver flange to back panel of door.

E. Drain handle opening: 6" diameter hole through double pan to accommodate Cambro Model No. PSB-6 Bowl.

1. Secure bowl to door panel with clear silicone.
2. Omit bottom of bowl. Dress raw edges of opening for passage of drain handle.
3. Exposed insulation at penetration of door pan: painted black.

F. Sliding Doors: fabricate same as Paragraph "A."

1. Aluminum Sliding Door Track: Component Hardware Model No. B57-0000 Series, length as required. Secure to angle frame at top of underside.

2. Front/rear door sheaves: stainless steel ¾" side mounted door hangers; two (2) required per door.

3. Recessed Vertical Pull at Upper Corner of Door: Component Hardware Model No. P63-1012.

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4. By-Passing Door Guides secured to bottom shelf: Component Hardware Model No. B62-1093.
  5. Door Stop at bottom edge of door: Component Hardware Model No. B60-1086.
- G. Offset lower horizontal framing member of Closed Base Body/utility compressor compartment to align door flush with bottom of Body.

### 2.15 CLOSED BASE BODIES

- A. Frame: rigid-welded 1½" x 1½" x 1/8" galvanized steel angle forming a continuous structure around the top and bottom perimeters of the fixture, a post at each corner, studs spaced 48" o.c. maximum. Top of frame is cross-braced with 1½" angles, 2'-0" o.c. maximum.
- B. 18-gauge stainless steel panels and trim with concealed attachment. All seams: welded, ground and polished.
- C. Exposed Vertical Corners: rounded on ¾" radius. Closed Base Bodies adjacent to walls or fixtures: square corners.
- D. Vertical and horizontal channel members at shelf interior or drawer enclosures, such as corners and center mullions: closed and sealed
- E. Closed Base Bodies set on finished masonry platforms: closed and caulked at underside of equipment overhang and bolted to platform. Body overhang of platform: 1" at free ends 2" at front and exposed rear sides.
- F. Closed Base Bodies not set on platform: Component Hardware Model No. A54-2-6, 6" legs spaced 5'-0" o.c. maximum.

### 2.16 COMPRESSOR COMPARTMENTS

- A. Same material as Closed Base Bodies with back and end partitions; omit bottoms only.
- B. 10-gauge steel slide out support: channel frame on full extension slides with 125 lb. minimum capacity secured to fixture frame with anti-vibration mountings for maximum sound deadening. Closed Base Body on solid platform: front-to-back slide out support channels set 4" above bottom for air circulation.
- C. Access Door: 18-gauge stainless steel double-pane type with channel formed horizontal recessed pull full length of top (similar profile as Garcy Model No. R-1060) with closed ends. Channel-formed horizontal pull: ¾" turndown at front and face of door. Recess behind pull slopes up on 60o angle, terminating 1" below bottom edge of pull. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch

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door/jamb at hinge locations) and Component Hardware Model No. 35-2000 concealed magnetic catch.

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

### 2.17 UTILITY COMPARTMENTS

A. Closed Base Bodies or Pedestal Supports: fitted with utility compartments wherever piping or wiring is required in/on the fixture.

B. Same material as Closed Base Bodies with full-height back and end partitions. Omit bottoms except at hose-reel locations.

C. Access Doors: 18-gauge stainless steel double-pan type with channel formed horizontal recessed pull full-length of top (similar profile to Garcy Model No. R-1060) with closed ends. Channel-formed horizontal pull: ¾" turn down at front of door, recess behind pull slopes up on 60o angle, terminating 1" below bottom edge of pull. Offset the lower horizontal framing member of the Closed Base Fixture to permit flush alignment of door with face and bottom edge of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge locations) and one Component Hardware Model No. 35-2000 concealed magnetic catch.

D. No shelves of Closed Base Fixtures are to be penetrated.

### 2.18 CASHIER / SERVING COUNTERS

A. Exterior Body Panels when specified: ¾" thick marine grade hardwood plywood with plastic laminate or solid polymer in Architect's selection of color/pattern at all exposed surfaces; backing sheet where concealed.

B. Position, size and finish horizontal or vertical reveal as directed by Architect.

C. Secure panels to counter body framing in concealed manner. Install removable panels with "Z" clips overlapping body framing members.

D. Hinged doors in exterior body panel(s): Grass Model No. 1200VZ or 1200VZ8 self-closing hinges. Three (3) required per door; Grass Model No. G/HRZ base plate at each hinge; Ives Model No. TM820 concealed push latch at each door. Confirm Model No. and provide samples with submittal.

