

**OLEAN CITY SCHOOL DISTRICT
410 WEST SULLIVAN STREET
OLEAN, NY 14760**

NOTICE TO BIDDERS

Request for Bid

Food Service Equipment Replacement

May 13, 2024

The Olean City School District hereby invites the submission of bids for:

**NEW SERVING LINE AT THE HIGH SCHOOL
Bid No. OCSD 24-513**

Detailed specifications and bid forms may be obtained from the district by contacting the Business Office. Olean City School District, 410 West Sullivan Street, Olean, NY 14760, on any business day between the hours of 8:30 a.m. and 3:30 p.m., local time, or by calling (716) 375-8020.

Sealed bids will be received until 1:30 p.m., local time, on the 28th day of May 2024 at the Business Office, Olean City School District, 410 West Sullivan Street, Olean, NY 14760, at which time all bids will be officially opened and read.

Bids must be submitted to the attention of Jenny Bilotta in sealed envelopes bearing the bidder's name, time, date of bid, and plainly marked "Food Service Equipment-Walk-In Freezer – OCSD 24-513" No federal, state, or local taxes are to be included. All entries must be **TYPED OR WRITTEN IN BLACK INK.**

For any questions, please contact Jenny Bilotta at (716) 375-8020.

The Olean City School District reserves the right to reject any or all bids.

Jenny Bilotta
Business Administrator
Olean City School District
410 West Sullivan Street
Olean, NY 14760

RESPONSES DUE BY: 1:30 PM on May 28, 2024

GENERAL INFORMATION/CONDITIONS

Statement of Purpose:

The Olean City School District (hereinafter referred to as “the District”) is soliciting bids for the purpose of replacement of Food Service equipment. Bids must follow the outline set forth in this document. Please submit (2) original copies of the completed qualifications and other requirements of the RFP, by hand delivery, regular mail, or courier to the address listed on the cover page. The District must receive the bid by the date indicated in the timeline below.

SCOPE OF SERVICES

The firm selected will provide equipment and services as specified in the following document: Section 114000 – Food Service Equipment and related drawings. Replacement of the serving line at the High School.

**The District may also award additional work beyond this scope and project-based upon responses to this Request for Bids.*

GENERAL REQUIREMENTS

Instructions to Bidders:

The District prohibits employees (or entities in which the employee has a financial interest, or from which the employee receives compensation) from contracting with the District to provide goods or services as an independent contractor.

The submission of a bid will indicate that the responder (1) has read the instructions, (2) will abide by the terms and conditions governing this Request for Bid, and (3) understands the requirements for delivery of the services specified.

General Instructions:

1. Specifications contained in the Request for Bid are for Food Service Equipment Replacement at the High School.
2. Minimum requirements are specified. The bidder may choose to exceed those minimums.
3. Failure to provide sufficient and required information may result in the bid being rejected by the District as non-responsive and not being considered.
4. Each bid must be clearly marked on the outside of the envelope with the title **FOOD SERVICE EQUIPMENT – HS SERVING LINE – OCS#24-513.** Please ensure your organization’s name is included on the outside of the package. If you are using a commercial delivery company that requires the use of their shipping package or

envelope, your bid must be placed within a second sealed package labeled as detailed above. This will ensure your bid is not prematurely opened.

5. Original bids with two copies are to be mailed or delivered to: Olean City School District, 410 West Sullivan Street, Olean, NY 14760, Attn: Business Administrator; to arrive no later than the closing date and time specified in the timeline provided herein. Any received after that time will not be opened, and will be returned only upon request by, and at the expense of, the bidder(s). The bidder(s) will assume total responsibility for delivery of their bid on time at the place specified, whether sent by mail or delivered in person.
6. Telephone, facsimile, or telegraphic bids are not acceptable. Unless otherwise specified, submission by email is not permitted.
7. To assist all vendors in obtaining a clear understanding of the requirements of this bid, vendors may present clarifying questions. Questions regarding this bid must be submitted in writing via email to **Jon Woods (jon@teamfeds.com)** by 3 pm on May 17, 2024. Bidders must also provide in writing one working email address of where the District should direct its response to any questions. Responses to questions will be answered via email by May 20, 2024. The District is not responsible for non-working email addresses. District responses will also be shared with other potential proposers if they are known to the District.
8. The Food Service Equipment Contractor is responsible for conducting a full inspection of the new walk-in prior to the removal of the existing unit. This contractor is responsible for resolving any damage caused by shipping or installation.

RFP TERMS AND CONDITIONS

1. The issuance of this RFP request constitutes only an invitation to submit a response to the District. If the school District chooses to award the RFP to a selected vendor, the vendor must complete a contract with the District. The form and content of the contract will be determined by the District.
2. This Bid request does not commit the District either to award a contract or to pay any costs incurred in the preparation of a submission. Bidders shall bear all costs associated with submission preparation, submission and attendance at presentation interviews, or any other activity associated with this Bid request or otherwise.
3. All bids and accompanying documentation become the property of the District. The District shall not divulge any information presented to anyone outside the District, unless required by law, without the written approval of the individual or firm. The District reserves the right to use the information and any ideas presented in any submission in response to this RFP request, whether the submission is accepted. Submitted bids may be reviewed and evaluated by any person or outside consultant retained by the District, other than one associated with a competing applicant, as designated by the District. If a vendor believes that any information in its bid constitutes a trade secret and wishes such

information not be disclosed if requested by a member of the public pursuant to the State Freedom of Information Law, Article 6 of the Public Officers Law, the vendor shall submit with its bid a letter specifically identifying the page number, line or other appropriate designation, that information which it deems to constitute a trade secret and explain in detail why such information is a trade secret. Failure by a vendor to submit such a letter with its bid identifying trade secrets shall constitute a waiver by the applicant of any rights it may have under Section 89 (Subdivision 5) of the Public Officers Law relating to the protection of trade secrets.

4. The District neither makes nor assumes any contractual obligation by issuing this RFP request, receiving, and evaluating responses, or making preliminary responder selections. Providing a response as provided herein shall neither obligate nor entitle a bidder to enter into a contract with the District.
5. The District reserves the right to determine in its sole and absolute discretion whether any aspect of the vendor's submission satisfactorily meets the criteria established in this RFP request, the right to seek clarification from any Bidder(s), and the right to cancel and or amend, in part or entirely, the RFP request, at any time prior to a written contract.
6. It is understood that any submission received and evaluated by the District will be used as the basis for the cost and terms of a contract between the District and the bidder. In submitting a response, it is understood by the responder that the District reserves the right to accept any submission, to reject any or all submissions and to waive any irregularities or informalities that the District deems is in its best interest.
7. The District is not obligated to respond to any submission nor is it legally bound in any manner whatsoever by the submission of a response.
8. Each response shall be reviewed for completeness and for the technical and administrative requirements of the RFP request. This includes completion of Appendix items A-E. The District has the option of requesting the bidder to submit missing information or provide clarification of those issues deemed incomplete or disqualifying the bid. A bid may be disqualified for lack of response to such a request.
9. RFPs submitted to the District must be valid for a period of at least 90 days from the deadline for receipt of bid responses as defined in the time frame section of this document.
10. The selected vendor's bid will become part of any resulting legal contract, should contracts be awarded. The term of the resultant contract shall commence upon award and shall remain in effect until completion, inspection, and final acceptance of specified project(s) unless terminated, cancelled, or extended as otherwise provided herein.
11. Each bid must include the appropriate corporate officer's approval signature.
12. It is a requirement that bidders indicate specifically in the response any subcontract, alliance, partner, franchise, or other "non-employee" relationship with any resource(s) they will utilize if they are chosen as the selected bid. Note: **The District reserves the right to**

approve or reject any potential sub-contractors to be used in any of the services being proposed.

13. The District reserves the right to introduce additional factors not contained in this RFP request to obtain the most suitable solution. After submitting a bid, each respondent must be prepared to have the operational aspects of their bid reviewed in detail by District representatives.
14. Bids shall be opened publicly at the District's Central Office location, or other duly designated location, on the "received by" date and time indicated on the cover page. The name of each bidder shall be read publicly and recorded. Unless disclosure of final bid pricing constitutes an impairment of negotiations, the proposed bid, cost, or sum of each proposer will be read publicly as well. The content of bids shall not be subject to public inspection until after contract award. After contract award, bids may be reviewed unless they, in total or in part, contain information which is exempt from disclosure pursuant to the Freedom of Information Law (e.g., a trade secret).
15. At any time prior to the specified bid due time and date, a bidder (or designated representative) may withdraw their bid.
16. The District reserves the right to award contracts for individual projects or for any combination of projects deemed to be most advantageous to the District. Notwithstanding any other provision of the RFP, the District expressly reserves the right to:
 - Waive any immaterial defect or informality; or
 - Reject any or all bids, or portions thereof; or
 - Reissue an invitation for bid.
17. The District Board of Education reserves the right to award a contract in the best interest of the District. The Board of Education's decision will be final.

Bidders Default – Failure of the Bidder to comply with any of these provisions may be considered reason for rejection of the Bid.

ATTACHMENT A – SPECIFICATIONS
ATTACHMENT B – SIGNATURE PAGE
ATTACHMENT C – QUOTE SHEET
ATTACHMENT D – NON-COLLUSION FORM

ATTACHMENT A – SPECIFICATIONS

The submitted bids must state and/or include responses to the following specifications:

See the following document: SECTION 114000 – FOOD SERVICE EQUIPMENT

ATTACHMENT B – SIGNATURE PAGE

Olean City Central School District
Request for Bid – Food Service Equipment Replacement

I have reviewed and agree to the terms, conditions and other stipulations of this RFP dated May 13, 2024, and further certify the accuracy of the information submitted as the bid:

Authorized signature: _____

Individual's name (print): _____

Title (affix seal if a corporation): _____

Business name: _____

Mailing address: _____

Business license number: _____

Date: ____ / ____ / ____

Phone: _____

Fax: _____

Bids must be signed to be valid.

ATTACHMENT C – QUOTE SHEET

Total project cost is \$_____. This is the cost figure that your bid will be based upon. Your total compensation for the scope of equipment, labor, material, and installation services to be delivered under this contract will not exceed this dollar amount. Please note any inclusions or exclusions below.

Quote submitted by:

(Signature)

Company Represented:

(Company Name)

Company Representative:

(Printed Name of Representative)

Representative Email:

(Print valid company email address)

Subcontractor Name:

If none “write” N/A” in the space.

(Print valid company name)

ATTACHMENT D – NON-COLLUSION FORM

The pricing shown in the Bid Proposal is arrived independently and without consultation, communication, or agreement with any other contractor, bidder, or potential bidder to the Request for Proposal or bud request.

Neither the price nor the amount of the proposal, and neither the approximate pricing nor approximate amounts in the proposal, have been disclosed to any other firm or person who is a bidder or potential bidder to the Request for Proposal or bid request, and they will not be disclosed before the public opening.

No attempt has been made or will be made to induce any firm or person to refrain from responding to the Request for Proposal or bid request, or to induce them to submit pricing that is higher than the budget in this proposal, or to submit any intentionally higher or noncompetitive proposal or other form of non-responsive proposal.

The proposal and pricing prepared by our company is made in good faith and not pursuant to any agreement or discussion with, or inducement from, any firm or person to submit a complementary or other noncompetitive proposal.

No person or persons, firms or corporation has, had, or will receive directly or indirectly, any rebate, fee, gift, commission, or thing of value on account of such sale.

I certify under penalty of perjury under New York State law that I know the contents of this affidavit signed by me and the statements are true and correct.

Signed

Printed

Date

Title

SECTION 114000 – FOOD SERVICE EQUIPMENT

PART 1- GENERAL

1.1 SECTION INCLUDES:

- A. Foodservice Equipment as listed in the itemized specifications and listed on the contract drawings.

1.2 DEFINITIONS:

- A. Furnish -- Supply and deliver to the project site, ready for unloading, unpacking, setup, assembly, and installation.
- B. Install -- Will include the actual unloading, unpacking, assembly, erecting/setting in place, leveling, anchoring, protecting, cleaning, and related operations on the equipment to be made ready for utility connections by the district.
- C. Contractor -- All references to Contractor in this Section 114000 shall refer to the Food Service Equipment Contractor (abbreviated as F.S.E.C.).

1.3 RELATED SCOPE:

- A. Work included will include provision of any wall, floor, and/or ceiling/roof openings, penetrations, recesses, sleeves, conduits, and equipment pads as required for installation of items included in this section. Also sealing of these openings, penetrations, recesses, sleeves, etc., after installation of the equipment items as required. Disconnection of existing equipment to be relocated and/or reused; and disconnection of existing equipment which will not be reused, shall be provided by the district. The district will be responsible for disconnecting equipment, replacing, repairing, or patching floor tile, demolition, and removal of the half-wall between the existing cashier counters.
- B. Work included: Removal and disposal of existing equipment, which will not be re-used, shall be the responsibility of the Food Service Equipment Contractor. Disconnection of utilities performed by school district. All existing equipment shall be relocated as per the contract drawings. F.S.E.C. is to confirm the ability and sizing of the equipment to be installed and access into the space.
 - 1. The Food Service Equipment Contractor is responsible for conducting a full inspection of the new equipment prior to the removal of the existing unit. This contractor is responsible for resolving any damage caused by shipping or installation.

1.4 STANDARDS, LAWS, AND ORDINANCES:

- A. Standards: Except and unless otherwise noted, comply with the following standards as applicable to the manufacture, fabrication, and installation of the work of this Section:
 - 2. American with Disabilities Act (ADA): Comply with requirements, as applicable to this Project.
 - 2. National Sanitation Foundation (NSF): Comply with the latest Standards and Revisions established by NSF for equipment and installation. Provide NSF seal of approval on each applicable manufactured item, and on items of custom fabricated work.
 - 3. Underwriters Laboratories (UL): For electrical components and assemblies provide either UL

labeled and registered products or, where no labeling service is available, recognized markings to indicate listing in the UL Recognized Component Index.

4. National Electrical Manufacturers Association (NEMA): Comply with the most current codes or standards.
5. American National Standards Institute (ANSI): Comply with current standards for gas-burning equipment and provide labels indicating name of testing agency. Comply with current codes and standards for L.P. gas cylinder connections, and with applicable standards of the Compressed Gas Association for compressed gas piping. Follow codes for water connection air gaps and vacuum breakers.
6. National Electric Code (NEC): Comply with current NFPA codes for electrical wiring and devices included with foodservice equipment, and applicable NEMA and NECA standards.
7. American Society of Heating, Refrigeration, and Air Conditioning Engineers (ASHRAE): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration systems, components, and installation.
8. Air Conditioning and Refrigeration Institute (ARI): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration systems, components, and installation.
9. Refrigeration Service Engineers Society (RSES): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration systems, components, and installation.
10. No CFC refrigerants shall be allowed on this project under any circumstances. HFC refrigerants and components shall be used where available. R290 refrigerant should be used where possible.
11. All walk-in coolers and freezers shall meet the applicable sections of NYECC C403.10.
12. All refrigeration components installation, repairs, and/or associated work on any refrigeration system, self-contained or remote, shall be performed by a Certified Refrigeration Mechanic.
13. All applicable local codes, standards, and regulations and any special local or job site conditions shall be complied with.

1.5 SUBSTITUTIONS:

- A. Duke Manufacturing will be accepted for this project for the serving line equipment to match work being done in other buildings. No other considerations will be accepted unless provided in writing by the Food Service Consultant.

1.6 SUBMITTALS:

- A. Rough-In Drawings:
 1. The Food Service Equipment Contractor shall be solely responsible for the accuracy of the installation information. Rough-in drawings will not be required.

