

**LANSINGBURGH CENTRAL SCHOOL DISTRICT
55 NEW TURNPIKE ROAD
TROY, NY 12182**

NOTICE TO BIDDERS

Request for Bid
Food Service Equipment Replacement

APRIL 29, 2025

The Lansingburgh Central School District hereby invites the submission of bids for:

**FOOD SERVICE EQUIPMENT REPLACEMENT
Bid No. RFP-24-004**

Detailed specifications and bid forms may be obtained from the Business Office, Lansingburgh Central School District, 55 New Turnpike Road, Troy, NY 12182, on any business day between the hours of 8:30 a.m. and 3:30 p.m., local time, or by calling (518) 233-6850.

Sealed bids will be received until 1:30 p.m., local time, on the 21st day of May 2025 at the Business Office, Lansingburgh Central School District, 55 New Turnpike Road, Troy, NY 12182, at which time all bids will be publicly opened and read.

Bids must be submitted to the attention of Linda Klime in sealed envelopes bearing the bidder's name, time, date of bid, and plainly marked "Food Service Equipment – RFP-24-004". 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 Linda Klime at (518) 233-6850 x 33404.

The Lansingburgh Central School District reserves the right to reject any or all bids.

RESPONSES DUE BY: 1:30 PM on May 21, 2025

GENERAL INFORMATION/CONDITIONS

Statement of Purpose:

The Lansingburgh Central 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.

**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 Middle and 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 – RFP-24-004.” 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: Lansingburgh Central School District, 55 New Turnpike Road, Troy, NY 12182, 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 specified place, 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** by 3 pm on May 7, 2025. Bidders must also provide one working email address of where the District should direct its response to any questions. Responses to questions will be answered via email to **jon@teamfsds.com** by May 11, 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 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 are 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 submitting 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 subcontractors 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 to 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 E – IRAN DIVESTMENT ACT OF 2012

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

Lansingburgh 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 April 29, 2025, 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 has 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

ATTACHMENT E – IRAN DIVESTMENT ACT OF 2012 CERTIFICATION

The Iran Divestment Act of 2012 (Act) is codified in State Finance Law (section 165-a) and General Municipal Law (section 103-g). The Act prohibits political subdivisions, including school districts and LCSD, from considering any person or entity engaging in investment activities in the energy sector in Iran as a responsible proposer or proposer. Attached is the link to the Prohibited Entities list on the OGS website:

<http://www.ogs.ny.gov/about/regs/docs/ListofEntities.pdf>

A bid or proposal shall not be considered for award, nor shall any award be made where the proposer or proposer fails to submit a signed and verified proposer's certification.

Each proposer or proposer must certify that it is not on the list of entities engaged in investment activities in Iran created pursuant to State Finance Law (section 165-a). In any case where the proposer or proposer cannot certify that they are not on such list, the proposer or proposer shall state and shall furnish with the bid or proposal a signed statement which sets forth in detail the reasons why such statement cannot be made.

The Board of Education may, but is not required to, award to a proposer or proposer who cannot make the certification if:

- a. The investment activities in Iran predate the effective date of this law (April 12, 2012), have not been expended or renewed since, and the proposer or proposer has adopted, publicized, and is implementing a formal plan to cease such activities and refrain from any new investments in Iran.
- b. The Board of Education determines that the goods or services provided by the proposer or proposer are necessary to its functions, and without an exemption it would be unable to obtain the goods or services.

By submission of this bid or proposal, the proposer or proposer and each person signing on behalf of any proposer or proposer certifies, under penalty of perjury, that to the best of its knowledge and belief, that the proposer or proposer is not on the list created pursuant to State Finance Law.

Company Name of Respondent: _____

Address: _____

City/State/Zip Code: _____

Telephone Number: _____

Fax Number: _____

SECTION 114000 – FOOD SERVICE EQUIPMENT

PART 1- GENERAL

1.1 SECTION INCLUDES:

- A. Foodservice Equipment as listed in the itemized specifications and listed in 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 other trades as indicated.
- C. Contractor -- All references for the Contractor in this Section 114000 shall refer to the Food Service Equipment Contractor (abbreviated as FSEC). Reference to any other contractor or subcontractor, shall be specific as such:
 - 1. General Contractor (abbreviated as GC)
 - 2. Plumbing Contractor (abbreviated as PC)
 - 3. Electrical Contractor (abbreviated as EC)
 - 4. Mechanical Contractor (abbreviated as MC)

1.3 RELATED SECTIONS:

- A. Refer to General Conditions, Supplementary Conditions, and applicable provisions for additional instructions.
- B. Refer to Mechanical Section for applicable provisions and sections regarding mechanical services, including, but not limited to, rough-ins, grease traps, steam traps, drain traps, atmospheric vents, valves, pipes and pipe fittings, ductwork, and other materials necessary to complete final connections to individual items as specified in this Section.
- C. Refer to Electrical Section for applicable provisions and sections regarding electrical services, including, but not limited to, rough-ins, wiring, disconnects, and other materials necessary to complete final connections to individual items as specified in this Section.
- D. Work included in other Sections 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. Such work is not included in this Section. Work included in other Sections -- Disconnection of existing equipment to be relocated and/or reused; and disconnection of existing equipment which will not be reused, shall be as determined, and designated by the Architect in other Sections. Mounting and installation of gas regulators, gas hoses, gate valves, water hammer arrestors, back flow preventers, water filters, faucets, lever drains, and drain lines, and pressure-reducing valves will be performed by the plumbing contractor. Exhaust hoods are to be removed by the Mechanical Contractor. Such work is not included in this section.

- E. Work included: Removal and disposal of existing equipment, which will not be re-used, shall be the responsibility of the Food Service Equipment Contractor. Removal of existing equipment, which will be reused, shall be the responsibility of the FSEC. This equipment shall be removed from the site, stored, cleaned, and delivered ready for final connections by others. Disconnection of utilities performed by others. All existing equipment shall be relocated as per the contract drawings. FSEC shall be responsible for pumping down and properly recovering the existing refrigerant from any systems prior to demolition. The FSEC is responsible for installation of the walk-in cooler and refrigeration systems. FSEC is to confirm ability and sizing of equipment to be installed and access into the space.

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:
 - 1. 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 Fire Protection Association (NFPA): Comply with the applicable sections of the current NFPA codes for exhaust hood, ventilators, duct and fan materials, hood wet chemical fire suppression systems, construction, and installation, as well as any local codes and standards.
 - 5. Wet chemical fire suppression systems for exhaust hoods/ventilators shall comply with UL 300 Standard or most current standard.
 - 6. National Electrical Manufacturers Association (NEMA): Comply with the most current codes or standards.
 - 7. American Gas Association (AGA): Comply with AGA standards for gas heated equipment and provide equipment with the AGA seal. Automatic safety pilots are to be provided with all equipment whenever available.
 - 8. 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.
 - 9. American Society of Mechanical Engineers (ASME): Comply with ASME Boiler Code requirements for steam generating and steam heated equipment. Provide ASME inspection stamp and registration with National Board.

10. American Society for Testing and Materials (ASTM): Comply with current requirements for flat glass. Comply with codes for heat-treated flat glass, Kind HS, Kind FT coated, and uncoated glass.
11. National Electric Code (NEC): Comply with current NFPA codes for electrical wiring and devices included with foodservice equipment, and applicable NEMA and NECA standards.
12. 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.
13. 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.
14. 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.
15. 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.
16. All walk-in coolers and freezers shall meet the applicable sections of NYECC C403.10.
17. 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.
18. All applicable local codes, standards, and regulations and any special local or job site conditions shall be complied with.