E. Reference Detail 10 Sheet FS-3.01 for requirements at Italian, Mexican & Specialty Counters.



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### 2.19 OPEN BASE STRUCTURES

- A. 1-5/8" o.d. x 16-gauge seamless stainless steel tubing legs beveled at bottom. 1¼" o.d. cross rails fully-welded (360o smooth and polished) to legs at 10" aff, o.c.
- B. Top of Leg: inserted in Component Hardware Model No. A20-0206 gusset fully-welded to table frame or sink bottom.
- C. Bullet Foot: Component Hardware Model No. A10-0851.
- D. Freestanding fixtures requiring utility connections: Component Hardware Model No. A10-0854 flanged feet at the fixture corners, anchored to floor with non-corrosive bolts.
- E. Table Bases: maximum leg spacing of 6'-0" o.c.; dishtable and utensil wash counter bases at 5'-0" o.c.
- F. Open Base equipment specified to be supported by brackets at the rear side only (not completely cantilevered): tubular legs at front side only with Component Hardware Model No. A10-0854 flanged feet anchored to floor with non-corrosive bolts. Front-to-back cross rail: fitted into Component Hardware Model No. A20-0406 circular gusset secured to wall with non-corrosive bolts.

### 2.20 UNDERSHELVES

- A. Open Base Structures: 16-gauge stainless steel turned down 1½" with tight hem at bottom. Notch all corners to fit tubular legs and weld from underside to completely fill gap; grind and polish. Cove up 2" at rear or ends adjacent to wall, columns, refrigerators, etc. The turn up at freestanding fixtures is to be hemmed tight to bottom of turndown. Brace under shelf with 1" x 4" 14-gauge stainless steel channel at longitudinal centerline and at each intermediate pair of legs.
- B. Open Base Structure specified to be supported by brackets at rear side only (not completely cantilevered): 16-gauge stainless steel turned down 1 ½" at free sides with tight hem at bottom edge. Notch all corners to fit tubular legs as required and weld from underside to completely fill gap; grind and polish. Cove up 2" at rear ends, as indicated. Fill gap at front to back rail, grind and polish. Brace under shelf with 1" x 4" x 1" 14-gauge stainless steel channel at longitudinal centerline between front to back rails.
- C. Closed Base Fixtures: 16-gauge stainless steel turned down 1½" at front. Front edge of bottom shelf: turned back and sealed to finished masonry platform or boxed for leg application. Center shelf has ¾" tight hem.
  - 1. Shelves: turn up square at ends (coved up at rear only) to the shelf above or counter top flanged out for attachment with no open spaces at interior.
  - 2. All shelf partitions at exposed ends of cabinet bodies or interiors: free of exposed framing members.

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3. Reinforce shelves with full-length 1" x 4" x 14-gauge stainless steel closed hat channel.
4. Unless otherwise noted, all closed base under shelves are to be 22" deep, clear.
5. Fully weld smooth and polish, the vertical seam of shelf turndown/turn up with face of body partition.
6. Seal the vertical seam of square turn-in at exposed interior of open shelf sections.

### 2.21 ANCHOR PLATES / WOOD GROUNDS

- A. Behind finish surface wherever building wall, partitions or ceiling construction will not accommodate direct attachment of equipment such as over shelves, wall cabinets, hose reels, utensil racks, exhaust hoods, display cases, etc. Material and installation by General Contractor. Location and coordination with trades by Section 11 40 00.
- B. Anchor Plates: not less than 12" x 12" x ¼" thick steel, secured to the structure above or behind the finished surface, positioned at attachment points.
- C. Wood Grounds: length required by fixture, component or device, 24" wide x ¾" thick plywood secured to partition system prior to gypsum board installation.
- D. Above ceiling supports: structural shapes (4" x 8.0 lb. channel) suspended from structure. Maximum height 15'-0" aff. size: width of equipment x length of equipment plus 6'-0". Cross bracing at 6'-0" on center maximum.