B. Shop Drawings:

1. Submit shop drawing sets directly to the Food Service Consultant within 10 days of award notice.
2. Submit CAD shop drawings in PDF format for items of custom fabrication included in this contract. Shop drawings shall be submitted at minimum 3/4 inch per foot scale, and shall show dimensions, materials, construction details, installation, and relation to adjoining work or equipment requiring cutting or close fitting. Shop drawings shall also indicate all reinforcing, anchoring, and related work required for the complete installation of these items. Drawings shall be submitted in a minimum of 24" x 36" format.
3. Before proceeding with the fabrication of any item, the Food Service Equipment Contractor will verify all necessary dimensions and details with all job site dimensions and conditions considered.

C. Submittals:

1. Foodservice Consultant review of shop drawings is for general conformance and compliance with the design concept, and contract documents. Markings, and / or comments shall not be construed as relieving the Food Service Equipment Contractor from compliance with the contract documents. The Food Service Equipment Contractor remains solely responsible for all details and accuracy and for performing their work in a safe, satisfactory, and professional manner.

1.7 OPERATION AND MAINTENANCE MANUALS:

- A. Operation and Maintenance Manuals: The Food Service Equipment Contractor will supply a set of manuals for items of standard manufacture on, or before, the date of final acceptance of installation by the owner. Manuals are to be in alphabetical order according to the manufacturer. Each set should include a blank page for quick reference, clearly marked, separating each manual and / or section within the binder. Electronic versions are acceptable unless printed versions are required by the owner.
- B. Submit with the operation and maintenance manuals a list of local service agencies complete with telephone numbers, address, and e-mail information for the authorized agencies to perform the warranty work.
- C. Provide a letter of warranty in the front of the manual complying with Section 1.14. This letter must include the actual date the warranty begins, and list all labor, service, workmanship, and factory warranty periods.

1.8 AS BUILT AND RECORD DOCUMENTS:

- A. Maintain one record set of Foodservice Equipment Plans with any related corrections, revisions, additions, deletions, changes, future items, etc. noted during construction and installation.
- B. Provide final sets of shop drawings and equipment manuals with any related corrections, revisions, additions, deletions, changes, future items, etc. noted during construction and installation as specifications record set.

- C. These documents shall be provided to the owner before the date of final acceptance of installation.

1.9 DISCREPANCIES

- A. If discrepancies are discovered between the drawings and the specifications, the F.S.E.C. will notify the Food Service Consultant in writing of any discrepancies discovered and await clarification prior to proceeding with the items or areas in question.

1.10 FOOD SERVICE EQUIPMENT CONTRACTOR QUALIFICATIONS:

- A. Submit evidence of compliance with the following qualifications and conditions.
 1. Manufacturers' authorized dealer, able to purchase, distribute, and install all items specified with this project.
 2. Seven (7) years minimum continuous operation under the same company name and ownership.
 3. Successfully completed at least eight (8) installations of similar scope and size during the last two (2) years. Provide references with contact information for verification.
 4. Maintain an installation staff or have access to qualified personnel with a minimum of seven (7) years' experience in the installation of comparable size and scope projects.
 5. Maintain a staff or have access to personnel experienced in the preparation of professional shop drawings and submittals as outlined in related sections.
 6. Maintain or have access to manufacturers authorized service personnel together with readily available stock of repair, and replacement parts.
 7. Maintain or have access to a fabrication shop with NSF and UL standards and officially listed with labeling requirements. If the fabricator is a subcontractor for the F.S.E.C., they shall have ten (10) years minimum experience in the fabrication of comparable size, scope, and level of quality projects. The Food Service Equipment Contractor shall submit the fabrication shop company name and credentials to the Foodservice Consultant and owner, who shall have the right of approval or disapproval of this fabricator.
- B. Any subcontractors employed by Food Service Equipment Contractor for this project shall comply with these same qualification requirements.
- C. The owner and/or Foodservice Consultant for the project shall approve the Food Service Equipment Contractor.

1.11 PRODUCT HANDLING:

- A. Storage of Materials, Equipment, and Fixtures. The Food Service Equipment Contractor is responsible for receiving and warehousing equipment and fixtures and holding items until the job site is ready for delivery and installation.
- B. Handling Materials and Equipment. Verify and coordinate conditions at the job site, particularly door, and/or wall opening sizes and clearances, to assure access for all equipment. Pieces too large

for existing site conditions shall be hoisted, crane-lifted, or otherwise handled as required. All special handling equipment charges shall be arranged for and paid for by the Food Service Equipment Contractor and is to be included in the bid price, unless conditions change at the job site, after acceptance of bid through no fault of the F.S.E.C.

1.12 PRODUCT PROTECTION:

- A. The Food Service Equipment Contractor is responsible during the progress of the project to protect their equipment against theft or damage, until final acceptance by the owner. Items should not be delivered to the job site before the site is ready for installation, unless at the request of the owner or the construction manager. All scheduled deliveries should be signed for, and the delivery condition noted by the owner or the construction manager.
- B. Protect all items before, during, and after installation and protect the associated work and materials of the other trades.

1.13 WARRANTIES:

- A. Unless otherwise noted, items furnished shall be fully guaranteed against defects in workmanship and material(s) for two (2) full years from the date of the first event to occur of the following: Start-up for intended use by the owner/operator, Substantial completion of installation of kitchen equipment contract package as agreed to by the owner, or final acceptance of installation by the owner. Should a Temporary Certificate of Occupancy be issued for partial completion of work, the items furnished within that designated area shall be under warranty from the date of issue of the certificate. The Food Service Equipment Contractor or their service agent will make repairs and replacements without charge to the owner within a reasonable time.

1.14 SCHEDULE:

- A. Contract acceptance constitutes a guarantee that the contractor can and will obtain materials, equipment, and labor upon notice to proceed to permit overall completion of the entire building project on schedule. The contractor shall coordinate their work with the progress schedule as prepared and updated periodically by the owner.
- B. Anticipated delays, not through fault of the Food Service Equipment Contractor, shall be noted in a written notification to the Foodservice Consultant, and the Owner immediately upon the realization by F.S.E.C. that delays are possible, likely, or probable.
- C. Extra charges from rush orders, special handling, overnight UPS/FedEx, air shipments, etc., to meet the required schedule will be paid by the Food Service Equipment Contractor, if insufficient time was allowed in placing factory orders.
- D. Failure of manufacturers to meet promised delivery dates will not grant relief to the Food Service Equipment Contractor for failure to meet schedules unless it can be proven in writing with supporting data (i.e., proof of dates orders were placed) that orders were received by the manufacturer with reasonable lead times.

PART 2 - EQUIPMENT

2.1 GENERAL:

Refer to schedule on Foodservice Drawings and Section 4, Itemized Specifications, included in this Section.

2.2 MATERIALS:

A. Quality Standards for Metals:

1. Stainless Steel: Type 302/304, #4 finish where exposed, #2B finished where not exposed.
2. Steel Sheet: Hot-rolled carbon steel.
3. Galvanized Steel Pipe: Welded or seamless, schedule 40, galvanized or heavier.
4. Steel Structural Members: Hot rolled or cold formed, carbon steel unless stainless steel is indicated.

B. Insulation:

1. For heated type applications, use mineral wool, a minimum of one (1) inch thick.
2. All insulation shall be fully encased, or enclosed.

C. Joint Materials:

1. Sealants: Silicone based, liquid elastomeric sealant, non-solvent release type. Sealants shall be NSF listed, and FDA approved for use in food zones. Installation shall comply with applicable requirements of NSF Standards.
2. Gaskets: Solid or hollow neoprene or PVC light grey, self-adhesive or prepared for either adhesive application or mechanical attachment.

2.3 REFRIGERATION:

A. General:

1. All refrigerant and associated components shall comply with the latest code requirements. No CFC refrigerants or associated components shall be allowed on this Project. HFC refrigerants and components shall be used where available. HCFC refrigerants and components, with a minimum 2010 phase-out date and intermediate replacement refrigerants, are to be used only when HFC refrigerants are not available.
2. The minimum outdoor operating ambient temperature for design of units is -10 degrees Fahrenheit, unless otherwise specified. The maximum indoor design temperature for operation of compressor units is 95 degrees Fahrenheit. The maximum outdoor ambient design temperature shall not be less than 100 degrees Fahrenheit. Special attention is to be given to conditions at mounting locations of condensing units, such as sun exposure, restricted airflow and ventilation, fences, walls, roof color, and materials.

B. Components:

1. Expansion Valves: Remote refrigeration system shall be complete with thermostatic

expansion valves at the evaporator coils.

2. Thermometers: Fabricated refrigerated compartments to be fitted with either flush dial or digital thermometers as specified on individual items. Thermometers shall be adjustable and calibrated after installation. Accuracy to be +/- 2 degrees Fahrenheit.
3. Hardware: Refrigerator hardware for fabricated refrigerator compartments shall be heavy-duty components, NSF Listed. Use self-closing, heavy duty edge mount style hinges, with Spring Kit. Latches to be magnetic edge mount type, with cylinder locks, unless specified or detailed otherwise. All doors and drawers for walk-in coolers/freezers and reach-in refrigerated compartments, both fabricated and standard shall be fitted with cylinder locks.

C. Refrigerated Equipment Ventilation:

1. Adequate ventilation shall be provided for custom fabricated equipment with integral refrigeration condensing units, both built-in and drop-in. If flow through ventilation cannot be provided, provide flow direction partitions and an additional fan capable of cooling the condensing unit. If in the opinion of the Food Service Equipment Contractor or Refrigeration Subcontractor additional room ventilation is required to ensure correct operating temperatures of standard buy-out, custom fabricated, remote refrigeration condensing units, or compressor rack assemblies, they shall so state in a letter to the Owner for evaluation and decision.

2.4 FABRICATED COUNTERS, TABLES, AND METAL PRODUCTS:

A. General Fabrication Requirements:

1. Remove burrs from sheared edges of all sheet metal to eliminate cutting hazard. Maintain flat, smooth surfaces without damage to finish.
2. Reinforce metal at locations of hardware and accessory attachments wherever metal is less than 14-gauge thickness or requires mortised or recessed installation. Weld in place on concealed side of work. Reinforcements will not show on finished, exposed surfaces.
3. Exposed screws or bolt heads, rivets, or butt joints filled with solder are not acceptable. Where fasteners are permitted, provide Phillips head or oval head machine screws. Cap threads with acorn nuts, unless fully concealed and inaccessible. Provide nuts and lock washers where necessary or indicated. Match fastener material and finish with finish of metal being fastened.
4. Where components of fabricated metal work are indicated to be galvanized or steel and involve welding of the metal, complete the fabrication, and clean all welding slag, then paint with a high-grade aluminum color, rust-preventative spray paint.
5. Welding and Soldering:
 - a. Welding: All welded parts shall be non-porous and free from imperfections, pits, cracks, or discolorations. Stainless steel joints and seams shall be heli-arc welded, ground smooth and polished to a No. 4 finish. Welds of galvanized steel shall be ground smooth.
 - b. Materials 18-gauge or heavier shall be welded. Seams and joints are to be shop welded or soldered as indicated. Welds must be ground smooth and polished to match the

original finish.

- c. Where galvanizing has been burned off, the weld shall be cleaned and then painted with a high-grade aluminum color, rust-preventative spray paint.
6. Provide removable panels for access to mechanical and electrical service connections and components concealed inside equipment, but only where other means of access is not possible, and not indicated through other work.
7. Where ends of equipment, rear or end splashes, shelves, etc., are open after fabrication, they are to be enclosed by forming metal and welding, adding filler sections, if necessary, to close entire opening flush to walls, adjacent fixtures, or equipment.
8. Coved Corners: Stainless steel foodservice equipment shall have a minimum of 1/4" radius coves in horizontal and vertical corners, and intersections, and are to be constructed to NSF standards.
9. Set each item of non-mobile and non-portable equipment securely in place, level and adjust to correct height. Anchor to supporting substrate where indicated and where required for sustained operation and use without shifting or dislocation. Conceal anchorages where possible. Where indicated or required for safety of equipment operator, anchor equipment to floor or wall. Where equipment is indicated to be anchored to floor, provide legs with adjustable flanged feet. Install two anchors on each foot.
10. Quality of Work: All work to be of the highest quality in the trade. Field verify all dimensions before fabricating, adjust where necessary to conform to building and job site conditions, neatly fit around pipes, offsets, and other obstructions. Fabricate only in accordance with approved shop drawings.
11. All items are to be UL listed and NSF certified. All items must have a visible NSF label on each piece of equipment. If equipment has an electrical component, these items must have a visible UL label in addition to the NSF label.

B. Metal and Gauges:

1. Unless otherwise indicated in Itemized Equipment Specifications, fabricate exposed metalwork of stainless steel, and fabricate the following components from the gauges of metal as indicated:
 - a. 14-gauge 304 stainless steel with #4 finish for all sinks; drain boards, table and counter tops, reinforcements, gusset plates, and hat channels.
 - b. 16-gauge 304 stainless steel with #4 finish for all wall shelves, under shelves, inserts, trays, single-pan drawers, or door fronts.
 - c. 18-gauge 304 stainless steel with #4 finish for all wall cabinets, table, counter base cabinets, skirting, enclosure panels, trim strips, and corners, double-pan drawer fronts or doors, hoods, ventilators, access panels, or covers.
 - d. Type 304 stainless steel is to be used as the standard construction.

C. Fabrication Methods:

1. Fabricate metal work surfaces by forming, and welding to provide seamless construction, using welding rods matching sheet metal, or welding on stainless steel using stainless steel filler rods, grinding, and polishing to match surrounding surfaces. Where necessary for disassembly, provide waterproof field joints with gasket and concealed bolting. If field-welded field joint is indicated, provide a straight, smooth, edge.
2. Reinforce work surfaces at a minimum 24 inches on center in both directions with galvanized or stainless steel structural members as indicated.

D. Top Construction:

1. All tops, unless otherwise indicated, shall be constructed of 14-gauge stainless steel. Exterior edges not adjacent to walls or other equipment shall be turned down 1 ½" with ½" 45-degree turn in. Tops adjacent to walls shall be turned up 6" with 45-degree angle to wall and down ¾". Tops adjacent to other equipment shall be flanged straight down 2". Sound deadening material shall be provided between frame members and stainless-steel tops.
2. The edges of dish table tops not adjacent to walls shall be turned up 3" and rolled down 1-1/2" with corners bull nosed. Dish table tops adjacent to walls shall be turned up 6" back 2" on a 45-degree angle and down ¾". All horizontal edges and internal corners of dish tabletops shall be coved on a 5/8" minimum radius. Ends of backsplashes shall be closed, welded, ground smooth and polished.
3. Edges of preparation counter tops, with sinks, not adjacent to walls shall have non-spill edge, unless specified otherwise. Preparation counter tops, with sinks, adjacent to walls shall be turned up to 6", back 2" on a 45-degree angle and straight down ¾". All horizontal edges and internal corners of preparation counter tops shall be coved on a 5/8" minimum radius. Ends of backsplashes shall be closed, welded, ground smooth and polished. Backsplashes of counter tops with sinks shall be pierced on 8" centers over sinks.
4. All tops shall be reinforced on the underside with enclosed channels running from front to back with center bracing where required to hold tops flat.
5. Metal tops shall be one-piece welded construction, including joints only where necessary.
6. Fasten tops to supporting frames, cabinet bases, or structural members with stainless steel welded stud bolts and stainless-steel cap nuts.
7. Professionally designed bolt together field joints, trim strip, or other commercial joint material to suit requirements shall be used only where it is specified.
8. Welded Field Joints, where specified, will be welded, ground, and polished to match surrounding surfaces. Excessive distortion from the welding will not be acceptable.

