

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. (62 pages total)

GENERAL

1. TERO shall **not** be required on this project.
1. G001 – General Notes / Drawing Index: Updated to add sheet S201 – Braced Frames

CIVIL

No information to include within Addendum #03

STRUCTURAL

DRAWINGS:

S101 – Foundation Plan

1. Update Column Schedule as shown
2. 1/S101
 - a. Update column and pad footing sizes as shown
 - b. Add Grid 2.2 and new column, pier and pad footing along Grid D.

S102 – Roof Framing Plan

1. Update Roof Decking Schedule as shown
2. Update Lintel Schedule as shown
3. Update Keynotes – Snow Drift as shown
4. 1/S101
 - a. Update beam and joist sizes as shown
 - b. Add Grid 2.2 and new column along Grid D.
 - a. Add snow drift to plan.

S201 – Braced Frames

1. Add Sheet

S301 – Foundation Details

1. 11/S201 – Update base plate dimensions and weld as shown.

S303 – Foundation Details

1. P1, P2, P3 – Update pier size as shown.

S501 – Framing Details

1. 4/S501 – Update detail as shown

S503 – Framing Details

1. 2/S503 – Update detail to show beam over column
2. 4/S503 – Update deck edge angle size
3. 5/S503 – Update detail to show beam over column
4. 6/S503 – Update detail call-out
5. 13/S503 – Update detail to show beam over column.

ARCHITECTURAL

SPECIFICATIONS:

1. 00 2110 – Instructions to Bidders
 - a. Updated to note that “TERO shall not be required for this project.”

DRAWINGS:

1. A401 – Enlarged Plans & Interior Elevations
 - a. 10/A401 Tile on Restrooms N wall changed from T4 to T3.
2. A701 – Finish Plan
 - a. Flooring in VEST 111 changed from CONC-S to WOM-1.

FOODSERVICE

SPECIFICATIONS:

2. 11 4000 – Foodservice Equipment
 - b. Page 18 – Item 18.1 added
 - c. Page 32 – Item 70.1 added.
 - d. No substitution requests have been received. Per the bid requirements for alternates and substitutions (Ref. Section 11 4000, 1.04 Alternates and Substitutions), no substitutions submitted within 10 days of the bid date and time will be accepted. Contractors are expected to provide the foodservice equipment as specified.

MECHANICAL

DRAWINGS:

1. M100 - Demolition Plan
 - a. 1/M100 Mechanical Demolition Plan: Notes have been added regarding existing toilet room exhaust.
2. M300 - Mechanical Plan
 - a. 1/M300 HVAC Plan: Extend existing toilet room exhausts to roof termination.
 - b. 2/M300 Mech Roof Plan: Provide roof termination for existing toilet room exhausts.

ELECTRICAL

SPECIFICATIONS:

1. 26 2713 – Electric Service
 - a. Section 26 2713 was updated to reflect the CT metering and costs to be incurred by the owner.

CLARIFICATION NOTE:

1. Sheet E300 – Systems First Floor Plan
 - a. For Keynotes S2 and S3 verify exact camera height and type with owners' vendor. RTC will provide and install the surveillance system. The electrical contractor is responsible for the rough-ins and data cabling to all locations.

ATTACHMENTS:

2. 00 2110 – Instructions to Bidders
3. 11 4000 – Foodservice Equipment
4. 26 2713 – Electric Service
5. G001 – General Notes / Drawing Index
6. S101 – Foundation Plan
7. S102 – Roof Framing Plan
8. S201 – Braced Frames
9. S301 – Foundation Details
10. S303 – Foundation Details
11. S501 – Framing Details
12. S503 – Framing Details
13. A101 – First Floor Plan
14. A701 – Finish Plan
15. M100 - Demolition Plan
16. M300 - Mechanical Plan

END OF ADDENDUM 03

**SECTION 00 2110
INSTRUCTIONS TO BIDDERS - ND**

THE WORK: The project is a restaurant/bar which includes a 4,600 sf addition and an interior demolition and remodel of an existing 3,700 sf space, for a total of 8,300 sf.

SECURING DOCUMENTS

Copies of the proposed Contract Documents may be obtained upon the condition set forth in the Advertisement to Bid from section 00 1110 Advertisement for Bids.

BID FORM

In order to receive consideration, prepare bids in strict accordance with the following:

Make bids upon the forms provided, properly signed and with all items filled out. Do not change the wording of the bid form, and do not add words to the bid form. Make no additional stipulation or qualify the bid in any other manner. Unauthorized conditions, or provisions attached to the bid will be cause for rejection of the bid. If alterations by erasure or interlineation are made for any reason, the bidder must initial them.

No telegraphic or facsimile bid or modification of same (by same methods) will be considered. No bids received after the time fixed for receiving them will be considered. Late bids will be returned to the bidder unopened.

Address bids to the Owner, and deliver to the designated bid opening location on or before the day and hour set for opening the bids. Enclose each bid in a sealed envelope bearing the title of the Work, the name of the bidder, and the date and hour of the bid opening. Submit, **in duplicate**, signed copies of the bid.

If an alternate bid is asked for on a type or method of construction, which a bidder does not desire to bid, the bidder shall insert the words "no bid" in the proper place. If an alternate does not involve a change in price from the base bid, the bidder shall insert the words "no change" in the proper place. Unauthorized or bidders alternates will not be considered.

Each copy of the Bid shall include the legal name of the Bidder and a statement that the Bidder is a sole proprietor, a partnership, a corporation, or other legal entity. Each copy shall be signed by the person or persons legally authorized to bind the Bidder to a contract. A Bid by a corporation shall further give the state of incorporation and have the corporate seal affixed. A Bid submitted by an agent shall have a current power of attorney attached certifying the agent's authority to bind the Bidder.

Each bid must give the full business address of the bidder and be signed by him with his usual signature. Bids by partnerships must furnish the full name of all partners and must be signed in the partnership name by one of the members of the partnership or by an authorized representative, followed by the signature and designation of the person signing. Bids by corporations must be signed with the legal name of the corporation, followed by the signature and designation of the president, secretary, or other person authorized to bind it in the matter. The name of each person signing shall also be typed or printed below the signature. A bid by a person who affixes to his signature the word "President", "Secretary", "Agent", or other designation, without disclosing his principal, may be held to be the bid of the individual signing.

The Bidder shall, within ten days of notification of award of a Contract for the Work, submit the following information to the Architect:

Proof of specified insurance;

Schedule of values;

Listing of the Work to be performed by the Bidder with his own forces and a list of names of the Sub-contractors or other persons or entities proposed for portions of the Work. Note that some information is required to be submitted with the Bid.

BONDS/SECURITY

Bid security in the amount stated in the invitation to Bid must accompany each bid. The successful bidder's security will be retained until he has signed the Contract and has furnished the required Certificates of Insurance.

The Owner reserves the right to retain the security of all bidders until the successful bidder enters into the Contract or until 30 days after bid opening, whichever is sooner. Other bid security will be returned upon request as soon as practicable. If any bidder refuses to enter into a Contract, the Owner may retain his bid security as liquidated damages but not as a penalty.

Prior to signing the Contract, the Owner will require the successful bidder to secure and post a Payment and Performance Bond, in the amount of 100% of the Contract Sum. Such bonds shall be issued by Surety acceptable to the Owner and by a Bonding Company licensed in the state where the construction is to be done. The Bond shall remain current during the course of Construction concurrent with the Contract amount as it remains unchanged or as it is modified by "Add-on" or "deduct" Change Orders.

EXAMINATION OF DOCUMENTS AND SITE OF WORK

Before submitting a bid, each bidder shall examine the Drawings read the Specifications and all other proposed Contract Documents, and shall visit the site of the Work. Each bidder shall fully inform himself prior to bidding as to existing conditions and limitations under which the Work is to be performed, and shall include in his bid a sum to cover the cost of items necessary to perform the Work as set forth in the proposed Contract Documents. No allowance will be made to a bidder because of lack of such examination or knowledge. The submission of a bid will be considered as conclusive evidence that the bidder has made such examination.

Bidders shall use complete sets of Bidding Documents in preparing Bids; neither Owner nor Architect assume any responsibility for errors or misinterpretations resulting from the use of incomplete sets of Bidding Documents.

Owner or Architect in making copies of Bidding Documents available on above terms do so only for purpose of obtaining Bids on the documented Work and do not infer permission for any other use.

Copies of standards referenced in Bidding Documents are available at the Architect's Office.

PROOF OF COMPETENCY OF BIDDER

A bidder may be required to furnish evidence satisfactory to the Owner that he and his proposed subcontractors have sufficient means and experience in the types of work called for to assure completion of the Contract in a timely and satisfactory manner. The Owner reserves the right to request a Contractor's Qualification Statement on A1A form A305 prior to the award of a contract.

WITHDRAWAL OF BIDS

A bidder may modify or withdraw his bid (including adjusting of bid security if necessary), either personally or by written request, at any time prior to the scheduled time for opening bids.

No bidder may withdraw his bid for a period of **30** calendar days after the date and time of the opening thereof, and bids shall be subject to acceptance by the Owner during this period.

AWARD OR REJECTION OF BIDS

It is the intent of the Owner to award a contract to the responsible bidder who has proposed a bid, including any alternates, which in his judgment, is in his own best interests, and does not exceed the funds available. The Owner reserves the right to reject any or all bids, and to waive any informality and irregularity in the bids and in the bidding, except as it is prohibited by law.

The Owner shall have the right to accept Alternates in any order or combination, and to determine the successful Bidder on the basis of the sum of the Base Bid and the Alternates accepted.

EXECUTION OF AGREEMENT

The bidder to whom the Contract is awarded shall, within fifteen calendar days after notice of award and receipt of Agreement forms from the Owner, sign and deliver required copies to the Architect.

At or prior to delivery of the signed Agreement, the bidder to whom the Contract is awarded shall provide to the Owner Certificates of Insurance required by the Contract Documents and such Payment and Performance Bond as are required by the Owner.

Bonds and Certificates of Insurance shall be approved by the Owner and Architect before the successful bidder may proceed with the Work. Failure or refusal to provide Bonds or Certificates of Insurance in a form satisfactory to the Owner and Architect shall subject the successful bidder to loss of time from the allowable construction period equal to the time of delay in furnishing the required material.

Along with the signed Agreement forms and Bonds, the Bidder awarded the Contract shall submit:

- Performance/Payment Bonds
- Proof of specified Insurance
- Tax Clearance Certificate
- Workman's Compensation Certificate
- Schedule of Values

All of this material shall be returned to the Architect within 10 days of proof of receipt.

A Schedule of Values of Construction shall be kept current and copies submitted with each request for payment approval. The Architect will supply forms for this use. No payment request will be approved until the Schedule of Values is submitted and approved.

Note that per North Dakota Century Code 43-07-20 Employment Preference in Contracts:

"In all contracts, except those which involve federal-aid funds and when a preference or discrimination would be contrary to a federal law or regulation, hereafter let for state, county, city, school district, or township construction, repair, or maintenance work under any laws of this state, there shall be inserted a provision by which the contractor must give preference to the employment of bona fide North Dakota residents, as determined by section 54-01-26, with preference given first to honorably discharged disabled veterans and veterans of the armed forces of the United States, as defined in section 37-19.1-01, who are deemed to be qualified in the performance of that work."

INTERPRETATION OF CONTRACT DOCUMENTS PRIOR TO BIDDING

If any person contemplating submitting a bid for the Work is in doubt as to the true meaning of any part of the proposed Contract Documents, or finds discrepancies in or omissions from any part of the proposed Contract Documents, he may submit to the Architect a written request for interpretation thereof **not later than three days** before bids will be opened. The person submitting the request shall be responsible for its prompt delivery.

Interpretation or correction of proposed Contract Documents will be made only by Addendum and will be mailed or delivered to each bidder of record or document holder. The Owner or Architect will not be responsible for any other explanations or interpretations of the proposed Contract Documents. Each bidder is responsible for determining whether or not they have received an Addendum issued and acknowledge receipt on the Bid Forms submitted.

It is the intent of these documents to produce a design or function (including all materials, parts, equipment systems, and details) to comply with Americans With Disabilities Act of 2010 (ADA). Should any of the above portions or entities be specified or shown to contradict the ADA requirements, notify the Architect immediately and corrective measures will be issued by addendum.

Any item specified by reference to a Commercial Standard, Federal Specification, trade association standard, or other similar standard, shall comply with the requirements for design, manufacture, and installation of the latest revision thereto in effect at the time of bidding. Where this Specification requires a better quality than such standard, the Specification shall govern.

Where a proprietary material or method is specified for one use, the intention is to establish a standard of quality, performance or size and not to exclude another product of equal merit.

For proprietary items, bids shall be based on items named in the Specification, or on items, which the Architect designates, by Addendum as an approved equal. An item named in the Specification or by Addendum will be acceptable only when it meets all other requirements of the Specifications, including the specification of the manufacturer as of the date of bidding. Requests for approval of an item as equal will not be considered unless the Architect receives sufficient data for evaluation **seven days** prior to bid opening. The Architect will consider delivery time and availability of service as well as the product itself, in acting on a request for approval under provision of this paragraph.

In the event of an extended bid date the **original seven-day** requirement will remain in effect unless changed by written addendum.

Where the Contractor chooses to use an item approved as above but other than the one shown on the details or specified in detail, he shall be responsible for coordinating any necessary changes in other Work, and shall bear the cost of such changes. Current bidders and/or planholders lists will be issued with each addendum. No lists will be mailed or faxed to any bidder or supplier within the three (3) days prior

to the bid opening. No substitutions will be considered after the Contract award unless specifically provided in the Contract Documents.

Note that there is some VCT Flooring to be abated by the Owner's abatement contractor. See the Demo Plan and the Asbestos Report. General Contractor to work with Owner to allow this work to occur.

BID SUBMISSION (NORTH DAKOTA)

Only firms holding a North Dakota State Contractor's License of proper classification will be eligible to submit bids. The license number and date of renewal must appear on the proposal and be the proper class for the highest amount of the bid submitted. Licenses may be obtained through the Office of the Secretary of State, Bismarck, North Dakota. A Contractor must be the holder of such license at least ten days prior to date set to receive bids, to become a qualified bidder, and it must be renewed for the current year. Sub-contractors shall meet the requirements of Section 43-07 of the North Dakota Century Code.

Envelopes containing bids shall have on the outside in addition to the name and address of the Owner, the class and number of Contractor's license and date the license was last renewed, project name, Bidder name and address, and addenda received. The bid security and license renewal certificate shall be in a separate envelope fastened securely to the envelope containing the bid. All copies of the Bid, the bid security, and any other documents required to be submitted with the Bid shall be enclosed in a sealed opaque envelope. If the Bid is sent by mail, the sealed envelope shall be enclosed in a separate mailing envelope with the notation "SEALED BID ENCLOSED FOR **NEW TOWN AMERICAN LEGION**, " on the face thereof.

Bids may be hand carried to the place of the bid opening just before the opening.

Each Bidder, or his suppliers, shall include and pay for all North Dakota sales taxes, use taxes, gasoline taxes, and vehicle license fees applicable to this work.

Note that TERO shall not be required for this project.

CONSTRUCTION TIME

All work should be substantially complete as soon as possible and the bidder shall indicate on his bid form the calendar days he proposes to have the Work completed.

All work is contemplated to begin immediately concurrent with the construction season(s) and carried forward to be substantially complete as soon as possible. The bidders shall indicate on the bid form the number of calendar days they deem required for completion. The date listed (by the accepted bidder) will then become the contractual completion date for references specified herein. Mechanical and Electrical Contractors may list "Per the G.C." in lieu of actual calendar days understanding they will be held to the selected General Contractor's number of calendar days listed on their bid form.

No damages, extended overhead expenses, or compensation for weather delays will be allowed or paid to the Contractor as a result of construction extending beyond the project schedule as outlined in the bid specifications.

The Agreement will include a stipulation that the Work be completed by the date or number of calendar days set forth by the Contractor on his bid following receipt of the Owner's Notice to Proceed.

PRE-BID WALKTHROUGH

A pre-bid walkthrough is scheduled for **August 26th at 2:00 pm CT** at the American Legion, 352 Main St, New Town, ND 58763. All interested bidders are welcome to attend to have bidding questions answered and review all existing conditions.

END OF SECTION

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-COVBASE-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 18.1 - MODULAR WASTE DRAIN WITH OVERFLOW (1 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 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 overself

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 70.1 - MODULAR WASTE DRAIN (1 REQ'D)

T&S Brass Model B-3992

Modular Waste Drain Valve, 3-1/2" sink opening, 2" NPT male / 1-1/2" female outlet

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

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. 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

**SECTION 26 2713
ELECTRIC SERVICE****PART 1 – GENERAL****1.1 DESCRIPTION****A. Work Included**

1. Provide electrical service from Mountrail-Williams's point of connection to main switch.

B. Description of System

1. 120/208 V, 3 Phase, 4 Wire

PART 2 – PRODUCTS**2.1 METERING****A. CT metering.****B. Utility company to furnish all instrument transformers and meters.****C. Meter Sockets: Provide as required by utility company.****2.2 CURRENT TRANSFORMER CABINETS****A. Construction**

1. NEMA 3R.
2. 14-gauge galvanized steel.
3. Gray enamel finish, or as required by serving utility.
4. Single hinge cover with combination padlock and sealing wire.

B. Bus Assembly

1. Amperage as indicated on Drawings.
2. Copper bus bar.
3. Glaskyd insulator supports.
4. Combination disconnect/connector kit.
5. Window CT bus link kit.
6. Compression lugs.

C. Combination Back Pan

1. Galvanized steel
2. Prepunched to accept bar type current transformers.

D. Manufacturer: American Midwest Power, Inc., Electro Mechanical Industries, Inc., or States Electric Mfg. Co.

2.3 TRANSITION CABINETS

A. Construction

1. 12-gauge galvanized phosphated steel.
2. Primed and painted one coat forest green enamel.
3. Lift off covers - both sides.
4. Padlocking handle with two point latch mechanism.
5. Penta head sealing bolt.
6. No trough openings, or furnish NEMA 3R cover plates.

B. Bus Assembly

1. Amperage as indicated on Drawings.
2. Copper bus bar.
3. Prepunched to NEMA standards for up to five utility company lugs.
4. Compression lugs on load side.
5. Ground stud.
6. Provision for bar type CT's.

- C. Manufacturer: Shallbetter CB series, or approved equal by American Midwest Power, Inc., Electro Mechanical Industries, Inc., or States Electric Mfg. Co.

PART 3 – EXECUTION

3.1 INSTALLATION

- A. Verify with utility company prior to Bid all specific equipment requirements, and installation requirements particular to this service installation and make allowances thereto.
- B. All utility company fees and charges associated with service installation shall be paid directly by the owner. The utility company is to provide the conductors between the pad and the CT cabinet. Provide conduit with sweeps from below the CT cabinet to 10 feet towards the transformer.
- C. Include in Bid all miscellaneous lugs, ground rods, site and pad conduits, sleeves, and other appurtenances required for service installation and not provided by utility company.
- D. Transformer and Equipment Pads
1. Concrete pads provided by Division 26.
 2. Size per utility company requirements.
 3. Coordinate installation.
- E. Contractor is totally responsible for all utility company coordination, metering equipment placement, and transformer location, with respect to service installation.
- F. Service installation shall comply with utility company rules and regulations.

G. Cabinets

1. Install cabinets in accordance with Code, product listing and manufacturer's recommendations.
2. Install where shown on Drawings.
3. Plumb and level.
4. Top of trim 6'-3" above finished floor.

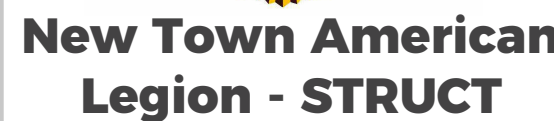
3.2 IDENTIFICATION

- A. Identify cabinets with nameplates in accordance with Section 260553.
- B. Inscription as directed by Engineer.
- C. Provide available fault current calculations for cabinets based on actual installation criteria (conductor lengths, raceway types, etc.). Include calculation information in Record Manuals.

3.3 CLEAN UP

- A. **Clean** and **vacuum interior** to remove all wire and insulation scraps, dust and dirt.
- B. Clean all exposed surfaces immediately prior to final inspection.

