

2 October 2020

**West Columbus Pre-Kindergarten – Eighth Grade School  
Cerro Gordo, NC**

The following items supersede the bid documents dated **2 March 2020** and shall become a part of those bid documents with full force and effect, as though set forth therein. Bidders shall acknowledge receipt of this Addendum #1 in the appropriate place on the “Form of Proposal”.

**CHANGES TO THE SPECIFICATIONS:****SECTION 000003 – INVITATION TO BID**

Please replace the Bid Proposal with the attached 000006.

**SECTION 000006 – FORM OF BID PROPOSAL**

Please replace the Bid Proposal with the attached 000006.

**SECTION 011000 - SUMMARY**

Please replace the section with the attached 011000. This now includes a Phasing Plan and extended work hours.

**SECTION 012300 - ALTERNATES**

Please replace the section with the attached 012300.

**SECTION 064116 – PLASTIC-LAMINATE-FACED ARCHITECTURAL CABINETS (AND WOOD TRIM)**

The requirement for regional materials may be disregarded. The requirements of Section 2, within this spec may not. All subcontract bidders not listed in these specifications must submit their qualifications to bid this item and they will be disqualified if they will not comply with 2.2, 2.4, and 2.6.

**SECTION 100000 – MISCELLANEOUS SPECIALTIES**

Item 7, Prefinished Metal Canopies, clarification: The canopy manufacturer is to provide the Styrofoam block outs for the concrete. Likewise, they shall be responsible for the concrete. The General Contractor shall be responsible to assure this is coordinated.

**SECTION 114000 – FOOD SERVICE EQUIPMENT**

Please add this section to the Specifications.

**SECTION 313116 – TERMITE CONTROL**

Please add this section to the Specifications.

## **CHANGES TO THE DRAWINGS:**

### **C-1.04, C-7.08 –**

Delete the reference to “buildings” in the scope of this alternate.

### **C-1.01 –**

The Phases identified on the C drawings refer to sitework only.

### **SA-1.1 – OVERALL FLOOR PLAN**

Showing revised canopy column layouts.

#### **SA-1.1.1 – ENLARGED CANOPY LAYOUTS**

#### **SA-1.3 – ROOF PLAN**

Detail references revised for the low sloped Penthouse roof and sidewalls. Please note; FARM refers to “fluid-applied roofing membrane”.

Prefinished Metal Canopies shall be set such that the bottom of the canopy structural frame is at eight feet (8'-0”) above the level of the finished floor; meaning the height will vary with the grade.

#### **S1-3 – PARTIAL FOUNDATION PLAN**

#### **S1-4 – PARTIAL FOUNDATION PLAN**

#### **S3.7 – SECTIONS AND DETAILS revising beam in stair walls.**

#### **S-4.0 – CLARIFICATION of concrete mix types, and the Special Inspections statement.**

#### **FOOD SERVICE DRAWINGS -**

Please replace this section with the attached FOOD SERVICE DRAWINGS. There are no Food Service Alternates.

#### **PRE-BID SIGN IN SHEET DATED 29 SEPTEMBER 2020 IS ALSO ATTACHED TO THIS ADDENDUM**

#### **OTHER QUESTION RESPONSES:**

1. The Gymnasium Building is no part of this project. No abatement, demolition, et cetera, required.
2. The stone cap on the exterior walls is specified in 042000, 2.5.
3. There is no historic building to be preserved on this site.
4. There is no terrazzo flooring.
5. In the existing building, where fire alarm horn strobes are to be replaced with fire alarm speaker strobes the subcontractor shall remove the existing devices and neatly saw-cut the CMU to a size that will accept the replacement devices.
6. Instructions for which HUB forms must be included with the bid and which are to be submitted after the bid

is described on the Form of Bid Proposal.

7. The requirement for Builders Risk Insurance is to be found in section 000013, Item 1.

**End of Addendum Number One**

**000003 - INVITATION TO BID (Single-Prime)**

- A. Sealed proposals will be received by: Columbus County Schools  
817 Washington Street  
Whiteville, NC 28472
- B. Pre-Bid Conference: Time: 10:30 a.m.  
Date: Tuesday, September 29, 2020  
Location: West Columbus Pre-Kindergarten – Eighth Grade School  
7685 Andrew Jackson Highway  
Cerro Gordo, NC 28430

**Prime Bidder attendance is Mandatory for this conference.** Plumbing and Electrical Subcontractor attendance is recommended.

- C. Single-Prime Bid Opening: Time: 3 p.m.  
Date: Tuesday, October 20, 2020  
Location: Board of Education Building – Conference Room  
817 Washington Street  
Whiteville, NC 28472
- D. Name and Address of Project to Bid: West Columbus Pre-Kindergarten – Eighth Grade School  
7685 Andrew Jackson Highway  
Cerro Gordo, NC 28430

- E. Single-Prime Bidders:

Bids will be received for the following portions of the work with Bid Deposits as listed. Prime bidders may obtain 5 complete combined set(s) of bid documents on a deposit basis. Full deposit for bid documents will be refunded to those who submit a bona fide proposal for the prime contract and who return the documents in usable condition within 10 days after the Bid Date. The full plan deposit will be returned to contractors not submitting bids provided all documents are returned in good condition at least 10 days prior to bid date.

***PDFs of the complete documents may be obtained at no charge by Single Prime Bidders, Sitework and PME Sub-Contractors.***

General Contractor may obtain up to Five ( 5 ) sets of Deposit  
complete combined sets of bid documents. \$300 per set

Plumbing, HVAC, and Electrical Subcontractors may obtain one set with a deposit.

E. Project Description:

**The Work of Project is defined by the Contract Documents and consists of the following items:**

Major project elements include demolition of all existing buildings on the site (except the historic one room schoolhouse that is fenced separately. The southwest classroom and cafeteria building will be used by the owner during construction and will be removed in the contract after the school building is accepted for occupancy.

The construction consists of a building containing a complete Pre-Kindergarten through Eighth Grade School and supporting Site improvements.

Specific material and system requirements are as follows:

Structure of new construction will be steel, with Tectum sandwich panel deck, including roof nailing surface, rigid insulation, and cementitious deck exposed to the interior spaces. Corridor, toilets and mechanical room walls will be concrete masonry, with all other interior wall being gypsum board on metal studs. Exterior walls will be primarily metal studs with brick veneer. Exception to this will be the CMU bearing walls at the Gymnasium and CMU backup at all one hour rated spaces (Stairs, Mechanical and Elevator). Floor will be concrete slab on engineered fill to raise the grade for site drainage and soil bearing purposes. The major Roof will be approximately a 3:12 pitch with 130 mph asphalt shingles and self-adhering underlayment on the perimeter of each face. Some limited low-sloped areas will be roofed with a fluid-applied elastomeric system (referred to as "FARM" on the drawings. All rain drainage will be in exterior downspouts, to a pvc below grade drainage system.

Corridor, Administration, First Floor Teaching Spaces (in two story wing), portions of Media Support and Toilet Rooms will have mildew resistant 2 by 2 lay-in ceilings. Flooring will be vinyl tile except: ceramic tile floor and base will be used in the Kitchen areas, Toilet Rooms and Janitor Closets.

The building will be served by a wet pipe sprinkler system designed in accordance with NFPA – 13. An above grade double check assembly will be located on site for the 8" fire protection service to the building. A minimum of two risers will be located in the main mechanical. These risers will serve the entire building. A fire department connection will be mounted on the exterior wall outside of this riser location and a fire hydrant will be located on site within 200' of this point.

A 4" domestic water service is planned for the building and will be provided with an exterior, above grade reduced pressure backflow device located on site. Water piping shall be copper. Due to preliminary water pressures, domestic water booster pumps may be required on this project.

The building will be served by a cast iron waste system. Existing systems in the MP and Media will remain, but will be connected to new waste lines. Piping under the slab shall slope a minimum of 1/4" per foot unless prohibited by site conditions.

Water closets and urinals will be low flow flush valve fixtures, urinals at 1/8 gpf.

Domestic hot water will be generated by a central water heater system in the mechanical Boiler Room. Hot water will be provided to all lavatories, sinks, etc. A pumped recirculation system will be provided to assure domestic hot water is available in the main loop at all times

The Kitchen shall be provided with an independent gas water heater system for general use (140°) with a hot water booster for the new dishwasher for 180 °F water use. All sinks/lavatory fixtures associated with the kitchen and hand wash sinks in the kitchen will be provided with

110 °F water using mixing valves from the 140 °F main loop. A pumped recirculation system will be provided to assure 140 °F domestic hot water is available in the main loop at all times.

Domestic water heaters shall be gas fired tank type for each system.

A 500 gallon (minimum) solids interceptor will be located between kitchen equipment which has a disposal and the grease interceptor. A pre-cast 1500-gallon (minimum) grease interceptor will be applied to all grease waste piping from the kitchen.

The Campus will be served by a four pipe chilled/hot water system with variable volume pumping, air cooled rotary chiller and gas fired sectional cast iron boilers. Primary constant volume pumping will serve the equipment and Secondary variable volume pumping will distribute chilled and hot water to air handling units throughout the campus. Distinct areas will be conditioned by central station air handling units – Variable or Constant Volume systems – depending on the area. All AHUs will include preheat coils; CV units will have reheat coils as well. Room or zone heat for the VAV systems will be provided at the air terminal box as a reheat coil. All variable volume controllers –pumps and air handlers - will be by the same manufacturer.

New DDC controls will be provided throughout.

The electrical service to the building will be 277/480V, 3-phase, 4-wire and will be served from a pad mounted transformer. A 2000 amp main distribution panel will be located in the main electrical room that feeds secondary electrical rooms on the first and second floors. Each electrical room will have 277/480V,3-phase, 4-wire panels with dry type transformers to feed 120/208V, 3-phase, 4-wire panels.

The lighting in the building will consist of 2x4 lay-in fixtures, suspended fixtures, track mounted fixtures, and downlights. All lamps in fixtures will be fluorescent. Dual switching of fixtures will be used where possible with (1) switch controlling the inboard lamp and (1) switch controlling the outboard lamps.

All wiring for the fire alarm devices will be in conduit. There will be a preferred alternate for the fire alarm system to be Notifier NFS2-3030 per owner request. Other allowed manufacturers will include Simplex, Edwards, or Pyrotronics.

G. Plans and Specifications:

Plans and Specifications for the proposed work will be **on line** at CarolinasPlanRoom.com, dodgeprojects.construction.com, and go.cmdgroup.com. Copies of plans and specifications may be obtained by licensed contractors upon written request to, Szostak Design, Inc., 310 ½ West Franklin Street, Chapel Hill, NC 27516, accompanied by a certified check made as a deposit.

H. Bid Security:

Each proposal shall be accompanied by a cash deposit or a certified check drawn on some bank or trust company insured by the Federal Deposit Insurance Corp., of an amount equal to not less than 5% of the proposal or in lieu thereof. A bidder may offer a Bid Bond of 5% of the Bid executed by a surety company licensed under the Laws of North Carolina to execute such Bond, conditioned that the surety will upon demand forthwith make payments to the obligee upon said Bond if the Bidder fails to execute the contract in accordance with the Bid Bond. Said event of failure of the successful Bidder to execute the contract within 10 days after the award or to give satisfactory surety as required by law.

I. General Statutes:

All contractors are hereby notified that they must have proper license under the State Laws governing their respective trades.

General Contractors are notified that Chapter 87, Article 1, General Statutes of North Carolina, will be observed in receiving and awarding general contracts.

Plumbing and Heating Contractors are notified that Chapter 87, Article 2, General Statutes of North Carolina, will be observed in receiving and awarding plumbing and heating contracts.

Electrical Contractors are notified that provisions of Chapter 87, Article 4, General Statutes of North Carolina, will be observed in receiving and awarding electrical contracts.

J. Performance Bond and Labor & Material Payment Bond will be required for 100% of the contract price and shall be included in the bids received. Builders Risk Insurance is also required, per USDA, NC-RD\_Exhibit C5, in Specification Section 000013, page 1, Item 1.

K. Payment:

Payment will be made on the basis of 95% of monthly estimates in a manner compliant with the North Carolina General Statutes Section 143-134.1, and final payment made upon completion and acceptance of work.

L. Bid Withdrawal:

No bid may be withdrawn after the scheduled closing time for receipt of bids for a period of forty-five (45) days.

M. Owner's Rights:

Bids will be opened publicly and read in the presence of those interested. The Owner reserves the right to reject any or all bids, or to accept the lowest legal bid deemed in the best interest of the Owner, and to waive informalities.

Contracts may be awarded on the basis of base bid proposal, with or without alternates, whichever is to the best advantage of the Owner. The award of each contract will be made to the lowest responsible bidder as soon as practicable.

By: Szostak Design, Inc.  
Chapel Hill, North Carolina  
for the above mentioned Owner.

END OF INVITATION TO BID (SINGLE-PRIME)

000006 - F O R M O F P R O P O S A L

West Columbus Pre-Kindergarten -  
Eighth Grade School  
Columbus County Schools  
Columbus County, NC

**Contract:** \_\_\_\_\_  
**Bidder:** \_\_\_\_\_  
**Date:** \_\_\_\_\_

The undersigned, as bidder, hereby declares that the only person or persons interested in this proposal as principal or principals is or are named herein and that no other person than herein mentioned has any interest in this proposal or in the contract to be entered into; that this proposal is made without connection with any other person, company or parties making a bid or proposal; and that it is in all respects fair and in good faith without collusion or fraud. The bidder further declares that he has examined the site of the work and the contract documents relative thereto, and has read all special provisions furnished prior to the opening of bids; that he has satisfied himself relative to the work to be performed.

The Bidder proposes and agrees if this proposal is accepted to contract with Columbus County Schools in the form of contract specified below, to furnish all necessary materials, equipment, machinery, tools, apparatus, means of transportation and labor necessary to complete the construction of:

**Abatement and Demolition of other structures on the Site except for the Existing Gym, which will no longer be the property of the School System.**

**84,000 square foot (approximate) Complete School Facility, Site and Renovation of portions of existing 16,000 square foot (approximate) Classroom Building.**

in full in complete accordance with the plans, specifications and contract documents, to the full and entire satisfaction of the Designer, and

**Columbus County Schools**

with a definite understanding that no money will be allowed for extra work except as set forth in the General Conditions and the contract documents, for the sum of:

**SINGLE PRIME CONTRACT:** \_\_\_\_\_

**Base Bid:**

\_\_\_\_\_ Dollars(\$)

**ALTERNATES:** \_\_\_\_\_

Should any of the alternates as described in the contract documents be accepted, the amount written below shall be the amount to be "added to" the base bid. (Insert the word "Deduct" as appropriate.)

**Alternate No. G-1: Provide Prefinished Metal Batten Seam Roofing Panels per Section 074113.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Alternate No. G-2: Provide all prefinished metal walkway covers and canopies per Section 10000.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars



**Alternate No. G-3: Provide materials necessary to construct the Baseball Facility shown on the Landscape Drawing C06.02.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Alternate No. G-4: Provide Honeycomb IGU Glazing, as specified in Section 088500.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Alternate No. G-5: Provide all brick in utility brick size.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Preferred Alternate No. M-1: Siemens APOGEE Building Automation System (DDC Controls)**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Alternate No. E-1: Provide all items required for a complete Campus-wide Fire Alarm System.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Alternate No. E-2: Provide all items required for a complete Emergency Responder Radio Coverage System (ERRCS).**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**Alternate No. E-3: Provide a Substitution of Notifier fire alarm equipment.**

(\$ \_\_\_\_\_) \_\_\_\_\_ dollars

**UNIT PRICES**

Unit prices quoted and accepted shall apply throughout the life of the contract, except as otherwise specifically noted. Unit prices shall be applied, as appropriate, to compute the total value of changes in the scope of the work all in accordance with the contract documents.

**Unit Price #1 - Unsuitable Soil removal and disposal off-site. \$ \_\_\_\_\_**

**Unit Price #2 - Unsuitable Soil or existing loose fill soil removal and placement on-site. \$ \_\_\_\_\_**

**Unit Price #3 - Replacement of removed unsuitable soils with on-site suitable soil in-place. \$ \_\_\_\_\_**

**Unit Price #4 - Replacement of removed unsuitable soils with off-site suitable soil in-place. \$ \_\_\_\_\_**

**Unit Price #5 - Replacement of removed rock or unsuitable soils with Aggregate Base Course in-place. \$ \_\_\_\_\_**

**Unit Price #6 - Replacement of removed rock or unsuitable soils with No.57 washed stone in-place. \$ \_\_\_\_\_**

**Unit Price #7 - Woven Geo-Textile Fabric in place. \$ \_\_\_\_\_**

**Unit Price #8 - Biaxial Geo-Grid in place. \$ \_\_\_\_\_**

The bidder further proposes and agrees hereby to commence work under this contract on a date to be specified in a written order of the designer and shall fully complete all work thereunder within the time specified in the Supplementary General Conditions. Applicable liquidated damages amount is also stated in Section 011000 SUMMARY, of the Specifications.

**Plumbing Subcontractor:**

\_\_\_\_\_ Lic \_\_\_\_\_

**Mechanical Subcontractor:**

\_\_\_\_\_ Lic \_\_\_\_\_

**Electrical Subcontractor:**

\_\_\_\_\_ Lic \_\_\_\_\_

**Fire Suppression Subcontractor:**

\_\_\_\_\_ Lic \_\_\_\_\_

**MINORITY BUSINESS PARTICIPATION REQUIREMENTS:**

***Provide with the bid*** - Under GS 143-128.2(c) the undersigned bidder shall identify **on its bid** (Identification of Minority Business Participation Form) the minority businesses that it will use on the project with the total dollar value of the bids that will be performed by the minority businesses. **Also** list the good faith efforts (Affidavit **A**) made to solicit minority participation in the bid effort.

**NOTE:** A contractor that performs all of the work with its own workforce may submit an Affidavit (**B**) to that effect in lieu of Affidavit (**A**) required above. The MB Participation Form must still be submitted even if there is zero participation.

***After the bid opening*** - The Owner will consider all bids and alternates and determine the lowest responsible, responsive bidder. Upon notification of being the apparent low bidder, the bidder shall then file within 72 hours of the notification of being the apparent lowest bidder, the following:

An Affidavit (**C**) that includes a description of the portion of work to be executed by minority businesses, expressed as a percentage of the total contract price, which is equal to or more than the 10% goal established. This affidavit shall give rise to the presumption that the bidder has made the required good faith effort and Affidavit **D** is not necessary;

**OR**

If less than the 10% goal, Affidavit (**D**) of its good faith effort to meet the goal shall be provided. The document must include evidence of all good faith efforts that were implemented, including any advertisements, solicitations and other specific actions demonstrating recruitment and selection of minority businesses for participation in the contract.

**Note:** Bidders must always submit **with their bid** the Identification of Minority Business Participation Form listing all MB contractors, vendors and suppliers that will be used. If there is no MB participation, then enter none or zero on the form. Affidavit A **or** Affidavit B, as applicable, also must be submitted with the bid. Failure to file a required affidavit or documentation with the bid or after being notified apparent low bidder is grounds for rejection of the bid.

**Proposal Signature Page**

The undersigned further agrees that in the case of failure on his part to execute the said contract and the bonds within ten (10) consecutive calendar days after being given written notice of the award of contract, the certified check, cash or bid bond accompanying this bid shall be paid into the funds of the owner's account set aside for the project, as liquidated damages for such failure; otherwise the certified check, cash or bid bond accompanying this proposal shall be returned to the undersigned.

Respectfully submitted this day of \_\_\_\_\_

\_\_\_\_\_  
(Name of firm or corporation making bid)

WITNESS:

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

\_\_\_\_\_  
(Proprietorship or Partnership)

Name: \_\_\_\_\_  
Print or type

Title \_\_\_\_\_  
(Owner/Partner/Pres./V.Pres)

Address \_\_\_\_\_

ATTEST:

\_\_\_\_\_

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

License No. \_\_\_\_\_

Title: \_\_\_\_\_  
(Corp. Sec. or Asst. Sec. only)

Federal I.D. No. \_\_\_\_\_

(CORPORATE SEAL)

Addendum received and used in computing bid:

Addendum No. 1 \_\_\_\_\_ Addendum No. 2 \_\_\_\_\_ Addendum No. 3 \_\_\_\_\_ Addendum No. 4 \_\_\_\_\_

1 SECTION 011000 - SUMMARY

2 PART 1 - GENERAL

3 1.1 SUMMARY

4 A. Section Includes:

- 5 1. Project information.
- 6 2. Work covered by Contract Documents.
- 7 3. Phased construction and Contract Time.
- 8 4. Work under separate contracts.
- 9 5. Access to site.
- 10 6. Coordination with occupants.
- 11 7. Work restrictions.
- 12 8. Specification and drawing conventions.
- 13 9. Miscellaneous provisions.

14 B. Related Requirements:

- 15 1. Section 015000 "Temporary Facilities and Controls" for limitations and procedures
- 16 governing temporary use of Owner's facilities.

17 1.2 PROJECT INFORMATION

18 A. Project Identification: West Columbus Pre-Kindergarten – Eighth Grade School.

19 B. Project Location: 7685 Andrew Jackson Hwy.  
20 Cerro Gordo, NC 28430

21 C. Owner: Columbus County Schools: 817 Washington Street Whiteville, NC 28472

22 D. Owner's Representative: Mr. Tim Ward, Maintenance Director.

23 E. Architect: Szostak Design Inc. David Clinton, Principal-in-Charge.

24 1.3 WORK COVERED BY CONTRACT DOCUMENTS

25 A. The Work of Project is defined by the Contract Documents and consists of the following items:  
26 Major project elements include demolition of all existing buildings on the site (except the  
27 historic one room schoolhouse that is fenced separately. The west Classroom Building  
28 will be used by the owner during construction and will be renovated in the contract after  
29 the main school building is accepted for occupancy.

30 Initial work includes Abatement of and Demolition of existing all facilities except for the  
31 Existing Gymnasium and the Classroom Building referenced previously.

32 The construction consists of a building containing a complete Pre-Kindergarten through  
33 Eighth Grade School and supporting Site improvements.

34 Specific material and system requirements are as follows:

35 Structure of new construction will be steel, with Tectum sandwich panel deck, including  
36 roof nailing surface, rigid insulation, and cementitious deck exposed to the interior  
37 spaces. Corridor, toilets and mechanical room walls will be concrete masonry, with all  
38 other interior wall being gypsum board on metal studs. Exterior walls will be primarily  
39 metal studs with brick veneer. Exception to this will be the CMU bearing walls at the

1 Gymnasium and CMU backup at all one hour rated spaces (Stairs, Mechanical and Ele-  
2 vator). Floor will be concrete slab on engineered fill to raise the grade for site drainage  
3 and soil bearing purposes. The major Roof will be approximately a 3:12 pitch with 130  
4 mph asphalt shingles and self-adhering underlayment on the perimeter of each face.  
5 Some limited low-sloped areas will be roofed with a fluid-applied elastomeric system  
6 (referred to as "FARM" on the drawings. Corridor, Administration, First Floor Teaching  
7 Spaces (in two story wing), portions of Media Support and Toilet Rooms will have mildew  
8 resistant 2 by 2 lay-in ceilings. Flooring will be vinyl tile except for ceramic tile and base  
9 will be used in the Kitchen, Toilet Rooms and Janitor Closets.

10 The building will be served by a wet pipe sprinkler system designed in accordance with  
11 NFPA – 13. An above grade double check assembly will be located on site for the 8" fire  
12 protection service to the building. A minimum of two risers will be located in the main  
13 mechanical. These risers will serve the entire building. A fire department connection will  
14 be mounted on the exterior wall outside of this riser location and a fire hydrant will be  
15 located on site within 200' of this point.

16 A 4" domestic water service is planned for the building and will be provided with an ex-  
17 terior, above grade reduced pressure backflow device located on site. Water piping shall  
18 be copper. Due to preliminary water pressures, domestic water booster pumps may be  
19 required on this project.

20 The building will be served by a cast iron waste and roof leader system. Existing systems  
21 in the MP and Media will remain, but will be connected to new waste lines. Piping under  
22 the slab shall slope a minimum of 1/4" per foot unless prohibited by site conditions.

23 Water closets and urinals will be low flow flush valve fixtures, urinals at 1/8 gpf.

24 Domestic hot water will be generated by a central water heater system in the mechanical  
25 Boiler Room. Hot water will be provided to all lavatories, sinks, etc. A pumped recircula-  
26 tion system will be provided to assure domestic hot water is available in the main loop at  
27 all times

28 The Kitchen shall be provided with an independent gas water heater system for general  
29 use (140°) with a hot water booster for the new dishwasher for 180 °F water use. All  
30 sinks/lavatory fixtures associated with the kitchen and hand wash sinks in the kitchen will  
31 be provided with 110 °F water using mixing valves from the 140 °F main loop. A pumped  
32 recirculation system will be provided to assure 140 °F domestic hot water is available in  
33 the main loop at all times.

34 Domestic water heaters shall be gas fired tank type for each system.

35 A 500 gallon (minimum) solids interceptor will be located between kitchen equipment  
36 which has a disposal and the grease interceptor. A pre-cast 1500-gallon (minimum)  
37 grease interceptor will be applied to all grease waste piping from the kitchen.

38 The Campus will be served by a four pipe chilled/hot water system with variable volume  
39 pumping, air cooled rotary chiller and gas fired sectional cast iron boilers. Primary con-  
40 stant volume pumping will serve the equipment and Secondary variable volume pumping  
41 will distribute chilled and hot water to air handling units throughout the campus. Distinct  
42 areas will be conditioned by central station air handling units – Variable or Constant Vol-  
43 ume systems – depending on the area. All AHUs will include preheat coils; CV units will  
44 have reheat coils as well. Room or zone heat for the VAV systems will be provided at the  
45 air terminal box as a reheat coil. All variable volume controllers –pumps and air handlers  
46 – will be by the same manufacturer.

47 New DDC controls will be provided throughout.

48 The electrical service to the building will be 277/480V, 3-phase, 4-wire and will be served  
49 from a pad mounted transformer. A 2000 amp main distribution panel will be located in  
50 the main electrical room that feeds secondary electrical rooms on the first and second

1 floors. Each electrical room will have 277/480V, 3-phase, 4-wire panels with dry type  
2 transformers to feed 120/208V, 3-phase, 4-wire panels.

3 The lighting in the building will consist of 2x4 lay-in fixtures, suspended fixtures, track  
4 mounted fixtures, and downlights. All lamps in fixtures will be fluorescent. Dual switching  
5 of fixtures will be used where possible with (1) switch controlling the inboard lamp and  
6 (1) switch controlling the outboard lamps.

7 All wiring for the fire alarm devices will be in conduit. There will be a preferred alternate  
8 for the fire alarm system to be Notifier NFS2-3030 per owner request. Other allowed  
9 manufacturers will include Simplex, Edwards, or Pyrotronics.

10 B. Type of Contract.

- 11 1. Project will be constructed under a single prime contract.

12 C. Paragraph 3.4.4 – Department of Contractor’s Personnel on the Job Site.

- 13 1. The General Contractor’s personnel and that of his agents shall use acceptable language  
14 and dress in appropriate attire on the Project Site.  
15 2. Drugs, tobacco and firearms will not be allowed on the premises.  
16 3. Failure to comply with these rules will mean immediate expulsion from the Project.

17 D. Paragraph 4.3 – Information Conflicts in the Contract Documents.

- 18 1. The General Contractor and his Agents will notify the Designer when conflicts are  
19 discovered in the Contract Documents.  
20 2. Where conflicts occur in the Contract Documents and the Designer has not provided a  
21 resolution to them in written form the General Contractor will presume the higher quality of  
22 the methods, means or products involved is the intent of the Designer.

23 E. Paragraph 8.1.5 – Time for Completion.

- 24 1. The Project will be constructed within 540 days from written Notice to Proceed.  
25 2. Unless stated otherwise, Notice to Proceed will be considered to be the date on the Building  
26 Permit.  
27 3. Phasing of work: Complete the Building in 420 calendar days; complete Renovation of the  
28 remaining building and associated Site work as designated in the Contract Documents in  
29 an additional 120 days.  
30 4. This schedule is for the benefit of both parties. Schedules submitted by the Contractor that  
31 show a shorter duration will not be grounds for additional compensation, should the project  
32 still be completed in the time allotted above.