E. Structural Components:

1. Unless otherwise indicated, provide framing of minimum 1-1/4" O.D. round pipe or tubing, with mitered and welded joints and gusset plates, ground smooth. Provide 16-gauge stainless

steel tube for exposed or concealed framing.

2. Where indicated, enclosed bracing channels of 1" x 4" x 1" are to be used, of material specified, 14-gauge, and attached to tops as outlined in other sections.

F. Field Joints:

1. For any field joint required because of size of a particular item, use a butt-joint, reinforced with formed angles of same material on underside, attached with stud bolts. If bolt together joint is required, provide with concealed stainless-steel bolts and nuts, with waterproof gasket between angles, and seal with food grade and NSF-listed silicone sealant. If specified as field-welded joint, weld and fill with stainless steel filler rod, grind, and polish to match surrounding material.
2. Field joints shall be located for practical construction with sizes convenient for shipping and entry into building spaces. All field joints shall be fully continuous welded with the same type of metal, ground smooth and polished to the original finish of the metal.

G. Open Pipe Bases:

1. All open bases shall be constructed of 1-5/8" OD 16-gauge stainless steel tubular uprights and cross braces fully welded together, ground smooth and polished. Top of cross braces shall 12" above floor.
2. Uprights shall be fitted on the floor with adjustable, stainless-steel feet as specified inserted into uprights with inside threads to eliminate any possibility of threading collecting dirt and other matter. The tops of legs shall be fitted into die-stamped fully enclosed stainless-steel gussets welded to the reinforcing channels on the underside of stainless-steel tops.
3. Use stainless steel adjustable bullet feet or stainless steel adjustable flanged feet with mounting holes as indicated. Legs are to be spaced sufficiently close enough together to support the weight of items on top of table or counter, and in no case more than 5'-0" on center.
4. Tables 6'-0" long and under shall have four (4) legs and tables 7'-0" long shall have six (6) legs. Legs on dish tables shall be spaced not more than 5'-0" apart unless specified otherwise.

H. Cabinet Bases and Bodies:

1. All cabinet bodies and bases shall be enclosed with 18-gauge stainless steel. Exterior vertical corners shall be square. Bodies and bases shall be mounted on high sanitary adjustable counter legs with toe kicks unless otherwise noted.

I. Legs & Cross rails:

1. Equipment legs and cross rails shall be 1-5/8" O.D., 16-gauge type 304 stainless steel tubing. Fit legs with stainless steel adjustable bullet feet or stainless steel adjustable flanged feet with mounting holes as indicated. Cross rails are to be notched at end and welded to legs as specified. All welds are to be continuous, ground smooth, and polished to match surrounding material. Tack welds are not acceptable. Where flanged feet are specified, anchor to floor with either expanding, driven in stainless steel pins or stainless-steel lag bolts with expanding

anchors as indicated.

2. Stainless Steel Gussets to be 16-gauge stainless steel exterior, to accept 1-5/8" O.D. stainless steel tubing, with Allen set screw for fastening and adjustment. Reinforced with 12-gauge mild steel insert welded in interior. To be welded to framing members as indicated.
3. Legs shall be fastened to equipment with gussets, as follows:
 - a. Sinks to have gussets welded to stainless steel channels, 14-gauge or heavier, anchored to either drain boards, or sink bowls as indicated, with stainless steel welded stud bolt.
 - b. Metal Top Tables and Dish Tables to have gussets welded to stainless steel channels, unless otherwise indicated, 14-gauge or heavier, anchored to top with stainless steel welded stud bolts.
 - c. Wood Top Tables to have gussets welded to stainless steel channels, 14-gauge or heavier, anchored to underside of top with stainless steel screws through slotted holes to allow for top expansion.

J. Casters:

1. Type and size as specified on drawings and specifications, NSF approved, not less than 5" diameter; heavy-duty ball-bearing, solid or disc wheel with non-marking grease proof rubber, neoprene or polyurethane wheel as specified. The minimum width of tread shall be 1-3/16". Minimum weight capacity shall be 250 pounds per caster unless otherwise noted in itemized specifications.
2. Unless otherwise indicated, each equipment item on casters is to be supplied with two (2) swivel-type casters and two (2) swivel-type casters with foot brakes. Brakes are to be on front casters for equipment against walls and on opposing corners of equipment not normally against walls.

K. Shelves:

1. All under shelves and interior shelves shall be constructed of 18-gauge stainless steel.
2. Under shelves on open base tables shall be welded to the legs.
3. Construct solid shelves under pipe base tables of 16-gauge stainless steel, with 1-1/2" turn-down front and ends, bottom edges turned in additional 2" @ 45-degrees, and 1-1/2" turn-up at rear, unless indicated otherwise. Notch and fully welded to pipe legs as necessary, ground smooth and polished to match surrounding material. Tack welds are not acceptable. In fixtures with enclosed bases, turn up shelves at both rear and sides.
4. Interior shelves of cabinet bodies and bases shall be adjustable and removable unless specified otherwise. Sides and rear edges of shelves shall be turned up and front turned down. Shelves shall be braced on the underside. Where plumbing and other appurtenances pass through counter bases, open chases, shall be provided to accommodate piping.

5. Elevated Shelves: All elevated shelves shall be constructed of 16-gauge stainless steel and shall be turned down 1-1/2" with 1/2" 45 degree turn in on front and ends. Freestanding shelves, unless specified otherwise, shall be mounted on 1 5/8" OD stainless steel tubular uprights mounted to counter tops.

L. Sinks:

1. All sinks shall be constructed of 14-gauge stainless steel having back, bottom and front formed of one (1) continuous sheet of metal with ends and partitions welded in place. All vertical and horizontal corners of sink compartments shall be coved with metal on a 5/8" (minimum) radius. Bottom of sinks are to be creased and pitched toward drains.
2. Sink inserts shall be constructed the same as specified for sinks above with coved corners. Sink inserts shall be welded integral with stainless steel tops. Fully fabricated 14-gauge Stainless Steel construction. Deep Drawn or stamped bowls not acceptable. Sink bottoms are to be creased and pitched toward drains.
3. Partitions to be double thick, 1" minimum space between walls. Multiple compartments shall be continuous on the exterior with stainless steel apron.
4. Cove interior vertical and horizontal corners of each tub not less than 5/8-inch radius, die formed. Outer ends of drain boards to have roll rim risers not less than 3 inches high.
5. Punch rear splashes with holes for faucets as indicated 2-1/2" below top edge. Verify center-to-center spacing with faucet specified.

M. Plumbing Fixtures:

1. Where exposed or semi-exposed, provide piping in bright chrome plated brass or polished stainless steel and copper where not exposed. PVC is not acceptable for cold water drains (ice bins, soda fountains, condensate from refrigeration) unless where allowed by local codes. PVC is not acceptable on any drains where hot water will flow or for pressured water lines.
2. Vacuum Breakers: Provide with foodservice equipment items where specified.
3. Unless otherwise indicated, furnish lever or twist waste drains as specified on all sinks, with removable flat strainers and 2" IPS outlet size. If basket drains are specified, will be all stainless-steel construction.
4. Handle (lever or twist, as specified) to extend to front edge of sink. Handle to be supported and protected by stainless steel bracket where indicated. No riveting, screws, or soldering permitted to fit drains to sinks, with all parts of drains easily removable for servicing and replacement.
5. Water pans for hot food tables shall be fitted with 1" drains with chrome-plated brass stand-pipes or manifolded together to a single gate valve for draining as indicated.
6. All faucets furnished with equipment included in this Section shall comply with current NSF and Lead-Free Standards. No lead products are acceptable on this project and need to conform to lead testing per NYSOCCRR sub part 67-4. When the itemized specifications list a faucet by manufacturer and model, the Contractor shall verify that the listed faucet complies with

this requirement. If the listed faucet does not comply, the Contractor shall notify Foodservice Consultant immediately and submit for approval a similar model, which does comply, from the same manufacturer where possible. Provide mounting kit for all splash mounted faucets to the plumber for installation. Mounting kits depend on faucet requirements.

N. Electrical Materials and Components:

1. Provide standard materials, devices and components as recommended by the manufacturer or fabricator, selected, and installed in accordance with NEMA standards and recommendations as required for safe, efficient use, and operation.
2. Components shall bear the UL label, or be UL recognized, with the whole item being UL listed.
3. Confirm all electrical requirements for project, including but not limited to, actual voltages available, single, or three-phase availability, etc.
4. Electrical work for custom fabricated equipment shall be completely pre-wired to a junction or pull box mounted on the equipment, all wires clearly marked and labeled for outlet or item served. Counters should be wired for a single connection point at the job site wherever possible and specified. Verify local requirements for UL Listing on complete assembly and provide if required.
5. Custom fabricated refrigeration units shall be provided with vapor proof light fixtures with shatterproof polycarbonate lamp shields and automatic switches. All wiring shall be concealed if possible.
6. Controls, Switches, and Receptacles: Provide recognized commercial grade signal lamps, switches, controls, and switches as indicated. All such units to be complete with pilot lights, permanent signs, and graphics to assist the user of each item. Provide stainless steel cover plates on all electrical boxes and switches; these are always to be located out of heat zones, easily accessible, and in locations that prevent accidental contact by staff.
7. Convenience Outlets and Power Receptacles:
 - a. Make cutouts and install appropriate boxes or outlets in fabricated fixtures complete with wiring, conduit, outlet, and stainless-steel cover plate.
 - b. GFCI outlets shall be furnished where adjacent to sink compartments as per the National Electrical Code.
8. Plugs and Cords: Where cords and plugs are provided, they shall comply with National Electrical Manufacturers Association (NEMA) requirements. Indicate NEMA configuration for each applicable item.
9. Heating Equipment:
 - a. Electric heating equipment shall be so installed as to be readily cleanable or removable for cleaning.
 - b. Steam heated custom fabricated equipment shall be a steam coil/heat exchanger design,

and will include all necessary control valves, components, and moisture trap located and shall be installed and located in an accessible position.

10. Motors are to be enclosed type, except drip-proof type where not exposed to dust or moisture condition. Ball bearings or sleeve bearings are acceptable on small-timer motors; moisture resistant windings, horsepower, and duty-cycle ratings as indicated.
 11. Internal Wiring of Fixtures and Equipment:
 - a. The FSEC shall be responsible for internal wiring of electrical devices built into fabricated equipment items. Wiring to be enclosed in metal conduit or an electrical chase where indicated, to an accessible pull-box, with all wires clearly labeled. For any item shipped in sections, all wiring shall be properly connected internally to a single connection point and verified by the FSEC.
 - b. Furnish dishwashers, and conveyors internally wired to junction box, or distribution panel as specified; including all required switches, motors, immersion heaters, solenoids, and other components required for proper operation.
 - c. Where light fixtures are specified or detailed as part of counters, cases, or fixtures; light fixtures, lamps, and shields shall be furnished and installed. If fluorescent light fixtures are specified, warm white lamps are to be used unless otherwise specified and ballasts shall be included. Shatter shields shall be provided for all light fixtures.
 - d. All wiring shall conform to the National Electrical Code and shall be UL listed.
 - e. Exposed flexible steel conduit on kitchen equipment shall be neoprene jacketed Seal-Tite conduit equal to Anaconda type UA/UL approved, complete with approved liquid-tight connectors on each end and designed to provide electrical grounding continuity.
 - f. Exposed electrical conduit used in kitchen wet area applications, except for flexible connections, shall be rigid galvanized steel. Thin wall conduit (EMT) shall not be permitted for wet areas. Exposed outlet boxes shall be liquid-tight type, with threaded hubs.
- O. Enclosures:
1. Provide enclosures, including panels, housings, skirts, trim panels, operating components, mechanical, and electrical devices associated with the foodservice equipment unless specifically indicated otherwise.
- P. Doors:
1. Metal doors shall be double-cased stainless steel, 18-gauge with corners welded, ground smooth and polished. The inner pan shall be fitted tightly into outer pan with a sound-deadening material such as Styrofoam used as a core. The two pans shall be tack welded together and joints sealed. Door thickness to be 3/4".
 2. Wood doors are to be constructed as detailed. If Formica or other plastic surfaces are used, sides and backs must be laminated as specified on plans or specifications.
 3. Hinged Door Hardware: Hinged doors shall be mounted with heavy duty NSF approved

hinges with pulls. Catches shall be heavy-duty magnetic type, unless otherwise indicated.

4. Sliding Door Hardware: Sliding doors shall be mounted on large, quiet ball bearing rollers with quiet nylon wheels in 14-gauge stainless steel overhead tracks. Rollers to be easily replaceable and doors to be removable without the use of tools (lift out).
5. All hardware used must be identified with the manufacturer's brand name, and part number on shop drawings so that broken or worn parts may be easily obtained and replaced.

Q. Drawer Assemblies:

1. Assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing. Slide assembly consists of one pair of 200-pound capacity, 300 series stainless steel, full extension, side-mounting, self-closing type, with stainless steel ball-bearings and positive stops. Drawers have side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless-steel front. Drawer pulls shall be stainless steel full grip type with frame beveled edge.
2. Unless otherwise indicated, drawers for general storage are to have a removable 20"x 20" x 5" deep stainless-steel pan. Drawers intended to hold food products are to be designed to hold standard 12" x 20" stainless steel food pans up to 4" deep in a stainless-steel assembly.
3. Drawer fronts are double-pan construction, 3/4" thick, and 18-gauge stainless steel, welded, ground, and polished. The back pan is tightly in-fitted, tack welded, and sealed. Sound deaden with rigid insulation material.
4. Provide drawers with replaceable soft neoprene bumpers or, for refrigerated drawers, a full perimeter soft gasket.

R. Sound Deadening:

1. Sound deaden underside of metal tops, drain boards, under shelves, cabinet interior shelves, etc., above the underbracing, reinforcing, or framing only.
2. Sound Deadener: NSF listed sound deadening material, latex sound deadener for internal surfaces of metal work, and underside of metal counters, dish tables, sink bowls, and drain boards. Install "tacky tape" between work top, and underbracing, or framing.

S. Serving Counter Fabrication:

1. Tops are a minimum of 14-gauge 300 series stainless steel with not less than a #4 finish with 2" square turndown on all sides. Corners are fully welded and polished. The tops are attached to the cabinet body so that no spot weld marks appear.
2. Cabinet bodies are heavy gauge 300 series stainless steel panelized construction, 14-gauge stainless steel vertical channel supports at all tray slide bracket locations and additional galvanized channel supports as per detail shown below.
3. Starting at the base of the unit, the unit shall have a 2 " high x minimum 4" wide, 14-gauge galvanized supports running from front to rear at each leg location. Located left to right on back of the shelf nosing and across the rear of the unit are approx. 1/2 "x 2" galvanized supports.

All the base bracing shall be closed off to prevent vermin from entering.