END OF SECTION



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ICON ARCHITECTURAL GROUP
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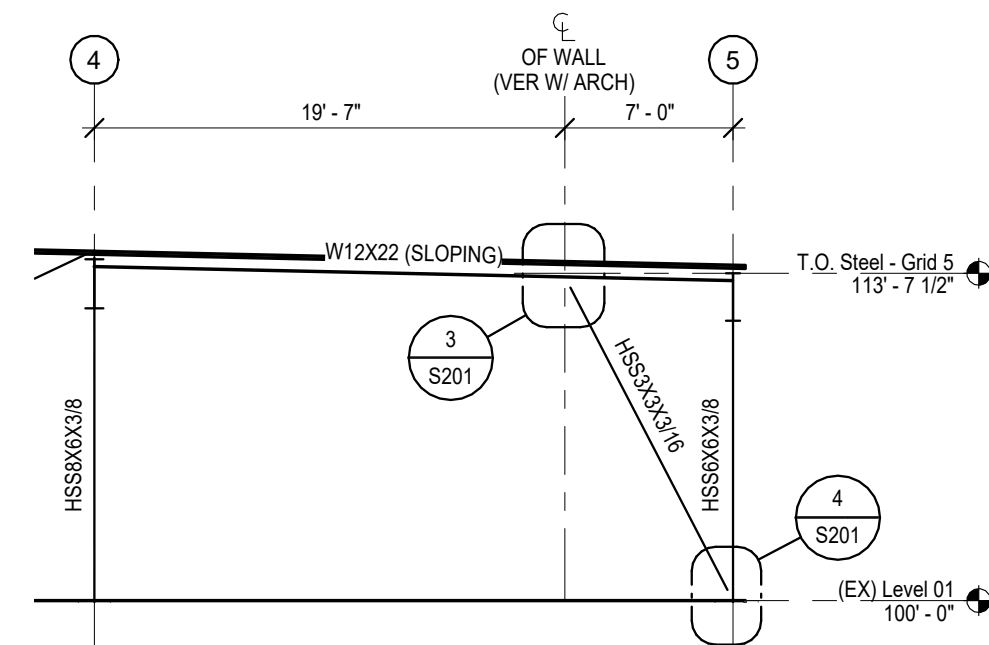
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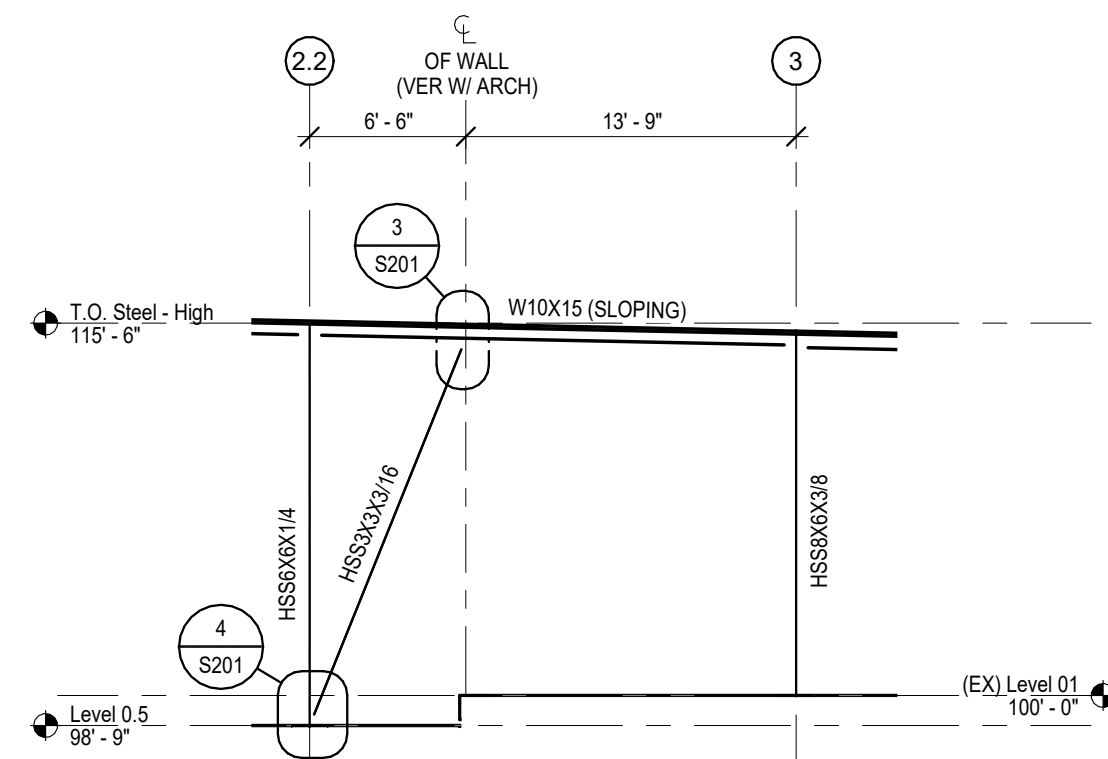
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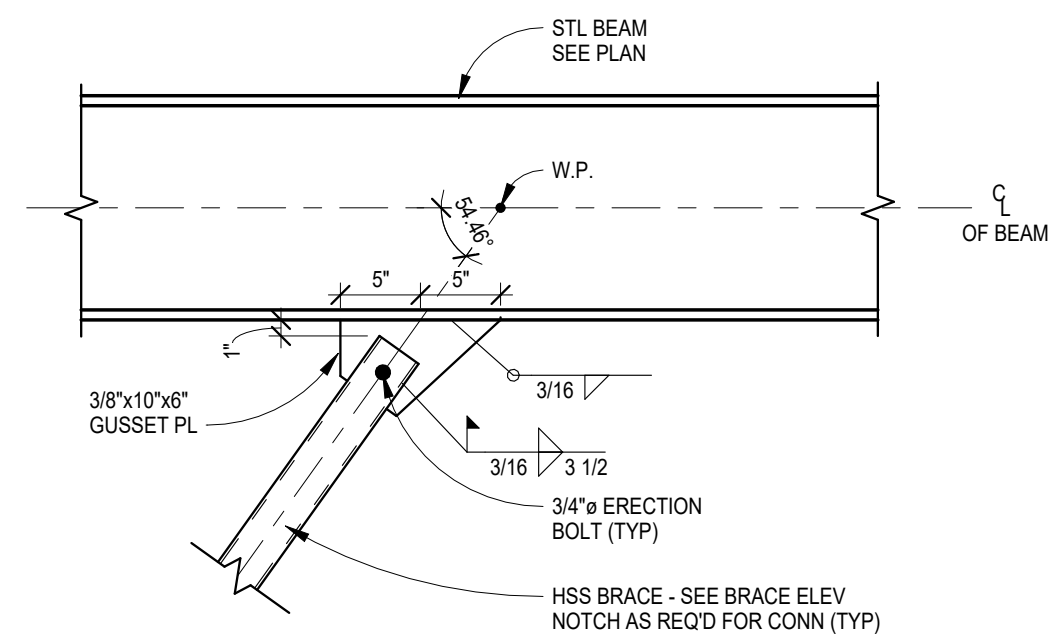
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BLOOMINGTON, MN 55425
(612) 325.1494 OFFICE



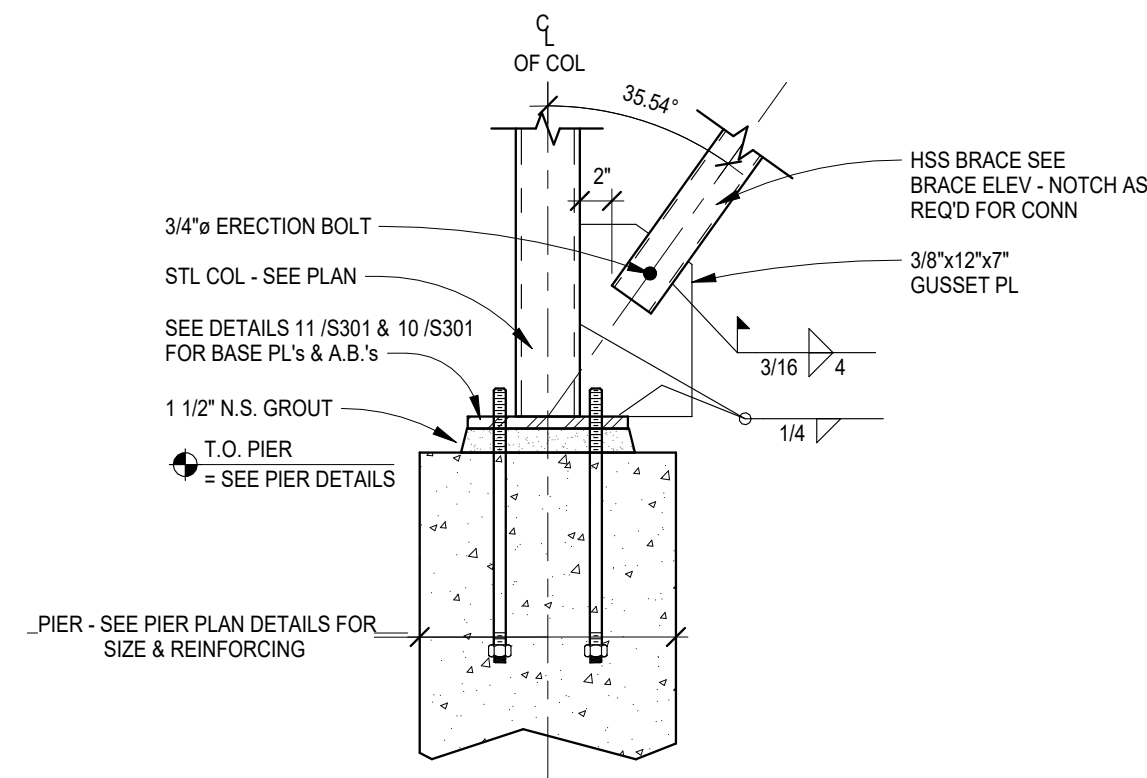
Framing Elevation - Grid B

$$1/8" = 1'-0"$$


Framing Elevation - Grid D

$$1/8'' = 1'-0''$$


Brace Elevation

$$1'' = 1'-0''$$


Brace Connection

$$1'' = 1'-0''$$


DRAWING HISTORY

NO.	DESCRIPTION	DATE
3	Addendum #3	08/31/2026

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JN: 23-018

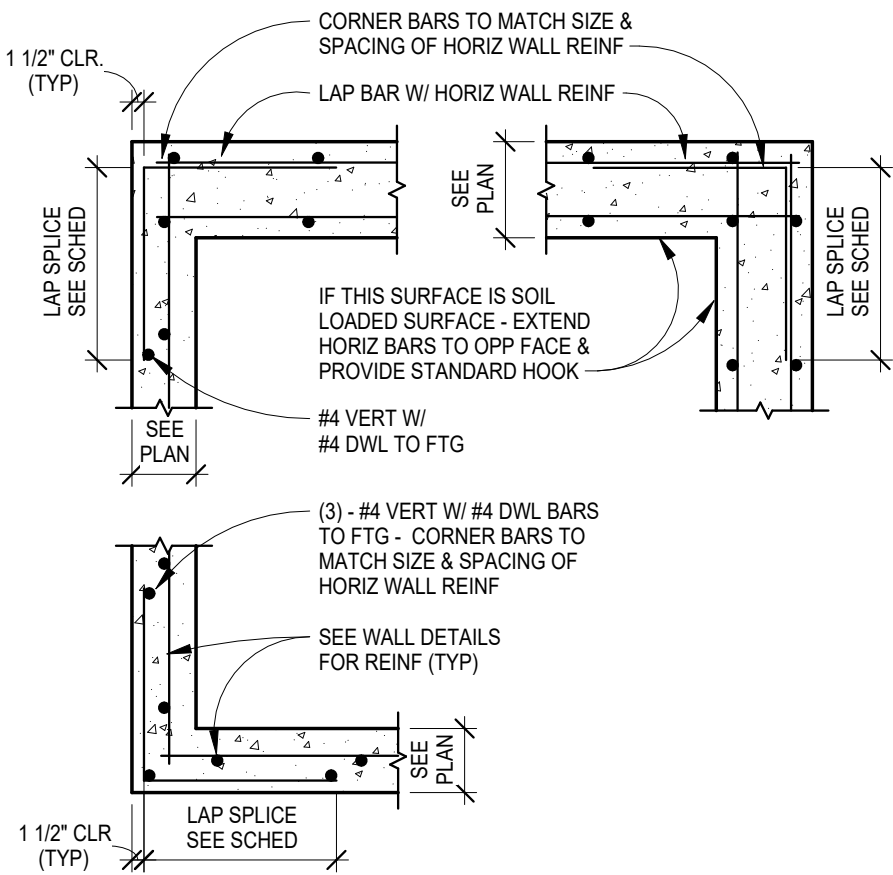
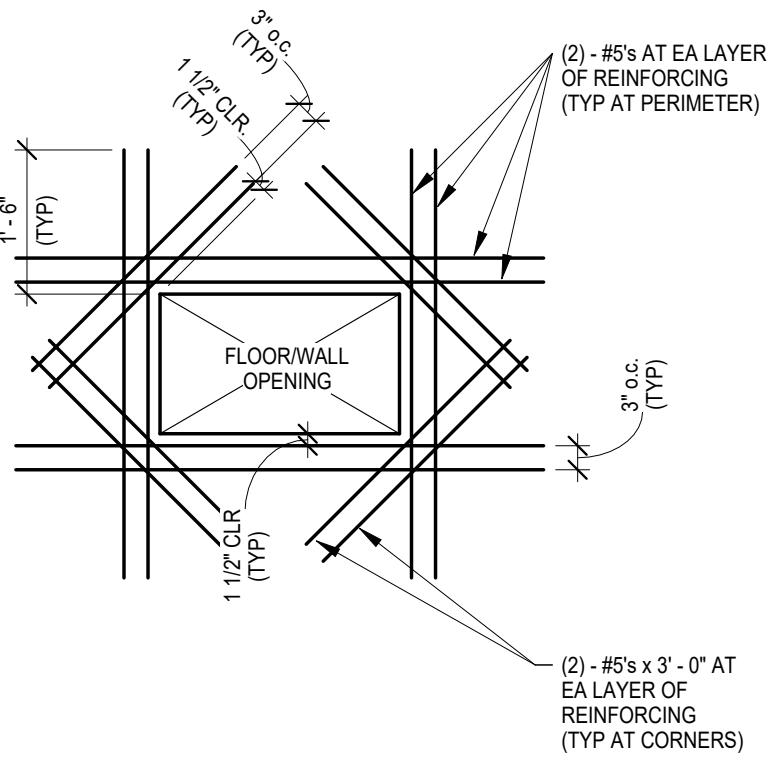
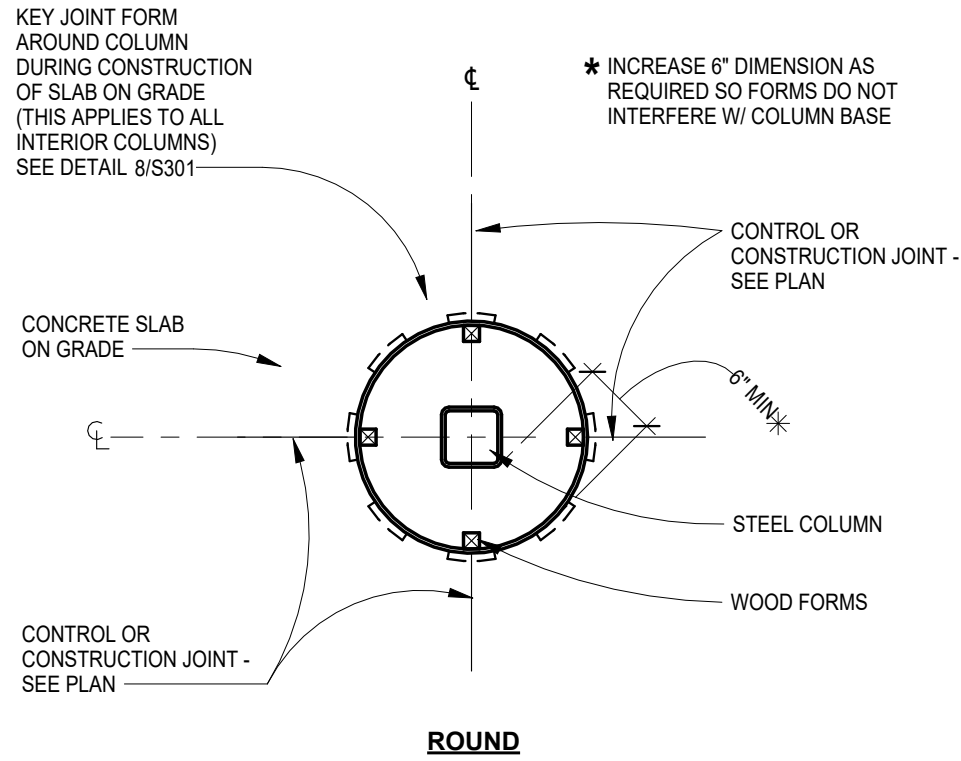
Brace Frames