1.5 **SUBSTITUTIONS:**

- A. All substitutions for itemized equipment specified will require prior approval of the Foodservice Consultant and owner. Such requests must be made in writing no later than ten (10) business days prior to the bid due date. If approved, an addendum will be issued to all bidders at least five (5) business days prior to bid due date. All requests for substitutions shall comply with conditions and requirements as stated in Section 1.6 below.
- B. If custom fabricated items are submitted, and accepted as a substitute for standard manufactured items, these items shall meet the specifications of the specified manufactured items, in general, the fabrication section of this document.

1.6 **APPROVED SUBSTITUTIONS OR ALTERNATES:**

- A. Substitutions approved by addendum as noted in Section 1.5, and/or any alternate manufacturers listed in the Itemized Specifications, may be utilized, with the following conditions:
 1. The contract documents are designed and engineered using the primary specified

manufacturer and model. The Food Service Equipment Contractor shall assume total responsibility for any deviations required due to the utilization of a substitution/alternate manufacturer or model, including but not limited to, fitting alternates into the available space, providing directions to the General Contractor for required changes, and assuming any associated cost for utility, building, architectural, or engineering changes.

2. The submittal of an alternate manufacturer or model shall indicate agreement to the above stated conditions. At the Owner's sole discretion, failure to comply with any of these conditions, or to supply complete and correct data information shall result in the Food Service Equipment Contractor being required to provide the originally specified manufacturer and model at no additional cost to the owner.
3. Inclusion of an alternate manufacturer in the Itemized Specifications is not intended to indicate that there is an equal alternate unit to match every primary specified unit. It shall be the responsibility of the Food Service Equipment Contractor to ensure that the alternate unit submitted matches the primary specified unit, including all listed options and accessories, and meets the other project conditions.
4. The Food Service Equipment Contractor shall be responsible for supplying the model, which is equal to the primary specified model regarding general function, features, options, sizes, accessories, utility requirements, finish, operation, and listing approvals. If it is determined by the owner, or their appointed representative, at any time during the construction and installation prior to the final acceptance of the project, that the substitution / alternate model submitted is not equal to the primary specified model, the Food Service Equipment Contractor shall assume all associated costs, and implications required to replace the model submitted with the originally specified brand and model.
5. The Food Service Equipment Contractor's bid will clearly list any substitutions or alternatives to be used, including the manufacturer and model number. The proposal shall also include a manufacturer's specification/data sheet for each substitution / alternate, with any, and all deviations between the specified manufacturer and the alternate manufacturer itemized and listed. Submittal of a manufacturer's specification sheets, shall not be acceptable as the data sheet. Complex alternates such as utility distribution systems, exhaust hoods, walk-in coolers/freezers, custom fabricated items, etc., will require shop drawings specific to this project.
6. Manufacturers not approved for substitutions, or listed as an approved alternate will not be permitted, unless submitted for prior approval as described above in Section 1.5, paragraph A.

1.7 SUBMITTALS:

A. Rough-In Drawings:

1. The Food Service Equipment Contractor shall be solely responsible for the accuracy of the information provided in the submittal packages.
2. In the event utility rough ins have been accomplished before a contract is awarded to the Food Service Equipment Contractor, the FSEC shall check the existing facility and adjust their equipment to suit job site conditions and utilities where possible. If this is not possible, immediately send a letter with reasons, practical solutions, and any costs associated with

the proposed solutions to the owner and the Foodservice Consultant.

3. Submit required number of sets as directed by the architect for approval. After approval, reproduce, and supply the required number of distribution prints for the other trades for construction purposes.
4. If the architect utilizes an electronic submittal service or process, after approval, supply the required number of distribution prints for the other trades for construction purposes.
5. Submit minimum 3/8 inch per foot scale rough-in drawings for approval. These drawings shall be dimensioned; showing location of ducts, stubs, floor, and wall sleeves for ventilation, plumbing, steam, electrical, refrigeration lines, and concrete base/recess/curb dimensions as required for equipment. Drawings shall be submitted in a minimum of 24" x 36" format.
6. Verify mechanical, electrical, ventilating rough in, and sleeve penetration locations at project site as required.

B. Shop Drawings:

1. Submit shop drawing sets as directed by the architect for approval. After approval, reproduce, and supply the required number of distribution prints for the other trades for construction purposes.
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 inches 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. Submit an Equipment Manual with a cover sheet, and detailed information on every item included in the Itemized Equipment List. This information shall include but not limited to items and model numbers, basic description, quantity required, all options and accessories to be provided, exact utility requirements, manufacturer specification sheets, reference to specific shop drawings, etc. Mark each data sheet with the applicable project equipment item number. Highlight model numbers and/or accessories on each sheet for a clear indication of what is included in the submittal. Each data sheet includes NEMA plug and receptacle configuration for applicable items. Every cover sheet and associated detailed submittal shall provide sufficient and complete information to verify that the Food Service Equipment Contractor is providing each item in compliance with the Contract documents.
2. Architect / Foodservice Consultant review of shop drawings, and equipment manuals 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.

1.8 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 architect, owner, or construction manager.
- 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 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.

1.9 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.

1.10 DISCREPANCIES

- A. If discrepancies are discovered between the drawings and the specifications, the FSEC 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.

1.11 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 in 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 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 will be a subcontractor for the FSEC, 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 subcontractor employed by Food Service Equipment Contractor for this project shall comply with these same qualification requirements.
- C. The Architect, and/or Foodservice Consultant for the project shall approve the Food Service Equipment Contractor.

1.12 PRODUCT HANDLING:

- A. Storage of Materials, Equipment, and Fixtures. The Food Service Equipment Contractor is responsible for receiving 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 equipment charges shall be arranged for and paid for by the Food Service Equipment Contractor and are to be included in the bid price, unless conditions change at the job site, after acceptance of bid through no fault of the FSEC.

1.13 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.

1.14 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.

1.15 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 General Contractor, or the Construction Manager.
- 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 Architect immediately upon the realization by FSEC that delays are possible, 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. Quality Standards for Plastic Laminates:
 - 1. Comply with current NSF Standards.

2. Applied directly over 3/4" thick close-grained plywood, Grade A/B, or better of selected, smooth, sanded stock to ensure a smooth ripple-free laminated surface. OSB, MDF, or particleboard panels are not considered acceptable. If specified plywood substrate is unavailable, submit specifications and sample alternate material for approval.
3. Adhere to substrate materials with manufacturer recommended waterproof and heatproof contact cements only.
4. Exposed faces and edges shall be faced with 1/8" thick material. Corresponding backs are to be covered with approved backing material. No unfinished exposed plywood surfaces will be acceptable.
5. All plastic laminate surfaces are to be finished without waves and unsightly joints.
6. Color and texture as selected by the Architect/Interior Designer.

C. Insulation:

1. For low temperature applications, such as ice bins, cold pans, or fabricated under counter freezers or refrigerators, use urethane, rigid board foam, or foamed-in-place; not less than two (2) inches thick, except that vertical surfaces of cold pans and ice bins may be one (1) inch thick. Insulation shall be bonded at joints with urethane or polyurethane expanding foam to fill all voids and prevent condensation on exterior. Polystyrene foam will not be acceptable.
2. For heated type applications, use mineral wool, a minimum of one (1) inch thick.
3. All insulation shall be fully encased, or enclosed.

D. 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.

E. Paints and Coatings:

1. Provide the types of painting and coating materials which, after drying or curing, are suitable for use in conjunction with foodservice and which are durable, non-toxic, non-dusting, non-flaking, mildew resistant, and comply with all governing regulations for foodservice.
2. Pretreatment. All metal surfaces to be painted are to be cleaned and/or chemically etched as per the recommendations of the manufacturer for the finish coating that is to be applied.
3. Raw metal surfaces are to be coated with suitable primer/filler paint before application of finish coat.
4. 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.