33 F. Paragraph 8.1.6 – Liquidated Damages.

- 34 1. If the Work is not Substantially Complete within the Time for Completion the Owner will  
35 assess the General Contractor an amount of \$500.00 per day until the Work is Substantially  
36 Complete.

37 G. Paragraph 9.8.3.1 – Payment to the Designer for additional Inspections.

38 If the General Contractor notifies the Designer that he is ready for an Inspection that is required  
39 by the contract Documents and it is determined, upon viewing the condition of the Work that this  
40 is not the case then the General Contractor will be charged the cost of the Designer’s time and  
41 expenses to come to the jobsite at the Architect’s Standard Hourly Rates, and the IRS Standard  
42 Mileage Rate.

43 H. Paragraph 11.1.1 – Bonds and Insurance.

- 44 1. The Contractor shall provide a Performance Bond and Labor and Material Bond for the  
45 amount of the contract.

- 1 2. The Contractor will provide General Liability, Automobile Liability, Umbrella Coverage,  
2 Workers Compensation and Employer Liability Insurance in the amounts required by the  
3 State of North Carolina.

4 Notwithstanding the requirements of Article 11 of the General Conditions of the Contract  
5 for Construction, the General Contractor shall purchase and maintain at a minimum:

6 Comprehensive General Liability:

7 Provide a blanket policy for the amount not less than \$2,000,000.00 for any one  
8 occurrence.

9 Comprehensive Automotive Liability:

10 Include ownership, maintenance and operation of any automotive equipment in the  
11 amounts indicated as follows:

12 Bodily Injury (Personal Injury or Death):

13 In the amount of \$2,000,000.00 for each occurrence.

14 Property Damage:

15 In the amount of \$2,000,000.00 for each occurrence.

16 Submit required workman compensation documentation as regulated by North Carolina  
17 state law, an amount not less \$2,000,000.00 and any additional amounts as required by  
18 other applicable statutes.

- 19 3. All Bonds and Insurance will remain in full effect for until Final Acceptance of the Project.  
20 4. **Builders Risk Insurance is also required, per USDA, NC-RD\_Exhibit C5, in**  
21 **Specification Section 000013, page 1, Item 1.**

22 1.4 PHASED CONSTRUCTION

- 23 A. The Work shall be conducted in two phases, with each phase substantially complete as indicated:

- 24 1. Phase One: Abatement, Demolition, and construction of the main building and the addition  
25 to the existing classroom building will be Work of this phase and shall commence  
26 immediately **after the Notice to Proceed** and be substantially complete and ready for  
27 occupancy 660 calendar days.  
28 2. Phase Two: The remaining Work, interior renovations to the existing classroom building,  
29 shall be conducted over the two eight-week summer breaks in the school calendar. This  
30 work shall be conducted in a manner that maintains fire safety for both buildings and does  
31 not interrupt the Owner's activities. This work shall be substantially complete and ready for  
32 occupancy at time of Substantial Completion for the Work.

- 33 B. Before commencing Work of each phase, submit an updated copy of Contractor's construction  
34 schedule showing the sequence, commencement and completion dates, **and move-in date of**  
35 **Owner's personnel** for Phase One of the Work.

36 1.5 WORK UNDER SEPARATE CONTRACTS

- 37 A. General: Cooperate fully with separate contractors so work on those contracts may be carried  
38 out smoothly, without interfering with or delaying work under this Contract or other contracts.  
39 Coordinate the Work of this Contract with work performed under separate contracts.

1 1.6 ACCESS TO SITE

2 A. General: Contractor shall have limited use of Project site for construction operations as indicated  
3 on Drawings by the Contract limits and as indicated by requirements of this Section.

4 B. Use of Site: Limit use of Project site to work in areas designated for each phase and areas within  
5 the Contract limits indicated. Do not disturb portions of Project site beyond areas in which the  
6 Work is indicated.

7 1. Limits: Limit site disturbance, including earthwork and clearing of vegetation, to only the  
8 areas designated in the Contract Documents.

9 2. Driveways, Walkways and Entrances: Keep designated driveways, loading areas, and  
10 entrances serving premises clear and available to Owner, Owner's employees, and  
11 emergency vehicles at all times. Do not use these areas for parking or storage of materials.

12 a. Schedule deliveries to minimize use of driveways and entrances by construction  
13 operations.

14 b. Schedule deliveries to minimize space and time requirements for storage of  
15 materials and equipment on-site.

16 1.7 COORDINATION WITH OCCUPANTS

17 A. Full Owner Occupancy: Owner will occupy a portion of site and one existing building during entire  
18 construction period. Cooperate with Owner during construction operations to minimize conflicts  
19 and facilitate Owner usage. Perform the Work so as not to interfere with Owner's day-to-day  
20 operations. Maintain existing exits unless otherwise indicated.

21 1. Maintain access to existing walkways, corridors, and other adjacent occupied or used  
22 facilities. Do not close or obstruct walkways, corridors, or other occupied or used facilities  
23 without written permission from Owner and approval of authorities having jurisdiction.

24 2. Notify Owner not less than 72 hours in advance of activities that will affect Owner's  
25 operations.

26 1.8 WORK RESTRICTIONS

27 A. Work Restrictions, General: Comply with restrictions on construction operations.

28 1. Comply with limitations on use of public streets and with other requirements of authorities  
29 having jurisdiction.

30 B. On-Site Work Hours: Limit work in the existing building to normal business working hours of 7  
31 a.m. to 6 p.m., seven days per week.

32 C. Existing Utility Interruptions: Do not interrupt utilities serving facilities occupied by Owner or  
33 others unless permitted under the following conditions and then only after providing temporary  
34 utility services according to requirements indicated:

35 1. Notify Architect not less than five days in advance of proposed utility interruptions.

36 2. Obtain Architect's written permission before proceeding with utility interruptions.

37 D. Noise, Vibration, and Odors: Coordinate operations that may result in high levels of noise and  
38 vibration, odors, or other disruption to Owner occupancy with Owner.

39 1. Notify Architect not less than five days in advance of proposed disruptive operations.

40 2. Obtain Architect's written permission before proceeding with disruptive operations.

41 E. Nonsmoking Building: Smoking is not permitted within the building or within 25 feet (8 m) of  
42 entrances, operable windows, or outdoor-air intakes.



- 1 F. Controlled Substances: Use of tobacco products, alcohol, and other controlled substances on  
2 Project site is not permitted.
- 3 G. Other Prohibitions: Firearms are forbidden on the Project site and may not be present in vehicles  
4 used by construction personnel.
- 5 H. Comportment of Project Personnel: Fraternization with school staff and students is prohibited.  
6 All Project Personnel shall wear standardized badges that identify the name of the company and  
7 name of the person on site for work of the Project. Appropriate attire (including shirts) shall be  
8 worn at all times by Project Personnel.

9 1.9 SPECIFICATION AND DRAWING CONVENTIONS

- 10 A. Specification Content: The Specifications use certain conventions for the style of language and  
11 the intended meaning of certain terms, words, and phrases when used in particular situations.  
12 These conventions are as follows:
- 13 1. Imperative mood and streamlined language are generally used in the Specifications. The  
14 words "shall," "shall be," or "shall comply with," depending on the context, are implied  
15 where a colon (:) is used within a sentence or phrase.
- 16 2. Specification requirements are to be performed by Contractor unless specifically stated  
17 otherwise.
- 18 B. Division 01 General Requirements: Requirements of Sections in Division 01 apply to the Work  
19 of all Sections in the Specifications.
- 20 C. Drawing Coordination: Requirements for materials and products identified on Drawings are  
21 described in detail in the Specifications. One or more of the following are used on Drawings to  
22 identify materials and products:
- 23 1. Terminology: Materials and products are identified by the typical generic terms used in the  
24 individual Specifications Sections.
- 25 2. Abbreviations: Materials and products are identified by abbreviations [published as part of  
26 the U.S. National CAD Standard and scheduled on Drawings.
- 27 3. Keynoting: Materials and products are identified by reference keynotes referencing  
28 Specification Section numbers found in this Project Manual.

29 PART 2 - PRODUCTS (Not Used)

30 PART 3 - EXECUTION (Not Used)

31 END OF SECTION 011000

1 SECTION 012300 - ALTERNATES

2 PART 1 - GENERAL

3 1.1 SUMMARY

4 A. Section includes administrative and procedural requirements for alternates.

5 1.2 DEFINITIONS

6 A. Alternate: An amount proposed by bidders and stated on the Bid Form for certain work defined  
7 in the bidding requirements that may be added to or deducted from the base bid amount if Owner  
8 decides to accept a corresponding change either in the amount of construction to be completed  
9 or in the products, materials, equipment, systems, or installation methods described in the  
10 Contract Documents.

- 11 1. Alternates described in this Section are part of the Work only if enumerated in the  
12 Agreement.  
13 2. The cost or credit for each alternate is the net addition to or deduction from the Contract  
14 Sum to incorporate alternate into the Work. No other adjustments are made to the Contract  
15 Sum.

16 1.3 PROCEDURES

17 A. Coordination: Revise or adjust affected adjacent work as necessary to completely integrate work  
18 of the alternate into Project.

19 1. Include as part of each alternate, miscellaneous devices, accessory objects, and similar  
20 items incidental to or required for a complete installation whether or not indicated as part  
21 of alternate.

22 B. Notification: Immediately following award of the Contract, notify each party involved, in writing,  
23 of the status of each alternate. Indicate if alternates have been accepted, rejected, or deferred  
24 for later consideration. Include a complete description of negotiated revisions to alternates.

25 C. Execute accepted alternates under the same conditions as other work of the Contract.

26 D. Schedule: A schedule of alternates is included at the end of this Section. Specification  
27 Sections referenced in schedule contain requirements for materials necessary to achieve  
28 the work described under each alternate.

29 PART 2 - PRODUCTS (Not Used)

30 PART 3 - EXECUTION

31 3.1 SCHEDULE OF ALTERNATES

32 A. Alternate No. G-1: Provide Prefinished Metal Roofing per Section 074113.

- 33 1. Base Bid: Provide fiberglass composition shingle roofing over modified bitumen  
34 underlayment.  
35 2. Alternate: Provide Batten Seam Metal Roofing Panels over modified bitumen  
36 underlayment.

37 B. Alternate No. G-2: Provide all prefinished metal walkway covers and canopies.

- 1 1. Base Bid: Provide no covers; only required pavements.
- 2 2. Alternate: Provide all prefinished walkway covers and canopies as shown on the drawings
- 3 and specified in Section 100000.
  
- 4 C. Alternate No. G-3: Provide materials necessary to construct the Baseball Facility shown on the
- 5 Landscape Drawing C-1.04 and C-7.08.
  
- 6 1. Base Bid: Provide the field, fine graded and seeded.
- 7 2. Alternate: Provide the baseball field, buildings, fencing and other ancillary accoutrements.
  
- 8 D. Alternate No. G-4: Provide Honeycomb IGU Glazing in lieu of specified glazing where indicated
- 9 on the Elevation sheets (upper floor of Corridors and End Stairwells).
  
- 10 1. Base Bid: Provide low e insulating glass as specified in Section 088000, in all locations
- 11 shown on the frame schedules.
- 12 2. Alternate: Provide Honeycomb IGU Glazing, as specified in Section 088500, in units
- 13 indicated on the frame schedules in lieu of the standard low e insulated glass units specified
- 14 in Section 088000.
  
- 15 E. Alternate No. G-5: Provide all brick in utility brick size. Where 2 courses of one type are shown
- 16 as a "stripe", provide 1 course of utility brick. The Architect will determine the location.
  
- 17 1. Base Bid: Provide standard size brick; 3 5/8" deep x 7 5/8" long x 2 1/4" tall.
- 18 2. Alternate: Provide standard size brick; 3 5/8" deep x 11 5/8" long x 3 5/8" tall.
  
- 19 F. PREFERRED ALTERNATE No. M-1: Provide a price for Siemens APOGEE Building Automation
- 20 System as installed by local branch office as Building Automation System DDC controls.
  
- 21 G. Alternate No. E-1: Provide all items required for a complete campus-wide fire alarm system.
  
- 22 1. Base Bid: Provide and install all empty conduits with pull wire and boxes as shown on the
- 23 electrical drawings. (Owner's request)
- 24 2. Alternate: Provide and install all wire, conduits, boxes, devices, master panels, etc as
- 25 shown on the electrical drawings and as specified in Division 28 of these documents. Also,
- 26 provide system certification.
  
- 27 H. Alternate No. E-2: Provide all items required for a complete Emergency Responder Radio
- 28 Coverage System (ERRCS).
  
- 29 1. Base Bid: Provide and install all empty conduits with pull wire, boxes and power as shown
- 30 on the electrical drawings.
- 31 2. Alternate: Provide and install all wire, conduits, boxes and devices as specified in Division
- 32 29 of these documents. Also, provide system certification.
- 33 3. G, G.1, & G.2 above is per the recommendation of the local fire marshal Shannon Black-
- 34 man.
  
- 35 I. Alternate No. E-3: Substitution of Notifier fire alarm equipment.
  
- 36 1. Base Bid: Fire alarm equipment approved manufacturers are Notifier, Simplex, or Pyrotronics
- 37 only.
- 38 2. Alternate: Only provide Notifier fire alarm equipment as specified in fire alarm notes on
- 39 sheet E-13 and as specified in Division 28 of these documents.

40 END OF SECTION 012300

1 SECTION 313116 - TERMITE CONTROL

2 PART 1 - GENERAL

3 1.1 SUMMARY

4 A. Section Includes:

- 5 1. Soil treatment with termiticide.

6 1.2 ACTION SUBMITTALS

- 7 A. Product Data: For each type of product indicated. Include the EPA-Registered Label for  
8 termiticide products.

9 1.3 INFORMATIONAL SUBMITTALS

- 10 A. Product certificates.

- 11 B. Soil Treatment Application Report: Include the following:

- 12 1. Date and time of application.  
13 2. Moisture content of soil before application.  
14 3. Termiticide brand name and manufacturer.  
15 4. Quantity of undiluted termiticide used.  
16 5. Dilutions, methods, volumes used, and rates of application.  
17 6. Areas of application.  
18 7. Water source for application.

- 19 C. Letter from General Contractor certifying the General Contractor's Superintendent observed the  
20 application of the termiticide and that the termiticide was applied in all locations at the  
21 manufacturer's recommended rates.

- 22 D. Warranties: Sample of special warranties.

23 1.4 QUALITY ASSURANCE

- 24 A. Installer Qualifications: A specialist who is licensed according to regulations of authorities  
25 having jurisdiction to apply termite control treatment and products in jurisdiction where Project is  
26 located and who employs workers trained and approved by manufacturer to install  
27 manufacturer's products.

- 28 B. Regulatory Requirements: Formulate and apply termiticides and termiticide devices according  
29 to the EPA-Registered Label.

- 1 1.5 PROJECT CONDITIONS
- 2 A. Environmental Limitations: To ensure penetration, do not treat soil that is water saturated or  
3 frozen. Do not treat soil while precipitation is occurring. Comply with requirements of the EPA-  
4 Registered Label and requirements of authorities having jurisdiction.
- 5 B. Coordinate soil treatment application with excavating, filling, grading, and concreting operations.  
6 Treat soil under footings, grade beams, and ground-supported slabs before construction.

7 1.6 WARRANTY

- 8 A. Soil Treatment Special Warranty: Manufacturer's standard form, signed by Applicator and  
9 Contractor, certifying that termite control work, consisting of applied soil termiticide treatment,  
10 will prevent infestation of subterranean termites. If subterranean termite activity or damage is  
11 discovered during warranty period, re-treat soil and repair or replace damage caused by termite  
12 infestation.
- 13 1. Warranty Period: Three years from date of Substantial Completion.

14 1.7 MAINTENANCE SERVICE

- 15 A. Continuing Service: Beginning at Substantial Completion, provide 12 months' continuing  
16 service including monitoring, inspection, and re-treatment for occurrences of termite activity.  
17 Provide a standard continuing service agreement. State services, obligations, conditions, terms  
18 for agreement period, and terms for future renewal options.

19 PART 2 - PRODUCTS

20 2.1 SOIL TREATMENT

- 21 A. Termiticide: Provide an EPA-Registered termiticide, complying with requirements of authorities  
22 having jurisdiction, in an aqueous solution formulated to prevent termite infestation. Provide  
23 quantity required for application at the label volume and rate for the maximum termiticide  
24 concentration allowed for each specific use, according to product's EPA-Registered Label.
- 25 1. Products: Subject to compliance with requirements available products that may be  
26 incorporated into the Work include, but are not limited to, the following:
- 27 a. BASF Corporation, Agricultural Products; Termidor.  
28 b. Bayer Environmental Science; Premise 75.  
29 c. FMC Corporation, Agricultural Products Group; Dagnet FT.  
30 d. Syngenta; Demon TC.
- 31 2. Service Life of Treatment: Soil treatment termiticide that is effective for not less than  
32 three years against infestation of subterranean termites.

1 PART 3 - EXECUTION

2 3.1 APPLICATION, GENERAL

3 A. General: Comply with the most stringent requirements of authorities having jurisdiction and with  
4 manufacturer's EPA-Registered Label for products.

5 3.2 APPLYING SOIL TREATMENT

6 A. Examine substrates, areas, and conditions, with Applicator present, for compliance with  
7 requirements for moisture content of soil per termiticide label requirements, interfaces with  
8 earthwork, slab and foundation work, landscaping, utility installation, and other conditions  
9 affecting performance of termite control.

10 B. Proceed with application only after unsatisfactory conditions have been corrected.

11 C. Soil Treatment Preparation: Remove foreign matter and impermeable soil materials that could  
12 decrease treatment effectiveness on areas to be treated. Loosen, rake, and level soil to be  
13 treated except previously compacted areas under slabs and footings.

14 D. Application: Mix soil treatment termiticide solution to a uniform consistency. Provide quantity  
15 required for application at the label volume and rate for the maximum specified concentration of  
16 termiticide, according to manufacturer's EPA-Registered Label, to the following so that a  
17 continuous horizontal and vertical termiticidal barrier or treated zone is established around and  
18 under building construction. Distribute treatment evenly.

19 1. Slabs-on-Grade: Beneath ground-supported slab construction, including footings, building  
20 slabs, and attached slabs as an overall treatment. Treat soil materials before concrete  
21 footings and slabs are placed.

22 2. Foundations: Adjacent soil, including soil along the entire inside perimeter of foundation  
23 walls; along both sides of interior partition walls; around plumbing pipes and electric  
24 conduit penetrating the slab; around interior column footers, piers, and chimney bases;  
25 and along the entire outside perimeter, from grade to bottom of footing. Avoid soil  
26 washout around footings.

27 3. Masonry: Treat voids.

28 4. Penetrations: At expansion joints, control joints, and areas where slabs will be  
29 penetrated.

30 E. Avoid disturbance of treated soil after application. Keep off treated areas until completely dry.

31 F. Protect termiticide solution, dispersed in treated soils and fills, from being diluted until ground-  
32 supported slabs are installed. Use waterproof barrier according to EPA-Registered Label  
33 instructions.

34 G. Post warning signs in areas of application.

35 H. Reapply soil treatment solution to areas disturbed by subsequent excavation, grading,  
36 landscaping, or other construction activities following application.

37 END OF SECTION 313116



**GCs who attended the Mandatory Pre-Bid Conference on 9.29.20 for West Columbus PreK – 8<sup>th</sup> Grade School and plan to bid**

**Clancy & Theys**

**Muter Construction -**

**METCON**

**Barnhill Contracting Co**

**New Atlantic Contr., Inc**

**J.M. Thompson**

**Thomas Construction Group**

**Mashburn Construction -**

**Monteith**

**Poettker Construction, Inc**

**FBI Construction, Inc.**





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**West Columbus Pre-Kindergarten – Eighth Grade School  
New Construction and Renovation  
7685 Andrew Jackson Highway Cerro Gordo, NC 28430**

Pre-Bid Meeting Sign In Sheet

29 September 2020

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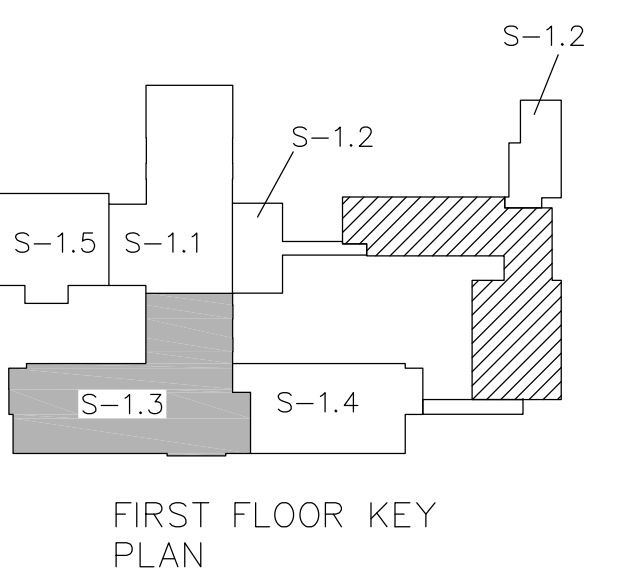
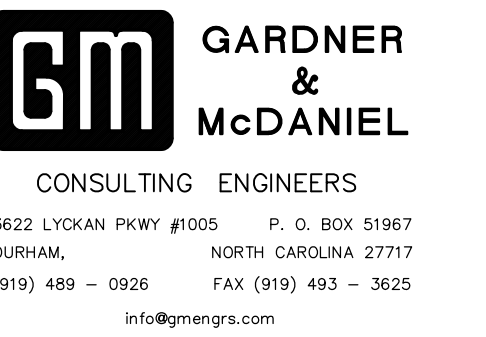
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# SZOSTAK DESIGN

WEST COLUMBUS  
PK-8 GRADE  
SCHOOL

COLUMBUS COUNTY  
SCHOOLS

CERRO GORDO, NC



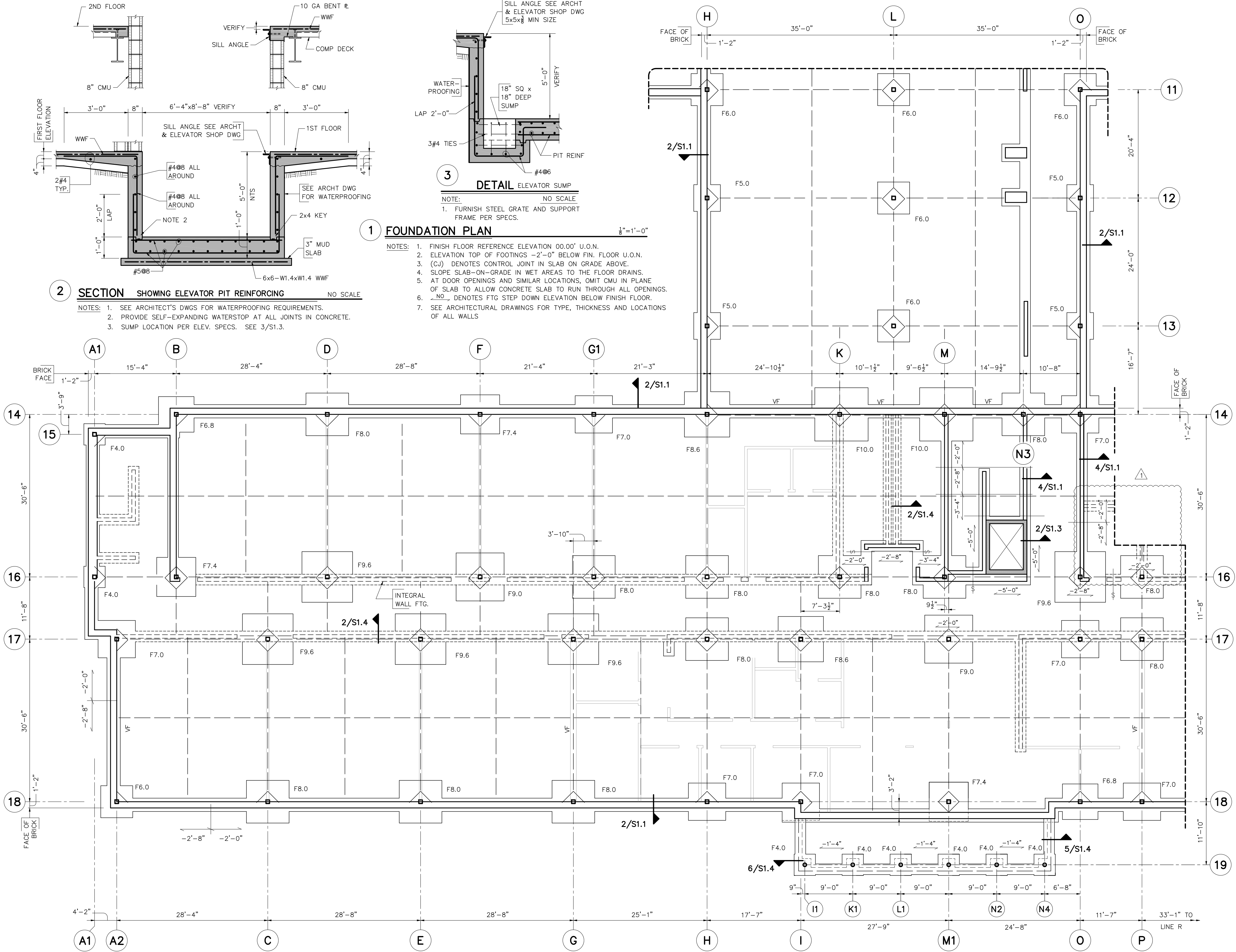
NO.	DATE	DESCRIPTION
1	9/30/2020	ADDENDUM #1
2		
3		
4		

## PARTIAL FOUNDATION PLAN & DETAILS

BID AND CONSTRUCTION

# S-1.3

The above Drawings, specifications, ideas, designs and arrangements represented, thereby are and shall remain in the property of the architect. No part thereof shall be copied, disclosed to others or used in connection with any work or project other than the specific project for which they have been prepared or reviewed without the written consent of the architect.



**1 FOUNDATION PLAN**  
 NOTES:  
 1. FINISH FLOOR REFERENCE ELEVATION 00.00' U.O.N.  
 2. ELEVATION TOP OF FOOTINGS -2'-0" BELOW FIN. FLOOR U.O.N.  
 3. (CJ) DENOTES CONTROL JOINT IN SLAB ON GRADE ABOVE.  
 4. SLOPE SLAB-ON-GRADE IN WET AREAS TO THE FLOOR DRAINS.  
 5. AT DOOR OPENINGS AND SIMILAR LOCATIONS, OMIT CMU IN PLANE OF SLAB TO ALLOW CONCRETE SLAB TO RUN THROUGH ALL OPENINGS.  
 6. -NO- DENOTES FTG STEP DOWN ELEVATION BELOW FINISH FLOOR.  
 7. SEE ARCHITECTURAL DRAWINGS FOR TYPE, THICKNESS AND LOCATIONS OF ALL WALLS

**2 SECTION SHOWING ELEVATOR PIT REINFORCING**  
 NOTES:  
 1. SEE ARCHITECT'S DWGS FOR WATERPROOFING REQUIREMENTS.  
 2. PROVIDE SELF-EXPANDING WATERSTOP AT ALL JOINTS IN CONCRETE.  
 3. SUMP LOCATION PER ELEV. SPECS. SEE 3/S1.3.