SHEET

S201

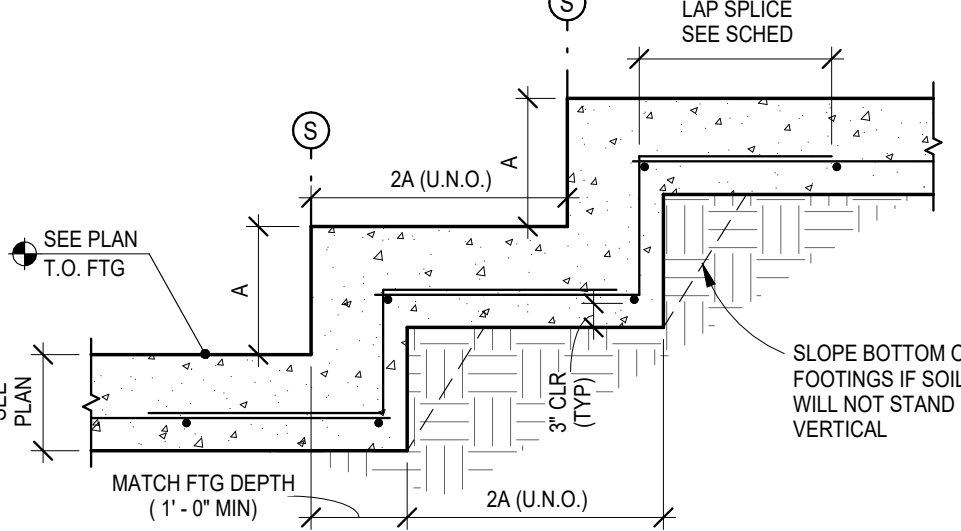
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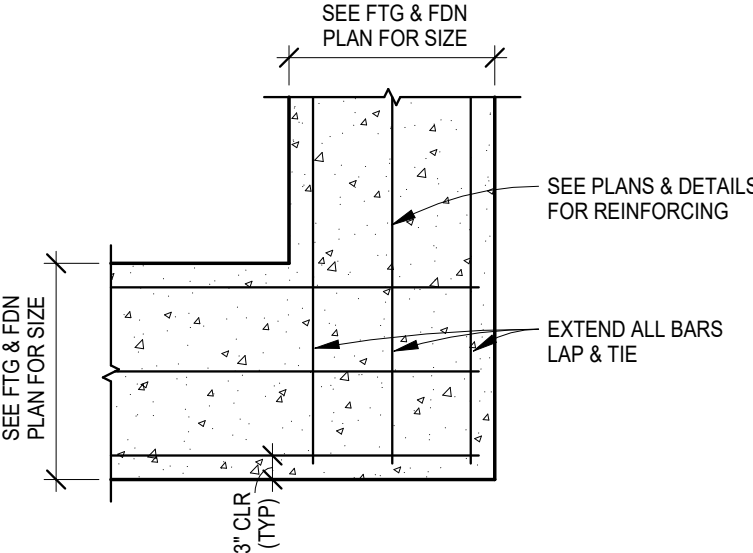
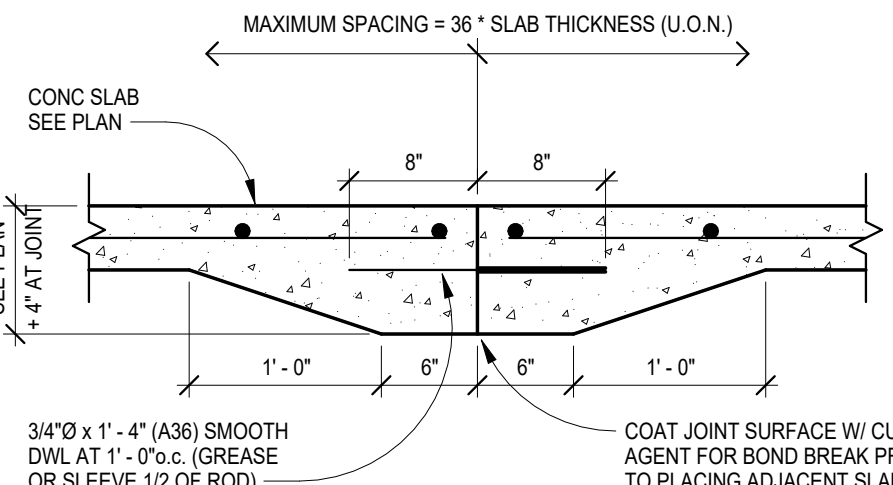
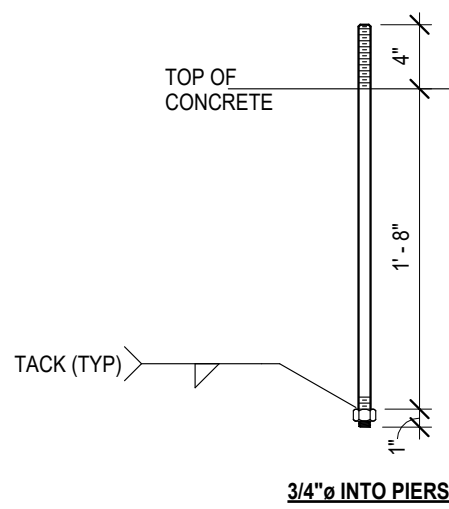
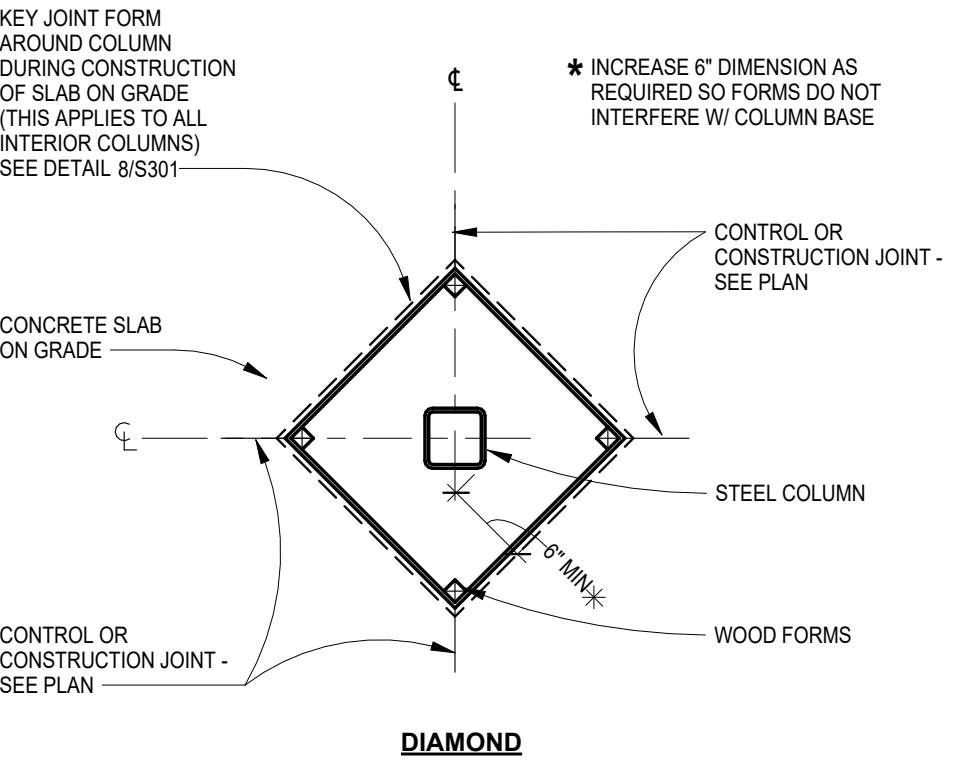
- SEE PLAN FOR FOOTING SIZE AND REINFORCING
- SLOPED OR STEPPED FOOTINGS SHALL BE CAST AS A UNIT
- STEPPED FOOTING LINES SHOWN ON PLAN ARE TOP OF FOOTING



9 S301 Re-Entrant Corner Reinforcing
NO SCALE

5 S301 Wall Corner Reinforcing
NO SCALE

1 S301 Stepped Wall Footing
NO SCALE

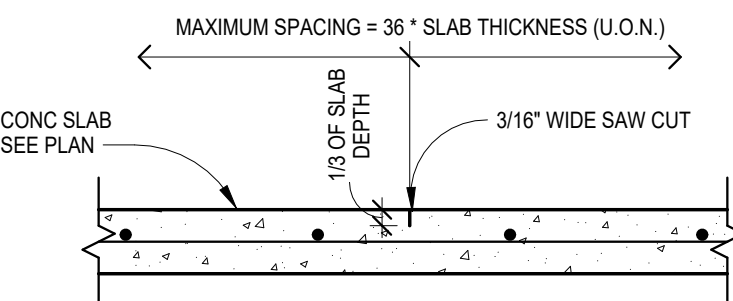
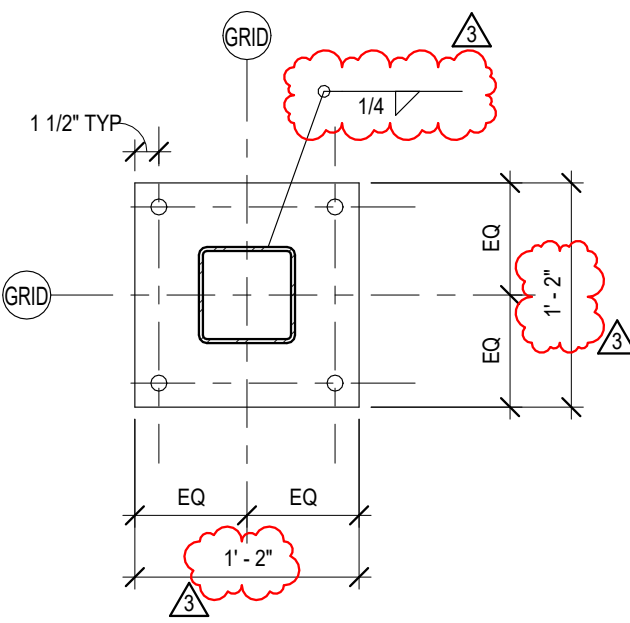


12 S301 Column Isolation Joint
NO SCALE

10 S301 Anchor Rods
1" = 1'-0"

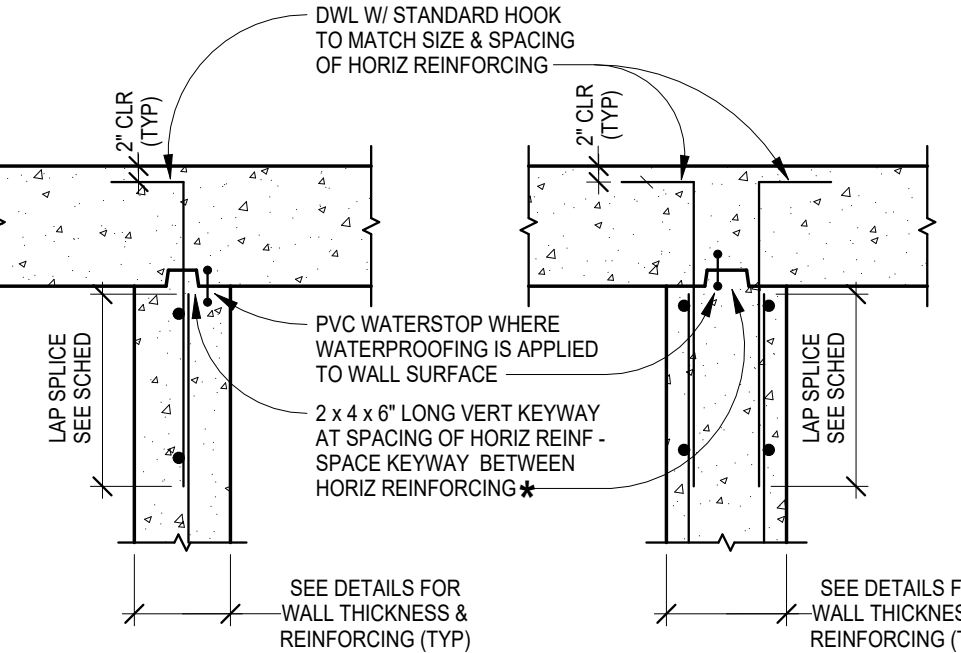
6 S301 Floor Construction Joint (CCJ)
NO SCALE

2 S301 Footing Corner
NO SCALE



NOTE:

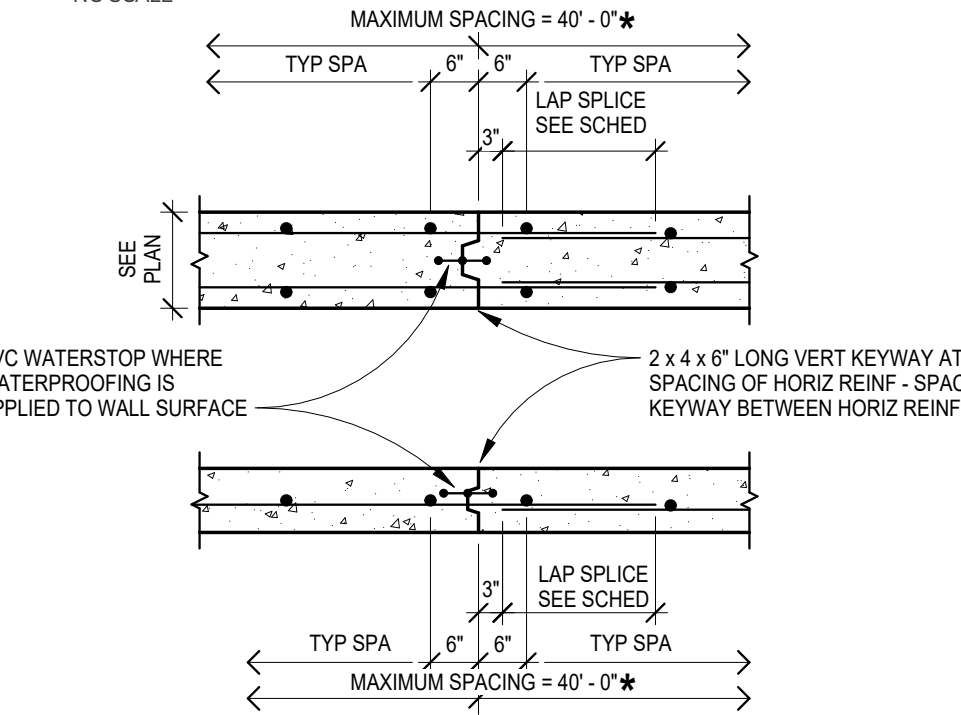
SAW CUT SHALL BE EXECUTED AS SOON AS CONCRETE HAS HARDENED SUFFICIENTLY TO PREVENT AGGREGATE DISLODGING BY SAW & PRIOR TO SHRINKAGE STRESS CRACKING



*NOTES:

- CONSTRUCTION JOINT SHOWN MAY BE OMITTED AT CONTRACTOR'S OPTION
- KEYWAY TO BE CONTINUOUS WHERE PVC WATERSTOP IS REQUIRED

Wall Intersection



*NOTES:

- KEYWAY MAY BE CONTINUOUS AT CONTRACTOR'S OPTION
- MAXIMUM JOINT SPACING DIMENSION MAY BE INCREASED TO
 - 80'-0" IF INTERIOR SURFACE IS NOT EXPOSED
 - 120'-0" IF WALL IS BACKFILLED ON BOTH SIDES FULL HEIGHT

8 S301 Floor Key Joint
NO SCALE

4 S301 Wall Construction Joint (WCJ)
NO SCALE



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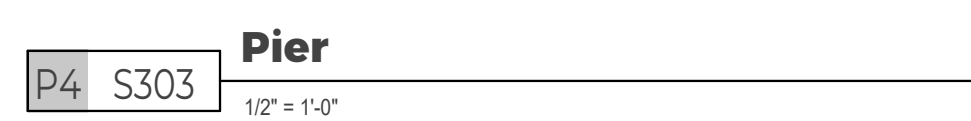
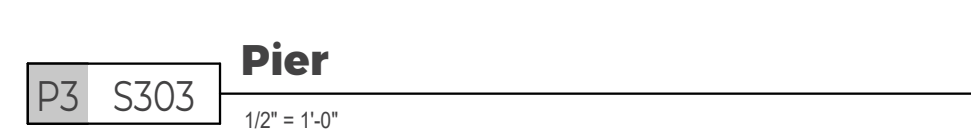
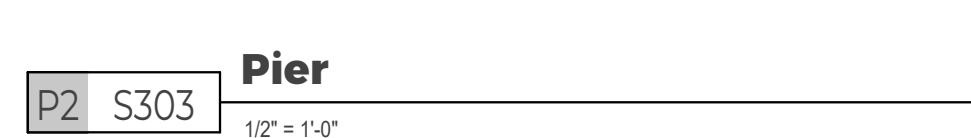
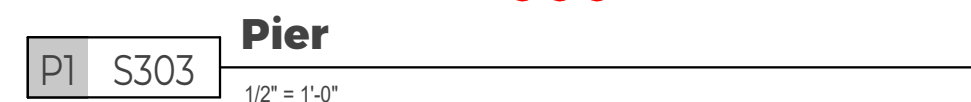
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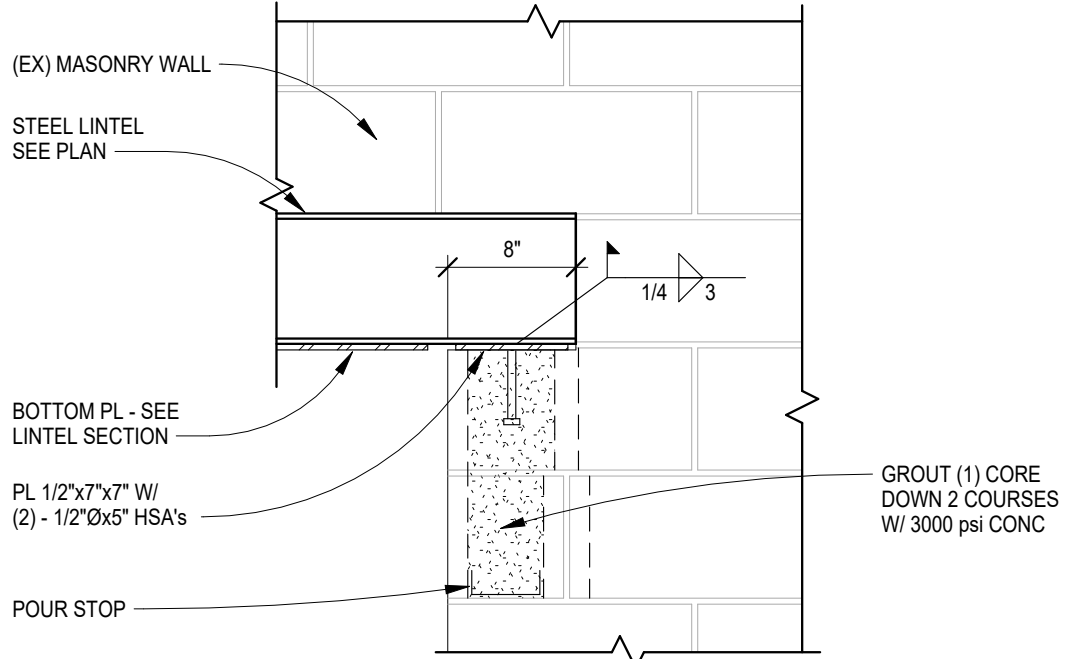
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Foundation Details

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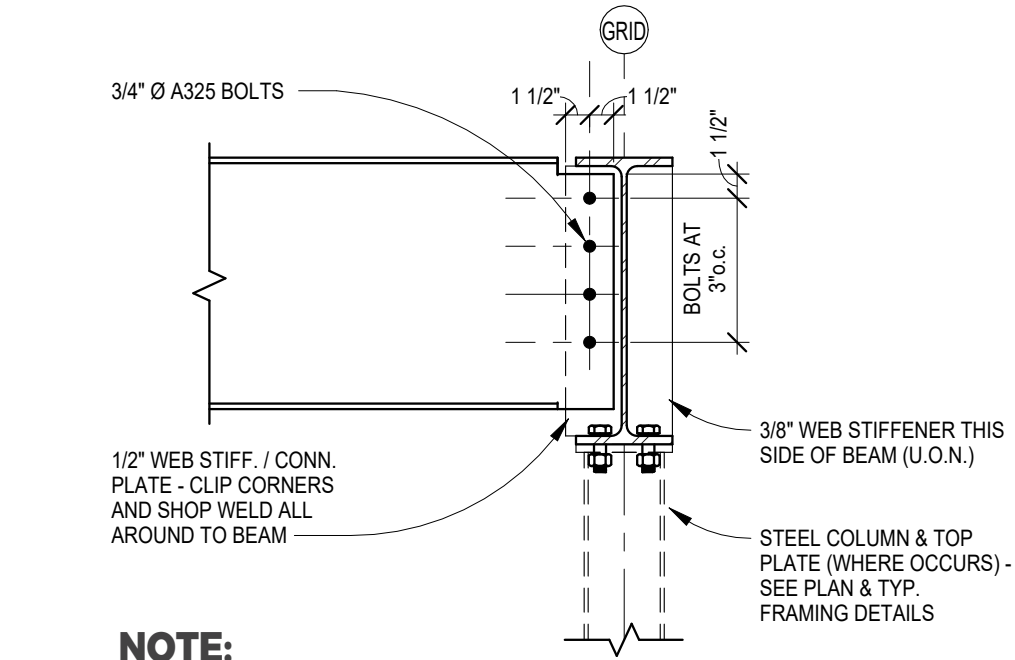
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6 S501 Lintel Bearing

1" = 1'-0"

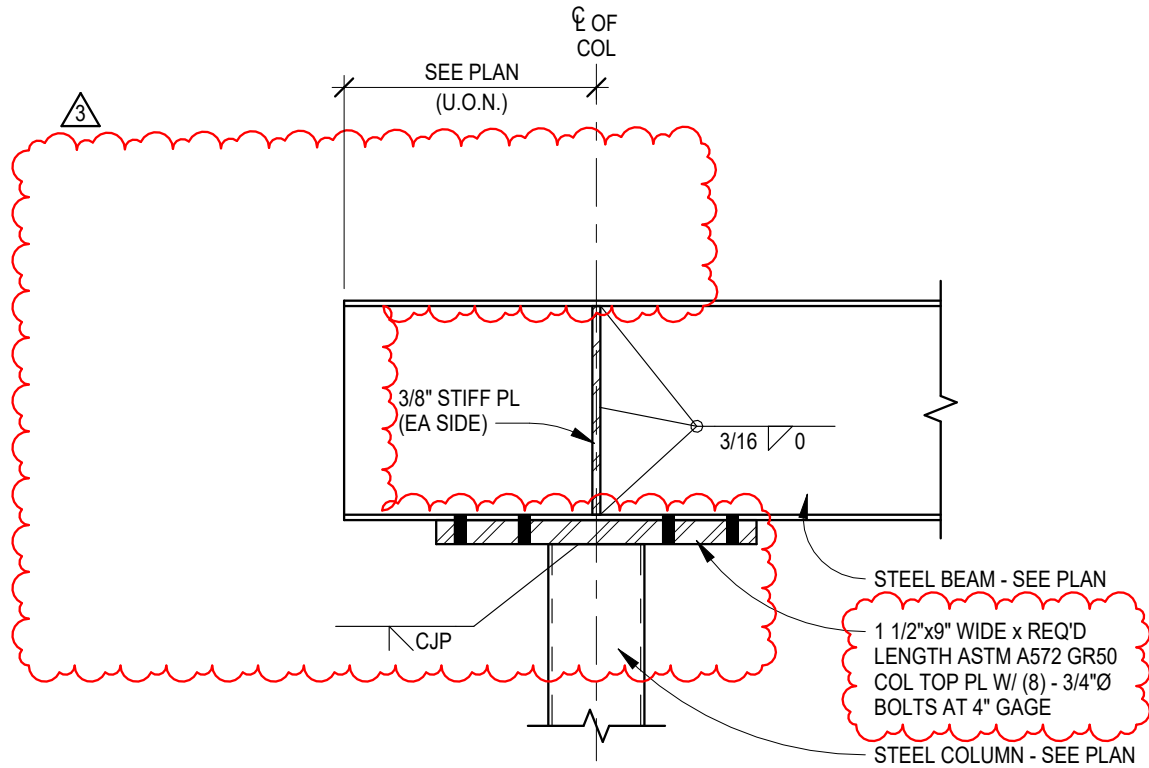


NOTE:

EXTEND STIFF. / CONN. PLATE PAST EXTENT OF BEAM FLANGE AS REQUIRED TO MEET BOLT EDGE DISTANCE REQUIREMENTS.

