

BID DATE / TIME= 09/03/2026 at 2:00 PM CST

LOCATION = Sports Book, Four Bears Casino, 202 Frontage Rd, New Town, ND 58763

THIS ADDENDUM SHALL BECOME A PART OF THE PLANS AND SPECIFICATIONS AND ITS RECEIPT SHALL BE NOTED ON THE BID FORM. (48 pages total)

GENERAL

1. Owner is in conversation with TERO to finalize if TERO shall **not** be required on this project. Will follow up with an addendum 3 on Monday if it is not required.
2. Per spec sections 01 1000 – Summary and 01 1200 – Multiple Contract Summary, the General Contractor is responsible for temp heating during the project.

CIVIL

No information to include within Addendum #01

STRUCTURAL

DRAWINGS:

1. S001 - Structural Notes
 - a. Notes have been revised as shown.
2. S002 - Structural Notes
 - a. Notes have been deleted as shown in the attached.
 - b. Horizontal Structural Panel Sheathing Notes have been deleted as shown
3. S101 - Foundation Plan
 - a. Site Preparation and Over-Excavation Notes have been revised as shown
 - b. Column Pad Footing Schedule has been added as shown

ARCHITECTURAL

SPECIFICATIONS:

1. 11 4000 – Foodservice Equipment
 - a. Page 13 - Information added to walk-in doors, DO1 & DO2, specifications.
 - b. Page 37 - Item #94 removed, accessories not required.

DRAWINGS:

1. A101 – First Floor Plan
 - a. Chase added for re-routing existing basement bathroom exhaust fans up to the new roof over existing vestibule.
2. A701 – Finish Plan
 - a. Keynote 16 updated to include Cove Base in addition to Tile Flooring at Walk-in Cooler
 - b. Cornerguard added for new chase for basement exhaust fans.

FOODSERVICE

SPECIFICATIONS:

1. 11 4000 – Foodservice Equipment
 - a. Page 13 - Information added to walk-in doors, DO1 & DO2, specifications.
 - b. Page 37 - Item #94 removed, accessories not required.

DRAWINGS:

1. QF801– Foodservice Walk-In Details
 - a. View 1, Cooler text revised to correct information.
 - b. View A, Dimensions added.

MECHANICAL

APPROVED EQUALS:

1. Contingent upon meeting all specifications, following items are acceptable for bidding:

Paragraph:	Item:	Manufacturer:
23 7416 2.1	RTUs	Lennox

ELECTRICAL

DRAWINGS:

1. Sheet E203 – Power Details
 - a. Updated the riser diagram notes.
2. Sheet E300 – Systems First Floor Plan
 - a. Added fire pull stations.

ATTACHMENTS:

1. 00 1110 – Advertisement for Bids
2. 11 4000 – Foodservice Equipment
3. Substitution Request -Aluminum Composite Material Wall Panels
4. S001 - Structural Notes
5. S002 - Structural Notes
6. S101 - Foundation Plan
7. A101 – First Floor Plan
8. A701 – Finish Plan
9. QF801 - Foodservice Walk-In Details
10. E203 – Power Details
11. E300 – Systems First Floor Plan

END OF ADDENDUM 02



SUBSTITUTION REQUEST

(During the Bidding/Negotiating Stage)

Project: American Legion Restaurant Substitution Request Number: 1
From: Conceptual Solutions Inc.
To: ICON Architectural Group Date: 8/26/2026
A/E Project Number: 23-018
Re: Substitution/Equal Contract For: American Legion Post 290
Specification Title: Aluminum Composite Wall Panels Description: Metal Composite Material Wall Panels
Section: 07 4213 Page: 2-3 Article/Paragraph: 2.1

Proposed Substitution: EVO™ RIVETLESS Extrusion System

Manufacturer: Carter Architectural Panels Address: 7453 E Pecos Road #101, Mesa, AZ 85212 Phone: 480-828-9648

Trade Name: EVO™ RIVETLESS™ Model No.: N/A

Attached data includes product description, specifications, drawings, photographs, and performance and test data adequate for evaluation of the request; applicable portions of the data are clearly identified.

Attached data also includes a description of changes to the Contract Documents that the proposed substitution will require for its proper installation.

The Undersigned certifies:

- Proposed substitution has been fully investigated and determined to be equal or superior in all respects to specified product.
- Same warranty will be furnished for proposed substitution as for specified product.
- Same maintenance service and source of replacement parts, as applicable, is available.
- Proposed substitution will have no adverse effect on other trades and will not affect or delay progress schedule.
- Proposed substitution does not affect dimensions and functional clearances.
- Payment will be made for changes to building design, including A/E design, detailing, and construction costs caused by the substitution.

Submitted by: Andriy Melnychenko

Signed by: Andriy Melnychenko

Firm: Conceptual Solutions Inc.

Address: 1347 S 22nd Ste 50
Bismarck, ND 58504

Telephone: (701) 204-4848

A/E's REVIEW AND ACTION

- ☒ Substitution approved - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution approved as noted - Make submittals in accordance with Specification Section 01 25 00 Substitution Procedures.
☐ Substitution rejected - Use specified materials.
☐ Substitution Request received too late - Use specified materials.

Signed by:

Date: 8-28-26

Supporting Data Attached: ☐ Drawings ☒ Product Data ☐ Samples ☐ Tests ☐ Reports ☐ _____

SECTION 1140 00 - FOODSERVICE EQUIPMENT

PART 1 GENERAL

1.01 SCOPE OF WORK

- A. The Foodservice Equipment Contractor (FSEC) shall provide the labor, equipment, and materials specified in this Section in a timely manner consistent with the construction schedule. The FSEC shall procure, fabricate, store, deliver, unload, uncrate, assemble, set-in-place, level, and ready equipment for utility connections.
1. The work in this Section shall be under a separate sub-contract or a prime contract by a single qualified FSEC who shall report to the Prime Contractor and/or Owner's Representative and coordinate with other subcontractors for this project.
 2. The FSEC shall submit written notification of any manufacturer or construction-related issues that are causing a delay in the equipment delivery and/or installation.
 3. All specified equipment shall be installed according to the Manufacturer's written instructions, original design, and applicable codes. The FSEC shall remove all installation debris and protective coverings from all finished surfaces. Wash, clean and polish all equipment, glass, plastic, hardware, accessories, fixtures, and fittings prior to the inspection and acceptance of the work for this section. Remove all factory applied film and adhesive residue before start-up.
 4. The FSEC shall provide a Project Manager as the primary point of contact to the Prime Contractor, Architect, and Owner's Representative for coordination and responding to questions pertaining to the foodservice equipment Scope of Work.
 5. Tests, permits, and inspections required by the authorized having jurisdiction (AHJs) and directly related to the construction and installation of the specified foodservice equipment shall be secured and paid for by the FSEC unless otherwise specified in this Section.
 6. The FSEC shall provide start-ups and demonstrations for all new Fabricated Equipment and serialized equipment specified in this Section.
 7. The FSEC shall provide warranties for all new foodservice equipment specified in this Section.
 8. The FSEC shall perform all operations in connection with the execution of the Work as represented in the plans and specifications including that which is reasonably inferred. The foodservice equipment bid drawings and specifications complement each other. Therefore, neither is complete without the other.
 9. The FSEC shall request written clarification when the drawings and specifications contain conflicting requirements. The FSEC shall provide the better quality or greater quantity of work or material. Costs incurred by failure to clarify conflicting requirements are the responsibility of the FSEC.
 - a. Where model numbers, quantities, sizes, or gauges of material differ on plans and specifications, it shall be understood that the FSEC shall figure the larger quantities, larger size, and/or heavier gauge unless advised otherwise in writing.
 - b. Where an item, accessory, or option is required for a piece of equipment that is shown on the plans or elevations it shall be deemed to be provided by the FSEC even if it is not listed in the item specifications.
 - c. Where all or part of an item, accessory, or option is referred to in the singular number, it is intended that such reference shall apply to as many such items, accessories, or options as necessary to complete the installation.
 10. The Owner reserves the right to accept the manufacturer's replacement or equipment from a manufacturer specified as equal when equipment specified is no longer available. The Owner reserves the right to reject equipment when a specified manufacturer is sold, when sale is pending, when filing for Chapter 7 or 11 status, and receive equipment from a specified equal manufacturer.
- B. Related Scopes of Work included in this Section:
1. The general conditions and all applicable supplementary conditions including drawings, specifications, addendums, instruction to bidders, Division 00, and Division 01 shall apply to the Foodservice Equipment Contractor in providing all items, equipment, submittals, materials, transportation, installation, operation is, along with methods listed, mentioned, referenced, or reasonably inferred to the work in this Section.
 2. The FSEC shall coordinate and verify all items provided in this Section with all drawings, specifications, manufacturer's requirements, actual site conditions, building elements, and other equipment to ensure that there are no discrepancies or conflicts. This shall include but not limited to verification of quantities, dimensions, clearances, direction of operation, door swings, utilities, fabrication details, and required methods of installation for the Prime Contractor, Owner's Representative, and Subcontractors.

3. The FSEC shall coordinate mechanical and electrical rough-in services, manufactured equipment and fabricated equipment construction, ceiling heights, recessed floors, sleeves, wall openings, refrigeration lines, service access, existing building conditions that affect equipment, and all other building conditions required to accommodate the specified equipment including new, existing, Owner furnished and future equipment with other trades. Cut holes in equipment to accommodate pipes, drains, electrical conduit and outlets as required.
 4. The FSEC shall coordinate temporary building openings required for equipment too large to be moved through the permanent building openings.
 5. The FSEC shall coordinate existing/relocated, Owner furnished, and other Vendor furnished foodservice equipment as specified in this Section.
 6. The FSEC shall provide necessary filler and trim panels and seal all vertical and horizontal edges of equipment adjacent to walls, ceilings and/or adjacent other equipment. All sealants shall be NSF and FDA approved for the application and shall not exceed a 3/8" bead width.
 7. The foodservice equipment Bid Drawings shall not be used as construction documents or shop drawings. The foodservice equipment Bid Drawings and specifications complement each other. Therefore, neither is complete without the other. The bid drawings are for reference, assistance, and guidance only. The drawings indicated the preferred final location of equipment. The exact final location will be dictated by the building conditions.
 8. The FSEC shall provide a licensed Refrigeration Contractor to install the specified remote refrigeration systems. Provide all refrigeration piping, valves, racks, insulation, pipe racking, refrigerants, and other required accessories (excluding curbs which shall be furnished by the Prime Contractor) to provide functional remote refrigeration system(s).
 - a. The FSEC shall coordinate the sizes and locations of wall penetrations and sleeves with the Prime Contractor or Owner's Representative.
 - b. FSEC shall coordinate the sizes and locations of the roof top compressor curbs, roof rails, and pitch pockets required for the roof top walk-in compressors specified in this Section with the Prime Contractor or Owner's Representative.
- C. Related Scopes of Work Excluded from this Section:
1. Division 22 – Plumbing: Refer to Division 22 for applicable requirements regarding the materials, plumbing and mechanical services required to complete the foodservice equipment installation, including but not limited to:
 - a. Provide all plumbing rough-ins per the Foodservice Equipment Plumbing Rough-in Plans, and notify FC Design, the Architect, and the Plumbing Engineer of any code issues you find.
 - b. Provide the required devices specified in Division 22, such as pipes, fittings, valves, backflow prevention devices, p-traps, tailpieces, atmospheric vents, air-gap assemblies, shock-arrestors, floor drains, floor sinks, and clean-outs required for the installation of the foodservice equipment, unless otherwise specified in this Section.
 - c. Provide gas supply piping, extensions, manifolds, regulators, and valves required to complete the foodservice equipment installation including final connections.
 - d. Provide softened hot and/or cold water meeting the operational requirements of the specified warewashing machine(s).
 - e. Install the FSEC furnished plumbing fixtures including faucets, disposers, overhead sprayers, hose reels, lever/modular waste drains, floor troughs, water filter systems, mechanical or electronic gas valves, gas regulators, flexible gas lines, and quick disconnects.
 - f. Extend the utilities from rough-in locations to final connection points on the equipment and interconnections between equipment and remote components. Provide required fittings, such as tee fittings, as needed. Purge all water supply lines prior to any foodservice equipment connections.
 - g. Extend indirect waste piping from the specified foodservice equipment to an appropriate indirect waste fixture as shown on the Foodservice Equipment Plumbing Rough-in plans.
 - h. Provide all grease trap(s)/interceptor(s), including permits and fee(s) required for the foodservice equipment installation, unless otherwise specified in this Section.
 - i. Disconnect the utilities of the existing foodservice equipment that is relocated or removed.
 - j. Verify the utility requirements of all Owner and Other Vendor furnished foodservice equipment with the Architect and/or Owner's Representative.
 2. Division 23 – Mechanical: Refer to Division 23 for the requirements regarding materials and ventilation services to complete the foodservice installation including but not limited to:

- a. FSEC to provide the kitchen ventilation hood(s), including condensate hood(s), required for the foodservice equipment installation. Provide and install all stainless-steel wall panels and components located below the hoods as required per code.
 - b. FSEC to provide the kitchen exhaust hood fire protect system(s), including testing and certification, required for the foodservice equipment installation.
 - c. Div. 23 to provide the exhaust fan(s) required for the foodservice equipment installation.
 - d. Div. 23 to provide the supply fan(s) required for the foodservice equipment installation.
 - e. FSEC to provide the ventilation system controls, including VFDs if required.
 - f. Provide the start-up, testing, balancing, and certification of the systems required for the foodservice equipment installation.
 - g. Provide all ductwork connecting the kitchen exhaust hood(s), including the condensate hood(s), to the corresponding exhaust and supply fans. Include duct insulation as required per code.
 - h. Disconnect the utilities of the existing foodservice equipment that is relocated or removed.
 - i. Verify the utility requirements of all Owner and Other Vendor furnished foodservice equipment with the Architect and/or Owner's Representative.
3. Division 26 – Electrical: Refer to Division 26 for the requirements regarding materials and electrical services to complete the foodservice installation including but not limited to:
 - a. Provide all electrical rough-ins per the Foodservice Equipment Electrical Rough-in Plans, and notify FC Design, the Architect, and the Plumbing Engineer of any code issues you find.
 - b. Provide electrical service panels, conduits, rough-ins, wiring, disconnect switches, outlets, switches, remote controls required for the foodservice equipment installation.
 - c. Provide interconnections and final connections for the specified foodservice equipment to the Building Management System (BMS), data systems, and alarm systems required to complete the installation of the remote refrigeration systems.
 - d. Provide wiring, electrical relays and/or shunt-trip breakers to be interconnected with the fire suppression system(s) to shut-off all electrical power to the cooking equipment and electrical outlets located below the kitchen exhaust hood(s).
 - e. Extend utilities from rough-in locations to final connection points on the equipment and interconnections to remote components, such as FSEC furnished control panels, and required devices specified in Division 26, such as electrical disconnects, unless otherwise specified in this Section.
 - f. Disconnect the utilities of the existing foodservice equipment that is relocated or removed.
 - g. Verify the utility requirements of all Owner and Other Vendor furnished foodservice equipment with the Architect and/or Owner's Representative.
4. Refer to the general construction documents, for applicable provisions regarding building works to complete the foodservice installation, including but not limited to:
 - a. The coordination and installation of foodservice equipment adjacent walls, floors and roof openings, sleeves, penetrations, and openings. Walk-in cooler/ freezer sub-floors, insulated floors and/or depressed slabs, waring slabs. Provide floor leveling grout and filler grout as required for the installation of the walk-in cooler/freezer.
 - b. Provide roof curbs, roof rails, and pitch pockets for the FSEC furnished remote refrigeration system compressors specified in this Section.
 - c. All cast-in-place concrete floors, exterior concrete footings and pads, insulated roof curbs and/or railings related to foodservice equipment, roof-top equipment stands, supports and pitch pockets. All finished walls, floors, and ceilings along with the installation of base curb framing, in filling and concrete capping of floor base curbs, risers, piping and soda line chases and building fire separation, enclosures, and wrapping piping. The Prime Contractor shall seal all openings in accordance with all federal, state, and local fire protection building and construction codes.

1.02 DEFINITIONS

- A. FSEC: Foodservice Equipment Contractor. The company, organization and person(s) specifically contracted, and responsible for the Section 11 4000 Scope of Work. References to other Contractors and Divisions will be specific.
- B. Furnish: Limited to the coordination, shipping, and delivery. Includes the materials/equipment itself.
- C. Install: Remove packaging, assemble, set-in-place, level, and make the equipment ready for utility connections. Final connections shall be provided by the corresponding utility contractors [Reference 1.01 Subpart C]. Reset, anchor and/or seal items and accessories to adjacent surfaces, adjust, calibrate, and test, after all the final utility connections and interconnections have been made.
- D. Provide: Furnish and install complete, adjusted, and ready for intended use. A combination of Furnish and Install.
- E. Equal: Comparable in size and critical dimensions, capacity, features, options & Accessories, finishes, operation and require similar utility services. If equal items are submitted the FSEC shall pay all costs required to modify the work of any trade affected.
- F. Buy-Out Equipment: Provide equipment offered as a standard catalog item, that which has a specific model number. The Manufacturer's catalog specification sheet or shop drawing shall identify all standard features, options, accessories, finishes and/or slight changes or modifications available. Shop or detail drawings shall be provided as requested.
- G. Fabricated Equipment: Provide equipment that is not a standard catalog item and must be built to the size and shape as required for this project. All fabricated equipment shall be constructed by a single authorized fabricator who shall provide detailed shop drawings and as-built drawings.
- H. Exposed: All visible surfaces or edges including those behind closed doors or access panels when opened, including when looking up from below.

1.03 REGULATORY REQUIREMENTS

- A. All items, work and materials for this section shall comply with the latest US Public Health Services, the National Board of Fire Underwriters, all federal, state, local laws, and ordinances. This includes but not limited to building codes, regulations, rules, and interpretations of the authorities having jurisdiction (AHJ).
 - 1. The equipment and installation must meet these minimum standards for this project.

[ADA]	Americans with Disabilities Act (Equipment & Installation)
[AGA]	American Gas Association (Gas equipment & Installation)
[ARI]	Air Conditioning and Refrigeration Institute (Remote Refrigeration)
[ANSI]	American National Standards Institute (Equipment & Installation)
[ASHRAE]	American Society of Heating, Refrigeration and Air Conditioning Engineers, Inc. (Equipment & Installation)
[ASME]	American Society of Mechanical Engineers (Boilers & Installation)
[ASTM]	American Society for Testing and Materials (Metals, Glass, Sprayers)
[AWS]	American Welding Society (Structural welding code)
[ICBO]	International Conference of Building Officials
[NEC]	National Electrical Code (Wiring & devices included with Food Equipment)
[NSF]	National Sanitation Foundation (Equipment & Installation)
[NEMA]	National Electrical Manufacturers Association (Equipment & Installation)
[NFPA]	National Fire Protection Association (Equipment, Installation & Fire Systems)
[OSHA]	Occupational Safety and Health Agency (Equipment & Installation)
[SMACNA]	Sheet Metal & Air conditioning Contractor's National Association
[UL]	Underwriters Laboratories (Electrical Products, Components Assemblies)

- [EISA] The Energy Independence and Security Act of 2007 (Walk-Ins, Refrigeration Systems)
- [RSES] Refrigeration Services Engineers Society (Remote refrigeration systems, components, & installation)
- 2. Safe Drinking Water Act: Lead-free plumbing fittings, faucets and fixtures or more stringent state/local codes where applicable.
- 3. Laws, Codes and Regulations: Contact State and local authorities that have jurisdiction to verify any special laws, codes, regulations or permits that may be required for this project. The FSEC shall submit to local health sanitarians, engineers, building inspectors that have jurisdiction, drawings and or specifications for clarification upon request.
 - [UBC] Uniform Building Code (Equipment & Installation)
 - [BOCA] Basic Building Code (Equipment & Installation)
 - [SBCC] Standard Building Code (Equipment & Installation)
 - [IBC] International Building Code (Equipment & Installation)
- 4. All equipment provided for this project shall have an NSF label.
- 5. All electrically operated, manufactured, or fabricated equipment shall meet the current National Electrical Code standards. The equipment shall be U.L. listed and tested to agency standards or be acceptable to authorities have jurisdiction.
- 6. Where the drawings and specifications require a larger size or higher standard than is required by regulations, the drawings or specifications shall govern.

1.04 ALTERNATES AND SUBSTITUTIONS

- A. Procedure: Submit written requests at least ten (10) days prior to the bid date and time, to the project Architect. Manufacturer or fabricator changes are not acceptable after submittal review and acceptance without written authorization from FC Design and the Owner's Representative. Each request shall include the following information:
 - 1. Item number, description, and statement of how the proposed substitution is a betterment to the project.
 - 2. Manufacturer's product data (specification sheets) for the specified item and the proposed substitution with annotations highlighting the performance features not meeting and/or exceeding the specification for each item. Remove information that is not being supplied or required.
 - 3. Manufacturer's shop drawings for Fabricated Equipment that do not have standard product data (specification sheets) with annotations highlighting the performance features not meeting and/or exceeding the specification for each item.
- B. Approval: The project Architect, Construction Manager, or General Contractor shall submit the request to FC Design for review. FC Design will review the proposed substitution with the Owner's Representative. The decision of FC Design and the Owner's Representative to approve or reject each request is final and binding. Determination may or may not state the reason for the decision. If approved, the project Architect will issue an addendum stating the approved alternate(s) to prime bidders of record. Verbal approval is not binding.
- C. Responsibility: If a proposed alternate or substitution is accepted, the FSEC shall pay all costs required to modify the work of any trade affected to accommodate the substitution.
- D. Substitutions for failure to order equipment in a timely manner are not acceptable.
- E. Substitutions that to don't comply with the requirements of the bid documents are not acceptable.

1.05 SUBMITTALS

- A. Procedure: Provide each of the following submittals in PDF format to the Architect and/or Owner's Representative for review and comment. The FSEC shall stamp and sign each submittal document indicating it has been reviewed by them and checked for conformance to the specifications, field dimensions, compatibility with other equipment and coordination with other trades and services prior to submittal.
 - 1. Bid Summary: The FSEC shall provide a Bid Summary within 10 days of the contract award. The Bid Summary shall include foodservice equipment prices per item, freight, delivery to the job site, installation, and sales and use tax.
 - 2. Schedule: The FSEC shall provide a schedule of key dates and tasks that must be completed by others to meet the equipment installation schedule within 30 days of contract award.

3. Procurement Progress: The FSEC shall provide a monthly letter to the Prime Contractor summarizing procurement progress, items stored, items delivered, items installed.
4. Product Data: The FSEC shall provide product data within 45 days of receiving a signed contract that include the following. Include a table of contents showing item number, description, and page number. Include product data (specification sheets) for every item of foodservice equipment included in this section including all new, existing, relocated, and future equipment. Annotate only relevant requirements and remove all information that is not applicable or relevant. Include a cover sheet for each item with item number and description, manufacturer, model number, quantity, optional features, special construction, installation, and utility requirements. Copies of the project specifications are not acceptable.
5. Notice of Field Verification: The FSEC shall provide a letter to the Architect and/or Owner's Representative stating that "the foodservice equipment rough-ins and special condition drawings have been field verified and fully comply with the equipment that is being provided within the contract."
6. Shop Drawings: The FSEC shall provide shop drawings at 3/4" = 1'-0" scale or larger for every Fabricated Equipment item including the following. Submit each of the following separately.
 - a. Cold Storage Rooms: Show dimensions, materials, manufacturer, type of hardware, floor configuration details, weight capacities, and other pertinent data as specified and as required for construction. Indicate partial plans and elevations to illustrate the cold storage rooms and adjacent building elements. Cold storage room dimensions are subject to adjustments required by field verified dimensions. The FSEC shall measure and coordinate with finished building conditions.
 - b. Kitchen Ventilation Systems: Show dimensions, materials, manufacturer, hardware, and other pertinent data as specified and as required for construction. Indicate partial plans and elevations to illustrate the kitchen ventilation systems and adjacent building elements. Include wiring diagrams, details, and installation instructions. Include fire protection details and installation instructions.
 - c. Stainless Steel Fabrication: Show dimensions, materials, stainless steel grade and gauge, manufacturer, hardware, and other pertinent data as specified and as required for construction. Indicate partial plans and elevations to illustrate the junction condition where fabricated equipment adjoins other equipment. Show cutout locations, field welds and joints, reinforcement, edge profiles, and installation details and methods. Fabricated Equipment dimensions are subject to adjustments required by field verified dimensions and understructure components. Field measure and coordinate with finished building conditions. Field verification shall be completed by a company approved by the approved custom fabricator.
 - d. Modular Bar Diewall: Show dimensions, manufacturer, hardware, and other pertinent data as specified and as required for construction. Indicate partial plans and elevations to illustrate the millwork and adjacent equipment and building elements. Show cutouts, countertop seams, reinforcement, edge profiles, and installation details and methods. Millwork dimensions are subject to adjustments required by field verified dimensions and understructure components. Field measure and coordinate with finished building conditions. Field verification shall be completed by a company approved by the approved millwork fabricator.
7. Coordination Drawings: The FSEC shall provide coordination drawings using the Architect's dimensioned plans and matching the sheet size of the bid documents within 45 days of receiving a signed contract. Show all foodservice equipment that is specified in Section 11 4000 including owner furnished, existing, and future equipment. Leave room for review stamps, FSEC title block, and information. It is not acceptable to copy the bid documents as this submittal. Include the following sheets:
 - a. Foodservice equipment floor plan(s) at 1/4" = 1'-0" scale with equipment tags. Match the numbering of the bid documents and include equipment schedule(s) on the same sheet as corresponding the equipment plan(s).
 - b. Foodservice equipment elevations at 1/2" = 1'-0" scale with equipment tags matching the numbering of the bid documents.
 - c. Foodservice equipment plumbing rough-in plan(s) at 1/4" = 1'-0" scale showing exact rough-in locations with a utility symbol legend and a schedule of the utility requirements showing the equipment item number and heights. Make allowances for valves, fittings and other required components specified in Divisions 22 and 23. If utilities are already installed, field measure locations and indicate on plan, noting any objection to installed location. Dimension utility rough-ins installed in- floor from existing walls, exterior walls, or column line centers. Dimension other rough-ins from new walls.

- d. Foodservice equipment electrical rough-in plan(s) at 1/4" = 1'-0" scale showing exact rough-in locations with a utility symbol legend and a schedule of the utility requirements showing the equipment item number and heights. Make allowances for other required components specified in Division 26 and 27. If utilities are already installed, field measure locations and indicate on plan, noting any objection to installed location. Dimension utility rough-ins installed in- floor from existing walls, exterior walls, or column line centers. Dimension other rough-ins from new walls.
 - e. Foodservice equipment special conditions plan(s) at 1/4" = 1'-0" scale showing the foodservice equipment layout with the finished locations of wall backing, recessed floors, curbs, special wall heights, wall openings, and equipment bases. Include a symbol legend. Dimension from new or existing walls, exterior walls, or column line centers.
- B. Approval: Submittals not complying with the above outline shall be rejected and must be resubmitted until correct.
 - C. Coordination: The FSEC is directly responsible for the accuracy of information on their Submittals. If a change on one submittal causes a change to another, the affected submittal(s) must be revised and resubmitted as well.

1.06 CLOSEOUT DOCUMENTS

- A. Operation and Maintenance Manuals
 - 1. The FSEC shall provide: Two sets of manuals for foodservice equipment items, including (two sets of fabricated equipment as-built shop drawings. These manuals shall be ordered alphabetically by the manufacturer, separated by tabs, and include a cover sheet for each item. The cover sheet shall include the item number, description, manufacturer, model, serial number, and utility information.
 - a. Provide current installation and operation manuals and parts manuals for all new foodservice equipment specified in this Section. Include the Manufacturer's name, address, and phone number. Include the local authorized service agent's (ASA) name, address, and phone number. List the FSEC if no local ASA is available. These manuals shall be delivered before the beneficial date of occupancy.
 - b. Video record all training, operation, maintenance, instructions and provide digital and physical copies to the Architect and/or Owner's Representative.
- B. As-Built Documents: The FSEC shall maintain one record set of as built drawings and product data with all related changes, corrections, revisions, additions, deletions as noted during the construction or installation phase. Provide these documents at the same time as the O&M data manuals.
- C. Warranty Documents: [Ref: Section 11 4000, Part 3, Subpart 3.07]

1.07 SITE CONDITIONS

- A. The FSEC shall field verify all on site surfaces, prepared openings, finished building dimensions and utility rough-ins to ensure that the site is ready for the equipment installation. This shall include but not limited to the verification and coordination of work by others including lighting fixtures, HVAC equipment, grease traps, building sprinkler systems, electrical services, and plumbing services.
- B. The FSEC shall ensure Fabricated Equipment conforms to site dimensions and conditions and inform the Prime Contractor of any potential problems with the Fabricated Equipment, the work schedule, and delivery. Where field measurements cannot be made without delaying the work, the FSEC shall document and coordinate critical dimensions with the Prime Contractor to proceed with procurement.
- C. The FSEC is responsible for changes to the equipment and/or cutting and patching of walls, partitions, ceilings, and floors necessary to receive and operate the equipment caused by failure to coordinate with the site conditions.

PART 2 PRODUCTS

2.01 FABRICATOR QUALIFICATIONS

A. Qualifications

1. Foodservice equipment fabricators must have a minimum of five years of experience in fabricating foodservice equipment like that indicated for this project and with a record of successful performance.
2. All custom fabricated equipment, excluding trim and corner guards, shall be provided by the same fabricator unless otherwise specified.
3. The custom fabricator shall field measure and verify as needed prior to fabrication.
4. The custom fabricator shall have factory-direct post-installation warranty support.

B. Approved custom stainless steel fabricators: The following companies have been approved for this project. Substitutions may be requested per the procedure specified in Part 1 of this Section.

LSV Metals Inc.	Two Rivers Enterprises	BSI Inc.
Attn: Jason Johnson	Attn: Bob Struzyk	Attn: sales@bsidesigns.com
8424 Sunset Rd.	490 River St. W, PO Box 70	601 E. 64 th Ave, Bldg. A
Spring Lake Park, MN 55432	Holdingford, MN 56340	Denver, CO 80229
(612) 868-2252	(320) 746-3156	(303) 331-8777

2.02 MATERIALS

A. Metals

1. Stainless Steel and Galvanized Steel Gauges Shall conform to the following thicknesses and tolerance. All gauges shall be within $\pm 5\%$ of the indicated thickness.

Gauge	Thickness
10	0.1406"
12	0.1094"
14	0.0781"

Gauge	Thickness
16	0.0625"
18	0.0500"
20	0.0375"

2. Standard Gauges of Fabricated Equipment elements:

- 10 Gauge Gusset plates.
- 12 Gauge Hat and "U" channel under bracing, hardware reinforcement.
- 14 Gauge Worktable tops, counter tops, dish table tops, drainboards, sinks, sink inserts, sink drainboards, and brackets.
- 16 Gauge Cabinet bases, mullions, elevated wall shelves, elevated wall cabinets, lower and intermediate shelves, legs, cross bracing, door fronts, drawer fronts, and panel skirts.
- 18 Gauge Door enclosures, drawer enclosures, access panels, removable covers, enclosure trim panels for walk-in cold storage rooms and kitchen ventilation systems, and trim strips, exhaust hoods, wall panels, and drawer pan inserts.