**3 DETAIL ELEVATOR SUMP**  
 NOTE:  
 NO SCALE  
 1. FURNISH STEEL GRATE AND SUPPORT FRAME PER SPECS.

# SZOSTAK DESIGN

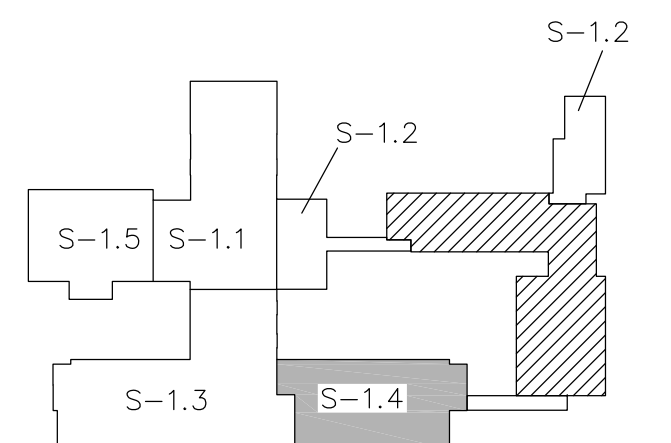
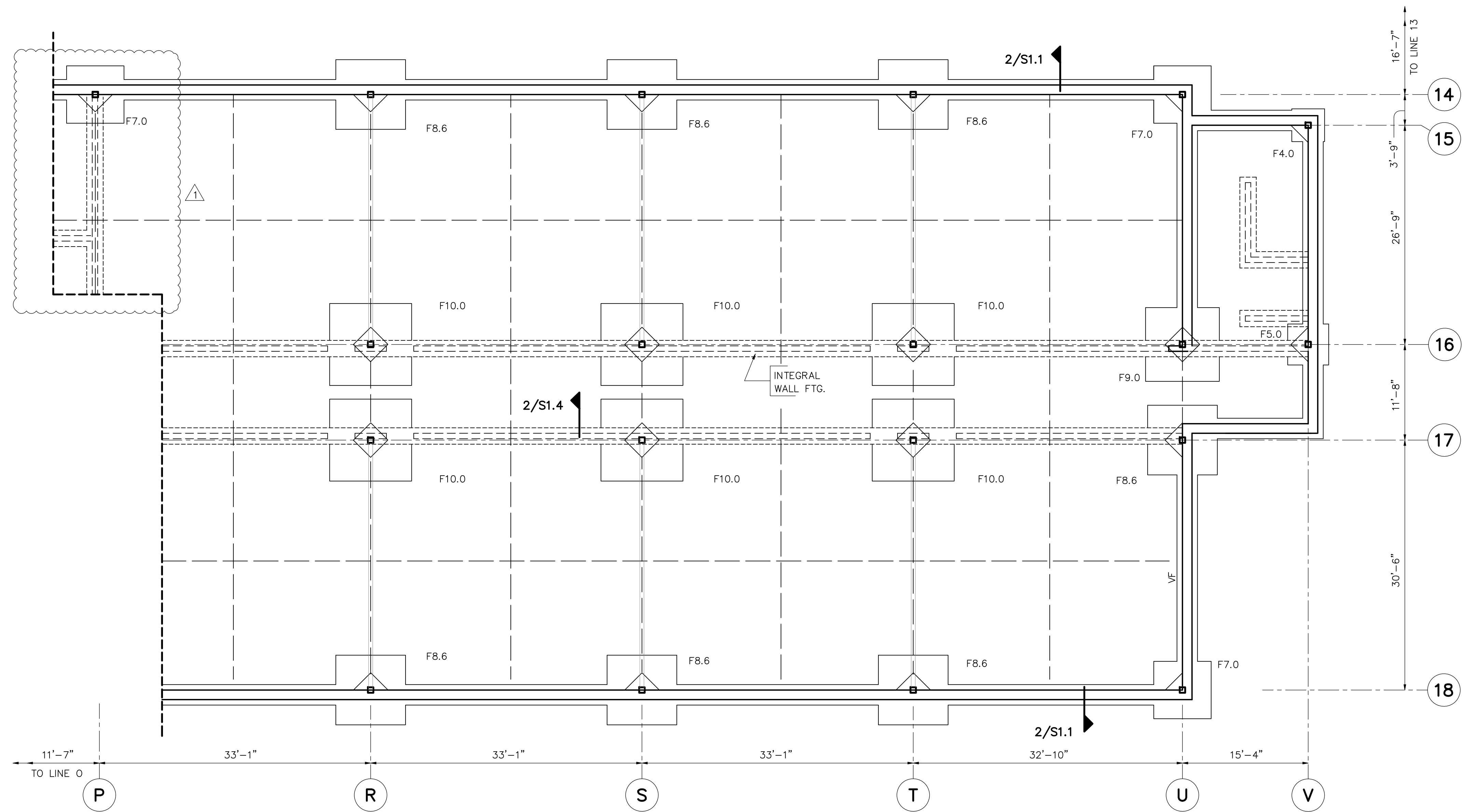
## WEST COLUMBUS PK-8 GRADE SCHOOL

COLUMBUS COUNTY  
SCHOOLS

CERRO GORDO, NC



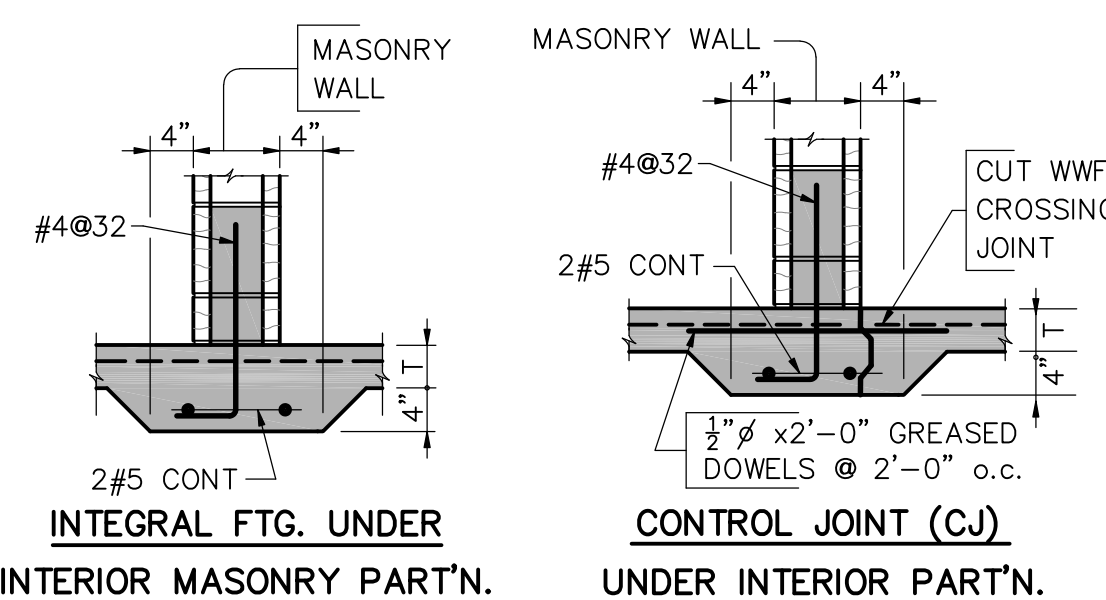
**GARDNER  
&  
McDANIEL**  
CONSULTING ENGINEERS  
3622 LYCAN PKWY #1005 P. O. BOX 51967  
DURHAM, NORTH CAROLINA 27717  
(919) 489-0926 FAX (919) 493-3625  
info@gnmcs.com



FIRST FLOOR KEY PLAN

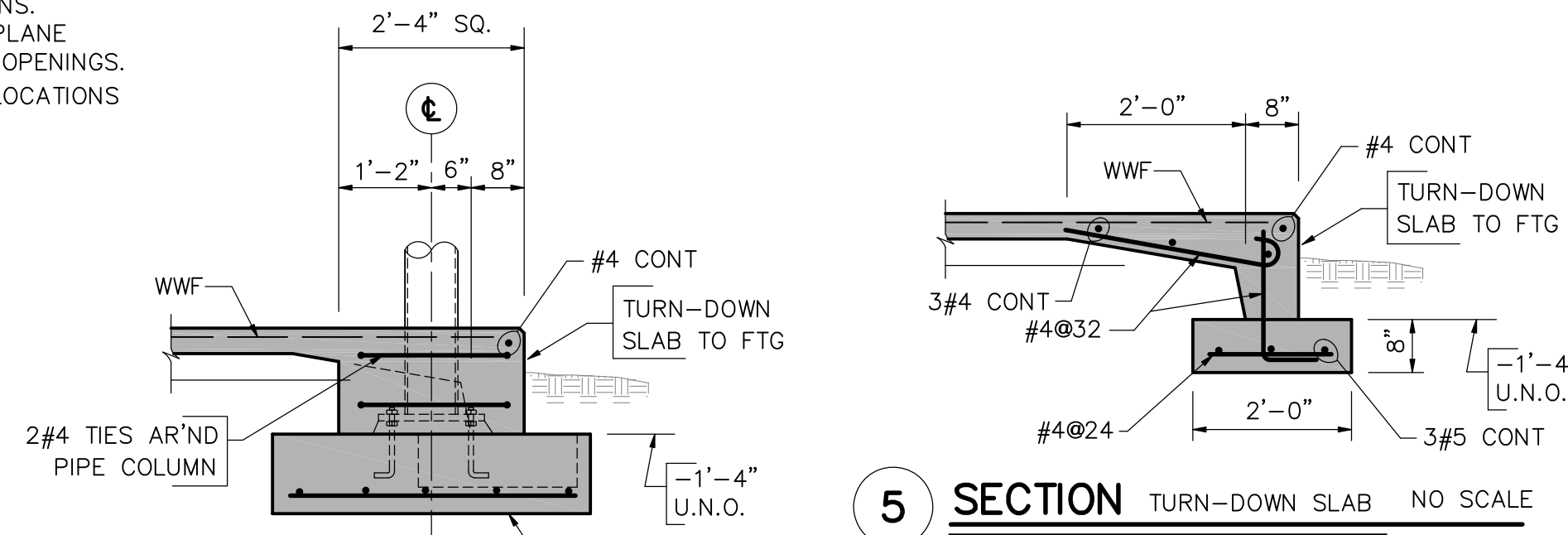
### 1 FOUNDATION PLAN $\frac{1}{8}''=1'-0''$

- NOTES:
1. FINISH FLOOR REFERENCE ELEVATION 00.00' U.O.N.
  2. ELEVATION TOP OF FOOTINGS -2'-0" BELOW FIN. FLOOR U.O.N.
  3. (CJ) DENOTES CONTROL JOINT IN SLAB ON GRADE ABOVE.
  4. SLOPE SLAB-ON-GRADE IN WET AREAS TO THE FLOOR DRAINS.
  5. AT DOOR OPENINGS AND SIMILAR LOCATIONS, OMIT CMU IN PLANE OF SLAB TO ALLOW CONCRETE SLAB TO RUN THROUGH ALL OPENINGS.
  6. SEE ARCHITECTURAL DRAWINGS FOR TYPE, THICKNESS AND LOCATIONS OF ALL WALLS



### 2 SECTION INTEGRAL FOOTING $\frac{1}{2}''=1'-0''$

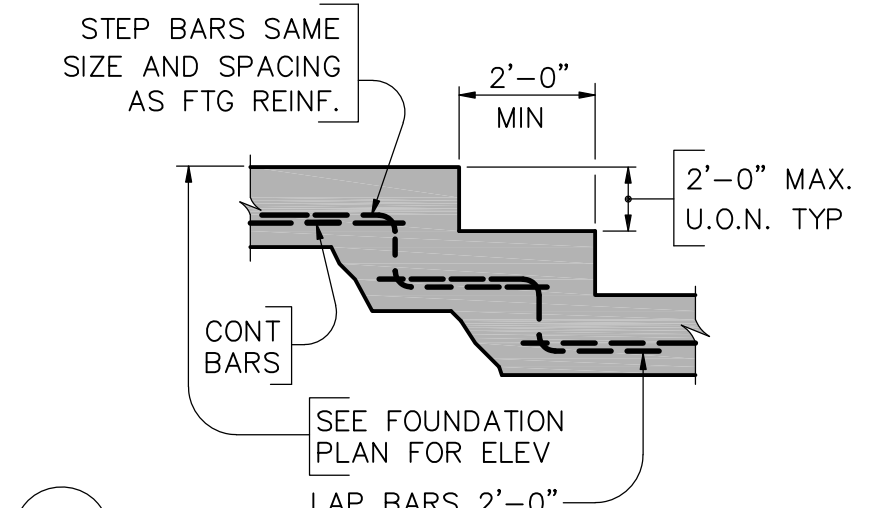
NOTE:



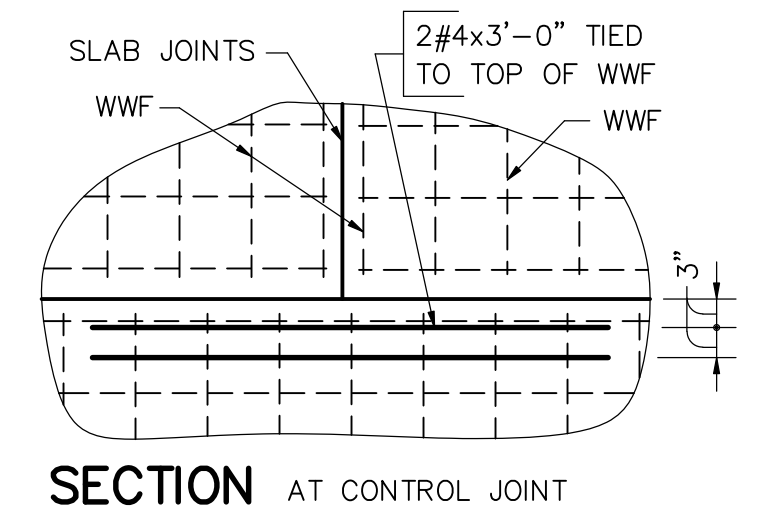
### 5 SECTION TURN-DOWN SLAB NO SCALE



### 6 SECTION AT PORTICO COLUMNS NO SCALE

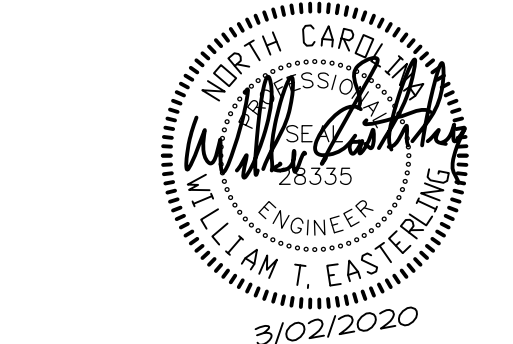


### 3 DETAIL - TYPICAL STEP IN WALL FOOTING NO SCALE



### 4 SECTION AT CONTROL JOINT INTERSECTIONS NO SCALE

NOTE:  
THIS DETAIL APPLIES TO ALL "T" INTERSECTIONS OF SLAB CONTROL JOINTS.



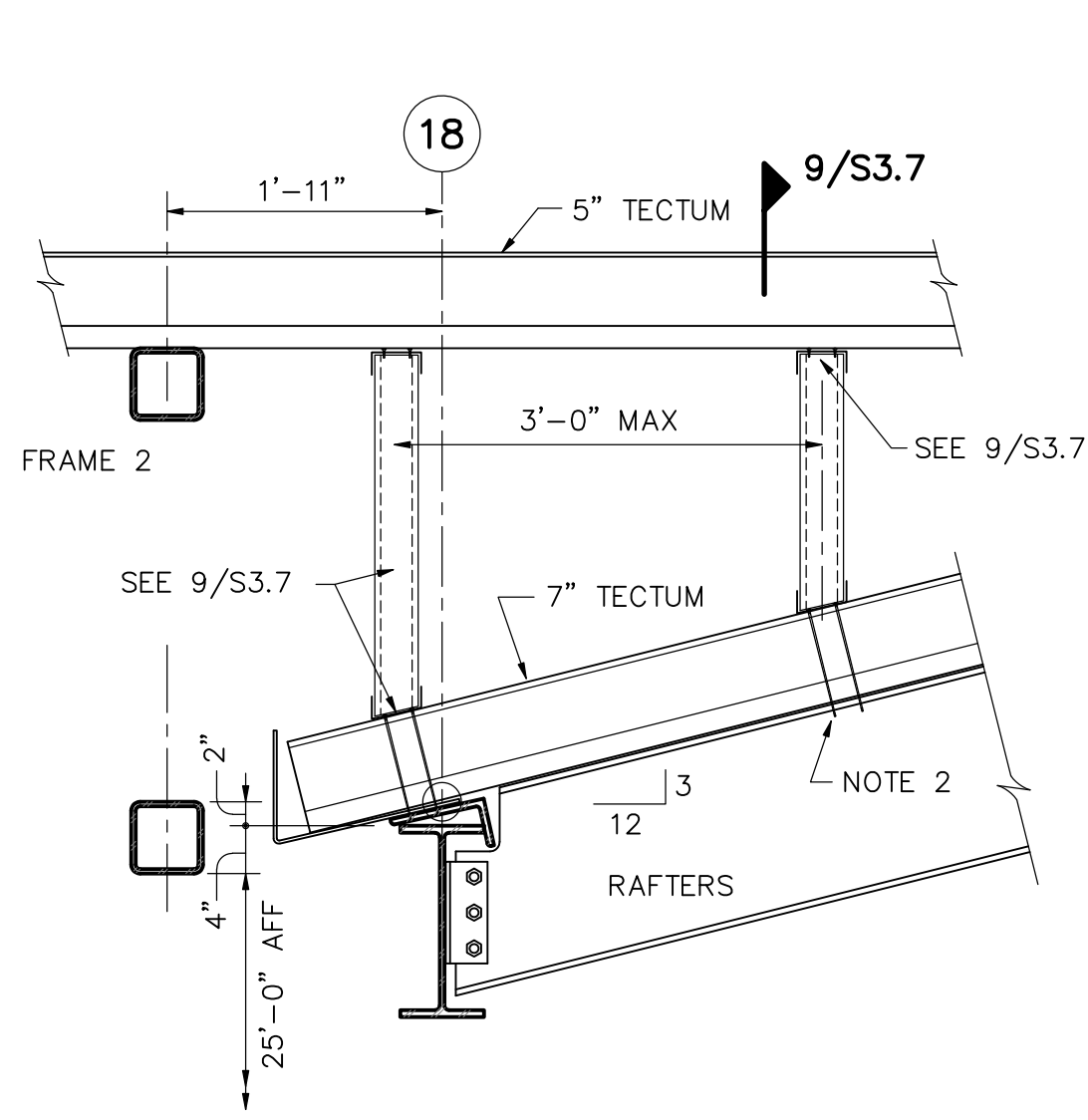
NO.	DATE	DESCRIPTION
1	9/30/2020	ADDENDUM #1
2		
3		
4		

## PARTIAL FOUNDATION PLAN & DETAILS

BID AND CONSTRUCTION

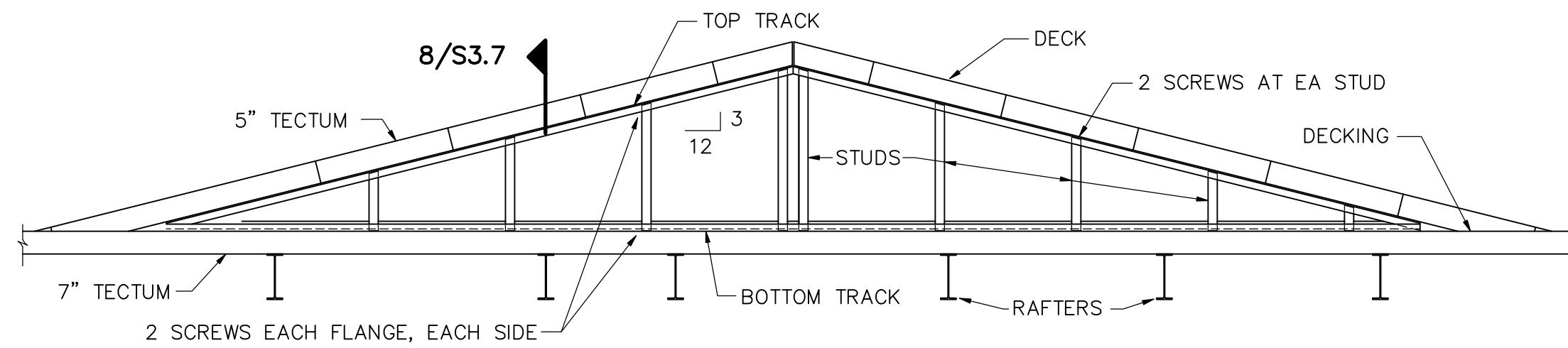
# S-1.4

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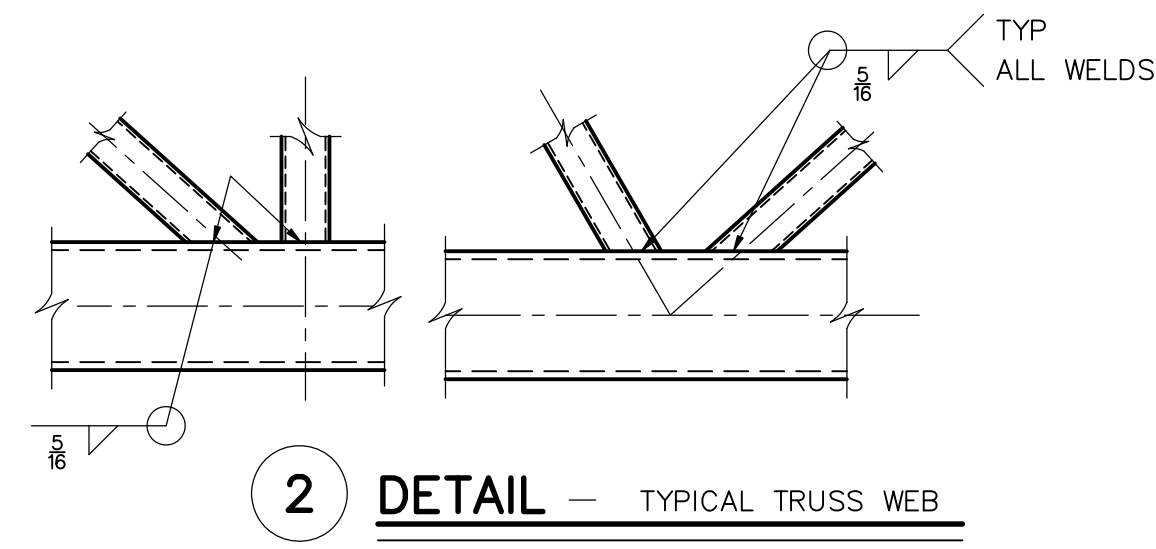
**8 SECTION AT OVER-FRAMED AREA** 1/4"=1'-0"

- NOTES: 1. LOCATE STUD WALLS 36" APART MAXIMUM.  
2. SCREW BOTTOM TRACK THRU DECK USING TWO FASTENERS AT EACH RAFTER THROUGH BEAM FLANGE AS PER 6/S3.1. ELSEWHERE FASTEN WITH #9 x 1 1/2" DECK SCREWS AT 12" SPA

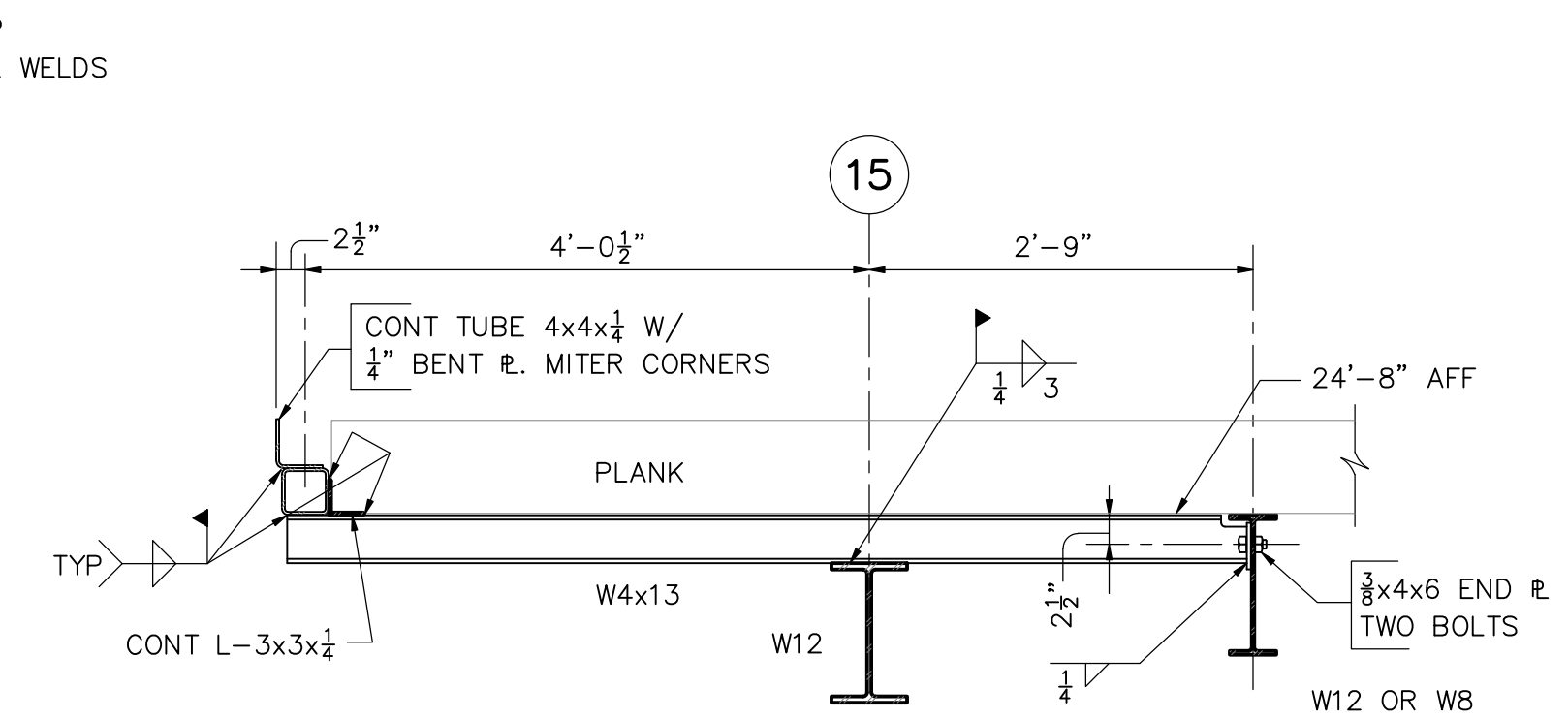


**9 SECTION OVERFRAMED LIGHT-GAGE FRAMING** NO SCALE

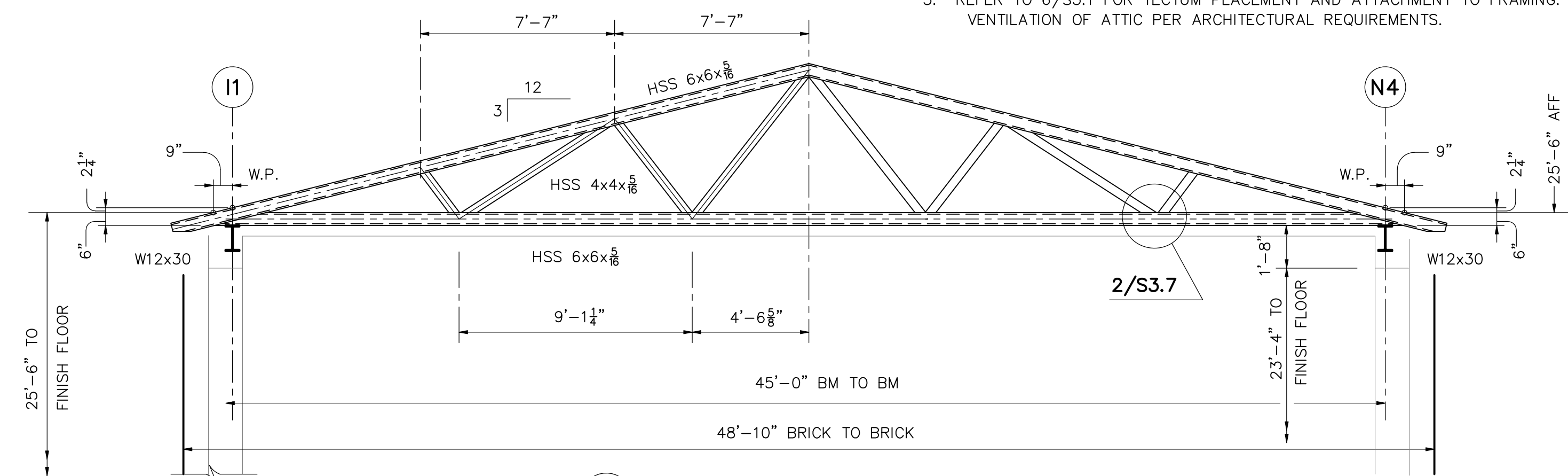
- NOTES: 1. SPACE STUD WALLS TO BEAR ON SHEATHING LAYER OF NEW DECK. SEE 8/S3.7  
2. LIGHT-GAGE FRAMING MEMBERS TO THE FOLLOWING SIZES:  
STUDS SPACE 24" O.C. MAX - 18 GA 4"x 1 1/2" CEE STUDS  
TOP TRACK - 18 GA 4"x 1 1/2" DEEP  
BOTTOM TRACK - 18 GA 4"x 1 1/2" DEEP TRACK WITH LEGS SKEWED 3 ON 12.  
3. REFER TO 6/S3.1 FOR TECTUM PLACEMENT AND ATTACHMENT TO FRAMING. VENTILATION OF ATTIC PER ARCHITECTURAL REQUIREMENTS.