4. Inside the unit behind the end mullion, there are 20-gauge galvanized inserts to match the width of the mullion and close off any gaps. Should the unit have a work shelf on the operator side a 14-gauge backer shall be installed, so that any screws to hold the shelf in place are penetrating the 14-gauge backer.
5. In the inside rear of the unit, there are to be minimum 4" wide "C" Shaped 14-gauge 300 series stainless steel vertical supports, installed at each end of the unit, and where any attachment is made for tray slide, additional supports shall be installed vertical so that the spacing from center to center does not exceed 16" inches. Across the top of the vertical support and around the perimeter of the top, unit shall have 1/2" x 2" 20 gauge "C" shaped supports. Unit top shall have top support where needed.
6. All open shelf areas shall be the full width and depth of the base area. No cavities shall be created in the construction of the body that is not accessible without the use of tools.
7. All supports and body panels shall be welded together in a unitized or panelized body construction.
8. All units include a 300 series stainless steel built-in under shelf with utility access holes and grommets black covers. Intermediate under shelves where required are welded in position. Under shelf shall run the full distance of the unit, less the material thickness of the end panels and shall be full depth, less the material thickness of the back panel.
9. Casters are secured to a 2" x 4", minimum 14 gauge galvanized inverted channel that runs front to back.
10. The cabinets may have a choice of stainless steel or powder coated material as determined by the consultant or architect. If a powder coat is chosen, then galvanized will be used in lieu of stainless steel in the construction of the base.
11. Exterior finish can be a choice of plastic laminate veneered to body panels, removable laminated panels, powder coat paint finish, or a variety of millwork options as specified.
12. All powder coat painting must be conducted in-house at the approved manufacturer's facility to ensure quality control.
13. Tray Slides: Before fabrication of counters with tray slides, verify size and shape of tray to be used. Edge of tray shall not overhang outer support/slider by more than 2". If the edge of tray exceeds this dimension, notify Architect, in writing, for evaluation and adjustment if necessary. Tray slide to be capable of supporting 300 pounds per linear foot, live load.
14. All equipment must bear labeling and be approved by the U.L. for safety and sanitation and must be built in an ISO 9001:2000 approved manufacturing facility. Compliance with the National Sanitation Foundation's (NSF) standards 2, 4 and 7 shall be confirmed by U.L. Sanitation or other nationally known and respected third-party testing facilities.

2.5 MISCELLANEOUS:

- A. Reasonable quietness of operation of equipment is expected, and the Foodservice Contractor will be

required to replace or repair any equipment producing excessive noise at no expense to the owner. This includes but is not limited to bumpers and gaskets for doors and drawers, and sound deadening or insulation where specified and practical.

- B. **Manufactured Equipment Items:** Furnish items as scheduled, or herein specified. Verify dimensions, spaces, rough in, and service requirements, as well as electrical characteristics before ordering. Provide trim, accessories, and miscellaneous items for complete installation.
- C. **Nameplates:** Whenever possible, locate nameplates and labels on manufactured items in an accessible position, but not within the normal view of customers.
- D. All items must have a visible NSF label on each piece of equipment. If equipment has an electrical component, these items must have a visible UL label in addition to the NSF label.

PART 3- EXECUTION

3.1 SITE EXAMINATION:

- A. Verify site conditions under the provisions of the General Conditions, Supplementary Conditions, and applicable provisions of other Sections. Notify the owner, in writing, of unsatisfactory conditions for proper installation of foodservice equipment specified in this section.
- B. Verify that all required service utilities are available, and of the correct characteristics in the required locations. Notify the Architect, in writing, of any problems or conflicts with foodservice equipment specified in this section.
- C. Verify wall, column, door, window, and ceiling locations and dimensions. Fabrication and installation should not proceed until dimensions and conditions have been verified and coordinated with fabrication details.
- D. Verify that necessary wall reinforcement or backing has been provided for wall-mounted equipment. Coordinate with the owner for placement of such backing during wall construction.
- E. Verify that ventilation ducts are of the correct characteristics and in the required locations.

3.2 SUPERVISION:

- A. A competent supervisor employed by the Food Service Equipment Contractor shall be always present during progress of the F.S.E.C.'s work.
- B. A competent supervisor employed by the Food Service Equipment Contractor shall be always present during work by any of the F.S.E.C.'s subcontractors.**

3.3 SITE CLEANUP:

- A. Throughout the progress of their work, the Food Service Equipment Contractor shall keep their working area free from debris, and shall remove all trash, rubbish, etc., daily. At no time is the F.S.E.C. to allow any trash, debris, rubbish, crating, boxes, packaging, etc. to accumulate at the job site. At the completion of their work, the F.S.E.C. shall leave the premises in a clean and finished condition.

3.4 INSTALLATION:

- A. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved. Install items as per each manufacturer's installation manual.
- B. Set each item of non-mobile and non-portable equipment securely in place, leveled, and adjusted to correct height. Anchor where indicated, and where required for sustained operation and use without unnecessary movement. Conceal anchors wherever possible. Adjust counter tops and other work surfaces to a level tolerance of (+/-) 1/16" or better.
- C. Complete field assembly joints in all by welding, bolting / gasketing or as otherwise indicated and specified. Grind all welds smoothly and restore the finish to match surrounding materials as specified.
- D. Provide anchors, supports, bracing, clips, attachments, etc., as required to comply with the local seismic restraint requirements.
- E. Verify, and coordinate mounting heights of all wall shelves and equipment with equipment located below for proper clearances.
- F. Insulate contact points between dissimilar metals to prevent electrolysis. Cut, punch, and drill components for outlets, fixtures, piping, conduit, and fittings as required. Coordinate with other trades and provide holes in food service equipment for plumbing and electrical service to and through the fixtures as required or indicated. This includes welded sleeves, collars, ferrules, or escutcheons. These services are to be located so that they do not interfere with intended use, and / or servicing of the fixture.
- G. Provide sealants and gaskets around each unit to make joints airtight, waterproof, vermin-proof, and sanitary for cleaning purposes. At internal corner joints, apply sealant or gaskets to form a sanitary cove. The shape exposed surfaces of sealant slightly concave. Sealant filled or gasketed joints will be acceptable up to 3/8" joint width. Wider joints are to be provided with a matching metal closure or trim strip with sealant application to each side of strip.

3.5 ADJUSTING:

- A. Repair or replace equipment that is found to be defective in its operation, including units that are operating with excessive noise or vibration.
- B. Test and adjust equipment, controls, and safety devices to ensure proper working order and conditions.

3.6 CLEANING AND RESTORING FINISHES:

- A. Restore damaged finishes, polish exposed metal surfaces, and touch-up painted surfaces. Replace work, which cannot be successfully restored.
- B. After completion of installation, and completion of other major work in foodservice areas, remove all protective coverings, films, etc., and clean foodservice equipment.
- C. Clean and polish glass, plastic, hardware, accessories, fixtures, and fittings and leave in a condition ready for the owner to sanitize and use.

3.7 EQUIPMENT START-UP, TESTING, AND DEMONSTRATION:

- A. Prior to final connections by other trades, the Food Service Equipment Contractor is responsible for inspecting and verifying the readiness of all utilities. F.S.E.C. to coordinate a site meeting with all trades required to review and approve all rough-in and accessory items that meet the equipment requirements per the manufacturer's recommendations. A written report shall be submitted by the F.S.E.C. to the owner and/or consultant.
- B. The Food Service Equipment Contractor is to test and start up **all** equipment prior to the equipment demonstration. Any problems shall be addressed prior to the training and a written report shall be submitted by the F.S.E.C. to the owner and/or consultant.
- C. The Food Service Equipment Contractor is to make arrangements for a demonstration of foodservice equipment operation and maintenance in advance with the owner / operator. This training session for all equipment should be provided on one day or a few consecutive days pending approval by the owner/operator. Demonstrate all equipment to familiarize the owner / operator with operation and maintenance procedures including periodic preventative maintenance measures required. Include an explanation of service requirements, and simple on-site service procedures as well as information concerning the name, address, and telephone number of a qualified local source of service. The individual performing the demonstration should be knowledgeable of the operating and service aspects of the equipment. The F.S.E.C. shall provide a written attendance sheet of all attendees including owner/operator, F.S.E.C. representative, and all equipment demonstrators. Failure to provide this submittal will hinder the closeout of the project.

PART 4 - ITEMIZED SPECIFICATIONS:

ITEM: 1

MANUFACTURER: DUKE MANUFACTURING

MODEL: TCS-30SS

DESCRIPTION: CASHIER STATION (2 REQUIRED)

Thurmaduke Solid Top Unit, 36" high utility counter, 14-gauge stainless steel top, stainless steel enclosed cabinet body with partial under shelf, stainless steel tube foot rest, stainless-steel legs with adjustable feet, and locking device with stainless pin and latch under the countertop.

- 120/60/1 wired to daisy-chain with final cord and plug on Item #5.
- Exterior removable laminate décor panel trimmed in stainless on cabinet front and exposed exterior. Laminate background panel color to be selected by the owner.
- 10" Solid stainless-steel tray slide with two (2) rub rails, mounted to be an integral part of the cabinet on fixed brackets with a 2" rear turn up on tray slide.
- The tray slide is mounted at 34" AFF and has an internal locking device with stainless steel pin and latch line up device mounted under tray slide.
- Mounted body pilasters on front and rear of serving lines between units that join.
- Cash drawer with stainless steel face and frame with stainless liner on roller slides, with lock and black pull handle.
- 2 3/4" Round cut out with grommet.
- (2) Duplex NEMA #5-20R Receptacles with cover, mounted in the base of cashier section and a CAT5e data box for the POS system.

- Stainless steel adjustable kickplate to be mounted with stainless steel fasteners ½” above the floor. Stainless steel pilaster shall be used behind the gaps in the units, so the kick plates appear to be continuous.

ITEM: 2

MANUFACTURER: DUKE MANUFACTURING

MODEL: TST-46SS

DESCRIPTION: UTILITY COUNTER (2 REQUIRED)

Thurmaduke Solid Top Unit, 36" high utility counters, 14-gauge stainless steel tops, stainless steel enclosed cabinet body, full-length undershelf without center shelf, stainless-steel legs with adjustable feet, and locking device with stainless pin and latch under both ends of countertop.

- 120/60/1 wired to daisy-chain with final cord and plug on Item #5.
- Exterior removable laminate décor panel trimmed in stainless on cabinet front and exposed exterior. Laminate background panel color to be selected by the owner.
- 10” Solid stainless-steel tray slide with two (2) rub rails, mounted to be an integral part of the cabinet on fixed brackets with a rear turn up on tray slide.
- The tray slide is mounted at 34" AFF and has an internal locking device with stainless steel pin and latch line up device mounted under tray slide.
- Sliding and locking doors on the customer side of the units.
- Mounted body pilasters on front and rear of serving lines between units that join.
- Duplex NEMA #5-20R Receptacle with cover, mounted in apron of the serving side of the counter.
- Storage compartment on operator's side without center shelf
- Stainless steel adjustable kickplate to be mounted with stainless steel fasteners ½” above the floor. Stainless steel pilaster shall be used behind the gaps in the units, so the kick plates appear to be continuous. Kick plates are removable for movement of unit and mounted on the front of the unit.

ITEM: 3

MANUFACTURER: DUKE MANUFACTURING

MODEL: TST-46SS

DESCRIPTION: UTILITY COUNTER (2 REQUIRED)

Thurmaduke Solid Top Unit, 36" high utility counters, 14-gauge stainless steel tops, stainless steel enclosed cabinet body, full-length undershelf without center shelf, stainless-steel legs with adjustable feet, and locking device with stainless pin and latch under both ends of countertop.

- 120/60/1 wired to daisy-chain with final cord and plug on Item #5.
- Exterior removable laminate décor panel trimmed in stainless on cabinet front and exposed exterior. Laminate background panel color to be selected by the owner.
- 10” Solid stainless-steel tray slide with two (2) rub rails, mounted to be an integral part of the cabinet on fixed brackets with a rear turn up on tray slide.
- The tray slide is mounted at 34" AFF and has an internal locking device with stainless steel pin and latch line up device mounted under tray slide.
- Body length modified to 36” wide with common top over both units.
- Mounted body pilasters on front and rear of serving lines between units that join.
- Duplex NEMA #5-20R Receptacle with cover, mounted in apron of the serving side of the counter.
- Storage compartment on operator's side without center shelf

- Stainless steel adjustable kickplate to be mounted with stainless steel fasteners ½” above the floor. Stainless steel pilaster shall be used behind the gaps in the units, so the kick plates appear to be continuous. Kick plates are removable for movement of unit and mounted on the front of the unit.

ITEM: 4

MANUFACTURER: STERIL-SIL

MODEL: VTC-9SP

DESCRIPTION: CONDIMENT DISPENSER (2 REQUIRED)

Countertop Dispenser, non-insulated, holds (9) 1/6-size pans, welded support bars, non-marking feet, 18-gauge, 304 stainless steel, and NSF listed.

- (18) Cambro Model #66CW110 Camwear Food Pan, 2.4-quart capacity, 6" deep, 1/6 size, polycarbonate, black, NSF.
- (6) Cambro Model #36CW110 Camwear Food Pan, 5.6-quart capacity, 6" deep, 1/3 size, polycarbonate, black, NSF.

ITEM: 5

MANUFACTURER: DUKE MANUFACTURING

MODEL: TST-88SS/WW-3

DESCRIPTION: HOT FOOD STATION (2 REQUIRED)

Thurmaduke Three Section Hot Food Unit, 36" high counter, 14-gauge stainless steel top, unit with reinforced cut out for (3) waterless hot food units built into the unit, individual thermostats, stainless steel enclosed cabinet body, stainless-steel legs with adjustable feet, and locking device with stainless pin and latch under one end of the counter-top.

- 120/208/60/1 cord and plug
- Exterior removable laminate décor panel trimmed in stainless on cabinet front and exposed exterior. Laminate background panel color to be selected by the owner.
- 10" Solid stainless-steel tray slide with 2 rub rails, mounted to be an integral part of the cabinet on fixed brackets with a rear turn up on tray slide.
- The tray slide is mounted at 34" AFF and has an internal locking device with stainless steel pin and latch line up device mounted under tray slide.
- 1" Recessed top for sheet pans
- Model #WW-3 Waterless hot food well drop -in unit, electric, dry operation with no drain, (3) 12" x 20" hot food wells, stainless steel well, removable FDA approved black silicone rubber liner, fully insulated exterior housing, individual touch screen control panel, (3) pre-set temperatures, Wi-Fi enabled, UL and NSF listed.
- Storage compartment on operator's side without center shelf
- Expressions style IBC station with electrical cord cover
- Mounted body pilasters on front and rear of serving lines between units that join.
- Stainless steel adjustable kickplate to be mounted with stainless steel fasteners ½” above the floor. Stainless steel pilaster shall be used behind the gaps in the units, so the kick plates appear to be continuous.
- (6) Vollrath Model #30042 Super Pan V Full Size Food Pan, 4" deep, 22-gauge 300 series stainless steel, reinforced pour corners, reverse formed flattened edges, anti-jamming design, NSF
- (6) Vollrath Model #30062 Super Pan V Full Size Food Pan, 6" deep, 22-gauge 300 series stainless steel, reinforced pour corners, reverse formed flattened edges, anti-jamming design, NSF

- (12) Vollrath Model #77250 Super Pan V Steam Table Pan Cover, Stainless, full size, NSF
- (12) Vollrath Model #30242 Super Pan V Half Size Food Pan, 4" deep, 22-gauge 300 series stainless steel, reinforced pour corners, reverse formed flattened edges, anti-jamming design, NSF
- (12) Vollrath Model #30262 Super Pan V Half Size Food Pan, 4" deep, 22-gauge 300 series stainless steel, reinforced pour corners, reverse formed flattened edges, anti-jamming design, NSF
- (6) Vollrath Model #75120 Super Pan V Steam Table Pan Cover, Stainless, 1/2 size, NSF

ITEM: 6

MANUFACTURER: DUKE MANUFACTURING

MODEL: TS-422-60

DESCRIPTION: BREATH GUARD (2 REQUIRED)

Contemporary field shield, adjustable from full-service to self-service, single shelf, vertical and fixed end enclosures, stainless steel finished posts mounted through countertop with mounting flange, 3/8" glass over-shelf and guard, and 1/2" glass ends. All glass is tempered and polished with rounded edges.

- Led light mounted under the shelf, wired to a switch on the counter.
- Textured black #217125 posts and frame color to be verified by the owner.
- Verify breath guard post finish/color with the owner.