3. Stainless Steel

- a. All stainless steel used in the fabrication of Fabricated Equipment shall be first-grade austenitic chromium-nickel alloys. Provide AISI Type 304 stainless steel unless otherwise specified. Ferritic and martensitic alloys are not acceptable unless otherwise specified or without approval from FC Design.
- b. AISI Grade Specifications

AISI Grade	Cr	Ni	Mo	C	Remarks
Type 304	18.0-20.0%	8.0-10.5%	-	<0.07%	Standard
Type 304L	18.0-20.0%	8.0-12.0%	-	<0.03%	Low-C 304
Type 316	16.0-18.0%	10.0-14.0%	2.0-3.0%	<0.08%	Superior corrosion resistance
Type 316L	16.0-18.0%	10.0-14.0%	2.0-3.0%	<0.03%	Low-C 316
Type 317L	18.0-20.0%	11.0-15.0%	3.0-4.0%	<0.04%	Superior corrosion resistance
Type 321	17.0-19.0%	9.0-12.0%	-	<0.08%	Ti stabilized

- c. Grind and polish surfaces producing a uniform, directional textured finish, free of cross scratches, tool, die marks and stretch lines. Polish exposed surfaces to a #4 (brushed) finish with the grain running parallel to the longer dimension for each piece. Remove any embedded foreign matter and leave surfaces chemically clean. Clean and deburr all edges and corners.

- d. Exposed surfaces shall be protected from damage using a temporary strippable or peel-off covering.
 - e. ANSI Type 304, #4 mechanical finish, 180 grit, seamless or welded annealed, ground smooth, polished, heat treated and quenched to eliminate precipitation, drawn true, and polished with concentric grain.
- 4. Galvanized Steel: Provide Armco (or equivalent) hot-dipped, tight-coat galvanized iron. Use the largest sheets possible with as few joints as necessary. Smooth welded or damaged surface areas and cover with two coats of gray hammer-tone epoxy spray paint.
- 5. Gussets: Provide enclosed type with a minimum 3" top diameter. Continuously weld gussets to the underside of table top framework sink bottoms and drainboards.
- B. Hardware
 - 1. Fasteners: Bolts, screws, and nuts shall be stainless steel or the same material of the surface applied, spaced for best fastening. All exposed fastener threads shall be capped, including those located inside cabinets, with stainless steel lock washers and stainless steel cap nuts. Rivets are not an acceptable method of attachment.
 - 2. Drawer pulls shall be Component Hardware Model P46-1010 with brushed stainless finish unless otherwise specified.
- C. Sound Deadening: All sound deadening on Fabricated Equipment shall be spray-on mastic unless otherwise specified.
 - 1. The exposed underside of stainless steel work surfaces and sink bottoms shall have a smooth finish and coating shall be held 1" back from open edges. No coating may extend past the front sink cove corners.
 - 2. Where sound deadening pads are specified, provide Schnee-Morehead or equal tape type sealant between all tops and under bracing and frame members.
- D. Sealants: At minimum shall meet FDA's regulation #21 CFR 177.2600 and NSF C2 in foodservice area and/or ASTM C920 Type S, Grade NS in non-foodservice areas. Limit colors to aluminum, clear or white.
- E. Glass: Provide a minimum 3/8" tempered, unless otherwise noted or specified.
- F. Adhesives
 - 1. Joint adhesives shall fully comply with the requirements and recommendations of the manufacturer of the adjacent materials. Use Akemi North America epoxy-type joint adhesive unless otherwise directed by the adjacent material manufacturer. The joint sealant shall be tinted to match quartz surfacing. Silicone joint seaming is not acceptable for adjoining solid surface and quartz composite materials.
 - 2. Substructure Mounting Adhesive shall fully comply with the requirements and recommendations of the manufacturer(s) of the adjacent materials. Use flexible silicone, epoxy, or polyester adhesive unless otherwise directed by the adjacent material manufacturer(s).
- G. Supports and backing shall be as detailed and fully comply with the Manufacturer's recommendations.

2.03 FABRICATED EQUIPMENT QUALITY STANDARDS

- A. Remove burrs from sheared edges of metalwork, ease the corners, and smooth to eliminate a cutting hazard. Bend sheets of metal at not less than the minimum radius required to avoid grain separation in the metal. Maintain flat, smooth surfaces, without damage to the finish.
- B. Reinforce metal at locations of hardware, anchorages, and accessory attachments wherever metal is less than 14 gauge or requires mortised application. Conceal reinforcements to the greatest extent possible. Neatly finish the reverse side. Depressions at these points are not acceptable.
- C. Where components of Fabricated Equipment shall be galvanized and involve welding or Machining of metal heavier than 16 gauge, complete the fabrication and provide hot-dip galvanizing of each component to the greatest extent possible. Comply with ASTM A123 Standard Specification for zinc (hot-dip galvanized) coatings on iron and steel products.

PART 3 EXECUTION**3.01 STORAGE AND DELIVERY**

- A. All equipment shall be stored in a bonded or insured company warehouse. The storage space shall be dry, well-ventilated with the equipment placed on blocking at least 6" above the floor. All precautions shall be taken to prevent any corrosion or damage to the stored equipment. The storage location shall be open for inspection at any time prior to equipment installation.
- B. The equipment shall be delivered to the project site in factory assembled units with protective crating and coverings free from manufactures defects or damage due to shipping, delivery, unloading or handling. Damaged items found prior to acceptance shall be rejected and must be immediately removed and replaced without additional costs or delays.

3.02 PRELIMINARY INSPECTION

- A. The FSEC shall field verify the dimensions and conditions of all spaces where foodservice equipment installed in the scope of work is located. Conform to the finished building conditions and submit written notification to the Architect and Owner's Representative if building conditions prevent equipment from functioning properly.
- B. The FSEC shall coordinate the equipment dimensions with the building openings and construct equipment in sections sized to the limitations of the openings.
- C. The FSEC shall field verify that the voltages, air volumes, water temperature, water pressure, gas pressure, and steam pressure meet the equipment requirements and coordinate changes to ensure proper operation.
- D. The FSEC shall notify the Prime Contractor, Architect, and Owner's Representative of any deficient conditions. It is not acceptable to cover deficient work. By commencing the installation of equipment, the FSEC accepts the site conditions. The FSEC is responsible of all expense(s) of changes to equipment and/or building element modifications necessary to receive and operate the equipment caused by the FSEC's failure to coordinate with site conditions and or notify the Prime Contractor, Architect, and Owner's Representative of deficient conditions.

3.03 INSTALLATION

- A. Foodservice Equipment Installer Qualifications:
 - 1. The foodservice equipment Installer shall have at least five years of experience installing foodservice equipment on consultant specified projects of similar size and complexity.
 - 2. If field welds are required, the foodservice equipment Installer shall provide a currently certified NSF welder who is an employee of the Installer to perform all foodservice equipment field welding and polishing.
 - 3. Provide references for two projects of similar size and complexity completed within the past five years to the Owner's satisfaction if requested.
- B. The FSEC shall coordinate the installation schedule with the Prime Contractor and Owner's Representative and shall comply with the requirements of the construction schedule including correcting deficient work. Submit written notification of any manufacturer or construction-related issues that are causing a delay in the equipment delivery and/or installation. The FSEC shall not delay the project completion.
- C. The installation shall fully comply with the requirements of all applicable current national, state, and local codes.
- D. Install trim to enclose the equipment to the adjacent building elements that cannot be sealed with silicone as specified and as required by code, whichever is greater. All trim material shall match the adjacent equipment surface. Exposed fasteners are not acceptable. unacceptable as a substitute for accuracy and neatness.
- E. The FSEC shall use all reasonable means to protect the equipment, fixtures, and materials before, during and after the installation and prior to the final acceptance of the project. The foodservice equipment shall not be used for tool or material storage, work benches, scaffolding, stepladders, work platforms or stacking areas, by either the FSEC or other trades. The FSEC shall replace or repair items that are lost or damaged prior to Owner acceptance.

3.04 EXISTING EQUIPMENT

- A. Existing equipment that is being removed or relocated shall be disconnected from connected utilities by licensed contractors as stated in Part 1 of this Section.
 - 1. The FSEC shall disassemble (if required), remove, and store until ready for installation all equipment that is to be relocated. Once the site conditions are ready for installation, the FSEC deliver and locate the equipment per plan and ready it for interconnections and final connections. It is expected that the equipment will be in the same working order as when it was removed from service.
 - 2. The FSEC shall submit an inventory identifying each piece of equipment removed, including all attachments and accessories, that states the working order of the equipment when removed from service to the Owner's Representative and FC Design for review.
 - 3. The Owner's Representative has the option to retain existing equipment. An authorized demolition contractor (not included in the FSEC scope of work) shall obtain written authorization from Owner's Representative to remove equipment from site. This contractor will remove and dispose of equipment that is not being relocated.

3.05 CLEANING

- A. The FSEC shall remove masking and protective coverings from stainless steel and other finished surfaces.
- B. Clean and polish equipment including glass, plastic, hardware, accessories, fixtures, and fittings prior to the inspection and acceptance of the Work.
- C. Existing equipment shall be installed in the same state as when it was removed from service.

3.06 START-UP AND DEMONSTRATION

- A. Start-up
 - 1. All electrical, plumbing, and gas connections to the equipment shall be completed prior to beginning start-up. This includes ensuring that the utility connections have been fully tested, purged, sanitized, and adjusted. The FSEC shall obtain written confirmation for each trade that this is complete.
 - 2. The FSEC shall provide factory-authorized representatives to perform the equipment start-up and test the full range of operation for all new foodservice equipment provided. The representatives shall make all necessary adjustments for the equipment installation and calibration.
 - a. Start and run all refrigeration equipment for a minimum of 48-hours and verify that it operates as intended and holds the design temperatures within the Manufacturer's operating tolerance and without excess noise or vibration. New equipment not holding temperature shall be immediately repaired or replaced.
 - b. Coordinate dishmachine testing with Detergent Vendor.
 - c. Properly activate water filtration systems for the foodservice equipment per Manufacturer's recommendations.
 - d. Calibrate controls, operating temperatures, pressure regulators, gas burners, motor rotations, and safety switches.
 - 3. The FSEC shall provide a letter of completion to the Architect and Owner's Representative stating that all equipment provided and/or installed by the FSEC has been completely inspected, adjusted, calibrated by the FSEC or an authorized service agent after the FSEC has completed all final equipment testing and training demonstrations to the owner's satisfaction.
- B. Demonstration and Training
 - 1. The FSEC shall organize, schedule, and coordinate equipment operating and maintenance training demonstration(s) with the Owner's Representative. After coordinating availability with the Owner's Representative and Manufacturer's Representatives, the FSEC shall submit a training schedule to the Owner's Representative.
 - 2. Provide copies of all instructional, operational, maintenance manuals, charts and audio and video media at least two weeks prior to demonstration.
 - 3. Authorized Manufacturer's Representatives and/or service technicians shall review data manuals and provide hands-on operational, cleaning, and maintenance instructions to the Owner's Personnel and the appropriate inspectors for each piece of serialized equipment and Fabricated Equipment.
 - 4. The FSEC shall host the training demonstrations on site and provide a written record of the attendees and a list of unresolved questions raised from the training session to the Architect.

5. Submit a combined chart summarizing the demonstrations that includes the item number, equipment description/category, date of training, person and firm responsible for the training, and attending Owner's Representative's initials.

3.07 WARRANTY

- A. General Foodservice Equipment Warranty: The following warranty shall not deprive the Owner of other rights they are entitled to under other provisions of the contract documents. The following warranty shall be in addition to and run concurrently with warranties under other provisions of the contract documents.
 1. The FSEC shall provide a one-year parts and labor warranty for all new foodservice equipment specified in this section beginning on the beneficial date of occupancy.
 2. The FSEC shall provide a minimum of a five-year replacement compressor warranty on all refrigeration equipment that covers the total cost of the compressor replacement. The FSEC shall provide a one-year service contract that covers repairs without charge for materials, labor, and travel on all new refrigeration systems specified in this Section. If a malfunction occurs outside of the one-year service contract period, the owner shall be responsible for labor costs unless the malfunction is caused by improper installation. The FSEC shall be responsible for all repair costs caused by improper installation.
 3. The FSEC shall respond to the Owner's request for service on refrigeration systems within 4 hours or less to reduce the loss of food product. The FSEC shall respond to the Owner's request for service on equipment without refrigeration systems within 24 hours of request.
- B. The FSEC shall obtain a letter of substantial completion from the Prime Contractor stating the beneficial date of occupancy. All warranties shall start on the beneficial date of occupancy.
- C. The FSEC shall provide completed copies of all warranty documents with the Closeout Documents.

3.08 ITEM SPECIFICATIONS

- A. The following item specifications are based on the model numbers available at the time of preparing the construction documents. The FSEC shall notify FC Design if these models are not available at the time of bid in accordance with the requirements listed in Part 1 of this Section.
- B. The FSEC shall provide the following specified foodservice equipment items or approved alternates in accordance with the requirements listed in Part 1 of this Section.
- C. Consolidate equipment manufacturers to provide a single point of contact to the Owner.
 1. All walk-in cold storage room refrigeration systems shall be manufactured by a single company.
 2. All reach-in refrigeration equipment shall be manufactured by a single company.
 3. All stainless steel Fabricated Equipment shall be manufactured by a single company.
 4. All millwork Fabricated Equipment shall be manufactured by a single company.
 5. All plumbing fixtures shall be manufactured by a single company.
 6. All ice machines shall be manufactured by a single company.
 7. All ranges shall be manufactured by a single company.

ITEM 1 - INDOOR WALK-IN COMBINATION COOLER FREEZER COMPLEX, RECESSED (1 REQ'D)

ThermalRite Model E113165-3

Walk-in combination cooler (+35°F)/freezer (-10°F), indoor, modular panel, high-density foam rail construction, sized per plans.

Insulation: Non-HCFC urethane foam, class-1, tongue-and-groove high-density foam rails with cam-locks, UL-listed, NSF-listed.

Wall panels: 4" thick. White 24 ga. Sanisteel with 6mm anti-microbial coating interior finish, embossed 24 ga., type-304 stainless steel with 1/8" aluminum tread brite wainscoting from T.O. cove base to 36" AFF exposed exterior finish in kitchen, Medium Bronze 03 exposed exterior finish in bar, and embossed 26 ga. acrylume concealed exterior finish.

Ceiling panels: 5" thick. Sanisteel with 6mm anti-microbial coating interior finish, embossed 24 ga., type-304 stainless steel exposed exterior finish, and embossed 26 ga. acrylume concealed exterior finish.

Floor panels: 4-1/8" thick reinforced floor designed for 175 lb point load and 5,000 PSF uniform load. 0.050 smooth aluminum interior finish and embossed 26 ga. acrylume concealed exterior finish.

Light(s): (4) LED, 48"L, 5,400 lumens, CRI>82, non-dimming, vapor-tight, with full-length shatterproof polycarbonate lens and one piece white polycarbonate body, class-2 fixture, IP65.

Enclosure/trim: Provide trim and enclosure panels to cover all gaps between the exterior of the insulated panels and the adjacent building walls and ceilings. Provide removable panels were noted per plans and elevations.

Sealant: Silicone, match panel finish. Fully seal all panel joints and penetrations.

Warranty: 1-year parts and labor warranty on modular panels and accessories that covers defects in workmanship - NOT refrigeration or Install.

- 1 ea. D01 - Door, cooler, hinged, flush-mounted, 36"W x 78"H finished opening with insulated panel and jamb, heated jamb (4-sided), and heated door sweep.

Hinges: (3) Kason 1248 hinges with spring mechanism, high-lift cam system, drilled and countersunk for 1/4" flat-head screws, and built-in dwell that holds door open beyond 130°.

Door Closer: (1) Kason 1094 door closer with hydraulic, concealed-mounting, and extra-wide hook. 12 ga. CRS (ASTM A1008) chrome plated. Concealed-mounting. Magnetic Gasket.

Handle: (1) Kason 0027C handle with locking deadbolt, drilled and countersunk for 1/4" flat-head screws. Polished chrome. Key all walk-in door locks the same.

Inside Release: (1) Kason 0485 1/4-turn low-conduction inside release with glow in the dark surface. Meets ADA requirements for emergency egress.

Kick-plate(s): 1/8" aluminum tread brite on door and jamb, interior and exterior, 36"H.

Transit level at door(s). Provide a smooth transition from exterior to interior with no threshold.

Backer plate for vinyl swing doors in insulated panel.

- 1 ea. Model VIEWPORT-COOLER Viewport, cooler, 14"W X 24"H, with heated frame.

- 1 ea. D02 - Door, freezer, hinged, flush-mounted, 36"W x 78"H finished opening with insulated panel and jamb, heated jamb (4-sided), and heated door sweep.

Hinges: (3) Kason 1248 hinges with spring mechanism, high-lift cam system, drilled and countersunk for 1/4" flat-head screws, and built-in dwell that holds door open beyond 130°.

Door Closer: (1) Kason 1094 door closer with hydraulic, concealed-mounting, and extra-wide hook. 12 ga. CRS (ASTM A1008) chrome plated. Concealed-mounting. Magnetic Gasket.

Handle: (1) Kason 0027C handle with locking deadbolt, drilled and countersunk for 1/4" flat-head screws. Polished chrome. Key all walk-in door locks the same.

Inside Release: (1) Kason 0485 1/4-turn low-conduction inside release with glow in the dark surface. Meets ADA requirements for emergency egress.

Kick-plate(s): 1/8" aluminum tread brite on door and jamb, interior and exterior, 36"H.

Vent: (1) Kason 1832 hi-flow heated pressure relief port, 115V.

Transit level at door(s). Provide a smooth transition from exterior to interior with no threshold.

Backer plate for vinyl swing doors in insulated panel.

- 1 ea. Model VIEWPORT-FREEZER Viewport, freezer, 14"W X 24"H, with heated frame and glass.

- 2 ea. Model SMARTRITE EVRWI-TFT User interface module, 5" TFT full-color capacitive touchscreen display, (multi-way) light control, battery backup, door heater and viewport heater control, temperature and relative humidity monitoring and logging for up to two rooms, on-board data storage with automatic roll-over, audio-visual alarms, with remote annunciation and notification capabilities, door open alarm, high and low temperature alarm, entrapment alarm, power failure monitoring and alarm, Bluetooth and WIFI capabilities via smartphone app, automated HACCP logging and tracking, and third-party BAS (Building Automation System) compatibility. Eliminates the need for manual data entry, streamlining your tasks and improving overall efficiency.

- 2 ea. Model KASON THERMAL-FLEX Swing door(s), 402 smooth vinyl, clear, sized per plans, with aluminum channel and 270° self-closing stainless steel gravity hinge that adapts to all door widths. Meets US FDA and NSF standards. Provide two-panels for openings wider than 36".
Impact plates: 36"H from 6" AFF to 42" AFF. Warranty: 10-year warranty against rust.
- 1 lt. Model SS-COVEBASE-INT Cove base on all interior walls of cooler, 22 ga., type-304 stainless steel with #2B finish, 6"H.

ITEM 1.1 - THERMOPLASTIC FLOORING, FREEZER-SECTION (1 REQ'D)

BMI Installs, Inc. Model TITAN

Thermoplastic flooring in freezer, dark gray stipple finish, sized per plan. 600 PSI tensile strength per ASTM D-412. 100% recycled thermoplastic polyvinylchloride, interlaced with strand reinforcements. 0.88 wet coefficient of friction and 0.92 dry coefficient of friction (or greater) for slip resistance exceeding OSHA and ADA requirements. NFDA type-1 rated. Adhere to insulated floor panel underlayment with stabilized water-resistant two-part epoxy.

- 1 ea. Model WARRANTY 10 year installation warranty covering the installation of the thermoplastic flooring against seam failure, improperly sealed drains or base material allowing water penetration, separation of flooring from substrate due to improper adhesive application, installation of defective materials, improper installation of stainless steel accessories or base trim, and damage or failure of the flooring system caused by the installer.

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 1.2 - UV DISINFECTION SYSTEM (1 REQ'D)

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 1.3 - PRO-E REACH-IN DOORS (1 REQ'D)

Energy Door Company Model 57225

Pro-E Reach-In Doors, French Openings (No Center Mullion) 28" wide x 79" high, Normal Temp, 3 Pane Non-Heated Glass.
Net Cooler Opening: 9' 9-7/8" Wide x 79" High.

Energy Controller: 1 Per Frame

Finish: Black, Handle: Black Metal

Lighting: EnVision FD (4000°K)

Shelving: 14 (56" wide x 27" deep), Flat, Black w/PTM (PN 500-20021-0101)

Posts/Uprights: 3 (85" high x 27" deep) Welded Uprights, Black (PN 501-10076-0101)

Swing: [L,R,L,R], Locks: [N,N]

Frame: (1 Normal Temp, Heated, Full Flange Frame [4])

- 1 ea. Model PN 240-10037-0200 MiniRoller Mat 28" W x 27" D (26-3/8"Wx25-7/8"D)
- 1 ea. Model PN N/A Conversion Charge to specified wide
- 1 ea. Model PN 240-10039-0101 Wire Divider, 27" D x 2.75" H, Black (2.75"Hx25-7/8"D)
- 1 ea. Model PN 240-10048-0200 Front Stop, Clear, 28" W x 3.5" H (26-3/8"Wx3.5H")
- 1 ea. Model PN 240-10046-0201 Rear Stop, Black, 28" W x 2.00" H (26-3/8"Wx2.00"H)

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 2 - COOLER REFRIGERATION SYSTEM (2 REQ'D)

ThermalRite Model PT0068MBNAYNA

Refrigeration system, self-contained, medium temperature (+35°F), indoor, air-cooled, R455A refrigerant, 6,770 BTUH, pre-assembled, and pre-wired with factory mounted components. Maintain 35°F at 90°F ambient.

Electrical: 208-230V/1-Ph, 8 Amps FLA, 9.3 Amps MCA, 15 Amps MOP, NEMA 6-15P.

- 2 ea. Model WARRANTY-COMPRESSOR Compressor-motor warranty: extended to 5-years, 1-year labor warranty.
- 2 ea. Model RSA 1-year refrigeration service agreement from walk-in manufacturer.

ITEM 3 - FREEZER REFRIGERATION SYSTEM (1 REQ'D)

ThermalRite Model PT0069LBNEYNA

Refrigeration system, self-contained, low-temperature (-10°F), indoor, air-cooled with electric defrost, R455A refrigerant, 6,860 BTUH, pre-assembled, and pre-wired with factory mounted components. Maintain -10°F at 90°F ambient.

Electrical: 208-230V/1-Ph, 16.7 Amps FLA, 19.8 Amps MCA, 30 Amps MOP, direct connection.

- 1 ea. Model WARRANTY-COMPRESSOR Compressor-motor warranty: extended to 5-years, 1-year labor warranty.
- 1 ea. Model RSA 1-year refrigeration service agreement from walk-in manufacturer.

ITEM 4 - 48" X 21" X 75"H, 5-TIER MOBILE SHELVING UNIT (1 REQ'D)

Cambro Model CPMU214875V5480

Mobile Starter Unit, 21"W x 48"L x 75-1/4"H, 5-tier, withstands temperature -36°F (-38°C) to 190°F (88°C), includes: (5) vented polypropylene shelf plates with antimicrobial protection, (2) pre-assembled post kits (posts constructed of steel with polypropylene exterior), (10) traverses, molded-in dovetails, (2) sets of post connectors, (4) premium swivel casters with total locking brake, 900 lbs. max capacity, speckled gray, Made in USA, NSF

ITEM 5 - 36" X 21" X 84"H, 4-TIER SHELVING UNIT (1 REQ'D)

Cambro Model EXU213684VS4480

Stationary Starter Unit, 21"W x 36"L x 84"H, 4-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (3) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (8) Universal Traverses & (4) bags of 4 dovetails (8 left, 8 right), speckled gray, 800 lbs. capacity per shelf /2,400 lbs. max capacity, Made in USA, NSF

ITEM 6 - 48" X 21" DUNNAGE RACK (1 REQ'D)

Cambro Model DRS480480

Dunnage Rack, slotted top, 3000 lb. load capacity, 21"D x 48"W x 12"H, polypropylene, one-piece, seamless double wall construction, includes (1) Camlink, 4" square legs, speckled gray, NSF, Made in USA

ITEM 7 - 36" X 21" DUNNAGE RACK (3 REQ'D)

Cambro Model DRS360480

Dunnage Rack, slotted top, 1500 lb. load capacity, 21"D x 36"W x 12"H, polypropylene, one-piece, seamless double wall construction, includes (1) Camlink, 4" square legs, speckled gray, NSF, Made in USA

ITEM 8 - 30" X 21" DUNNAGE RACK (1 REQ'D)

Cambro Model DRS300480

Dunnage Rack, slotted top, 1500 lb. load capacity, 21"D x 30"W x 12"H, polypropylene, one-piece, seamless double wall construction, includes (1) Camlink, 4" square legs, speckled gray, NSF, Made in USA

ITEM 9 - 42" X 24" X 78"H, 5-TIER MOBILE SHELVING UNIT (2 REQ'D)

Cambro Model EXMU244278V5480

Mobile Unit, 24"W x 42"L x 78-1/4"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (5) vented reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), (4) premium swivel casters with total locking brake, 900 lbs. max capacity, speckled gray, Made in USA, NSF

- 2 ea. Lifetime warranty against corrosion and rust

ITEM 10 - 36" X 24" X 78"H, 5-TIER MOBILE SHELVING UNIT (1 REQ'D)

Cambro Model EXMU243678V5480

Mobile Unit, 24"W x 36"L x 78-1/4"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (5) vented reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), (4) premium swivel casters with total locking brake, 900 lbs. max capacity, speckled gray, Made in USA, NSF

- 1 ea. Lifetime warranty against corrosion and rust

ITEM 11 - 36" X 24" X 84"H, 5-TIER SHELVING UNIT (1 REQ'D)

Cambro Model EXU243684V5480

Stationary Starter Unit, 24"W x 36"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (5) vented reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), 800 lbs. capacity per shelf /2,400 lbs. max capacity, speckled gray, Made in USA, NSF

ITEM 12 - 58" X 88" X 48" X 84"H 5-TIER U-SHAPED SHELVING UNIT (2 REQ'D)

Cambro Model U-Shaped Shelving Unit

Consisting of the following:

- 2 ea. Model EXU244884VS5480 - Stationary Starter Unit, 24"W x 48"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (4) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), 800 lbs. capacity per shelf /2,400 lbs. max capacity, speckled gray, Made in USA, NSF
- 2 ea. Model EXA244284VS5480 - Stationary Add-On Unit, 24"W x 42"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (4) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (2) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), speckled gray, 800 lbs. capacity per shelf /2,400 lbs. max capacity, Made in USA, NSF
- 4 ea. Model EXA243684VS5480 - Stationary Add-On Unit, 24"W x 36"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (4) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (2) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), speckled gray, 800 lbs. capacity per shelf /2,400 lbs. max capacity, Made in USA, NSF
- 4 ea. Model CSDS24H6480 - Dunnage Stand Support, 24"W x 6-1/2"H, recommended for units 54" or longer with weight loads over 600 lbs., speckled gray, NSF listed components, Made in USA
- 4 ea. Model EXCC5480 - Corner Connector Set, speckled gray (5) sets of left & right, Made in USA

ITEM 13 - 48" X 24" X 84"H, 5-TIER SHELVING UNIT (1 REQ'D)

Cambro Model EXU244884V5480

Stationary Starter Unit, 24"W x 48"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (5) vented reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), 800 lbs. capacity per shelf /2,400 lbs. max capacity, speckled gray, Made in USA, NSF

ITEM 14 - 42" X 21" X 84"H, 5-TIER SHELVING UNIT (5 REQ'D)

Cambro Model EXU214284VS5480

Stationary Starter Unit, 21"W x 42"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (4) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), speckled gray, 800 lbs. capacity per shelf /2,400 lbs. max capacity, Made in USA, NSF

ITEM 15 - 42" X 63" X 84"H 5-TIER L-SHAPED SHELVING UNIT (1 REQ'D)

Cambro Model L-Shaped Shelving Unit

Consisting of the following:

- 1 ea. Model EXU214284VS5480 - Stationary Starter Unit, 21"W x 42"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (4) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (4) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), speckled gray, 800 lbs. capacity per shelf /2,400 lbs. max capacity, Made in USA, NSF
- 1 ea. Model EXA244284VS5480 - Stationary Add-On Unit, 24"W x 42"L x 84"H, 5-tier, withstands temperature from -36°F (-38°C) to 190°F (88°C), includes: (4) vented and (1) solid reinforced polypropylene shelf plates with antimicrobial protection, (2) composite posts with leveling feet installed, pre-assembled post connectors & wedges, (10) Universal Traverses & (5) bags of 4 dovetails (10 left, 10 right), speckled gray, 800 lbs. capacity per shelf /2,400 lbs. max capacity, Made in USA, NSF
- 1 ea. Model CSDS24H6480 - Dunnage Stand Support, 24"W x 6-1/2"H, recommended for units 54" or longer with weight loads over 600 lbs., speckled gray, NSF listed components, Made in USA
- 1 ea. Model EXCC5480 - Corner Connector Set, speckled gray (5) sets of left & right, Made in USA

ITEM 16 - CAN RACK (1 REQ'D)

Cambro Model CPU243672C96480

#10 Can Rack Stationary Unit, 24"W x 36"L x 72"H (26"W with can rack overhang), includes: (2) assembled post kits (posts constructed of steel with polypropylene exterior), (9) traverses & molded-in dovetails, (15) can rack panels, (72) can rack brackets, 800 lbs. capacity per shelf /2,000 lbs. max capacity, speckled gray (assembly required), Made in USA

ITEM 17 - HAND SINK WITH KNEE VALVE APRON AND SIDE SPLASH (1 REQ'D)

John Boos Model PBHS-W-1410-KV1APS

Hand Sink, wall mount, 14"W x 10"D front-to-back x 5" deep bowl, 3-1/2"H splash mount gooseneck faucet, knee activated with hinged front apron, 2" drain opening with basket drain, includes: mounting bracket, stainless steel construction, NSF

- 1 ea. Model PB-HSSS1410R Side Splash, 15-1/4"W x 9-3/4"H, for right side of hand sink with splash mount faucet, bolt on, ships loose for field installation, includes: installation hardware, 18/300 stainless steel (per each)
- 1 ea. Model PB-MV Tempering Valve, manual temperature mixing valve with built in check valves, rough chrome finish, 9/16 -24 UNEF threads to accept 3/8" compression female hose fitting

ITEM 17A - HAND SINK WITH KNEE VALVE APRON (1 REQ'D)

John Boos Model PBHS-W-1410-KV1APS

Hand Sink, wall mount, 14"W x 10"D front-to-back x 5" deep bowl, 3-1/2"H splash mount gooseneck faucet, knee activated with hinged front apron, 2" drain opening with basket drain, includes: mounting bracket, stainless steel construction, NSF

- 1 ea. Model PB-MV Tempering Valve, manual temperature mixing valve with built in check valves, rough chrome finish, 9/16 -24 UNEF threads to accept 3/8" compression female hose fitting

ITEM 18 - 108" X 88" L-SHAPED WORKTABLE WITH PREP SINKS (1 REQ'D)

Approved Fabricator Model Q-10888LWPS

Worktable with (2) prep sinks, 108"W x 30" front-to-back x 88"L x 46"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-C marine edge, 2"D x 10"H type-A backsplash with (1) set of 8" O.C. faucet holes and (1) set of 6" O.C. vacuum breaker holes, and type-B framework with sound deadening pads between all support channels and the top. Mitered corners.