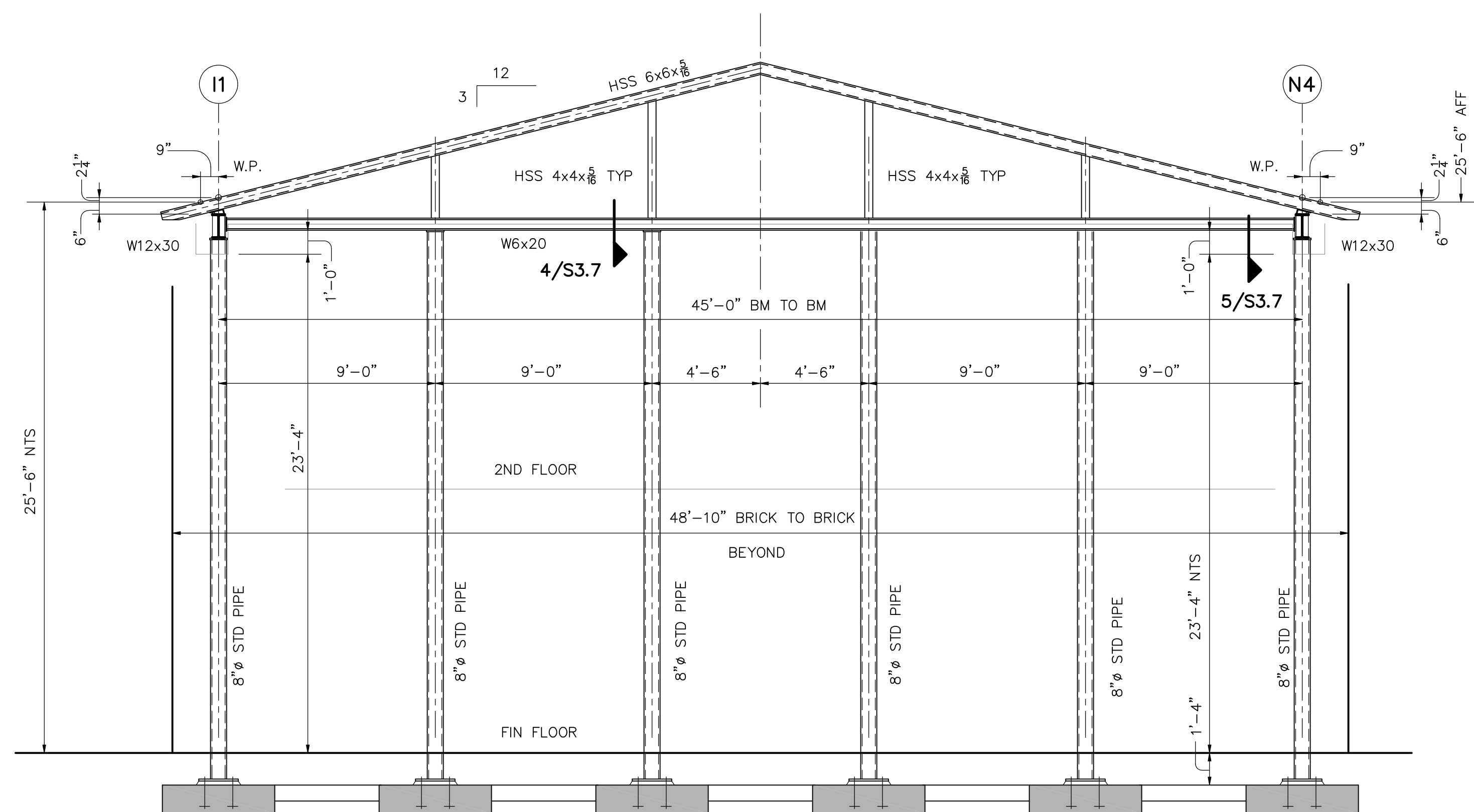
**2 DETAIL TYPICAL TRUSS WEB MEMBER CONNECTION** NO SCALE



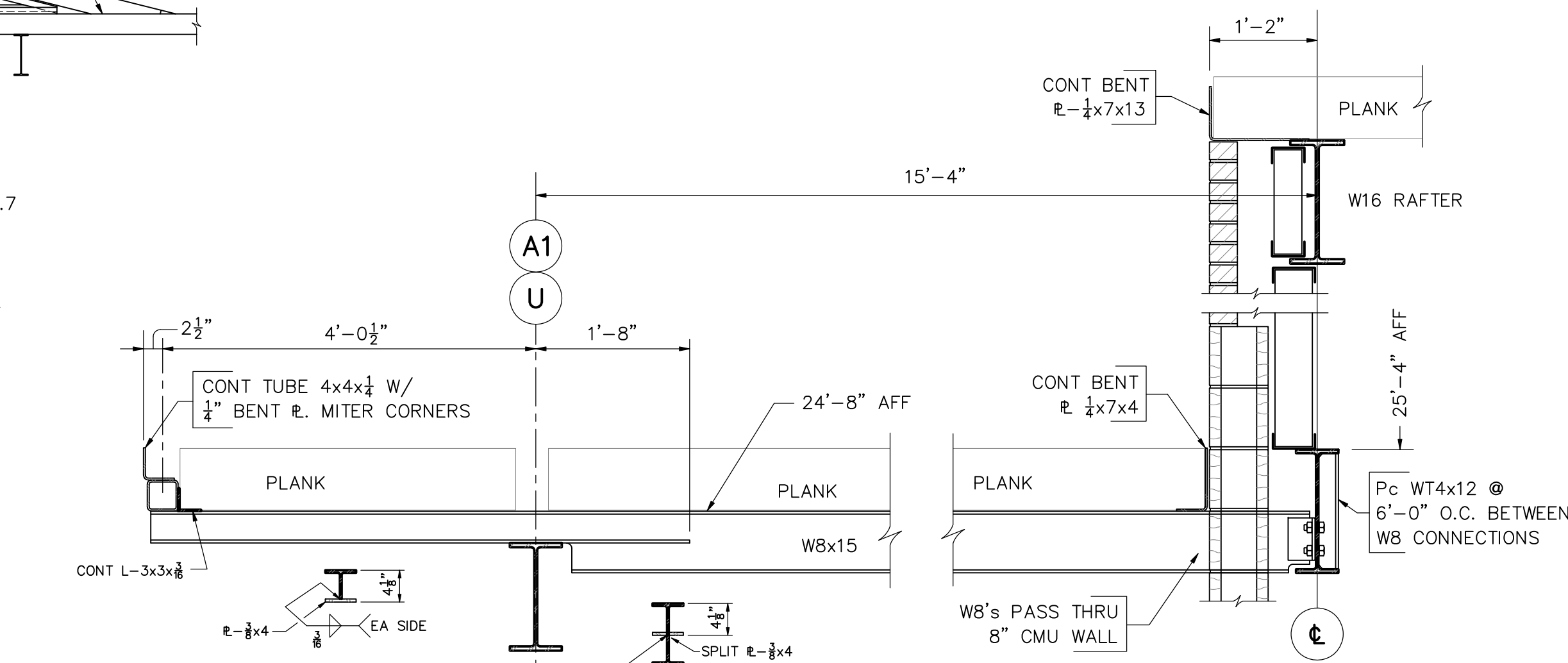
**1 SECTION FLAT ROOF AT STAIR 1 & 3** 3/4"=1'-0"



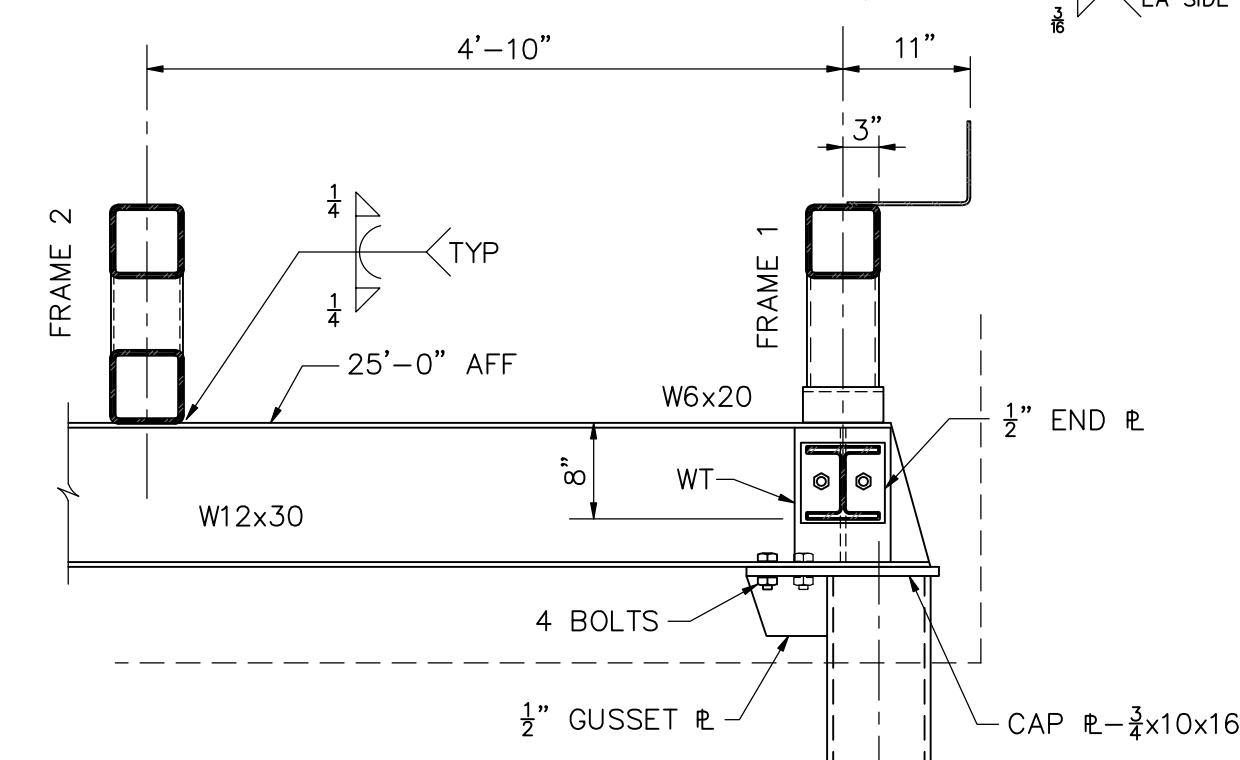
**7 SECTION ENTRANCE CANOPY - FRAME 2** 1/4"=1'-0"



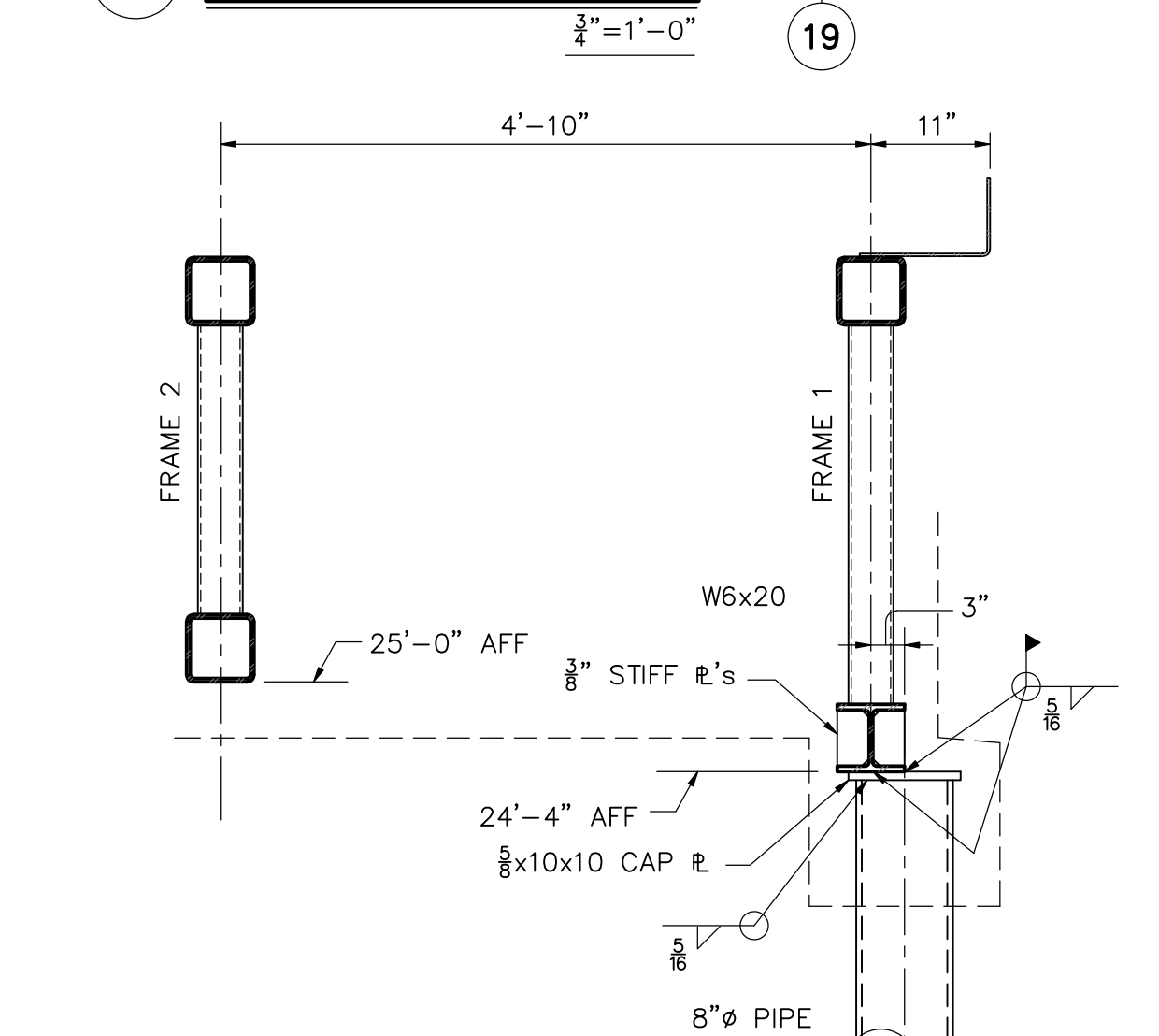
**6 SECTION ENTRANCE CANOPY FRAME 1** 1/4"=1'-0"



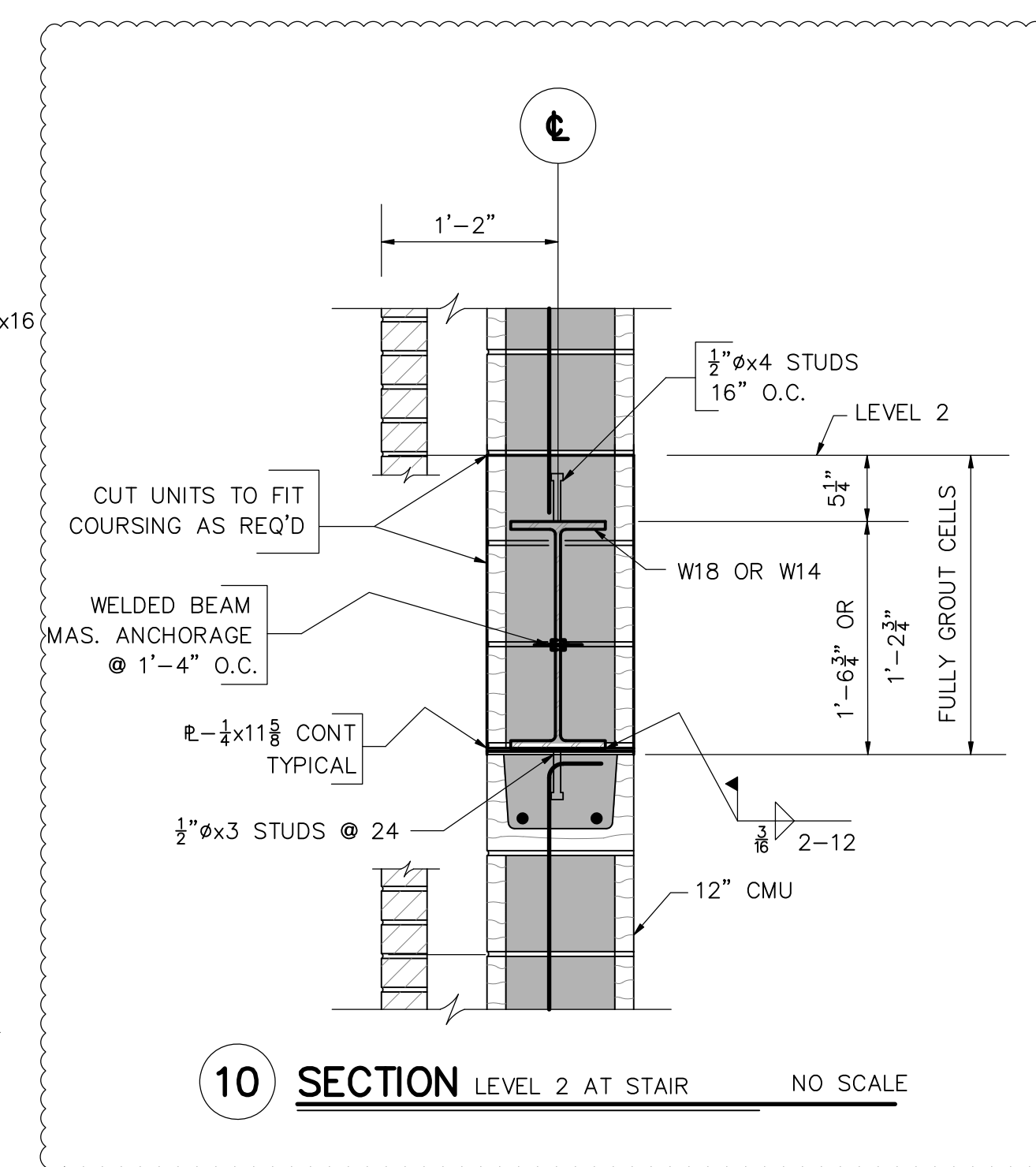
**3 SECTION FLAT ROOF AT STAIR 1** 3/4"=1'-0"



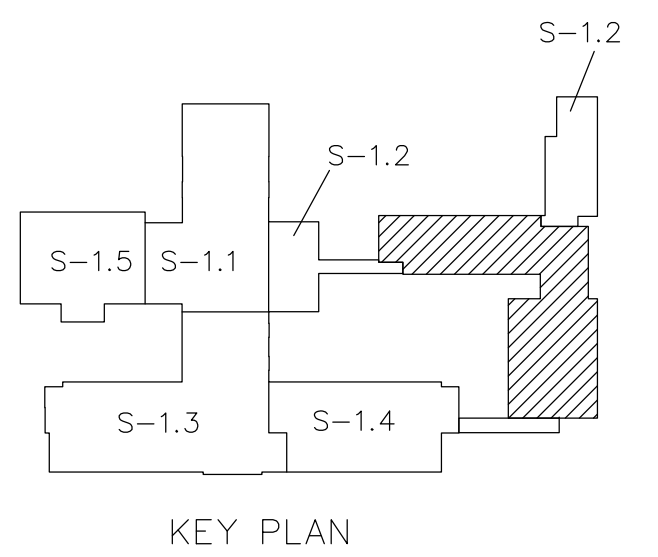
**5 SECTION ENTRANCE CANOPY** 3/4"=1'-0"



**4 SECTION ENTRANCE CANOPY** 3/4"=1'-0"



**10 SECTION LEVEL 2 AT STAIR** NO SCALE



KEY PLAN



NO.	DATE	DESCRIPTION
1	9/30/2020	ADDENDUM #1
2		
3		
4		

**SECTIONS & DETAILS**

**BID AND CONSTRUCTION**

**S-3.7**

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**GENERAL NOTES**

**GENERAL**

- NOTES BELOW ARE NOT INTENDED TO REPLACE SPECIFICATIONS. SEE SPECIFICATIONS FOR REQUIREMENTS IN ADDITION TO GENERAL NOTES.
- "U.O.N." MEANS "UNLESS OTHERWISE NOTED".
- DESIGN LIVE LOADS:

ROOF AREAS: OVER MECHANICAL ROOMS . . . . . 40 PSF  
OTHER ROOFS . . . . . 20 PSF

**FLOORS:**

INTERIOR SLABS ON GRADE . . . . . 100 PSF  
FRAMED CORRIDORS. . . . . 80 PSF  
FRAMED CLASSROOMS. . . . . 50 PSF

**ROOF SNOW LOAD:**

Pf = 7.7 PSF Ce = 1.0 Is = 1.10 Ct = 1.0  
Pd = 23.8 DRIFT WIDTH w = 6.2 FT

**WIND DESIGN DATA:**

ULTIMATE WIND VELOCITY VuIt = 149 MPH NOMINAL Vasd = 116 MPH

WIND EXPOSURE CATEGORY C RISK CAT III

INTERNAL PRESSURE COEFFICIENTS GCpI = +/- 0.18

COMPONENT & CLADDING PRESSURES (PSF) 10 SF & UNDER

ZONE:	1	2	3	4	5
	19.6	19.6	19.6	33.9	33.9
	-31.1	-54.1	-79.9	-36.8	-45.4

**SEISMIC DESIGN DATA:**

SITE CLASS D Ss = .40 S1 = .15 Ie = 1.25  
Sds = .40 Sd1 = .22

RISK CAT III SEISMIC DESIGN CATEGORY D

Ra = 3.25 Ca = 0.152

DESIGN BASE SHEARS:

2-STORY CLASSROOM: 342 KIPS

1-STORY CLASSROOM/MULTI: 135 KIPS

GYMNASIUM: 103 KIPS

CLASSROOM ADDITION: 22 KIPS

- MAXIMUM UNIT WEIGHTS FOR FOLLOWING MATERIALS:  
NORMAL CONCRETE NOT OTHERWISE NOTED . . . . . 150 PCF
- ALL SAFETY REGULATIONS TO BE FOLLOWED STRICTLY. METHODS OF CONSTRUCTION AND ERECTION OF STRUCTURAL MATERIAL IS CONTRACTOR'S RESPONSIBILITY. CONSULT ARCHITECT IN CASE OF QUESTIONS.
- STRUCTURAL FRAME TO BE BRACED UNTIL ERECTION IS COMPLETE AND PERMANENT CONNECTIONS, BRACING MEMBERS OR STEEL BRACINGS ARE INSTALLED.
- ALL LINTELS TO BEAR 8" EACH SIDE OF OPENING, U.O.N.

**FOUNDATIONS**

- ALLOWABLE SOIL PRESSURE ASSUMED 2000 PSF MINIMUM, TO BE VERIFIED IN THE FIELD BEFORE CONSTRUCTION.
- FOOTINGS SHALL BE CARRIED TO LOWER ELEVATION THAN THOSE SHOWN ON THE DRAWINGS IF REQUIRED BY THE ARCHITECT TO REACH FIRM SOIL.
- WALLS ACTING AS RETAINING WALLS SHALL NOT BE BACKFILLED WITHOUT BRACING UNTIL ALL SUPPORTING SOIL AND SLABS ARE IN PLACE AND AT ADEQUATE STRENGTH.
- COMPACT ALL FILL UNDER BUILDING TO 98% MAXIMUM DENSITY AS DETERMINED BY ASTM D698. PLACE IN LAYERS 8" MAXIMUM LOOSE THICKNESS. VERIFY FIELD DENSITY, ASTM D1556, WITH AT LEAST ONE TEST PER 2000 SQ FT PER LAYER.

**CONCRETE**

- CONCRETE COMPRESSIVE STRENGTH IN 28 DAYS:

SLAB-ON-DECK: 4000 PSI LIGHTWEIGHT (118 PCF DENSITY) NON-AIR MIX  
FOOTINGS: 3000 PSI CONVENTIONAL AIR ENTR. MIX  
INTERIOR SLAB-ON-GRADE: 3000 PSI CONV. NON-AIR MIX  
INTERIOR WALLS: 3000 PSI CONV. NON-AIR MIX  
EXTERIOR SLAB-ON-GRADE: 3000 PSI CONV. AIR ENTRAINED MIX  
ALL OTHER CONCRETE: 3000 PSI CONV. AIR ENTRAINED MIX

- REINFORCING: ASTM A615 - STIRRUPS AND TIES GRADE 40 - ELSEWHERE GRADE 60, U.O.N. ALL REINF. TO BE ASTM A706 WHERE WELDING SHOWN ON DWGS.
- GROUT UNDER BASE PLATES TO BE NON-SHRINK HIGH-STRENGTH TYPE.
- BAR DETAILS AND SUPPORTS: ACI DETAILING MANUAL AND BUILDING CODE. LAP ALL SPLICES 48 TIMES THE BAR DIAMETER, U.O.N.
- CLEAR DISTANCE FROM FACE OF CONCRETE TO MAIN STEEL:  
CAST IN PLACE AND PRECAST CONCRETE:  
SLABS . . . . . 3/4"  
WALLS AND COLUMNS. . . . . 2"  
FOOTINGS . . . . . 3"  
SLABS EXPOSED TO EARTH AND WEATHER. . . . . 1 1/2"
- PROVIDE WIRE MESH IN ALL SLABS ON GROUND 1 1/2" FROM TOP OF SLAB:  
4" SLABS . . . . . 6x6-W1.4xW1.4  
5" AND 6" SLABS . . . . . 6x6-W4.0xW4.0
- THE CONTRACTOR SHALL NOTIFY THE ARCHITECT FAR ENOUGH IN ADVANCE OF THE TIME EACH CONCRETE POUR IS TO BE MADE TO ALLOW AMPLE TIME TO CHECK THE LAYOUT OF THE STEEL BEFORE THE BEGINNING OF THE ACTUAL POUR, BUT NOT IN ADVANCE OF THE TIME THAT 90% OF THE STEEL HAS BEEN PLACED.
- PROVIDE CHAMFERS AS NOTED ON ARCHITECTURAL AND STRUCTURAL DRAWINGS.
- PROVIDE INSERTS FOR BLOCKING AND MASONRY TIES AS SHOWN ON ARCH'T DWGS.