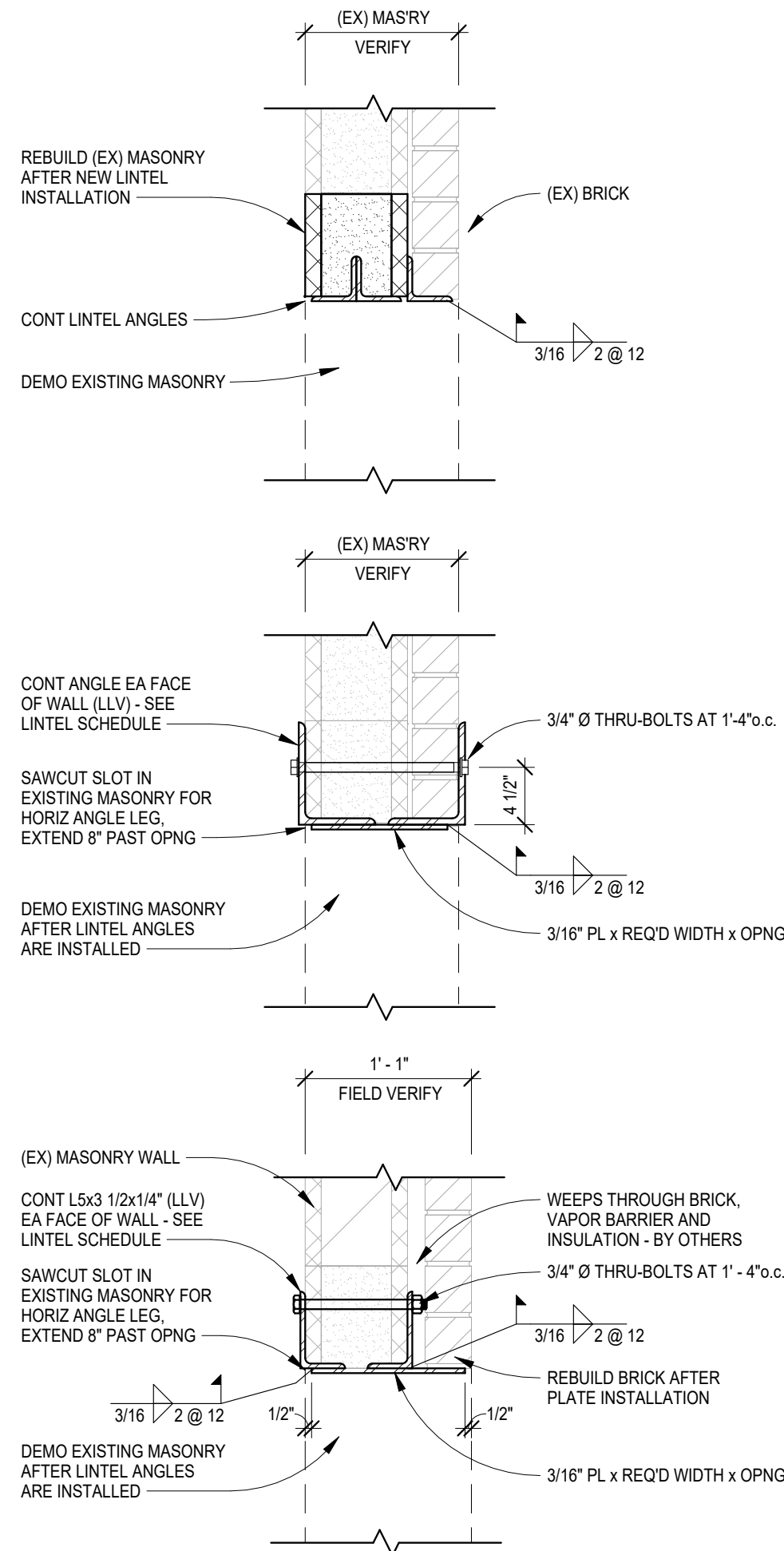
3 S501 Beam Connection At Stiffener Plate

1" = 1'-0"



4 S501 Beam/Column Connection

1" = 1'-0"



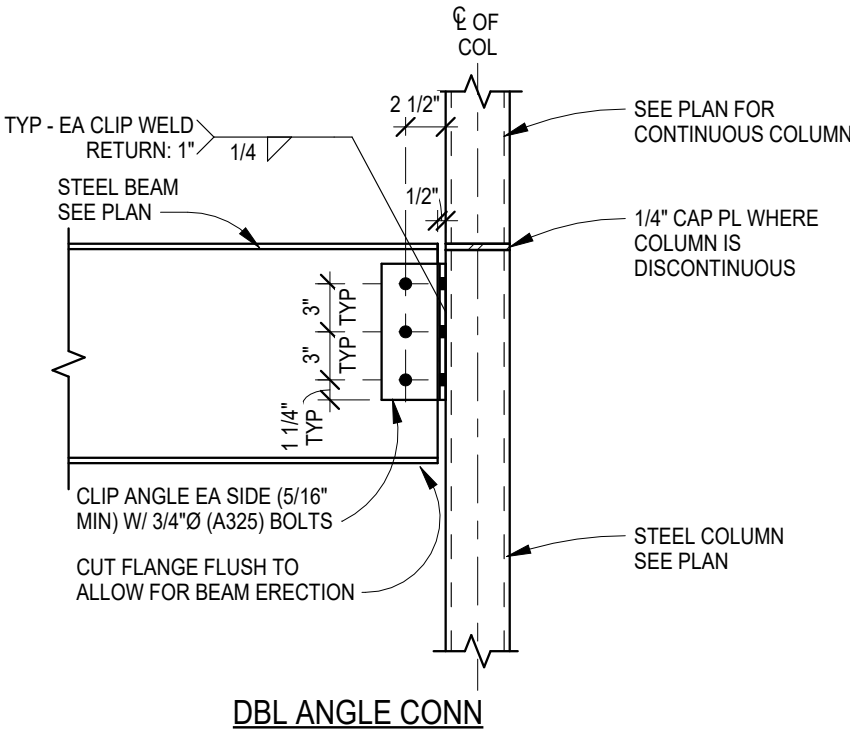
5 S501 Opening at (EX) CMU

1" = 1'-0"

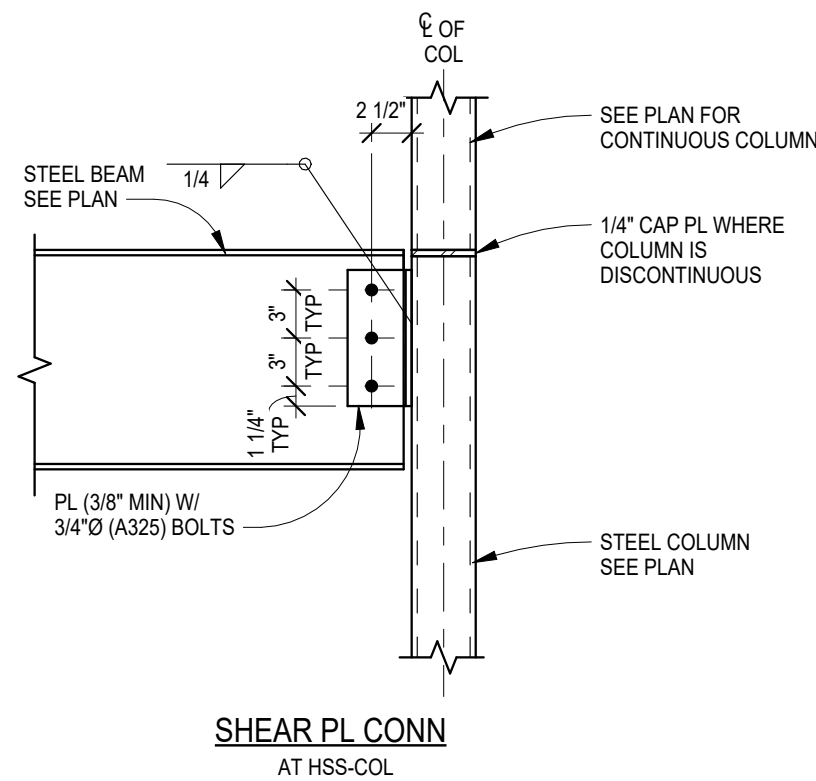
STEEL CONNECTION NOTES:

- NOTES ARE APPLICABLE FOR ALL STEEL BEAM CONNECTIONS INCLUDING BEAM-BEAM, BEAM-COLUMN AND BEAM-EMBED PL FOR ALL SHEAR AND MOMENT CONNECTIONS.
- USE NUMBER OF ROWS OF BOLTS REQUIRED BASED ON REACTIONS LISTED ON PLANS. USE MINIMUM ROWS AS LISTED.
- WHERE BEAMS FRAME IN FROM BOTH SIDES OF GIRDER, ADD OSHA ERECTION BOLT TO BOTTOM OF CONN IN ADDITION TO MINS ROWS OF BOLTS.
- SINGLE ANGLE CONN (W/ REQ'D CAPACITY) SHALL BE USED AT LOCATIONS OF LIMITED 2-SIDE ACCESS.
- SKEWED BEAMS
 - IF BEAM IS SKEWED $\leq 45^\circ$, USE BENT PL's (3/8" MIN) INSTEAD OF ANGLES. BENT PL's PERPENDICULAR TO GRAIN.
 - IF BEAM IS SKEWED $> 45^\circ$, USE SHEAR PL (3/8" MIN) INSTEAD OF ANGLES.

BEAM SIZE	MINIMUM ROWS OF BOLTS
W8, 10	2
W12, 14, 16	3
W18, 21	4
W24, 27	5
W30	6



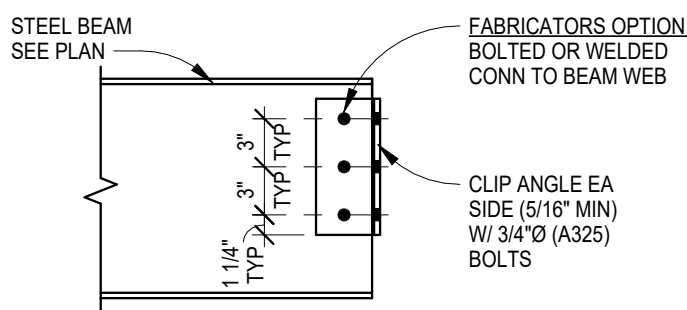
DBL ANGLE CONN



SHEAR PL CONN AT HSS-COL

1 S501 Beam/Column Connection

1" = 1'-0"



2 S501 Framed Beam Conn

1" = 1'-0"



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3	Addendum #3	08/31/2026

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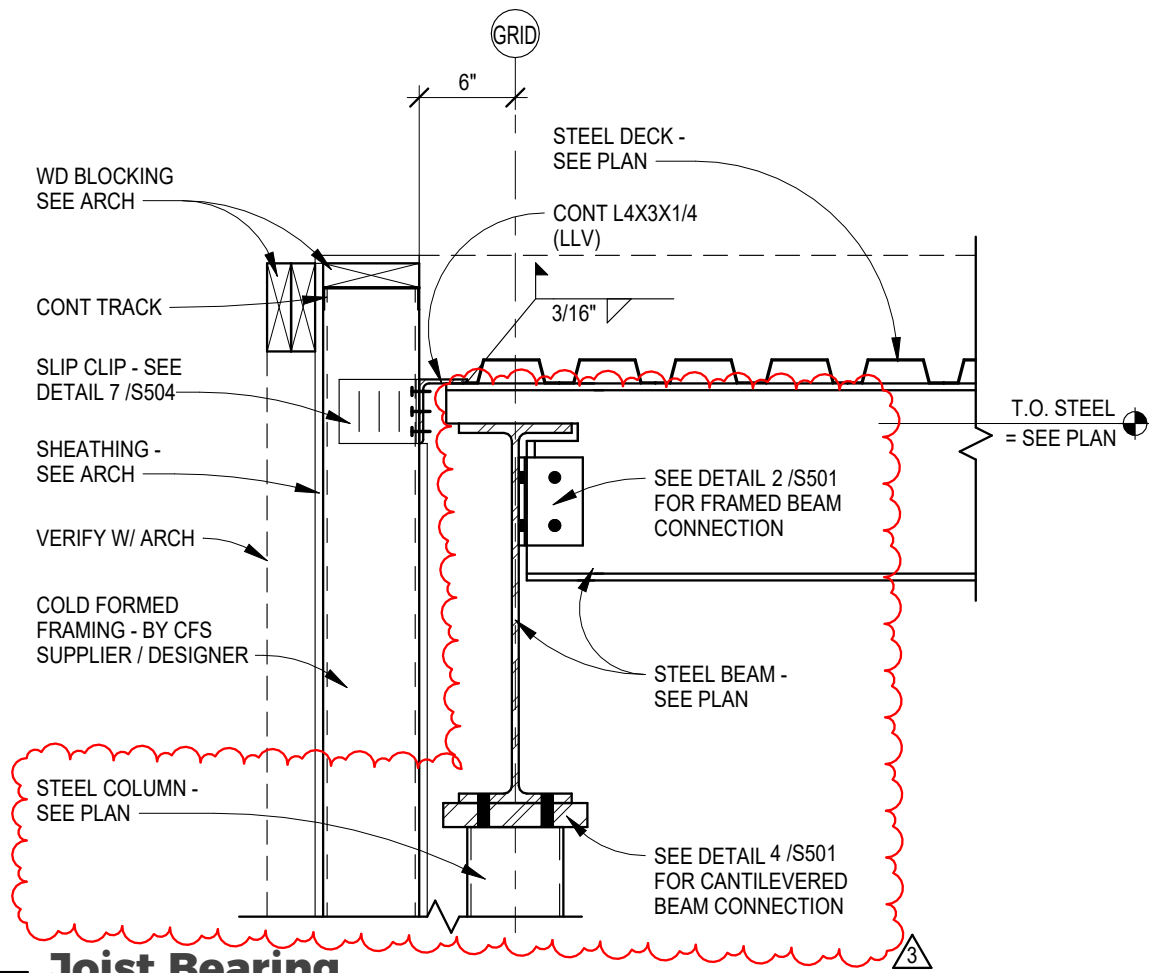
JN: 23-018

Framing Details

SHEET

S501

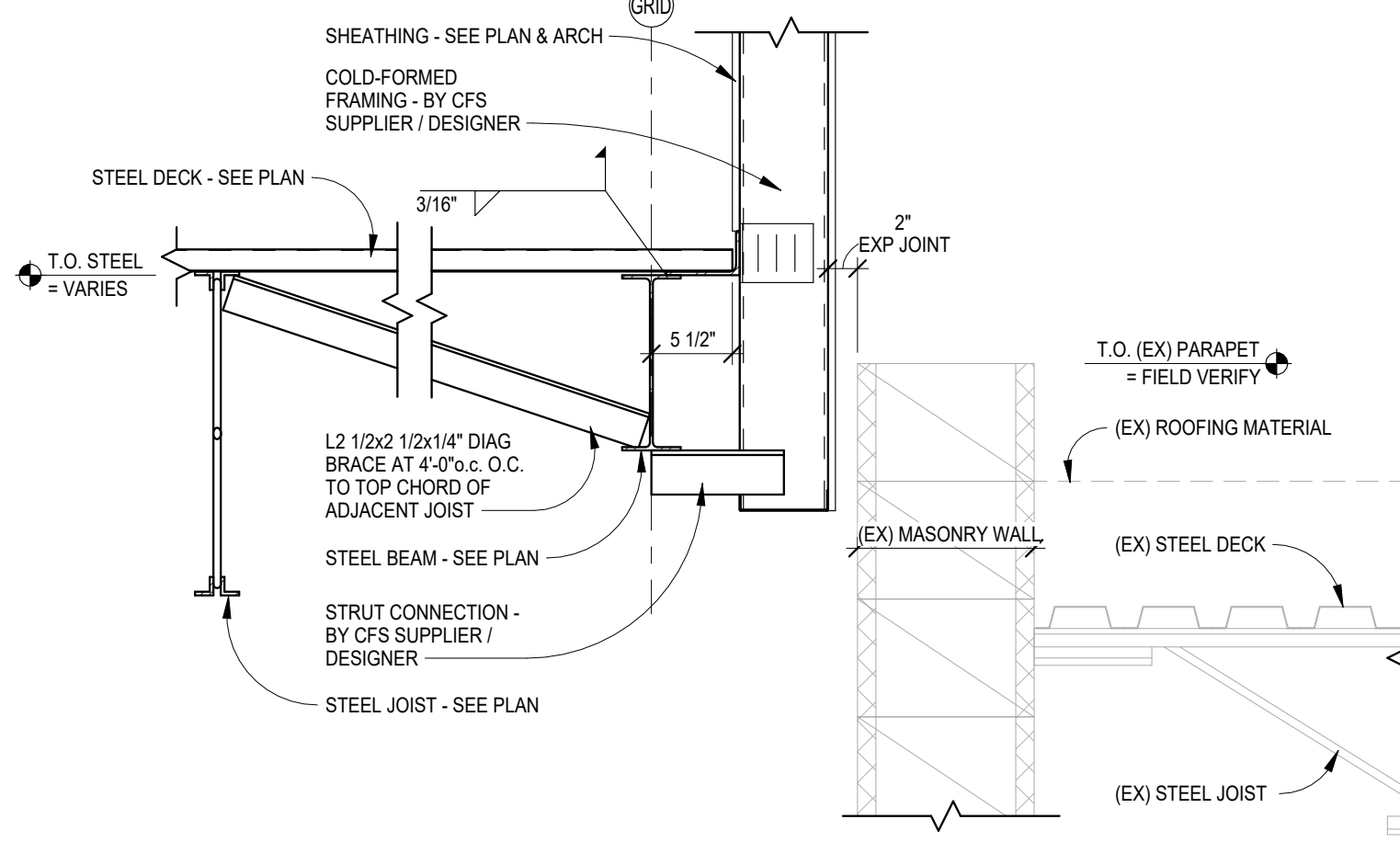
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13 S503

Joist Bearing

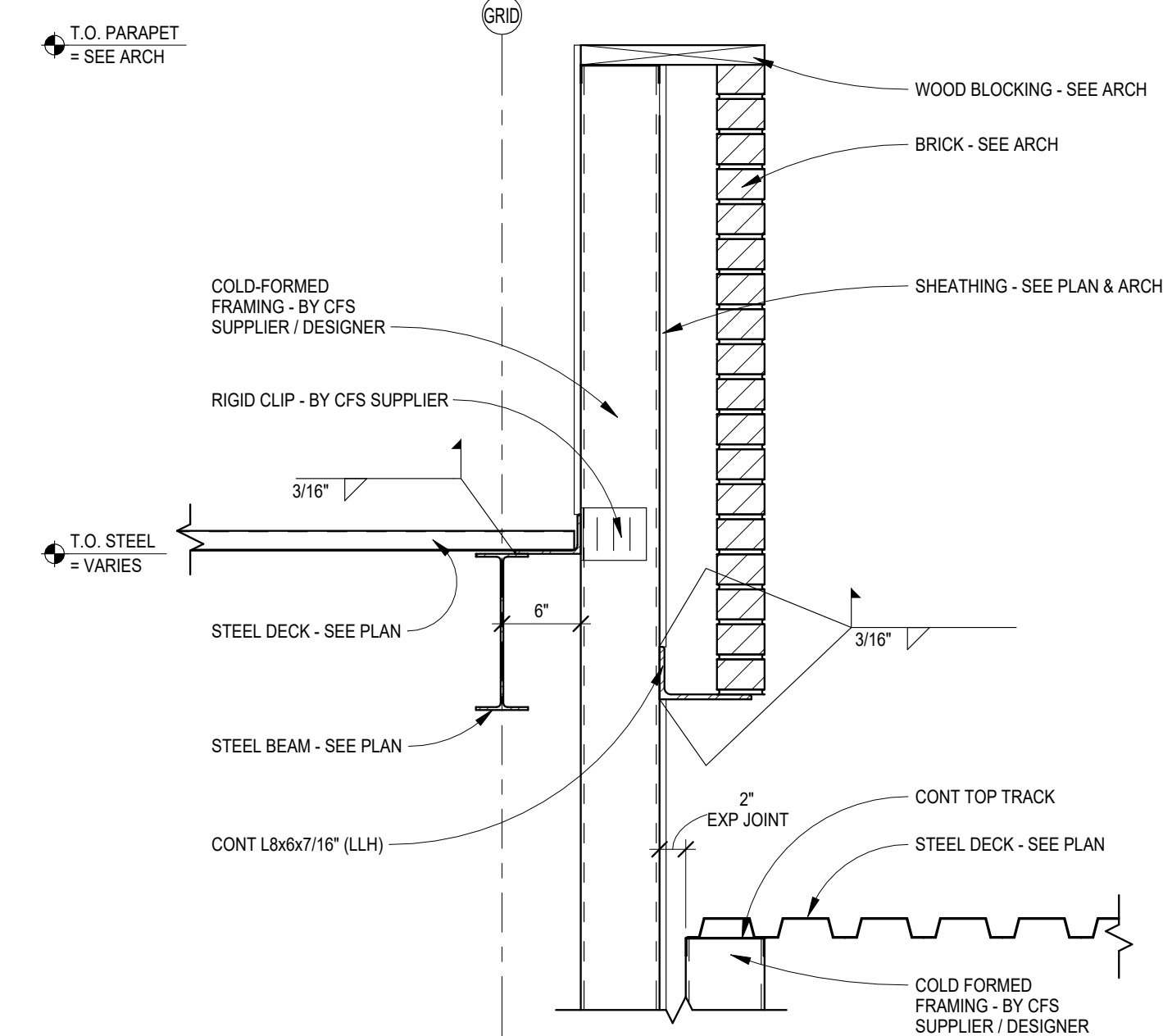
1" = 1'-0"