Base: 16ga. type-304 stainless steel 1-5/8" dia. legs with adjustable bullet feet, 1-5/8" dia. cross bracing with adjustable set-up and stainless steel undershelf with sound deadening pads and type-B framework. The base shall be removable from the top.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

- 1 ea. Model Q-SINK-PREP 14ga., type-304 stainless steel Type-B, [Ref. QF603/View 2](#) weld-in undermount sink with provisions for 6" dia. disposer sink adapter (fabricator installed). Include cutout, welding, and polishing.
- 1 ea. Model Q-SINK-PREP 14ga., type-304 stainless steel Type-A, [Ref. QF603/View 2](#) weld-in undermount sink with rear overflow cutout, and 3-1/2" drain opening. Include cutout, welding, and polishing.
- 1 ea. Model Q-TUB-SKIRT Tub skirt, full 16ga., type-304 stainless steel construction to enclose sink bowl(s). Refer to plans and elevations for specific sizing. Refer to fabrication details.
- 1 ea. Model Q-DISPOSER-CONTROL-MOUNT Provisions for backsplash mounted disposer control.
[Ref. QF601/View 2](#)
- 1 ea. Model Q-UNDERSHELF Undershelf, 22"W x 19" front-to-back, 16ga., type-304 stainless steel with type-A edge, 1-1/2"H rear turn-up, *welded/adjustable* set-up with type-B framework and sound deadening pads between all support channels and the shelf.
Refer to fabrication details.
- 1 ea. Model Q-DRAWER-STACK Work drawers, (3) stacked, Type-B [Ref. QF603/View 1](#), 16ga., type-304 stainless steel frame and flush in fit type drawer faces with soft-close, self-closing roller bearing slides and removable inserts.
Housing: 16ga., type-304 stainless steel fully-enclosed drawer housing.
Refer to plans and elevations for specific sizing. Refer to fabrication details.
- 1 ea. Model Q-FEILD JOINT Hairline Field Joint Provision, Bolted in field by FSEC.

ITEM 18A - PREP SINK PRE-RINSE FAUCET WITH ULTRARINSE (1 REQ'D)

T&S Brass Model S-0133-U12-CR-B

EverSteel 8" wall mount mixing faucet with body, add-on faucet, 12" swing nozzle with stream regulator outlet, 18" riser, 44" flexible hose with heat resistant handle, 1.5 GPM 10 7/16" multiple tip swivel spray arm, 1.15 GPM blue spray valve, ceramic cartridges with check valves, lever handles, 1/2" NPT female inlets, 6" adjustable wall bracket, spray valve holder and overhead spring, stainless steel construction, Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 & NSF 372. 2019 DOE PRSV - Class II compliant.

ITEM 19 - 2HP DISPOSER (2 REQ'D)

Salvajor Model 200-SA-6-MRSS-LD

Disposer, Sink Assembly, 6-1/2" sink collar, 2 Hp motor, start/stop push button manual reversing with safety line disconnect MRSS-LD control, includes fixed nozzle, chrome plated vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, CE, 208v/60/1-ph, 12.1 amps

- 2 ea. Model LSA8 Disposer support leg, for 3/4 HP - 2 HP disposers
- 2 ea. Model 980182 Disposer Throat Guard, drop-in, for 6-1/2" opening

ITEM 19.1 - VACUUM BREAKER ASSEMBLY (2 REQ'D)

T&S Brass Model B-0455

Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping
This item is an accessory to the item above and is not tagged or scheduled.

ITEM 20 - 42" AIR CURTAIN (1 REQ'D)

Berner Model SHD07-1042A

Sanitation Certified Series High Performance Air Curtain, 42" long, unheated, (1) 3/4 hp motor, for doors up to 7-feet high, specify exterior, indoor or exterior mounting, cULus, UL EPH Classified, MADE IN USA, 120v/60/1-ph

- 1 ea. Five year parts warranty (unheated units)
- 1 ea. If special freight fees are requested, (See below) all applicable fees will be added to the invoice; fees subject to change; contact factory for addition information.
- 1 ea. Model 9503SD025-PR-A Plunger/Roller Door Switch, NEMA 1, max. amp draw of 20 amps, 120-240v/1ph
- 1 ea. White powder coat exterior finish.
- 1 ea. Model WMP-WH Wall mounting plate, white (add suffix WMP-WH to desired length)

ITEM 21 - 36" X 18" 3-TIER WALL SHELF (3 REQ'D)

Cambro Model 3-Tier Wall Shelf Unit

Consisting of the following:

- 3 ea. Model EWST40000 - Wall Shelving Wall Track, 40"L, 6063 aluminum, NSF
- 3 ea. Model EWSSK1436V580 - Wall Shelving Shelf Kit, 14" x 36", includes (1) open shelf frame, (2) straight universal shelf brackets, vented shelf plates with antimicrobial protection, brushed graphite, NSF
- 6 ea. Model EWSSK1836V580 - Wall Shelving Shelf Kit, 18" x 36", includes (1) open shelf frame, (2) straight universal shelf brackets, vented shelf plates with antimicrobial protection, brushed graphite, NSF
- 3 ea. Model EWSR1836151 - Wall Shelving Full Shelf Rail Kits, 18" x 36" x 2", includes (1) front rail, (2) end rails, (1) bag of brackets, polypropylene, soft gray, NSF

ITEM 22 - 36" X 18" WALL GRID SHELF (2 REQ'D)

Cambro Model EWS36PREP110

Wall Shelving Prep Station Starter Kit, 18" x 36" x 30-1/4", includes: (1) 40" aluminum wall track, (2) 30" wall uprights, (2) 18" deep universal shelf brackets, (1) 18" x 36" vented shelf with antimicrobial shelf plates, (1) 18" x 36" hanging pegboard, 304 stainless steel accessories: (2) large wire baskets, (1) small shelf/lid holder, (1) cylinder and holder & (8) peg hooks, black, NSF

- 2 ea. Model EWSR1836151 - Wall Shelving Full Shelf Rail Kits, 18" x 36" x 2", includes (1) front rail, (2) end rails, (1) bag of brackets, polypropylene, soft gray, NSF

ITEM 23 - 36" X 18" WALL SHELF (1 REQ'D)

Approved Fabricator Model Q-3618WS

Shelf, wall-mounted, 36"W x 18"front-to-back x 12"H

Top: 16 ga., type-304 stainless steel top with type-A safety edge and 1-1/2"H rear turn-up.

Wall Brackets: 14 ga., type-304 stainless steel wall brackets.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 24 - 60" X 30" MOBILE WORKTABLE (1 REQ'D)

Approved Fabricator Model Q-6030MWT

Worktable, mobile, 60"W x 30" front-to-back x 36"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-A safety edge, and type-B framework with sound deadening pads between all support channels and the top. Mitered Corners.

Base: 16ga. type-304 stainless steel 1-5/8" dia. legs with 5" dia. casters (2 locking) and 1-5/8" dia. cross bracing with adjustable set-up. The base shall be removable from the top.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 25 - 20 QT PLANETARY MIXER (1 REQ'D)

Hobart Model HL200-1STD

100-120v/50/60/1ph; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute Smart Timer, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug

1 ea. Warranty - 1-Year parts, labor & travel time during normal working hours within the USA

ITEM 25.1 - 24" X 24" EQUIPMENT STAND FOR MIXER (1 REQ'D)

Approved Fabricator Model Q-2424MES

Equipment stand, mobile, 24"W x 24" front-to-back x 20-1/4"H.

Top: 14ga., type-304 stainless steel top with type-A safety edge, and type-B framework with sound deadening pads between all support channels and the top.

Base: 16ga. type-304 stainless steel 1-5/8" dia. legs with 5" dia. casters (2 locking) and 1-5/8" dia. cross bracing with welded set-up. The base shall be removable from the top.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 25A - 36" X 12" MIXER WALL SHELF (1 REQ'D)

Approved Fabricator Model Q-3612MWS

Shelf, wall-mounted, 36"W x 12" front-to-back x 9-1/2"H

Top: 16 ga. type-304 stainless steel top with type-A safety edge and 1-1/2"H rear turn-up.

Wall Brackets: 14 ga. type-304 stainless steel wall brackets. Galley rail with utensil bar for double hooks

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 26 - 24" X 18" WALL SHELF (1 REQ'D)

Approved Fabricator Model Q-3618WS

Shelf, wall-mounted, 24"W x 18" front-to-back x 12"H

Top: 16 ga., type-304 stainless steel top with type-A safety edge and 1-1/2"H rear turn-up.

Wall Brackets: 14 ga., type-304 stainless steel wall brackets.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 27 - 228" X 60" EXHAUST HOOD WITH SUPPLY PLENUM (1 REQ'D)

Accurex Model XXEW-228.00-S

Hood, type-1, exhaust only, wall-canopy, 2-section(s), 228"W x 60" front-to-back x 24"H, mounted at 80" AFF to B.O. hood, 4,700 CFM exhaust, UL 710 listed without exhaust fire damper.

Exhaust collar(s): (1) 14"W x 16"D, (1) 14"W x 14"D, factory-mounted.

Construction: Match exposed hood material. Minimum 18ga., type-430 stainless steel, where exposed, standing seam method in accordance with the NFPA-96, IMC, and UMC. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Include a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Include an integral 3" air space meeting NFPA-96 zero-clearance to combustibles requirements where adjacent to walls. Include top insulation meeting NFPA-96 zero-clearance to combustibles requirements. All unexposed interior surfaces shall be constructed of a minimum 18-gauge corrosion resistant steel.

Filter(s): Stainless steel Grease-X-Tractor filters, U.L. 1046 Classified and NSF Certified, 69% grease removal efficiency at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7"-0.8" WC. Grease-X-Tractor filters shall direct exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough that drains into removable grease container(s) meeting NFPA-96 requirements.

Light(s): (4) Round LED light fixtures, recessed, vapor proof, U.L. Listed, pre-wired to a junction box located at the top of the hood for field connection by Div. 26. Wiring shall conform to the NFPA-70 requirements.

- 1 ea. Model WARRANTY Accurex warrants to the original purchaser of the Accurex equipment that it will be free from defects in material and workmanship for a period of one year from the shipment date or one year from startup date, if appropriate proof of startup date is submitted, not to exceed eighteen (18) months from date of shipment. Any units or parts which prove defective during the warranty period will be replaced at our option when returned to our factory, transportation prepaid.
- 1 ea. Model ASP Supply plenum, air curtain, heat-only, front, 2-section(s), 228"W x 18" front-to-back x 6"H Supply collar(s): (2) 14"W x 16"D, factory-mounted. Construction: Match hood materials.
- 1 lt. Model BACKSPLASH-FLAT Backsplash panels, flat, on all building walls adjoining the hood between the bottom of the hood and the top of the building floor cove base. Maximum 48"W sections with trim strips between sections. Construction: Match exposed hood material.
- 1 ea. Model UTILITY-CABINET-HOOD Utility cabinet, hood-mounted, right side. Construction: Match exposed hood material.
- 1 ea. Model CEILING-ENCLOSURE Ceiling enclosure panels, Left, Front, and Right side(s) of hood, 18"H. 9'-0" Ceiling height. Construction: Match exposed hood material.
- 1 ea. Model PULL-STATION Manual pull station for fire suppression system.

ITEM 27A - ANSUL R-102, APPLIANCE SPECIFIC FIRE SUPPRESSION SYSTEM (1 REQ'D)

Accurex Model FSSC - PP - 19 - 2

Fire suppression system, appliance specific, Ansul R-102, pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network, UL-listed.

- 1 ea. Model FEILD HOOK-UP Labor Information: Hook-up of detection line and supply line is included. Surface mounting of the manual pull station in a pre-determined location is included. Charging and arming of the system is included. Permit included. Hood Puff Test Fee Included. [\(INCLUDE ALL NECESSARY TRAVEL\)](#).
- 1 ea. Model GAS-VALVE-MECHANICAL Gas valve, mechanical, 2" dia. [Gas valve is to be installed by Div. 22 near the hood.](#)

ITEM 27B - VARIABLE VOLUME CONTROLS (1 REQ'D)

Accurex Model XKC-DCV-S-11-2-1-0

Ventilation control system, variable volume, with (2) hood-mounted temperature sensors. Achieves energy savings required by multiple energy and green building standards, including ASHRAE 90.1, ASHRAE 189.1, IECC 2015 & California Title 24. [The FSEC shall coordinate configuration with fans provided by Div. 23.](#)

Construction: 18ga., type-304 stainless steel enclosure, UL-listed.

Fan(s) controlled: (1) exhaust fan(s), (1) supply fan(s).

Mounting location: Hood utility cabinet.

Configuration: Exhaust max and lights off during fire, power for shunt trip, temperature interlock, automatically starts fan(s) when cooking occurs in compliance with IMC, hood light control.

- 1 ea. Model TOUCHSCREEN Control, touchscreen interface, full-color. Include 50-ft of cable.
Mounting location: Remote ([installed on wall by Div. 26](#)).

ITEM 27C - UPBLAST EXHAUST FAN (1 BY DIV. 23)

Division 23 - Mechanical

Item number for scheduling purposes.

ITEM 27D - TEMPERED MAKE-UP AIR UNIT (1 BY DIV. 23)

Division 23 - Mechanical

Item number for scheduling purposes.

ITEM 28 - COMBI OVEN, GAS (1 REQ'D)

Vulcan Model CHEF-102G

Chef'sCombi 102G, Gas 10-level full-size (GN 2/1) capacity (10) 18" x 26" full-size sheet or (20) 12" x 20" steam pan. All-in-one multifunctional cooking equipment with customizable CombiOS interface, CombiClimateControl, AutoClimate, CombiGuide, MenuMix, & CombiCare. Advanced technologies for premium cooking results with powerful heating, humidity sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function. Multi-point food probe, (5) wire racks, retractable sprayer, Ethernet & WiFi enabled, steam generator combi oven, 143,310 BTU, IPX5, cULus, NSF

- 1 ea. Model CHEFSCOMBI WARRANTY 2 years limited parts & labor warranty.
- 1 ea. Model CHEF-VCC Chef Assistance Program, a Vulcan Certified Chef conducts 4 hours/location specialized application training with personnel.
- 1 ea. Model INSTALL-C-COMBI Certified Installation: Hobart Service installation includes set in place, and all existing utility connections within 5 feet of unit ([INCLUDE ALL NECESSARY TRAVEL](#)).
- 1 ea. Model INSTALL-STARTUP Unit commissioned to assure operational start up by trained technician ([INCLUDE ALL NECESSARY TRAVEL](#)).
- 1 ea. Model CHEF-102G-208 (VICS102G-82) 208v/60/1-ph, 0.6kW, 3.0 amps
- 1 ea. Model CHEF-STAND62 Stainless steel tall 34" stand with (9) shelving levels for full size Chef'sCombi ovens 62 or 102
- 1 ea. Model CHEF-CAST2 Stand caster kit for full size combi ovens 62 or 102 (adds 3.94" overall height)
- 1 ea. Model CHEF-FLKIT Floor anchoring kit for stands for 6 & 10 level units
- 4 cs. Model CHEF-TAB Cleaner Tab - bucket (100) - for use inside the oven as part of the CombiCare cleaning cycles of quick, light, medium, & strong
- 4 cs. Model CHEF-STICK Care Stick - bucket (100) - for use in the front descaling box as part of the CombiCare descaling cycle
- 1 ea. Model VRACK-102 (5) Standard Grab-and-Go Racks for 102 sized Vulcan Combi, for use with 18" x 26" full sheet pans

ITEM 28.1 - 3/4" X 48" GAS QUICK DISCONNECT (1KT REQ'D)

T&S Brass Model HG-4D-60SK

Safe-T-Link Gas Connector Kit, 3/4" connection, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 160,000 BTU / hr minium flow capacity

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 28A – WATER SOFTENER SYSTEM FOR COMBI OVEN (1 REQ'D)

Vulcan Model WS40-NOINSTALL

Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE OFFICE IS RECOMMENDED, for steam equipment, a CB15K-SYSTEM or CB30K-SYSTEM is required for treatment of Chlorine & Chloramines

ITEM 29 - 60" REFRIGERATED EQUIPMENT STAND (2 REQ'D)

Continental Refrigerator Model D60GN

Refrigerator Griddle Stand, one-section, (2) drawers, accommodates (3) 12" x 20" x 6", stainless steel top with drip guard marine edge, stainless steel exterior & interior, electronic control with digital display, hi-low alarm, self-contained refrigeration, R290 hydrocarbon refrigerant, 1/4 HP, 10' cord, cETLus, NSF, ENERGY STAR 115v/60/1-ph, 4.2 amps, cord, NEMA 5-15P.

- 2 ea. Warranty 7 year parts, labor, and compressor
- 2 ea. Condensing unit on the left
- 2 ea. 16 gauge stainless steel top (flat top or marine edge)
- 2 ea. Model 6-515 Caster Plate Assembly, 3" H (4-7/16" overall height), with brakes
- 2 ea. Integral heat shield

ITEM 30 - WATER FILTRATION SYSTEM FOR STEAM EQUIPMENT (1 REQ'D)

3M Purification Model SF165

3M Water Filtration Products Water Filtration System, with ScaleGARD HT scale control, 3 micron, 125 psi, 3.34 gpm flow rate, 35,000 gallons capacity, reduces sediment, chlorine taste & odor, for high and low-temperature applications, includes: (1) pressure gauge, (1) inlet shut-off valve and (1) outlet check valve, mounting bracket, (1) filter cartridge, & scale-feeding system, 3/4" NPT connections, NSF certified

- 1 kt. Model CARTPAK SF165 3M Water Filtration Products Replacement Cartridge, NSF certified

ITEM 31 - SPARE NO.

ITEM 32 - 24" 4-BURNER COUNTERTOP HOT PLATE, STEP-UP REAR (1 REQ'D)

Vulcan Model VHP424U

Achiever Hotplate, gas, 24", countertop, (2) 30,000 BTU open burners, (2) 30,000 BTU step-up open burners, lift-off burner heads, protected standing pilots, cast iron top grates, infinite heat controls, stainless steel front with "Cool Bullnose", sides & backsplash, aluminized pull out crumb tray, 4" adjustable legs, 120,000 BTU, CSA, NSF

- 1 ea. 1 year limited parts & labor warranty.
- 1 ea. LP gas (2,000 ft ASL)

ITEM 32.1 - 3/4" X 48" GAS QUICK DISCONNECT (1 KT REQ'D)

T&S Brass Model HG-4D-60SK

Safe-T-Link Gas Connector Kit, 3/4" connection, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 160,000 BTU / hr minium flow capacity

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 33 - 36" COUNTERTOP CHARBROILER (1 REQ'D)

Vulcan Model VTEC36

Infrared Charbroiler, gas, countertop, 36-1/2", (3) 22,000 BTU burner, manual control, piezo ignition, crumb tray, stainless steel cooking grids, sides, control panel, top trim, removable heat shield & backsplash, 4" adjustable legs, 66,000 BTU, CSA, NSF

- 1 ea. 1 year limited parts & labor warranty.
- 1 ea. LP gas (2,000 ft ASL)
- 1 ea. Model PLTRAIL-VTEC36 Plate Rail, 36" wide x 10" deep, stainless steel
- 1 ea. Standard grate, 14-rib, included
- 1 ea. Model EMITTER-VTEC Emitter Panel, 11" x 22" infrared radiant panel, set of (2)
- 1 ea. Model SCRAPER-VTEC Scraper for VTEC Charbroiler grid

ITEM 33.1 - 3/4" X 48" GAS QUICK DISCONNECT (1 KT REQ'D)

T&S Brass Model HG-4D-60SK

Safe-T-Link Gas Connector Kit, 3/4" connection, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 160,000 BTU / hr minimum flow capacity

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 34 - 36" WALL-MOUNTED SALAMANDER BROILER (1 REQ'D)

Vulcan Model 36RB-P

Salamander Broiler, LP gas, 36" wide, 50,000 BTU heavy duty burner, dual control, (6) grid positions, removable pan, stainless steel front, top & sides, 3/4" gas connection & pressure regulator

- 1 ea. 1 year limited parts & labor warranty.
- 1 ea. Wall mount
- 1 ea. Model WALLMNT-CHRBKR Wall mount brackets, stainless steel (set) (stainless steel bottom panel required)
- 1 ea. Model BOTTOM-SLMNDR Stainless bottom panel (required with wall bracket)

ITEM 35 - 60" COUNTERTOP GRIDDLE WITH 2 CLAMSHELLS (1 REQ'D)

Vulcan Model MSA60

Heavy Duty Griddle, countertop, gas, 60" W x 24" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 6 qt. grease can, 4" back & tapered side splashes, 4" adjustable legs, 135,000 BTU, CSA Star, CSA Flame, NSF

- 1 ea. 1 year limited parts & labor warranty.
- 1 ea. LP gas (2,000 ft ASL)
- 2 ea. Model VMCS-101 Rapid Recovery Griddle Clamshell Hood, electric, 10.4" W x 22.9" D x 9/16" thick composite plate, thermostatic control, 200-450° F, LED indicator lights, anodized aluminum arm, stainless steel front, top & sides, includes: (2) Teflon sheets & plate gap adjustment accessory, 3.6kW, 208v/50/60/1-ph, 17.3 amps, NSF, cCSAus
- 1 ea. Model GADJUST-ROTARY Rotary Gap Adjustment Bracket
- 1 ea. Model VMCSHEET-KIT10B (10) Non-Stick Release Sheets
- 1 ea. Model FRAME-VMCS60 Mounting Frame, 60", for 900RX, MSA, HEG(E), RRE(E) Mounting frame will be factory installed.
- 1 ea. Model PLTRAIL-60 Plate Rail, 60" wide x 10-5/8" deep, stainless steel

ITEM 35.1 - 3/4" X 48" GAS QUICK DISCONNECT (1 KT REQ'D)

T&S Brass Model HG-4D-60SK

Safe-T-Link Gas Connector Kit, 3/4" connection, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 160,000 BTU / hr minimum flow capacity

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 36 - TRIPLE FRYER BATTERY WITH BUILT-IN FILTRATION (1 REQ'D)

Vulcan Model 3TR45AF

PowerFry3 Fryer, gas, high efficiency, 46-1/2" W, (3) battery, 45-50 lbs. capacity per vat, solid state analog knob control with melt cycles, ThreePass heat transfer system, electronic ignition, KleenScreen PLUS filtration system, twin baskets, stainless steel cabinet & fry tank, adjustable casters (2 swivel locking & 2 non-locking), 210,000 BTU, CSA, NSF, ENERGY STAR

- 1 ea. 1 year limited parts & labor warranty
- 1 ea. 10 year limited tank warranty
- 1 ea. LP gas (2,000 ft ASL)
- 3 ea. 120v/60/1-ph, 1/3 hp, 6.0 amps, NEMA 5-15P, for filter
- 3 ea. Model -HT Heat Trace, sold per vat
- 1 ea. Model OR Rear oil reclamation with lockable gate valve, for gas & electric batteries, priced one per battery system, factory installed
- 1 ea. Model VSPGARD-G/E Removable Splash Guard, 10", stainless steel, for 45-50 lbs. fryers, sold individually
- 3 ea. Model CRUMB-SCREEN Mesh Crumb Screen, 1/4"
- 1 ea. Model CONVKIT-2 Micro-Filtration Conversion Kit Contains Filter Envelopes, Stainless Steel Mesh Insert & Clip, for All Battery TR45 Fryers & Freestanding & Battery ER85 Fryers with Single Wide Filter Pan Located Under 1 Fryer. For 3 & 4 battery fryers, select both VFLANGD-FEET/4 & FLANGED-FEET/S
- 1 ea. Model VFLANGD-FEET/4 Set of (4) stainless steel adjustable flanged feet, 6-7-1/2"H, for all ranges.

ITEM 36.1 - 1-1/4" X 60" GAS QUICK DISCONNECT (1 KT REQ'D)

T&S Brass Model HG-4F-60SK

Safe-T-Link Gas Connector Kit, 1-1/4" connection, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 475,000 BTU / hr minium flow capacity

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 37 - FRYER DUMP STATION WITH WARMER (1 REQ'D)

Vulcan Model FRYMATE VX15

Frymate Holding Station, free standing or add-on unit, 15-1/2" wide, 30-1/8" depth, stainless steel cabinet base, stainless steel top drain section with removable grease collector, set of 4 casters (2 locking), connecting strip & hardware included, (for 35-65 lb capacity gas or electric fryers)

- 1 ea. 1 year limited parts & labor warranty
- 1 ea. Model FOOD-WARMER-QS-PLATINUM (Quick Ship) ThermoGlo Food Warmer, 120v, for all Frymate models

ITEM 38 - 1-SEC. REACH IN FREEZER WITH 1 DOOR & 2 DRAWERS (1 REQ'D)

Continental Refrigerator Model 1FENSSHD/DB-MODIFIED

Extra-Wide Freezer, reach-in, 28-1/2"W, one-section, self-contained refrigeration, stainless steel exterior & interior, standard depth, half-height solid doors, cylinder locks, electronic control with digital display, unit can be adjusted to operate as low as -10°F, hi-low alarm, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF, ENERGY STAR MODIFIED UNIT WITH DRAWERS IN BOTTOM, [Ref. QF202/View D](#) 115v/60/1-ph, 7.6 amps, cord, NEMA 5-15P.

- 1 ea. Warranty 7 year parts, labor, and compressor
- 1 ea. 5" Casters

ITEM 39 - 68" SANDWICH REFRIGERATED PREP TABLE (2 REQ'D)

Continental Refrigerator Model RA68N12

Refrigerated Base Sandwich Unit, 68"W, 300 series stainless steel top with (12) 1/6 size x 4" deep pans, stainless steel front & sides, galvanized steel case back, aluminum interior, 12" deep nylon cutting board, (2) full & (1) half height field rehingeable doors, electronic control, off cycle defrost, hot gas condensate evaporator, 1/3 HP, side-mounted refrigeration, R290 Hydrocarbon refrigerant, cETLus, NSF, 115v/60/1-ph, 7.0 amps, cord, NEMA 5-15P.

- 2 ea. Warranty 7 year parts, labor, and compressor
- 2 ea. Condensing unit on the left - moves pan opening to the right. [Ref. QF202/View D](#)
- 2 ea. Left door hinged left, right door hinged right, door above the compressor hinged right.
- 2 ea. Refrigerated drawer compartment, in lieu of door over the condensing unit compartment. [Ref. QF202/View D](#)
- 2 ea. Stainless steel interior
- 2 ea. Stainless steel finished back
- 2 ea. 5" Swivel Casters.

ITEM 40 - 2,200W MICROWAVE OVEN (1 REQ'D)

ACP Model RC22S2

Amana Commercial Microwave Oven, 1.0 cu. ft., 2200 watts, heavy volume, 4-stage cooking, (11) power levels, (100) memory settings, 60-minute max cooking time, LCD display, touch control, ADA-compliant Braille touch pads, audible end of cycle signal, side hinged door with tempered glass, LED lighted interior, USB port, sealed and recessed ceramic shelf, stainless steel exterior & interior, 208-240v/60/1-ph, 15.4 amps, 20 MCA, 3200 watts (total), NEMA 6-20P, ETL, ETL-Sanitation, cETLus, NSF, CSA, FDA, CE, UL

- 1 ea. 3 year full warranty.
- 1 ea. Model NB10 Basket, non-stick, 11-1/2"W x 13-1/2"D x 1"H, mesh bottom, for browning & crisping food, for MXP ovens

ITEM 41 - 46" X 36" WORKTABLE WITH OPEN-FRONT CABINET BASE (1 REQ'D)

Approved Fabricator Model Q-4636OFC

Worktable with open-front cabinet base, 46"W x 36" front-to-back x 42"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-A safety edge, 1-1/2"D x 6"H type-A backsplash, and type-B framework with sound deadening pads between all support channels and the top. [Cutout for Drop-in Unit #42](#)

Base: 16ga., type-304 stainless steel open-front cabinet base with 2"W mullions and lower shelf with type-B framework with sound deadening pads between all support channels and the lower shelf on 6"H legs with adjustable bullet feet.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

- 1 ea. Model Q-CUTOUT Provide a 42.125" x 42.375" cutout in the top for Drop-in Unit #42. Reference the buyout equipment specifications, plans and elevations.
- 1 ea. Model Q-CONTROL APRON Control Panel Apron for buyout equipment. Reference plans, elevations, and buyout equipment specifications.

ITEM 42 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 REQ'D)

Hatco Model HWBI-3M

Drop-In Modular/Ganged Heated Well, with manifold drains, (3) full size pan capacity, insulated, top mounted, remote thermostat with separate power switch, stainless steel & Aluminized construction (standard watt), CE, cULus, UL EPH Classified, Made in USA, 208v/60/1, 3615w, 17.4 amps

- 1 ea. 1 year on-site parts & labor warranty, plus one additional year parts only warranty on the metal sheathed elements
- 1 ea. Single remote control configuration
- 1 ea. Model HWBI-CORD-3-4 Attached cord for HWBI-3, -4, single phase only
- 1 ea. Model HWBI-BOTTOM Copper Manifold drain with bottom exit, 1" NPT, field selectable left or right side (not available on HWBI-1 or 120v units)
- 1 ea. Model HWBI-EZ EZ-locking hardware for installation & remote thermostats with lighted power switches.
- 1 ea. Model BALLVALVE1INCH High Temperature NPT Ball Valve, 1", for units with drains & manifold
- 1 ea. 23-5/8" bezel depth.

ITEM 43 - SPARE NO.

ITEM 44 - 60" X 18" DISH CABINET (1 REQ'D)

Approved Fabricator Model Q6018DCM

Dish cabinet with open-front cabinet base, 60"W x 18" front-to-back x 40"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-A safety edge front and exposed sides, 90-degree turn-down edge on adjacent sides, 1"D x 4"H type-B backsplash, and type-B framework with sound deadening pads between all support channels and the top.