2.3 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 covers 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. Anchors to supporting substrate were 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 3/4". All horizontal edges and internal corners of dish tabletops shall be covered 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 3/4". All horizontal edges and internal corners of preparation counter tops shall be covered 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 of sizes convenient for shipping and entry into building spaces. All field joints shall be fully continuously 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. Free-standing 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 are 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 NYSOCCR 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 should 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 traps 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 is 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 boxes, 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, housing, skirts, trim panels, operating components, mechanical, and electrical devices associated with the food service 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.

2.4 REFRIGERATION:

A. General:

1. All refrigerant and associated components shall comply with the latest code requirements and shall comply with the latest Federal Regulations for energy efficiency. Walk-In coolers or freezers need to include the following: automatic door closing device, power air curtains on doors, heated triple pane windows on cooler and freezer doors, high efficiency lighting or automatic light switches, R-25 insulation in cooler walls, doors, and ceilings, R-32 insulation in freezer walls, doors, and ceilings, and R-28 insulation in walk-in cooler and freezer floors. Condensing units shall be equipped with PSC fan motors and evaporator fans shall utilize the ECM type fan motors. Refrigerants must comply with the latest type required by Federal Regulations and use R290 refrigerant where possible.
2. Wiring for walk-in refrigerator and freezer cabinets shall be UL approved type from exterior junction boxes to internal components, with insulation, unless local codes require metallic conduit (EMT or Greenfield). For freezer applications, Seal-Tite Flex or approved equal shall be used. Lighting receptacles, and door switches shall be mounted weatherproof

boxes. All penetrations to be insulated with expanding foam and sealed to prevent condensation moisture buildup.

3. Furnish either single, or multiple condensing units, or a rack refrigeration system as specified and/or recommended by the manufacturer for the items on the equipment schedule. Furnish all components necessary for a complete installation of the system, including coils, receivers, compressors, motors, motor starters, mounting bases, vibration isolation units, fans, dryers, valves, piping, insulation, gauges, winter control equipment, etc.
4. 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.
5. 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 air flow 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. Cold Pans:

1. Ice pans, refrigerated pans, and cabinets shall be provided with breaker strips or other insulation where adjoining top or cabinet face materials to prevent transfer of cold and possible condensation problems.
2. All open top mechanically cooled custom fabricated, standard buy-out refrigerators, and / or cold pans shall comply with the latest NSF Standard #9 requirements.

D. 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 Architect for evaluation and decision.

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 Architect, 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 food service 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 General Contractor 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 FSEC's work.
- B. A competent supervisor employed by the Food Service Equipment Contractor shall be always

present during work by any of the FSEC'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 FSEC to allow any trash, debris, rubbish, crating, boxes, packaging, etc. to accumulate at the job site. At the completion of their work, the FSEC 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 smooth 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. FSEC 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 FSEC to the architect and/or consultant.
- B. The Food Service Equipment Contractor is to test and start up **all** equipment prior to the equipment demonstration. Any problems should be addressed prior to the training and a written report should be submitted by the FSEC to the architect and/or consultant.
- C. The Food Service Equipment Contractor is to plan for a demonstration of food service 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 FSEC shall provide a written attendance sheet for all attendees including owner/operator, FSEC representative, and all equipment demonstrators. Failure to provide this submittal will hinder the closeout of the project.

PART 4 - ITEMIZED SPECIFICATIONS:

Work included: Removal and disposal of existing the walk-in, refrigeration systems, piping, drains and all associated items, and disposing of it according to local regulations. Disconnection of utilities performed by FSEC. FSEC shall be responsible for pumping down and properly recovering the existing refrigerant from the walk-in refrigeration systems prior to demolition. Any refrigerant being reclaimed must be done by using EPA certified technicians in accordance with EPA guidelines. Proof of proper recovery and disposal will be required. The FSEC is responsible for installation of the walk-in coolers and refrigeration systems and sealing all wall and ceiling penetrations. FSEC is to confirm ability and sizing of equipment to be installed and access into the space.

MIDDLE SCHOOL

ITEM: 1

QUANTITY: 1

MANUFACTURER: TRUE MANUFACTURING

MODEL: T49F

DESCRIPTION: REACH -IN FREEZER
Relocate existing freezer as shown on the plans.

ITEM: 2

QUANTITY: 1

MANUFACTURER: VICTORY

MODEL: VWR48HC

DESCRIPTION: WORK TOP REFRIGERATOR
Worktop Refrigerated Counter, Powered by V-Core, two-section, 48" wide, rear mounted self-contained refrigeration, 11.82 cubic feet capacity, (2) self-closing doors, (4) epoxy coated wire shelves, full electronic control, stainless steel worktop, door, front and sides, aluminum interior, 4" high foamed in place backsplash, Santoprene gaskets with 2 year warranty, R290 Hydrocarbon refrigerant, 1/6 HP, UL and NSF Listed.

- 120/60/1
- Door hinging: Left door hinged on left and Right door hinged on right
- Remove backsplash
- Stainless steel back
- Casters, set of (4), 6" high, (2) with brakes
- Seven-year parts and labor warranty
- Seven-year compressor warranty

ITEM: 3

QUANTITY: 1

MANUFACTURER: ACCUTEMP

MODEL: EGF2083B2450-T1

DESCRIPTION: GRIDDLE
AccuSteam Griddle, countertop, electric, 24" x 24" griddle area, 7-gauge 304 stainless steel cooking surface, digital thermostat, and controls, 4" grease trough, 14 gauge. stainless steel cabinet, 4" legs, UL and NSF listed.

- 208/60/3
- Griddle Cleaning Kit
- One-year parts and labor warranty
- Lifetime service and support guarantee

ITEM: 4

QUANTITY: 1

MANUFACTURER: ADVANCE TABCO OR EQUAL

MODEL: FS-4048-24-US

DESCRIPTION: EQUIPMENT STAND

Equipment Stand, 48" wide x 40" deep x 24" tall, 16/300 stainless steel top with 1 ½" up-turn on back and both sides, stainless steel legs, adjustable undershelf, bullet feet, and NSF listed.

ITEM: 5

QUANTITY: 1

MANUFACTURER: EQUIPEX

MODEL: SAV-G PALI

DESCRIPTION: VENTLESS HOOD

SA Vent Ventilation System, countertop, electric, 26" long, for small Type 2 appliances with surface heating, allowing enough room to fully raise the tops, holds up to 150 pounds, 26" wide x 20 ¼" deep base, removes grease, smoke and odor, removable grease cup, reusable grease and (2) disposable filters, stainless steel construction, 500 CFM, ETL and NSF listed.

- One-year parts and labor warranty
- 120/60/1
- Model #SA VENT-PALI-2 Pre-Piped Ansul System includes (2) each: nozzles, swivels, nozzle caps, chrome dipped piping and fittings, fusible link detector with internal conduit.
- Certified Fire Suppression contractor to provide, install, and certify unit with Automan control assembly, 1.5-gallon tank assembly, fusible link and cable, interconnecting piping and conduit, remote pull and cable, pulleys, charged cartridge, electrical wiring, shunt trip breakers, permits, fees, field inspections and local testing
- Right hand model
- Front platform extension up to 10"
- Side platform extensions up to 3" per side
- Extra particulate filter
- Extra carbon filter
- Support leg for extended front extension

HIGH SCHOOL

ITEM: 6

QUANTITY: 1

MANUFACTURER: KOLPAK or THERMO-KOOL

MODEL: 214567

DESCRIPTION: WALK-IN COOLER

General – The overall size of the walk-in box shall be approximately 19'0" x 7' 9" x 7'6 ¼" Tall. The cooler compartment interior dimensions are as shown in the drawings. Verify size and shape as shown on

the plan. Walk-ins shall be constructed of prefabricated modular panels as manufactured by Kolpak. All insulated panel structures to be set up at factory prior to shipment, checked for structural and quality accuracy, photo-graphed prior to shipment. They shall be designed for easy and accurate field assembly, future enlargement by the addition of panels, or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7 and UL. This unit shall be provided with provisions to install the unit in a floor depression to recess the walk-in unit to create a smooth transition between the walk-in floor and building floor.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision roll formed to exact dimensions with double 90° edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a teardrop profile gasket and placed in precision-tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature within the foaming fixture to provide permanent adhesion to the metal surfaces, to allow uniform foam expansion and to maximize finished panel strength. Panel edges shall have a molded urethane tongue and groove profile of insulation factor equal to core material to accurately align panels during installation and to assure an airtight seal. No structural wood, steel, straps, high density rigid form or other non-insulating materials shall be used in panel construction. Finished panels must be UL classified building units and each should bear the Underwriters Laboratory label and meet a minimum R32 rating.