9 S503

Parapet Brg Along (EX)

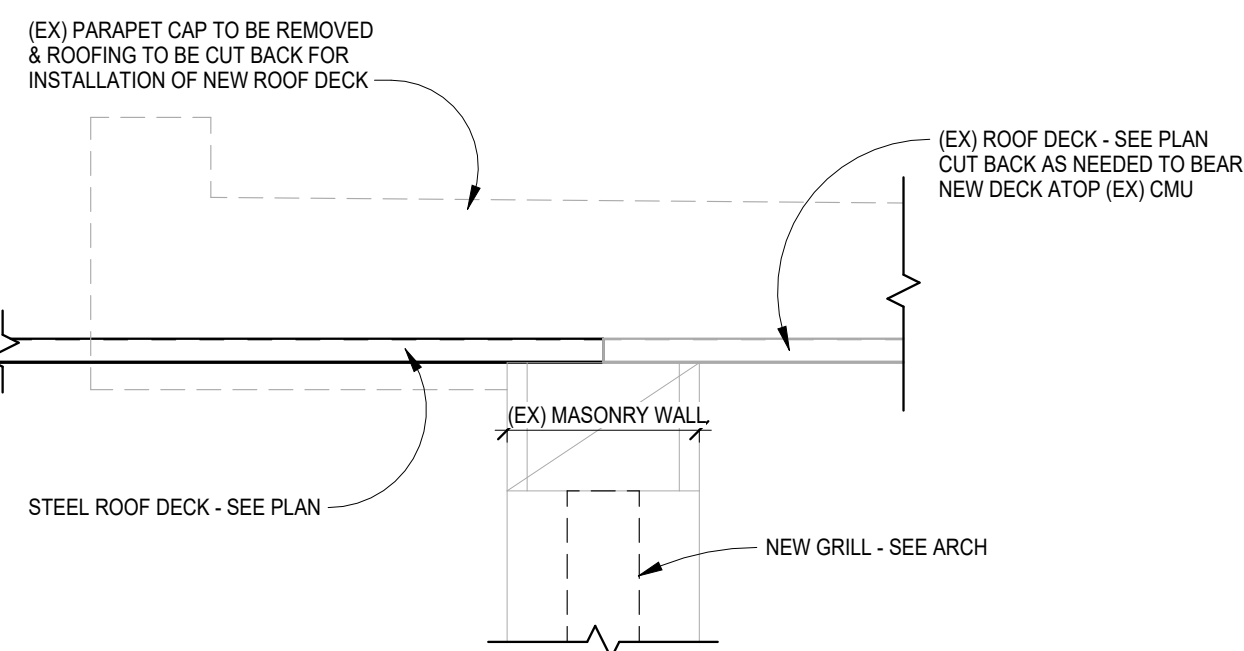
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10 S503

Deck Brg Along (EX)

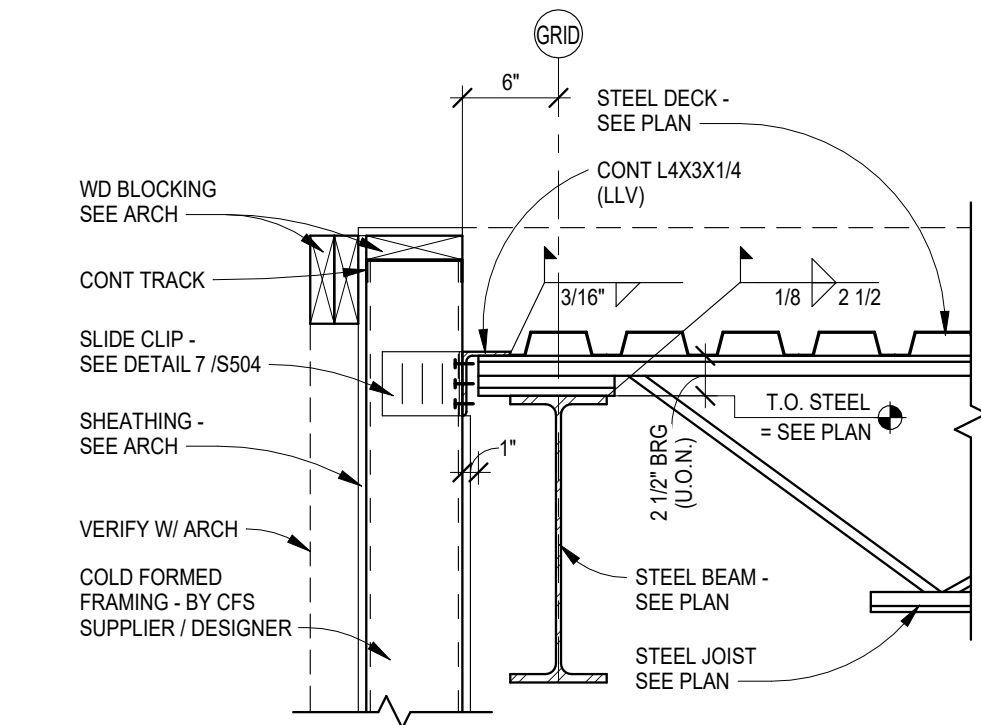
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11 S503

New Deck Brg on (EX) CMU

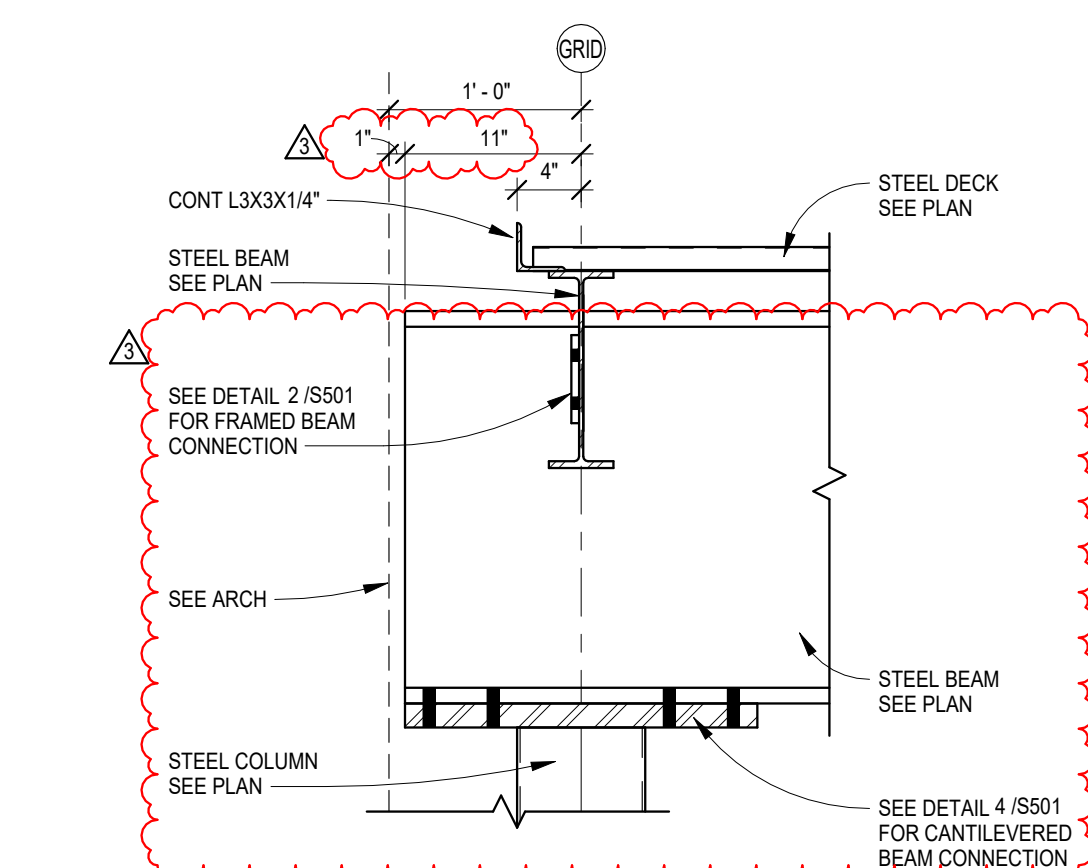
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12 S503

Joist Bearing

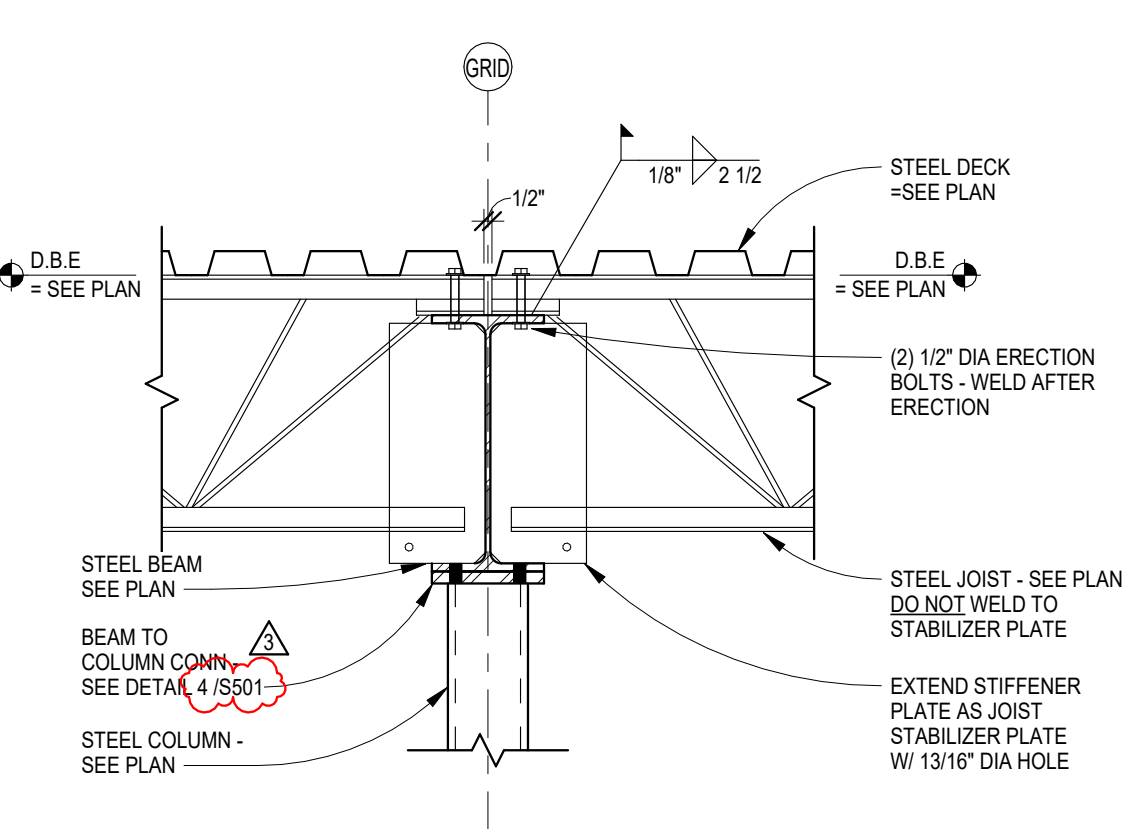
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5 S503

Beam to Column

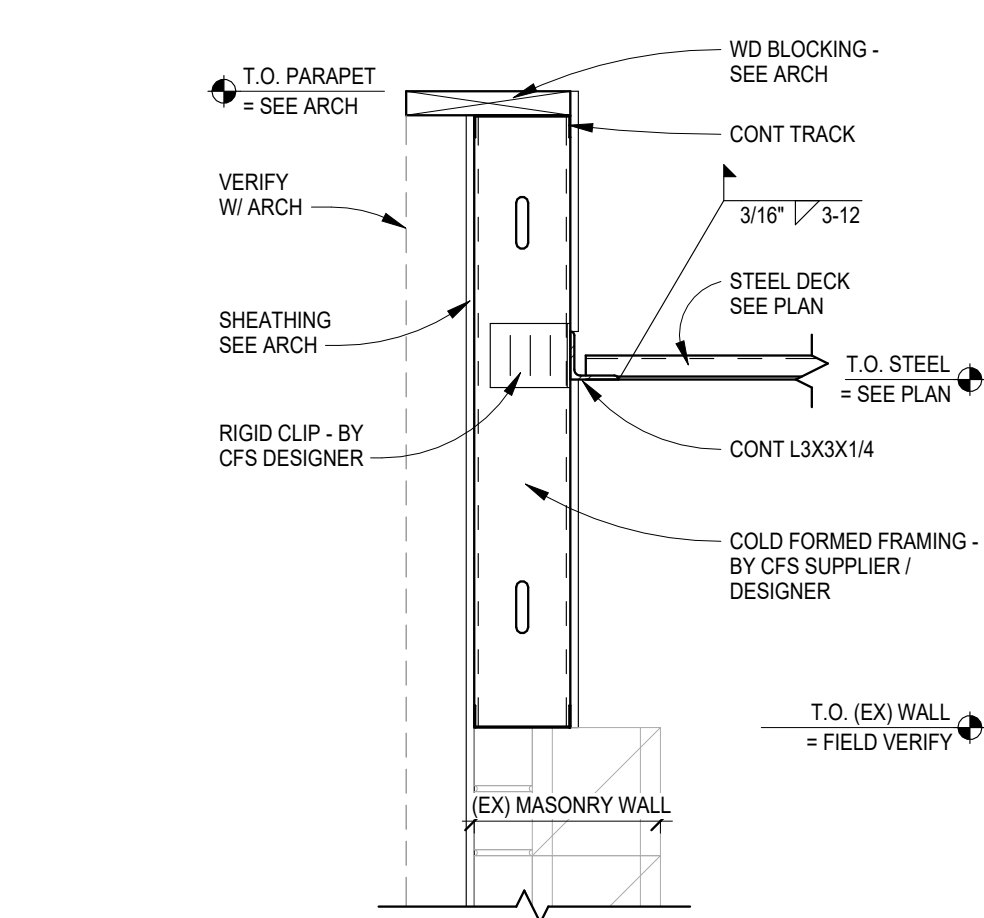
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6 S503

Joist Bearing at Column

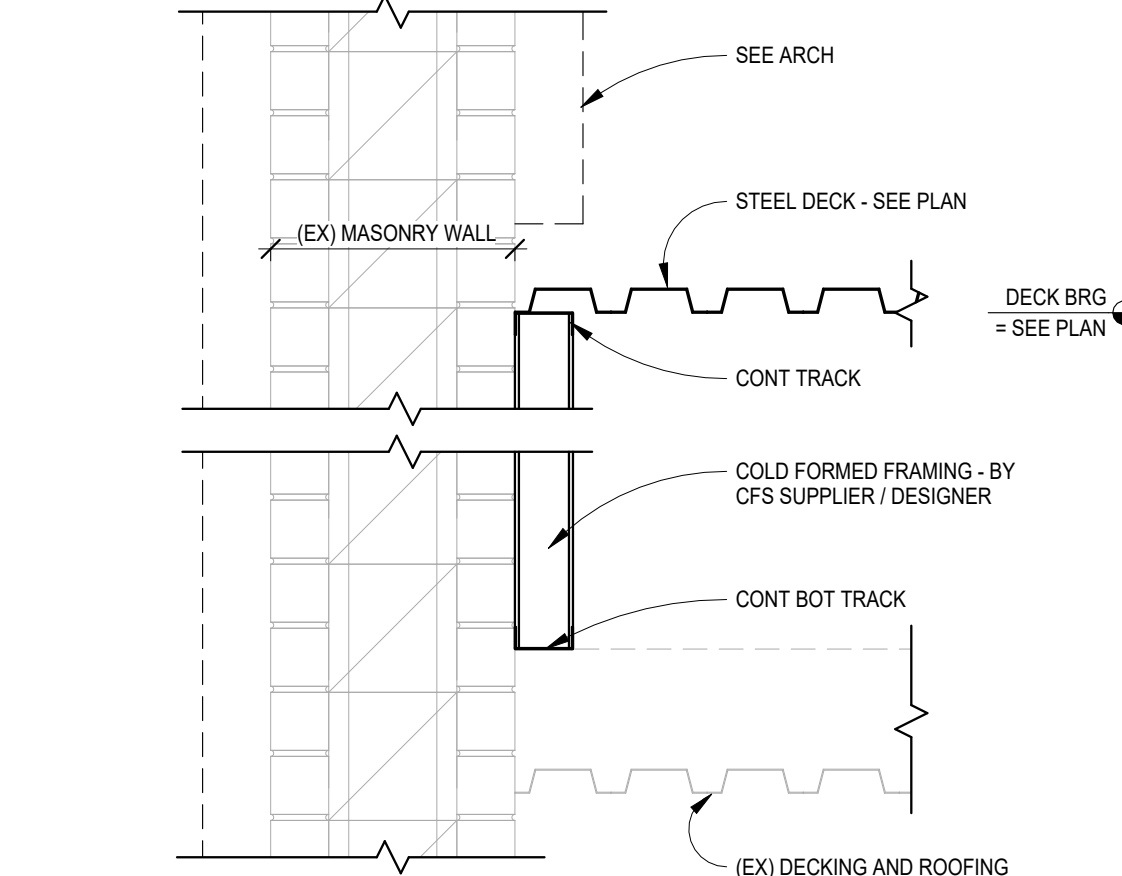
1" = 1'-0"



7 S503

Deck Bearing

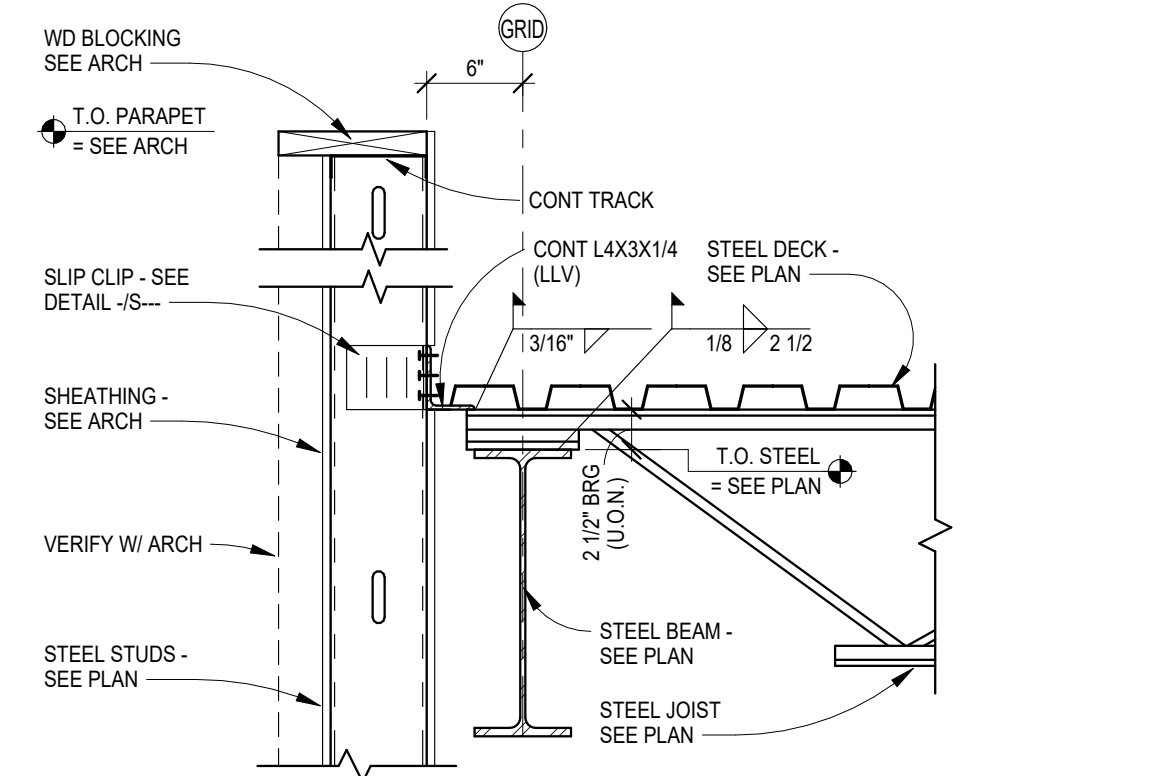
1" = 1'-0"