Base: 16ga., type-304 stainless steel open-front cabinet base with 2"W mullions and lower shelf with type-B framework with sound deadening pads between all support channels and the lower shelf on 6"H legs with adjustable bullet feet.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 45 - 60" X 18" DISH CABINET (1 REQ'D)

Approved Fabricator Model Q6018DC

Dish cabinet with open-front cabinet base, 60"W x 18" front-to-back x 40"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-A safety edge front and exposed sides, 90-degree turn-down edge on adjacent sides, 1"D x 4"H type-B backsplash, and type-B framework with sound deadening pads between all support channels and the top. (1) Mitered Corner [Ref. QF202/View F](#)

Base: 16ga., type-304 stainless steel open-front cabinet base with 2"W mullions and lower shelf with type-B framework with sound deadening pads between all support channels and the lower shelf on 6"H legs with adjustable bullet feet.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 46 - 60" X 18" DISH CABINET WITH SOUP WELLS (1 REQ'D)

Approved Fabricator Model Q6018DCSW

Dish cabinet with open-front cabinet base, 60"W x 18" front-to-back x 40"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-A safety edge front and exposed sides, 90-degree turn-down edge on adjacent sides, 1"D x 4"H type-B backsplash, and type-B framework with sound deadening pads between all support channels and the top. (1) Mitered Corner. [Ref. QF202/View F](#)

Base: 16ga., type-304 stainless steel open-front cabinet base with 2"W mullions and lower shelf with type-B framework with sound deadening pads between all support channels and the lower shelf on 6"H legs with adjustable bullet feet.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

3 ea. Model Q-CUTOOUT Provide an 11.4" dia. cutout in the top for [Drop-in Unit #46.1](#). Reference the buyout equipment specifications, plans and elevations.

1 ea. Model Q-CONTROL APRON Control Panel Apron for buyout equipment. Reference plans, elevations, and buyout equipment specifications.

ITEM 46.1 - DROP-IN INDUCTION RETHERMALIZER (3 REQ'D)

Vollrath Model 741101D

Induction Rethermalizer, drop-in, dry operation, 11 quart, inset with hinged cover, (4) soup presets, stir indicator LED, solid state controls with locking function, temperature control in °F or °C, cabinet mount controls with leads, includes: induction ready inset, inset cover, mounting hardware & cord with NEMA 5-15P, 800 watts, 6.7 amps, 120v/60/1-ph, cULus, NSF, FCC (cover not NSF)

3 ea. Requires use of included Vollrath induction-ready inset - failure to use these insets may damage the unit & will void the warranty

3 ea. Model 88204 Inset, 11 quart, induction ready, for Mirage induction rethermalizer, NSF

3 ea. Model 47494 Contemporary Inset Cover, hinged, fits 11-1/4 quart inset, easy on/off lid, welded handle, condensation returns to inset, no friction fit tabs for easy installation & removal, dishwasher safe, stainless steel construction, imported

3 ea. Model 46739 Contemporary Style Serving Ladle, 4 oz., Overall Length 10.974 inches, stainless steel, capacity marked on back of handle in oz., ml, & cups, NSF

3 ea. Model 47492 Decorative Ring, for 11 qt. induction soup drop in units, 22 gauge stainless steel

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 47 - 84" X 24" DOUBLE PASS-THRU SHELF (2 REQ'D)

Approved Fabricator Model QPTS8424DBL

Pass-thru shelf, double, wall-mounted, 84"W x 24" front-to-back x 18"H.

Top: 14ga., type-304 stainless steel top with type-A safety edge and type-B framework with sound deadening pads between all support channels and the top.

Uprights: 16ga., type-304 1-5/8" dia. stainless steel posts.

Include wall brackets.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

3 ea. Model PRINTER SHELF 16ga. Stainless Steel Printer Shelf, 8"W x 16"D deck, mounts under overshef

ITEM 48 - 66" DUAL HEAT LAMP WITH LIGHTS (1 REQ'D)

Vollrath Model 72726

Heat Strip, 66" Hard Wired, Medium Wattage, one-year parts & labor warranty, additional one-year parts warranty on cal-rod element, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

- 1 ea. Dual with lights (element wattage 3030 - six 40 watt shatterproof bulbs included, lighted section total amp 2.1)
- 1 ea. 120/240V - #33
- 1 ea. #9 On board toggle - front wire
- 1 ea. NOTE: Hard wire units are supplied with chain mounting tabs
- 2 st. Model 44545 Top Surface Mounting Brackets, 1" (2 per set, (2) sets required for duals)
- 1 st. Model 1789766 kool-Touch Trim Set, 66"W, (2 per set) (1 set covers both sides of 66"W units)
- 1 ea. 1 year parts & labor warranty
- 1 ea. 1 year additional parts warranty on cal-rod element

ITEM 49 - 60" DUAL HEAT LAMP WITH LIGHTS (1 REQ'D)

Vollrath Model 72723

Heat Strip, 60" Hard Wired, Medium Wattage, one-year parts & labor warranty, additional one-year parts warranty on cal-rod element, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

- 1 ea. Dual with lights (element wattage 2760 - six 40 watt shatterproof bulbs included, lighted section total amp 2.1)
- 1 ea. 120/240V - #33
- 1 ea. #9 On board toggle - front wire
- 1 ea. NOTE: Hard wire units are supplied with chain mounting tabs
- 2 st. Model 44545 Top Surface Mounting Brackets, 1" (2 per set, (2) sets required for duals)
- 1 st. Model 1789760 kool-Touch Trim Set, 60"W, (2 per set) (1 set covers both sides of 60"W units)
- 1 ea. 1 year parts & labor warranty
- 1 ea. 1 year additional parts warranty on cal-rod element

ITEM 50 - 582LB ICE MACHINE WITH 42" BIN (1 REQ'D)

Scotsman Model MC0630SAX-1

Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 582 lb at 70°/50° (479 lb AHRI certified at 90°/70°), small cube size, ICELINQ mobile app, Bluetooth connectivity, preservation mode, external bin full indicator, AutoAlert indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filter, unit specific QR code, stainless steel finish, AgION antimicrobial protection, R290 refrigerant, 115v/60/1-ph, cETLus, NSF, engineered and assembled in USA

- 1 ea. 3 yr. parts & labor warranty, std.
- 1 ea. 5 year parts & labor warranties on evaporator
- 1 ea. 5 year parts on compressor & condenser
- 1 ea. Model KPAS Kit, Prodigy Advanced Sustainability, includes KSBUN, & KVS
- 1 ea. Model XR-30 XSafe Sanitation System, for modular cube ice machines, field install only, external device mounted on top of ice machine, includes installation kit, power cord, NEMA 1-15P plug, cULus, NSF, CE
- 1 ea. Model B842S Ice Bin, top-hinged front-opening door, 778 lbs. application capacity, for top-mounted ice maker, 42" width, metallic finish exterior, toolless removable baffle, polyurethane insulation, polyethylene liner, includes 6" legs, NSF, engineered and assembled in USA
- 1 ea. 3 yr. parts & labor warranty, std.
- 1 ea. Model KBT29 Bin Top Kit, for 30" modular cubers on B842S, BH801 bin
- 1 st. Model KLP8S Leg Kit, 6", stainless steel, for Bx22, Bx30, B842 & B948 bins, HD dispensers, CU1526, CU2026, CU3030, AFE, UC, UF & UN units
- 1 ea. Model KHOLDER Ice Scoop Holder, fits all modular ice storage bins, stainless steel

ITEM 51 - ICE MACHINE WATER FILTRATION SYSTEM (1 REQ'D)

3M Purification Model ICE125-S

Water Filter System, with gauge, 17"H x 4.5"D, valve-in-head, high turbidity water, single vessel, 1/4-turn shut off valve, max pressure of 125 psi at 100°F, 1 micron, 1.5 gpm flow rate, 10,000 gallons capacity, for sediment, chlorine taste & odor, scale, includes: (1) integral mounting bracket and (1) o-ring seal cartridge filter, 3/8" FNPT connections, NSF certified

- 1 ea. Model HF25-S Replacement Cartridge, standard length, 1 micron, 1.5 gpm flow rate, 10,000 gallons capacity, reduces sediment, chlorine taste & odor, scale inhibitor for ICE125-S, NSF certified

ITEM 52 - WALL-MOUNTED LETTUCE CRISPER (1 REQ'D)

Silver King Model SKDL25-ESUS2

Lettuce Crisper/Dispenser, 25.6"W, adjustable temperature control, side mounted on/off power switch, field reversible door, removable bin with center divider, includes wall mount kit, stainless steel interior, stainless steel & galvanized exterior, top-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 115v/60/1-ph, 3.0 amps, NEMA 5-15P

- 1 ea. Contact warranty department at 800-328-3329 - prompt 2 - MFT Marmon Link

ITEM 53 - SPARE NO.

ITEM 54 - DROP-IN SODA AND ICE DISPENSER (1 BY VENDOR)

By Vendor – Not In Contract

Item number for scheduling purposes.

ITEM 55 - ICED TEA BREWER (1 REQ'D)

BUNN Model 36700.0009

Iced Tea Brewer, 3-gallon capacity single brewer, 16.3 gallon/hour, SplashGard funnel, adjustable steep time, (dispensers sold separately), 120v/60/1-ph, 1730w, 14.4amps, NEMA 5-15P, cord attached, UL, NSF

- 1 ea. Prices include applicable tariffs
- 1 ea. Model 34100.0002 34100.0002 TDO-4 Iced Tea/Coffee Dispenser, cylinder style, 4 gallon capacity (15.1 litres), sump dispense valve, oval shape brew-through plastic lid, faucet handles are labeled sweetened & unsweetened, side handles, NSF
- 1 ea. Model 03021.0004 Funnel Assembly, tea, smoke (TU3/T3)

ITEM 55A - ICED TEA AND COFFEE BREWER WATER FILTRATION SYSTEM (1 REQ'D)

3M Purification Model DP190

Dual Port Manifold System, with shut-off valve, 0.2 micron, 5 gpm flow rate, 54,000 gallons capacity, reduces bacteria, sediment, chlorine taste & odor, cyst, scale, for multi-equipment combination applications, includes: (1) 5613801 Cartpak, [(1) HF90 & (1) HF8-S], NSF certified

- 1 kt. Model CARTPAK DP190 Replacement Cartridge Kit, 0.2 micron, 54,000 gallons capacity, reduces bacteria, sediment, chlorine taste & odor, cyst, scale, includes: (1) 5613503 and (1) 5582113 cartridges, NSF certified

ITEM 56 - DUAL COFFEE BREWER (1 REQ'D)

BUNN Model 33500.0042

DUAL SH DBC Dual Soft Heat Coffee Brewer, with Smart Funnel, holds (2) 1-1/2 gallon Soft Heat servers (servers sold separately), brews up to 19.3 gallons per hour, 1/2-gallon, 1-gallon or 1-1/2-gallon batches, coffee and flavor profile storage, adjustable water volume, bypass percentage, pulse brew, 120/208-240v/60/1-ph, 23.9-29.1 amps, 4980-6800 watts NSF, UL

- 1 ea. Prices include applicable tariffs
- 2 ea. Model 27850.0001 Soft Heat Coffee Server, 1.5 gallon per hour capacity, portable, LED indicator, server supply controlled heat, brew-through lid, top handles, UL, NSF
- 1 ea. Model 27150.0000 27150.0000 Drip Tray Kit, black decor, for use with Dual & SH satellite coffee systems

ITEM 57 - 96" X 30" BEVERAGE COUNTER (1 REQ'D)

Approved Fabricator Model Q-9630BC

Worktable with open-front & (1) hinged-door cabinet base, 96"W x 30" front-to-back x 42"H, 36" work height.

Top: 14ga., type-304 stainless steel top with type-A safety edge, 1-1/2"D x 6"H type-A backsplash, and type-B framework with sound deadening pads between all support channels and the top. (1) Single Inlet faucet hole, Centered on sink.

Base: 16ga., type-304 stainless steel open-front & hinged-door cabinet base with 2"W mullions, glass rack slide, and lower shelf with type-B framework with sound deadening pads between all support channels and the lower shelf on 6"H legs with adjustable bullet feet.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

- 1 ea. Model Q-CUTOUT Provide a 12" x 12" cutout in the back panel for plumbing. Reference the plans and elevations.
- 1 ea. Model Q-SINK-POT 14ga., weld-in, type-304 stainless steel 16"W x 24" front-to-back x 12" deep weld-in undermount sinks with rear overflow cutouts, 3-1/2" drain openings. Include cutout, welding, and polishing.
- 1 ea. Model Q-QUICK-DRAIN Urn trough, weld-in, 14ga., type-304 stainless steel construction with scrap basket. Include cutout, welding, and polishing.

ITEM 57.1 - PANTRY FAUCET (1 REQ'D)

T&S Brass Model B-0202-CR

Pantry Faucet, double, single hole base, 4" spreader, 6" swing nozzle (059X), quarter-turn Ceramic cartridges, low lead, ADA Compliant

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 58 - 24" X 12" WALL-MOUNTED SHELF (1 REQ'D)

Approved Fabricator Model Q-2412WS

Shelf, wall-mounted, 24"W x 12" front-to-back x 9-1/2"H

Top: 16 ga. type-304 stainless steel top with type-A safety edge and 1-1/2"H rear turn-up.

Wall Brackets: 14 ga. type-304 stainless steel wall brackets.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

ITEM 59 - MOP SINK CABINET (1 REQ'D)

John Boos Model PBMC-224884

Mat Wash Cabinet, 48"W x 22-1/2"D x 84"H overall size, enclosed cabinet with open back for plumbing, (2) lockable louvered swinging doors, includes: 44" x 16" x 6" deep sink with drain, overhead shelf, rear mounted mat holder, side mounted mop holder with (2) locking cams, service faucet and 120" hose, 18/300 stainless steel

ITEM 60 - 48" X 24" MOBILE DRYING RACK (1 REQ'D)

Cambro Model CPMU244875PDPKG

Mobile Angled Drying Rack Cart, 24"W x 48"L x 75-1/4"H, includes: (4) boxes of drying cradles for (4) levels, (8) mobile traverses, (2) pre-assembled post kits, (4) premium swivel casters with total locking brake, max. weight bearing 900 lbs., speckled gray, NSF listed components, Made in USA

ITEM 61 - BAG IN BOX (1 BY VENDOR)

By Vender – Not In Contract

Item number for scheduling purposes.

ITEM 62 - RECESSED EYE WASH STATION (1 REQ'D)

T&S Brass Model EW-7656WC

Eyewash Unit, recessed, wall mounted, 32"H x 14"W x 5"D, single valve with strainer, 4.2 gpm flow control, polished chrome-plated brass valve, stainless steel housing, 1/2" NPT inlet, 2" NPT waste outlet, cCSAus

ITEM 63 - HOSE REEL (1 REQ'D)

T&S Brass Model 5HR-242-01XE1

Equip Hose Reel Assembly, open, dual temperature, 3/8" x 50 ft. hose, wall mount mixing faucet with 8" adjustable centers, 40" riser, quarter-turn ceramic cartridges, lever handles with color coded indexes, continuous pressure vacuum breaker, 1/2" NPT x 3/6" flexible water hose connector with stainless steel quick disconnect, high flow spray valve, with ratcheting system & adjustable hose bumper, (2) 2-3/8" wall brackets, epoxy coated steel hose reel, polished chrome-plated brass faucet body, 1/2" NPT female inlets, certified to ASSE 1056

1 ea. 1 year limited warranty.

1 ea. Model G019430-45 Universal Hose Reel Swing Bracket, fits 1/2" & 3/8" hose reels, includes mounting hardware, stainless steel

ITEM 64 - SPARE NO.

ITEM 65 - 120" X 30-1/2" CLEAN DISHTABLE WITH POT SINKS (1 REQ'D)

Approved Fabricator Model Q-120CDWPS

Clean dishtable with pot sinks, straight, 120"W x 30-1/2" front-to-back x 44"H, 34" work height sloped toward dishmachine. Top: 14ga., type-304 stainless steel top with type-B raised rolled edge, 2"D x 10"H backsplash with (3) set(s) of 8' O.C. faucet holes, (3) Type-L Warewashing sink bowl [Ref. QF603/View 3](#), and type-B framework with sound deadening pads between all support channels and the top. Size the table opening for the specified dishmachine.

Base: 16ga. type-304 stainless steel 1-5/8" dia. legs with adjustable bullet feet and 1-5/8" dia. cross bracing with welded set-up. The base shall be removable from the top.

Refer to plans and elevations for specific sizing. Refer to fabrication details.

1 ea. Model Q-TUB-SKIRT Tub skirt, full 16ga., type-304 stainless steel construction to enclose sink bowl(s). Refer to plans and elevations for specific sizing. Refer to fabrication details.

1 ea. Model Q-UNDERSHELF Undershelf, 22"W x 19" front-to-back, 16ga., type-304 stainless steel with type-A edge, 1-1/2"H rear turn-up, welded set-up with type-B framework and sound deadening pads between all support channels and the shelf. Refer to fabrication details.

ITEM 65.1 - MODULAR WASTE DRAIN WITH OVERFLOW (3 REQ'D)

T&S Brass Model B-3992-01-3X

Modular Waste Drain Valve, with pull handle, 3-1/2" sink opening, 2" NPT male / 1-1/2" female outlet, overflow tube with head assembly, 3" handle extension

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 65.2 - WALL / SPLASH MOUNT FAUCET (1 REQ'D)

T&S Brass Model B-0290

Sink Mixing Faucet, wall mount, 8" adjustable centers, 12" Big-Flo swing nozzle with plain end outlet, 4-arm kitchen handles with color coded indexes, 00LL street elbows with 3/4" female NPT inlets, ADA Compliant

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 66 - WAREWASHING PRE-RINSE WITH ADD-ON FAUCET (2 REQ'D)

T&S Brass Model B-0133-12CRBJST

Pre-Rinse Unit, 8" wall mount, add on faucet 12" swivel nozzle, Ceramic cartridges with check valves, lever handles, 18" riser, 44" flexible stainless steel hose, 1.07 GPM, accessory fitting, wall bracket, low lead, NSF (B-0230-K)

ITEM 67 - SPARE NO.

ITEM 68 - DETERGENT DISPENSER (3 BY VENDOR)

By Vender – Not in Contract

Item number for scheduling purposes.

ITEM 69 - 42" SOLID SLANTED SORTING SHELF (1 REQ'D)

Approved Fabricator Model Q-SORTING-SHELF-SOLID

Shelf, sorting, wall-mounted, slanted, solid, 42"W x 15-1/2"D x 15-1/2"H, full 16ga., type-304 stainless steel construction with welded set-up. Include drip tube on one end.

ITEM 70 - MOBILE SOAKING SINK (1 REQ'D)

Approved Fabricator Model Q-SOAKING SINK

Soak Sink, mobile, 27"W x 27"D x 21-3/4"H overall size.

Top: 14 ga. Stainless Steel. (1) 20"W x 20"W x 8" deep compartment, 3-1/2" drain opening, no drip edge,

Base: 16 ga. stainless steel construction, 5" casters with (2) locks

ITEM 71 - DOOR-TYPE DISHMACHINE (1 REQ'D)

Hobart Model AM16-ASR-2

Dishwashing Machine, door type, automatic soil removal (ASR) high temp sanitizing, 208-240/60/3, 52 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Wi-Fi connectivity with SmartConnect app, Complete Delime with Delime Notification, Auto Dispensing, and Booster Guard, Sense-A-Temp booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, pumped drain air gap, drain water tempering, cULus, NSF, ENERGY STAR.

- 1 ea. Factory Startup [\(INCLUDE ALL NECESSARY TRAVEL\)](#).
- 1 ea. Warranty - 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea. Model ASR-LEFT-AM16 ASR Left Hand Conversion Kit Installation – to relocate the ASR from the right to left side of the unit. Must be installed by Hobart Service. Accessory installation of this item only, final electrical or plumbing connections by Div. 22/Div. 23 [\(INCLUDE ALL NECESSARY TRAVEL\)](#).
- 1 ea. Model ASR-INSTALL-AM16 Accessory installation of this item only, final electrical or plumbing connections by Div. 22/Div. 23 [\(INCLUDE ALL NECESSARY TRAVEL\)](#).
- 1 ea. Model CORNER-INST-AM16 Splash shield for corner installations. Includes splash panel and sheet pan adaptor.
- 1 ea. Model RAPID-FILL2-AM16 Rapid Fill Kit Dual Valve For faster filling
- 1 ea. Model ACC-INSTALL-RAPID16 Accessory installation of this item only, final electrical or plumbing connections by Div. 22/ Div. 23 [\(INCLUDE ALL NECESSARY TRAVEL\)](#).
- 1 ea. Model WTRHAMARREST-AM16 Water Hammer Arrestor –Includes 3/4" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter.

ITEM 71.1 - WATER SOFTENER CONDITIONER (1 REQ'D)

Hobart Model WS40

Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt. Must be installed by Hobart Service. Accessory installation of this item only, final electrical or plumbing connections by Div. 22/Div. 23 ([INCLUDE ALL NECESSARY TRAVEL](#)).

This item is an accessory to the item above and is not tagged or scheduled.

ITEM 72 - 48" X 48" CONDENSATE HOOD (1 REQ'D)

Accurex Model XD1 - 48.00 - S

Hood, type-2, exhaust only, wall-canopy, 48"W x 48" front-to-back x 24"H, mounted at 80" AFF to B.O. hood, 600 CFM exhaust.

Exhaust collar(s): (1) 6"W x 9"D, factory mounted.

Construction: Minimum 18ga., type-304 stainless steel.

- 1 ea. Model WARRANTY Accurex warrants to the original purchaser of the Accurex equipment that it will be free from defects in material and workmanship for a period of one year from the shipment date or one year from startup date, if appropriate proof of startup date is submitted, not to exceed eighteen (18) months from date of shipment. Any units or parts which prove defective during the warranty period will be replaced at our option when returned to our factory, transportation prepaid.
- 1 ea. Model CEILING-ENCLOSURE Ceiling enclosure panels, Left, Front, and Right side(s) of hood, 6"H.
Construction: Match exposed hood material.

ITEM 72A - UPBLAST EXHAUST FAN (1 BY DIV. 23)

Division 23 - Mechanical

Item number for scheduling purposes.

ITEM 73 - 92" X 84" L-SHAPED SOILED DISHTABLE (1 REQ'D)

Approved Fabricator Model Q-9284LSDT

Soiled dishtable, L-shaped, 92"W x 84"L x 30-1/2" front-to-back x 44"H, 34" work height sloped toward dishmachine.

Top: 14ga., type-304 stainless steel top with type-B raised rolled edge, 2"D x 10"H backsplash with (1) set of 8" O.C. faucet holes, and type-B framework with sound deadening pads between all support channels and the top. Size the table opening for the specified dishmachine.

Base: 16ga. type-304 stainless steel 1-5/8" dia. legs with adjustable bullet feet and 1-5/8" dia. cross bracing with welded set-up. The base shall be removable from the top.

Refer to plans and elevations for specific sizing. Refer to fabrication details. [Ref, QF202/View B & C](#)

- 1 ea. Model Q-SINK-POT 14ga., type-304 stainless steel type-A weld-in undermount sinks [Ref. QF603/View 3](#) with rear overflow cutouts, 3-1/2" drain openings. Include cutout, welding, and polishing.
- 1 ea. Model Q-SORTING-SHELF-DOUBLE Shelf, sorting, table-mounted, slanted, double-sided, tubular, 92"W x 30-1/2"D x 32"H, full 16ga., type-304 stainless steel construction with 1-5/8" dia. uprights, 1-5/8" dia. tubing, and welded set-up. Table mount both ends and affix to adjacent wall(s).

ITEM 74 - 32 GALLON BRUTE TRASH CAN (2 BY OWNER)

Not Included in Contract

Item number for scheduling purposes.

ITEM 75 - 60" LIQUOR BOTTLE DISPLAY (1 REQ'D)

Glastender, Inc. Model LLD3-60

Lighted Liquor Display, 3-tier, 60"wide x 12"D x 12"H, opaque acrylic step covers, LED light strips, 100 - 240 VAC, 50/60 Hz, 1-ph (Made to order, not returnable)

- 1 ea. 1 year parts & labor warranty
- 1 ea. Type B - NEMA 5-15P
- 1 ea. Power cord location, Left
- 1 ea. Exterior finish, Black vinyl-clad
- 1 ea. LED lighting, Warm white

ITEM 76 - 60" BACK BAR DRY STORAGE (1 REQ'D)

Glastender, Inc. Model DS60

Back Bar Dry Storage Cabinet, three-section, 60"W, non-refrigerated, (3) solid hinged doors, (2) adjustable shelves per section, galvanized steel interior, galvanized steel back, stainless steel bullet feet, ETL-Sanitation (Made to order, not returnable)

- 1 ea. 1 year parts & labor warranty
- 1 ea. Door style, first: Black vinyl-clad
- 1 ea. Signature handle
- 1 ea. Door hinge location: Left
- 1 ea. Door style, second: Black vinyl-clad
- 1 ea. Signature handle
- 1 ea. Door hinge location: Left
- 1 ea. Door style, third: Black vinyl-clad
- 1 ea. Signature handle
- 1 ea. Door hinge location: Left
- 1 ea. Stainless steel top
- 1 ea. Left side finish: Black vinyl-clad
- 1 ea. Right side finish: Black vinyl-clad
- 1 ea. No legs or casters

ITEM 77 - 36" LIQUOR BOTTLE DISPLAY (1 REQ'D)

Glastender, Inc. Model LLD3-36

Lighted Liquor Display, 3-tier, 36"wide x 12"D x 12"H, opaque acrylic step covers, LED light strips, 100 - 240 VAC, 50/60 Hz, 1-ph (Made to order, not returnable)

- 1 ea. 1 year parts & labor warranty
- 1 ea. Type B - NEMA 5-15P
- 1 ea. Power cord location, Left
- 1 ea. Exterior finish, Black vinyl-clad
- 1 ea. LED lighting, Warm white

ITEM 78 - 40" BACK BAR DRY STORAGE (1 REQ'D)

Glastender, Inc. Model DS40

Back Bar Dry Storage Cabinet, two-section, 40"W, non-refrigerated, (2) solid hinged doors, (2) adjustable shelves per section, galvanized steel interior, galvanized steel back, stainless steel bullet feet, ETL-Sanitation (Made to order, not returnable)

- 1 ea. 1 year parts & labor warranty
- 1 ea. Door style, first: Black vinyl-clad
- 1 ea. Door hinge location: Left
- 1 ea. Signature handle
- 1 ea. Door style, second: Black vinyl-clad
- 1 ea. Door hinge location: Right
- 1 ea. Signature handle
- 1 ea. Stainless steel top
- 1 ea. Left side finish: Black vinyl-clad
- 1 ea. Right side finish: Black vinyl-clad
- 1 ea. No legs or casters

ITEM 79 - 24" UNDERBAR POS WORK CENTER (2 REQ'D)

Glastender, Inc. Model PCB-24

POS Cabinet, 24"W x 24"D, 26"H work surface with cord access hole, louvered hinged door with integral handle & lock, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation

- 2 ea. Aligns with 4" High Backsplash, in lieu of standard
- 2 ea. Model RSP Side Splash, right end, for POS cabinets

ITEM 80 - 24" UNDERBAR BOTTLE STORAGE (2 REQ'D)

Glastender, Inc. Model LDA-24S

Underbar Liquor Steps, free standing, 24"W x 24"D (aligns with 19" deep units with single speed rail), (4) steps, extra-wide rear step, includes clear lift-off liquor-identification cover, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation

- 2 ea. 1 year parts & labor warranty
- 2 ea. 4" High Backsplash, in lieu of standard

ITEM 81 - MODULAR BAR SYSTEM (28 FT REQ'D)

Glastender, Inc. Model MD

Modular Bar Die, 16 gauge galvanized steel structure with 300 series stainless steel bartender side finishing, GFI outlets built into bar die wall based on customer preferences (wiring not provided), LED lights built into bar die wall above underbar equipment (wiring not provided), built in chaseways for plumbing, electrical, soda, & beer lines (priced per foot)

ITEM 82 - 12 OZ. POPCORN POPPER (1 REQ'D)

Gold Medal Products Model 2014

Gay 90's Whiz Bang Popper, electric, countertop, 12/14 oz. kettle capacity, aluminum frame, stainless steel kettle, heated corn deck, etched glass, antique gold finishes, 1430 watts, 120v/60/1-ph, cord, NEMA 5-15P, cULus, NSF

- 1 ea. 2 year parts & 6 months labor warranty, standard
- 1 ea. Gold Metal Model 2015 - Popcorn Cart, 20" x 28", (2) spoke wheels, red exterior

ITEM 83 - 12" UNDERBAR BLENDER STATION (1 REQ'D)

Glastender, Inc. Model BSA-12

Underbar Blender Station, freestanding with dump sink, 12"W x 24"D, 6" deep sink bowl, splash mount faucet with swing spout (low lead compliant), lift-out plastic perforated sink strainer, 9"D blender shelf, power cord hole with grommet on front skirt, junction box for duplex outlet mounted underneath blender shelf (outlet not included), stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation

- 1 ea. 1 year parts & labor warranty
- 1 ea. 4" High Backsplash, in lieu of standard
- 1 ea. Aerator, faucet, 2.0 GPM
- 1 ea. Model FOF-B Convert backsplash-mounted faucet to foot operated
- 1 ea. Model LS15-F Splash, left end, 15" deep, BSA model

ITEM 84 - 36" UNDERBAR ICE BIN (1 REQ'D)

Glastender, Inc. Model IBA-36-CP10-ED

Extra Deep Underbar Ice Bin, with 10-circuit cold plate, 36"W x 19"D, 139 lbs. ice capacity, 14-1/2" deep bin liner, PVC breaker strip around ice bin liner, includes sliding stainless steel bin cover, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (Made to order, not returnable)

- 1 ea. 1 year parts & labor warranty
- 1 ea. 4" High Backsplash, in lieu of standard
- 2 ea. Model BW3 Bottle Well, 3-bottle, for 19" deep ice bins, ABS plastic molded, placement on left or right of ice bin, ledge on one side to accommodate sliding ice bin cover, for use with potable ice, black
- 1 ea. Model SSR-36 Single Speed Rail, 36"W, open step-and-rail design, PVC sound-deadening covers, clear snap-on liquor identification label cover, field installed, stainless steel construction, ETL-Sanitation

ITEM 85 - 4" UNDERBAR SODA GUN HOLDER (1 REQ'D)

Glastender, Inc. Model SHA-4-ED

Extra Deep Underbar Soda Gun Holder, 4"W x 19"D x 25"H, built-in holder for soda gun, includes integral drip pan, removable cover for access to soda gun manifold (soda gun not included), must mount to at least one other piece of underbar equipment (no provision for leg mounting), stainless steel construction, ETL-Sanitation

- 1 ea. 4" High Backsplash, in lieu of standard

ITEM 86 - 24" UNDERBAR DRAINBOARD (1 REQ'D)

Glastender, Inc. Model DBGR-24-RS

Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, holds (2) 20" x 20" glass racks, roll-out intermediate shelf & roll-out bottom shelf, drain pan with removable perforated insert & 1/2" drain, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation

- 1 ea. 4" High Backsplash, in lieu of standard

ITEM 87 - 12" UNDERBAR HAND SINK (1 REQ'D)

Glastender, Inc. Model HSB-12

Underbar Hand Sink Unit, free standing, 12"W x 24"D, 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount faucet (low lead compliant), stainless steel construction, legs with adjustable bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G

- 1 ea. 1 year parts & labor warranty
- 1 ea. 4" High Backsplash, in lieu of standard
- 1 ea. Model KOF-D Convert deck-mounted faucet to knee operated
- 1 ea. Model LSB-D Splash, left end, 24" deep
- 1 ea. Model RSB-D Splash, right end, 24" deep
- 1 ea. Aerator, faucet, 2.0 GPM

ITEM 88 - 15" UNDERBAR WASTE BIN, RIGHT (1 REQ'D)

Glastender, Inc. Model DWB-15R

Underbar Dry Waste Unit, 15"W x 24"D, 6" diameter waste chute, removable top, accommodates Rubbermaid® Slim Jim™ trash receptacle (not included), stainless steel construction, (2) stainless steel legs with adjustable bullet feet on right (designed to mount to (1) adjacent underbar unit), ETL-Sanitation

- 1 ea. 1 year parts & labor warranty
- 1 ea. 4" High Backsplash, in lieu of standard

ITEM 89 - 15" UNDERBAR WASTE BIN, LEFT (1 REQ'D)

Glastender, Inc. Model DWB-15L

Underbar Dry Waste Unit, 15"W x 24"D, 6" diameter waste chute, removable top, accommodates Rubbermaid® Slim Jim™ trash receptacle (not included), stainless steel construction, (2) stainless steel legs with adjustable bullet feet on left (designed to mount to (1) adjacent underbar unit), ETL-Sanitation

- 1 ea. 1 year parts & labor warranty
- 1 ea. 4" High Backsplash, in lieu of standard

ITEM 90-92 - SPARE NO.