Finished panels will be 4" thick and will be provided in 11 ½", 23", 34 ½" and 46" widths to conform to project drawings. Corner panels shall be one piece 90° angled construction and shall measure 12" x 12" or 12" x 6 ½" where required. For units with multiple compartments, specially designed "Tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6 ½" where required. All panels shall be interchangeable with like panels or standard doorframe sections for fast and easy assembly.

Floor Construction – Where prefabricated floor panels are required; they shall be of similar design to other panels and shall incorporate a fully die formed ¼" NSF coved radius at all interior floor to wall junctures. Floor panels shall be reinforced with ¾" exterior grade plywood and shall be capable of supporting evenly distributed loads up to 1300 pounds per square foot or more. Floor to be Aluminum with non-skid strips in the aisle ways.

Door Construction - Entrance doors are constructed like other panels and shall be flush mount, magnetic in-fitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate UL listing labels. The perimeter of the door and frame shall be built of a fiberglass reinforced plastic (FRP) pultrusion weighing not less than 8.4#/lineal foot. All pultrusion's shall be non-conductive, non-corrosive, rust proof and listed by the National Sanitation Foundation. Doorjamb shall house a doorframe heater circuit, and a magnet attracting stainless steel trim strip. The doorframe shall be equipped with flexible bellows type vinyl door gasket with magnetic core, and flexible EPDM (ethylene propylene diene monomer) adjustable door sweep. Standard door frame sections 46", 57 ½" or 69" wide shall be equipped with a LED vapor proof light fixture and globe pre-wired to the IC-Plus controller switch with pilot light. An aluminum braided heater wire with integral circuit closure providing activation while the refrigerated room is within operating temperature and a 14-gauge stainless steel threshold plate shall also be included in all door frames.

The door hardware shall be die cast zinc with brushed satin finish. Doors shall be mounted with two (2) heavy-duty cam lift hinges attached to steel backing plates foamed-in-place as part of the door frame. The pull handle assembly shall incorporate a keyed cylinder lock and an inside quarter-turn safety release handle to prevent personnel entrapment. A hydraulic closer device shall assist positive door closing and sealing.

Walk-In Monitoring System IC-Plus: System to have an easy-to-read LCD display with high and low alarm set points with audible and visual alerts for alarm conditions. The system should include Adaptive Programming for automatic set point control. Wi-Fi connectivity is included for remote notifications of alarms such as power failure alarm, high and low temperature alarms, panic alarm, and door open alarm. The system should have an integrated push button light switch with on/off indicator light. The system shall comply with the latest federal energy requirements by incorporating an automatic lighting shut off. The system should actively monitor and control door heater assembly for proper operation and lower energy consumption by having programmable initiation temperature and percentage of operation time adjustability. The system shall be supplied with dry contacts for connection to equipment that requires dry contacts such as building monitoring systems, dialers, etc. The system should have a real-time clock and data for 100% HACCP-compliant data logging. Polling frequency shall be fully programmable from the face of the controller. The memory shall be non-volatile to ensure zero loss during power outages and shall include a battery backup complete with an integrated charging circuit. The system should have a USB interface on the face of the monitor and Wi-Fi Connectivity for automatic and on-demand HACCP data extraction. The system shall be able to remotely notify over local Wi-Fi network email/SMS text communications to designated parties alarm conditions such as high/low-temperature alarms, power failure, panic alarms and door ajar. The system to be supplied interior press button light switch with a constant burning backlight. The system shall be supplied with a secondary temperature probe with individual alarm set points for dual zone monitoring. Coordinate remote alarm monitoring with the owner and other trades as required.

IC Plus Options:

Doors to be:

Exterior entrance doors, 36" x 77" (swing as shown on drawing) to include:

- Door Closer
- Door Kick plate, 1/10" aluminum tread plate, 36" High on interior and exterior of each door
- (2) Adjustable Cam lift hinges
- Deadbolt key handle with inside safety release
- Magnetic gasket
- Adjustable double sweep door gasket
- Light Switch with pilot light
- Monitoring System (IC-Plus)
- 14"x 24" heated Vision Window
- Panic Button
- Motion Sensor Light

Finishes - The interior and exterior finish on all panel surfaces may be manufactured from any combination of the following premium grade aluminum or steel materials. The gauge or thickness of the metal material listed is rated prior to embossing.

- Exposed Exterior walls: 22-gauge beaded stainless steel with #3 finish.
- Un-exposed exterior: 26-gauge embossed stucco galvanized steel
- Interior walls: 26-gauge embossed white stucco coating
- Interior ceilings: 26-gauge embossed white stucco coating

Insulation - Insulation shall be 4" thick high-pressure impingement mixed (HPIM) foamed-in-place urethane, minimum density of 2.4 pound per cubic foot, fully heat cured, and bonded to metal finishes. The insulation shall be manufactured using HCFC-141b expanding agent, which has an ozone depletion rating of 0.1 and a global warming rating of 0.05. The thermal conductivity ("K" factor) shall not exceed 0.133 BTU/Hour/Square Foot/Degree Fahrenheit/Inch of Thickness across the entire width of the panel. Overall coefficient of heat transfer ("U" factor) shall not exceed .033 and the resistance to heat penetration ("R"

factor) shall not be less than 30. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The finished aluminum panel (not just the core material) shall be listed by Underwriters Laboratories as a Class 1 (UL-723) building material and demonstrate a flame spread rating of 20 or less and smoke developed of 350 or less in accordance with ASTM-E84 Standards. This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions. Foam used shall be Factory Mutual listed.

Panel Assembly - Assembly of Walk-In shall be accomplished using cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" and at junction of vertical and horizontal joints by 23". Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports using a hex wrench, thereby pulling the panels together and establishing an airtight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final assembly. Complete step-by-step assembly instructions, and erection drawings shall be supplied by the manufacturer.

Walk-In Accessories for each compartment:

- (2) LED 48" Light fixtures per compartment, high output, for low temperature applications in a cooler.
- LED Vapor-proof light in each door frame
- (1) Clear Vue hinged curtain.
- The door panel shall have conduit stubbed up through the panel for the air door circuit.
- Non-skid strips (in aisles only)
- Exposed exterior to have two-tier vinyl bumper rails mounted at 12" AFF and 36" AFF.
- Exterior corners of building walls to be sealed with full-height stainless steel closure strips.
- Provide stainless steel closure panels between walk-in and ceiling.
- Provide a vapor barrier between the concrete slab and the walk-in floor panels. (Typically, a 15-pound asphalt paper with a 4" overlap at all seams). Verify with manufacturers installation instructions. Provide documentation and photos as proof of installation.
- Heated pressure relief port on freezer sections
- The door panel shall have conduit stubbed up through the panel for electrical connections.

Warranty - Insulated panel products are to be warranted for a period of ten (10) years after the date of installation for the original user should the panels be installed properly and be used under normal service conditions. After an inspection authorized by the manufacturer, should any part of the product prove to be defective in material or workmanship, it will be repaired or replaced free of charge, F.O.B. factory. This warranty does not apply to accessories or components supplied but manufactured by other companies who furnish their own warranties.

K.E.C. shall provide an installation workmanship warranty of three (3) years from the date of installation.