### 2.22 OVERSHELVES

- A. 16-gauge stainless steel with free edges turned down 1" with ½" tight hem at bottom. ¾" radius at free corners.
- B. Turn up 2" raw at walls or adjoining high fixtures with horizontal coved corner at rear. Round front corners of turn up on ¾" radius.
- C. Where shelf width exceeds 12" width, reinforce with ½" x 4" x 14-gauge stainless steel closed hat channel full-length of shelf.
- D. Wall-Mounted Shelves: 16-gauge stainless steel brackets 48" o.c. maximum, set in 6" from ends.
- E. Freestanding Shelves: where splash is required at free over shelves, turn up square 2" at ends, cove up at rear and hem tight to lower edge of front turndown. Weld exposed corners.
  1. Freestanding over shelves: 16-gauge stainless steel cantilevered brackets at rear of table; double-cantilevered brackets at center of table. Posts for cantilevered overshelves are 1-5/8" o.d. x 16-gauge stainless steel secured to underframe, 4'-0" o.c. Ends of shelves: secured to adjacent wall/fixture or mounted on 1¼" diameter stainless steel posts.
  2. Freestanding overshelves not on cantilevered brackets: 1¼" o.d. x 16-gauge stainless steel posts, each pair at 4'-0" o.c., maximum.

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F. Baker Table Overshelves: supported at 18" above top with 1¼" o.d. stainless steel tubular supports with channel shoe secured to risers.

G. Glass/Cup Rack Over shelf at Dishtables: 14-gauge stainless steel with 1½" deep "vee" trough at free long sides with 1" tight hem at inside of trough. Provide a ½" marine edge at free ends; 4" splash at wall. Suspend shelf at 18" above dishtable surface on posts/brackets anchored to dishtable frame/wall at rear; 1" o.d. stainless steel tubing supports from structure above ceiling at front edge, 60" o.c./each end.

1. Install at both ends, ½" stainless steel drain-tube (connecting both vee-troughs) extended to dishtable surface through splash turn back.

2. Rack-rest: horizontal full-length 1-5/8" o.d. stainless steel tubing supported at 10" o.c. above shelf (8" o.c. for double service shelf) by 1¼" o.d. stainless steel tubing with closed ends. Support tubing: welded, ground and polished, spaced 60" o.c.

3. Rack-rest supports to wall: 4" x 4" x 10-gauge stainless steel flange plates welded to support tubing. Anchor flanged plates to blocking ground with non-corrosive bolts.

### 2.23 WALL PANELS

A. Wall Panels: 18-gauge stainless steel, double pan-formed ½" thick with internal stiffener members. Fill with USDA approved thermal insulation, full height and width of panels, attach to interior with mastic. Maximum allowable temperature at rear side of panel: 120oF.

1. Height of panels as required: top of tile base to underside of hood, top of tile base to top cap of stub wall or top of splash to underside of hood.

2. Level and square lower edge and sides.

3. Butt joint all panels.

### 2.24 HIGHLIGHTING

A. Polish the following vertical surfaces to a No. 8 finish:

1. Stainless steel table and counter top turndowns and backsplash returns.

2. Dishtable and utensil wash counter rolled rims (full radius).

3. Over shelf turndowns.

4. Door and drawer horizontal pulls.

5. Conveyor and dish/tray deposit station turndowns/frame.

### 2.25 SHOP / FIELD JOINTS

A. Field joints: least possible number, used only when equipment size must be limited for access into building or interior space.

B. Stainless steel tops (including edges and splashes): fully welded, ground and polished to match adjacent surface.

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C. Vertical field joints of fixture backsplashes that are inaccessible from the back: terminate 1" above the horizontal coved corner. The remaining height of field joint: hairline butt joint with offset draw-angle behind. All horizontal/vertical draw-joints: located and noted on shop drawings.

Hairline butt joint: 1½" x 1½" x 1/8" steel angles welded to back/underside of countertop/shelf. Offset angle beyond joining metal edge ½" (min.) to provide flat backing surface for joint with angle of other joining metal edge, set for ½" space between vertical legs of angles. Bolt sections together with 5/16" machine bolts, lock washers, acorn head cap nuts, set 3" o.c.

D. Closed Base Bodies: draw-type with hairline seam fully field-welded.

E. Millwork: plastic laminated material joints shall be doweled, glued and draw-bolted with fasteners.

F. Solid Polymer: surfaces drawn tight, filled, sanded and finished to match adjacent surface.

## PART 3 - EXECUTION

### 3.1 DELIVERY AND INSTALLATION

A. Supervision: provide a competent foreman or supervisor who shall remain on the job during the entire installation.

B. Delivery: coordinate with progress of construction and Owner's operation schedules. Unless otherwise instructed and documented by Owner or General Contractor, the following procedures apply:

1. Field-Assembled Fixed Equipment integrated into the structure (e.g., cold storage assemblies, exhaust hoods, drain trench/grate assemblies, conveyor systems, ceiling-mounted utensil racks, etc.) are to be sent to the job-site when directed by the General Contractor and installed/protected accordingly.