8 S503

New Deck Along (EX) CMU

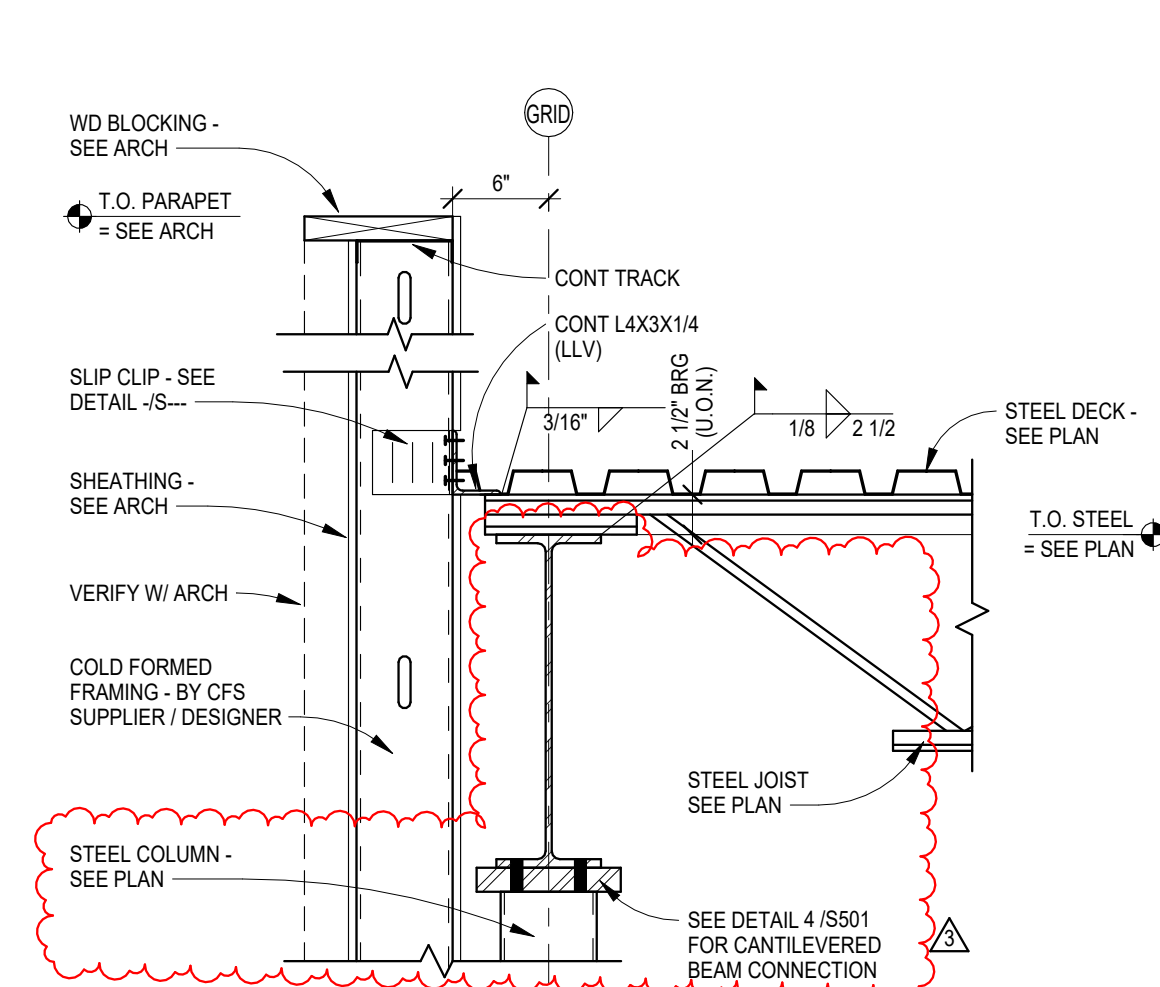
1" = 1'-0"



1 S503

Joist Bearing

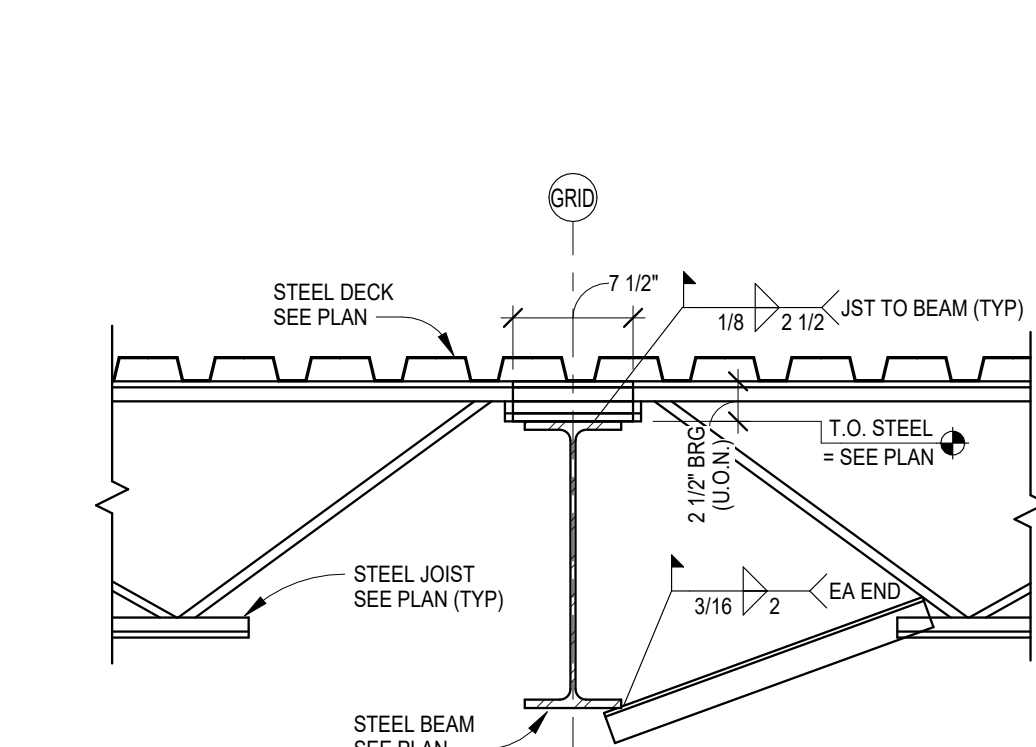
1" = 1'-0"



2 S503

Joist Bearing

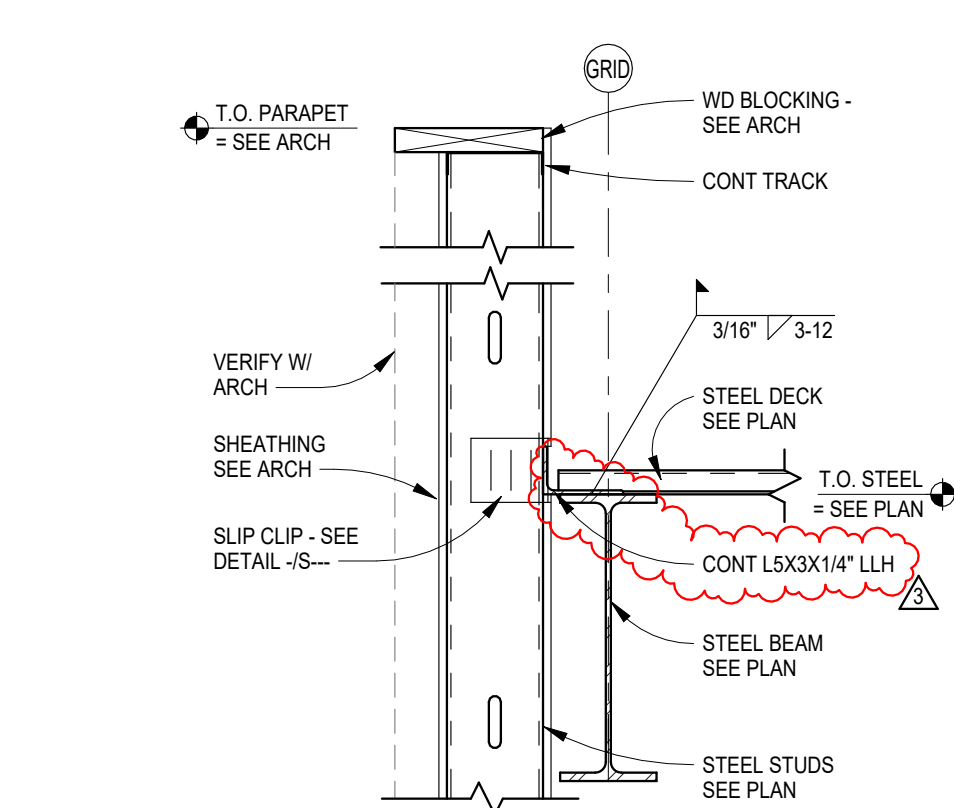
1" = 1'-0"



3 S503

Joist Bearing

1" = 1'-0"



4 S503

Deck Bearing

1" = 1'-0"



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NO.	DESCRIPTION	DATE
1	Construction Documents	08/12/2026
3	Addendum #3	08/31/2026

DRAWN BY: MFJ, CMM

JN: 23-018

Framing Details

SHEET

S503

G001 - LIST OF ABBREVIATIONS

LIST OF ABBREVIATIONS DESCRIPTION	
ACM - ASBESTOS CONTAINING MATERIAL	
ACT - ACOUSTICAL CEILING TILE	
ADA - AMERICANS W/DISABILITIES ACT	
AFF - ABOVE FINISH FLOOR	
AHU - AIR HANDLING UNIT	
ALT - ALTERNATE	
AC - ALTERNATING CURRENT	
ALUM - ALUMINUM	
ACI - AMERICAN CONCRETE INSTITUTE	
AISC - AMERICAN INSTITUTE OF STEEL CONSTRUCTION	
ANSI - AMERICAN NATIONAL STANDARDS INSTITUTE	
ASHRAE - AMERICAN SOCIETY OF HEATING REF. AND AIR CONDITIONING ENGINEERS	
ARCH - ARCHITECT	
A/E - ARCHITECT/ENGINEER	
ASI - ARCHITECTURAL SUPPLEMENTAL INSTRUCTION	
AWI - AMERICAN WOODWORKING INSTITUTE	
BM - BEAM	
BRG - BEARING	
BD - BOARD	
BOT - BOTTOM	
BTU - BRITISH THERMAL UNITS	
BLDG - BUILDING	
BUR - BUILT UP ROOFING	
CAB - CABINET	
CB - CATCH BASIN	
CPT - CARPET	
CSMT - CASEMENT	
CSWK - CASEWORK	
CIP - CAST IN PLACE	
CI - CAST IRON	
CLG - CEILING	
CT - CERAMIC TILE	
CO - CLEAN OUT	
CLR - CLEAR	
CONC - CONCRETE	
CMU - CONCRETE MASONRY UNIT	
CJ - CONTROL JOINT	
CG - CORNER GUARD	
CUH - CABINET UNIT HEATER	
DEMO - DEMOLITION	
DEPT - DEPARTMENT	
DTL - DETAIL	
DIAG - DIAGONAL	
DIA - DIAMETER	
DIM - DIMENSION	
DW - DISHWASHER	
DIST - DISTANCE	
DOC - DOCUMENT	
DR - DOOR	
DWG - DRAWING	
DF - DRINKING FOUNTAIN	
EA - EACH	
ELEC - ELECTRIC	
ELEV - ELEVATOR/ELEVATION	
EW - ELECTRIC WATER COOLER	
EQ - EQUAL	
EQU - EQUIPMENT	
EXIST - EXISTING	
EP - EPOXY PAINT	
EJ - EXPANSION JOINT	
EIFS - EXTERIOR INSULATION FINISH SYSTEM	
FIN - FINISH	
FLR - FLOOR	
FEC - FIRE EXTINGUISHER CABINET	
FHC - FIRE HOSE CABINET	
FD - FLOOR DRAIN	
FTG - FOOTING	
FF - FINISH FLOOR	
FFE - FURNITURE, FIXTURE, AND EQUIPMENT	
FND - FOUNDATION	
FWC - FABRIC WALL COVERING	
GC - GENERAL CONTRACTOR	
GALV - GALVANIZED	
GEN - GENERAL	
GL - GLASS/ GLAZING	
GWB - GYPSUM WALL BOARD	
HCP - HANDICAP	
HDW - HARDWARE	
HDWD - HARDWOOD	
HM - HOLLOW METAL	
HORZ - HORIZONTAL	
HT - HEIGHT	
HB - HOSE BIB	
INSUL - INSULATION	
IBC - INTERNATIONAL BUILDING CODE	
JAN - JANITOR	
LAM - LAMINATE	
LAV - LAVATORY	
MAS - MASONRY	
MB - MARKER BOARD	
MDF - MEDIUM DENSITY FIBERBOARD	
ML - MATCHLINE	
MTL STD - METAL STUD	
MTL - METAL	
MH - MANHOLE	
MECH - MECHANICAL	
NIC - NOT IN CONTRACT	

G001 - LIST OF ABBREVIATIONS

LIST OF ABBREVIATIONS DESCRIPTION	
NC - NON COMBUSTIBLE	
NOM - NOMINAL	
NTS - NOT TO SCALE	
OH - OVERHEAD	
OC - ON CENTER	
OFCI - OWNER FURNISHED CONTRACTOR INSTALLED	
OFOI - OWNER FURNISHED OWNER INSTALLED	
OSB - ORIENTED STRAND BOARD	
PT - PAINT	
PB - PARTICLE BOARD	
PC - PRECAST	
PLYWD - PLYWOOD	
PLAM - PLASTIC LAMINATE	
PLAST - PLASTER	
PTD - PAPER TOWEL DISPENSER	
PREV - PREVIOUS	
REINF - REINFORCEMENT	
REQD - REQUIRED	
REV - REVERSE	
RM - ROOM	
RO - ROUGH OPENING	
RAD - RADIUS	
RTU - ROOF TOP UNIT	
SD - SOAP DISPENSER	
SIM - SIMILAR	
SHT - SHEET	
SPEC - SPECIFICATIONS	
SECT - SECTION	
SD - SMOKE DETECTOR	
SQ - SQUARE	
SUSP - SUSPEND	
TC - THIN COAT	
TPD - TOILET PAPER DISPENSER	
TP - TOILET PARTITION	
TRTD - TREATED	
TS - TRANSITION STRIP	
TYP - TYPICAL	
TEMP - TEMPORARY/TEMPERATURE	
TO - TOP OF	
UL - UNDERWRITERS LABORATORIES	
UNO - UNLESS NOTED OTHERWISE	
VCT - VINYL COMPOSITION TILE	
WDW - WINDOW	
W - WITH	
WD - WOOD	
CPT-T - CARPET TILE	
QT - QUARRY TILE	
VB - VINYL BASE	
VWC - VINYL WALL COVERING	
SV - SHEET VINYL	
OTS - OPEN TO STRUCTURE	
CBB - CEMENT BACKER BOARD	
MIR - MIRROR	
BO - BY OWNER	
BRK - BRICK	
CMU-G - CONCRETE MASONRY UNIT (GLAZED)	
CMU-S - CONCRETE MASONRY UNIT (STANDARD 8"x8" SCORED)	
CMU-B - CONCRETE MASONRY UNIT (BURNISHED)	
CONC-S - SEALED CONCRETE	
PRF - PREFINISHED	
CS - CAST STONE	
EXP - EXPOSED	
FRP - FIBERGLASS REINFORCED PANEL	
PT-E - PAINT- EPOXY	
LVT - LUXURY VINYL TILE	
FRT - FRY REGLET REVEAL TRIM	
SDT - STATIC DISSIPATIVE TILE	
RSTR - RUBBER STAIR TREADS -RISERS	
SC - SPECIAL COATING -SEE SPECS	
OWB - OPERABLE WALL PANEL	
RB - RUBBER BASE	
WOM - WALK-OFF MAT	
SLT - SLATE	
SS - SOLID SURFACE	
ST - STONE	
SWU - SOUND-ABSORBING WALL UNIT	
STN - STAIN	
VP - VINYL PLANK FLOORING	
VT - VINYL TILE FLOORING	
WRS - WINDOW ROLLER SHADES	
CPT-AS - CARPET -ANT-STATIC	
CPT-ESD - CARPET -ELECTROSTATIC DISCHARGE	
MTLP - METAL PROFILE TRIM	
PWP - PREFINISHED WALL PANEL	
CTR - COUNTER	
TBWP - TRAFFIC BEARING WATER PROOFING	
RAF - RESILIENT RUBBER FLOORING	
GB - GRAB BAR	
EHD - ELECTRIC HAND DRYER	
WR - WASTE RECEPTACLE	
SND - SANITARY NAPKIN DISPOSAL	
SCD - SEAT COVER DISPENSER	
SNV - SANITARY NAPKIN VENDING MACHINE	
MBH - MOP/ BROOM HOLDER	
RH - ROBE HOOK	
BCS - BABY CHANGING STATION	
SCR - SHOWER CURTAIN ROD	
LVR - LOUVER	

G001 - GENERAL NOTES

- PROJECT GENERAL NOTES DESCRIPTION
- SEE SPECIFICATION DIVISION 00 AND 01 FOR GENERAL NOTES
 - VERIFY ALL PENETRATIONS THRU FOUNDATION W/APPROPRIATE TRADES.
 - CONTRACTOR SHALL VERIFY AND PROVIDE ANY ROUGH-IN CONSTRUCTION REQUIRED FOR OWNER-INSTALLED EQUIPMENT CALLED OUT IN DRAWINGS OR SPECIFICATIONS UNLESS OTHERWISE NOTED
 - ALL DIRECTIONAL REFERENCES IN DRAWINGS SHALL REFER TO PLAN NORTH.
 - ALL JOINTS & PENETRATIONS SHALL BE FIRE SAFED & FIRE SEALED AS REQUIRED TO COMPLY WITH APPLICABLE BUILDING CODES
 - KEYNOTES ARE USED TO ASSIST IN NOTING AND INDICATE REPETITIVE INSTANCES.
 - SUSPENDED CEILING HEIGHTS ARE DIMENSIONED FROM FINISHED FLOOR.