ITEM 93 - 45° UNDERBAR DRAINBOARD (2 REQ'D)

Glastender, Inc. Model CIWB-45

Underbar Inside Wedge Corner Drainboard, with removable perforated insert, 45° angle, 24" deep, stainless steel construction, no legs (mounts between two adjacent underbar pieces), ETL-Sanitation (Made to order, not returnable)

- 2 ea. 4" High Backsplash, in lieu of standard
- 2 ea. No legs, mounts between two pieces of underbar equipment

ITEM 94 - 42" PASS-THRU COCKTAIL STATION (1 REQ'D)

Glastender, Inc. Model PSA-42R

Assembly Style Pass-Thru Cocktail Station, 42"W x 32"D, rightward workflow, pass-thru ice bin, (2) wet waste sinks with (1) gooseneck faucet (low lead compliant) & strainers, liquor bottle storage, 15"D stainless steel draining shelf with removable perforated inserts, ETL-Sanitation (Made to order, not returnable)

- 1 ea. 1 year parts & labor warranty
- 1 ea. Special order note: Note: This is a manufactured to order item and is NOT returnable
- 1 ea. Stainless Steel Front & End Panels
- 1 ea. Aerator, faucet, 2.0 GPM
- 1 ea. Combined blender shelf with double speed rail
- 1 ea. Ten-circuit cold plate
- ~~1 ea. Tubing chase~~
- ~~2 ea. Model UMGH Undercounter Mount Soda Gun Holder, fits Wunder Bar® or Schroeder America™ style soda guns, includes 10 feet of vinyl drain tube, rubber grommet, plastic drip pan, 14 ga. stainless steel construction~~
- 1 ea. Pass-thru soda manifold housing with (2) soda gun holders

ITEM 95 - 12" UNDERBAR DRAINBOARD (1 REQ'D)

Glastender, Inc. Model DBB-12

Underbar Drainboard, free standing, 12"W x 24"D, drain pan with removable perforated insert, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation

- 1 ea. 1 year parts & labor warranty
- 1 ea. 4" High Backsplash, in lieu of standard

ITEM 96 - BLENDER, BAR (1 REQ'D)

Hamilton Beach Commercial Model HBH755R

High Performance Blender, 64 oz. (2 liter) capacity, Wave-Action System, one-touch blending functions, 100 pre-programmed cycles, memory card slot, Quiet-Blend technology, removable polycarbonate Quiet Shield, converts for in-counter use, stainless steel blade, 3Hp, 120v/60/1-ph, 12 amps, cULus, NSF

ITEM 97 - TRASH RECEPTACLE, INDOOR (9 BY OWNER)

Not Included in Contract

Item number for scheduling purposes.

END OF SECTION 11 4000

WORK SHALL COMPLY WITH THE 2024 INTERNATIONAL BUILDING CODE, AS APPROVED BY THE STATE OF NORTH DAKOTA / CITY OF NEW TOWN.

2. REFERENCE STANDARDS, UNLESS OTHERWISE NOTED, SHALL BE CURRENT EDITION WITH LATEST ADDENDA, IF APPLICABLE.

3. THE CONTRACTOR SHALL VERIFY ALL CONTRACT DOCUMENTS, SITE ELEVATIONS, DIMENSIONS AND CONDITIONS PRIOR TO STARTING WORK AND SHALL NOTIFY THE ARCHITECT / ENGINEER OF ANY DISCREPANCIES OR INCONSISTENCIES.

4. SPECIFIC NOTES AND DETAILS SHALL TAKE A PRECEDENCE OVER GENERAL NOTES.

5. THE CONTRACT STRUCTURAL DRAWINGS AND SPECIFICATIONS REPRESENT THE COMPLETED STRUCTURE. THEY DO NOT INDICATE THE MEANS AND/OR METHODS OF CONSTRUCTION RESPONSIBILITY FOR THE PROTECTION OF THE STRUCTURE DURING ALL PHASES OF DEMOLITION, CONSTRUCTION AND INSTALLATION FALLS SOLELY ON THE RESPECTIVE CONTRACTORS.

6. TEMPORARY BRACING AND SHORING AGAINST WIND AND/OR ERECTION CONDITIONS SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR. BRACING MUST REMAIN IN PLACE UNTIL PERMANENT STRUCTURAL SUPPORTS, INCLUDING ROOF AND FLOOR DIAPHRAGMS, ARE INSTALLED AND HAVE REACHED THEIR FULL DESIGN STRENGTH.

7. THE CONTRACTOR IS RESPONSIBLE TO ENSURE THAT OVERALL CONSTRUCTION CONFORMS TO THE LATEST OSHA SAFETY REQUIREMENTS. ANY REVISIONS THAT ARE REQUIRED TO THE DRAWINGS DUE TO OSHA SAFETY REQUIREMENTS ARE TO BE COORDINATED WITH THE ARCHITECT/ ENGINEER.

8. NO AREA OF THE STRUCTURE SHALL BE LOADED WITH CONSTRUCTION MATERIALS OR EQUIPMENT THAT EXCEEDS THE FINAL DESIGN CRITERIA.

9. SEE MECHANICAL ELECTRICAL AND ARCHITECTURAL DRAWINGS FOR ALL OPENINGS AND INSERTS NOT SHOWN ON THE STRUCTURAL DRAWINGS.

10. VERIFY LOCATIONS OF BOX CUTS AND OPENINGS WITH MECHANICAL AND ELECTRICAL CONTRACTORS. OPENING SIZES AND LOCATIONS SHOWN FOR PIPES, DUCTS, ETC. ARE FOR GENERAL INFORMATION ONLY AND SHALL BE VERIFIED WITH THE MECHANICAL AND ELECTRICAL CONTRACTORS BEFORE COMMENCING THE WORK.

11. IF MECHANICAL AND ELECTRICAL EQUIPMENT SIZES, WEIGHTS, OR LOCATIONS DO NOT CORRESPOND WITH EQUIPMENT SHOWN ON PLANS, COORDINATE ADJUSTMENTS WITH THE STRUCTURAL ENGINEER.

12. HOLES, PIPES, SLEEVES, ETC. NOT SHOWN ON THE DRAWINGS MUST BE APPROVED BY THE STRUCTURAL ENGINEER BEFORE PLACEMENT THROUGH STRUCTURAL MEMBERS.

13. THE COST OF ADDITIONAL STRUCTURAL DESIGN WORK NECESSITATED BY THE SELECTION OF AN OPTION OR DUE TO ERRORS OR OMISSION IN CONSTRUCTION SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR.

14. DESIGN LOADS: (U.O.N. ON PLAN)

DESIGN ROOF LOADS:	SNOW	DEAD
FLAT ROOF:	48.1 psf	25 psf

SNOW LOADS:	
FLAT ROOF:	$P = 48.1 \text{ psf} (+ \text{DRIFT AS SHOWN})$
GROUND:	$P_g = 62 \text{ psf}$
RISK CATEGORY:	"II"
IMPORTANCE FACTOR:	$I_s = 1.0$
EXPOSURE FACTOR:	$C_e = 1.0$
THERMAL FACTOR - TYPICAL:	$C_t = 1.156$
WINTER WIND PARAMETER:	$W_i = 0.45$

WIND LOAD:	
ULTIMATE WIND SPEED (3 SEC. GUST):	110 mph
WIND EXPOSURE:	"C"
RISK CATEGORY:	"II"
IMPORTANCE FACTOR:	$I_s = 1.0$
INTERNAL PRESSURE COEFF.	$GCP \pm 0.18$
COMPONENTS CLADDING:	$C_e \pm 23.3 \text{ psf}$

SEISMIC LOAD:	
SEISMIC DESIGN CATEGORY:	"A"
RISK CATEGORY:	"II"
IMPORTANCE FACTOR:	$I_s = 1.0$
MAPPED SPECTRAL RESPONSE ACCELERATIONS:	$S_s = 0.065$
	$S_1 = 0.018$
SITE CLASS:	"DE"
SPECTRAL RESPONSE COEFFICIENTS:	$S_a = 0.057$
	$S_a = 0.026$

NO SEISMIC LOAD REQUIRED FOR DESIGN CATEGORY 2, ZONE 1

USE NOTIONAL LOADS = 0.01 X DEAD LOAD PER ASCE 7.22, SECTION 1.4

16. THE FOLLOWING STANDARD DETAILS SHALL APPLY:

STEPPED WALL FOOTING	1/5301
FOOTING CORNER	2/5301
WALL CORNER REINFORCING	5/5301
WALL CONSTRUCTION JOINT	4/5301
WALL INTERSECTION	3/5301
FLOOR CONSTRUCTION JOINT (CCJ)	6/5301
FLOOR CONTROL JOINT (CJ)	7/5301
FLOOR KEY JOINT	8/5301
COLUMN ISOLATION JOINT	12/5301

CONTRACTOR TO FURNISH COMPLETE & DETAILED APPROVAL DRAWINGS FOR REVIEW BY THE STRUCTURAL ENGINEER.

APPROVAL DRAWING & SUBMITTALS REQUIRED ON THIS PROJECT FOR REVIEW & APPROVAL BY THE STRUCTURAL ENGINEER INCLUDE:

REQUIRED APPROVAL DRAWINGS	
APPROVAL DRAWING TYPE	NOTES/COMMENTS
CONCRETE MIX DESIGN	BY 3RD PARTY AGENCY
CONCRETE REINFORCEMENT	-
STRUCTURAL STEEL	-
ANCHOR RODS	-
STEEL JOISTS & DECK	-
COLD-FORMED METAL FRAMING	DELEGATED DESIGN

- APPROVAL DRAWINGS PREPARED BY SUPPLIER, SUBCONTRACTORS, ETC. SHALL BE DIMENSIONED, REVIEWED, COORDINATED, AND SIGNED/STAMPED BY THE GENERAL CONTRACTOR. ALL APPROVAL DRAWINGS MUST BEAR THE REVIEW STAMP OF THE GC BEFORE THEY ARE REVIEWED BY THE STRUCTURAL ENGINEER.
- ALL APPROVAL DRAWINGS WILL BE REVIEWED FOR GENERAL CONFORMANCE WITH THE CONTRACT DOCUMENTS. REVIEW OF SUCH SUBMITTALS IS NOT CONDUCTED FOR THE PURPOSE OF DETERMINING THE ACCURACY AND COMPLETENESS OF DETAILS SUCH AS DIMENSIONS AND QUANTITIES AS REQUIRED BY THE CONTRACT DOCUMENTS.
- REVIEW OF SUBMITTALS AND APPROVAL DRAWINGS BY THE ARCHITECT AND STRUCTURAL ENGINEER DOES NOT RELIEVE THE CONTRACTOR OF THE SOLE RESPONSIBILITY TO REVIEW & CHECK ALL SUBMITTALS & APPROVAL DRAWINGS BEFORE SUBMITTING TO THE STRUCTURAL ENGINEER. THE CONTRACTOR REMAINS SOLELY RESPONSIBLE FOR THE ERRORS & OMISSIONS ASSOCIATED WITH THE PREPARATION OF APPROVAL DRAWINGS AS THEY PERTAIN TO MEMBER SIZES, DETAILS & DIMENSIONS SPECIFIED IN THE CONTRACT DOCUMENTS.
- CONTRACT DRAWINGS SHALL NOT BE REPRODUCED FOR USE AS APPROVAL DRAWINGS.
- APPROVAL DRAWINGS SHALL CLEARLY NOTE CHANGES MADE IN THE DRAWINGS WHICH DO NOT COMPLY WITH THE CONTRACT DOCUMENTS.
- APPROVAL DRAWINGS SHALL SHOW ALL FIELD DETAILS AND ADDITIONAL INFORMATION NEEDED FOR THE CONTRACTOR TO CONSTRUCT THE BUILDING PER THE CONTRACT DOCUMENTS.
- APPROVAL DRAWINGS FOR MANUFACTURED COMPONENTS SUCH AS STAIRS, TRUSSES OR PRECAST CONCRETE DESIGNATED AS A DELEGATED DESIGN, DESIGNED BY OTHERS OR "PRE-ENGINEERED" SHALL BE STAMPED & SIGNED BY THE COMPONENT DESIGN ENGINEER PRIOR TO SUBMITTAL FOR APPROVAL TO THE STRUCTURAL ENGINEER. THERE SHALL BE A STAMPED & SIGNED CALCULATION PACKAGE AS REQUIRED IN THE PROJECT SPECIFICATIONS.
- APPROVAL DRAWINGS SHALL BE AVAILABLE ON THE JOB SITE DURING TIMES OF INSPECTION AND SHALL BE CLEARLY INDICATED THEY HAVE BEEN REVIEWED & APPROVED BY THE STRUCTURAL ENGINEER OF RECORD.

FOUNDATION NOTES:

FOOTING ELEVATIONS ARE TO TOP OF FOOTING (T.O.F.) - UNLESS OTHERWISE NOTED

FOOTINGS ARE DESIGNED FOR A MAXIMUM NET ALLOWABLE SOIL BEARING PRESSURE OF 2000 psf FOR STRIP FOOTINGS & 2000 psf FOR PAD FOOTINGS. STRUCTURAL DESIGN COMPLES W/ GEOTECHNICAL CONSULTATION REPORT DATED MARCH 25, 2008 BY MATERIAL TESTING SERVICES, LLC PROJECT MTS No. G26-007

FOOTINGS SHALL BEAR ON NATURAL UNDISTURBED SOIL OR ENGINEERED FILL. BEARING SOIL SHALL BE APPROVED BY A GEOTECHNICAL ENGINEER PRIOR TO PLACEMENT OF FOOTING CONCRETE. IF INADEQUATE OR DISTURBED SOILS ARE ENCOUNTERED AT FOOTING BENCH LEVEL, ARCHITECT/ENGINEER SHALL BE NOTIFIED & WORK SHALL CEASE UNTIL DIRECTED TO PROCEED W/ CORRECTIVE MEASURES.

PROTECT FOUNDATIONS AND BOTTOM OF EXCAVATIONS FROM THE ACTION OF WATER OR FREEZING. DO NOT PLACE FOOTINGS OR BACKFILL ON FROZEN SOILS.

PRIOR TO PLACEMENT OF FOOTING CONCRETE, CLEAR FOOTING EXCAVATIONS OF SNOW, WATER, MUD, DIRT AND DEBRIS. CONTRACTOR IS RESPONSIBLE FOR DEWATERING EXCAVATIONS DURING CONSTRUCTION.

FOOTINGS SHALL BE CENTERED UNDER WALLS, PIERS, PILASTERS AND COLUMNS ABOVE - UNLESS OTHERWISE NOTED.

FOOTINGS SHALL NOT BE EARTH FORMED.

CONCRETE CONSTRUCTION SHALL CONFORM TO AMERICAN CONCRETE INSTITUTE (ACI) CODES AND SPECIFICATIONS, LATEST EDITION.

ACI 301
ACI 305R "GUIDE TO HOT WEATHER CONCRETING"
ACI 308R "GUIDE TO COLD WEATHER CONCRETING"
ACI 315 "DETAILS & DETAILING OF CONCRETE REINFORCEMENT"
ACI 318 "BUILDING CODE REQUIREMENTS FOR REINFORCED CONCRETE".

2. CAST-IN-PLACE CONCRETE SHALL HAVE 28 DAY COMPRESSIVE STRENGTHS (f'_c) AS FOLLOWS:

- 3500 psi - FOOTINGS
- 4500 psi - FOUNDATION & RETAINING WALLS
- 4000 psi - INTERIOR SLABS ON GRADE
- 4000 psi - EXTERIOR SLABS ON GRADE - AIR ENTRAINED
- 4000 psi - EXTERIOR SLABS ON DECK - AIR ENTRAINED

3. CONCRETE MIX DESIGN SHALL BE BY AN INDEPENDENT TESTING LABORATORY. MATERIALS MUST MEET THE FOLLOWING REQUIREMENTS:

- PORTLAND CEMENT SHALL MEET ASTM C150 AND SHALL BE LOW ALKALI
- BLENDED HYDRAULIC CEMENT SHALL MEET ASTM C595, TYPE II OR III
- CONCRETE AGGREGATE SHALL MEET ASTM C33 W/ MAXIMUM S&B ON DIEL. ETC. MATERIALS CONTENT OF 1%
- FLY ASH OF "C" MEETING CLASS "F" MAY BE SUBSTITUTED FOR CEMENT UP TO MAXIMUM LIMITS INDICATED IN EACH MIX DESIGN
- AIR ENTRAINING AGENTS SHALL MEET ASTM C260
- MID-RANGE PLASTICIZER MEETING ASTM C494 TYPE D IS ACCEPTABLE IF INDICATED IN EACH MIX DESIGN

4. CAST-IN-PLACE CONCRETE SHALL BE SUBJECT TO TESTING BY AN INDEPENDENT TESTING LABORATORY AS FOLLOWS, UNLESS OTHERWISE NOTED IN THE PROJECT SPECIFICATIONS:

- (-3) TEST CYLINDERS PER EVERY 90 YARDS OR EACH DAY'S POUR, IF LESS.

5. CONCRETE SHALL BE PLACED PER ACI 304R & THOROUGHLY CONSOLIDATED BY MECHANICAL MEANS (I.E. VIBRATOR), ESPECIALLY AROUND REINFORCEMENT STEEL AND CORNERS OF FORMWORK.

6. CONCRETE SHALL BE PROTECTED FROM FREEZING DURING CONSTRUCTION. CONCRETE SHALL NOT BE PLACED ON SATURATED OR FROZEN SOILS.

7. NON-WELDED REINFORCING STEEL SHALL BE ASTM A615, GRADE 60, DEFORMED BILLET-STEEL.

8. WELDED REINFORCING STEEL SHALL BE ASTM A706, GRADE 60, LOW-ALLOY, DEFORMED STEEL. WELDING SHALL BE IN ACCORDANCE WITH AWS D1.4.

9. WELDED WIRE FABRIC (WWF) SHALL BE ASTM A165, GRADE 60, PLAIN STEEL.

10. REINFORCING STEEL SHALL BE DETAILED PER THE CONCRETE REINFORCEMENT STEEL INSTITUTE (CRSI) MANUAL OF STANDARD PRACTICE; IT SHALL BE BENT, SPLICED, AND LAPPED IN ACCORDANCE WITH THE 2011 LATEST EDITION, WITHIN POSITION TOLERANCES AS DEFINED BY ACI 317.

11. REINFORCEMENT IN CAST-IN-PLACE CONCRETE SHALL HAVE THE FOLLOWING MINIMUM CLEAR COVERAGES:

CAST AGAINST & PERMANENTLY EXPOSED TO EARTH.....	3"
FORMED AND EXPOSED TO EARTH OR WEATHER:	
#6 THROUGH #18.....	2"
#5 AND SMALLER.....	1 1/2"
NOT EXPOSED TO WEATHER OR IN CONTACT WITH GROUND:	
SLABS, WALLS, JOISTS:	
#14 & #18.....	1 1/2"
#11 AND SMALLER.....	3/4"
BEAMS AND COLUMNS:	
TIES, STIRRUPS, SPIRALS, AND PRIMARY REINFORCEMENT.....	1 1/2"
SLABS ON GRADE.....	MID-HEIGHT

12. PROVIDE ADEQUATE SUPPORT BARS, CHAIRS AND ACCESSORIES TO HOLD REINFORCING BARS AND OTHER EMBEDDED ITEMS FIRMLY IN PLACE TO SPECIFIED COVERAGES. NO OTHER METHODS OR MATERIALS WILL BE ACCEPTABLE. PROVIDE PLASTIC CHAIRS AND SUPPORTS IN ALL AREAS OF EXPOSED CONCRETE.

13. REINFORCING STEEL SHALL BE FREE OF LOOSE RUST AND MILL SCALE. EARTH, ICE, AND OTHER FOREIGN MATERIALS THAT WOULD REDUCE BOND TO CONCRETE.

14. CAST DOWELS, W/ STD 90° HOOK, IN FOOTINGS FOR CONCRETE PIERS AND WALLS ABOVE. DOWELS SHALL BE THE SAME SIZE AND SPACING AS THE VERTICAL REINFORCEMENT. UNLESS OTHERWISE NOTED.

15. REBAR SUPPLIER SHALL PROVIDE 200 FEE OF #5 REBAR FOR MISC. PLACEMENT AS DIRECTED BY THE ARCHITECT/ENGINEER. CONTRACTOR SHALL ALLOWANCE FOR PROJECTED LABOR COSTS INVOLVED WITH INSTALLATION OF REINFORCEMENT.

16. PROVIDE ADDITIONAL REINFORCEMENT AROUND ALL OPENINGS GREATER THAN 12" SQUARE OR 12" IN DIAMETER IN CONCRETE WALLS AND SLABS. REINFORCEMENT SHALL BE PROVIDED AT EACH LAYER OF REINFORCING. SEE DETAIL 3/301.

MASONRY CONSTRUCTION SHALL COMPLY WITH THE MASONRY SOCIETY TMS 402/ ASCE 5 & TMS 902/ ACI 530.1/ ASCE 6

CONCRETE MASONRY UNITS (CMU) SHALL CONFORM TO GRADE "N", NORMAL WEIGHT, MOISTURE CONTROLLED TYPE I REQUIREMENTS OF ASTM C90, WITH A MINIMUM COMPRESSIVE STRENGTH - f_m = 2000 psi.

MORTAR SHALL BE PER ASTM C270 WITH MINIMUM COMPRESSIVE STRENGTHS AS FOLLOWS: TYPE "M" = 2500 psi, TYPE "S" = 1800 psi. MORTAR SHALL BE SITE MIXED TYPE "M" OR TYPE "S", TYPE "M" BELOW GRADE.

COARSE GROUT FOR UNIT MASONRY CORES AND BOND BEAMS SHALL BE PER ASTM C476 AND HAVE A 28 DAY COMPRESSIVE STRENGTH - f_c = 3000 psi.

DO NOT USE PREPACKAGED MASONRY CEMENTS.

REINFORCING STEEL SHALL BE ASTM A615 GRADE 60 DEFORMED BARS.

HORIZONTAL JOINT REINFORCING FOR CMU WALLS SHALL BE ASTM A951, LADDER-TYPE CORROSION RESISTANT, 9 GA. WIRE REINFORCING. REINFORCING SHALL BE INSTALLED AS PER MANUFACTURER'S RECOMMENDATIONS WITH MAXIMUM SPACING OF 16" o.c. - UNLESS OTHERWISE NOTED OR DETAILED.

VERTICAL REINFORCING SHALL BE LAPPED AS FOLLOWS:

#3 BAR = 16"	#6 BAR = 36"
#4 BAR = 24"	#7 BAR = 42"
#5 BAR = 30"	#8 BAR = 48"

VERTICAL REINFORCING BARS SHALL BE HELD IN POSITION AT TOP AND BOTTOM AND AT 12 BAR DIAMETER INTERVALS MAXIMUM WITH WIRE POSITIONERS. "WET SETTING" OF REINFORCEMENT IS NOT ACCEPTABLE.

PROVIDE BOND BEAMS AT TOP COURSE OF WALLS AND WHERE INDICATED ON PLAN. REINFORCE WITH 2 CONTINUOUS #5 REBAR. HORIZONTAL REINFORCEMENT SHALL BE CONTINUOUS AT ALL CORNERS AND INTERSECTING WALLS.

1. PROVIDE FULL BED OF MORTAR AT FACE SHELLS AND CROSS WEBS WHERE CELLS ARE TO BE FILLED W/ COARSE GROUT. THE FIRST 1/4" BASE COURSE OF CMU WALLS SHALL ALSO BE PLACED ON A FULL BED OF MORTAR.

2. MASONRY WALLS SHALL BE SUPPORTED LATERALLY UNTIL THE ENTIRE ROOF AND/ OR FLOOR STRUCTURE IS IN PLACE AS DETAILED.

3. MASONRY CELLS TO BE FILLED WITH COARSE GROUT SHALL BE FILLED IN LIFTS NOT EXCEEDING 4'-0". ALL OVERHANGING MORTAR OBSTRUCTIONS AND DEBRIS SHALL BE REMOVED FROM THE CELL PRIOR TO GROUTING.

4. CONSOLIDATE ALL COARSE GROUT BY PUDDING OR VIBRATING.

5. PLACE MASONRY UNITS IN A RUNNING BOND PATTERN UNLESS OTHERWISE NOTED.

6. MASONRY COURSING SHOWN ON STRUCTURAL DETAILS MAY NOT BE REPRESENTATIVE OF ACTUAL COURSING - SEE ARCHITECTURAL PLANS AND SECTIONS FOR ACTUAL LAYOUT OF MASONRY UNITS.

7. MASONRY PIERS SHALL BE LAID UP SIMULTANEOUSLY WITH WALLS AND SHALL BE INTERLOCKED WITH WALL BLOCKS.

8. PLACE VERTICAL CONTROL JOINTS IN MASONRY WALLS AS NOTED ON ARCHITECTURAL DRAWINGS. JOINT LOCATIONS MUST MEET THE FOLLOWING CRITERIA:

- MAXIMUM SPACING SHALL BE 25'-0".
- NO CLOSER THAN 2'-0" TO OPENING EDGES
- NO CLOSER THAN 1'-4" TO BEAM OR JOIST BEARING LOCATIONS.

9. CAST BENT DOWELS, W/ STD HOOKS IN FOOTINGS, AND STRAIGHT DOWELS IN FOUNDATION WALLS AND PIERS FOR MASONRY ELEMENTS ABOVE. DOWELS SHALL BE THE SAME SIZE AND SPACING OF VERTICAL REINFORCING - UNLESS OTHERWISE NOTED.

STRUCTURAL STEEL WORK SHALL BE PER AMERICAN INSTITUTE OF STEEL CONSTRUCTION (AISC) SPECIFICATIONS, CURRENT EDITION.

STEEL MATERIAL SHALL BE AS FOLLOWS:

ASTM A992	W, S, AND M SHAPES	Fy = 50 ksi
ASTM A43	GRADE B - STANDARD PIPES	Fy = 35 ksi
ASTM A500	GRADE C - HSS PIPES	Fy = 46 ksi
ASTM A500	GRADE 435 TURBINE	Fy = 50 ksi
ASTM A36	PLATES, BARS, MIS. SHAPES (ANGLES), CHANNELS, AND RODS	Fy = 36 ksi
ASTM F1554 GR 36	ANCHOR RODS	Fy = 36ksi
ASTM A325 & F1852	CONNECTION BOLTS	Ft = 44 ksi
ASTM A563	CONNECTION NUTS	
ASTM F436	WASHERS	
E70XX	ELECTRODES	

WELDED CONNECTIONS SHALL BE MADE IN ACCORDANCE WITH THE LATEST RECOMMENDATIONS OF

AISC - AMERICAN INSTITUTE OF STEEL CONSTRUCTION
AWS - AMERICAN WELDING SOCIETY

ALL WELDING SHALL BE PERFORMED BY CERTIFIED WELDERS WITH EXPERIENCE IN TYPE OF WELDING, AND IN ACCORDANCE WITH AWS D1.1, USING PROPER ELECTRODES AND AMPERAGE. PROOF OF WELDER CERTIFICATION SHALL BE AVAILABLE AT THE JOB SITE.

NO FIELD WELDS ARE TO BE MADE UNTIL THE MEMBERS ARE PROPERLY ALIGNED. ADDITIONAL WELDING, OUTSIDE OF WHAT IS SHOWN ON SPECIFIC DETAILS OR DRAWINGS, IS NOT ALLOWED WITHOUT PRIOR APPROVAL FROM THE EOR.

COLUMN BASE AND CAP PLATES SHALL BE WELDED AROUND ALL SIDES.

BOTTOM PLATE OF STEEL INTLS SHALL BE WELDED TO THE BEAM WITH 3/16" FILLET WELD (BOTH SIDES) 3" LONG AT 12"oc. - UNLESS OTHERWISE NOTED.

ROOF/SLAB PERIMETER STEEL ELEMENTS SUCH AS ANGLES OR RENT PLs, NOTED TO BE CONTINUOUS, SHALL BE FIELD SPICED WITH A FULL LENGTH FULL PENETRATION SQUARE GROOVE WELD UTILIZING A MINIMUM 3/16" ROOF OPENING.

WELDS NOT SPECIFIED SHALL BE A FILLET WELD, CONTINUOUS AND/OR ALL AROUND WITH MINIMUM THROAT DIMENSION AS REQUIRED FOR MATERIAL THICKNESS PER AWS.

STRUCTURAL FABRICATORS SHALL SHOW ALL FIELD WELDING REQUIREMENTS ON SHOP DRAWINGS SUBMITTED TO THE ENGINEER.

PRIME PAINT PER AISC SECTION 6.5 U.O.N. DO NOT PAINT TO BE FIELD WELDED. CAST IN CONCRETE, OR FIREPROOFED.

BEFORE ANCHORING STEEL COLUMNS IN CONCRETE OR MASONRY, COAT COLUMN BASES AND TOPS OF ENDING BOLTS WITH ASPHALTIC ROOF CEMENT.

STEEL SHALL BE ERECTED IN ACCORDANCE TO THE AISC CODE OF STANDARD PRACTICE FOR STEEL BUILDINGS IN DESIGNS, LATEST EDITION. BEAMS AND COLUMNS SHALL BE ERECTED TRUE AND PLUMB. PROVIDE TEMPORARY BRACING AS REQUIRED.

FIELD NOTCHING OR COPING OF STRUCTURAL STEEL MEMBERS IS NOT ALLOWED WITHOUT PRIOR APPROVAL FROM THE EOR.

BEARING PLATES FOR STEEL COLUMNS AND BEAMS SHALL BE DRY PACKED WITH A SKIRLING RESISTANT, NON-METALLIC GROUT AS SPECIFIED - Fc = 6000 psi, CONFORMING TO ASTM C1107.