2. All other Fixed Equipment: delivered after completion of work on adjacent finished ceilings, lighting, finished floor and wall systems, including painting.

3. Major Movable Equipment: delivered when possible to inventory in secured area for interim job-site storage or, if secured area is not available, when fixed equipment installation/clean-up has been completed.

4. Minor appliances and loose items (e.g., pans, covers, flatware containers, etc.) delivered only when Owner is prepared to receive and inventory such items.

C. Installation: performed by manufacturer of custom fabricated fixtures.

1. Assemble, square, level and make ready all items for the final utilities connections.

2. Cut neatly around obstructions to provide sanitary conditions.

3. Where gaps of ¼" or less occur adjacent to or between equipment, insert rope backing and smoothly-applied General Electric construction sealant Series SE-1200 silicone mastic (white color). Mask both sides of gap for neat application of sealant and remove excess. If space

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exceeds ¼", neatly install 18-gauge stainless steel trim molding of proper shape with concealed attachment. Use epoxy cement or "Z" clips wherever possible to secure stainless steel trim. Exposed edges or corners of trim: eased and smooth.

4. Refrigeration coil drain line runs to indirect drain connection greater than 2" from face of wall or panel: either of the following field procedures.

a. Trench the floor and provide 6" wide x 2" deep 16-gauge stainless steel sloping (- 1" to -2") trough from face of cooler/freezer wall to body of floor sink/floor drain. Trough: turned up 4" at wall; ¾" flange with ½" turndown at both long sides. Set trough in waterproof mastic and seal 1" o.d. drain tube penetration into floor sink/floor drain at -2½" buff. Patch the floor to match adjacent material/surface.

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

D. Protection of Work:

1. Fabricated fixtures: fiberboard or plywood taped to tops and exposed body panels/components.

2. Manufactured Equipment: fiberboard or plywood taped as required by equipment shape and installation-access requirements.

3. Prohibited use of equipment: tool and materials storage, workbench, scaffold, stacking area, etc.

4. Damaged Equipment: immediately documented and submitted to Owner with Contractor's recommendation of action for repair or replacement and its impact on the Project Schedule and Contract Amount, if any.

### 3.2 CLEAN AND ADJUST

A. Clean up and remove from the job site, all debris resulting from this Work as the installation progresses.

B. Thoroughly clean and polish interior/exterior of all Foodservice Equipment, prior to demonstration and final observation, ready for Owner's use.

C. Lubricate and adjust drawer slides, hinges, casters.

D. Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.

E. Clean or replace faucet aerators, line strainers.

F. Touch-up damage to painted finishes.

G. Start up and check operation of all refrigeration systems for at least 72 hours prior to acceptance.

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### **3.3 EQUIPMENT START-UP/DEMONSTRATION**

- A. Final inspection will be made when the contractor will certify that he has completed his work; made a thorough review of the installation/operation of each item in the contract and found it to be in compliance with the construction documents.
- B. Provide the Owner or Foodservice Operators with a thorough operational demonstration of all equipment and furnish instructions for general and specific care and maintenance. Coordinate and schedule selected items of equipment and attendees with Owner at least two weeks in advance of demonstration periods.

### **3.4 FINAL OBSERVATION**

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

## **PART 4 - EQUIPMENT SCHEDULE**

### **4.1 REGULARLY-MANUFACTURED EQUIPMENT/COMPONENTS:**

- A. Standard finishes and accessories unless specifically deleted or superseded by the Contract Documents.

### **4.2 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT:**

- A. Arrangement and configuration as shown on Plans, Elevations and Detail Drawings.

### **4.3 REFER TO DRAWINGS: Exhibits A-G**

- A. For unit quantities and electrical or mechanical provisions required, including manufacturer's optional voltages, wattages, burner capacities, etc.

### **4.4 REFER TO PART 2 – PRODUCTS:**

- A. For accessories, fittings, requirements and procedures related to the listed buy-out and fabricated equipment.