**STRUCTURAL STEEL**

- STRUCTURAL STEEL: ROLLED SECTIONS -ASTM A992. ANGLES, CHANNELS AND PLATE - ASTM A36. TUBES - ASTM A500 GRADE B, Fy=46 ksi
- DESIGN, FABRICATION AND ERECTION: AISC SPECIFICATIONS FOR BUILDINGS.
- CONNECTIONS NOT DETAILED SHALL BE DESIGNED FOR LOADS SHOWN ON DRAWINGS OR FOR LOADS GIVEN IN STANDARD AISC LOAD TABLES FOR SPAN, SECTION AND STRENGTH SPECIFIED. SHOP CONNECTIONS: WELDED. FIELD CONNECTION: 3/4" BOLTS, ASTM A325. TIGHTEN TO A MINIMUM TORQUE TO PULL MATING SURFACES INTO CONTACT, PER ASTM A325 SPECS.
- WELDS SHALL BE MADE ONLY BY OPERATORS CERTIFIED BY THE STANDARD QUALIFICATION PROCEDURE OF THE AMERICAN WELDING SOCIETY FOR TYPE OF WELD REQUIRED. USE E70XX SERIES ELECTRODES FOR ALL WELDS.
- PROVIDE ERECTION BOLTS AS REQUIRED FOR WELDED CONNECTIONS. ERECTION BOLTS EXPOSED OUTSIDE SHALL BE REMOVED AND HOLES PLUGGED AS DIRECTED BY ARCHITECT. GRIND IF REQUIRED.
- RETURN ALL WELDS AT CORNERS TWICE THE NOMINAL SIZE OF THE WELD MINIMUM.
- WHERE PLATES ARE FILLET WELDED TO MEMBERS AND NO WELD SIZE IS SPECIFIED PROVIDE FULL LENGTH FILLET WELDS BOTH SIDES OF PLATE. WELD SIZES SHALL BE AS FOLLOWS:

PL THICKNESS (in)	3/8	1/2	5/8	3/4	7/8	1	1 1/8	1 1/4	1 1/2
WELD SIZE (in)	3/8	1/2	5/8	3/4	7/8	1	1 1/8	1 1/4	1 1/2

**STATEMENT OF SPECIAL INSPECTIONS:**

CONSTRUCTION OF THIS PROJECT SHALL BE MONITORED IN ACCORDANCE WITH THE PROVISIONS OF CHAPTER 17, SECTION 1704 OF THE NORTH CAROLINA BUILDING CODE. REFER TO TABLES IN THE CODE FOR REFERENCED STANDARDS. SEE PROJECT SPECIFICATIONS FOR ADDITIONAL SPECIAL INSPECTION REQUIREMENTS.

OWNER WILL ENGAGE A QUALIFIED INDEPENDENT SPECIAL INSPECTIONS TESTING AGENCY TO PERFORM ALL SPECIAL INSPECTIONS.

EARTHWORK CONSTRUCTION			
VERIFICATION OR INSPECTION		CONTINUOUS	PERIODIC
1	PRIOR TO PLACEMENT OF FILL, VERIFY PREPARATION OF SUBGRADE TO BE IN COMPLIANCE WITH SPECIFICATIONS AND GEOTECHNICAL RECOMMENDATIONS.		X
2	PERFORM CLASSIFICATION AND TESTING OF MATERIALS TO BE USED FOR CONTROLLED FILL.		X
3	VERIFY THE USE OF APPROVED MATERIALS, LIFT THICKNESS, AND DENSITIES DURING PLACEMENT OF CONTROLLED FILL. PERFORM COMPACTION TESTS PER SPECIFICATIONS. TO PLACEMENT AND DURING CASTING.	X	
4	VERIFY FOUNDATION EXCAVATIONS EXTEND TO THE PROPER DEPTH AND TERMINATE AT APPROVED BEARING MATERIAL. TEST SUBGRADE FOR DESIGN BEARING CAPACITY.		X

CONCRETE CONSTRUCTION			
VERIFICATION OR INSPECTION		CONTINUOUS	PERIODIC
1	VERIFY CONCRETE IS IN CONFORMANCE WITH THE APPROVED MIX DESIGN		X
2	INSPECTION OF REINFORCING STEEL INCLUDING BAR SIZE, QUANTITY, SPACING AND PLACEMENT. VERIFY CLEARANCE TO FORMS OR SUBGRADE.		X
3	INSPECTION OF ALL ITEMS TO BE EMBEDDED IN CONCRETE TO INCLUDE ANCHOR RODS, WELD PLATES, INSERTS AND SLEEVES. INSPECT PRIOR TO PLACEMENT AND DURING CASTING.	X	
4	AT THE TIME OF PLACEMENT, TAKE SAMPLES TO VERIFY SLUMP, AIR CONTENT AND TEMPERATURE. MAKE CYLINDERS FOR STRENGTH TESTS PER THE PROJECT SPECIFICATIONS.	X	
5	OBSERVE CONCRETE PLACEMENT FOR PROPER TECHNIQUE. VERIFY FORMWORK IS STABLE ENOUGH TO RESULT IN DIMENSIONAL ACCURACY OF THE CONCRETE BEING FORMED INCLUDING LOCATION AND ORIENTATION OF EMBEDS.	X	

STRUCTURAL STEEL CONSTRUCTION			
VERIFICATION OR INSPECTION		CONTINUOUS	PERIODIC
1	VERIFY STEEL FABRICATOR HAS AN ESTABLISHED IN-HOUSE QUALITY CONTROL PROGRAM THAT ENSURES COMPLIANCE WITH THE AISC CODE OF STANDARD PRACTICE, WITH REGULAR INSPECTION OF FABRICATED COMPONENTS. INSPECTIONS SHALL DEMONSTRATE COMPLIANCE WITH CONSTRUCTION DOCUMENTS AND ALL AWS AND AISC STANDARDS.		X
2	REVIEW SUBMITTALS OF MATERIAL PROPERTIES, BOLT CERTIFICATIONS, WELDING ELECTRODES, ETC., TO ENSURE COMPLIANCE WITH PROJECT SPECIFICATIONS.		X
3	MONITOR BOLT INSTALLATION TO ENSURE COMPLIANCE WITH "SPECIFICATION FOR STRUCTURAL JOINTS USING ASTM A325 AND A490 BOLTS" IN BEARING TYPE CONNECTIONS. VERIFY SNUG-TIGHT CONDITIONS, PLIES ARE PULLED TOGETHER, AND FULL NUT OF THREAD ENGAGEMENT.		X
4	INSPECTION OF SINGLE PASS FILLET WELDS LESS THAN 3/8 INCH, WELDING OF FRAMING, STAIR COMPONENTS, AND ALL OTHER FIELD WELDING REQUIRED ON THE PROJECT. VERIFY USE OF PROPER ELECTRODES, WELDING PROCEDURES, PREHEATING, AND COMPLIANCE WITH ALL AWS STANDARDS.		X
5	INSPECTION OF MULTI-PASS FILLET WELDS GREATER THAN 3/8 INCH, FULL OR PARTIAL PENETRATION GROOVE WELDS, OTHER WELDS SO INDICATED ON THE DRAWINGS. VERIFY THE USE OF PROPER ELECTRODES, MATERIAL PREHEATING, AND COMPLIANCE WITH ALL AWS STANDARDS.	X	

WIND RESISTANCE			
VERIFICATION OR INSPECTION		CONTINUOUS	PERIODIC
1	VERIFY FASTENING OF OF THE ROOF COVERING, ROOF DECK AND ROOF FRAMING CONNECTIONS. VERIFY EXTERIOR WALL COVERING AND WALL CONNECTIONS TO ROOF AND FLOOR DIAPHRAGMS AND FRAMING.		X

MASONRY CONSTRUCTION			
VERIFICATION OR INSPECTION		CONTINUOUS	PERIODIC
1	COLLECT MIX DESIGNS FOR MORTAR, GROUT, CERTIFICATES OF CONFORMANCE FOR MASONRY CONSTITUENTS IN ORDER TO ENSURE COMPLIANCE WITH PROJECT SPECIFICATIONS		X
2	PERIODIC INSPECTION OF SITE PREPARED MORTAR, SITE PREPARED GROUT. CONTINUOUS VERIFICATION OF SLUMP FLOW AND VSI DURING GROUT DELIVERY		X
3	PERIODIC INSPECTION OF MORTAR JOINTS, PRIOR AND DURING MASONRY CONSTRUCTION. AND A490 BOLTS" IN BEARING TYPE CONNECTIONS. VERIFY SNUG-TIGHT CONDITIONS, PLIES ARE PULLED TOGETHER, AND FULL NUT OF THREAD ENGAGEMENT.		X
4	INSPECTION OF SINGLE PASS FILLET WELDS LESS THAN 3/8 INCH, WELDING OF FRAMING, STAIR COMPONENTS, AND ALL OTHER FIELD WELDING REQUIRED ON THE PROJECT. VERIFY USE OF PROPER ELECTRODES, WELDING PROCEDURES, PREHEATING, AND COMPLIANCE WITH ALL AWS STANDARDS.		X
5	INSPECTION OF MULTI-PASS FILLET WELDS GREATER THAN 3/8 INCH, FULL OR PARTIAL PENETRATION GROOVE WELDS, OTHER WELDS SO INDICATED ON THE DRAWINGS. VERIFY THE USE OF PROPER ELECTRODES, MATERIAL PREHEATING, AND COMPLIANCE WITH ALL AWS STANDARDS.	X	

SEISMIC RESISTANCE			
VERIFICATION OR INSPECTION		CONTINUOUS	PERIODIC
1	EXAMINE DESIGNATED SEISMIC SYSTEMS FOR ACTIVE MECHANICAL AND ELECTRICAL SYSTEMS THAT MUST REMAIN OPERABLE, VERIFYING INSTALLATION IN ACCORDANCE WITH THE MANUFACTURER'S CERTIFICATION.		X

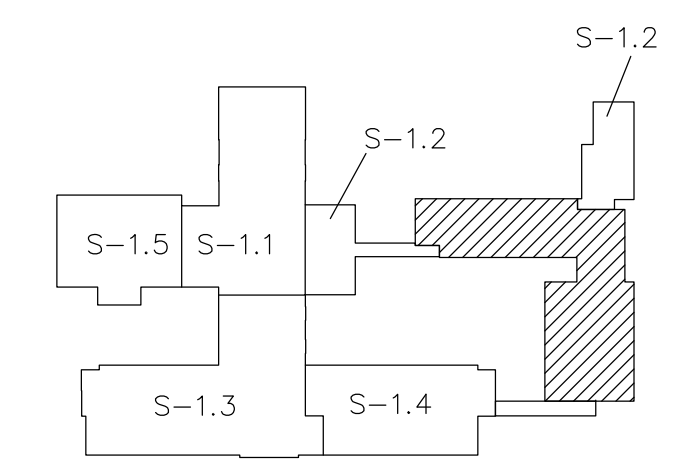
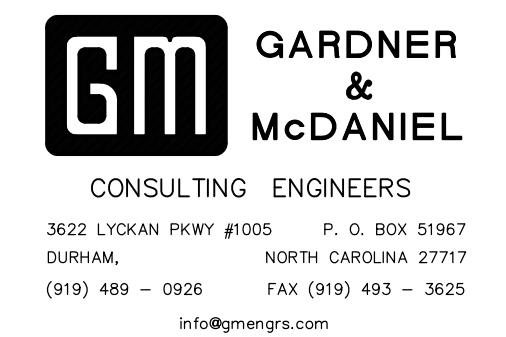
**SZOSTAK DESIGN**

**WEST COLUMBUS PK-8 GRADE SCHOOL**

**COLUMBUS COUNTY SCHOOLS**

**CERRO GORDO, NC**

**LEGEND**



KEY PLAN  
NOTE: IF THIS DRAWING IS NOT 24"x36", IT IS A REDUCED PRINT. REFER TO GRAPHIC SCALE.



NO.	DATE	DESCRIPTION
1	9/30/2020	ADDENDUM #1
2		
3		
4		

**CONSTRUCTION DOCUMENTS**

**S-4.0**

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SZOSTAK  
DESIGN

WEST COLUMBUS  
PK-8 GRADE  
SCHOOL

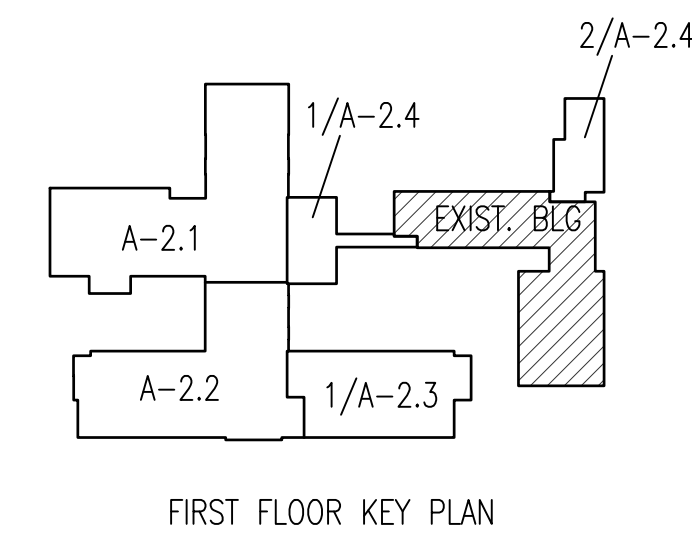
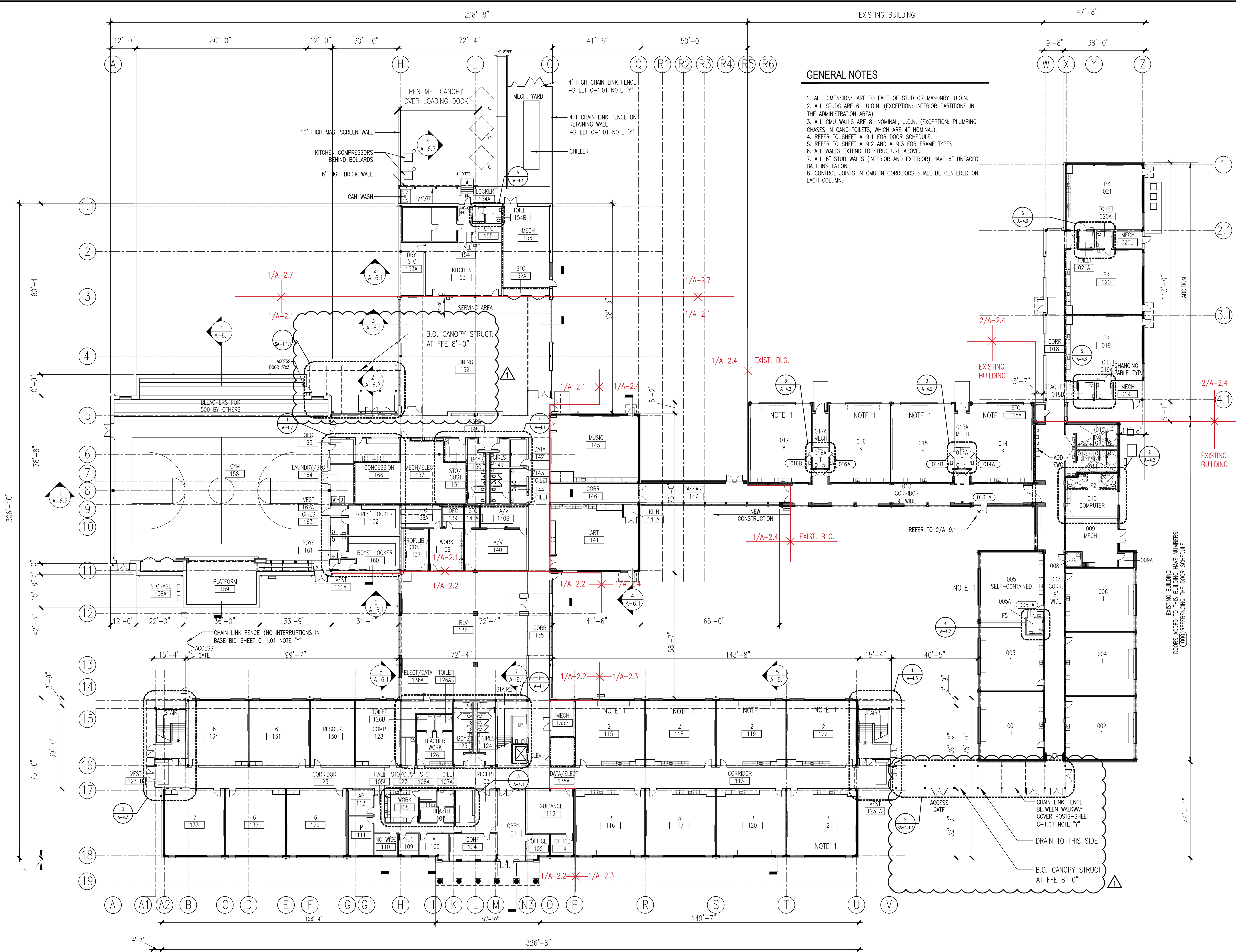
COLUMBUS COUNTY  
SCHOOLS

CERRO GORDO, NC

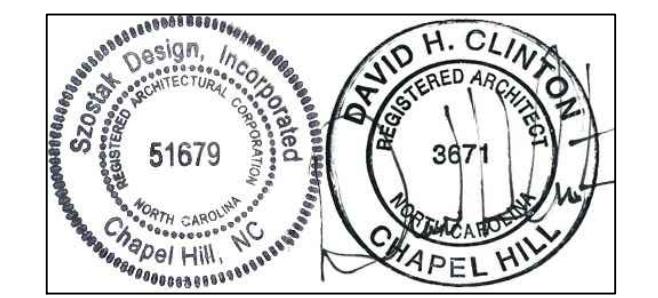
NOTE 1: RELOCATE COMPUTER STATION

GENERAL NOTES

- 1. ALL DIMENSIONS ARE TO FACE OF STUD OR MASONRY, U.O.N.
- 2. ALL STUDS ARE 6", U.O.N. (EXCEPTION: INTERIOR PARTITIONS IN THE ADMINISTRATION AREA).
- 3. ALL CMU WALLS ARE 8" NOMINAL, U.O.N. (EXCEPTION: PLUMBING CHASES IN GANG TOILETS, WHICH ARE 4" NOMINAL).
- 4. REFER TO SHEET A-9.1 FOR DOOR SCHEDULE.
- 5. REFER TO SHEET A-9.2 AND A-9.3 FOR FRAME TYPES.
- 6. ALL WALLS EXTEND TO STRUCTURE ABOVE.
- 7. ALL 6" STUD WALLS (INTERIOR AND EXTERIOR) HAVE 6" UNFACED BATT INSULATION.
- 8. CONTROL JOINTS IN CMU IN CORRIDORS SHALL BE CENTERED ON EACH COLUMN.



NOTE: IF THIS DRAWING IS NOT 24"x36", IT IS A REDUCED PRINT. REFER TO GRAPHIC SCALE.



2 MAR. 2020

NO.	DATE	DESCRIPTION
1	2020/10/02	GENERAL COORDINATION
2		
3		
4		

FIRST  
FLOOR PLAN

BID AND CONSTRUCTION

SA-1.1

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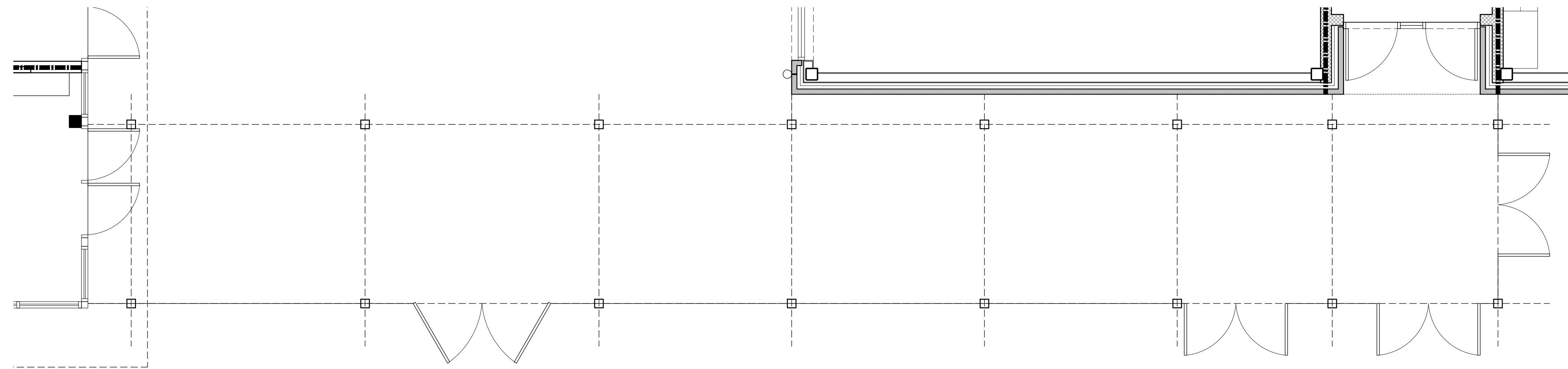
**SZOSTAK  
DESIGN**

**WEST COLUMBUS  
PK-8 GRADE  
SCHOOL**

COLUMBUS COUNTY  
SCHOOLS

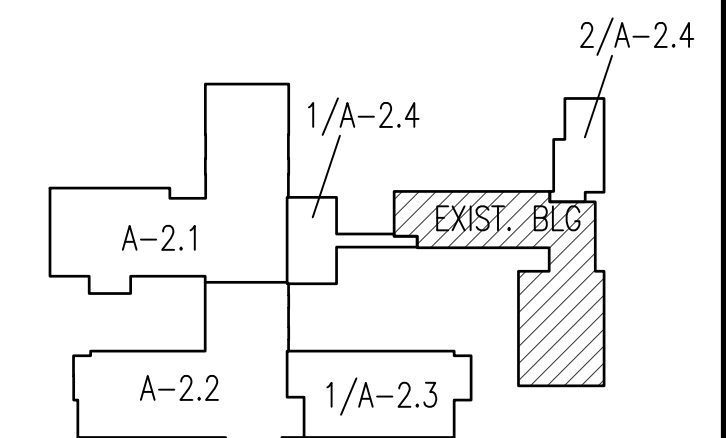
CERRO GORDO, NC

NOTE 1: RELOCATE COMPUTER STATION



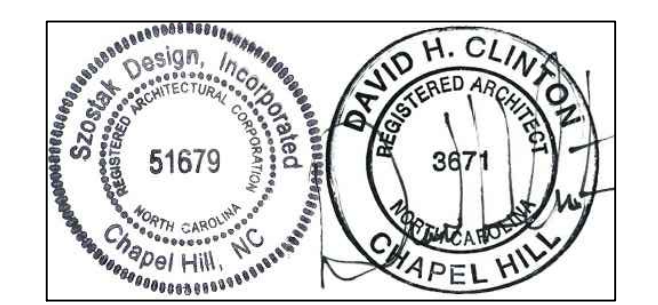
**ENLARGED CANOPY PLAN**  
SCALE: 1/4" = 1'-0"

2



FIRST FLOOR KEY PLAN

NOTE: IF THIS DRAWING IS NOT 24"x36", IT IS A REDUCED PRINT. REFER TO GRAPHIC SCALE.



2 MAR. 2020

NO.	DATE	DESCRIPTION
1	2020/10/02	GENERAL COORDINATION
2		
3		
4		

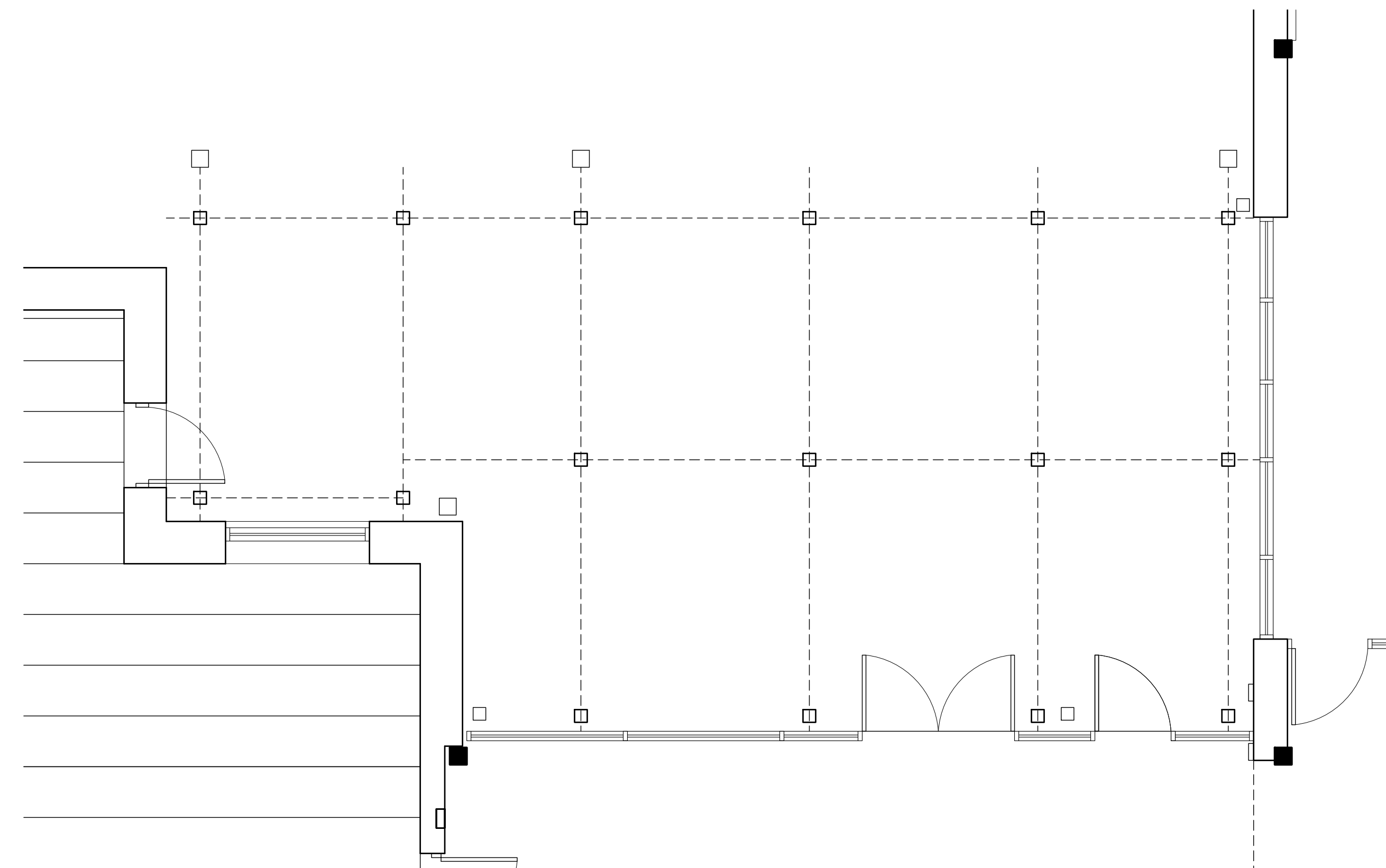
**FIRST  
FLOOR PLAN**

BID AND CONSTRUCTION

**SA-1.1.1**

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**ENLARGED CANOPY PLAN**  
SCALE: 1/4" = 1'-0"