All refrigeration equipment shall comply with the Federal Regulations for energy efficiency. Walk-In coolers or freezers need to include the following: automatic door closing device, strip curtains on hinged doors, heated triple pane windows on cooler and freezer doors, high efficiency lighting or automatic light switches, R-25 insulation in cooler walls, doors, and ceilings, R-32 insulation in freezer walls, doors, and ceilings, and R-28 insulation in walk-in cooler and freezer floors.

Prior to turning on refrigeration systems, K.E.C. to "test" the walk-in boxes to verify they are air tight. A smoke test, flood light test, or other means of similar testing is required. If an air-tight test is not performed,

the F.S.E.C. will provide a letter of workmanship warranty for a period of five (5) years covering any defects or air leaks in the walk-in unit.

ITEM: 7 & 8

QUANTITY: 1

MANUFACTURER: KOLPAK or THERMO-KOOL

MODEL: BCH0010MCACZ / BEL0095BS6AM

DESCRIPTION: WALK-IN REFRIGERATION

Walk-In cooler will be provided with a condensing unit and evaporator for refrigerated equipment in accordance with ASHRAE standards. All systems shall be supplied with complete controls for a working system. Each system shall consist of a new condensing unit suspended on a structural steel base with cover and winter controls.

Condensing units shall be accessible with preassembled remote, scroll type, air-cooled units for outdoor installation with matching evaporator. Condensing units shall be equipped with PSC fan motors and evaporator fans shall utilize the ECM type fan motors. All refrigeration equipment shall comply with the Federal Regulations for energy efficiency. Refrigeration systems are to be located on the exterior window well next to the building.

Medium temperature unit shall utilize R-448a refrigerant. The manufacturer calculates heat loads and provides systems with a minimum of 105% of needed capacity to maintain holding temperature 35° F in coolers. Calculations shall take into consideration box ambient, refrigeration system ambient, airflow, and exposure to sunlight and altitude. Interconnection of refrigeration lines, insulation, and electrical wiring shall be accomplished by the appropriate trades and shall be a portion of the Kitchen Equipment Contract.

The refrigeration system on the walk-in will be equipped with Eco-Smart on-demand de-frost controller factory mounted to the evaporator coil(s). The Eco-Smart will be custom designed for refrigeration systems to control the electric expansion valve in response to true evaporator superheat and return air temperature. Power wiring for the evaporator coils will be provided by the E.C. as required. Off cycle and electric defrost are also available. Provide heaters as required so product does not freeze.

Additionally, a refrigeration system containing an Eco-Smart controller will consist of the following factory-mounted parts:

- Electronic controller board with three- digit LED and push button panel interface for setup
- Three solid state temperature sensors
- Pressure transducer
- External relay to control liquid line solenoid valve or compressor contactor
- Electric expansion valve
- 24V transformer

The Eco-Smart board will contain three relay outputs: defrost heater (20A), evaporator fan (10A) and alarm (5A). The board will include connection points for alarm systems provided by others.

Medium temperature systems come with one preprogramed defrost per day if it needs to run in safe mode and to ensure oil returns to the compressor if no demand defrosts are required. All other defrosts are by demand which will be activated by the 3 factory mounted sensors on the evaporator coil.

COOLER CONDENSER:

Compressors shall be scroll type and shall operate on R-448A refrigerant. Multiple compressors shall be used to satisfy load requirements. Small loads shall be combined in a multiplex arrangement and satisfied using a single compressor. Each compressor unit shall also include dual pressure control, sight glass, liquid line drier and suction and discharge vibration eliminators. Provide one (1) BCH0010MCACZ Medium temperature, 35-degree Fahrenheit, pre-assembled remote, scroll outdoor remote refrigeration condenser (.50 H.P.) with voltage to be 208/3. Provide and install weather-proof stainless-steel housing, low ambient controls, and a mounting stand. Low pressure bypass and ambient safety accessories are to be provided on the outdoor condensing units to protect them under extreme outside temperatures of approximately -20 F.

COOLER EVAPORATOR:

Evaporator Coils - Matching evaporators shall be provided as required to complete the system. Evaporators shall be provided with mounted expansion valve and room thermostat. Evaporators shall be provided with the Eco-Smart Controller System. Evaporators shall be off cycle, electric or reverse cycle defrost. Provide one (1) BEL0095BS6AM evaporator unit and voltage of 208/1. Low profile evaporator coil with expansion valve, thermostat, and solenoid factory mounted. Evaporators shall be forced air type designed for ceiling installation. Air discharge shall be parallel to the walk-in ceiling. Fan motors, guards, multi-fin, and tube-type coil shall be housed in heavy gauge aluminum housing. Unit shall have drain pan with suitable drain-pipe connection. Defrost shall be initiated only when required by demand defrost settings and temperature terminated with built-in fail-safe control. All cooler systems are equipped with an "off cycle" timer to maximize heat transfer and maintain optimum energy efficiency. Evaporators shall be U.L. listed.

MONITORING:

The system shall be provided with means to monitor the refrigeration systems via the SmartVap controller, which is an on-demand or adaptive control board.

- The system goes into defrost only when needed.
- Saves energy by adapting to the load and cooling required.
- Includes remote monitoring and communication capabilities.
 - Ability to view and control system operation remotely.
 - Remotely download temperature and alarm report history.
 - Remotely view and change system parameters and alarm settings.
 - Advanced alarm notification via text and/or e-mail for up to five recipients.

Piping Specifications:

- All refrigeration piping will be performed by the Food Service Equipment Contractor. This Contractor will install all components and piping per the manufacturer's recommendations. The Food Service Equipment Contractor will perform all refrigeration piping. This Contractor will install all components and piping per the manufacturer's recommendations. Traps, piping hangers and supports, and all associated hardware shall be provided by this contractor.
- Line sizes must be appropriately sized for the length of run. If units have reverse-cycle defrost, liquid lines shall be upsized to one nominal size.
- FSEC will make all final connections to the evaporator and the condenser, charge and test the operation of the system.
- Copper drain lines, heated and insulated where needed, installed by the Food Service Equipment Contractor.
- The heat tape is to be powered from a separate circuit provided by the E.C. and connected by the F.S.E.C.

Electrical Specifications:

- Electrical Contractor is to provide final electrical connection to the condenser, evaporator, air curtain, and lights. Coordinate location with the General Contractor.
- Provide Cat5 or Cat 6 cable from the evaporator to the building internet network or Food Service director's office for monitoring of the refrigeration system, to be installed by the E.C.

Wiring:

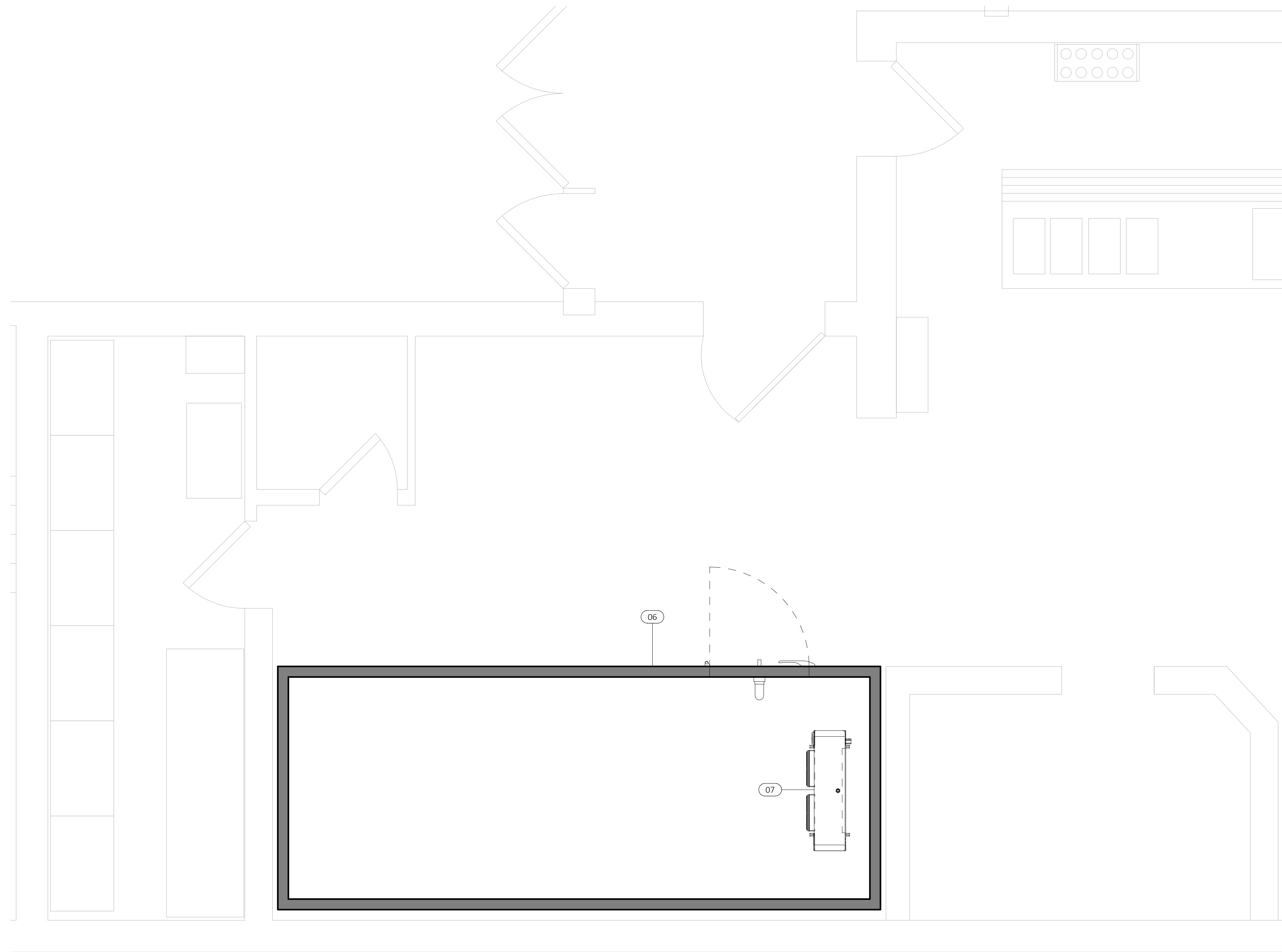
- All interior wiring shall be "liquidtight" fittings and sealed to prevent water migration.
- The use of Romex, BX, and MC Cable is prohibited and should be deemed to not meet specifications.
- All control wiring and inter-wiring are to be done by the Food Service Equipment Contractor.

Warranty:

The successful bidder shall provide written warranties that specify, subject to normal and accepted use, at a minimum:

- Five Year Compressor Warranty
- Three Year Service / Workmanship Warranty on refrigeration installation.
- One Year Manufacturer's Warranty on all other components.

END OF SECTION 114000



FOOD SERVICE EXISTING EQUIPMENT SCHEDULE			
NO.	QTY.	CATEGORY	REMARKS
06	1	WALK-IN COOLER	REMOVE
07	1	WALK-IN COOLER EVAPORATOR	REMOVE
08	1	WALK-IN COOLER CONDENSING UNIT	REMOVE

***THE FSEC IS RESPONSIBLE TO REMOVE THE WALK-IN, WALK-IN REFRIGERATION SYSTEMS, PIPING, DRAINING, AND ALL ASSOCIATED ITEMS, AND DISPOSE OF ACCORDING TO LOCAL REGULATIONS. THE FSEC IS RESPONSIBLE TO PUMP DOWN AND PROPERLY RECOVER THE EXISTING REFRIGERANT FROM ANY SYSTEMS PRIOR TO DEMOLITION. PROOF OF PROPER RECOVERY AND DISPOSAL WILL BE REQUIRED**

NOTE: REMOVE CONDENSING UNIT LOCATED IN WINDOW WELL AT FRONT OF BUILDING

1 EXISTING FOOD SERVICE EQUIPMENT PLAN
1/2" = 1'-0"

RELOCATE, SALVAGE OR REMOVE ALL EXISTING FOODSERVICE EQUIPMENT

RELOCATE = RELOCATE EQUIPMENT PER THE PLANS AND SPECIFICATIONS
 SALVAGE = TURN OVER THE EQUIPMENT TO THE OWNER AND DELIVER TO DESIGNATED LOCATION
 REMOVE = REMOVE AND DISPOSE OF THE EQUIPMENT

#	Date	Description	By



GENERAL CONDITIONS:
 THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND VENTILATION REQUIREMENTS SHALL BE DETERMINED BY THE CONTRACTOR. ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTORS. CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND ETC., AND ARE TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR ADHERENCE TO CODES RESTS WITH THE GENERAL CONTRACTOR AND/OR HIS SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR REPRODUCED WITHOUT CONSENT. THIS PLAN IS FULLY PROTECTED UNDER THE COPYRIGHT LAWS OF THE UNITED STATES.

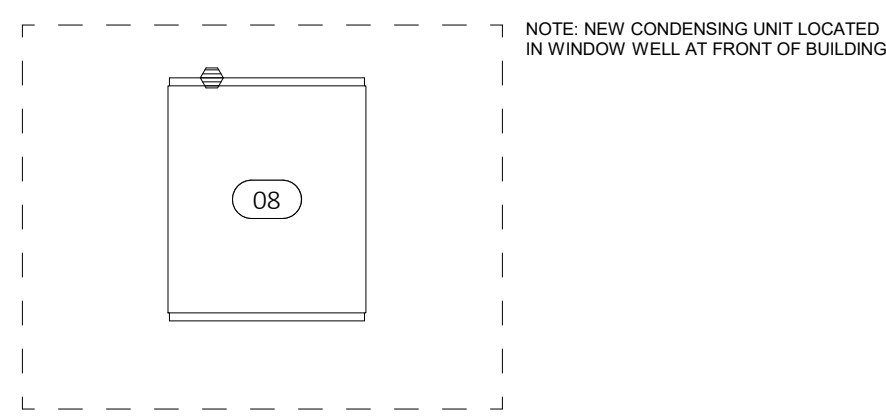
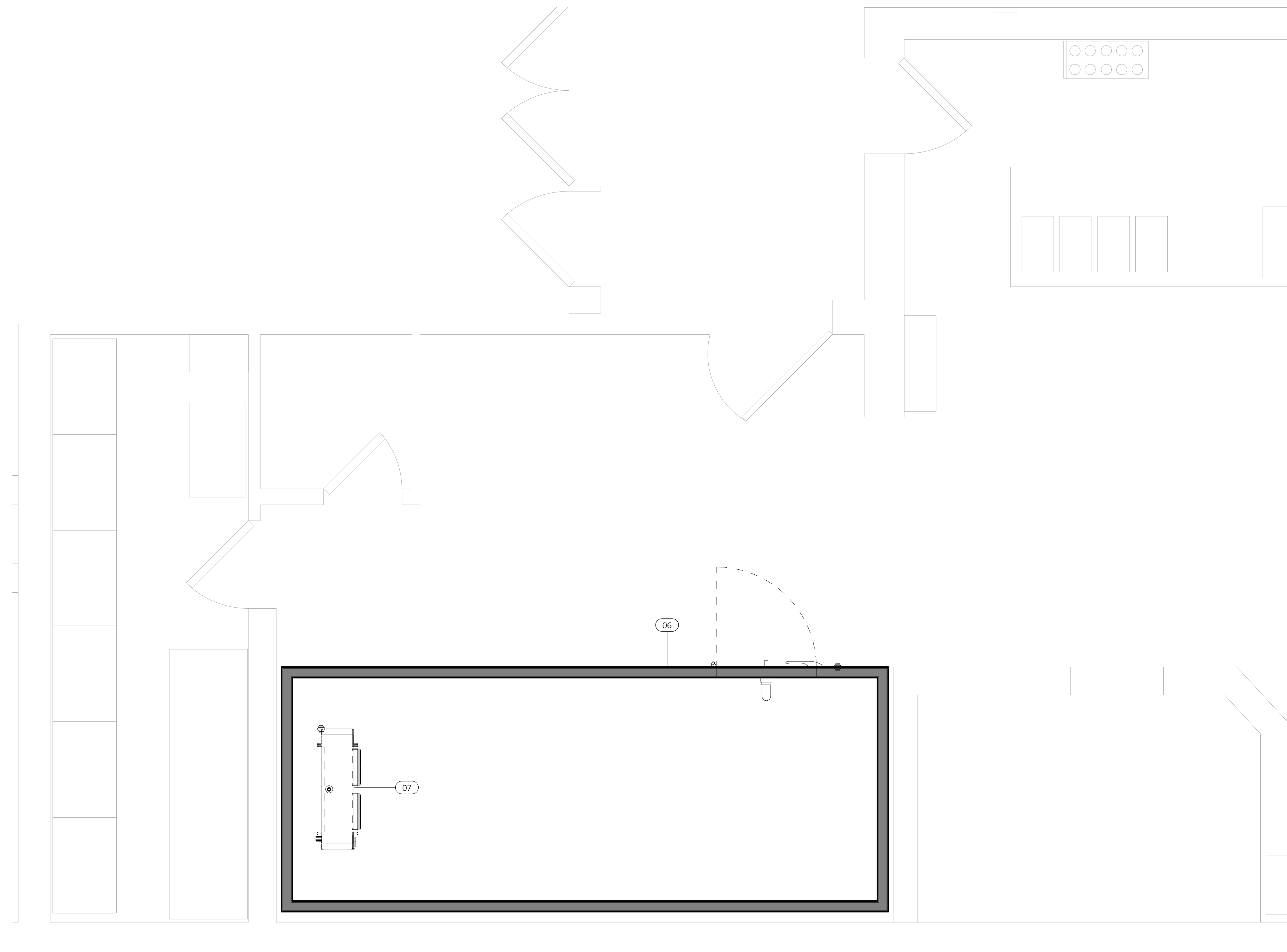
LANSINGBURGH CSD