SYMBOLS LEGEND

	CENTER LINE		MATCHLINE REFERENCE		NORTH NORTH ARROW W/ TRUE NORTH
	DOOR TAG				
	KEYNOTE TAG		DEMO TAG / INTERIOR SIGNAGE		
	EXTERIOR MATERIAL TAG		View Name		DETAIL CALLOUT
	WALL TAG		DETAIL SECTION		WALL SECTION
	WINDOW TAG		BUILDING SECTION		
	SPOT ELEVATION TAG				
	LEVEL HEAD				
	HORIZONTAL ASSEMBLY TAG				
	REVISION TAG				
	ROOM TAG				
	ROOM TAG w/ AREA				
	ROOM TAG w/ AREA & OCCUPANT LOAD		FLOORING TRANSITION		
	ROOM TAG w/ ROOM FINISH INFO AT PLANS (NOT ALL MAY BE SHOWN)		ACCENT WALL FINISH LOCATION		
	ROOM TAG w/ CEILING FINISH INFO ONLY AT RCPs		CEILING TAG W/ FINISH OR ASSEMBLY INFO		

MATERIAL LEGEND

	ALUMINUM		RIGID INSULATION
	CONCRETE		SAND
	EARTH		SAND - DENSE
	GRAVEL		STEEL
	GYPSUM		WOOD - FINISHED CARPENTRY
	MASONRY - BRICK		WOOD - ROUGH CARPENTRY
	MASONRY - CMU		WOOD - PLYWOOD

DRAWING INDEX

SHEET #	SHEET NAME
GENERAL	
G001	General Notes / Drawing Index
G002	Code Study
G004	ANSI 117.1 - 2017 Standards
CIVIL	
C-001	Civil Legend & Notes
C-002	Civil Notes
C-003	Civil Notes
C-201	Civil Details
C-601	Existing Conditions & Removals Plan
C-602	Site & Utility Plan
C-603	Grading & Erosion Control Plan
STRUCTURAL	
S001	Structural Notes
S002	Structural Notes
S003	Special Inspections & Testing
S101	Foundation Plan
S102	Roof Framing Plan
S201	Brace Frames
S301	Foundation Details
S302	Standard Foundation Details
S303	Foundation Details
S501	Framing Details
S502	Framing Details
S503	Framing Details
S504	Cold-Formed Framing Standards
ARCHITECTURAL DEMOLITION	
AD101	Demolition Plans & Elevations
ARCHITECTURAL	
A001	Architectural Site Plan
A002	Architectural Site Details
A092	Wall & Horizontal Assemblies
A101	First Floor Plan
A105	Roof Plan
A111	First Floor Reflected Ceiling Plan
A201	Exterior Elevations
A301	Building Sections
A311	Wall Sections
A312	Wall Sections
A321	Circulation Sections & Enlarged Plans
A401	Enlarged Plans & Interior Elevations
A411	Interior Elevations
A412	Interior Elevations
A421	Interior Details / Casework Sections
A520	Head, Jamb, & Sill Details
A530	Wall Base, Elevated Floor Line, Parapet Details
A601	Door Schedule & Storefront Elevations
A610	Finish Schedule
A701	Finish Plan
A801	Furniture & Signage Plan
FOODSERVICE	
QF001	Foodservice Equipment Title Sheet
QF101	Foodservice Equipment Plan & Schedule
QF201	Foodservice Equipment Elevations - Bar
QF202	Foodservice Equipment Elevations
QF203	Foodservice Equipment Elevations - Kitchen
QF301	Foodservice Plumbing Rough-in Plan & Schedule
QF401	Foodservice Electrical Rough -in Plan & Schedule
QF501	Foodservice Special Conditions Plan
QF601	Foodservice Equipment Details
QF602	Foodservice Equipment Details
QF603	Foodservice Equipment Details - Walk-in
QF801	Foodservice Walk-in Details
MECHANICAL	
M001	Reference Sheet
M100	Demolition Plan
M200	Plumbing Plan
M300	Mechanical Plans
M400	Plumbing Details
M401	HVAC Details
M402	Mechanical Schedules
ELECTRICAL	
E000	Legends and Details
E001	Existing First Floor Plan
E100	Lighting First Floor Plan
E200	Power First Floor Plan
E201	Electrical Roof Plan
E202	Panel Schedules
E203	Power Details
E300	Systems First Floor Plan
E301	Systems Details



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DRAWING HISTORY

NO.	DESCRIPTION	DATE
1	Construction Documents	08/12/26
4	Addendum 3	08/31/26

DRAWN BY: JLU/AN/BC

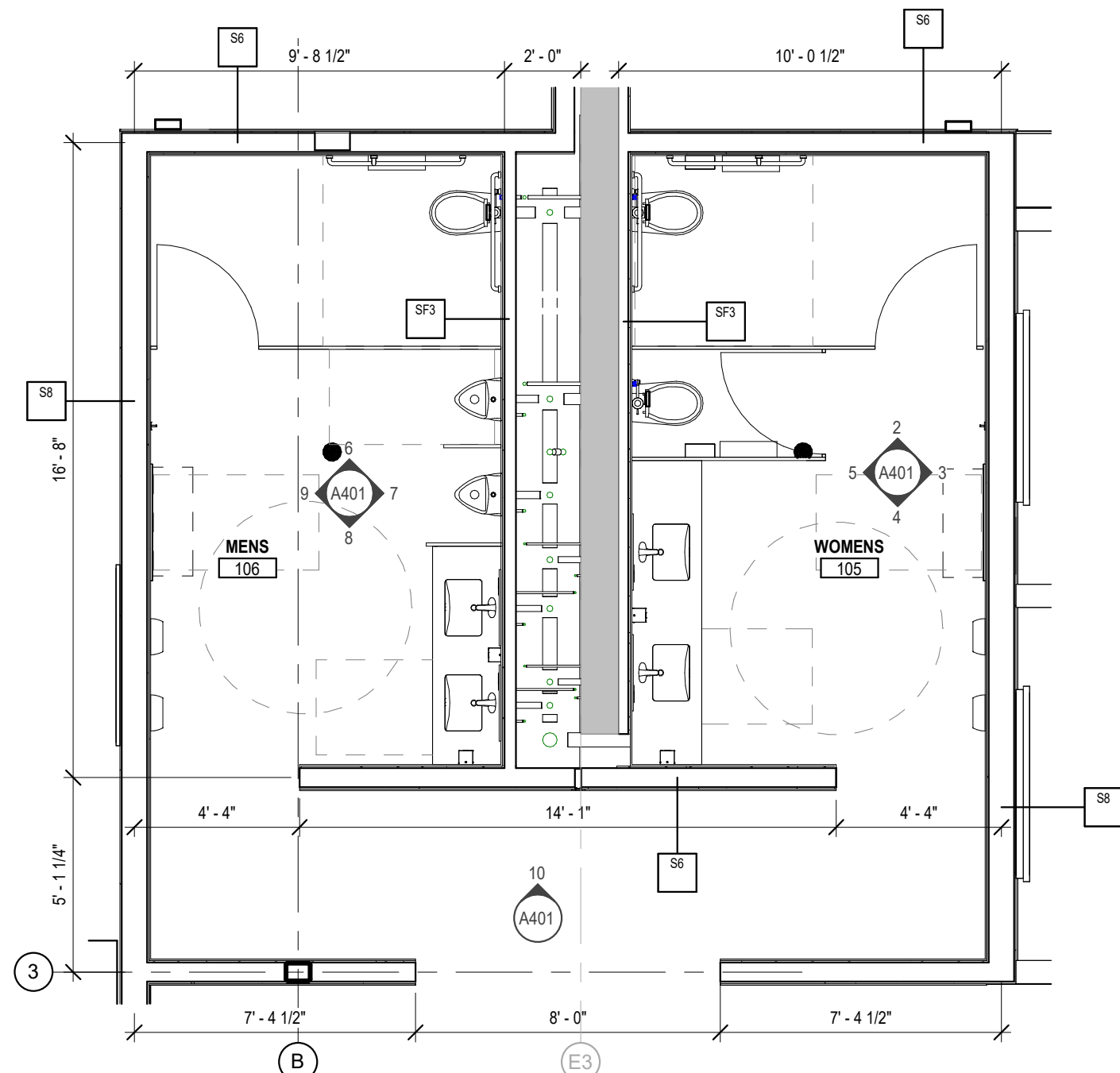
JN: 23-018

General Notes / Drawing
Index

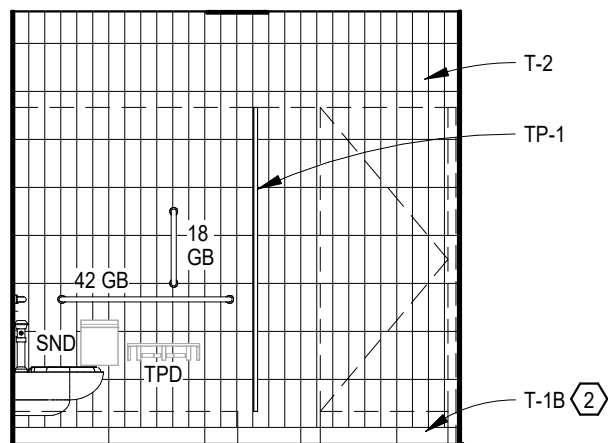
SHEET

G001

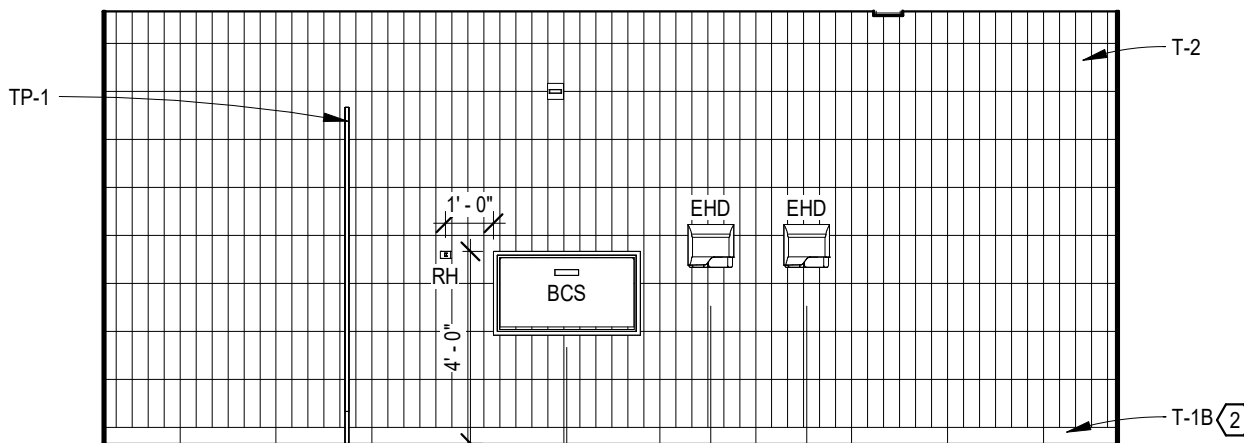
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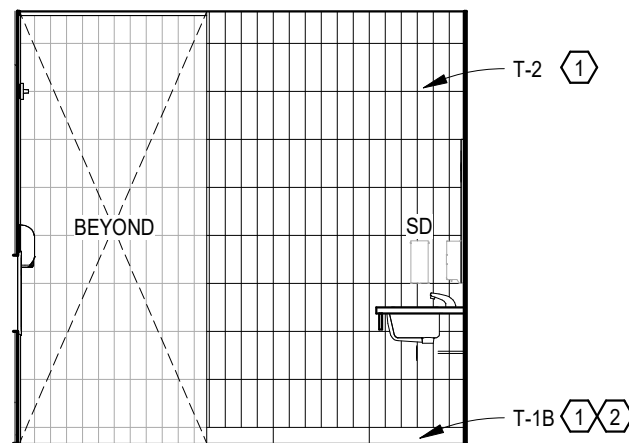
1 A401 Enlarged Plan Womens/Mens 105/106
1/4" = 1'-0"



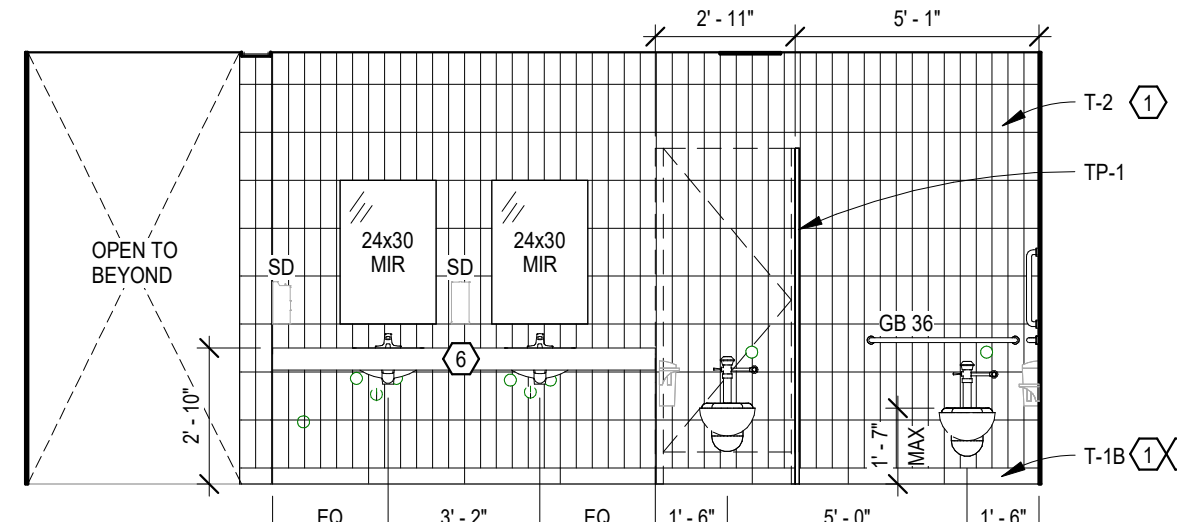
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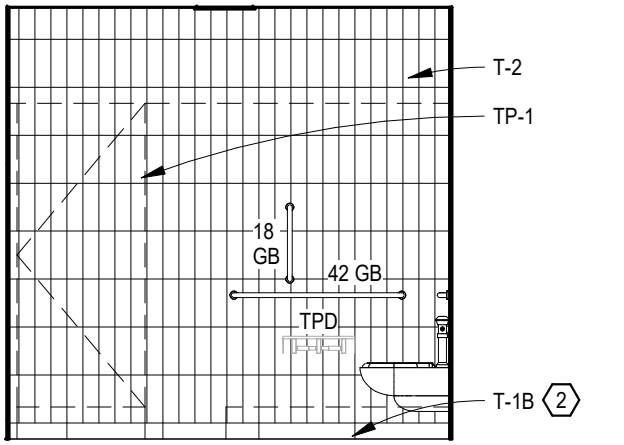
3 A401 Womens 105 - E
1/4" = 1'-0"



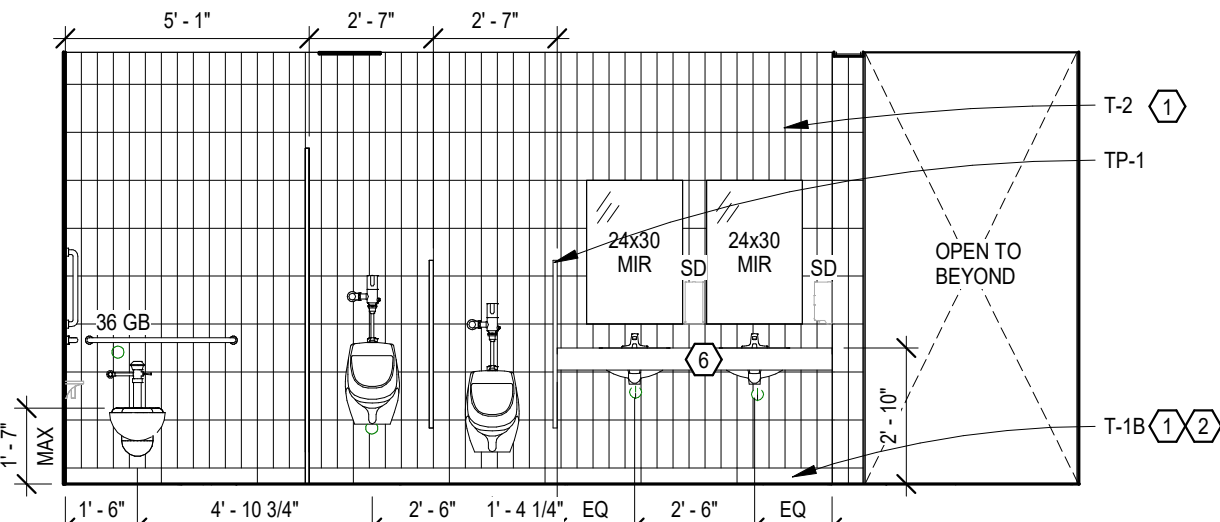
4 A401 Womens 105 - S
1/4" = 1'-0"



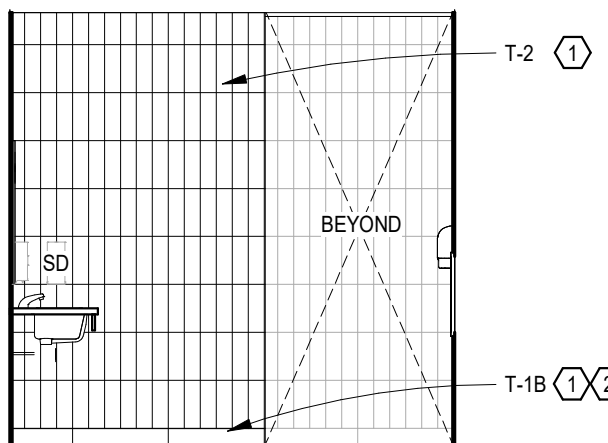
5 A401 Womens 105 - W
1/4" = 1'-0"



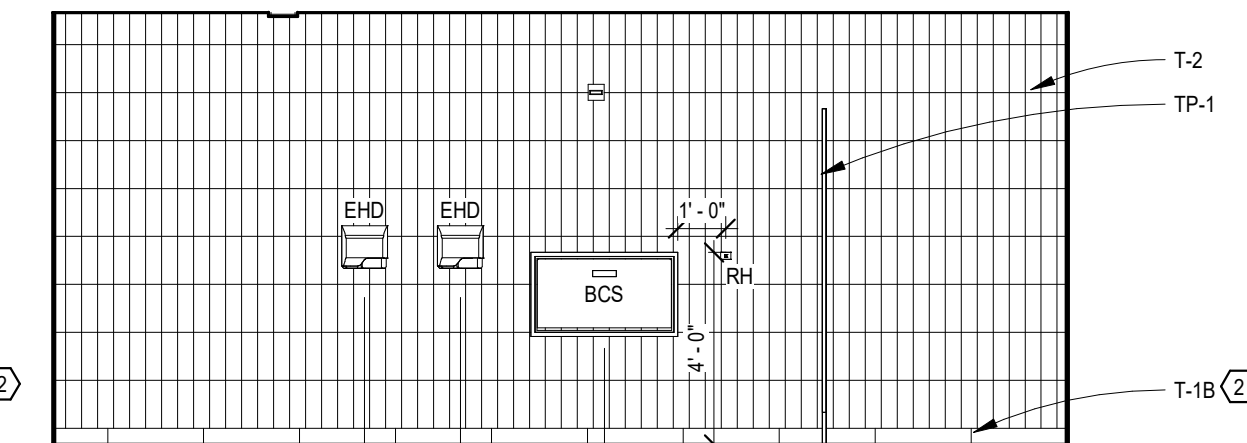
6 A401 Mens 106 - N
1/4" = 1'-0"



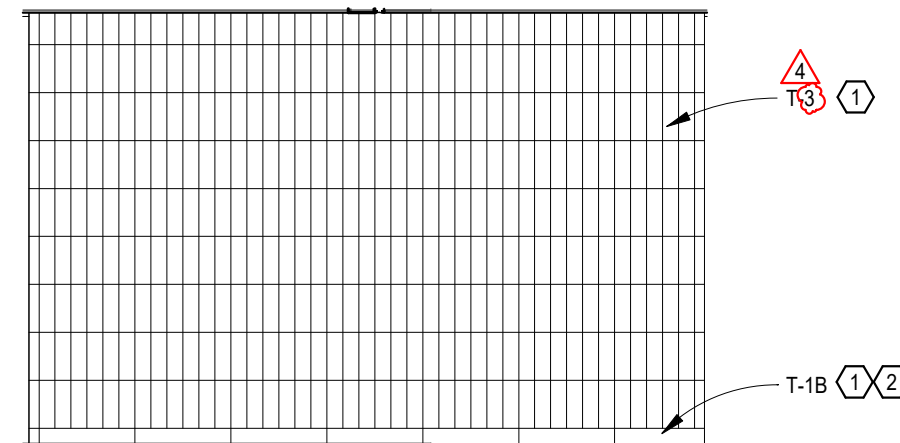
7 A401 Mens 106 - E
1/4" = 1'-0"



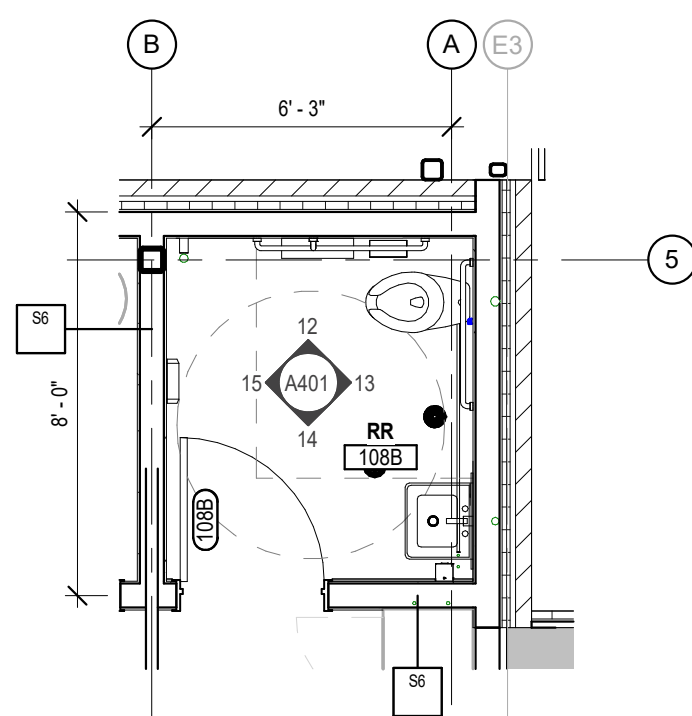
8 A401 Mens 106 - S
1/4" = 1'-0"