CONTRACTOR SHALL INCLUDE AN ALLOWANCE FOR MATERIAL AND INSTALLATION OF 1.0 ADDITIONAL TONS OF STEEL AS DIRECTED BY ARCHITECT / ENGINEER.

PROVIDE FRAMED BEAM CONNECTIONS PER TABLES 10-1, 10-2, OR 10-3 OF THE AISC MANUAL OF STEEL CONSTRUCTION (14TH EDITION)

A. CONNECTIONS HAVE BEEN DESIGNED AND SHALL BE AS INDICATED ON THE DRAWINGS.

FRAMED STEEL BEAM CONNECTIONS SHALL BE "BEARING TYPE", (U.O.N.).

STEEL BEAM KEY:

INTLS SHALL HAVE A BEARING OF "1" PER FOOT OF SPAN AT EACH END, 8" MIN. UNITS TO BE HOT DIP GALVANIZED. COORDINATE PAINT REQUIREMENTS WITH ARCH. UNITS ANCHORS IF NOT BEING SHOWN OTHERWISE, SHALL BE AS FOLLOWS FOR EACH 4" OF WALL THICKNESS:

SPANS TO 4'-0"	1. 3 1/2x3 1/2x214"
4'-0" TO 6'-0"	1. 4-3 1/2x12 1/4" (LLV)
6'-0" TO 8'-0"	1. 5-3 1/2x12 1/4" (LLV)
8'-0" AND GREATER	- CONTACT STRUCTURAL ENGINEER.

STEEL JOISTS SHALL BE MANUFACTURED AND ERECTED IN ACCORDANCE WITH STEEL DECK INSTITUTE (SDI) SPECIFICATIONS.

STEEL JOISTS INDICATED WITH A STANDARD DESIGNATION INDICATE THAT ALL GRAVITY LOADS INDICATED ON THE DRAWINGS HAVE BEEN ACCOUNTED FOR, INCLUDING SNOW, LIVE, WIND, EMBLEM LOADS, ETC. SPECIAL JOIST DESIGNATIONS ARE NOTED ON THE DRAWINGS. ALL JOIST JOISTS ARE TO BE DESIGNED FOR A 10psf MINIMUM NET UPLIFT WIND LOAD.

ALL JOISTS SHALL BE CAMBERED PER SJI SPECIFICATIONS UNIFORM. PROVIDE 1/2 STANDARD CAMBER ON JOISTS PARALLEL TO, AND WITHIN 4'-0" OF BEARING WALLS.

STEEL JOISTS 48"-0" OR GREATER IN LENGTH SHALL BE SUPPLIED WITH SLOTTED HOLES AND THE SUPPORTING BEAMS SHALL BE SUPPLIED WITH STANDARD GAGE HOLES AND SLOTTED TO MEET OSHA CONNECTION REQUIREMENTS. ERECT BOLTED JOISTS FIRST AND WELD WHEN OTHER JOISTS ARE INSTALLED. PER FINAL DETAIL REQUIREMENTS.

STEEL JOISTS FRAMING INTO OR ON TOP OF COLUMNS SHALL BE FIELD BOLDED TO THE COLUMNS. EXTEND THE BOTTOM CHORDS TO SHOP INSTALLED STABILIZER PLATES ON THE COLUMNS PER MANUFACTURER'S / OSHA REQUIREMENTS. DO NOT WELD BOTTOM CHORD TO STABILIZER PLATES UNLESS OTHERWISE NOTED. IF JOIST IS NOT LOCATED AT COLUMN CENTERLINE, PROVIDE OSHA BOLDED CONNECTION AT FIRST JOIST EACH SIDE OF COLUMN.

EXTEND BOTTOM CHORDS AT ALL JOISTS TO WITHIN 1' OF WALL OR BEAM LINES WHERE REQUIRED FOR CEILING INSTALLATIONS TO COORDINATE WITH ARCHITECTURAL.

WHERE JOISTS BEAR ON A BEAM ON ONE SIDE ONLY, BEARING LENGTH SHALL BE EQUAL TO THE BEAM FLANGE WIDTH. WHERE JOISTS BEAR ON A BEAM ON BOTH SIDES, PROVIDE A 1/2" MAX GAP, BUT MAINTAINING THE REQUIRED MINIMUM JOIST BEARING LENGTH. PROVIDE EXTENDED ENDS WHERE REQUIRED OR SHOWN ON PLANS.

STEEL JOISTS ARE TO BE SHOP PRIMED WITH STANDARD GREY PRIMER UNO ON PLANS.

HORIZONTAL CROSS BRIDGING SHALL BE SUPPLIED AND DESIGNED BY THE STEEL JOIST SUPPLIER PER SJI STANDARDS, FOR THE PROJECT DESIGN LOADS. STEEL JOIST SUPPLIER PER SJI STANDARDS, FOR THE PROJECT DESIGN LOADS. METAL STUD AND ANCHOR PRECAST WALLS. SEE DETAIL 1 (SSD) COORDINATE LOCATIONS WITH MECHANICAL & ELECTRICAL CONTRACTORS TO AVOID OTHER TRADE INTERFERENCE.

STEEL DECK NOTES:

STEEL DECK SHALL BE MANUFACTURED AND ERECTED IN ACCORDANCE WITH STEEL DECK INSTITUTE (SDI) SPECIFICATIONS.

STEEL DECK SHALL CONFORM TO ASTM A653 OR A1008 AND HAVE A MINIMUM YIELD STRENGTH OF 50,000 PSI. DECK SIZE, TYPE AND GAUGE TO BE AS INDICATED ON PLANS.

STEEL ROOF DECK TO BE SHOP PRIMED W/ STANDARD GREY PRIMER & STEEL FLOOR DECK TO BE GALVANIZED, UNLESS OTHERWISE NOTED.

SPAN DECK SECTION A MINIMUM OF 3 CONTINUOUS SPANS, UNLESS OTHERWISE NOTED.

FASTEN STEEL DECK TO ALL INTERIOR & PERIMETER STEEL SUPPORTS AS SHOWN ON PLANS & DETAILS.

DECK ACCESSORIES SUCH AS RIDGE AND VALLEY PLATES, DECK FLAT CLASPS AT DECK SPAN TRANSVERSALS, ORDER FILERS AND LONG STOP & DECK CLOSURES ALONG DECK EDGE RIGGERS SHALL BE PROVIDED BY THE DECK SUPPLIER.

VERIFY DECK OPENINGS WITH MECHANICAL & ELECTRICAL CONTRACTORS. PROVIDE PLYWOOD REINFORCEMENT OR FRAME WITH L 4x4x8" ON FOUR SIDES. (U.O.N. SEE DETAIL 4 / SS022 & 5 / SS022)

ABBREVIATIONS AND SYMBOLS:

B	ANCHOR BOLT	LL	LIVE LOAD
DOL	ADDITIONAL	LB	LEADER BEAM
JH	ALUMINUM	LBS	POUNDS (WEIGHT)
K	ANCHOR	LH	LONG LEG HORIZONTAL
RCH	R-ANCHOR	LLV	LONG LEG VERTICAL
A	ARCHITECTURAL / ARCHITECT	LLW	LONGitudinal
AMERICAN SOCIETY OF TESTING MATERIALS		M/A	MASS
B BM	BOND BEAM	MAX	MAXIMUM
B	BUILDING	MC	MECHANICAL CONTRACTOR
KG	BLOCKING	MFG	MANUFACTURER
A	BEAM	MIN	MINIMUM
O	BOTTOM OF	MISC	MISCELLANEOUS
T	BOT	M/S	MASSON
B	BASE PLATE	MS	MASONRY OPENING
G	BEARING	N	NO NONSHRINK
C	BRICK	NTS	NOT TO SCALE
WTN	BETWEEN	(N)	NEW
E	CHANNEL	O.C.	ON CENTER
ANT	CANTILEVER	O.D.	OUTSIDE DIAMETER
P	CAST IN PLACE	OF	OUTSIDE FACE
S	CONTROL JOINT	OH	OVERHEAD
CONSTR CONTROL JOINT CLEAR		OPF	OPENING
		OPP	OPPOSITE
		PAG	POWDER ACTUATED

1. EXCAVATION, BACKFILLING, AND COMPACTION PROCEDURES SHALL BE EXECUTED IN ACCORDANCE WITH INDUSTRY STANDARDS, INCLUDING OSHA.
2. EXCAVATIONS, FILL MATERIAL, & SOIL COMPACTION SHALL BE INSPECTED, TESTED, AND CERTIFIED BY A LICENSED GEOTECHNICAL ENGINEER. REPORTS SHALL BE SUBMITTED TO THE ARCHITECT/ENGINEER PRIOR TO PLACEMENT OF FOOTING FORM WORK.
3. FOUNDATION EXCAVATIONS SHALL BE EXCAVATED TO PROPER LINE AND LEVEL TO INSURE MINIMUM CONCRETE COVER OF FOOTING REINFORCEMENT FOR FOOTING DEPTH.
4. BACKFILL SHALL BE PLACED IN ALTERNATING LIFTS ON EACH SIDE OF THE FOUNDATION WALLS TO MAINTAIN STABILITY OF THE FOUNDATION WALLS.
5. BACKFILL SHALL BE PLACED AND COMPACTED BY MECHANICAL MEANS, UTILIZING ACCEPTABLE COMPACTION EQUIPMENT, WITH APPROVAL OF A LICENSED GEOTECHNICAL ENGINEER. WATER INFILTRATION SHALL NOT BE ALLOWED.
6. BACKFILL SHALL NOT BE PLACED AGAINST BASEMENT FOUNDATION WALLS UNLESS WALLS ARE ADEQUATELY BRACED TOP & BOTTOM. FINAL WALL BRACING IS BASEMENT SLAB & 1ST FLOOR STRUCTURE. IF THESE ELEMENTS WILL NOT BE IN PLACE AT TIME OF BACKFILLING OPERATIONS, CONTRACTOR SHALL PROVIDE AN ENGINEERED, TEMPORARY BRACING SYSTEM. THE PROPOSED BRACING SYSTEM SHALL BE SUBMITTED TO THE ARCHITECT/ENGINEER FOR APPROVAL PRIOR TO BACKFILLING.
7. FILL MATERIAL SHALL BE COMPACTED AND PERIODICALLY INSPECTED/TESTED PER SECTION 1705.6 OF THE BC 2024 TO MEET THE FOLLOWING REQUIREMENTS, UNLESS OTHERWISE NOTED IN THE PROJECT GEOTECHNICAL REPORT:
 - ASTM D698 STANDARD PROCTOR
 - BELOW FINISH GRADES - 90% OF THE MAXIMUM DENSITY
 - BELOW INTERIOR/EXTERIOR SLABS - 90% OF THE MAXIMUM DENSITY
 - INTERIOR FOUNDATION BACKFILL - 90% OF THE MAXIMUM DENSITY
 - EXTERIOR FOUNDATION BACKFILL - 90% OF THE MAXIMUM DENSITY

CONCRETE STRENGTH F _c	TYPE #1 SPUCE CLASS A SPUCE		TYPE #2 SPUCE CLASS B SPUCE		TYPE #3 SPUCE CLASS B SPUCE		TYPE #4 SPUCE COMPRESSION SPUCE	
	#6 AND SMALLER	#7 AND LARGER	#6 AND SMALLER	#7 AND LARGER	#6 AND SMALLER	#7 AND LARGER	#4 AND LARGER	
3500 psi	44 Bd	55 Bd	57 Bd	71 Bd	85 Bd	107 Bd	30 bd	
4500 psi	38 Bd	47 Bd	49 Bd	62 Bd	74 Bd	92 Bd	30 bd	

Bd - BAR DIAMETER

NOTES:

- MIN. LAP: 18" FOR TYPE #1 THRU TYPE #3 & 12" FOR TYPE #4 SPLICES.
- SPLICE LENGTH = LISTED SPUCE LENGTH X ADJUSTMENT FACTORS
ADJUSTMENT FACTORS = 1.0 IF NONE BELOW APPLY
 - FOR HORIZ. REINFORCING W/ MORE THAN 12" OF FRESH CONCRETE PLACED BELOW BAR - ADJUSTMENT FACTOR = 1.3
 - FOR Fy OTHER THAN 60 ksi - ADJUSTMENT FACTOR = Fy / (USED) 60
 - FOR LIGHT WEIGHT CONCRETE - ADJUSTMENT FACTOR = 1.3
 - TYPICAL EPOXY COATED REINFORCING - ADJUSTMENT FACTOR = 1.2
 - EPOXY COATED REINFORCING W/ COVER LESS THE Bd or CLEAR SPACING LESS THAN 6 Bd - ADJUSTMENT FACTOR = 1.5
- ALL ADJUSTMENT FACTORS THAT APPLY SHALL BE USED TO CALCULATE REQ'D SPUCE LENGTH.

UNLESS OTHERWISE NOTED ON PLAN OR DETAILS, LAP THE FOLLOWING BARS AS DEFINED IN LAP SPUCE TABLE ABOVE.

- VERTICAL HOOKED OR STRAIGHT BARS EXTENDING FROM FOOTINGS:
TYPE #4 SPUCE.
- HORIZONTAL BARS IN DEGREE BEAMS, FOOTINGS, & FOUNDATION WALLS:
TYPE #2 SPUCE.
- VERTICAL BARS IN COLUMNS & PIERS:
TYPE #4 SPUCE.
- VERTICAL BARS IN BASEMENT & RETAINING WALLS:
TYPE #2 SPUCE.

UNLESS OTHERWISE NOTED ON PLAN OR DETAILS, LAP THE SLAB BARS WITH A LAP LENGTH OF 48 BAR DIAMETERS.

A CONTINUOUS BOND BREAK, SUCH AS AN ASPHALTIC FIBER BOND EXPANSION JOINT, SHALL BE PLACED BETWEEN THE CONCRETE SLAB AND THE FOUNDATION WALLS.

SLAB CONSTRUCTION AND CONTRACTION JOINTS ARE TO BE CONSTRUCTED AS SHOWN ON DETAILS. CONTROL SAWCUT JOINTS ARE TO BE CUT AS SOON AS CONCRETE HAS HARDENED SUFFICIENTLY TO PREVENT AGGREGATE FROM DISLODGING BY SAW AND PRIOR TO SHRINKAGE CRACK DEVELOPMENT. SEE PLAN FOR JOINT LOCATIONS AND SCHEDULING REQUIREMENTS.

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NO.	DESCRIPTION	DATE
1	Construction Documents	08/12/2026
2	Addendum #2	08/28/2026

DRAWN BY: MFJ, CMM

JN: 23-018

Structural Notes

SHEET

S001

COLD-FORMED METAL FRAMING NOTES:

1. COLD-FORMED STEEL CONSTRUCTION SHALL CONFORM TO THE FOLLOWING STANDARDS:

AMERICAN IRON & STEEL INSTITUTE (AISI) - "SPECIFICATION FOR THE DESIGN OF COLD-FORMED STRUCTURAL MEMBERS"
ASTM C-955 - "STANDARD SPECIFICATION FOR LOAD BEARING STEEL STUDS, TRACKS, & BRIDGING."
ASTM C-1007 - "STANDARD SPECIFICATION FOR INSTALLATION OF LOAD BEARING STEEL STUDS & RELATED ACCESSORIES"
2. COLD-FORMED METAL FRAMING SHALL BE DESIGNED TO SUPPORT THE SUPERIMPOSED LOADS AS INDICATED ON THE CONTRACT DOCUMENTS FOR THE SPAN CONDITIONS INDICATED. DESIGNS SHALL BE IN ACCORDANCE WITH THE AISI, UNDER THE SUPERVISION OF A REGISTERED PROFESSIONAL ENGINEER.
3. COLD-FORMED METAL FRAMING SUPPLIER SHALL DESIGN AND SUPPLY ALL CONNECTIONS BETWEEN COLD-FORMED METAL FRAMING AND OTHER COLD-FORMED METAL FRAMING MEMBERS, BUILDING FOUNDATIONS, SHEAR WALLS AND OTHER STRUCTURAL MEMBERS DESIGNED BY THE SEOR. (U.O.N.) COLD-FORMED METAL FRAMING SUPPLIER TO SHOW FIELD ANCHORAGE REQUIREMENTS ON SUBMITTED SHOP DRAWINGS.
4. COLD-FORMED METAL FRAMING MEMBERS HAVE BEEN INDICATED ON THE DRAWINGS BY GENERAL SIZE AND DEPTH. THE STRUCTURAL ANALYSIS AND DESIGN OF THESE ITEMS SHALL BE PERFORMED BY THE COLD-FORMED METAL FRAMING SUPPLIER.

A. DESIGN DEVIATIONS MUST BE SUBMITTED TO THE ARCHITECT/SEOR FOR REVIEW PRIOR TO THE SUBMISSION OF STAMPED APPROVAL DRAWINGS & CALCULATIONS.
B. DESIGN DEVIATIONS MUST PRODUCE AN INSTALLATION EQUIVALENT TO THE BASIC INTENT WITHOUT INCURRING ADDITIONAL COSTS TO THE OWNER.
C. ALL REQUIRED MATERIALS SHALL BE SUITABLE FOR THE PURPOSE INTENDED AND SUBJECT TO PRIOR APPROVAL BY THE ARCHITECT.
5. STRUCTURAL FRAMING MEMBERS SHALL CONFORM TO ASTM C955 & HAVE ENGINEERING PROPERTIES CALCULATED IN CONFORMANCE WITH AISI "SPECIFICATION FOR THE DESIGN OF COLD - FORMED STEEL STRUCTURAL MEMBERS".
6. HEADERS AT OPENINGS THROUGH JOISTS, RAFTERS & WALLS SHALL BE DESIGNED AND SUPPLIED BY THE COLD-FORMED METAL SUPPLIER. MEMBERS ADJACENT TO THE OPENINGS SHALL BE DESIGNED FOR THE ADDITIONAL LOAD AT EACH LOCATION.
7. DESIGN CRITERIA:

EXTERIOR BEARING/CURTAIN WALLS:
DESIGN LOADS: SEE "DESIGN LOADS" UNDER GENERAL CONSTRUCTION NOTES.
DEFLECTION: L/480 W/ BRICK
L/360 W/O BRICK

INTERIOR BEARING WALLS:
DESIGN LOADS: SEE "DESIGN LOADS" UNDER GENERAL CONSTRUCTION NOTES.
DEFLECTION: L/360
8. MATERIALS:

YIELD STRENGTH (F_y):
33 ksi - ALL DESIGN THICKNESSES (TYPICAL - U.O.N.)
50 ksi - 16GA AND HEAVIER (AS REQ'D BY DESIGN)
PROTECTION COATING:
G-60 GALVANIZED FINISH (MIN.)
ASTM STANDARDS:
A653, A975, A792 OR A463
9. WELDED CONNECTIONS SHALL BE MADE IN ACCORDANCE WITH THE LATEST RECOMMENDATION OF:

AISI - AMERICAN IRON AND STEEL INSTITUTE
AWS - AMERICAN WELDING SOCIETY
10. TOUCH UP ALL WELDS WITH ZINC-RICH PAINT (ASTM A780). APPLY TO BOTH SIDES OF STUD.
11. TRACKS SHALL BE INSTALLED AT THE TOPS AND BOTTOMS OF ALL VERTICAL STUDS AND SHALL BE THE SAME GAUGE AS THE WALL STUDS (U.O.N.). SEE DETAIL "S" FOR SPLICE AND STUD CONNECTIONS.
12. WALL STUDS SHALL BE BRACED WITH A COLD ROLLED CHANNEL (CRC) RUN HORIZONTALLY THROUGH THE STUD PUNCH-OUTS AND ATTACHED AT EACH STUD. AT SPLICES, OVERLAP THE CHANNEL BY 6". VERTICAL SPACING OF CHANNELS SHALL NOT EXCEED 4'-0" o.c.
13. NO NOTCHING OF STUDS, JOISTS, BEAMS OR TRUSS MEMBERS IS PERMITTED WITHOUT THE ENGINEERS APPROVAL. NO SPLICES IN STUDS, JOISTS, HEADERS, OR OTHER LOAD CARRYING MEMBERS MAY BE MADE WITHOUT THE ENGINEERS APPROVAL.
14. WEB PUNCH OUTS ON TYP STUDS AND JAMB ASSEMBLIES MUST BE LOCATED A MINIMUM OF 1'-0" FROM ATTACHMENT TO BOTTOM TRACK OR ATTACHMENT AT ROOF OR FLOOR LEVELS. WEB PUNCH OUTS MUST BE LOCATED A MINIMUM 1'-0" CLEAR FROM BEARING LOCATIONS ON JOISTS.

VERTICAL STRUCTURAL PANEL SHEATHING NOTES (CFS FRAMING):

GENERAL:

1. FASTENERS SHALL NOT BE LOCATED LESS THAN 3/8" IN FROM THE EDGE OF THE PANEL.
2. FASTENERS SHALL BE DRIVEN FLUSH WITH SURFACE OF SHEATHING.
3. SCREWS SHALL BE OF SUFFICIENT LENGTH TO ENSURE PENETRATION INTO THE COLD-FORMED METAL FRAMING MEMBER BY AT LEAST THREE EXPOSED THREADS.
4. STUDS SHALL BE A MINIMUM 1 5/8" x 3 1/2" WITH A 3/8" RETURN LIP. TRACK SHALL BE A MINIMUM 1 1/4" x 3 1/2".
5. FRAMING MEMBERS SHALL BE A MINIMUM UNCOATED BASE METAL THICKNESS OF 0.033 INCH (20 GAUGE) AND SHALL BE ASTM A 653, 792, OR 875 SS GRADE 33 (U.O.N.).
6. FRAMING FASTENERS SHALL BE A MINIMUM #8 x 5/8" WAFER HEAD SELF DRILLING IN ACCORDANCE WITH ASTM C1513
7. NO PANEL LESS THAN 1'-0" WIDE SHALL BE USED.
8. ALL PANEL EDGES SHALL BE FULLY BLOCKED. WHERE HORIZONTAL STRAP BLOCKING IS USED, IT SHALL BE A MINIMUM 1 1/2" WIDE & OF THE SAME MATERIAL & THICKNESS AS THE TRACK & STUDS.
9. PANEL EDGES SHALL BUTT ALONG THE CENTERLINE OF FRAMING MEMBERS.
10. FRAMING SHALL BE MAXIMUM 2'-0" o.c. UNLESS SPECIFIC NOTES AND / OR DETAILS ARE MORE STRICT.
11. FASTENING REQUIREMENTS SHOWN ON PLAN & SCHEDULE SHALL APPLY TO ALL STUDS, TOP & BOTTOM TRACKS, & BLOCKING (WHEN REQUIRED).
12. CONTRACTORS TO PROVIDE DIAGONAL BRACING AT STUD WALLS TO PREVENT RACKING DURING CONSTRUCTION.

WOOD SHEATHING:

1. PANEL WALL SHEATHING SHALL BE APA RATED SHEATHING, EXPOSURE 1, W/ 32/16 SPAN RATING (U.O.N.). EACH PANEL SHALL BE IDENTIFIED WITH THE GRADE TRADEMARK OF THE AMERICAN PLYWOOD ASSOCIATION (APA) AND SHALL MEET THE PRODUCT STANDARD (PS) REQUIREMENTS OF DOC PS1 OR PS2. (SEE PLAN FOR THICKNESS)
2. UNLESS OTHERWISE NOTED ON THE PLAN AND/OR SHEAR WALL SCHEDULE:

- SPACE SCREWS @ 12" o.c. ALONG INTERMEDIATE FRAMING MEMBERS. (FIELD OF PANEL)
- SPACE SCREWS @ 6" o.c. AT ALL PANEL EDGES.
3. FASTENERS SHALL BE #8 (MINIMUM) COUNTERSUNK TAPPING SCREWS W/ 0.285" HEAD IN ACCORDANCE WITH ASTM C1513
4. OFFSET PANEL JOINTS ON EACH SIDE OF WALL MINIMUM ONE STUD BAY.
5. PANEL WALL SHEATHING SHALL BE ORIENTED WITH FACE GRAIN (STRENGTH AXIS) EITHER PARALLEL OR PERPENDICULAR TO SUPPORT STUDS, UNLESS OTHERWISE NOTED ON THE PLAN AND/OR SHEAR WALL SCHEDULE:
- GYPSUM BOARD/FIBERGLASS MAT GYPSUM SHEATHING:

1. GYPSUM BOARD SHALL CONFORM TO ASTM C1396 AND SHALL BE INSTALLED IN ACCORDANCE WITH ASTM C840. FIBERGLASS MAT GYPSUM SHEATHING SHALL CONFORM TO ASTM C1177 AND SHALL BE INSTALLED IN ACCORDANCE WITH ASTM C1280.

- INTERIOR SHEATHING SHALL BE 5/8" GYPSUM BOARD (U.O.N.)
- EXTERIOR SHEATHING SHALL BE 5/8" GLASS-MAT GYPSUM SHEATHING (U.O.N.)

2. UNLESS OTHERWISE NOTED ON THE PLAN AND/OR SHEAR WALL SCHEDULE, SPACE

- SPACE FASTENERS @ 7" o.c. AT SUPPORTED PANEL EDGES AND FIELD OF PANEL.

3. FASTENERS SHALL BE #6 (MINIMUM) DRYWALL SCREWS IN ACCORDANCE WITH ASTM C954 OR ASTM C1002

4. SOLID STUD BLOCKING REQUIRED BEHIND THE HORIZONTAL JOINT BETWEEN THE FIRST TWO END STUDS.

5. END JOINTS OF ADJACENT COURSES OF GYPSUM BOARD SHEETS SHALL NOT OCCUR OVER THE SAME STUD.

6. GYPSUM BOARD SHEATHING:

- PANELS MUST BE APPLIED PERPENDICULAR TO STUDS.
GLASS-MAT GYPSUM SHEATHING:
- PANELS MUST BE APPLIED VERTICALLY

POST-INSTALLED ANCHOR NOTES:

1. POST-INSTALLED ANCHORS NOTED ON PLANS AND / OR DETAILS SHALL BE AS FOLLOWS (U.O.N.). IF ALTERNATIVE ANCHORS ARE DESIRED, CONTRACTOR MUST SUBMIT PRODUCT DATA FOR APPROVAL BY THE STRUCTURAL ENGINEER PRIOR TO ORDERING OF MATERIALS.

A. SCREW ANCHORS: HILTI KWIK HUS-EZ.
B. EXPANSION ANCHORS: HILTI KWIK BOLT-TZ.
2. ANCHORS USED TO TRANSFER STRUCTURAL LOADS SHALL BE APPROVED BY METHODS OF ACI 318 APPENDIX D (MECHANICAL ANCHORS) OR ICC-ES AC308 (ADHESIVE AND TORQUE-CONTROLLED ANCHORS).
3. ADHESIVE USED IN COLD WEATHER MUST MEET ALL WEATHER AND CODE REQUIREMENTS. CONTRACTOR IS TO PROVIDE HEAT AS REQUIRED TO MAINTAIN MINIMUM REQUIRED CONCRETE BASE MATERIAL TEMPERATURE PER MANUFACTURER'S RECOMMENDATIONS DURING ADHESIVE CURING.
4. ALL ANCHORS (AND ADHESIVE, WHERE SPECIFIED) SHALL BE INSTALLED IN STRUCTURAL CONFORMANCE WITH MANUFACTURER'S RECOMMENDATIONS AND INSTRUCTIONS. ANCHOR HOLE SIZE AND DEPTH SHALL BE DRILLED AND CLEANED PER MANUFACTURER'S SPECIFICATIONS. CARE SHALL BE TAKEN TO AVOID CONFLICTS WITH EXISTING REINFORCING STEEL.
5. EMBEDMENT DEPTH OF ANCHORS SHALL BE AS INDICATED ON DRAWINGS AND MUST MEET MINIMUM EMBEDMENT REQUIREMENTS OF MANUFACTURER.
6. POST-INSTALLED ANCHORS SHALL ONLY BE USED WHERE SPECIFIED ON THE DRAWINGS. CONTRACTOR SHALL OBTAIN APPROVAL FROM THE ENGINEER PRIOR TO USING POST-INSTALLED ANCHORS FOR MISSING OR MISPLACE CAST-IN-PLACE ANCHORS.

COLD-FORMED FRAMING DESIGNATION			
MEMBER DEPTH IN INCHES (I.E. - 800 = 8") (I.E. - 362 = 3 5/8")	FLANGE WIDTH IN INCHES (I.E. - 162 = 1 5/8") (I.E. - 200 = 2")	STEEL THICKNESS	
		MILS	GA MINIMUM
800 S 200 - 97		33	20 0.0329"
		43	18 0.0428"
		54	16 0.0538"
		68	14 0.0677"
		97	12 0.0966"
MEMBER TYPE S = "C" STUD T = TRACK	MEMBER THICKNESS IN MILS	MINIMUM THICKNESS REPRESENTS 95% OF DESIGN THICKNESS	



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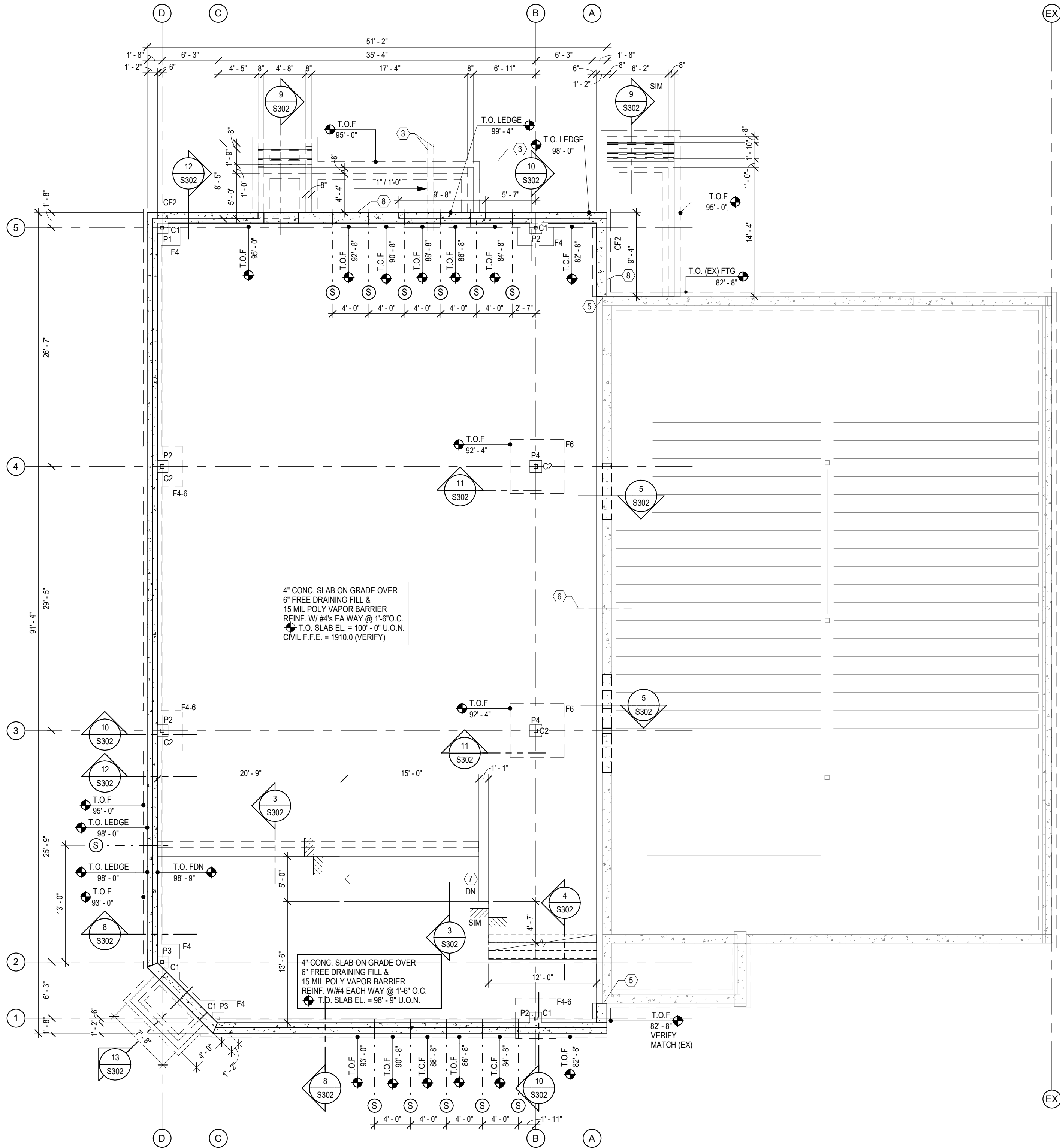
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Structural Notes

SHEET
S002

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1 S101 Foundation Plan
1/8" = 1'-0"
T.O. FOOTING EL. = 95'-0" U.O.N.