ITEM: 7

MANUFACTURER: HATCO

MODEL: FDWD-2X

DESCRIPTION: PIZZA DISPLAY

Flav-R-Fresh Holding and Display Cabinet, pass-thru, counter model, (2) door, (4) shelf interior multi-purpose rack without rack motor, UL and NSF listed.

- 120/60/1
- Black designer housing
- Neutral White LED lighting
- 4" adjustable legs
- One-year on-site parts and labor warranty

ITEM: 8

DESCRIPTION: SPARE NUMBER

ITEM: 9

MANUFACTURER: STRUCTURAL CONCEPTS

MODEL: B2432H

DESCRIPTION: HOT GRAB AND GO STATION (2 REQUIRED)

Oasis Self-Service Heated Merchandiser, 24 3/4" wide, high profile, flat upper front panel and header, open front, integrated average product temperature of 160 degrees F, top and shelf lights, stainless steel interior, full end panels, casters, 6 ft cord, ETL and NSF listed.

- 208/240/60/1 with 6' Straight blade power cord NEMA 6-30P
- Base Support with casters with levelers
- Interior Color: Powder-coated Silversan Black
- Exterior Color: Laminate color to be selected by the owner.
- Rear Exterior Color: Black
- Rear Doors: Stainless steel hinged doors
- Shelving: Individually controlled solid heated shelves
- Lower Front Panel Color: Powder-coated Silversan Black
- End Panel Left: Full stainless-steel mirror interior.
- End Panel Right: Full stainless-steel mirror interior.
- One-year parts and labor warranty
- Second-year parts and labor warranty

ITEM: 10

MANUFACTURER: STRUCTURAL CONCEPTS

MODEL: B4732

DESCRIPTION: COLD GRAB AND GO STATION (2 REQUIRED)

Oasis Self-Service Refrigerated Merchandiser, 47 ¾" wide, high profile, open front, (4) non-lighted shelves, top light, Breeze-E with Energy Wise self-contained refrigeration system, Blue Fin coated coil, one piece formed ABS plastic tub, black interior, full end panels with mirror, ETL and NSF listed.

- 208/240/60/1 with 6' Straight blade power cord NEMA 6-20P
- Refrigeration: Breeze-E self-contained refrigeration, lower front air intake/upper front air discharge.
 - Compressor air intake through the lower front and channeled up the rear and out the upper front.
- Clean Sweep, automatic condenser coil cleaner
- Base Support with casters with levelers
- Interior Color: Powder-coated Silversan Black
- Exterior Color: Laminate color to be selected by the owner.
- Rear Exterior Color: Black
- Rear Doors: Hinged and locking rear doors.
- Lower Front Panel Color: Powder-coated Silversan Black
- End Panel Left: Full stainless-steel mirror interior.
- End Panel Right: Full stainless-steel mirror interior.
- Thermometer: Digital Fahrenheit thermometer
- (LED) lights for all shelves
- Roll-down security cover with locks.
- One-year parts and labor warranty
- Five-year compressor warranty

ITEM: 11

DESCRIPTION: MILK COOLER (2 REQUIRED)

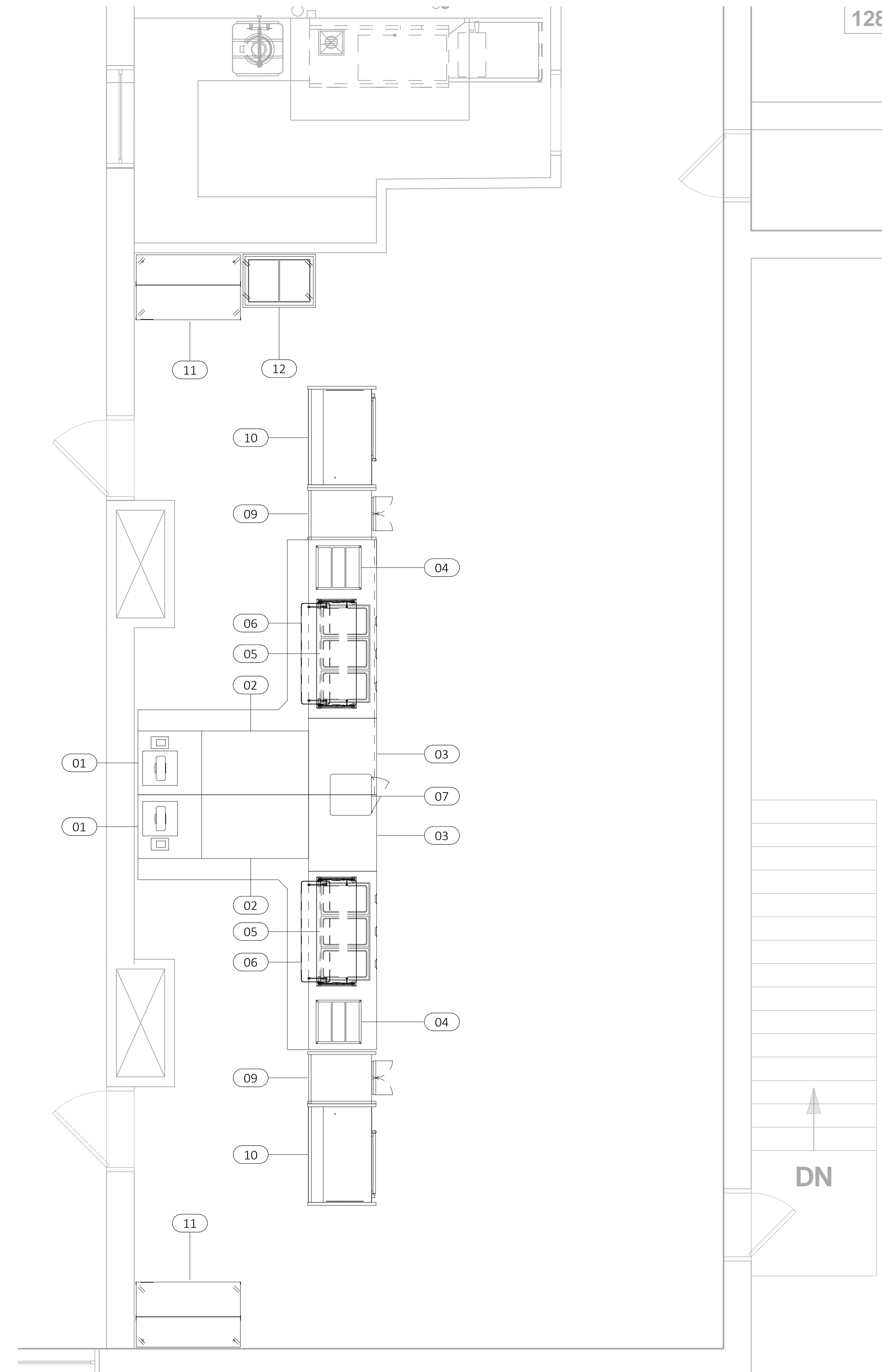
The existing milk coolers will be relocated as shown on the plans.

ITEM: 12

DESCRIPTION: ICE CREAM FREEZER

The existing ice cream freezer will be relocated as shown on the plans.

END OF SECTION 114000



128

FOOD SERVICE EQUIPMENT SCHEDULE

| NO. | QTY. | CATEGORY | REMARKS |
|-----|------|-----------------------------|---------------------|
| 01 | 2 | CASHIER STATION | NEW |
| 02 | 2 | UTILITY COUNTER | NEW |
| 03 | 2 | UTILITY COUNTER | NEW |
| 04 | 2 | CONDIMENT DISPENSER | NEW |
| 05 | 2 | HOT FOOD STATION | NEW |
| 06 | 2 | BREATH GUARD | NEW |
| 07 | 1 | PIZZA DISPLAY | NEW |
| 08 | 1 | SPARE NUMBER | SPARE |
| 09 | 2 | HOT FOOD GRAB & GO STATION | NEW |
| 10 | 2 | COLD FOOD GRAB & GO STATION | NEW |
| 11 | 2 | MILK COOLER | EXISTING / RELOCATE |
| 12 | 1 | ICE CREAM FREEZER | EXISTING / RELOCATE |

GENERAL CONDITIONS:
THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND VENTILATION CONNECTIONS TO THE EQUIPMENT ARE NOT SHOWN. CONTRACTORS ARE TO VERIFY THE EQUIPMENT TO BE SUPPLIED, HOWEVER, ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTOR(S). CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND SUPPLY ALL NECESSARY ELBOWS, TRAPS, VALVES, FAUCETS, STARTING SWITCHES, ETC., AND ARE TO MAKE FIELD CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR FIELD VERIFICATION OF ALL DIMENSIONS AND FIELD RESPONSIBILITY FOR ANY CHANGES MADE TO THIS PLAN IS THE CONTRACTOR'S. FSDS DOES NOT ACCEPT RESPONSIBILITY FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS ARE PREPARED BY FSDS DESIGN STUDIOS AND CANNOT BE USED OR REPRODUCED WITHOUT THE WRITTEN PERMISSION OF FSDS DESIGN STUDIOS. THIS PLAN IS FULLY PROTECTED UNDER THE COPYRIGHT LAWS OF THE UNITED STATES.

OLEAN HIGH SCHOOL

SERVING LINE

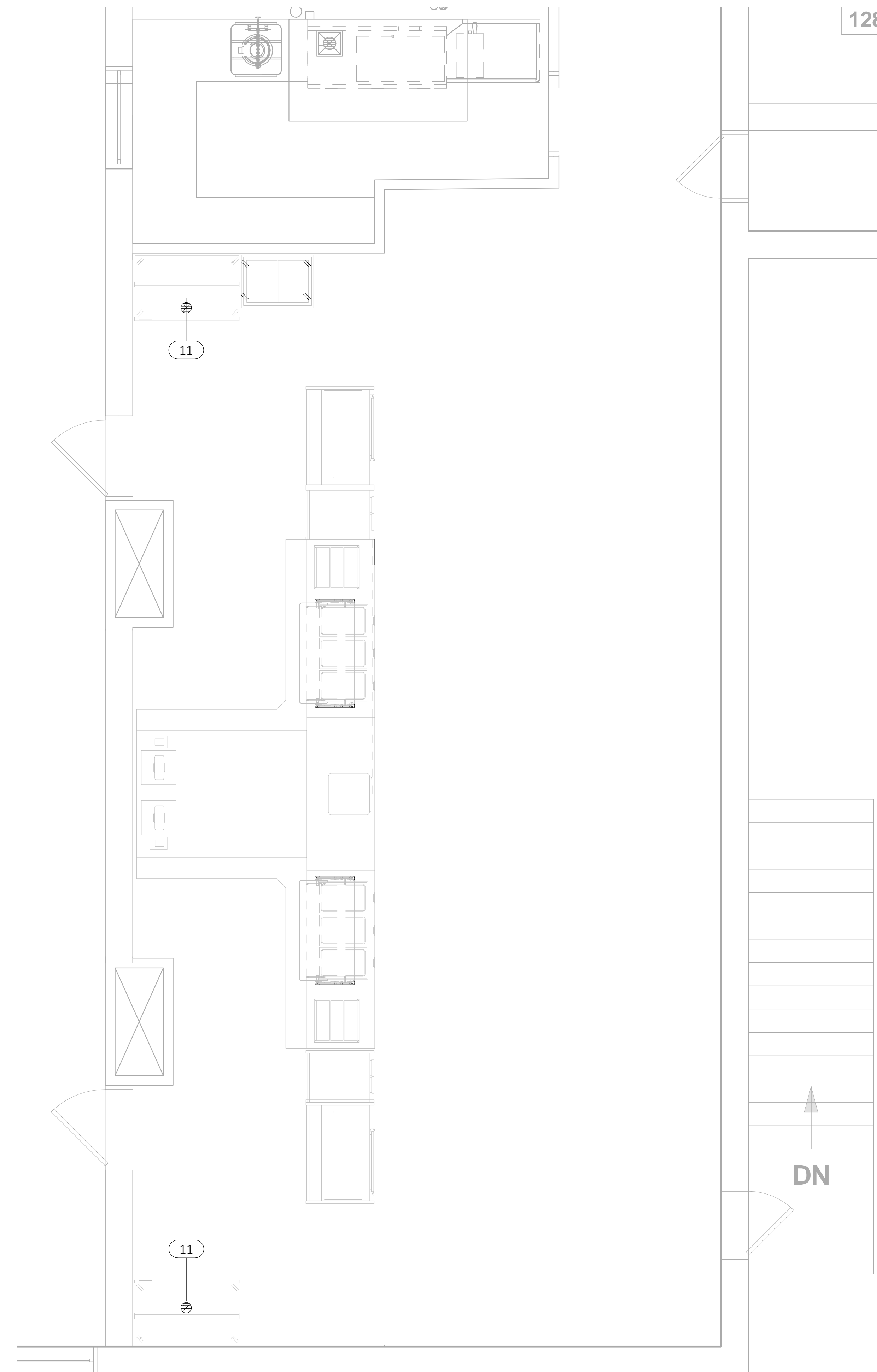
PROJ. NUMBER: 24-106
DATE: 05.06.2024
DRAWN BY: DL
CHECKED BY: JW

FOOD SERVICE EQUIPMENT PLAN

SHEET NUMBER:

FS100

1 FOOD SERVICE EQUIPMENT PLAN
3/8" = 1'-0"



128

| FOOD SERVICE PLUMBING SCHEDULE | | | | |
|--------------------------------|------|-------------|---------|--|
| NO. | QTY. | CATEGORY | IW SIZE | REMARKS |
| 11 | 2 | MILK COOLER | 3/4" | IW TO FLOOR DRAIN; VERIFY PLUMBING REQUIREMENTS WITH OWNER |

| PLUMBING LEGEND | | |
|-----------------|-----------------------|--------|
| ABBR. | DESCRIPTION | SYMBOL |
| CW | COLD WATER | ● |
| HW | HOT WATER | ○ |
| W | DIRECT WASTE | ● |
| IW | INDIRECT WASTE | ○ |
| FD | FLOOR DRAIN | ⊗ |
| FS | FLOOR SINK | ⊗ |
| | GAS CONNECTION LP/NG | ⊕ |
| ACH | ABOVE COUNTER HEIGHT | |
| AFF | ABOVE FINISHED FLOOR | |
| BFF | BELOW FINISHED FLOOR | |
| MBTUH | THOUSAND BTU PER HOUR | |

- PLUMBING NOTES**
1. ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
 2. GENERAL WATER PRESSURE IN KITCHEN AREA NOT TO EXCEED 50 PSI.
 3. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
 4. F.S.E.C. TO SUPPLY AND INSTALL ALL FIXTURES AND FAUCETS AS SPECIFIED IN EQUIPMENT SPECIFICATIONS. PLUMBING CONTRACTOR SHALL CONNECT ALL PLUMBING COMPONENTS TO MAKE FINAL CONNECTIONS.
 5. FAUCETS, WATER FILTERS, GATE VALVES, WATER HAMMER ARRESTORS, BACK FLOW PREVENTORS, PRESSURE REDUCING VALVES, AND ANY OTHER SPECIFIED PLUMBING COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE PLUMBING CONTRACTOR.
 6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
 7. PLUMBING CONTRACTOR TO FURNISH AND INSTALL GAS SHUT OFF VALVES AS REQUIRED AT POINT OF CONNECTION WITH EQUIPMENT.
 8. GENERAL GAS PRESSURE IN KITCHEN TO BE VERIFIED BY THE PLUMBING CONTRACTOR. VERIFY PRESSURE WITH F.S.E.C. TO RELATED EQUIPMENT.
 9. PLUMBING CONTRACTOR IS REQUIRED TO MOUNT AND INSTALL ALL GAS REGULATORS, GAS PRESSURE REDUCING VALVES, AND GAS HOSES SUPPLIED BY THE F.S.E.C. UNLESS OTHERWISE NOTED.
 10. PLUMBING CONTRACTOR TO VERIFY THAT ALL FLOOR SINKS, FLOOR DRAINS, AND WASTES CONFORM TO LOCAL CODES.
 11. DIRECT ALL INDIRECT WASTE TO FLOOR SINKS OR DRAINS AS REQUIRED BY LOCAL CODES.
 12. THE F.S.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. F.S.E.C. TO INSTALL CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST SYSTEMS FOR PROPER OPERATION.
 13. F.S.E.C. TO PROVIDE AND INSTALL DRAIN LINES FROM EVAPORATOR TO FLOOR DRAIN PROVIDED BY PLUMBING CONTRACTOR.
 14. PLUMBING CONTRACTOR TO INSTALL GAS SHUT OFF VALVE FOR FIRE SUPPRESSION SYSTEM PROVIDED BY F.S.E.C.