1

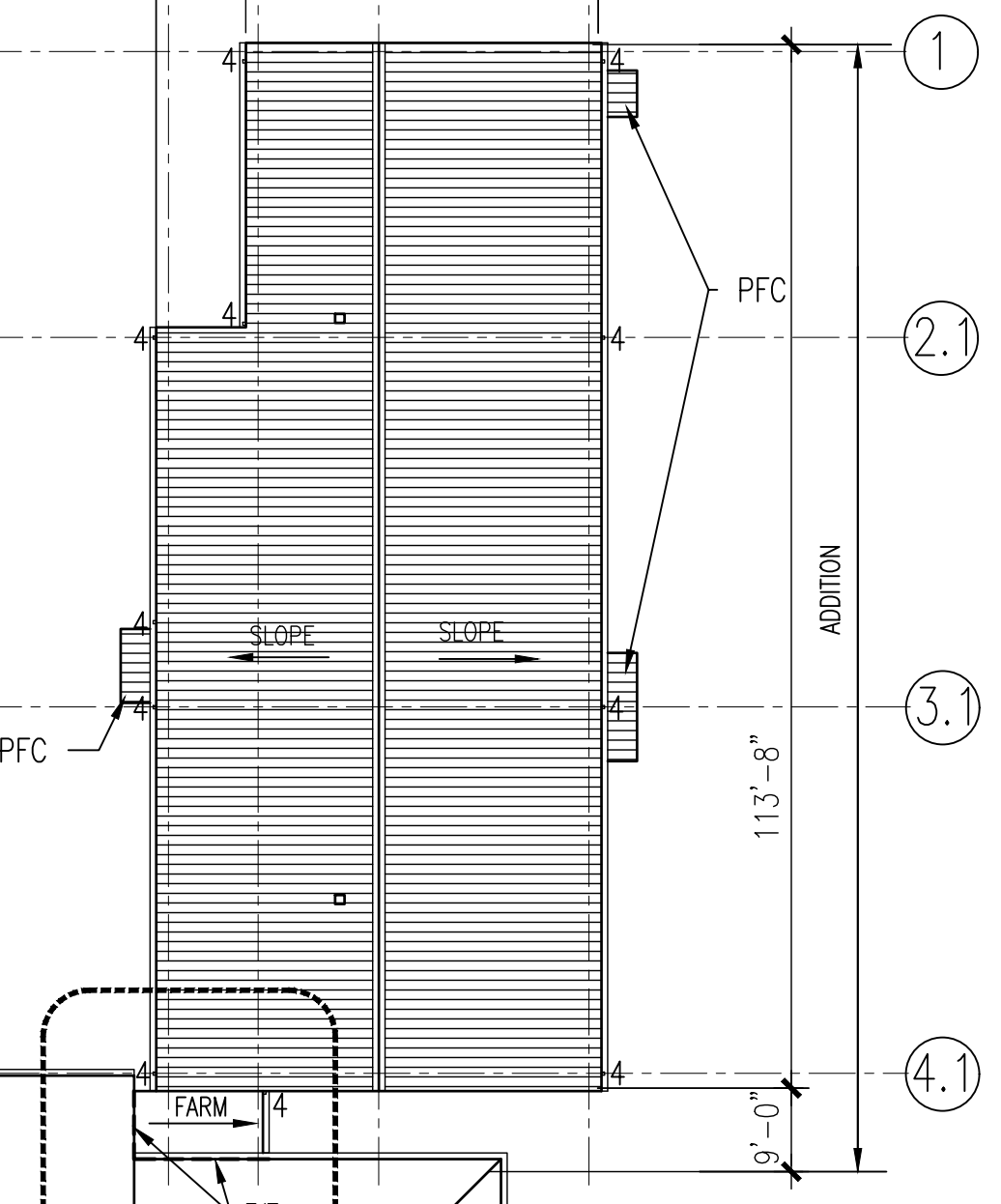
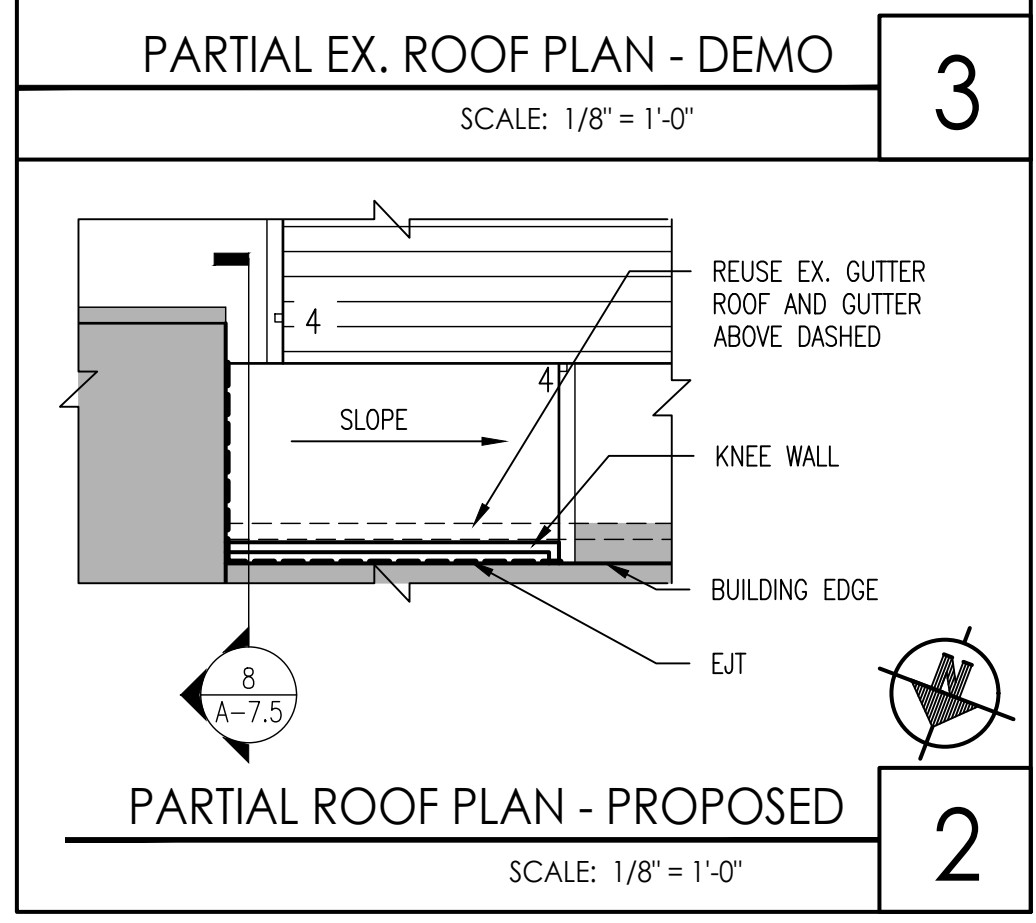
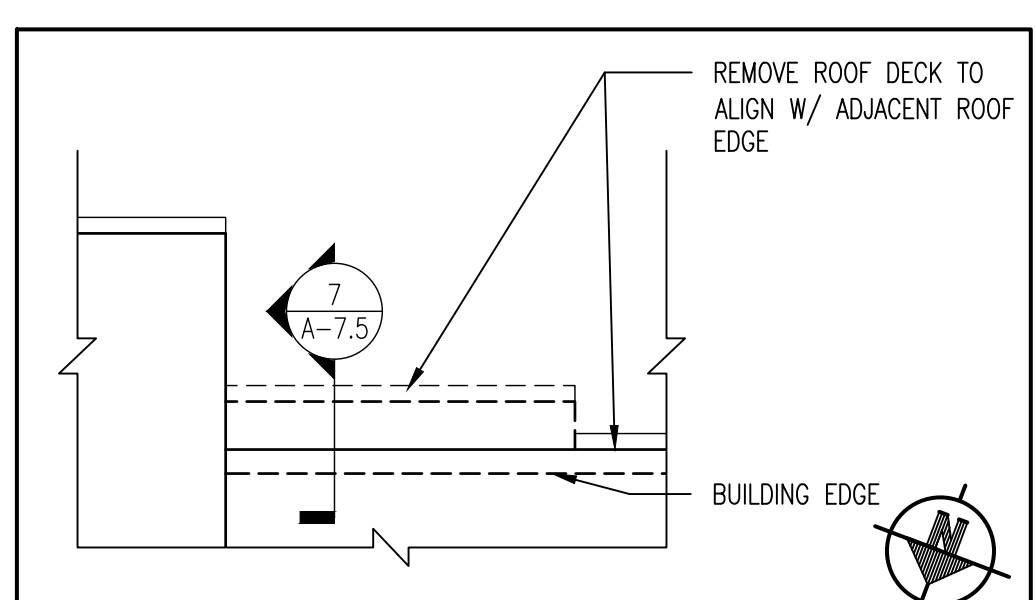
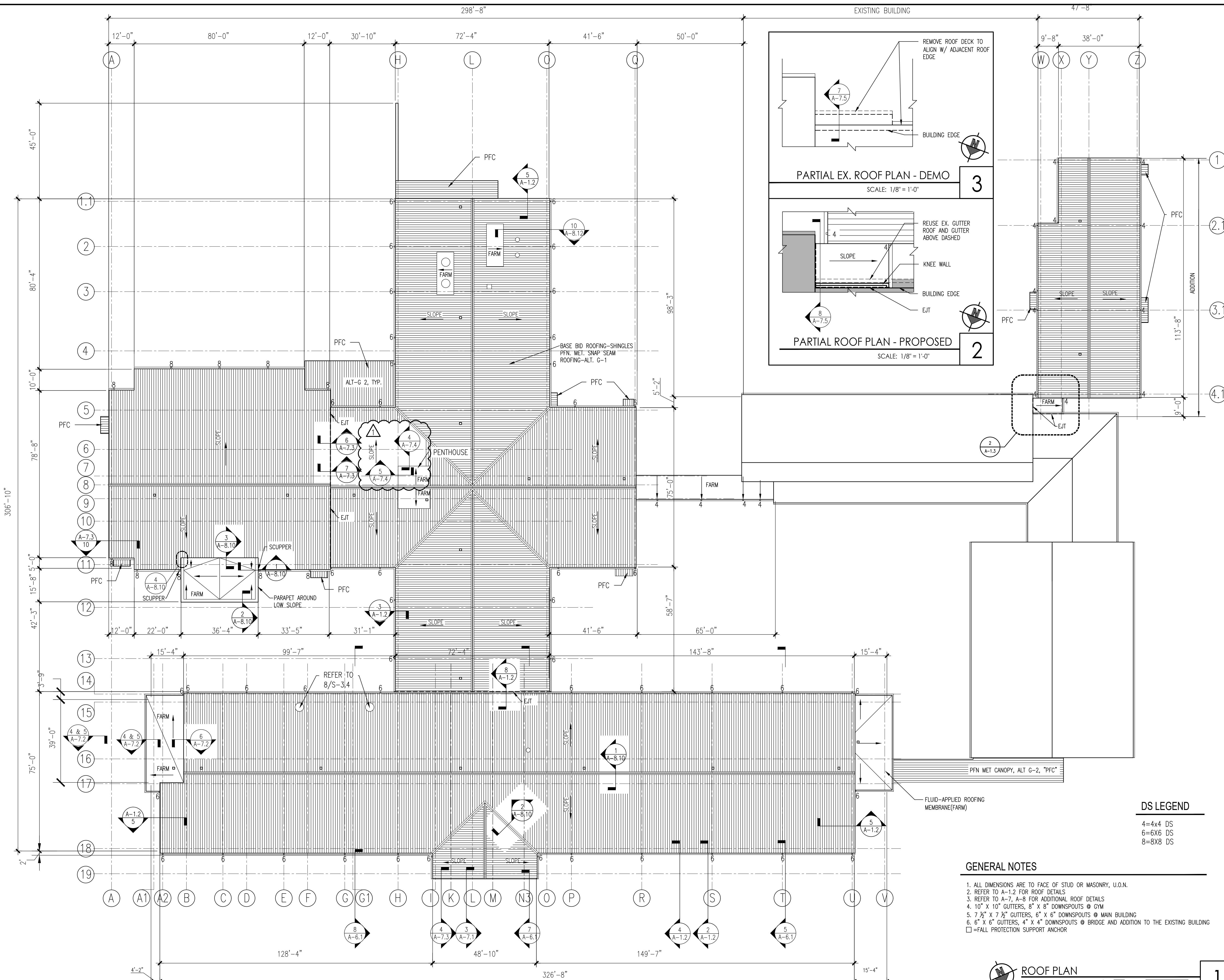


# SZOSTAK DESIGN

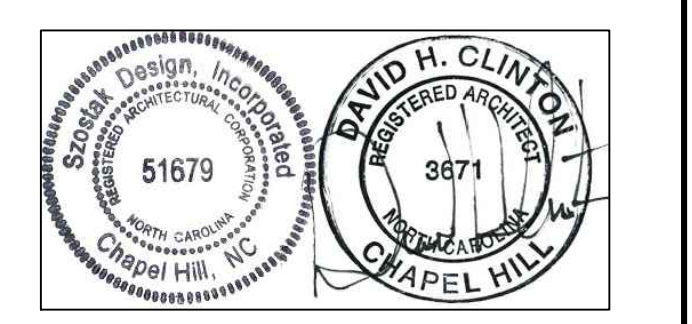
## WEST COLUMBUS PK-8 GRADE SCHOOL

COLUMBUS COUNTY  
SCHOOLS

CERRO GORDO, NC



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2 MAR. 2020

NO.	DATE	DESCRIPTION
1	2020/10/02	GENERAL COORDINATION
2		
3		
4		

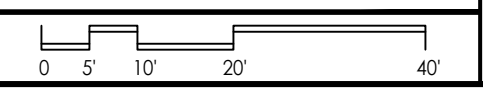
**DS LEGEND**

4=4x4 DS
6=6x6 DS
8=8x8 DS

**GENERAL NOTES**

1. ALL DIMENSIONS ARE TO FACE OF STUD OR MASONRY, U.O.N.
2. REFER TO A-1.2 FOR ROOF DETAILS
3. REFER TO A-7, A-8 FOR ADDITIONAL ROOF DETAILS
4. 10" X 10" GUTTERS, 8" X 8" DOWNSPOUTS @ GYM
5. 7 1/2" X 7 1/2" GUTTERS, 6" X 6" DOWNSPOUTS @ MAIN BUILDING
6. 6" X 6" GUTTERS, 4" X 4" DOWNSPOUTS @ BRIDGE AND ADDITION TO THE EXISTING BUILDING
- = FALL PROTECTION SUPPORT ANCHOR

**ROOF PLAN**  
SCALE: 1/20" = 1'-0"



1

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# SZOSTAK DESIGN

WEST COLUMBUS  
PK-8 GRADE  
SCHOOL

COLUMBUS COUNTY  
SCHOOLS

CERRO GORDO, NC

## EQUIPMENT SCHEDULE

QTY	ITEM	DESCRIPTION	MANUFACTURER	MODEL	ELECTRICAL						PLUMBING				REMARKS		
					AFF	KW	HP	AMP	VOLT	PH	HW/AFF	CW/AFF	W/AFF	IW			
1	01	COLD STORAGE	BALLY	CUSTOM	01										F.D.	SEE REFRIGERATION CONNECTION SCHEDULE	01
5	02A	PLASTIC WITH METAL FRAME SHELVING	METRO	MQ1836G	02A											CASTERS, 74" POSTS, POLYMER, 4 TIER	02A
5	02B	PLASTIC WITH METAL FRAME SHELVING	METRO	MQ1842G	02B											CASTERS, 74" POSTS, POLYMER, 4 TIER	02B
12	02C	PLASTIC WITH METAL FRAME SHELVING	METRO	MQ1848G	02C											CASTERS, 74" POSTS, POLYMER, 4 TIER	02C
02	03	DUNNAGE RACK	EAGLE GROUP	MDR2148-E	03												03
2	04A	PLASTIC WITH METAL FRAME SHELVING	METRO	MQ2148G	04A											CASTERS, 74" POSTS, POLYMER, 4 TIER	04A
9	04B	PLASTIC WITH METAL FRAME SHELVING	METRO	MQ2454G	04B											CASTERS, 74" POSTS, POLYMER, 4 TIER	04B
1	04C	PLASTIC WITH METAL FRAME SHELVING	METRO	MQ2460G	04C											CASTERS, 74" POSTS, POLYMER, 4 TIER	04C
-	05	NOT USED	-	-	05												05
1	06	THREE (3) COMPARTMENT SINK	EAGLE GROUP	FN2860-3-24-14/3	06							2@1/2"+14"	2@1/2"+14"		F.S.	(2) T&S BRASS B-0231 FAUCETS, (3) LEVER DRAINS	06
1	07	HOSE REEL	T&S BRASS	B-7242-C01	07							1/2"+42"	1/2"+42"		F.D.	BACK FLOW PREVENTER	07
1	08	TWO (2) COMPARTMENT SINK	EAGLE GROUP	FFN2760-2-24-14/3	08							1/2"+14"	1/2"+14"	2"	F.S.	T&S BRASS B-0231 FAUCET, 2 LEVER DRAIN	08
2	09	OVERSHELF	EAGLE GROUP	WSP12108	09											MOUNT 5'-6" A.F.F.	09
1	10	BAKER'S TABLE	EAGLE GROUP	MT3096GT-BS	10												10
3	11	INGREDIENT BIN	CAMBRO	IBS27148	11												11
1	12	MEAT SLICER	HOBART	EDGE13-11	12	STUB		1/2	5	120	1					WITH STAND, CORD & PLUG	12
3	13	EQUIPMENT STAND, FOR MIXER/SLICER	EAGLE GROUP	MS3030S	13												13
2	14	WORK TABLE, STAINLESS STEEL TOP	EAGLE GROUP	T3072E-BS	14											CASTER WITH (2) DRAWERS, CORD & PLUG	14
1	15	ELECTRIC FOOD CUTTER	HOBART	84145-1	15	STUB		1/2		120	1					CORD & PLUG	15
2	16	PROOFER CABINET, MOBILE	WINSTON	HA4522	16	STUB/24"			19.4	120	1					CORD & PLUG	16
1	17	PLANETARY MIXER	HOBART	HL200	17	24"		1/2		120	1					CORD & PLUG	17
1	18	BUN/SHEET PAN RACK	METRO	RE3	18											WIRE BUN RACK, MOBILE	18
1	19	WORK TABLE, STAINLESS STEEL TOP	EAGLE GROUP	T3072SB-FM-PL-X	19												19
1	20	EXHAUST HOOD	CAPTIVE-AIRE	ND-PSP	20	ABOVE			2@20.0	120	1					(2) DIRECT CONNECTIONS, REFER TO VENTILATION CONNECTION SCHEDULE	20
1	21	FIRE SUPPRESSION SYSTEM	ANSUL	R-102	21											WET CHEMICAL	21
1	22	UTILITY CHASE	CAPTIVE-AIRE	UDI	22							3/4"+ABOVE	3/4"+ABOVE				22
1	23	COMBI OVEN, ELECTRIC	CONVOTHERM	C4 ED 6.10ES	23	U.C.			2@25.0	208	3			2@3/4"+U.C.	F.S.	WATER FILTER, BACK FLOW PREVENTION DEVICE, STACKING KIT	23
1	24	CONVECTION OVEN ELECTRIC	VULCAN	VC44ED	24	U.C.			2@35	208	3					CASTERS	24
1	25	TILTING SKILLET PAN, ELECTRIC	CLEVELAND	SEL30T1	25	U.C.			33.0	208	3	1/2"+U.C.	1/2"+U.C.		F.T.	DOUBLE PANTRY FILL FAUCET	25
2	26	FLOOR TROUGH	IMC TEDDY	FT-1836	26									4"			26
1	27	KETTLE, ELECTRIC, COUNTERTOP	CLEVELAND	KET12T	27	U.C.			27	208	3	1/2"+14	1/2"+14		F.T.	DOUBLE PANTRY FAUCET, EQUIPMENT STAND WITH DRAIN DRAWER	27
1	28	ICE CUBER	MANITOWOC	IDT0500A	28	64"			11.5	120	1		3/8"+64"		F.S.	WATER FILTER, ICE BIN MODEL D570, BACKFLOW PREVENTION DEVICE	28
2	29	PASS-THRU REFRIGERATOR	VICTORY	RSA-1D-S1-PT-HD	29	90"		1/3		120	1					CORD & PLUG	29
2	30	PASS THRU HEATED CABINET	VICTORY	HSA-1D-1-PT-HD	30	90"			6.3	208	1					CORD & PLUG	30
1	31	WORKTABLE	EAGLE GROUP	T3060SE-BS	31											CASTERS, (1) DRAWER	31
-	32	NOT USED	NOT USED	NOT USED	32												32
2	33	FLATWARE & TRAY CART	DELFIELD	UTS-1SS	33												33
2	34	MILK COOLER	BEVERAGE AIR	SM49N-S	34	STUB		1/4		120	1					CASTERS, CORD & PLUG	34
2	35	SERVING COUNTER, COLD FOOD	DELFIELD	SCSC-60B	35	STUB		1/4		120	1					TRAY SLIDE, CASTERS, SNEEZE GUARD W/LED LIGHT, CORD & PLUG	35
2	36	SERVING COUNTER, HOT FOOD, ELECTRIC	DELFIELD	SH-5-NU	36	STUB			28.0	120/208	1					TRAY SLIDE, CASTERS, SNEEZE GUARD W/LED LIGHT, CORD & PLUG	36
2	37	SERVING COUNTER, UTILITY	DELFIELD	SC-60	37											TRAY SLIDE, CASTERS	37
2	38	CASH REGISTER STAND	DELFIELD	SCS-36	38	STUB			10	120	1					TRAY SLIDE, CASTERS, CORD & PLUG	38
1	39	VENDING MERCHANDISING KIOSK	LOW TEMP	SHC-60	39	24"			10	120	1					CASTERS, CORD & PLUG	39
1	40	AIR CURTAIN	MARS AIR SYSTEMS	STD248-1EFH-SS	40	ABOVE			32	208	3					MICROSWITCH AT DOOR	40

NOTE: IF THIS DRAWING IS NOT 24"x36", IT IS A REDUCED PRINT. REFER TO GRAPHIC SCALE.

140° F. HOT WATER REQUIREMENTS		GPH
POT SINKS	3 @ 30	90
PREP. SINKS	2 @ 20	40
PRE-RINSE	1 @ 35	35
CAN WASH/MOP SINK	-	15
CLEANING	-	5
TOTAL		185

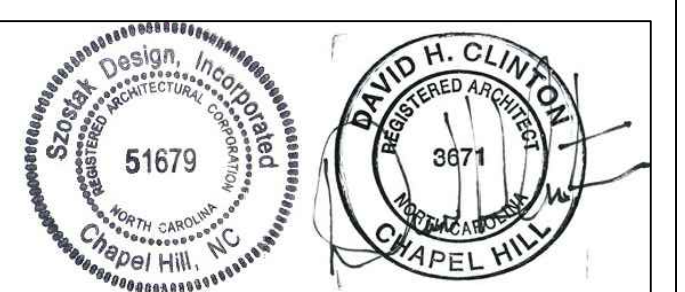
REFRIGERATION CONNECTION SCHEDULE				
CONN.	EQUIPMENT	LOAD	V/PH	REMARKS
01A	LIGHTS, COOLER	300 W	120/1	2 EXTRA LIGHT
01B	EVAP. COIL, COOLER	2.0 AMP	120/1	-
01C	COND. UNIT, COOLER	11.1 MCA	208/3	-
01D	LIGHTS & DOOR HEAT	800 W	120/1	4 EXTRA LIGHT
01E	HEAT TAPE, FREEZER	15.0 AMP	120/1	DRAINLINE HEAT TAPE
01F	EVAP. COIL, FREEZER	1.8 AMP	208/1	FEED DEFROST THRU TIMER @ COND. UNIT
01G	COND. UNIT, FREEZER	19.4 MCA	208/3	

ABBREVIATIONS	
ABV.	ABOVE
A.F.F.	ABOVE FINISHED FLOOR
CTR.	COUNTER MOUNTED
C.W.	COLD WATER
E.C.	ELECTRICAL CONTRACTOR
F.D.	FLOOR DRAIN
F.S.	FLOOR SINK
F.S.E.C.	FOOD SERVICE EQUIPMENT CONTRACTOR
G.C.	GENERAL CONTRACTOR
H.W.	HOT WATER
I.W.	INDIRECT WASTE
M.C.	MECHANICAL CONTRACTOR
N.I.K.C.	NOT IN KITCHEN CONTRACT
S/S	STAINLESS STEEL
ST.	STUB
U.C.	UTILITY CHASE
W.	WASTE

ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.

110° F. HOT WATER REQUIREMENTS		GPH
HAND SINK	3 @ 5	15
TOTAL		15

VENTILATION CONNECTION SCHEDULE						
ITEM	CONNECTION	SIZE	CFM	S.P.	QTY.	TOTAL
20A	EXHAUST	16"DIA	1680	-0.627"	2	3360
20B	SUPPLY	12"x28"	896	0.357"	6	5376



27 AUG. 2019

NO.	DATE	DESCRIPTION
1	29 SEPTEMBER, 2020	REVISION 1

2  
3  
4

FOOD SERVICE EQUIPMENT  
SCHEDULE  
BID AND CONSTRUCTION

# FS.02

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1 SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

2 PART 1 - GENERAL

3 1.1 RELATED DOCUMENTS

- 4 A. The general provisions of the contract including general and supplementary conditions and  
5 general requirements apply to the work specified in this section.

6 1.2 RELATED WORK SPECIFIED ELSEWHERE

- 7 A. Plumbing: Refer to Division 22, including:

- 8 1. Rough-in piping for water supply and waste lines.  
9 2. Piping for supply and waste lines.  
10 3. Traps, grease traps, line strainers, tail pieces, valves, stops, shut-offs and miscellaneous  
11 fittings required for complete installation.  
12 4. Final connections.  
13 5. Indirect drains for sink compartments.

- 14 B. Mechanical: Refer to Division 23.

- 15 1. Roof mounted fans and connecting ductwork not shown as part of the kitchen equipment.  
16 2. Final connections, including approved welded duct connections to hoods.

- 17 C. Electrical: Refer to Division 26, including:

- 18 1. Rough-in conduit, wiring, line and disconnect switches, safety cut-offs and fittings, control  
19 panels, fuses, boxes and fittings required for complete installation.  
20 2. Final connections, including mounting and wiring of switches furnished as part of the food  
21 service equipment (unless otherwise indicated on the drawings).

22 1.3 WORK INCLUDED THIS SECTION:

- 23 A. Furnish and install all food service equipment as specified herein, including that which is reasonably  
24 inferred, with all related items necessary to complete work shown on contract drawings and/or  
25 required by these specifications.

- 26 B. Electrical Work:

- 27 1. Interwiring of food service equipment between components within equipment, such as  
28 heating elements, switches, thermostats, motors, etc., complete with junction box as is  
29 applicable, ready for final connection.  
30 2. Voltages shall be as indicated on contract drawings. Any differences in electrical  
31 characteristics at job site from those shown on contract documents must be submitted to  
32 Architect for consideration prior to ordering equipment.

- 33 C. Plumbing Work:

- 34 1. Furnish all equipment with faucets, sink waste assemblies, and trim as specified in this  
35 section.

1 2. Other than sink compartments, extend all indirect waste lines to nearest floor receptor. All  
2 such drain lines to be properly sized. Drain shall terminate with proper air gap above flood  
3 rim of floor receptor. Drain lines to be copper with silver paint unless specified otherwise.  
4 Drain lines in public areas to be chrome plated where exposed to view.

5 D. Mechanical Work:

6 1. Provide exhaust hoods with connection collars ready for final connection by HVAC Section.  
7 2. Provide stainless steel exposed ducts to ceiling for dishmachine.

8 1.4 QUALITY ASSURANCE

9 A. It is required that all custom fabricated equipment such as food serving units, tables, sinks, counter  
10 tops, etc., be manufactured by a food service equipment fabricator who has the plant, personnel  
11 and engineering equipment required. Such manufacturer shall be subject to approval of Architect.

12 All work in above category shall be manufactured by one manufacturer, and shall be of uniform  
13 design and finish.

14 B. Manufacturer of this equipment must be able to show that he is now and for the past five years  
15 has been engaged in manufacture or distribution of equipment, as required under this contract, as  
16 his principal product.

17 C. Manufacturer of equipment herein specified shall be a recognized distributor for items of  
18 equipment specified herein which are of other manufacture than his own.

19 D. Only manufacturers who can meet the foregoing qualifications will be acceptable.

20 E. All work shall be done in an approved workmanlike manner, to the complete satisfaction of the  
21 Owner.

22 1.5 SUBMITTALS

23 A. Submit shop drawings as required by General Conditions. All shop drawings and rough-in  
24 drawings shall be CAD drafted, and must be submitted in .DWF or .PDF electronic format. Multiple  
25 hard copies are not acceptable.

26 B. Shop drawings and bound brochures covering manufactured or "buy-out" items covering all work  
27 and equipment included in this contract shall be submitted to Architect as soon as possible after  
28 award of contract. After approval, Food Service Equipment Contractor shall furnish to Architect  
29 electronic files of shop drawings and brochures, corrected as required by virtue of review  
30 comments, for distribution to various interested trades on project. All costs of reproduction and  
31 submission shall be part of contract.

32 Bound brochure and cut sheet submittals must be copied to Owner for review and comment.

33 C. Provide fully dimensioned rough-in plans at 1/4" scale, consisting of a separate drawing for each  
34 discipline. Each drawing shall show equipment shaded down 50%. Rough-in set shall include all  
35 required mechanical, electrical, plumbing, services for equipment and dimensioned rough-in  
36 location for same. Rough-in locations shown shall make allowances for required traps, switches,  
37 etc., thereby not requiring interpretation or adjustment on the part of other Contractors.

38 Drawings shall indicate dimensions for floor depressions, wall openings, etc., for equipment.

1 Food Service Equipment Contractor shall visit site to verify all rough-in and sleeve locations prior  
2 to installation of finished floors, and shall cooperate with other Contractors involved in proper  
3 location of same. Food Service Equipment Contractor shall be responsible for any required  
4 relocations of rough-in due to errors or inaccuracies on those rough-in plans which he prepares.