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**4.5 FOODSERVICE EQUIPMENT:**

**ITEM NO. 100 EQUIPMENT DEMOLITION AND REMOVAL QUANTITY 1 LOT**

Manufacturer: Master Fabricators

Model: ---

Size and Shape: Refer to drawings

Utilities: Refer to drawings

1. MF to remove existing counters and all components and deliver to the SFISD warehouse
2. MF to cut out and remove existing guide rail post and fill hole and make ready for tile, "tile is future by others"
3. MF to make all disconnects and final connects of electrical and plumbing.

**ITEM NO. 101 SERVING COUNTER QUANTITY 1**

Manufacturer: Master Fabricators

Model: ---

Size and Shape: Refer to drawings

Utilities: Refer to drawings

1. 14-gauge S/S top, 2" turn down at sides.
2. Countertop 36" high, trayslide at 34" A.F.F. for High Schools.
3. Countertop at all hot food wells to be recessed to accommodate 18" X 26" sheet pan.
4. 12" Corian trayslide – smooth, no runners.
5. Two (2) Hatco model no. HBGB-4818 built-in heated shelves.
6. Two (2) Master Fabricator Clearvista hot food breath protectors with mirror finish posts. Full service and self-service tempered glass display shelves, verify with owner.
7. Two (2) Hatco FTB-3 refrigerated frost tops located per drawings. Two (2) Hatco

FTBR-3 refrigerated frost tops located per drawings. Provide on/off switch in control panel.

8. Two (2) Master Fabricator Clearvista breath protectors with mirror finished posts and two tier glass display shelf and display lights at cold pan.
9. One (1) Delfield 8759-DESP hot food well.
10. One (1) Master Fabricator Clearvista hot food breath protector with mirror finish posts. Full service and self-service tempered glass display shelves, verify with owner.
11. Provide louvered doors at compressor compartments located on both sides of counter.
12. Provide convenience outlet in selected control panels, refer to drawings.
13. Provide waterproof grommets in counter top for each piece of equipment mounted on counter top.
14. LED tray slide lights located under tray slide pre-wired to single switch located in control panel. Provided and installed by Master Fabricators.
15. Provide integral cashier station with 5" deep cash drawer mounted to the underside of the countertop. Provide enclosed base below with interior shelf.
16. 6" S/S adjustable legs.

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17. 3/4" marine grade plywood covered with plastic laminate at face of counter. Color selection by owner.
18. 18-gauge S/S kick plate with spring clips.
19. Dedicated electrical outlet for Item no. 102 Heated Merchandiser.
20. Dedicated electrical outlets for Item no. 103 Beverage Merchandiser.
21. Split counter to accommodate Item no. 103 Beverage Merchandiser.
22. Dedicated electrical outlets for Item no. 104 Beverage Dispenser.
23. Six (6) full size pan cut outs with catch pan below. Base to be removable and slanted 10 degrees towards customer.
24. Two (2) snack racks.
25. 18-gauge S/S under shelves, refer to drawings.
26. 14-gauge stainless steel chase for electrical and data lines.

**ITEM NO. 102 HEATED MERCHANDISER - 48" QUANTITY 1**

Manufacturer: Hatco  
Model: GR2SDS-48D  
Size and Shape: Refer to drawings  
Utilities: Refer to drawings

1. Cord and plug.
2. S/S divider rods.
3. Designer color for unit body, insert, and corner cap. Verify color with Owner.
4. 4" high legs.
5. Indicating temperature control.
6. Control knob covers for prevention of customer tampering.
7. Display Sign Holder

**ITEM NO. 103 SPARE QUANTITY -**

**ITEM NO. 104 BEVERAGE DISPENSER QUANTITY 4**

Manufacturer: Purveyor Furnished  
Model: Coke  
Size and Shape: Refer to drawings  
Utilities: Refer to drawings

**ITEM NO. 105 CASH REGISTER QUANTITY 4**

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



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**ITEM NO. 106 GUIDE RAILS QUANTITY 1 LOT**

Manufacturer: Future

Model: ---

Size and Shape: Refer to drawings

Utilities: Refer to drawings

1. 1-5/8" O.D. stainless steel tubular guide rails with 1-5/8" uprights set in sleeves set in concrete at maximum 4'-0" on center.
2. Top of rails to be at 34" for High Schools.