*REFER TO ARCHITECT'S PLUMBING DRAWINGS FOR ADDITIONAL BUILDING PLUMBING REQUIREMENTS.

| VERIFICATION NOTE | |
|---|--|
| 1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION. | |
| 2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES. | |
| 3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES. | |

1 FOOD SERVICE PLUMBING PLAN
3/8" = 1'-0"

GENERAL CONDITIONS:
 THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND VENTILATION EQUIPMENT IS NOT SHOWN. CONTRACTORS ARE TO VERIFY ALL DIMENSIONS AND TO VERIFY THE EQUIPMENT TO BE SUPPLIED. HOWEVER, ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTOR(S). CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND SUPPLY ALL NECESSARY ELBOWS, TRAPS, VALVES, FAUCETS, STARTING SWITCHES, ETC. AND ARE TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR THE CORRECTNESS OF THE INFORMATION SHOWN ON THIS PLAN IS THE RESPONSIBILITY OF THE CONTRACTOR(S). FSDS DOES NOT ACCEPT RESPONSIBILITY FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS ARE NOT TO BE USED FOR CONSTRUCTION OF ANY DESIGN SOLUTIONS AND CANNOT BE USED OR REPRODUCED WITHOUT THE WRITTEN CONSENT OF FSDS DESIGN STUDIOS AND CANNOT BE USED OR REPRODUCED IN ANY MANNER WITHOUT THE WRITTEN CONSENT OF FSDS DESIGN STUDIOS. THIS PLAN IS FULLY PROTECTED UNDER THE COPYRIGHT LAWS OF THE UNITED STATES.

OLEAN HIGH SCHOOL
SERVING LINE

PROJ. NUMBER: 24-106
 DATE: 05.06.2024
 DRAWN BY: DL
 CHECKED BY: JW

FOOD SERVICE PLUMBING PLAN

SHEET NUMBER:
FS101

GENERAL CONDITIONS:
 THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND MECHANICAL CONNECTIONS TO THE EQUIPMENT TO BE SUPPLIED, HOWEVER, ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTOR(S). CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND SUPPLY ALL NECESSARY ELBOWS, TRAPS, VALVES, FAUCETS, STARTING SWITCHES, ETC., AND ARE TO MAKE FIELD CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR SUBCONTRACTORS. FSDS DOES NOT ACCEPT RESPONSIBILITY FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS REPRESENT THE INTENT OF THE DESIGN SOLUTIONS AND CANNOT BE USED OR REFERENCED WITHOUT THE PRESENT DESIGN SOLUTIONS AND CANNOT BE USED OR REPRODUCED IN ANY MANNER WITHOUT THE WRITTEN PERMISSION OF THE DESIGNER OR COPYRIGHT LAWS OF THE UNITED STATES.

OLEAN HIGH SCHOOL
 SERVING LINE

PROJ. NUMBER: 24-106

DATE: 05.06.2024

DRAWN BY: DL

CHECKED BY: JW

FOOD SERVICE ELECTRICAL PLAN

SHEET NUMBER:

FS102

128

FOOD SERVICE ELECTRICAL SCHEDULE

| NO. | QTY. | CATEGORY | VOLTS | PH | AMPS | HP | CONNECTION | AFF | REMARKS |
|-----|------|-----------------------------|-------|----|--------|----|-------------|-----|---|
| 01 | 2 | CASHIER STATION | | | | | | | DATA CONNECTION REQUIRED |
| 05 | 2 | HOT FOOD STATION | 208 | 1 | 35.0 A | | NEMA 14-50P | 4" | FINAL DAISY CHAIN CONNECTION; STUB UP FROM FLOOR; 120/208V REQUIRED |
| 07 | 1 | PIZZA DISPLAY | 120 | 1 | 11.3 A | | | | PLUG INTO UTILITY COUNTER |
| 09 | 2 | HOT FOOD GRAB & GO STATION | 208 | 1 | 13.9 A | | NEMA 6-20P | 4" | STUB UP FROM FLOOR |
| 10 | 2 | COLD FOOD GRAB & GO STATION | 120 | 1 | 9.6 A | | NEMA 6-20P | 4" | STUB UP FROM FLOOR |
| 11 | 2 | MILK COOLER | 120 | 1 | 2.2 A | | NEMA 5-15P | 18" | VERIFY ELECTRICAL REQUIREMENTS WITH OWNER |
| 12 | 1 | ICE CREAM FREEZER | 120 | 1 | 4.8 A | | NEMA 5-15P | 18" | VERIFY ELECTRICAL REQUIREMENTS WITH OWNER |

ELECTRICAL LEGEND

| ABBR. | DESCRIPTION | SYMBOL |
|--------|---------------------------|--------|
| DIRECT | ELECTRICAL CONNECTION | ⊕ |
| DR | DUPLEX RECEPTACLE | ⊕ |
| SR1 | SINGLE RECEPTACLE (120V) | ⊕ |
| SR2 | SINGLE RECEPTACLE (208V) | ⊕ |
| | FIRE SUPPRESSION PULL BOX | ⊕ |
| JB | JUNCTION BOX | ⊕ |
| SW | SWITCH | ⊕ |
| E | UDS ELECTRICAL | ⊕ |
| FS | UDS FIRE FUEL SHUT-OFF | ⊕ |
| F | HOOD FAN CONTROL | ⊕ |
| L | HOOD LIGHT CONTROL | ⊕ |
| POS | CATS DATA CABLE | ▽ |
| V | VOLTAGE | |
| PH | PHASE | |
| KW | KILOWATTS | |
| HP | HORSEPOWER | |
| A | AMPERE | |
| AFF | ABOVE FINISHED FLOOR | |
| DFA | DOWN FROM ABOVE | |

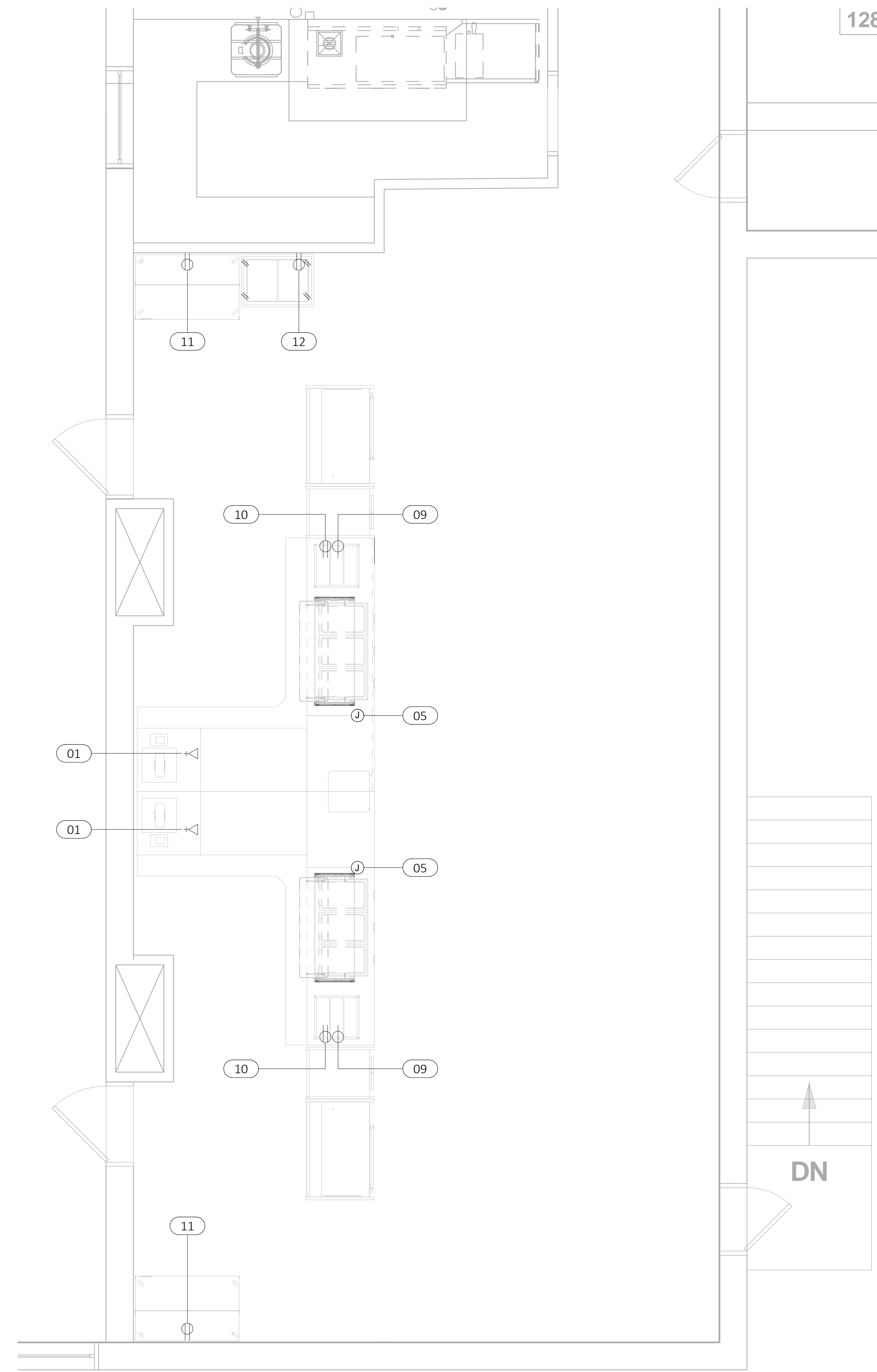
ELECTRICAL NOTES

- ALL CONNECTIONS SHOW RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
- ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
- ELECTRICAL CONTRACTOR TO BRANCH CONNECTIONS AS REQUIRED.
- F.S.E.C. TO SUPPLY ALL FIXTURES AND COMPONENTS SPECIFIED IN EQUIPMENT SPECIFICATIONS. ELECTRICAL CONTRACTOR SHALL INSTALL AND CONNECT ALL ELECTRICAL COMPONENTS TO MAKE FINAL CONNECTIONS UNLESS OTHERWISE NOTED.
- SWITCHES, STARTERS, LOCK-OUT DEVICES, DISCONNECTS, AND ANY OTHER REQUIRED ELECTRICAL COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AND SHALL MEET ALL O.S.H.A. AND CODE REQUIREMENTS.
- DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
- ALL MAIN BREAKER PANELS, DISCONNECT SWITCHES, RECEPTACLES, AND RECEPTACLE COVER PLATES ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
- ELECTRICAL CONTRACTOR IS TO PROVIDE AND PERFORM WIRING BETWEEN THE FIRE SUPPRESSION SYSTEM, MICRO-SWITCHES, COOKING EQUIPMENT, AND BUILDING'S FIRE ALARM SYSTEM. SHUNT TRIP CIRCUITRY WILL BE REQUIRED TO SHUT DOWN COOK LINE IF AN EMERGENCY.
- F.S.E.C. IS TO PROVIDE AND INSTALL ALL DRAIN LINE HEATER CABLE ON WALK-IN FREEZER DRAIN LINES.
- F.S.E.C. IS RESPONSIBLE TO INSTALL AND MAKE ELECTRICAL CONNECTIONS FOR ANY ADDITIONAL LIGHTING, TIME CLOCKS, OR OTHER ELECTRICAL ACCESSORIES SPECIFIED FOR THE WALK-IN UNITS.
- ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL SERVICE FOR THE WALK-IN DOOR HEATERS, LIGHTS, EVAPORATORS AND CONDENSERS, AND PROVIDE ELECTRICAL DISCONNECTS AT CONDENSERS.
- THE F.S.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. F.S.E.C. TO INSTALL, CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST FOR PROPER OPERATION.
- VERIFY FINAL EQUIPMENT REQUIREMENTS PRIOR TO INSTALLATION. REVISIONS TO EQUIPMENT MAY AFFECT THE ELECTRICAL CONTRACTOR'S SCOPE OF WORK OR MATERIAL REQUIREMENTS.

*REFER TO ARCHITECT'S ELECTRICAL DRAWINGS FOR ADDITIONAL BUILDING ELECTRICAL REQUIREMENTS.

VERIFICATION NOTE

- ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
- EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
- THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.



1 FOOD SERVICE ELECTRICAL PLAN
3/8" = 1'-0"

GENERAL CONDITIONS:
THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND VENTILATION DETAILS ARE TO BE PROVIDED BY THE CONTRACTOR. ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTOR(S). CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND SUPPLY ALL NECESSARY ELBOWS, TRAPS, VALVES, FAUCETS, STARTING SWITCHES, ETC., AND ARE TO MAKE ALL CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHALL BE THE RESPONSIBILITY OF SUBCONTRACTORS. FSDS DOES NOT ACCEPT RESPONSIBILITY FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS ARE THE PROPERTY OF FOOD SERVICE DESIGN STUDIOS AND CANNOT BE REPRODUCED, COPIED, OR TRANSMITTED IN ANY MANNER WITHOUT THE WRITTEN PERMISSION OF FSDS. ALL RIGHTS RESERVED. THIS PLAN IS FULLY PROTECTED UNDER THE COPYRIGHT LAWS OF THE UNITED STATES.

THIS DRAWING AND THE INFORMATION AND DATE CONTAINED HEREIN ARE THE CONFIDENTIAL AND PROPRIETARY PROPERTY OF DUKE MANUFACTURING CO., AND MAY NOT BE REPRODUCED OR DISCLOSED FOR ANY PURPOSE, WITHOUT THE WRITTEN PERMISSION OF DUKE MANUFACTURING CO.

STANDARD SERVING SYSTEM PRACTICES

SOLID SURFACE TOPS AND TRAY SLIDES

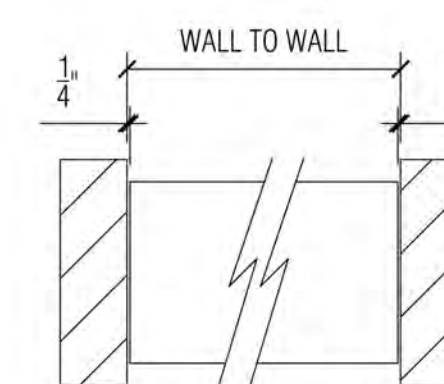
- ALL SOLID SURFACE TOPS AND TRAY SLIDES, WITH FIELD SEAMS, **WILL SHIP LOOSE** WHEN SPANNING MORE THAN ONE UNIT.
- SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WILL SHIP INSTALLED.
- SOLID SURFACE TOPS AND TRAY SLIDES REQUIRE A **CERTIFIED** INSTALLER, SPECIFIC TO THE BRAND, TO SEAM THE UNITS IN THE FIELD DURING PRODUCT INSTALLATION.