HIGH SCHOOL

PROJ. NUMBER: 24-151
 DATE: 04.21.25
 DRAWN BY: PT
 CHECKED BY: JW

FOOD SERVICE EXISTING EQUIPMENT PLAN
 SHEET NUMBER:

FS103



FOOD SERVICE EQUIPMENT SCHEDULE			
NO.	QTY.	CATEGORY	REMARKS
06	1	WALK-IN COOLER	NEW
07	1	WALK-IN COOLER EVAPORATOR	NEW
08	1	WALK-IN COOLER CONDENSING UNIT	NEW

① FOOD SERVICE EQUIPMENT PLAN
1/2" = 1'-0"

#	Date	Description	By



GENERAL CONDITIONS:
 THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND VENTILATION CONNECTIONS AND DIMENSIONS ARE TO BE DETERMINED BY THE CONTRACTOR. ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTORS. CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND ETC., AND ARE TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR ADHERENCE TO CODES RESTS WITH THE GENERAL CONTRACTOR AND/OR HIS SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR REPRODUCED WITHOUT CONSENT. THIS PLAN IS FULLY PROTECTED UNDER THE COPYRIGHT LAWS OF THE UNITED STATES.

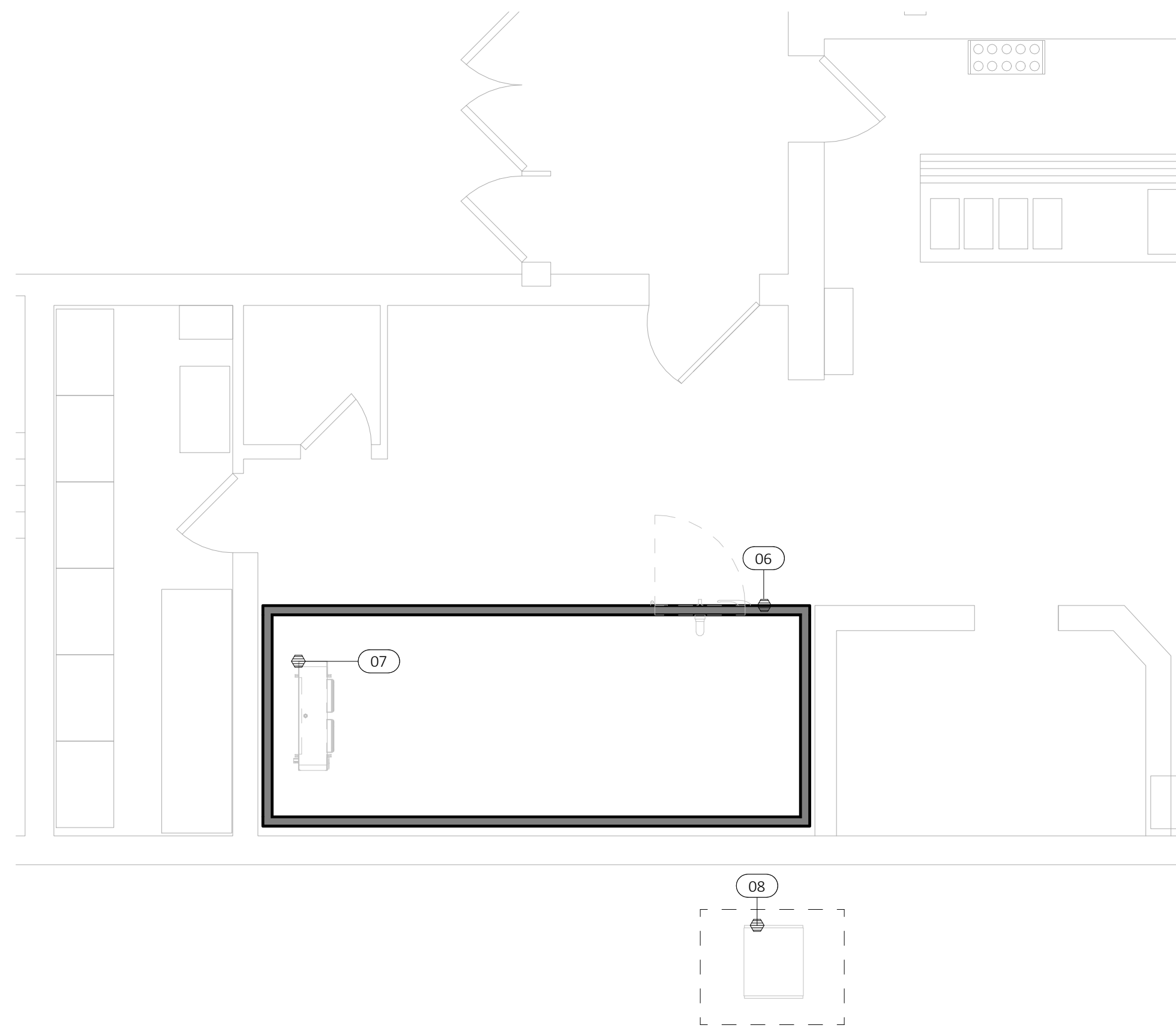
LANSINGBURGH CSD

HIGH SCHOOL

PROJ. NUMBER: 24-151
 DATE: 04.21.25
 DRAWN BY: PT
 CHECKED BY: JW

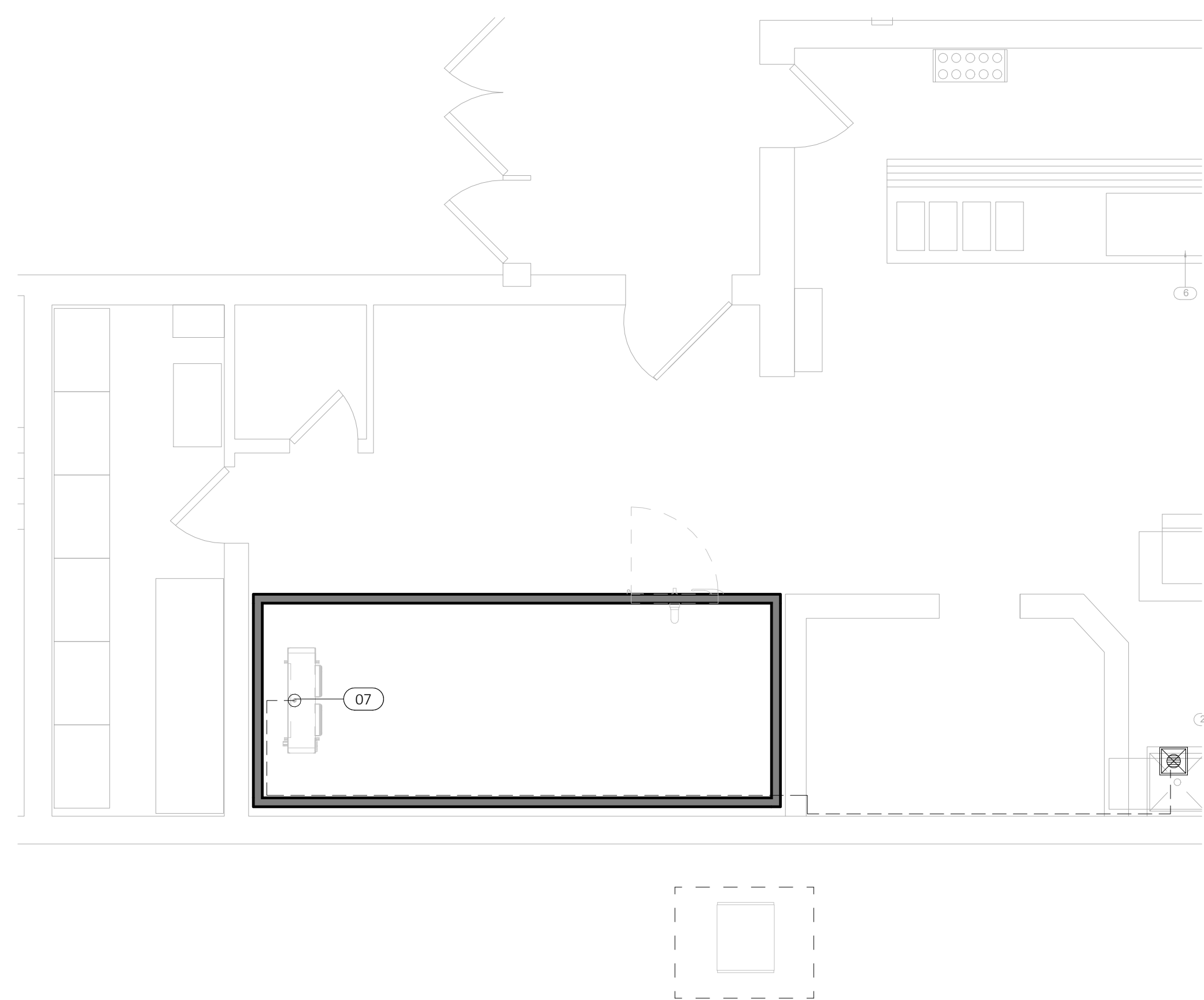
FOOD SERVICE EQUIPMENT PLAN

SHEET NUMBER:
FS104



1 FOOD SERVICE ELECTRICAL PLAN
1/4" = 1'-0"

FOOD SERVICE ELECTRICAL SCHEDULE								
NO.	QTY.	CATEGORY	VOLTS	PH	AMPS	CONNECTION	AFF	REMARKS
06	1	WALK-IN COOLER	120	1	10.0 A	DIRECT	DFA	
07	1	WALK-IN COOLER EVAPORATOR	208	1	1.1 A	DIRECT	DFA	208-230V REQUIRED
08	1	WALK-IN COOLER CONDENSING UNIT	208	3	7.7 A	DIRECT	DFA	208-230V REQUIRED



2 FOOD SERVICE PLUMBING PLAN
1/4" = 1'-0"

FOOD SERVICE PLUMBING SCHEDULE									
NO.	QTY.	CATEGORY	HW SIZE	CW SIZE	WATER AFF	DW SIZE	DW AFF	IW SIZE	REMARKS
07	1	WALK-IN COOLER EVAPORATOR						3/4"	IW TO EXISTING FLOOR SINK

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	UIDS ELECTRICAL	⊕
FS	UIDS 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	

- GENERAL ELECTRICAL NOTES**
- "THE FOLLOWING NOTES ARE TYPICAL. SEE SPECIFICATIONS FOR PROJECT SPECIFIC DETAILS"
- ALL CONNECTIONS SHOW RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
 - F.S.E.C. SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
 - F.S.E.C. 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.