FOUNDATION PLAN NOTES

- ALL WALL FOOTINGS ARE TO BE CENTERED ON WALLS. UON. WALL FOOTINGS ARE TO BE 12" THICK REINFORCED W/ (2) #5 CONT. LONGITUDINAL BARS AND PROJECT 6" BEYOND EACH FACE OF FOUNDATION WALL THEY SUPPORT. UON. ALL PAD FOOTINGS ARE TO BE CENTERED ON COLUMNS / PIERS, UON.
 - CONTRACTOR TO VERIFY ALL DIMENSIONS & NOTIFY ARCHITECT / ENGINEER IF DISCREPANCIES EXIST.
 - SEE SHEET S001 FOR GENERAL CONCRETE & FOUNDATION NOTES.
 - SEE ARCH FOR DIMENSIONING OF FOUNDATION WALL HOLDOUTS. LOCATION OF STOOPS, SLAB RECESSES & SLOPED SLAB AREAS.
 - SEE DETAIL 6 /S301 FOR SLAB CONSTRUCTION JOINTS (CCJ). SEE DETAIL 7 /S301 FOR SLAB CONTROL JOINTS (CJ). CONTRACTOR SHALL SUBMIT A PROPOSED JOINT LAYOUT TO ARCH/ENG. FOR APPROVAL PRIOR TO SLAB PLACEMENT.
- CONTROL JOINTS SHALL BE ON COLUMN LINES AND AT RE-ENTRANT CORNERS TO THE GREATEST EXTENT POSSIBLE W/ SPACING LESS THAN 12'-0" O.C. BETWEEN.
- CONSTRUCTION JOINTS SHALL BE LOCATED SO AS NOT TO ALLOW A SINGLE SLAB POUR TO EXCEED 4000sf UNLESS ALTERNATIVE MEASURES ARE TAKEN TO CONTROL SLAB CURLING & SHRINKAGE.
- PROVIDE CJ OR CCJ JOINTS SO AS NOT TO EXCEED A SLAB UNIT ASPECT RATIO OF 1.5:1.
- ADD (2) #5 x 3'-0" REBAR @ 3" O.C. FOR CRACK CONTROL AT RE-ENTRANT CORNERS - SEE DETAIL 9 /S301
 - (S) - INDICATES STEPPED WALL FOOTING LOCATION - SEE DETAIL 1 /S301
 - "CF" - INDICATES A STEEL COLUMN - SEE SCHEDULE ON THIS SHEET.
 - "PF" - INDICATES A CONCRETE PIER - SEE SCHEDULE ON THIS SHEET.
 - "F# / CF#" - INDICATES COLUMN PAD / WALL STRIP FOOTINGS - SEE SCHEDULES ON THIS SHEET.
 - "HD" - INDICATES SHEARWALL HOLDDOWN - SEE SCHEDULE ON THIS SHEET
 - HOLDOWNS ARE TO BE INSTALLED @ EACH END OF EACH SHEARWALL SEGMENT UON. INSTALL HOLDOWNS PER MANUFACTURER'S SPECIFICATIONS AND DETAILS. END POST INDICATED IN SHEARWALL SCHEDULE TO BE THE SAME AS ANCHOR POST INDICATED IN HOLDOWN SCHEDULE.
 - INDICATES STEP IN FLOOR SLAB ELEVATION - SEE DETAIL 3 /S302 ALONG RAMP AND STAIRS & DETAIL 11 /S301 AT FREEZER/COOLER SLAB.

FOUNDATION KEYNOTES

- | # | DESCRIPTION |
|---|---|
| 2 | ELECTRICAL FLOOR BOX - VERIFY NUMBER, LOCATION(S), & SIZE WITH ARCHITECTURAL AND ELECTRICAL PLANS. PROVIDE ADDITIONAL REINFORCEMENT AROUND OPENING PER DETAIL |
| 3 | BLOCK OUT FOUNDATION WALL / FOOTING AS REQUIRED FOR INSTALLATION OF MECHANICAL PIPING - VERIFY W/ MECHANICAL |
| 5 | DRILL & EPOXY SET NEW FOUNDATION WALL AND FOOTING REINFORCING BARS INTO EXISTING FOUNDATION, 8" MINIMUM - SEE DETAIL |
| 6 | DRILL THROUGH (EX) FDN WALL FOR INSTALLATION OF NEW PIPING - SEE MECHANICAL FOR SIZE & LOCATION |
| 7 | RAMP - SEE DETAILS 1 /S302 & 2 /S302 FOR BASE & TOP CONDITIONS. COORDINATE WITH ARCH. |
| 8 | CONTINUOUS GALVANIZED STEEL ANGLE FOR STOOP SLAB SUPPORT - SEE DETAIL 14 /S302 |

SITE PREPARATION AND OVER-EXCAVATION NOTES

- AS A BASE BID, GC IS TO ASSUME THAT THE ENTIRE BUILDING FOOTPRINT IS TO BE OVER-EXCAVATED TO 9'-0" BELOW PROPOSED BUILDING F.F.E. PER THE PROJECT GEOTECHNICAL REPORT TO REMOVE EXISTING FILL. GC IS TO PROVIDE A UNIT PRICE FOR EACH ADDITION OR REDUCTION OF A CUBIC YARD OF FILL REMOVED FROM THE SITE. SEE SPECIFICATION SECTION 01 2200.
- EXCAVATIONS SHALL BE TO THE MINIMUM OVER EXCAVATION DEPTHS INDICATED OR UNTIL ALL EXISTING FILL MATERIALS HAVE BEEN REMOVED. BEARING SOIL SHALL BE INSPECTED & APPROVED BY A GEOTECHNICAL ENGINEER PRIOR TO PLACEMENT OF FOOTING CONCRETE.
- SEE THE PROJECT GEOTECHNICAL REPORT FOR ALL ADDITIONAL INFORMATION THAT IS REQUIRED FOR BUILDING EXCAVATIONS AND SITE PREPARATION SUCH AS UNSUITABLE SOIL TYPES TO BE REMOVED, OVER-EXCAVATION OVERSIZE REQUIREMENTS, AND ENGINEERED FILL REQUIREMENTS.

COLUMN SCHEDULE

MARK	COLUMN SIZE	BASE PLATE		ANCHOR BOLTS	DETAIL
		THICKNESS	DETAIL		
C1	HSS 4 x 4 x 3/16"	3/4"	11/S301	(4) 1/2" DIA	10/S301
C2	HSS 5 x 5 x 3/16"	3/4"	11/S301	(4) 1/2" DIA	10/S301

WALL / STRIP FOOTING SCHEDULE

MARK	SIZE	DEPTH	BOT REINFORCING		TOP REINFORCING		REMARKS
			TRANS	LONG	TRANS	LONG	
CF1-8	1'-8"	1'-0"	-	(2) #5	-	-	@ STOOPS
CF2	2'-0"	1'-0"	#4 @ 6'-0"	(2) #5	-	-	

COLUMN / PAD FOOTING SCHEDULE

MARK	SIZE	DEPTH	BOT REINFORCING		TOP REINFORCING		REMARKS
			TRANS	LONG	TRANS	LONG	
F4	4'-0" SQ	1'-0"	(4) #5	(4) #5	-	-	
F4-6	4'-6" SQ	1'-0"	(4) #5	(4) #5	-	-	
F6	6'-0" SQ	1'-0"	(6) #5	(6) #5	-	-	



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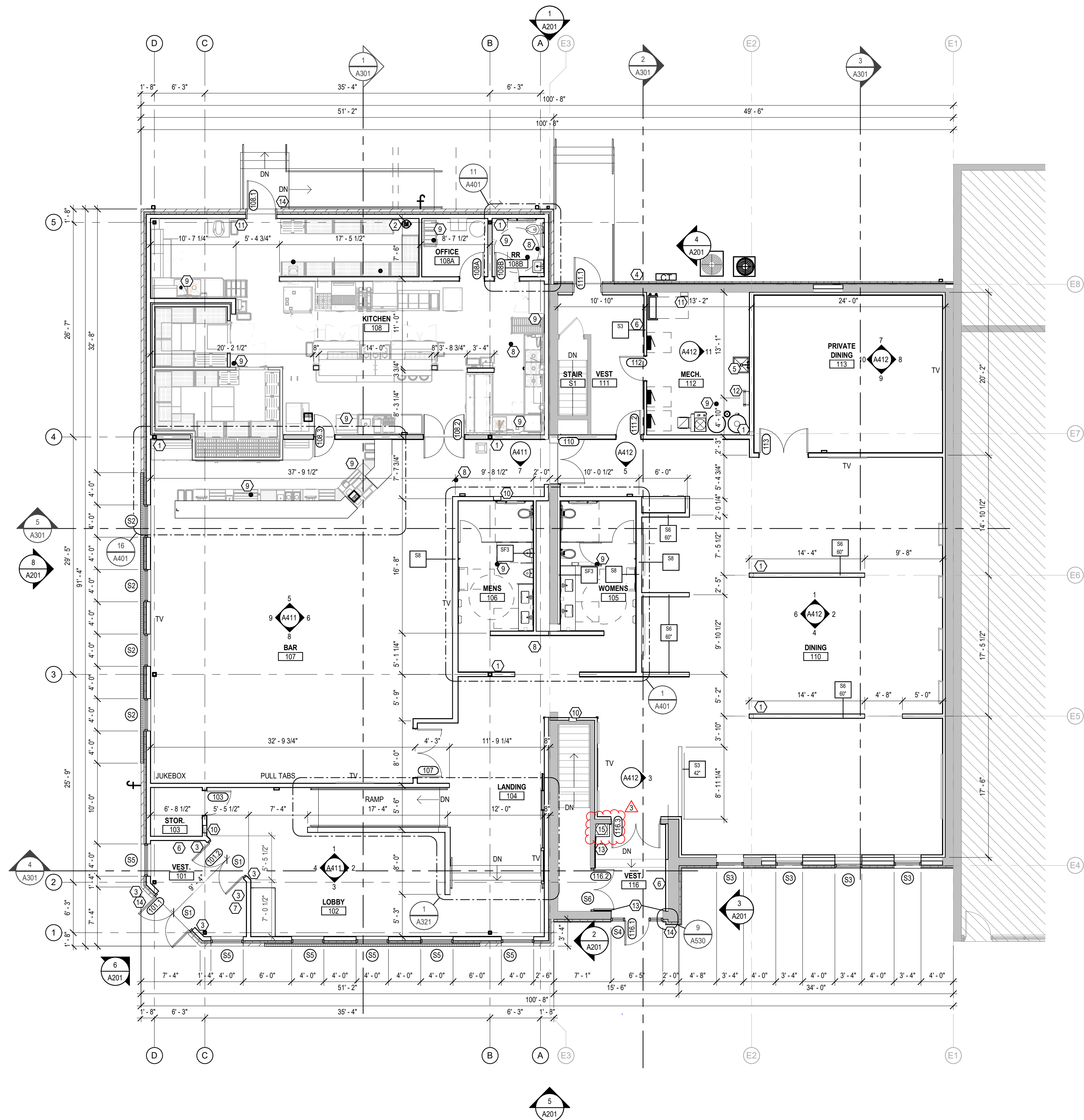
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Foundation Plan

SHEET

S101

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1 A101 Floor Plan
1/8" = 1'-0"

GENERAL NOTES - FLOOR PLAN

- COORDINATE WALL TYPES AND RATINGS, AND HORIZONTAL ASSEMBLY RATINGS & TAGS, WITH CODE STUDY DRAWINGS AND ASSEMBLY TYPE DRAWINGS.
- ALL INTERIOR WALLS TO BE TYPE S6, UNLESS NOTED OTHERWISE. ALL INTERIOR FURRING WALLS TO BE TYPE SF3, UNLESS NOTED OTHERWISE.
- EXTERIOR DIMENSIONS ARE TO FACE OF STUD OR NOMINAL FACE OF BRICK VENEER AT FRAMED WALLS. (VERIFY ACTUAL THICKNESS OF WALL ASSEMBLY)
- INTERIOR DIMENSIONS ARE TO CENTER OF STUD OR FACE OF STUD AT FURRING WALLS (WHERE A CLR NOTE IS PROVIDED BELOW THE DIMENSION STRING, THE DISTANCE PROVIDED IS A MINIMUM BETWEEN FINISHED SURFACES.) DIMENSIONS INDICATED AS "CLEAR" SHALL BE MAINTAINED IN CASE OF DISCREPANCY.
- DIMENSIONS ARE SHOWN TO NOMINAL / WHOLE NUMBER. OPENING SIZES ARE TO ACCOUNT FOR WOOD BUCKING. COORDINATE WITH DETAILS. COORDINATE ALL ROUGH OPENINGS WITH THE ACTUAL WINDOW UNIT, DOOR FRAME, CURTAIN WALL/STOREFRONT, OR LOUVER SIZES AND REQUIREMENTS.
- ALL WINDOW OPENINGS IN BRICK ARE MASONRY OPENINGS. DIMENSIONS ARE SHOWN TO NOMINAL / WHOLE NUMBER. OPENING SIZES ARE TO ACCOUNT FOR WOOD BUCKING. COORDINATE WITH DETAILS.
- WORK FROM GIVEN DIMENSIONS. IN GENERAL, LARGE-SCALE DETAILS TAKE PRECEDENCE OVER SMALLER SCALE PLANS, ELEVATIONS AND BUILDING SECTIONS. NOTIFY THE ARCHITECT OF ANY DIMENSIONAL DISCREPANCIES PRIOR TO COMMENCING THE WORK, AND DO NOT BEGIN WORK UNTIL SUCH DISCREPANCIES ARE RESOLVED BY THE ARCHITECT.
- DO NOT SCALE THE DRAWINGS.
- UNLESS NOTED OTHERWISE, THE LOCATION OF DOOR FRAMES SHALL BE 4" FROM THE ADJACENT WALL STUDS TO THE HINGE SIDE OF THE ROUGH OPENING.
- GC TO PROVIDE BLOCKING AS REQUIRED FOR INSTALLATION OF CASEWORK, EQUIPMENT, AND ACCESSORIES.
- ITEMS BY OWNER OR NIC SHOWN GRAY.
- TYPICAL DETAIL NOTES:
THE FOLLOWING NOTES ARE TYPICAL THROUGHOUT THIS PROJECT AND APPLY IN ALL CASES UNLESS SPECIFICALLY NOTED OTHERWISE. THESE NOTES AND ASSOCIATED DETAILS MAY NOT BE DIRECTLY REFERENCED ON THE DRAWINGS:
ALL ROOF LEADERS, HEAT PIPING, SPRINKLER RISERS, PLUMBING VENTS, SANITARY PLUMBING OR MISCELLANEOUS PIPING SHALL BE ENCLOSED WITHIN THE WALL CONSTRUCTION.

KEYNOTES - FLOOR PLAN

- CENTER STUD FRAMING ON COLUMN OR STEEL FRAME. GWB TO PASS BY ON EACH SIDE OF STEEL WITHOUT INTERRUPTION.
- SPRINKLER RISER AND WATER METER. SEE MECHANICAL.
- HANDICAP DOOR ACTUATOR PUSH BUTTON PEDESTAL. COORDINATE WITH ELECTRICAL AND HARDWARE SPECIFICATIONS.
- PROPANE METER.
- MOP SINK.
- CABINET UNIT HEATER. COORDINATE WITH MECHANICAL AND ELECTRICAL.
- SECURITY CONTROL PANEL. COORDINATE WITH ELECTRICAL.
- CLEAN OUT DRAIN. COORDINATE WITH MECHANICAL.
- FLOOR DRAIN. COORDINATE WITH MECHANICAL.
- FIRE EXTINGUISHER CABINET - RECESSED.
- FIRE EXTINGUISHER ON WALL BRACKET.
- ROOF ACCESS LADDER. CENTER BETWEEN EXISTING ROOF JOISTS.
- 5/8" GWB OVER 3/4" HAT CHANNEL FROM EXISTING FLOOR TO EXISTING CEILING.
- CARD READER BY OWNERS VENDOR.
- CHASE FOR RE-ROUTING BASEMENT BATHROOM EXHAUST FANS UP THROUGH NEW VESTIBULE ROOF.



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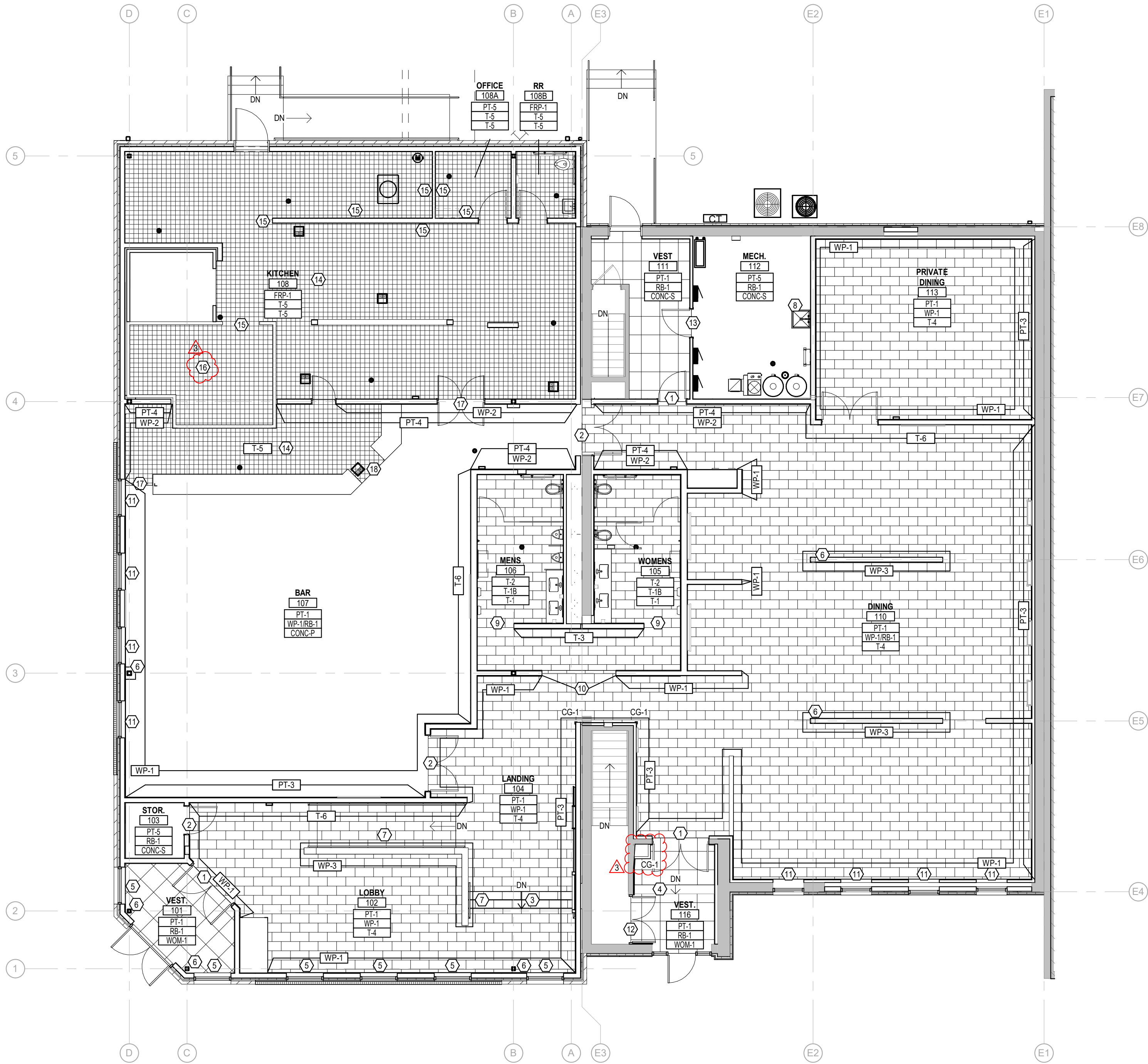
First Floor Plan

SHEET

A101

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1 A701 Finish Floor Plan
1/8" = 1'-0"

GENERAL NOTES - FINISH PLANS

- CORNER GUARDS ON ALL EXPOSED GYP CORNERS. ALL CORNER GUARDS (CG) TO BE CG-1 UN.O.
- SEE ENLARGED PLANS AND INTERIOR ELEVATIONS FOR WALL TILE LOCATIONS, HEIGHTS AND INSTALLATION PATTERNS
- SEE REFLECTED CEILING PLAN FOR CEILING HEIGHT AND FINISH AND COLOR SCHEDULE FOR FINISH
- TV AND BRACKET BY OWNER – PROVIDE POWER, DATA AND BLOCKING
- FLOOR FINISH PATTERNS REPRESENTATIONAL FOR INSTALL PATTERN AND DIRECTION ONLY. REFER TO FINISH SCHEDULE FOR EXACT SIZE
- REFER TO DOOR SCHEDULE FOR DOOR AND FRAME FINISHES

KEYNOTES - FINISH PLANS

- MTLP-3 AT FLOOR TILE TO CPT TRANSITION
- MTLP-4 AT FLOOR TILE TO CONC. TRANSITION
- T-4 ON STAIR W/ MTLP-5 NOSING AND MTLP-2 AT INSIDE CORNER OF TREAD AND RISER. SEE DETAIL 4/A321
- RSTR-1 AT STAIR W/ RN-1 AT LANDING. RISERS TO BE PAINTED PT-4
- SOLID SURFACE WINDOW SILL - TYPICAL THROUGHOUT
- PAINT STRUCTURAL COLUMN PT-4
- PAINT RAILING PT-4
- PROVIDE 4'-0" FRP ON WALLS ADJACENT TO MOP SINK WITH MFR STANDARD TRIM PIECES. EXTEND 24" PAST SINK EDGES
- PROVIDE FULL HEIGHT WALL TILE. SEE INTERIOR ELEVATIONS FOR TYPES AND INSTALLATION PATTERNS
- STOP TILE HERE W/ TRIM PIECES AS REQUIRED. SEE DETAIL 3/A610.
- RWS-1 (MANUAL) W/ SSF-1 SILL
- RR-1 AT CPT TO EXISTING FLOORING TRANSITION. VERIFY IN FIELD.
- RR-1 AT CPT TO CONC. TRANSITION
- SLOPE MORTAR BED AS REQUIRED TO PROVIDE POSITIVE DRAINAGE TO FLOOR DRAIN. VERIFY DRAIN ELEVATIONS PRIOR TO INSTALLATION.
- FIRE RATED GWB (TYPE X) APPLIED AT THIS SIDE OF WALL.
- CONTINUE T-5 INTO WALK-IN COOLER. FLOORING AND BASE
- MTLP-8 AT FLOOR TILE TO CONC. TRANSITION
- MTLP-8 AT FLOOR TILE EDGE

FINISH LEGEND:

Room Name	
101	
Wall Finish	
Base Finish	
Floor Finish	
WALL FINISH	ACCENT WALL FINISH LOCATION
FLOOR FINISH	ACCENT FLOOR FINISH LOCATION
WALL FINISH	
BASE FINISH	ACCENT OR PARTIAL WALL AND BASE FINISH LOCATIONS



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Finish Plan

SHEET

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Post 290**

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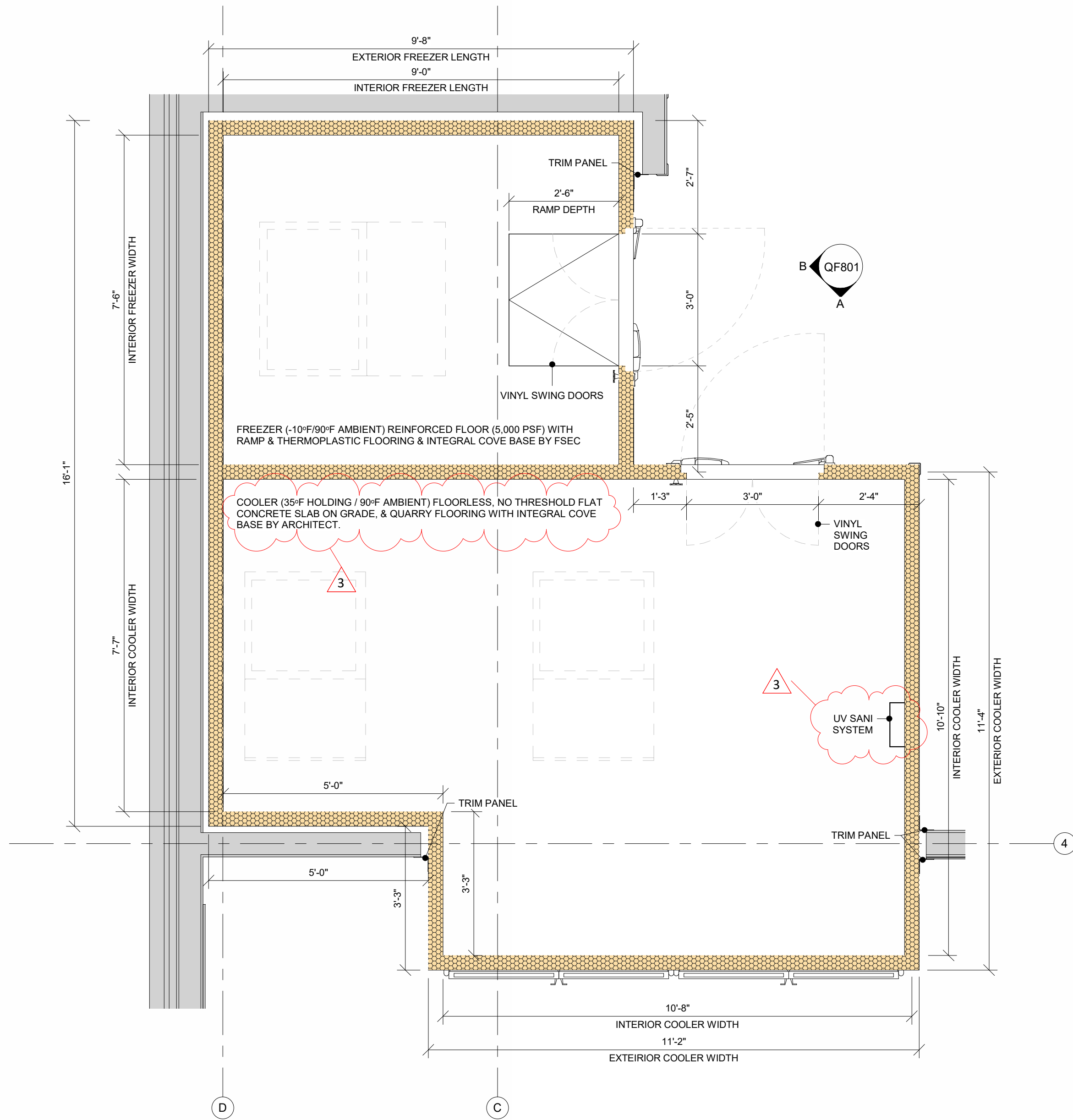
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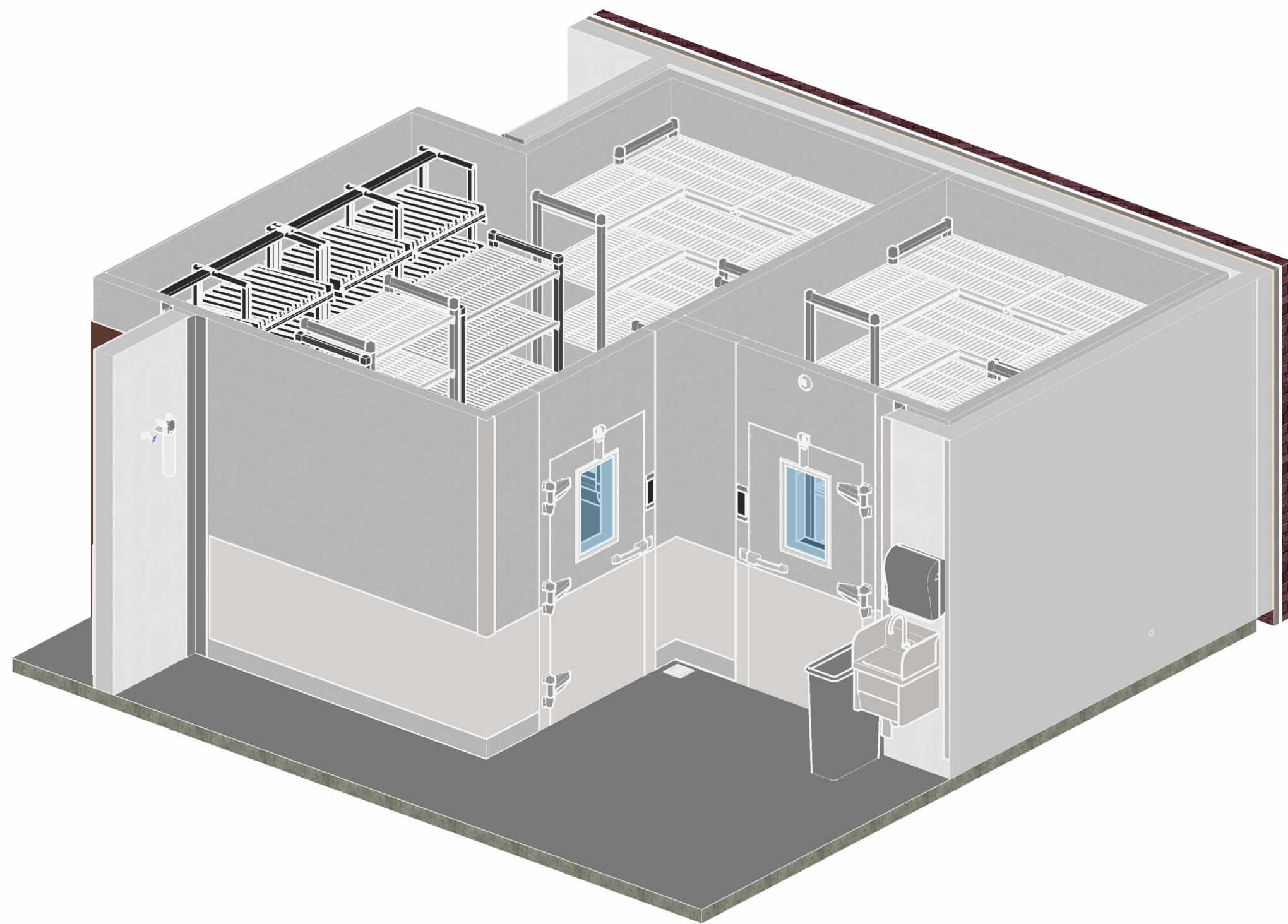
**FOODSERVICE WALK-IN
DETAILS**