STAINLESS STEEL TOPS AND TRAY SLIDES

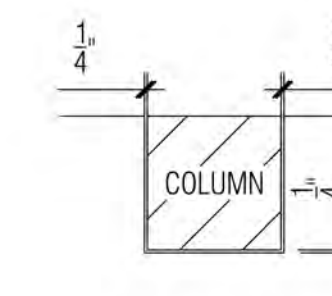
- THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
- THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
- BOLTED OR WELDED FIELD JOINTS ARE REQUIRED, AT ALL MITERED TRAY SLIDE CORNERS.

ALLOWANCE FOR FIELD CONDITIONS

- FACTORY TO ALLOW 1/4" AT ALL WALLS, COLUMNS, AND PASS THROUGH WINDOWS FOR FIT. **(SEE WALL TO WALL AND COLUMN EXAMPLES)**



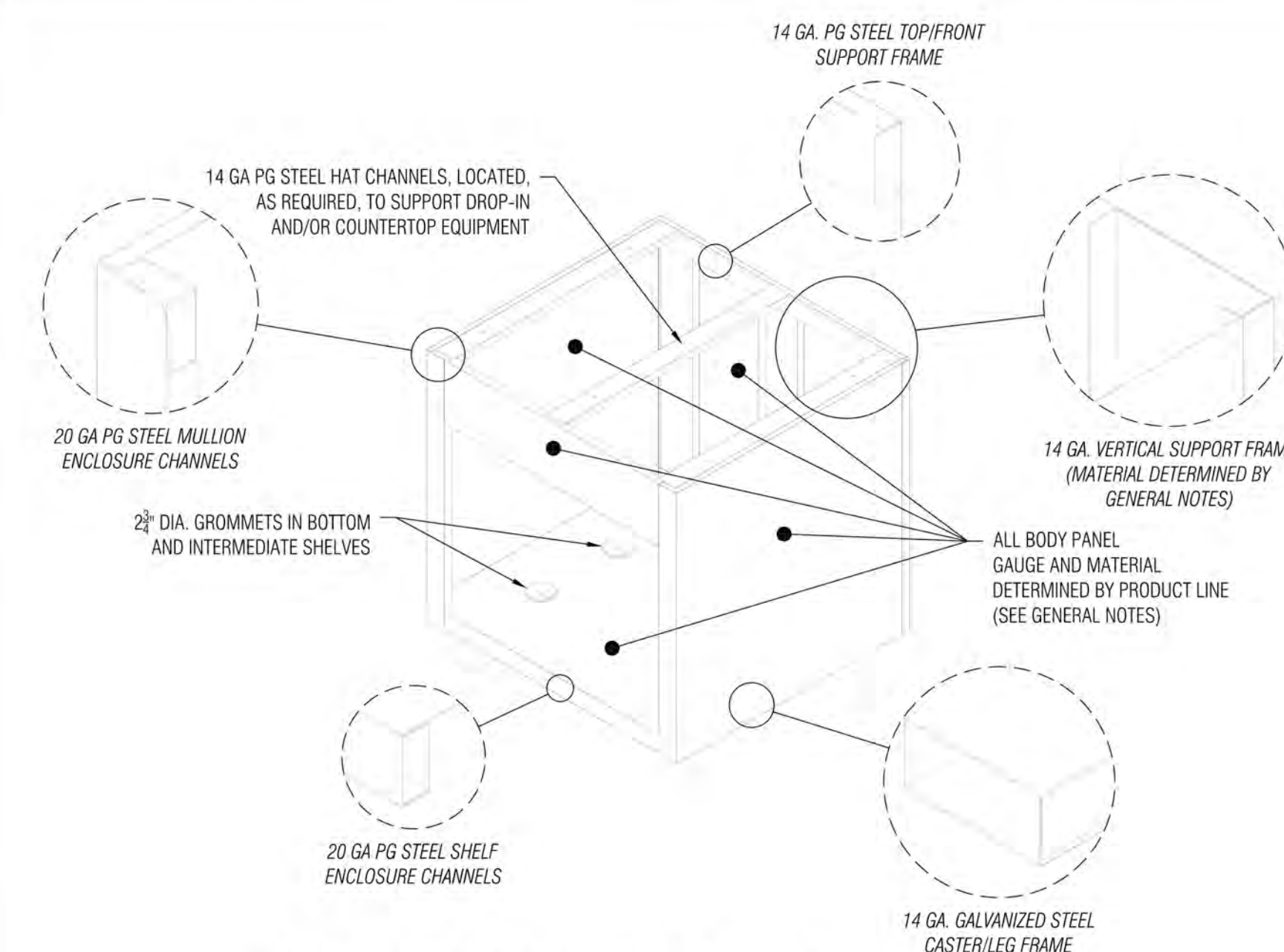
**WALL TO WALL
EXAMPLE**



**COLUMN
EXAMPLE**

ELECTRICAL

- ALL 15 AMP (NEMA #5-15R) AND 20 AMP (NEMA #5-20R) RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING STANDARD. **UNLESS SPECIFICALLY NOTED OTHERWISE** ON THE DRAWING. **(SEE SYMBOL LEGEND)**



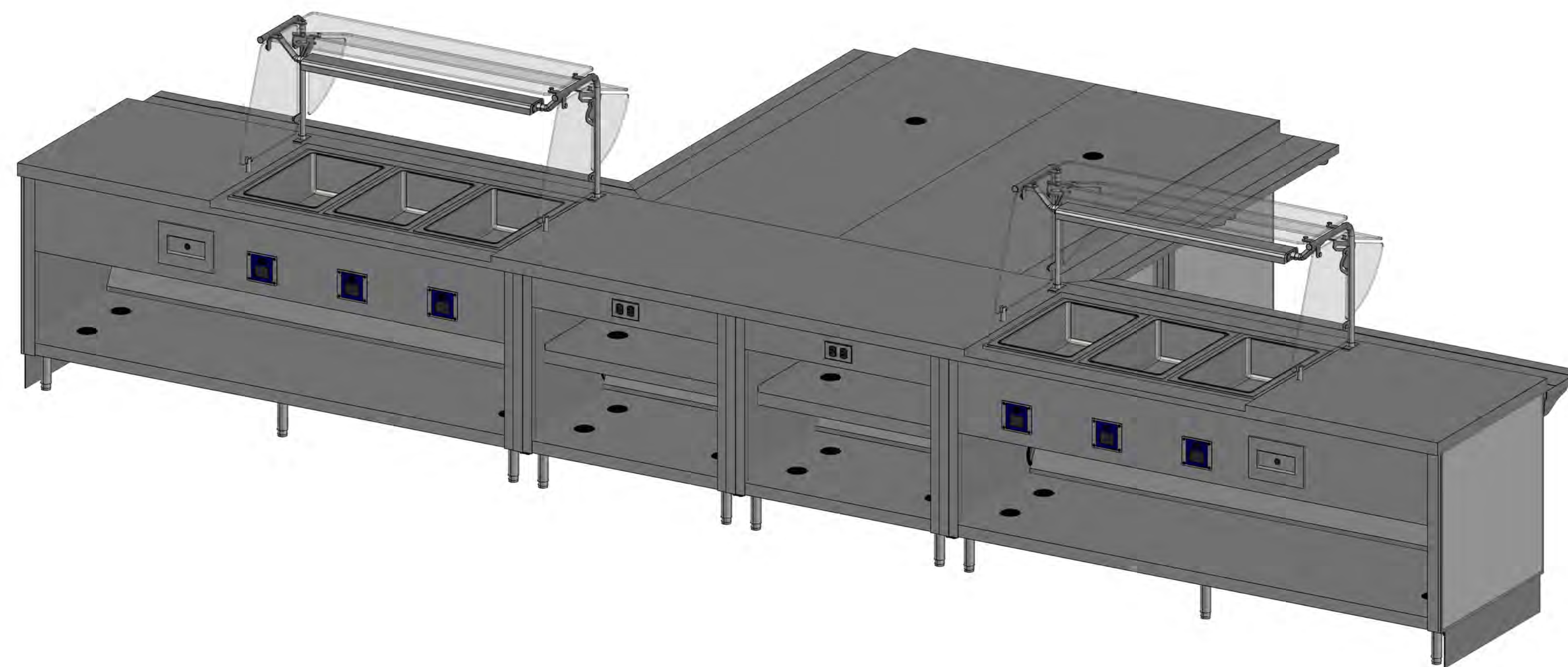
STANDARD CHANNEL BODY CONSTRUCTION

SYMBOL LEGEND

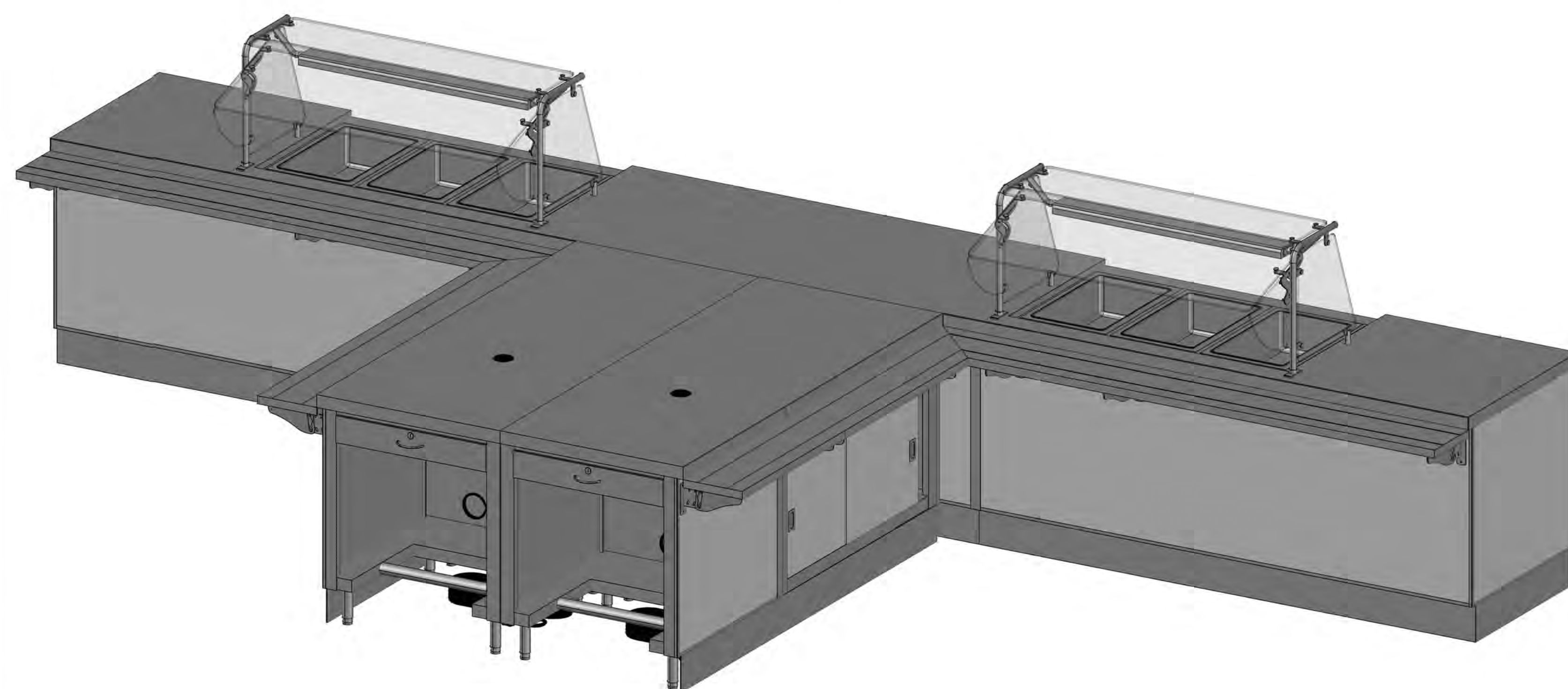
| DESCRIPTION | SYMBOL | DESCRIPTION | SYMBOL | DESCRIPTION | SYMBOL |
|--------------------|----------|--|-----------|----------------------|-----------|
| SIMPLEX RECEPTACLE | | DUPLEX GFCI RECEPTACLE (NEMA 5-15R & 5-20R ONLY) | | ELEC. CORD AND PLUG | |
| KICKPLATE LOCATION | K | LAMINATE LOCATION | L | DECOR PANEL LOCATION | DP |
| EQUIPMENT TAG | # | FIELD JOINT LOCATION | FJ | 2 1/2\"/> | |

VERIFICATION NOTE

- ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
- EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
- THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.



3D VIEWS



OLEAN HIGH SCHOOL
SERVING LINE

PROJ. NUMBER: 24-106

DATE: 05.06.2024

DRAWN BY: DL

CHECKED BY: JW

**FOOD SERVICE
SERVING LINE
DETAILS**

SHEET NUMBER:

FS103

GENERAL CONDITIONS:
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OLEAN HIGH SCHOOL
 SERVING LINE

PROJ. NUMBER: 24-106

DATE: 05.06.2024

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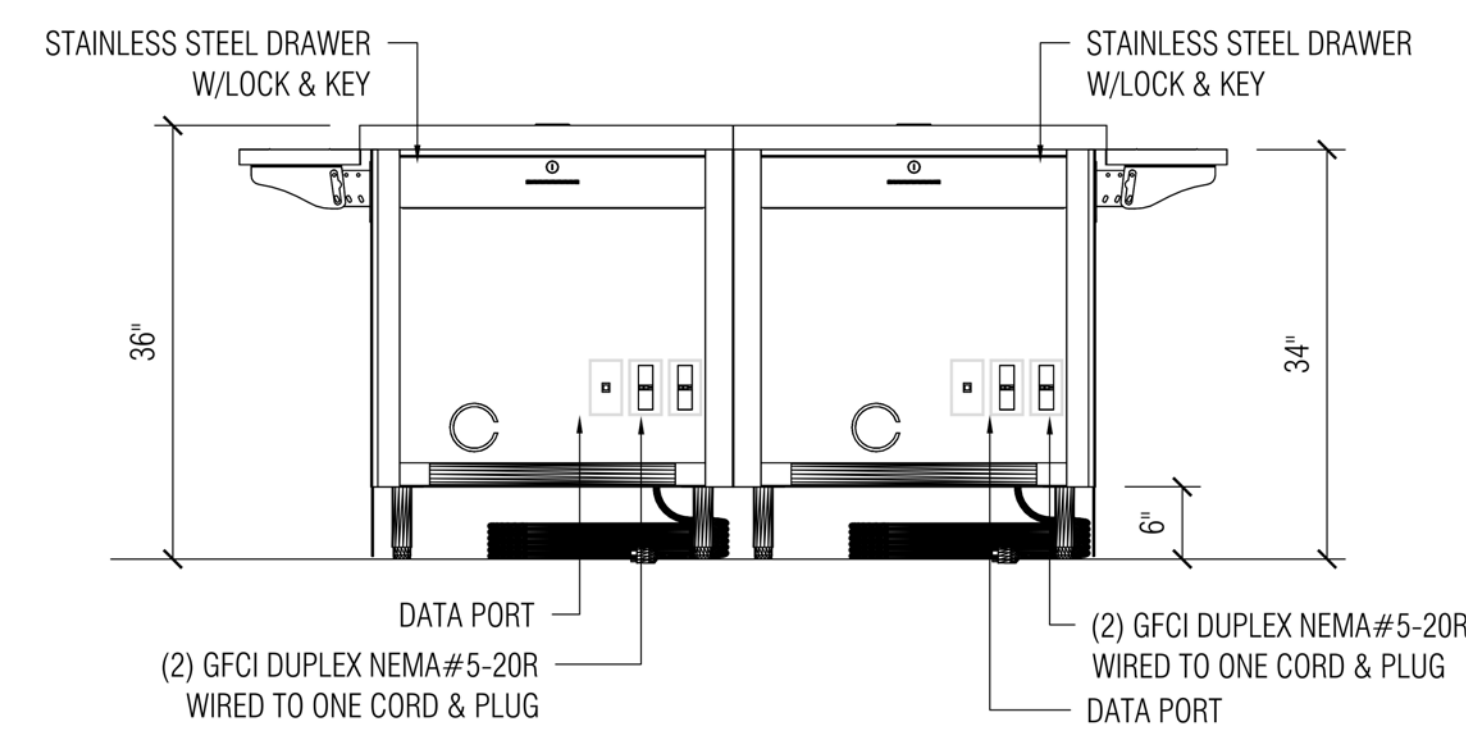
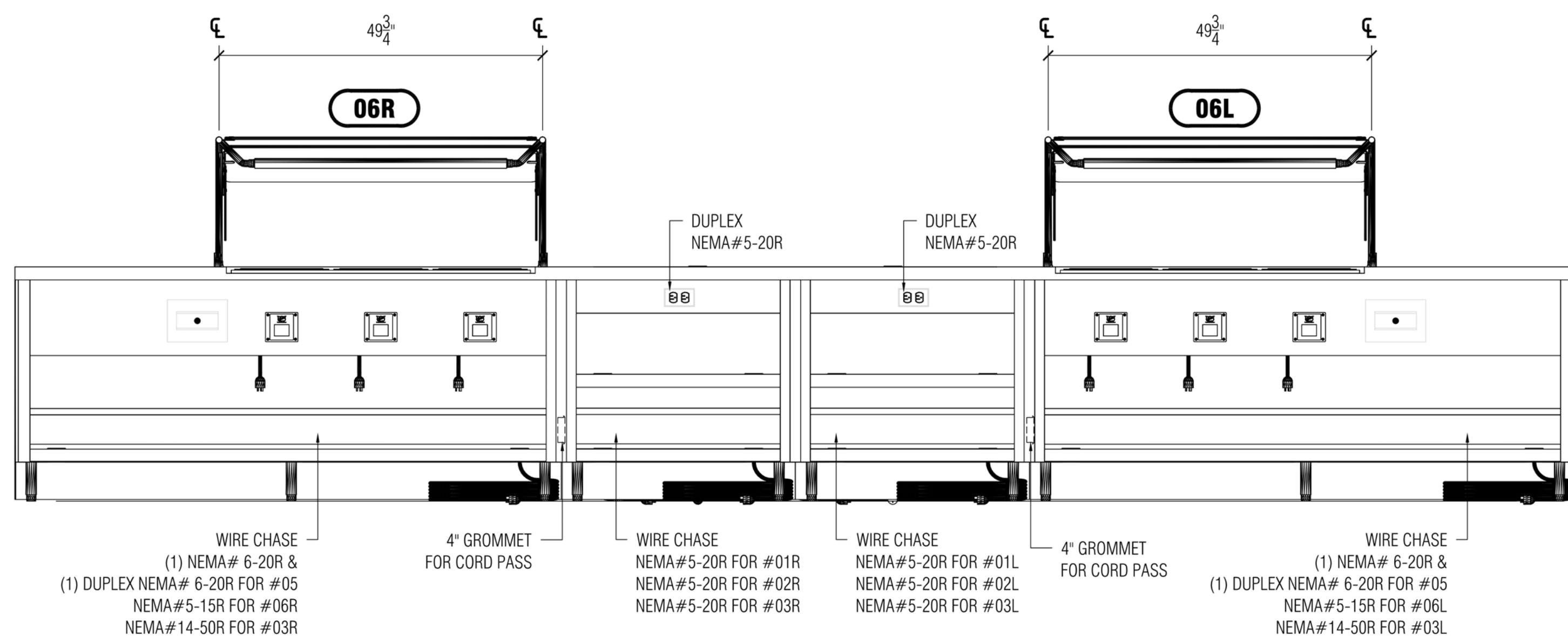
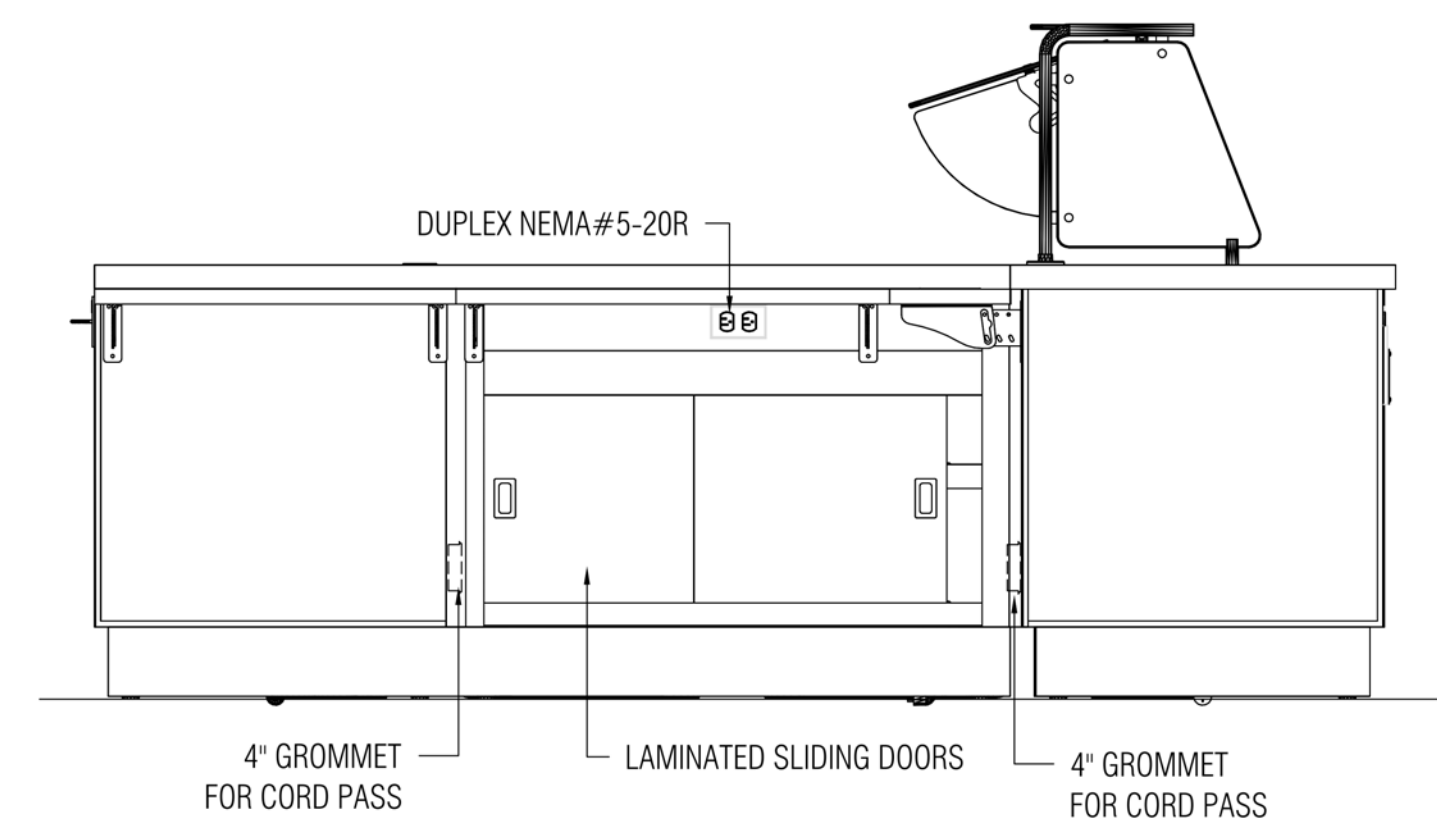
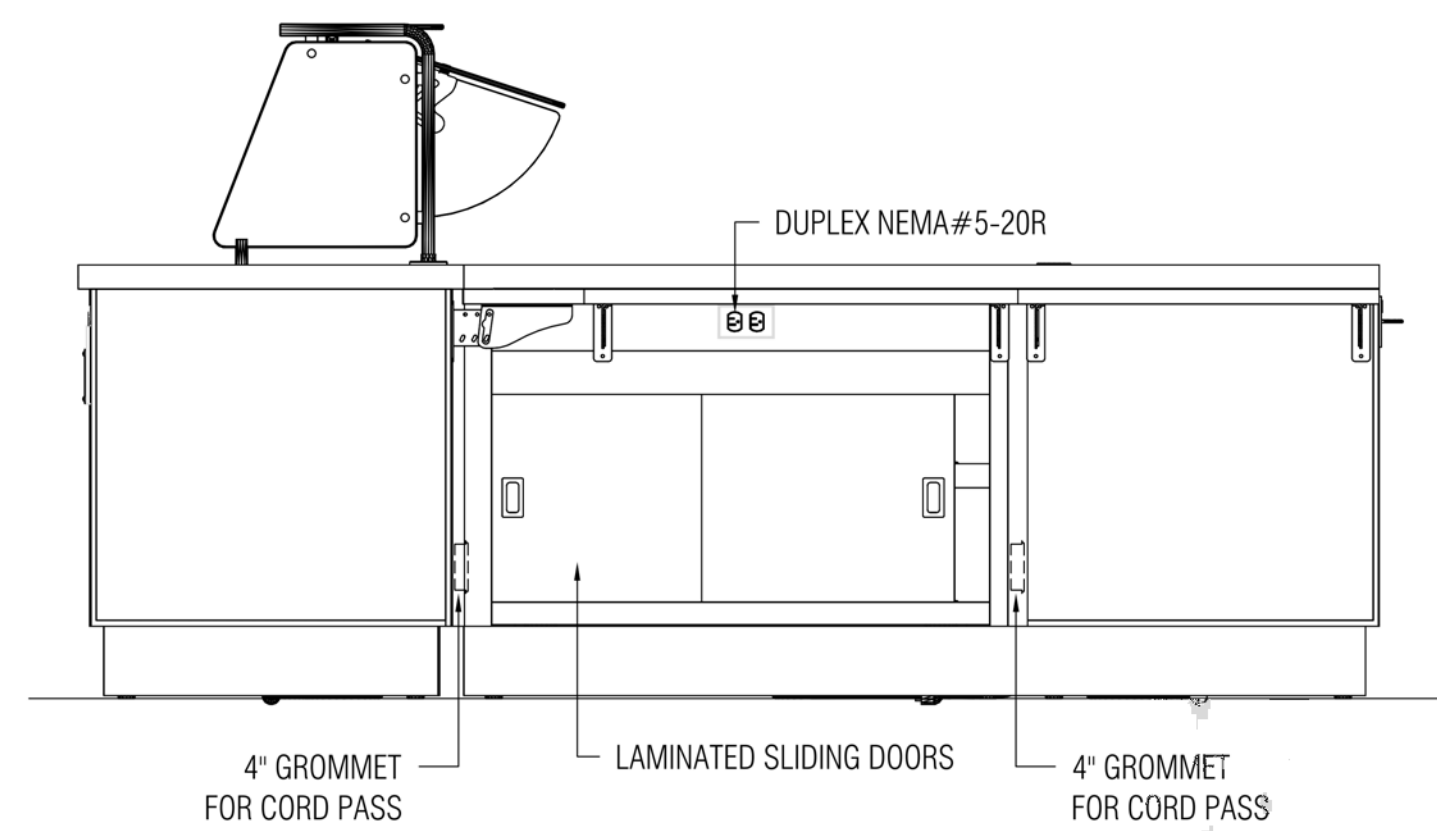
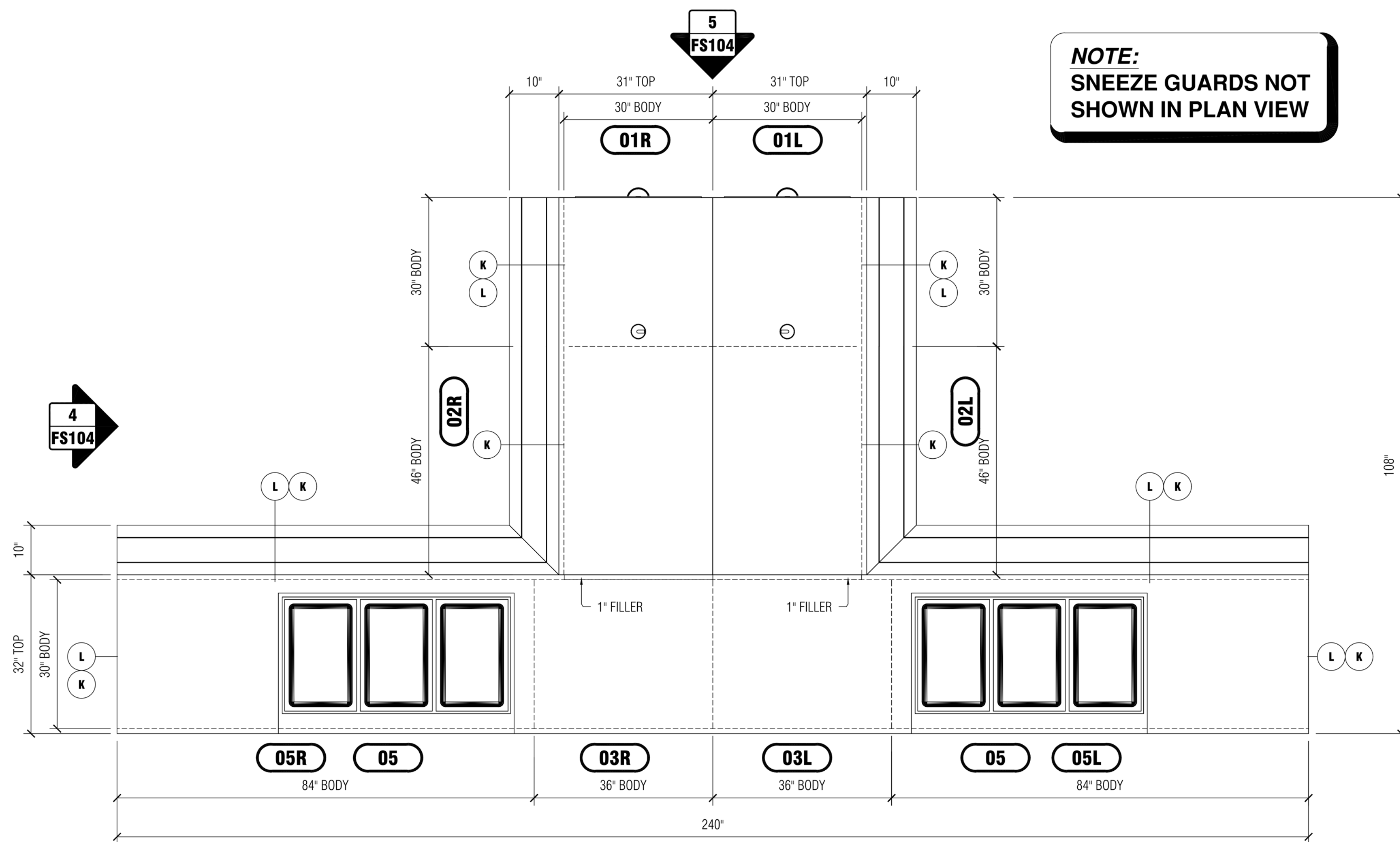
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**FOOD SERVICE
 SERVING LINE
 DETAILS**

SHEET NUMBER:

FS104

**NOTE:
 SNEEZE GUARDS NOT
 SHOWN IN PLAN VIEW**



VERIFICATION NOTE

- ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
- EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
- THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.