5 D. Rough-in plans shall include all required services which relate to equipment but which may not  
6 directly connect thereto, such as convenience outlets at walls, hose stations, floor drains, etc.

7 E. Rough-in plans shall also include all required outlet services for equipment which is designated  
8 on drawing schedule, even though such equipment may not be included in this contract.

9 F. Fully dimensioned and detailed shop drawings of custom fabricated equipment items shall be  
10 submitted, drawn at 3/4" and 1 - 1/2" scale for plans, elevations and sections respectively.

11 Drawings shall show all details of construction, installation, and relation to adjoining and related  
12 work where cutting or close fitting is required. Drawings shall show all reinforcements, anchorage,  
13 and other work required for complete installation of all fixtures.

14 G. Do not begin fabrication of custom manufactured equipment until approvals of shop drawings have  
15 been received and until field measurements have been taken by Food Service Equipment  
16 Contractor, where such measurements are necessary to assure proper conformance with intent  
17 of contract drawings and specifications.

18 H. Make field measurements, giving due consideration to any architectural, mechanical, or structural  
19 discrepancies which may occur during construction of building. No extra compensation will be  
20 allowed for any difference between actual measurements secured at job site and dimensions  
21 indicated on contract drawings. Any differences which may be found at job site during field  
22 measurements shall be submitted to Architect for consideration before proceeding with fabrication  
23 of equipment.

24 I. Submit illustrative brochures for manufactured or "buy-out" equipment items, complete with  
25 illustrations, specifications, line drawings, rough-in requirements, and list of accessories or other  
26 specified additional requirements. Brochures shall be bound and shall include data on all  
27 equipment which is to be provided, arranged in numerical sequence which conforms to item  
28 numbers of specifications. Omission of data does not reduce obligation to provide items as  
29 specified.

30 J. Approval of shop schedules and brochures will be in general and shall be understood to mean  
31 that Architect has no objection to use of materials or processes shown. Approval does not relieve  
32 Food Service Equipment Contractor from responsibility for errors, omissions, or deviations from  
33 contract requirements.

#### 34 1.6 SUBSTITUTIONS - STANDARDS

35 A. Refer to Instructions to Bidders and Division 01 for requirements.

36 B. All unspecified substitutions after bid must be submitted to Owner for written approval prior to  
37 acceptance.

#### 38 1.7 DRAWINGS



1 A. Drawings which constitute part of contract documents indicate general arrangement of piping and  
2 location of equipment. Should it be necessary to deviate from arrangement indicated in order to  
3 meet structural conditions, make such deviations without expense to Owner.

4 B. Specifications and drawings are reasonably exact, but their extreme accuracy is not guaranteed.  
5 Drawings and specifications are for assistance and guidance of Contractor, and exact locations,  
6 distances and levels shall be governed by the building.

7 1.8 MANUFACTURER'S DIRECTIONS

8 A. Follow manufacturer's directions in all cases where manufacturers of articles used in this contract  
9 furnish directions or prints covering points not shown on drawings or specifications.

10 1.9 INDUSTRY STANDARDS

11 A. Electric operated and/or heated equipment, fabricated or otherwise, shall conform to latest  
12 standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc.,  
13 and shall bear the U.L. label.

14 B. Cooking and hot food holding equipment shall meet minimum construction standards as noted by  
15 NSF #4.

16 C. Refrigeration equipment shall meet minimum construction standards as noted by NSF #7.

17 D. Items of food service equipment furnished shall bear the N.S.F. seal.

18 E. Food service equipment shall be installed in accord with N.S.F. standards.

19 F. Work and materials shall be in compliance with requirements of applicable codes, ordinances and  
20 regulations, including but not limited to those of Occupational Safety and Health Act (OSHA),  
21 National Fire Protection Association, State Fire Marshal, State Accident Commission, U.S. Public  
22 Health Service, State Board of Health, local health codes, etc.

23 G. No extra charge will be paid for furnishing items required by regulations, even though such may  
24 not be shown on drawings or called for in these specifications.

25 H. Rulings and interpretations of enforcing agencies shall be considered part of regulations.

26 PART 2 - PRODUCTS

27 2.1 MANUFACTURED EQUIPMENT

28 A. All like types of equipment such as all refrigerated and heated cabinets, all ovens, and all mixers  
29 shall be by the same manufacturer.

30 B. Except as may be specified otherwise under individual item specifications in "Equipment  
31 Schedule", all items of standard manufactured equipment shall be complete in accord with  
32 manufacturer's standard specification for specific unit or model called for, including finishes,  
33 components, attachments, appurtenances, etc., except as follows:

34 C. All items of standard equipment shall be that manufacturer's latest model at time of delivery.

- 1 D. Substitutions for manufactured equipment specified will be accorded consideration under terms  
2 set forth in "Substitutions - Standards".
- 3 2.2 FABRICATED EQUIPMENT
- 4 A. Stainless steel shall be U.S. standard gauges as called for, 18-8, Type 302, or 304 type, No. 4  
5 finish.
- 6 B. Galvanized iron shall be Armco or equal. Framework of galvanized iron shall be welded  
7 construction, having welds smooth, and where galvanizing has been burned off, touched up with  
8 high grade aluminum bronze.
- 9 C. Legs and crossrails shall be continuously welded, unless otherwise noted, and ground smooth.
- 10 D. Bottom of legs at floor shall be fitted with sanitary stainless steel bullet type foot, with not less than  
11 2" adjustment.
- 12 E. Legs shall be fastened to equipment as follows:
- 13 1. To sinks by means of closed gussets. Gussets shall be stainless steel, reinforced with  
14 bushing, having set screws for securing legs.
- 15 2. To tables and drainboards with closed gussets which shall be welded to stainless steel hat  
16 sections or channels, 14 gauge or heavier, exposed hat sections having closed ends.  
17 Bracing shall be welded to underside of tops.
- 18 F. Closed gussets shall be a 3" minimum diameter at top, continuously welded to frame members or  
19 to sink bottom.
- 20 G. Sinks, unless otherwise specified, shall be furnished with rotary type waste outlets, without  
21 connected overflows: Atlantic Brass Works Model 772-RB; Fisher Brass Foundry Model 250A;  
22 T&S; or approved equal. Where exposed, furnish wastes chromium plated.
- 23 H. Rolls shall be 1 1/2" diameter, except as detailed contrary, with corners bullnosed, ground and  
24 polished.
- 25 I. Seams and joints shall be shop welded. Welds to be ground smooth and polished to match original  
26 finish. Materials 18 gauge or heavier shall be welded.
- 27 J. Metal tops shall be one-piece welded construction, unless specified otherwise, reinforced on  
28 underside with stainless steel hat sections or channels welded in place. Crossbracing to be not  
29 more than 30" on centers.
- 30 K. Drawers to be 18-gauge stainless steel channel type housing and drawer cradle, both housing  
31 and cradle being reinforced and welded at corners, housing being secured to underside of table  
32 top, and both housing and cradle being sized for and fitted with 18 gauge 20" x 20" x 5" deep  
33 stainless steel drawer insert having coved corners. Drawer insert shall be easily removable from  
34 cradle without tools or having to remove entire drawer. Drawers to have stainless steel fronts.  
35 Provide with recessed flush type stainless steel pulls.
- 36 L. Support drawer on fabricated 14-gauge stainless steel interlocking channel solid delrin ball bearing  
37 wheels. Support slides shall be load rated at 200 lb. per pair. Slides to be Component Hardware  
38 S52 Series.

- 1 M. Enclosed cabinet type bases shall be made of formed steel sheets reinforced with formed steel  
2 sections to create a rigid structure. Steel shall be 18 gauge or heavier. Base shall be welded  
3 construction throughout with front rails, mullions, etc., welded to appear as one-piece construction.  
4 All exposed sections of interior and exterior shall be stainless steel, and unexposed sections shall  
5 be galvanized steel, unless specified contrary.
- 6 N. Doors shall be double cased, unless otherwise noted. Outer pans shall be 18 gauge with corners  
7 welded, ground smooth, and polished. Inner pans shall be 20 gauge, fitted tightly into outer pan  
8 with sound-deadening material such as Celotex used as core. Two pans shall be tack-welded  
9 together with seam solder filled.
- 10 Door shall finish approximately 3/4" thick and shall be fitted with flush recessed type stainless  
11 steel door pulls. Single pan type doors shall be reinforced and stiffened with closed hat sections.
- 12 O. Hinged doors shall be flush type mounted on heavy duty stainless steel piano or  
13 concealed hinges.
- 14 P. Hardware shall be solid materials and except where unexposed or specified contrary, of cast  
15 brass, chrome plated. Stampings are not acceptable. Identify all hardware with manufacturer's  
16 name and number so that broken or worn parts may be ordered and replaced.
- 17 Q. Fabricate sink compartments with fully coved vertical and horizontal corners. Multiple  
18 compartment partition to be double thickness, continuously welded where sheets join at top. Front  
19 of multiple compartment sinks to be continuous on exterior. Bottoms shall be creased to drain.
- 20 R. Ends of all fixtures, splashbacks, shelves, etc., shall be finished flush to walls or adjoining fixtures.
- 21 S. Dishtables, draintables, splashbacks and turned-up edges shall have radius bends in all horizontal  
22 and vertical corners, coved at intersections.
- 23 T. Rounded and coved corners or radius bends shall be 1/2" radius or longer.
- 24 U. Shelves in fixtures with enclosed bases shall be turned up on back and sides and feathered slightly  
25 to insure tight fit to enclosure panels. Bottom shelves shall be made for easy removal unless  
26 otherwise noted.
- 27 V. Undersides of tops to be coated with heavy-bodied resinous material compounded for permanent,  
28 non-flaking adhesion to metal, 1/8" thick, applied after reinforcing members have been installed,  
29 drying without dirt-catching crevices.
- 30 W. Metal components, unless specified or noted otherwise, to be the following gauges:
- |    |                        |        |                 |
|----|------------------------|--------|-----------------|
| 31 | Counter and table tops | 14 ga. | Stainless Steel |
| 32 | Wall shelves           | 16 ga. | Stainless Steel |
| 33 | Pipe leg undershelves  | 16 ga. | Stainless Steel |
| 34 | Drawer fronts          | 16 ga. | Stainless Steel |
| 35 | Enclosed cabinet bases | 18 ga. | Stainless Steel |
| 36 | Sinks and drainboards  | 14 ga. | Stainless Steel |
| 37 | Legs 1 - 5/8" diameter | 16 ga. | Stainless Steel |
| 38 | Doors (outer pan)      | 18 ga. | Stainless Steel |
| 39 | Doors (inner pan)      | 20 ga. | Stainless Steel |

40 2.3 HEATING EQUIPMENT

1 A. Wherever electric heating equipment or thermostat control for such equipment is specified, it shall  
2 be complete, and of the materials, size and rating specified within equipment item or details. All  
3 such equipment shall be designed and installed to be easily cleaned or to be easily removed for  
4 cleaning.

5 B. Electrical appliances or heating element circuits of 120 volts shall not exceed 1650 watts, unless  
6 specifically shown contrary.

7 2.4 SWITCHES AND CONTROLS

8 A. Food Service Equipment Contractor shall supply on each motor driven appliance or electrical  
9 heating unit suitable control switch of proper type in accord with Underwriter's Code.

10 B. All internal wiring for fabricated equipment items included, all electrical devices, wiring, controls,  
11 switches, etc., built into or forming an integral part of these items shall be furnished and installed  
12 by Food Service Equipment Contractor in his factory or building site with all items complete to  
13 junction box for final connection to building lines by Electrical Contractor.

14 C. Provide standard 3-prong plugs to fit "U" slot grounding type receptacles, similar to No. 5262, for  
15 all equipment items powered by plugging into 110-120 volts, single phase AC. Also, provide  
16 suitable length 3-wire cord for equipment.

17 2.5 CONNECTION TERMINALS

18 A. All equipment shall be complete with connection terminals as standardized by equipment  
19 manufacturers, except where specified otherwise.

20 2.6 LOCKS

21 A. Fit all doors for reach-in refrigerated compartments with locking type latches. Provide master  
22 keys.  
23

24 PART 3 - EXECUTION

25 3.1 GENERAL

26 A. Work under this contract and covered under this section of specifications includes but is not limited  
27 to:

- 28 1. Cutting of holes and/or ferrules on equipment for piping, drains, electrical outlets, conduits,  
29 etc. as required to coordinate installation of food service equipment with work of other  
30 Contractors on project.
- 31 2. Field checking of building and rough-in requirements, and submission of brochures and  
32 shop drawings, all as required hereinbefore under "Submittals".
- 33 3. Repair of all damage to premises as result of this installation, and removal of all debris left  
34 by those engaged in this installation.
- 35 4. Having all food service equipment fixtures completely cleaned and ready for operation  
36 when building is turned over to Owner.

37 3.2 INSTALLATION PROCEDURES

- 1 A. Food Service Equipment Contractor shall make arrangements for receiving his custom fabricated  
2 and "buy out" equipment and shall make delivery into building as requisitioned by his installation  
3 superintendent. He shall not consign any of his equipment to Owner or to any other Contractor  
4 unless he has written acceptance from them and has made satisfactory arrangements for the  
5 payment of all freight and handling charges.
- 6 B. Food Service Equipment Contractor shall deliver all of his custom fabricated and "buy out"  
7 equipment temporarily in its final location, permitting Trades to make necessary arrangements for  
8 connection of service lines; he shall then move equipment sufficiently to permit installation of  
9 service lines, after which he shall realign his equipment level and plumb, making final erection as  
10 shown on contract drawings.
- 11 C. All portable or counter mounted equipment weighing in excess of 25 pounds shall be mounted on  
12 4" stainless steel adjustable legs.
- 13 D. This Contractor shall coordinate his work and cooperate with other trades working at site toward  
14 the orderly progress of the project.
- 15 E. Architect or Owner's Agent shall have access at all times to plant or shop in which custom  
16 fabricated equipment is being manufactured, from time contract is let until equipment is shipped,  
17 in order that progress of work can be checked, as well as any technical problem which may arise  
18 in coordination of equipment with building. Any approval given at this point of manufacture shall  
19 be tentative, subject to final inspection and test after complete installation.
- 20 F. Food Service Equipment Contractor shall assist Architect, Owner, and/or Owner's Agent in making  
21 any desired tests during or prior to final inspection of equipment; he shall remove immediately any  
22 work or equipment rejected by Architect, Owner, and/or Owner's Agent, replacing same with work  
23 conforming with contract requirements, and shall reimburse mechanical and/or other contractors  
24 involved for extra work made necessary by such replacement.
- 25 G. This Contractor shall keep premises free from accumulation of his waste material and rubbish,  
26 and at completion of his work shall remove his rubbish and implements, leaving areas of his work  
27 broom clean.
- 28 H. This Contractor shall provide and maintain coverings or other approved protection for finished  
29 surfaces and other parts of his equipment subject to damage during and after erection. After  
30 removal of protective coverings, all field joints shall be ground and polished and entire work shall  
31 be thoroughly cleaned and polished.

### 32 3.3 TRIMMING AND SEALING EQUIPMENT

- 33 A. Seal completely spaces between all units to walls, ceilings, floors, and adjoining (not portable)  
34 units with enclosed bodies against entrance of food particles or vermin by means of trim strips,  
35 welding, soldering, or commercial joint material best suited to nature of equipment and adjoining  
36 surface material.
- 37 B. Close ends of all hollow sections.
- 38 C. Equipment butting against walls, ceilings, floor surfaces and corners to fit tightly against same;  
39 backsplashes or risers which fit against wall to be neatly scribed and sealed to wall with  
40 DowCorning # 732 RTV or General Electric clear silicone sealant, wiping excess sealant out of  
41 joint to fillet radius. Where required to prevent shifting of equipment and breaking wall seal, anchor  
42 item to floor or wall.

1 D. Treat enclosed spaces (inaccessible after equipment installation) for vermin prevention in accord  
2 with industry practice.

3 3.4 TESTING AND DEMONSTRATION OF EQUIPMENT

4 A. After completion of installation, all equipment using water, gas, and electricity shall be  
5 performance inspected and tested by factory certified service agent, including wet test of hood fire  
6 suppression systems, if so required. Food Service Equipment Contractor shall document that  
7 these inspections have been performed prior to scheduling demonstrations and Owner  
8 acceptance of equipment.

9 B. Food Service Equipment Contractor shall arrange to have all manufactured, mechanically  
10 operated equipment furnished under this contract demonstrated by authorized representatives of  
11 equipment manufacturers, these representatives to instruct Owner's designated personnel in use,  
12 care and maintenance of all items of equipment after same are in working order. Demonstration  
13 and instruction shall be held on dates designated by Owner.

14 C. Food Service Equipment Contractor shall provide a competent service representative to be  
15 present when installation is put into operation.

16 3.5 EQUIPMENT HANDLING AND STORAGE

17 A. Deliver equipment to site, properly crated and protected, and store in safe place, protected from  
18 damage until time for installation.

19 3.6 GUARANTEE

20 A. Special Project Warranty: Provide written warranty, signed by manufacturer, agreeing to  
21 replace/repair, within warranty period, with inadequate and defective materials and workmanship,  
22 including leakage, breakage, improper assembly, or failure to perform as required, provided  
23 manufacturer's instructions for handling, installing, protecting, and maintaining units have been  
24 adhered to during warranty period. This warranty shall be in addition to, and not limitation of, the  
25 rights the Owner may have against the Contractor under the Contract Documents.

26 B. Warranty Period:

27 1 year from date of Substantial Completion, all new equipment furnished. However,  
28 manufacturer's warranty shall prevail when the period is longer than one year.

29 5- year warranty period on refrigeration compressors.

30 10-year warranty period on walk-in panels.

31 3.7 OPERATING AND MAINTENANCE MANUALS

32 A. After completion of installation, Food Service Equipment Contractor shall present to Owner three  
33 sets of all operating and maintenance manuals, covering all mechanically operated equipment  
34 furnished under this contract, each set being neatly bound in looseleaf binder having durable  
35 cover.

1 B. Include in each binder a list of names, addresses and telephone numbers of local servicing  
2 agencies authorized to make necessary repairs and/or adjustments of equipment furnished under  
3 this contract.

4 PART 4 – EQUIPMENT SCHEDULE

5 ITEM 01 COLD STORAGE QUANTITY AS SCHEDULED

6 Provide pre-fabricated cold storage room assembly of size and shape shown on plan and detail drawings.  
7 Exact overall size to be field verified prior to fabrication.

8 A. Insulation:

9 Panels shall be insulated with 4” thick urethane, foamed or poured in place using HCPC (no CFC)  
10 blowing agent. Foam shall be 2.25 lb. density, 95% closed cell. Panels shall meet ASTM E-84 (UL-  
11 723) and be listed by Underwriters laboratories. Panels shall have a maximum flame spread of 25,  
12 maximum smoke developed of 450 minimum. Flash ignition of 600 degrees and minimum self-  
13 ignition of 800 degrees F.

14 B. Coved corners:

15 Assembly shall be constructed so that all interior wall, floor and ceiling intersections shall comply  
16 with N.S.F. requirements.

17 C. Cam lock fasteners:

18 All panel intersections and wall, floor and ceiling intersections shall be secured by cam lock  
19 fasteners.

20 D. Finishes:

21 Exterior and interior finishes shall be as shown on drawings.

22 E. Doors:

23 Door size and finish shall be as shown on drawings, and shall be furnished complete with sill wiper  
24 gasket, lift type hinges.

25 Exterior door to be equipped with automatic door closer.

26 Freezer door to be equipped with perimeter heat.

27 All doors to be equipped with heavy duty padlocking pull-handle lever, with inside safety release.

28 F. Thermometers:

29 Each compartment to be provided with exterior flush mounted thermometer mounted at eye level  
30 to each door. Provide remote read-out for freezer compartment at exterior cooler door.

31 G. Lights:

32 Each compartment to be furnished complete with manufacturer's standard light fixtures, with LED  
33 bulb, having protective cover, mounted and pre-wired to switch with pilot light in door **section**. Extra

- 1           **LED** light fixtures as needed to provide 30 foot candles 30" above floor. Lights to be furnished and  
2 installed by this section.
- 3    H.       Ceiling panels to be one piece, self-supporting and span full width of assembly.
- 4    I.       Floor:
- 5           Recessed floor by Food Service Equipment Contractor. Integral floor by Food Service Equipment  
6 Contractor, with 0.10" aluminum diamond tread finish.
- 7           Reinforced floor panels to support minimum 1200 pounds per square foot.
- 8           The floor and ceiling shall have maximum length panels to span full length of box if possible,  
9 otherwise stagger joints so there are no common "four corner" intersections and no joints occurring  
10 in doorways.
- 11   J.       Refrigeration System:
- 12           Shall be furnished by manufacturer as part of cold storage room assembly, provide each  
13 compartment with complete refrigeration system sized to maintain appropriate temperature.
- 14           Provide temperature alarm system with remote read-out and recording capability.
- 15           Condensing units to be air-cooled, remote. Units to have performance and wiring  
16 characteristics as scheduled on drawings. Refrigeration systems to be designed for use with  
17 R404A or R-507 refrigerant only.
- 18           Condensing units to be provided with painted galvanized steel all-weather housing, controls, and  
19 crankcase heaters, all suitable for outdoor conditions, and located as shown on drawings.
- 20           Unit coolers to be low-silhouette type, mounted at locations shown on drawings. Performance and  
21 wiring characteristics to be as scheduled on drawings. Unit coolers shall be provided with on-  
22 demand defrost controls.
- 23           Evaporator drain lines to be provided by this section and extended to floor receptors outside  
24 assembly.
- 25           Freezer drain lines to be wrapped with heater cable and insulated with premolded foamed plastic  
26 insulation suitable for the application. Thickness as recommended by manufacturer.
- 27           Refrigerant piping to be ACR copper tubing, hard temper, with wrought fittings and silver solder  
28 joints. Insulate suction lines with premolded foamed plastic insulation, thickness as recommended  
29 by manufacturer for temperature and application.
- 30           Refrigeration systems to be provided with all required refrigerant piping, insulation, sight glass  
31 vibration eliminator, solenoid(s), dryer, suction line filter, expansion valve(s), thermostat(s), heat  
32 exchangers, etc. as necessary for complete installation. Provide pump down control circuit  
33 consisting of thermostat and solenoid valve. All components including piping and insulation to be  
34 installed using accepted industry standards, manufacturer's instructions and first class  
35 workmanship.
- 36   K.       Miscellaneous:
- 37           Assembly to be installed on depressed building slab. See detail drawing.



- 1 Provide 1/8" diamond tread wainscott along exposed front exterior of assembly mounted  
2 from floor to 48" A.F.F.
- 3 Provide trim strips, closure panels, etc., as necessary to trim assembly to adjacent building  
4 surfaces.
- 5 Provide removable top closure panels with "C" channel rails. Lift-out panel sections to have turn-  
6 down edges for strength and are not to exceed 4'-0" in length.
- 7 Provide plastic strip curtains at door locations, transparent vinyl overlapping strips, aluminum bar  
8 hanging rod and bracket, suitable for low temperature application, as manufactured by Curtron,  
9 Flexstrip Products, Inc., or equal. Size to suit openings.
- 10 Provide heated pressure relief port in freezer.
- 11 Provide sleeves properly located for utility entrance, drain lines, and refrigeration lines, and after  
12 lines are installed, fill sleeves with spray foam compound, suitable for use in refrigerated spaces.  
13 Trim excess foam away and cover with stainless steel escutcheon.
- 14 Cold storage room shall be erected by factory trained, or factory approved installers or shall be  
15 supervised by factory personnel. Refrigeration systems shall be furnished by cold storage room  
16 manufacturer and installed by factory approved personnel. Shop drawing submittal shall indicate  
17 who the installer is, and a letter of approval shall accompany the submittal indicating the  
18 manufacturer's acceptance of the installers.
- 19 This specification does not constitute a complete description of cold storage assembly, also see  
20 plan and detail drawings.
- 21 Provide temperature alarm system with remote read-out and recording capability.
- 22 Cold storage room assembly to be as manufactured by Bally, American Panel, Imperial/Brown, or Thermo-  
23 Kool complying with specifications and drawings.
- 24 ITEM 02A PLASTIC WITH METAL FRAME SHELVING QUANTITY AS SCHEDULED
- 25 Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:
- 26 A. Arrange using quantity and size as shown on plan drawings.
- 27 B. Open grid polymer with antimicrobial protection.
- 28 C. Epoxy coat steel frame.
- 29 D. (4) Wedge connectors.
- 30 E. (4) Polymer Trilobal Post:  
31 • 73-3/16"H  
32 • For use with stem casters  
33 • Adjusts at 1" increments  
34 • Corrosion proof all polymer construction  
35 • Built in antimicrobial product protection
- 36 F. (4) Polymer Stem Caster:  
37 • Brake

- 1 • 5" diameter
- 2 • 1-1/4" wide face
- 3 • -20° F to 120°F temperature range
- 4 • Polyurethane wheel tread
- 5 • 300 lb. capacity
- 6 • Antimicrobial product protection
- 7 • Donut bumpers included

8 Shelving to be as manufactured by Metro, Model MQ1836G, Eagle Group, Cambro, or SPG.

9 ITEM 02B PLASTIC WITH METAL FRAME SHELVING QUANTITY AS SCHEDULED

10 Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

11 A. Arrange using quantity and size as shown on plan drawings.

12 B. Open grid polymer with antimicrobial protection.

13 C. Epoxy coat steel frame.

14 D. (4) Wedge connectors.

15 E. (4) Polymer Trilobal Post:

- 16 • 73-3/16"H
- 17 • For use with stem casters
- 18 • Adjusts at 1" increments
- 19 • Corrosion proof all polymer construction
- 20 • Built in antimicrobial product protection

21 F. (4) Polymer Stem Caster:

- 22 • Brake,
- 23 • 5" diameter
- 24 • 1-1/4" wide face
- 25 • -20° F to 120°F temperature range
- 26 • Polyurethane wheel tread
- 27 • 300 lb. capacity
- 28 • Antimicrobial product protection
- 29 • Donut bumpers included

30 Shelving to be as manufactured by Metro, Model MQ1842G, Eagle Group, Cambro, or SPG.

31 ITEM 02C PLASTIC WITH METAL FRAME SHELVING QUANTITY AS SCHEDULED

32 Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

33 A. Arrange using quantity and size as shown on plan drawings.

34 B. Open grid polymer with antimicrobial protection.

35 C. Epoxy coat steel frame.

36 D. (4) Wedge connectors.

37 E. (4) Polymer Trilobal Post:



- 1 • Built in antimicrobial product protection
- 2 F. (4) Polymer Stem Caster:
- 3 • Brake,
- 4 • 5" diameter
- 5 • 1-1/4" wide face
- 6 • -20° F to 120°F temperature range
- 7 • Polyurethane wheel tread
- 8 • 300 lb. capacity
- 9 • Antimicrobial product protection
- 10 • Donut bumpers included

11 Shelving to be as manufactured by Metro, Model MQ2148G, Eagle Group, Cambro, or SPG.

12 ITEM 04B PLASTIC WITH METAL FRAME SHELVING QUANTITY AS SCHEDULED

13 Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- 14 A. Arrange using quantity and size as shown on plan drawings.
- 15 B. Open grid polymer with antimicrobial protection.
- 16 C. Epoxy coat steel frame.
- 17 D. (4) Wedge connectors.
- 18 E. (4) Polymer Trilobal Post:
- 19 • 73-3/16"H
- 20 • For use with stem casters
- 21 • Adjusts at 1" increments
- 22 • Corrosion proof all polymer construction
- 23 • Built in antimicrobial product protection

- 24 F. (4) Polymer Stem Caster:
- 25 • Brake,
- 26 • 5" diameter
- 27 • 1-1/4" wide face
- 28 • -20° F to 120°F temperature range
- 29 • Polyurethane wheel tread
- 30 • 300 lb. capacity
- 31 • Antimicrobial product protection
- 32 • Donut bumpers included

33 Shelving to be as manufactured by Metro, Model MQ2454G, Eagle Group, Cambro, or SPG.

34 ITEM 04C PLASTIC WITH METAL FRAME SHELVING QUANTITY AS SCHEDULED

35 Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- 36 A. Arrange using quantity and size as shown on plan drawings.
- 37 B. Open grid polymer with antimicrobial protection.
- 38 C. Epoxy coat steel frame.