**ITEM NO. 107 SERVING COUNTER QUANTITY 1**

Manufacturer: Master Fabricators

Model: ---

Size and Shape: Refer to drawings

Utilities: Refer to drawings

1. 14-gauge S/S top, 2" turn down at sides.
2. Countertop 36" high, trayslide at 34" A.F.F. for High Schools.
3. Countertop at all hot food wells to be recessed to accommodate 18" X 26" sheet pan.
4. 12" Corian trayslide – smooth, no runners.
5. Two (2) Delfield 8759-DESP hot food well.
6. Two (2) Master Fabricator Clearvista hot food breath protectors with mirror finish posts. Full service and self-service tempered glass display shelves, verify with owner.
7. Two (2) Hatco FTB-3 refrigerated frost tops located per drawings. Two (2) Hatco FTBR-3 refrigerated frost tops located per drawings. Provide on/off switch in control panel.
8. Two (2) Master Fabricator Clearvista breath protectors with mirror finished posts and two tier glass display shelf and display lights at cold pan.
9. One (1) Delfield 8787-DESP hot food well.
10. One (1) Master Fabricator Clearvista hot food breath protectors with mirror finish posts. Full service and self-service tempered glass display shelves, verify with owner.
11. Provide louvered doors at compressor compartments located on both sides of counter.
12. Provide convenience outlet in selected control panels, refer to drawings.
13. Two (2) plumbing compartments and load center compartments.
14. Proved waterproof grommets in counter top for each piece of equipment mounted on counter top.
15. LED tray slide lights located under tray slide pre-wired to single switch located in control panel. Provided and installed by Master Fabricators.
16. Provide integral cashier station with 5" deep cash drawer mounted to the underside of the countertop. Provide enclosed base below with interior shelf.
17. 6" S/S adjustable legs.
18. 3/4" marine grade plywood covered with plastic laminate at face of counter. Color selection by owner.
19. 18-gauge S/S kick plate with spring clips.

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20. Dedicated electrical outlets for Item no. 103 Beverage Merchandiser.
21. Dedicated electrical outlets for Item no. 104 Beverage Dispenser.
22. Dedicated electrical outlet for Item no. 108 Heated Merchandiser.
23. Six (6) full size pan cut outs with catch pan below. Base to be removable and slanted 10 degrees towards customer.
24. Two (2) snack racks.
25. 18-gauge S/S under shelves, refer to drawings.

**ITEM NO. 108 HEATED MERCHANDISER - 60" QUANTITY 1**

Manufacturer: Hatco  
Model: GR2SDS-60D  
Size and Shape: Refer to drawings  
Utilities: Refer to drawings

1. Cord and plug.
2. S/S divider rods.
3. Designer color for unit body, insert, and corner cap. Verify color with Architect.
4. 4" high legs.
5. Indicating temperature control.
6. Control knob covers for prevention of customer tampering.
7. Display Sign Holder

**ITEM NO. 109 BEVERAGE MERCHANDISER QUANTITY 4**

Manufacturer: Structural Concepts  
Model: CO37R  
Size and Shape: Refer to drawings  
Utilities: Refer to drawings

1. Breeze~E (Type-II) w/ EnergyWise s/c refrigeration.
2. Blue Fin coated coil.
3. Compressor air front intake, rear discharge. Front panel cannot be blocked. Must remain 4" from wall.
4. Condensate pan (self-contained refriger. only).
5. Integrated average product temperature of 40°F or less.
6. LED 3500K top light(s).
7. One piece formed ABS plastic tub.
8. One year parts & labor; 5-year compressor warranty.
9. Removable deck pans provide complete access to evaporator. coil & refrigeration connections.
10. Shelving removable and adjustable on 1" centers.
11. Interior color – Black.
12. Lower perforated front panel – Black.
12. Provide casters with levelers.
13. Provide cutaway end panels at left and right sides.

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14. Provide solid exterior back panel – black.
15. Provide metal shelves, lighted (LED 3500K).
16. Provide 6’ power cord (base exit).
17. Provide Roll-down security cover, locking (Requires two end panels (full or cutaway) per case).

**Special Instruction**

Locate merchandiser in counter. Start-up and calibration of unit must be by factory authorized service agency, prior to customer demonstration.

**ITEM NO. 110 SPARE**

**ITEM NO. 111 WORKTABLE QUANTITY 1**

Manufacturer: Metro

Model: MWT307FS

Size and Shape: Refer to drawings

Utilities: None

1. Top: 14-gauge S/S with 2” turndown at free sides.
2. Open base construction.
3. 16-gauge S/S under shelf.
5. Provide HD Super deluxe drawer.
6. 5" N.S.F. approved non-marking swivel casters with brakes.