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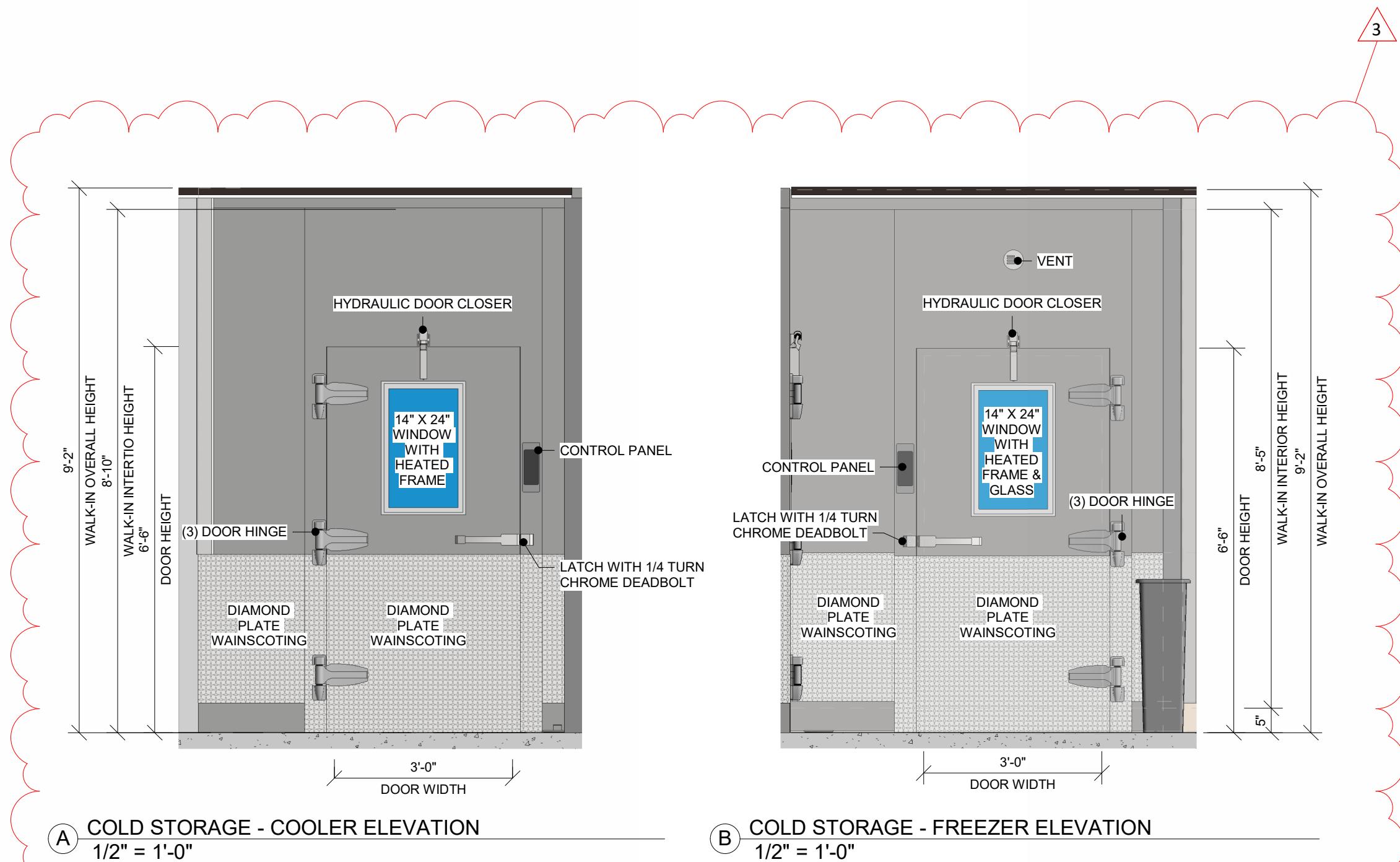
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1 FOODSERVICE WALK-IN PLAN
1/2" = 1'-0"

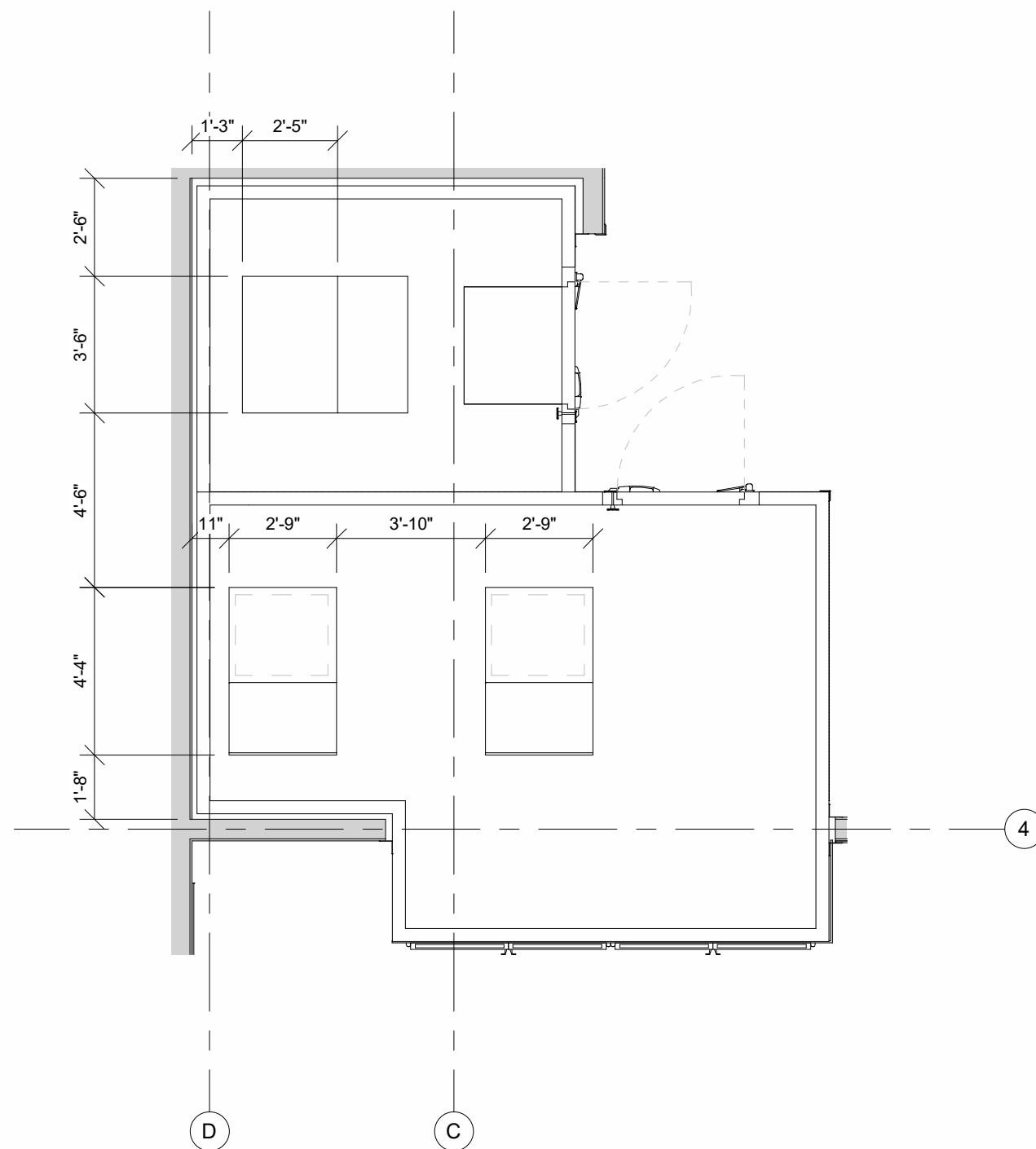


2 COLD STORAGE AXON VIEW
NTS



A COLD STORAGE - COOLER ELEVATION
1/2" = 1'-0"

B COLD STORAGE - FREEZER ELEVATION
1/2" = 1'-0"



3 FOODSERVICE EQUIPMENT PLAN - T.O. WALK-IN
1/4" = 1'-0"



**American Legion -
New Town, ND**

352 Main St.
New Town, ND 58763

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MANDAN, ND 58554
(701) 751-0430 OFFICE

MECHANICAL

PAIRIE ENGINEERING
1905 17TH ST SE
MINOT, ND 58701
(701) 852-6363 OFFICE

ELECTRICAL

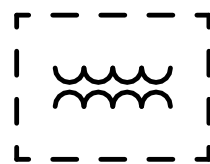
PAIRIE ENGINEERING
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MINOT, ND 58701
(701) 852-6363 OFFICE

CIVIL

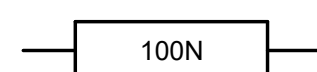
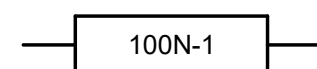
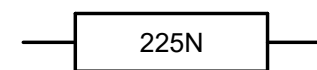
MOORE ENGINEERING
1411 W DAKOTA PKWY SUITE 1B
WILLISTON, ND 58801
(701) 212-3937 OFFICE

FOODSERVICE

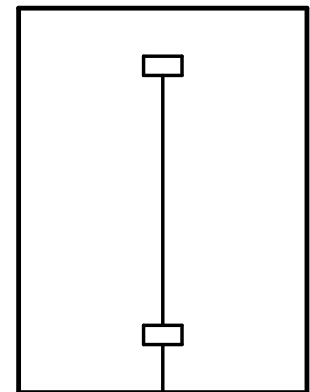
FOODSERVICE CONCEPT DESIGN
7900 INTERNATIONAL DRIVE
SUITE 300 -7043
BLOOMINGTON, MN 55425
(612) 325-1494 OFFICE



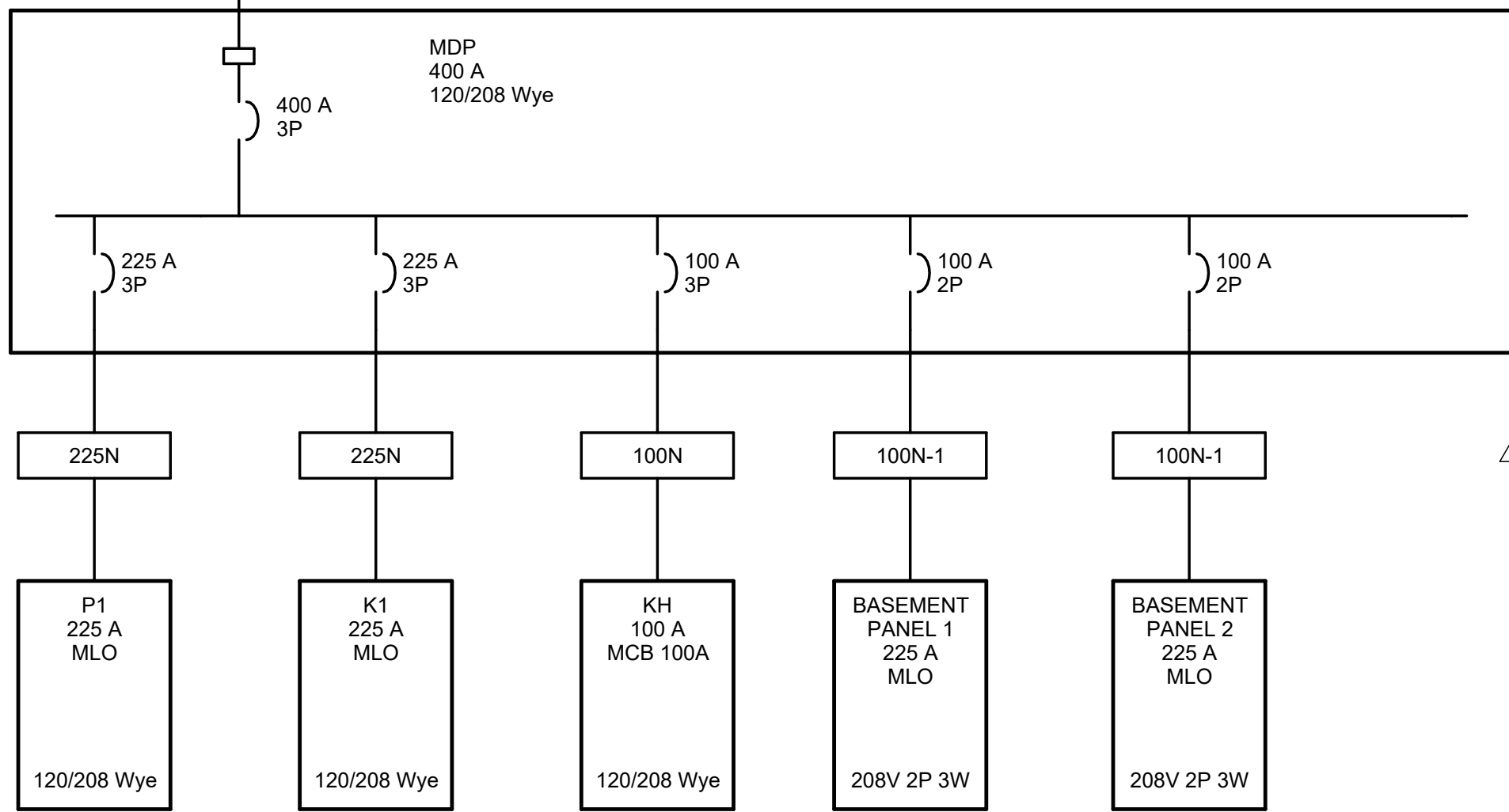
UTILITY TRANSFORMER

FEEDER SCHEDULE	
 100N	3#2, #2N, #8G, 1-1/4" C
 100N-1	2#2, #2N, #8G, 1-1/4" C
 225N	3-4/0, 4/0N, #4G, 2-1/2" C
 400T	3-500 KCMIL, 500 KCMIL N, 3-1/2" C

CT



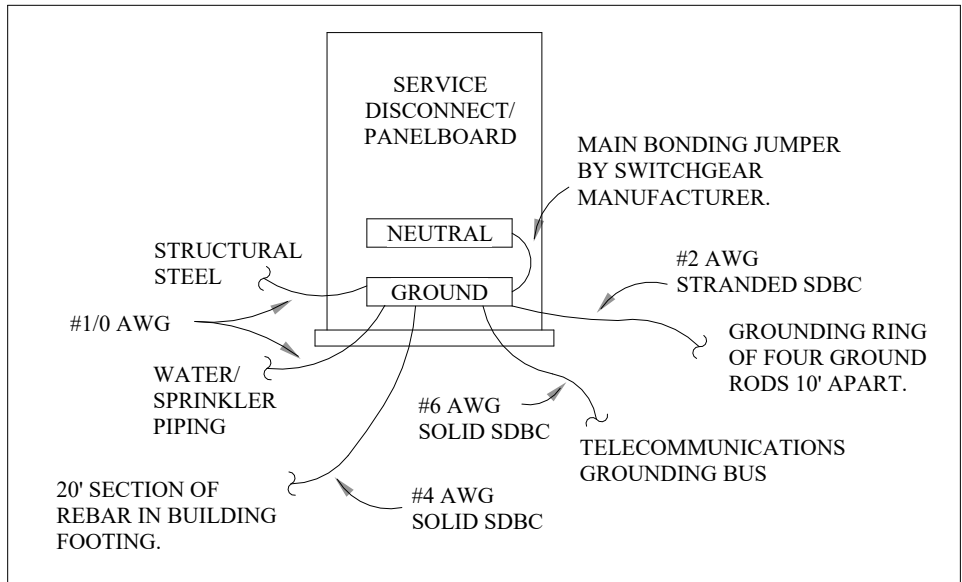
400T



NOTES:

- FEEDER RISERS ARE SCHEMATIC ONLY, AND NOT INTENDED TO INFER LUG ARRANGEMENTS.
- SEE SPECIFICATION FOR GROUNDING REQUIREMENTS, ALLOWABLE PVC USAGE, AND ALLOWABLE EXPOSED EXTERIOR STUB-UPS.
- CONDUCTORS SIZING BASED UPON 60 DEGREE TERMINATIONS FOR OVERCURRENT PROTECTIVE DEVICES RATED 100 AMPERES OR LESS, AND 75 DEGREE TERMINATIONS FOR RATINGS GREATER THAN 100 AMPERES, AS PER NEC TABLE 310.16, 240.4, 310.15(B2), AND 310.15(B4). IN NO CASE SHALL INDICATED SIZING BE DECREASED.
- OBTAIN AVAILABLE FAULT CURRENT AT UTILITY COMPANY TRANSFORMER SECONDARY TERMINALS DIRECTLY FROM SERVING UTILITY COMPANY. ASSUME SAME RATING AT SERVICE MAIN. INCLUDE UTILITY COMPANY CORRESPONDENCE WITH SHOP DRAWINGS. SIZE INTERRUPTING RATINGS OF ALL DOWNSTREAM DEVICES IN ACCORDANCE WITH AVAILABLE FAULT CURRENT AS PER NEC 110.9. UL-RECOGNIZED SERIES RATINGS ACCEPTABLE WITH MINIMUM RATINGS AS PER SPECIFICATION. RECALCULATE FAULT CURRENT AT SECONDARY TERMINALS OF SEPARATELY DERIVED SYSTEMS, BASED ON MANUFACTURER'S TRANSFORMER IMPEDANCE ASSUMING AVAILABLE PRIMARY FAULT CURRENT EQUAL TO SERVICE MAIN. EQUIPMENT THAT IS PART OF A SERIES RATED COMBINATION SHALL BE LEGIBLY MARKED IN THE FIELD BY THE CONTRACTOR AS PER NEC 110.22, TO INDICATE THE EQUIPMENT HAS BEEN APPLIED WITH A SERIES COMBINATION RATING.
- UTILITY COMPANY TO PROVIDE THE CABLING TO THE NEW CT LOCATION. STUB 10FT OUT FROM THE CT CABINET AND COORDINATE EXACT LOCATION WITH UTILITY.
- PROVIDE 400A 208V 3Ø 4W CT CABINET. AMERICAN MIDWEST POWER #CTS4-4L. VERIFY THE EXACT REQUIREMENTS WITH THE UTILITY.

GROUND FOR SYSTEM GROUNDING DETAIL 2/E203



1
E203

RISER DIAGRAM

NTS

2
E203

SYSTEM GROUND DETAIL

NTS

MOTOR & EQUIPMENT SCHEDULE

DESIG.	EQUIPMENT SERVED	HP/AMPS	VOLT	PHASE	DISCONNECT (BY EC)	CONTROLLER (BY EC)	CONTROL INITIATING DEVICE			NOTE
							DEVICE	FURN	MTD	
CU-1	CONDENSING UNIT	18.6 MCA	208 V	1	3Ø/2 NEMA 3R FDS	INTEGRAL	F-1	-	-	FUSE AS PER THE MOCF ON THE EQUIPMENT NAMEPLATE.
EF-1,2	EXHAUST FAN	2	208 V	3	INTEGRAL	INTEGRAL	KITCHEN PANEL	MC	EC	
EF-3	EXHAUST FAN	1/3	120 V	1	INTEGRAL	INTEGRAL	SWITCH	EC	EC	
EF-4,5,6	EXHAUST FAN	FRAC	120 V	1	2ØA 1-POLE TOGGLE	INTEGRAL	SWITCH W/LIGHTS	EC	EC	
F-1	FURNACE	1/2	120 V	1	2ØA 1-POLE TOGGLE	INTEGRAL	T-STAT	MC	EC	
HDO-1,2	HANDICAPPED DOOR OPERATOR	FRAC	120 V	1	2ØA 1-POLE TOGGLE	INTEGRAL	PUSH BUTTON	GC	EC	
MAU-1	MAKE UP AIR UNIT	15.4 MCA	208 V	3	3Ø/3 NEMA 3R FDS	INTEGRAL	KITCHEN PANEL	MC	EC	FUSE AS PER THE MOCF ON THE EQUIPMENT NAMEPLATE. PROVIDE DUCT DETECTION AS PER SPECIFICATION SECTION 283111 AND DETAIL 1/E301
P-1	PUMP	FRAC	120 V	1	CORD & PLUG	INTEGRAL	AQUASTAT	MC	MC	
RTU-1,3	ROOF TOP UNIT	28.9 MCA	208 V	3	6Ø/3 NEMA 3R FDS	INTEGRAL	T-STAT	MC	EC	FUSE AS PER THE MOCF ON THE EQUIPMENT NAMEPLATE.
RTU-2	ROOF TOP UNIT	22.2 MCA	208 V	3	3Ø/3 NEMA 3R FDS	INTEGRAL	T-STAT	MC	EC	FUSE AS PER THE MOCF ON THE EQUIPMENT NAMEPLATE.
RTU-4	ROOF TOP UNIT	19.2 MCA	208 V	3	3Ø/3 NEMA 3R FDS	INTEGRAL	T-STAT	MC	EC	FUSE AS PER THE MOCF ON THE EQUIPMENT NAMEPLATE.
SHED-1	OWNER PROVIDED SHED	TBD	208 V	1	6Ø/2 NEMA 3R FDS	INTEGRAL	N/A	-	-	VERIFY EXACT LOAD IN THE OWNER PROVIDED LOAD CENTER AND FUSE DOWN AS REQUIRED.
VAP-1	VAPORIZER	3000W	208 V	1	3Ø/2 NEMA 3R FDS	INTEGRAL	IGNITOR	MC	MC	



DRAWING HISTORY

NO.	DESCRIPTION	DATE
1	Construction Documents	08-12-26
3	Addendum #2	08-28-26

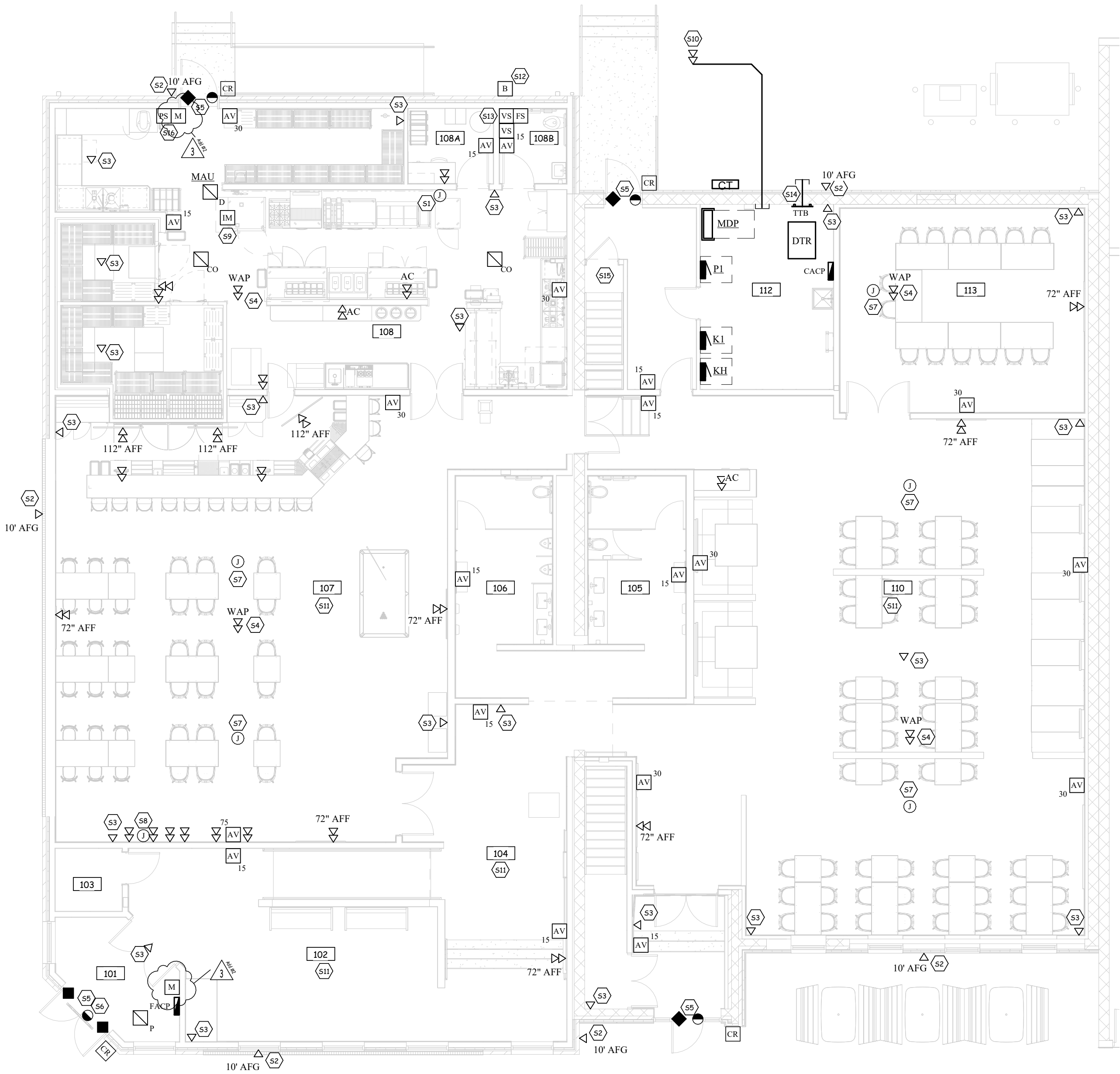
DRAWN BY: TCK

JN: PE 25062

Power Details

SHEET

E203



Keynote Legend	
S1	MOTORIZED GAS VALVE LOCATION. PROVIDE POWER AND CONTROL CONNECTIONS AS REQUIRED. SEE DETAIL 4/E301.
S2	PROVIDE ONE NETWORK DROP AT THIS LOCATION. PROVIDE ONE (1) FOOT OF EXCESS SERVICE LOOP FOR SURVEILLANCE EQUIPMENT SUPPLIED AND INSTALLED BY OTHERS. COORDINATE EXACT LOCATION AS REQUIRED. SEE DETAIL 2/E301 AS REQUIRED.
S3	PROVIDE NETWORK DROP(S) AT THIS LOCATION. PROVIDE TEN (10) FOOT OF EXCESS SERVICE LOOP FOR SURVEILLANCE EQUIPMENT. SURVEILLANCE EQUIPMENT SUPPLIED AND INSTALLED BY OTHERS. PROVIDE PROPER J-HOOK SUPPORT AND CABLE TIE TO STRUCTURE AS REQUIRED. COORDINATE EXACT LOCATION AS REQUIRED. SEE DETAIL 2/E301 AS REQUIRED.
S4	PROVIDE CAT6A NETWORK DROP(S) AT THIS LOCATION ABOVE ACCESSIBLE CEILING SPACE OR AT THE CEILING STRUCTURE. PROVIDE FIFTEEN (15) FOOT OF EXCESS SERVICE LOOP FOR WIRELESS ACCESS POINT. WIRELESS ACCESS POINT SUPPLIED AND INSTALLED BY OTHERS. PROVIDE PROPER J-HOOK AND CABLE TIE TO STRUCTURE AS REQUIRED.
S5	ROUGH-IN FOR CONTROL ACCESS SYSTEM AS PER DETAIL 5/E301. CONDUIT SHALL BE ROUTED ALL THE WAY BACK TO THE CONTROLLED ACCESS CONTROL PANEL. EC TO INSTALL THE CABLING PROVIDED BY OWNERS VENDOR. COORDINATE EXACT ROUTING WITH OWNERS VENDOR.
S6	PROVIDE AND INSTALL RELAYS AS REQUIRED TO INTERFACE ACCESS CONTROL SYSTEM WITH HANDICAP DOOR OPERATORS. EXIT DOOR BUTTON RELAY SHALL AUTOMATICALLY TRIGGER ELECTRIFIED LATCH. ENTRANCE DOOR BUTTON RELAY SHALL DISABLE OPERATOR UNLESS ELECTRIFIED LATCH IS ENERGIZED.
S7	PROVIDE JUNCTION BOX AT THIS LOCATION AND RACEWAY BACK TO THE JUKE BOX LOCATION WITH PULL STRING FOR FUTURE SPEAKER CABLING BY OTHERS.
S8	JUKE BOX LOCATION
S9	FACP SHALL MONITOR HOOD SUPPRESSION SYSTEM AS A SUPERVISORY ALARM.
S10	PROVIDE CONDUIT WITH WATER BLOCKED OUTSIDE PLANT DATA CABLING TO THE FUTURE OWNER PROVIDED SHED. VERIFY EXACT LOCATION WITH OWNER PRIOR TO INSTALL.
S11	ALL DATA RUNS THROUGH EXPOSED CEILING(S) SHALL BE RUN IN CONDUIT AND PAINTED BLACK TO MATCH THE CEILING(S).
S12	VERIFY THE FIRE SPRINKLER BELL LOCATION WITH FIRE SUPPRESSION SYSTEM INSTALLER AND INSTALL AS PER THEIR REQUIREMENTS.
S13	VERIFY THE FIRE SPRINKLER RISER LOCATION WITH FIRE SUPPRESSION SYSTEM INSTALLER AND INSTALL THE REQUIRED NUMBER OF FLOW SWITCHES AND TAMPER SWITCHES AS PER THEIR REQUIREMENTS.
S14	PROVIDE 3" CONDUIT STUB TO OUTSIDE THE BUILDING FOR THE INTERNET SERVICE PROVIDER. VERIFY EXACT LOCATION WITH THE ISP.
S15	PROVIDE TEN (10) NEW NOTIFICATION DEVICES IN THE BASEMENT AREA. SEE KEYNOTE E6 LOCATIONS SHOWN 2/E001
S16	APPROXIMATE LOCATION OF HOOD PULL STATION. COORDINATE EXACT LOCATION WITH FOOD SERVICE DRAWINGS.



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DRAWING HISTORY

NO.	DESCRIPTION	DATE
1	Construction Documents	08-13-26
3	Addendum #2	08-28-26

DRAWN BY: TCK JN: PE 25062

Systems First Floor Plan

SHEET

E300