- 1 D. (4) Wedge connectors.
- 2 E. (4) Polymer Trilobal Post:
- 3 • 73-3/16"H
- 4 • For use with stem casters
- 5 • Adjusts at 1" increments
- 6 • Corrosion proof all polymer construction
- 7 • Built in antimicrobial product protection
- 8 F. (4) Polymer Stem Caster:
- 9 • Brake,
- 10 • 5" diameter
- 11 • 1-1/4" wide face
- 12 • -20° F to 120°F temperature range
- 13 • Polyurethane wheel tread
- 14 • 300 lb. capacity
- 15 • Antimicrobial product protection
- 16 • Donut bumpers included
- 17 Shelving to be as manufactured by Metro, Model MQ2460G, Eagle Group, Cambro, or SPG.
- 18 ITEM 05 NOT USED
- 19 ITEM 06 THREE (3) COMPARTMENT SINK QUANTITY AS SCHEDULED
- 20 Provide three compartment sink with drainboards as follows:
- 21 B. Approximate overall size: 30-1/2" deep x 123-1/4" long.
- 22 C. 14/304 stainless steel construction.
- 23 D. 24" x 27" front-to-back x 14" deep bowls.
- 24 E. Drainboards to be 24" long, see operational direction on Plan.
- 25 E. 10" H backsplash with 1" turndown at rear.
- 26 F. (2) sets of 8" O.C. splash mount faucet holes.
- 27 G. Rolled rims.
- 28 H. (3) 3-1/2" NPS basket drains.
- 29 I. Stainless steel legs, crossrails and adjustable stainless steel bullet feet.
- 30 J. (2) Sink Mixing Faucet:
- 31 • 12" swing nozzle
- 32 • Wall mounted
- 33 • 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets
- 34 • Lever handles
- 35 • T&S Brass B-0231 (or Chicago Faucet, Fisher)
- 36 K. (3) Lever waste.

1 Sink to be as manufactured by Eagle Group, Model FFN2772-3-24-14/3, Select Stainless, or fabricated  
2 equal.

3 ITEM 07 HOSE REEL QUANTITY AS SCHEDULED

4 Provide hose reel having the following features:

5 F. Enclosed hose reel.

6 B. 3/8" x 50 ft. with spray valve.

7 C. Mixing Control Valve:

- 8 • Wall mount
- 9 • 4" centers
- 10 • Concealed body
- 11 • Removable loose key T-handles
- 12 • 1/2" female NPT bottom
- 13 • 3/8" female NPT top

14 D. Connector Hose:

- 15 • Water
- 16 • 3/8" diameter, 36"L
- 17 • Stainless steel braid with extruded coating
- 18 • 3/8" M x 3/8" quick disconnect

19 E. Wall bracket, 6".

20 F. Backflow preventer.

22 Hose reel assembly to be as manufactured by T&S Brass, Model B-7242-C01, with above components,  
23 Chicago Faucet, or Fisher.

24 ITEM 08 TWO (2) COMPARTMENT SINK QUANTITY AS SCHEDULED

25 Provide two-compartment sink with drainboards as follows:

26 G. Approximate overall size: 30-1/2" deep x 109-5/8"W" long.

27 H. 14/304 stainless steel construction.

28 I. 30" x 27" front-to-back x 14" deep bowls.

29 J. Drainboards to be 24" long, see operational direction on Plan.

30 E. 10" H backsplash with 1" turndown at rear.

31 F. (1) set of 8" O.C. splash mount faucet holes.

32 G. Rolled rims.

33 H. (2) 3-1/2" NPS basket drains.

34 I. Stainless steel legs, crossrails and adjustable stainless steel bullet feet.



- 1 B. 1-pc seamless polyethylene bin.
- 2 C. 2-pc sliding polycarbonate lid.
- 3 D. S-hook on front (scoop NOT included).
- 4 E. (4) 3" heavy duty casters (2 front swivel, 2 fixed).
- 5 F. White with clear cover.

6 Ingredient bin to be as manufactured by Cambro, Model IBS27148, Winco, or Win-Holt.

7 ITEM 12 MEAT SLICER QUANTITY AS SCHEDULED

8 Provide slicer having the following features:

- 9 A. Manual, medium duty, angle feed.
- 10 B. 13" carbon steel knife.
- 11 C. Carriage & gauge interlocks.
- 12 D. No volt release.
- 13 E. Poly-v belt drive.
- 14 F. Permanent ring guard.
- 15 G. Removable anodized aluminum carriage & knife cover.
- 16 H. Top mounted sharpener.
- 17 I. Anodized aluminum finish.
- 18 J. 1/2 HP.
- 19 K. Voltage as scheduled.
- 20 L. With Stand.

21 Slicer to be as manufactured by Hobart, Model EDGE13-11, Berkel, or Univex.

22 ITEM 13 EQUIPMENT STAND, FOR MIXER/ SLICER QUANTITY AS SCHEDULED

23 Provide stand with stainless steel construction having the following features:

- 24 A. Stationary, 30"W x 30"D x 24"H.
- 25 B. 16/300 series stainless steel top.
- 26 C. 600 lbs. capacity.
- 27 D. Rolled front edge.



- 1 E. Stainless steel adjustable undershelf with 150 lbs. capacity.
- 2 F. Lockable gusset system.
- 3 G. Stainless steel legs with adjustable stainless steel bullet feet.
- 4 Equipment stand to be as manufactured by Eagle Group, Model MS3030S, Hobart, or fabricated equal.

5 ITEM 14 WORK TABLE, STAINLESS STEEL TOP QUANTITY AS SCHEDULED

6 Provide work table with the following features:

- 7 A. 30" wide x 72" long.
- 8 B. 4-1/2"H backsplash.
- 9 C. 14/300 series stainless steel top, rolled front edge.
- 10 D. Adjustable stainless steel undershelf.
- 11 E. Lockable gusset system.
- 12 F. (4) stainless steel legs.
- 13 G. (2) Drawer:
  - 14 • 20" x 20" x 5"D
  - 15 • Stainless steel with polymer slides
- 16 H. (Set of 4) Table Casters:
  - 17 • 5" diameter,
  - 18 • (2) swivel & (2) swivel/brake
  - 19 • 250 lbs. capacity per caster
  - 20 • Zinc with polymer tread

21 Work table to be as manufactured by Eagle Group, Model T3072E-BS, Select Stainless, Universal, or  
 22 fabricated equal.

23 ITEM 15 ELECTRIC FOOD CUTTER QUANTITY AS SCHEDULED

24 Provide food cutter having the following features:

- 25 A. #12 attachment hub.
- 26 B. 14" diameter stainless steel bowl, 22 rpm.
- 27 C. Double stainless steel knives, 1725 rpm.
- 28 D. Bowl cover with safety interlock.
- 29 E. Push/pull on/off switch.
- 30 F. One-piece burnished aluminum housing.

1 G. 3" legs.

2 H. ½ HP.

3 I. Voltage as scheduled, cord and plug.

4 Food cutter to be as manufactured by Hobart, Model 84145-1, Globe, or Univex.

5 ITEM 16 PROOFER CABINET, MOBILE QUANTITY AS SCHEDULED

6 Provide hot cabinet having the following features:

7 A. Full size, 22 cu. ft.

8 B. Electric differential control, voltage as scheduled, cord and plug.

9 C. Fan.

10 D. 14 adjustable rack supports, load limit 65 lbs. per rack.

11 E. Field reversible door hinges, see hinging as shown on Plan.

12 F. Magnetic door handle.

13 G. Water fill operated manually.

14 H. Full-perimeter insulated.

15 I. (2) locking and non-locking heavy duty non-marking 3" swivel casters.

16 J. Stainless steel construction.

17 K. UL-Sanitation.

18 Cabinet to be as manufactured by Winston, Model HA4522, Cres-Cor, or Metro.

19 ITEM 17 PLANETARY MIXER QUANTITY AS SCHEDULED

20 Provide gear-driven floor type mixer having the following features:

21 A. 20-quart.

22 B. (3) fixed speeds plus stir speed.

23 C. Stainless steel.

24 D. Gear-driven transmission.

25 E. 15-minute timer.

26 F. #12 taper hub.

27 G. Manual bowl lift.

28 H. Stainless steel 20-quart bowl and guard.

- 1 I. Accessories:  
2     • Aluminum "B" flat beater  
3     • Stainless steel "D" wire whip  
4     • Aluminum "ED" spiral dough arm

5 J. 1/2 HP motor.

6 K. Voltage as scheduled, cord and plug.

7 Mixer to be as manufactured by Hobart, Model HL200, Globe, or Univex.

8 ITEM 18           BUN/ SHEET PAN RACK                           QUANTITY AS SCHEDULED

9 Provide bun pan rack having the following features:

- 10 A. Wire bun rack, mobile, end load.  
11 B. 21-3/4" x 27"L x 69"H.  
12 C. Pan capacity (20) 18" x 26" pans, slides on 3" centers.  
13 D. 5" swivel casters.  
14 E. Brite (zinc) finish.

15 Pan rack to be as manufactured by Metro, Model RE3, Win-Holt, or Eagle Group.

16 ITEM 19           WORK TABLE, STAINLESS STEEL TOP           QUANTITY AS SCHEDULED

17 Provide stainless steel worktable having the following features:

- 18 M. Tabletop predrilled for rear mounting of posts & shelves.  
19 B. 72"W x 30"D x 35-1/8".  
20 C. 16/430 stainless steel top, 1-1/2" diameter rolled edges on front & back, square turndown ends.  
21 D. Lockable gusset system.  
22 E. Adjustable stainless steel undershelf with heavy duty marine edge.  
23 F. 1-5/8" diameter stainless steel.  
24 G. Adjustable stainless steel bullet feet.  
25 H. (1) Overshelf  
26     • Stainless steel  
27     • 72"W x 12"D  
28     • 30"H & 48"H stainless steel posts  
29     • 72" L chrome-plated pot racks

30 Worktable to be as manufactured by Eagle Group, Model, T3072SB-FM-PL-X, Select Stainless, or  
31 fabricated equal.

1 ITEM 20 EXHAUST HOOD QUANTITY AS SCHEDULED

2 Provide double bank island mount type canopy exhaust hood of size, shape and content as shown on detail  
3 drawings, having the following features:

- 4 A. All exposed surfaces of 18 gauge 304 Series, 18-8 stainless steel construction.
- 5 B. N.F.P.A. 96 construction, including all joints and seams welded externally, continuous and liquid  
6 tight.
- 7 C. 5/8" diameter hanger rods to structural ceiling, approximately 96" on center.
- 8 D. Stainless steel high-efficiency baffle type U.L. classified grease extracting filters, with  
9 handles.
- 10 E. Integral grease gutter sloped to drain to grease receptacle.
- 11 F. Vapor-proof U.L. listed recessed LED light fixtures.
- 12 G. Coordinated installation of fire suppression system as specified for Item 21.
- 13 H. Integral make-up air plenum along front as shown.
- 14 I. Provide spacer frame to allow passage of utility chase between hood sections and stainless steel  
15 trim on bottom and ends.
- 16 J. Removable stainless steel perimeter trim and/or closure panels from top of hood to ceiling.
- 17 K. Food Service Equipment Contractor shall provide and install any secondary supporting members  
18 required to suspend exhaust hoods. Hood supports shall include seismic bracing, if required,  
19 installed in accord with SMACNA guidelines.
- 20 L. Fire suppression cabinet with pre-wire control package and switches with variable speed control  
21 fan.
- 22 Exhaust hood to be as manufactured by Captive-Aire, Model ND-PSP, Gaylord, or Avtec.

23 ITEM 21 FIRE SUPPRESSION SYSTEM QUANTITY AS SCHEDULED

24 Provide automatic wet chemical fire suppression system as required to protect exhaust hood, Item 20, and  
25 the cooking equipment located under this hood, and having the following features:

- 26 A. All tanks, control heads, piping, relays, cable, fusible links, nozzles, elbows, etc., as  
27 required for complete system.
- 28 B. Brass nozzles and chrome plated or sleeved exposed piping.
- 29 C. Manual strike mechanism in accessible location.
- 30 D. Installation in accord with N.F.P.A. 17A code requirements and coordinate with exhaust hood  
31 construction and installation.

1 E. Four contacts for use by E.C., one contact for alarm, one for supply fan shut-off, one for shunt trip  
2 actuation, and one spare.

3 F. Provide mechanical gas solenoid valve loose for installation by plumber.

4 Fire suppression system to be as manufactured by Ansul, Model R-102, Range Guard, or Pyro-chem.

5 ITEM 22 UTILITY CHASE QUANTITY AS SCHEDULED

6 Provide island utility chase to serve items under exhaust hood, having the following features:

7 A. Stainless steel construction.

8 B. UL label.

9 C. Designed to include electrical wireway stainless steel chase.

10 D. Water tight electrical receptacles to match equipment.

11 F. 3/4" hot water and cold water manifold with tees and shut-off valves.

12 G. Water quick disconnects and appropriate cord and plug sets as required by equipment for  
13 installation under Division 22 and 26.

14 I. Length as shown on drawings, with utilities coming from above.

15 J. Note: Cord and plugs must not interfere with placement of equipment. If angled plugs can't be  
16 used, equipment is to be hardwired using elbow at face plate.

17 K. All receptacles shall be GFCI type.

18 Utility chase to be as manufactured by Captive-Aire, Model UDI, Gaylord, or Avtec.

19  
20 ITEM 23 COMBI OVEN, ELECTRIC QUANTITY AS SCHEDULED

21 Provide combi-duo double-stacked mobile self-cooking center with the following features:

22 A. Combi Oven/Steamer, boiler-free, countertop.

23 B. (6) half size sheet pan or (6) 12" x 20" hotel pan capacity.

24 C. Programmable controls with digital display of 9-stage & 99 cooking recipe storage.

25 D. (4) cooking modes: hot air, steam, combi-steam & retherm.

26 E. Multi-point core temperature probe.

27 F. 5-speed auto reversing fan.

28 G. (3) wire racks.

29 H. Anti-microbial hygienic door handle.

30 I. Pull-out spray hose.

- 1 J. Fully automatic hands-free cleaning system.
- 2 K. Stainless steel construction.
- 3 L. Water quality verification.
- 4 M. Voltage as scheduled, direct connection.
- 5 N. Hinged door, see hinging as shown on Plan.
- 6 O. Water Treatment System:
- 7       • CTO-Q10 cartridge
- 8       • CTO-QCR cartridge
- 9       • 2.5 gpm
- 10       • 0.5 micron sediment and chlorine up to 20,000 gallons
- 11       • 0.5 chloramine up to 6,000 gallon
- 12       • Pressure gauge
- 13       • Inlet shut-off valve
- 14       • Mounting bracket
- 15 P. Stacking Kit:
- 16       • 6" Legs
- 17       • For 6.10 on 6.10 (6.10 on 10.10) (gas models) CUT HAS ELECTRIC MODELS
- 18       • Note: 12 inch leg is recommended. Only use the 6 inch leg in cases where the hood height
- 19       is too low to accommodate a 12 inch leg)
- 20 Q. Backflow preventer.
- 21 Combination oven steamer to be as manufactured by Convotherm, Model C4 ED 6.10ES, Alto-Shaam,
- 22 Cleveland, Eloma, or Unox.
- 23
- 24 ITEM 24           CONVECTION OVEN, ELECTRIC                            QUANTITY AS SCHEDULED
- 25 Provide convection double oven having the following features:
- 26 A. Double-deck, standard depth.
- 27 B. Solid state controls.
- 28 C. Electronic spark igniters.
- 29 D. Voltage as scheduled, (2) 6' cord and plug for Connection 1 and 2.
- 30 E. 60 minute timer.
- 31 F. (5) nickel plated racks per oven.
- 32 G. Casters, set of (4) in lieu of standard legs.
- 33 H. Stainless steel front, top and sides.
- 34 I. Stainless steel doors with windows, see hinging as shown on Plan.

- 1 J. Energy efficient.
- 2 Convection oven to be as manufactured by Vulcan, Model VC44ED, Southbend, or Blodgett.
- 3 ITEM 25 TILTING SKILLET PAN QUANTITY AS SCHEDULED

Provide gas tilting braising pan with the following features:

- 4 A. 30-gallon capacity.
- 5 B. Bead blasted cooking surface.
- 6 C. 10° tilt cooking feature with easy manual hand tilt.
- 7 D. Spring-assisted cover with vent.
- 8 E. Gallon and liter markings.
- 9 F. Food strainer.
- 10 G. Stainless steel construction with open leg frame.
- 11 H. Voltage as scheduled.
- 12 I. Double pantry faucet.
- 13 Tilting braising pan to be as manufactured by Cleveland, Model SEL30T1, Groen, or Vulcan.
- 14 ITEM 26 FLOOR TROUGH QUANTITY AS SCHEDULED
- 15 Provide floor trough having the following features:
- 16 A. Floor Trough, 36"W x 18"D.
- 17 B. 4" deep receptacle.
- 18 C. (1) 6-1/2" waste outlet with perforated waste basket & 4" OD tailpiece.
- 19 D. Anchor straps.
- 20 E. 14/304 stainless steel construction.
- 21 F. Brushed satin finish.
- 22 G. See plan for clarification. Coordinate with General Contractor and Plumbing Contractor to assure  
23 proper installation.
- 24 Trough to be as manufactured by IMC Teddy, Model FT-1836, Universal, or fabricated equal.

- 25 ITEM 27 KETTLE, GAS, COUNTERTOP QUANTITY AS SCHEDULED

26 Provide table top kettle having the following features:

- 27 A. Tilting kettle with 12 gallon capacity.

- 1 B. 2/3 steam jacket design.
- 2 C. Stainless steel construction.
- 3 D. Support console on right.
- 4 E. Electronic ignition, voltage as scheduled, cord and plug for controls.
- 5 F. Double Pantry Faucet with swing spout & mounting bracket (or Chicago Faucet, Fisher).
- 6 G. Equipment Stand:
  - 7 • For single kettles only
  - 8 • Open base with sliding drain drawer & splash screen
  - 9 • 28" x 26", 18" high
  - 10 • Stainless steel top and legs
  - 11 • Allows unit to be hard piped to a floor drain

12 Tilting kettle to be as manufactured by Cleveland, Model KET12T, Vulcan, or Southbend.

13 ITEM 28 ICE CUBER QUANTITY AS SCHEDULED

14 Provide ice maker and bin having the following features:

15 ICE MAKER:

- 16 N. Cube style.
- 17 O. Air cooled, self-contained condenser.
- 18 C. 560 lb. production/24 hours.
- 19 D. Stainless steel finishes, corrosion, fingerprint and dirt resistant.
- 20 E. Half-dice size cubes.
- 21 F. Energy efficient
- 22 G. Voltage as scheduled.

23 BIN:

- 24 H. Manitowoc, Model B-570.
- 25 I. Top-hinged front-opening door.
- 26 J. 430 lb. ice storage capacity.
- 27 K. Stainless steel finishes, corrosion, fingerprint and dirt resistant.
- 28 L. Stainless steel 6" adjustable legs

29 FILTRATION SYSTEM:

- 30 M. Arctic Pure® Pre-Filter Assembly:



- 1 • 5 micron filtration includes head, shroud, hardware, mounting assembly filter cartridge
- 2 • NOT stand-alone; should be used in conjunction with primary water filter assembly

3 Unit to be as manufactured by Manitowoc, Model IDT-B500A, Scotsman, or Hoshizaki.

4 ITEM 29 PASS-THRU REFRIGERATOR QUANTITY AS SCHEDULED

5 Provide one-section reach-in refrigerator with top mounted air-cooled condensing unit, exterior digital  
6 thermometer, cylinder door locks and top mounted condensate evaporator, having the following features:

- 7 A. Pass-thru, 23.7 cubic feet.
- 8 B. Self-contained refrigeration.
- 9 C. (4) half height solid hinged doors, see hinging as shown on Plan for Control/Kitchen side and  
10 Rear/Server side, Santoprene door gaskets.
- 11 D. (3) silver freeze (chrome-style) shelves.
- 12 E. Stainless steel exterior, aluminum interior.
- 13 F. Standard depth cabinet.
- 14 G. Touch electronic temperature control/indicator.
- 15 H. LED lighting.
- 16 I. Expansion valve technology.
- 17 J. Stainless steel breakers.
- 18 K. 1/3 HP.
- 19 L. Voltage as scheduled, cord and plug.
- 20 M. Legs, set of 4, 6" high adjustable stainless steel.
- 21 N. Stainless steel building trim.

22 Refrigerator to be as manufactured by Victory, Model RSA-1D-S1-PT-HD, Traulsen, or Delfield.

23 ITEM 30 PASS-THRU HEATED CABINET QUANTITY AS SCHEDULED

24 Provide one-section pass-thru hot cabinet, having the following features:

- 25 P. Stainless steel exterior and aluminum interior.
- 26 B. Standard depth cabinet, 21.5 cu. ft.
- 27 C. (4) Half-height stainless steel hinged doors, see hinging as shown on Plan for Control/Kitchen side  
28 and Rear/Server side.
- 29 D. (3) chrome plated adjustable shelves.
- 30 E. Exterior digital touch control system.

- 1 F. Cylinder locks.
- 2 G. (Set of 4) 6" adjustable stainless steel legs.
- 3 H. Voltage characteristics as scheduled, cord and plug.
- 4 I. Stainless trim from equipment to building wall on serving side.
- 5 Cabinet to be as manufactured by Victory, Model HSA-1D-1-PT-HD, Traulsen, or Delfield.
- 6 ITEM 31 WORK TABLE QUANTITY AS SCHEDULED
- 7 Provide work table with the following features:
- 8 A. 30" wide x 60" long.
- 9 B. 4-1/2"H backsplash.
- 10 C. 14/300 series stainless steel top, rolled front edge.
- 11 D. Adjustable 18/300 stainless steel undershelf with marine edge.
- 12 E. Lockable gusset system.
- 13 F. (4) stainless steel legs with casters.
- 14 G. Stainless steel drawer.
- 15 Work table to be as manufactured by Eagle Group, Model T3060SE-BS, Select Stainless, or fabricated
- 16 equal.
- 17 ITEM 32 NOT USED
- 18 ITEM 33 FLATWARE & TRAY CART QUANTITY AS SCHEDULED
- 19 Provide cart with the following features:
- 20 A. Tray & Silver Cart.
- 21 B. 10-hole silverware bin with plastic cylinders.
- 22 C. (1) stainless steel tray shelf
- 23 D. 4" casters.
- 24 Cart to be as manufactured by Delfield, Model UTS-1SS, Eagle Group, or Colorpoint.
- 25 ITEM 34 MILK COOLER QUANTITY AS SCHEDULED
- 26 Provide mobile carton milk cabinet having the following features:
- 27 A. Normal temperature.
- 28 B. 49-1/2" wide, 31" deep, 20.0 cu. ft.

- 1 C. Single access.
- 2 D. Flat top carton capacities, (12) 13" x 13" x 11" or (8) 19" x 13" x 11" case capacity.
- 3 E. Stainless steel interior and exterior.
- 4 F. 4" heavy duty caster, (2) with brakes.
- 5 G. ¼ HP.
- 6 H. Voltage as scheduled, cord and plug.
- 7 Cabinet to be as manufactured by Beverage Air, Model SM49N-S, Delfield, or Colorpoint.
- 8 ITEM 35 SERVING COUNTER, COLD FOOD QUANTITY AS SCHEDULED

9 Provide modular cold food serving counter having the following features:

- 10 Q. Self-contained refrigeration, size as shown on drawings.
- 11 B. Bloomington style cold pan, 52" x 21.62".
- 12 C. Drain with valve.
- 13 D. Reinforced stainless steel enclosed base.
- 14 E. 5" casters.
- 15 F. Voltage as scheduled, cord and plug.
- 16 G. 36" standard height.

- 17 H. Tray Slide:
  - 18 • 34" height
  - 19 • Drop down design
  - 20 • Solid
  - 21 • 12"
  - 22 • "V" ridge
  - 23 • 14 gauge stainless steel

- 24 I. Display with glass shelves & sneeze guard, 2 tier, self-serve.

25 Counter to be as manufactured by Delfield, Model SCSC-60B, Colorpoint, or Randell.

- 26 ITEM 36 SERVING COUNTER, HOT FOOD QUANTITY AS SCHEDULED

27 Provide 5-well hot food counter of size and content as shown on plan drawings, having the following  
28 features:

- 29 R. Electric.
- 30 B. Mobile modular
- 31 C. (5) pan capacity.

- 1 D. 14-gauge stainless steel top.
- 2 E. 18-gauge stainless steel exterior.
- 3 F. 14-gauge galvanized bottom.
- 4 G. Enclosed base with no under storage.
- 5 H. 5" swivel casters.
- 6 I. ½" drains(s) for hot food wells plumbed to common valve.
- 7 J. Voltage as scheduled, cord and plug.
- 8 K. 36" standard height.
- 9 L. Tray Slide:
  - 10 • 34" height
  - 11 • Drop down design
  - 12 • Solid
  - 13 • 12"
  - 14 • "V" ridge
  - 15 • 14 gauge stainless steel
- 16 M. Display with glass shelves & sneeze guard, adjustable for staff or self-service.
- 17 Counter to be as manufactured by Delfield, Model SH-5-NU, Randell, or Colorpoint.

18 ITEM 37            SERVING COUNTER, UTILITY                            QUANTITY AS SCHEDULED

19 Provide modular serving counter of size and content as shown on Plan drawings having the following  
20 features:

- 21 A. Solid Top Serving Counter, 60" long.
- 22 B. 14-gauge stainless steel counter top.
- 23 C. Storage unit.
- 24 D. 5" swivel casters.
- 25 E. 36" standard height.
- 26 F. Tray Slide:
  - 27 • 34" height
  - 28 • Drop down design
  - 29 • Solid
  - 30 • 12"
  - 31 • "V" ridge
  - 32 • 14 gauge stainless steel

33 Counter to be as manufactured by Delfield, Model SC-60, Randell, or Colorpoint.

1 ITEM 38 CASH REGISTER STAND QUANTITY AS SCHEDULED

2 Provide modular cashier counter having the following features:

- 3 A. Cashier Counter, 36" deep.
- 4 B. Stainless steel top.
- 5 C. Locking cash drawer.
- 6 D. Shelf & base.
- 7 E. 5" swivel casters.
- 8 F. Tray Slide:
  - 9 • 34" height
  - 10 • Drop down design
  - 11 • Solid
  - 12 • 12"
  - 13 • "V" ridge
  - 14 • 14 gauge stainless steel

15 Cashier counter to be as manufactured by Delfield, Model SCS-36, Randell, or Colorpoint.

16 ITEM 39 VENDING MERCHANDISING KIOSK QUANTITY AS SCHEDULED

17 Provide food transport cart having the following features:

- 18 S. Hot Well Cart, 60-3/8"W x 30"D x 34"H.
- 19 B. 14-gauge stainless steel top.
- 20 C. 60" molded fiberglass body, color to be selected by Architect/Owner.
- 21 D. Stainless push handle welded to top.
- 22 E. Built-in 2-pan insulated well.
- 23 F. Adaptor bars.
- 24 G. EF1 hot food well, with standard CPVC manifold.
- 25 H. Single service.
- 26 I. 14-gauge sloped over-shelf, single tier.
- 27 J. 5" casters with brakes on all wheels.
- 28 K. Cord hook, side mount.
- 29 L. End drop shelf, stainless steel.
- 30 M. Under Storage, 46", stainless steel insert shelves.

1 Food transport cart to be as manufactured by Colorpoint, Model SHC-60, Cambro, or approved equal.

2 ITEM 40 AIR CURTAIN QUANTITY AS SCHEDULED

3 Provide air curtain fan having the following features:

4 T. For 48" wide door.

5 B. Heated.

6 C. (1) 1/2 HP motor.

7 D. Voltage as scheduled.

8 E. Stainless steel cabinet.

9 F. Door actuated switch.

10 Fan to be as manufactured by Mars Air Systems, Model STD248-1EFH-SS, Berner, or Curtron.

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14 END OF SECTION 114000

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