 - F.S.E.C. 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.**

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	

- GENERAL PLUMBING NOTES**
- "THE FOLLOWING NOTES ARE TYPICAL. SEE SPECIFICATIONS FOR PROJECT SPECIFIC DETAILS"
- ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
 - GENERAL WATER PRESSURE IN KITCHEN AREA NOT TO EXCEED 50 PSI.
 - F.S.E.C. SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
 - 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.
 - 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.
 - DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
 - PLUMBING CONTRACTOR TO FURNISH AND INSTALL GAS SHUT OFF VALVES AS REQUIRED AT POINT OF CONNECTION WITH EQUIPMENT.
 - GENERAL GAS PRESSURE IN KITCHEN TO BE VERIFIED BY THE PLUMBING CONTRACTOR. VERIFY PRESSURE WITH F.S.E.C. TO RELATED EQUIPMENT.
 - 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.
 - PLUMBING CONTRACTOR TO VERIFY THAT ALL FLOOR SINKS, FLOOR DRAINS, AND WASTES CONFORM TO LOCAL CODES.
 - DIRECT ALL INDIRECT WASTE TO FLOOR SINKS OR DRAINS AS REQUIRED BY LOCAL CODES.
 - 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.
 - F.S.E.C. TO PROVIDE AND INSTALL DRAIN LINES FROM EVAPORATOR TO FLOOR DRAIN PROVIDED BY PLUMBING CONTRACTOR.
 - 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

- 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.

#	Date	Revisions	Description	By



GENERAL CONDITIONS:
THIS PLAN IS A GENERAL ARRANGEMENT OF FOOD SERVICE EQUIPMENT PREPARED FOR THE CONVENIENCE OF CONTRACTORS. PLUMBING, ELECTRICAL, AND VENTILATION REQUIREMENTS SHALL BE DETERMINED BY THE CONTRACTOR. ALL DIMENSIONS ARE TO BE FIELD VERIFIED BY ALL CONTRACTORS. CONTRACTORS ARE TO MAKE ALLOWANCE FOR, AND ETC., AND ARE TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT. RESPONSIBILITY FOR ADHERENCE TO CODES RESTS WITH THE GENERAL CONTRACTOR AND/OR HIS SUBCONTRACTORS. THE CONTRACTOR SHALL MAKE NECESSARY REVISIONS TO THE PLAN AS NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN. THESE PLANS OR REVISIONS SHALL BE APPROVED BY THE ARCHITECT. THIS PLAN IS FULLY PROTECTED UNDER THE COPYRIGHT LAWS OF THE UNITED STATES.

LANSINGBURGH CSD
HIGH SCHOOL

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