**ITEM NO. 112 INSULATED MOBILE HEATED QUANTITY 1 CABINET**

Manufacturer: Metro

Model: C535-CFC-UA

Size and Shape: Refer to drawings

Utilities: Refer to drawings

1. Four (4) 5" casters.
2. Fixed slides - nickel-chrome electroplated wire on 1 1/2" centers.

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## 5.0 TERMS

Contracts for orders shall be put into effect by means of purchase order(s) executed by the Santa Fe ISD's purchasing department. Contract length shall be based upon cooperative or state contracts referenced by the company. **Companies shall supply pricing based on: 36, 48 & 60-month lease lengths.**

## 6.0 TERMINATION OF CONTRACT

This contract shall remain in effect until expiration. Delivery and acceptance of products and/or performance of services is subject to the following conditions:

- Santa Fe ISD reserves the right to review the performance of vendor at all times and;
- Santa Fe ISD will have the right to cancel any contract entered into under the terms and conditions of this bid for any reason at any time on thirty (30) days written notice. Vendor shall have the right to cancel the contract subject to Santa Fe ISD approval at any time on (30) day s written notice and justification. The successful bidder must state therein the reasons for such cancellation. In the event of any actual contract cancellation, Santa Fe ISD will not be held responsible for loss of business or any termination expenses incurred by the vendor.

Santa Fe ISD reserves the right to terminate contracts at the expiration of each budget period. The contract is for current revenues only. Local Government Code Section 271.903.

TERMINATION FOR DEFAULT: Santa Fe ISD reserves the right to enforce the performance of this contract in any manner prescribed by law or deemed to be in the best interest of Santa Fe ISD in the event of breach or default of this contract. Santa Fe ISD reserves the right to terminate the contract immediately in the event the successful bidder fails to:

- Meet schedules;
- Otherwise perform in accordance with these specifications.
- Default in the payment of any fees.

## 7.0 VENUE

This agreement will be governed and construed according to the laws of the State of Texas. Both parties agree that venue for any litigation arising from this contract shall lie in Santa Fe, Galveston County, Texas.

## 8.0 INVOICE

Purchase order number must appear on invoice and all invoices must be sent to:

Santa Fe ISD  
Accounts Payable or emailed to: [accounts.payable@sfisd.org](mailto:accounts.payable@sfisd.org)  
P.O. Box 370  
Santa Fe, TX 77510

**Failure to send invoices to Accounts Payable could delay handling and payment.**

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## 9.0 PAYMENT

Santa Fe ISD shall pay within 30 days of receipt and acceptance of units and receipt of an accurate invoice, whichever is later. Acceptance shall constitute all items received are in good working order to the satisfaction of Santa Fe ISD. Any products provided, or services rendered in excess of this amount will be at vendor's expense and not payable by the district. No alterations, substitutions or extra charges will be permitted without a written change order signed by authorized representatives of SFISD.

## 10.0 QUESTIONS/REQUESTS FOR CLARIFICATION

Vendors who have questions regarding any part of this solicitation or who are seeking clarification to the term, conditions and/or expectations of the Santa Fe ISD should send their questions **in writing** to the following:

**Santa Fe ISD  
Purchasing Specialist  
PO Box 370  
Santa Fe, TX 77510  
Email: amy.presley@sfisd.org Fax: 409/925-9026**

Vendors should include the number and title of this solicitation on any questions sent. In order to allow time to answer all questions, vendors are asked to submit any questions/requests for clarification within the first week of release of this solicitation. The District will make every effort to respond to questions in a timely manner but cannot guarantee an answer will be provided prior to the closing date and time if questions are submitted after the first week. Answers to questions may be posted on the district's website as an addendum to this solicitation if it is deemed to be helpful to all prospective vendors

## 11.0 THE FOLLOWING FORMS MUST BE COMPLETED AND SIGNED WHERE APPLICABLE, FOR CONTRACT CONSIDERATION. FAILURE TO COMPLETE THE FORMS IN THEIR ENTIRETY, MAY RESULT IN DISQUALIFICATION OF THE PROPOSAL.

- Vendor Response Form (1 Page)
- Vendor Application Packet (2 Pages)
- Form W-9 (1 page)
- Form CIQ (Conflict of Interest Questionnaire) (1 Page)
- Vendor Certifications (6 Pages)
- HB 1295 Vendor Information(electronic & hard copy) (1 Page)