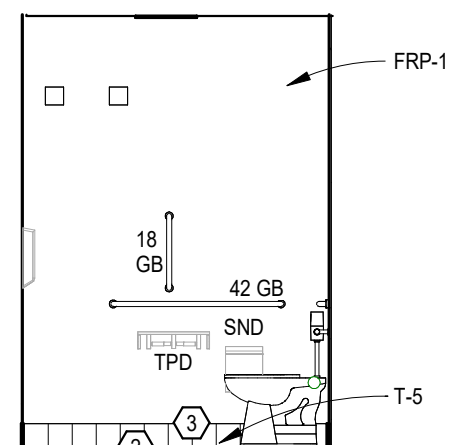
9 A401 Mens 106 - W
1/4" = 1'-0"



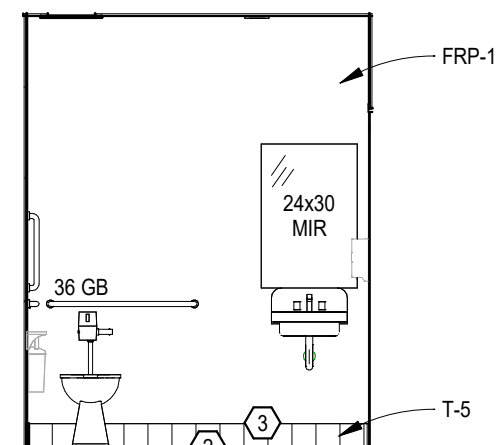
10 A401 Restrooms - N
1/4" = 1'-0"



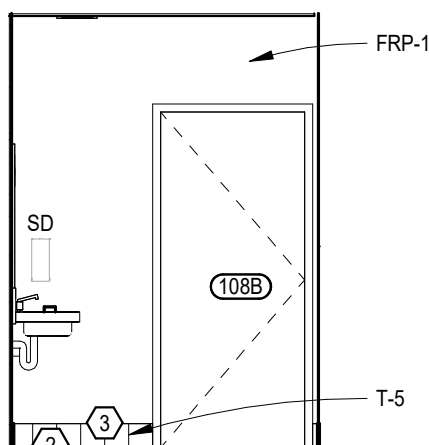
11 A401 Enlarged Plan Restroom 108B
1/4" = 1'-0"



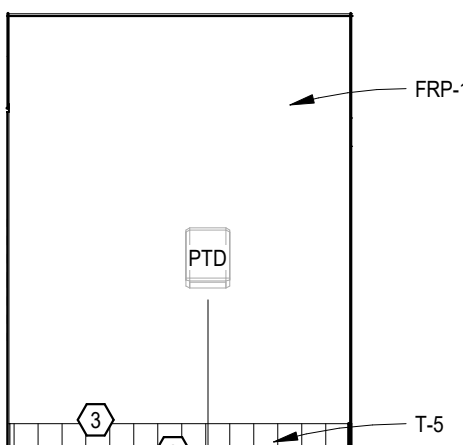
12 A401 RR 108B - N
1/4" = 1'-0"



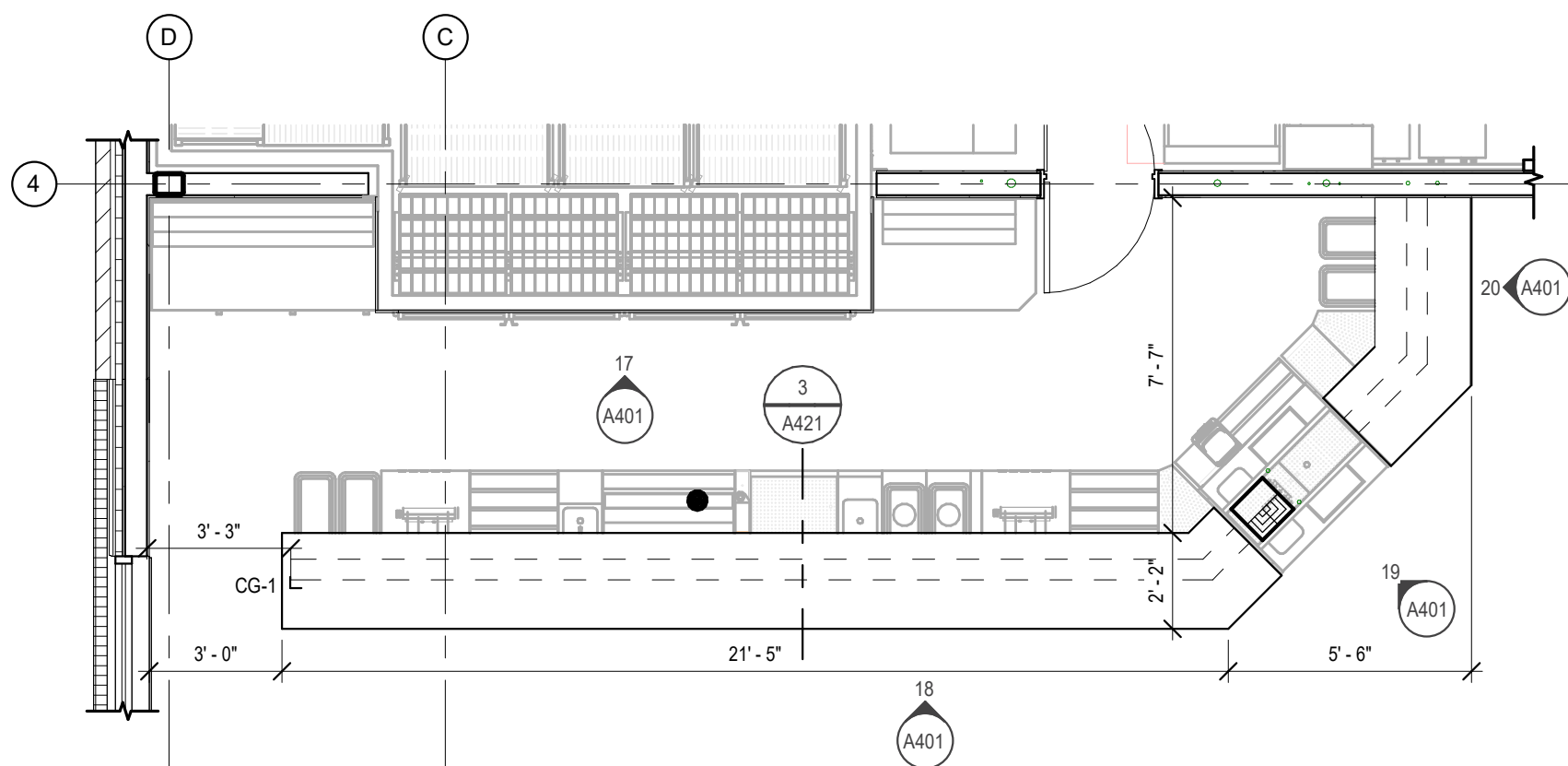
13 A401 RR 108B - E
1/4" = 1'-0"



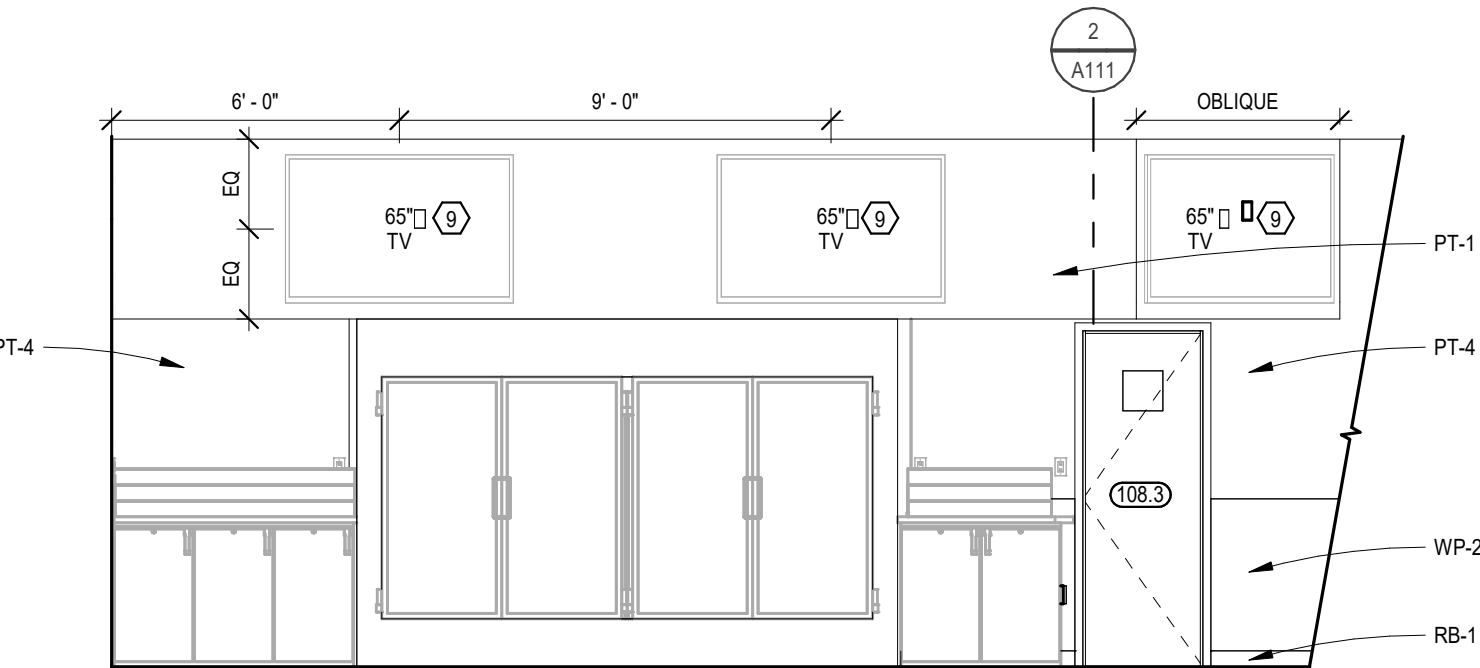
14 A401 RR 108B - S
1/4" = 1'-0"



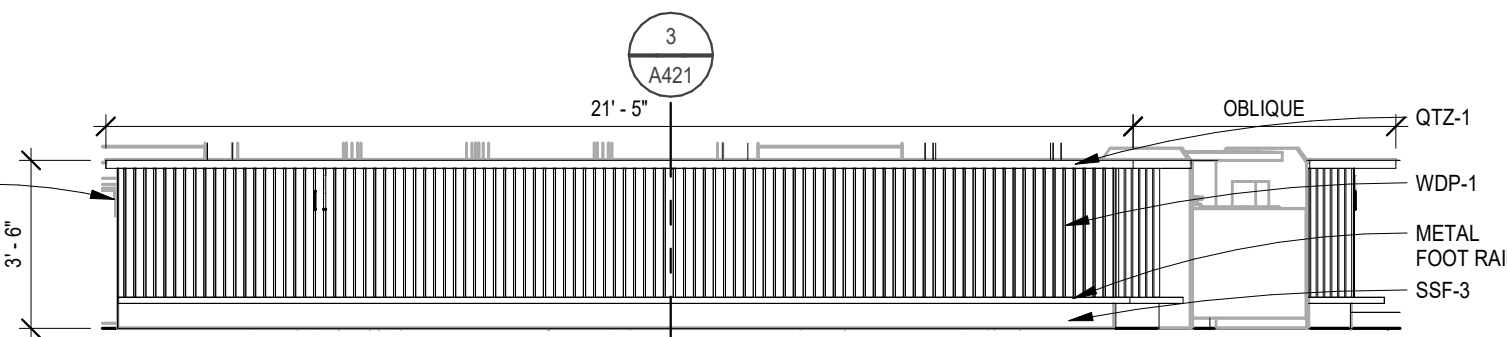
15 A401 RR 108B - W
1/4" = 1'-0"



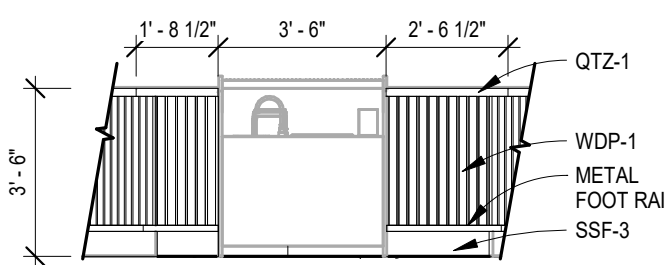
16 A401 Enlarged Bar Plan
1/4" = 1'-0"



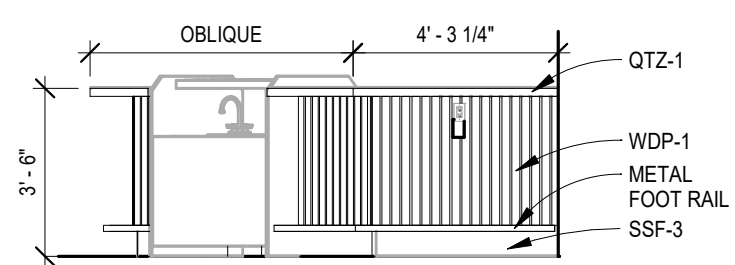
17 A401 Back Wall at Bar
1/4" = 1'-0"



18 A401 Bar Front
1/4" = 1'-0"



19 A401 Bar Angled
1/4" = 1'-0"



20 A401 Bar Side
1/4" = 1'-0"

GENERAL NOTES - INTERIOR ELEVATIONS

1. REFER TO FINISH FLOOR PLAN FOR WALL, BASE AND FLOOR FINISHES
2. REFER TO REFLECTED CEILING PLAN FOR CEILING HEIGHT & FINISHES
3. REFER TO G004 FOR STANDARD MOUNTING HEIGHTS
4. HALFTONE FURNITURE, EQUIPMENT AND ACCESSORIES FOR REFERENCE ONLY - BY OWNER
5. ALL TVs AND WALL BRACKETS BY OWNER; PROVIDE POWER, DATA AND BLOCKING AS REQUIRED
6. CP-1 TO BE USED ON ALL CABINETS UNO
7. FINISHED CABINET END IDENTIFIED BY: ◀

KEYNOTES - INTERIOR ELEVATIONS

- ① MTL-P.1 AT TOP OF WALL TILE AND OUTSIDE CORNERS
- ② MTL-P.2 AT BASE OF WALL TILE, COVE TRANSITION TO FLOOR TILE
- ③ STANDARD FRP TRIM BASE OF FRP AND MTL-P.1 AT TOP OF WALL TILE BASE: SEE DETAIL 20A610. LOCKABLE CABINET DOORS AND/OR DRAWERS
- ④ MTL-P.6 AT BASE OF WALL TILE, COVE TRANSITION TO CONC. FLOOR
- ⑤ SSF-2 COUNTER W/ 5" H APRON; INSTALL CONCEALED WALL BRACKETS AS REQUIRED
- ⑥ INSTALL CONCEALED WALL BRACKETS AS REQUIRED
- ⑦ OWNERS MEMORABILIA, PROVIDE BLOCKING
- ⑧ TV, FURNISHED AND INSTALLED BY OWNER, BACKING BY GENERAL CONTRACTOR



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DRAWING HISTORY

NO.	DESCRIPTION	DATE
1	Construction Documents	08/12/26
4	Addendum 3	08/31/26

DRAWN BY: JLU/AN/BC

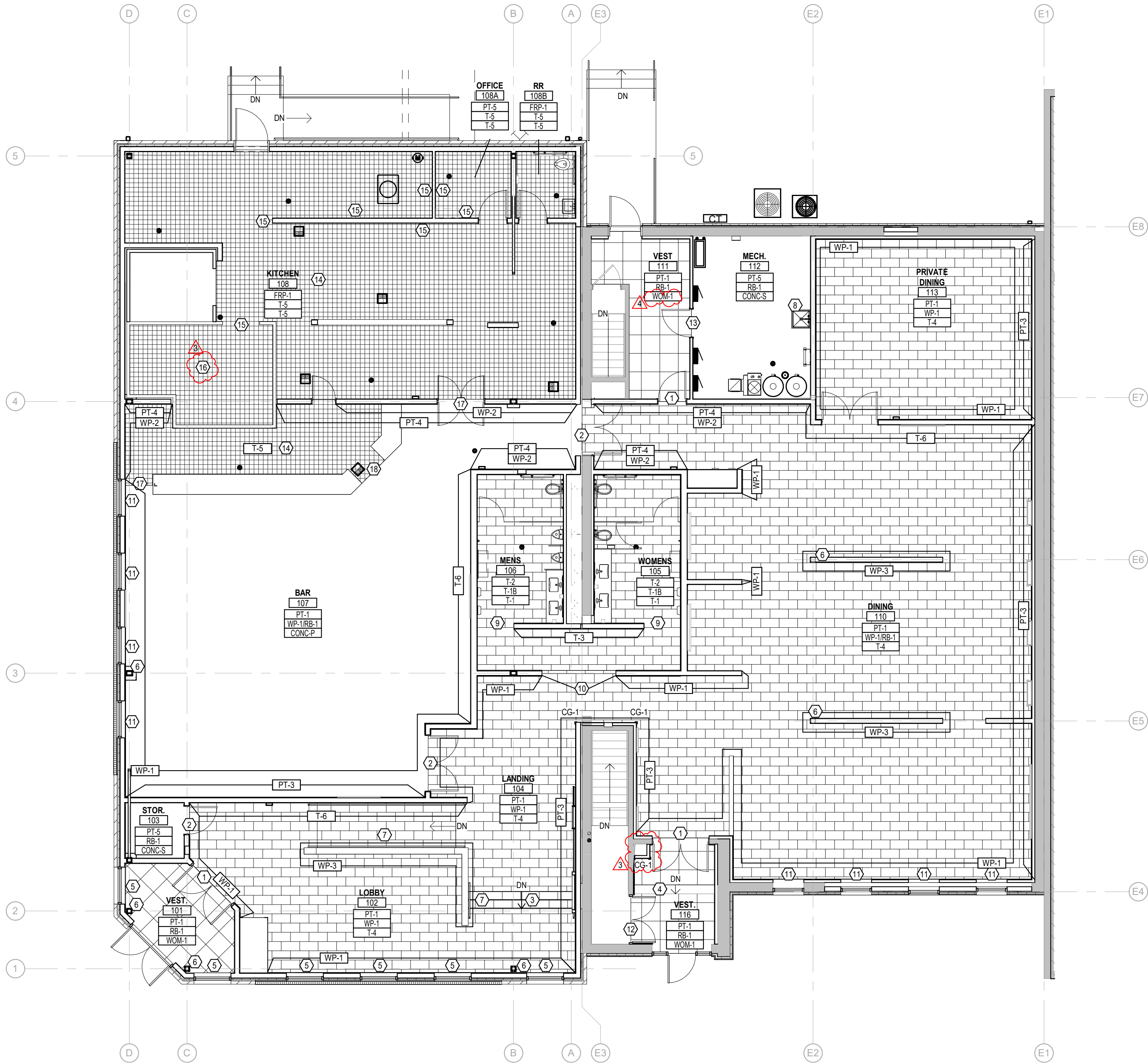
JN: 23-018

Enlarged Plans & Interior Elevations

SHEET

A401

Autodesk Docs: 022-018 American Legion - New Town, ND 23-018 American Legion - New Town, ND.rvt 8/31/2026 12:07:30 PM



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

GENERAL NOTES - FINISH PLANS

- CORNER GUARDS ON ALL EXPOSED GYP CORNERS. ALL CORNER GUARDS (CG) TO BE CG-1 U.N.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	ROOM TAG W/ ROOM FINISH INFO AT PLANS
Base Finish	(NOT ALL MAY BE SHOWN)
Floor Finish	
WALL FINISH	ACCENT WALL FINISH LOCATION
FLOOR FINISH	ACCENT FLOOR FINISH LOCATION
WALL FINISH	ACCENT OR PARTIAL WALL AND BASE FINISH LOCATIONS
BASE FINISH	



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3	Addendum 2	8/28/26
4	Addendum 3	08/31/26

DRAWN BY: JLU/AN/BC

JN: 23-018

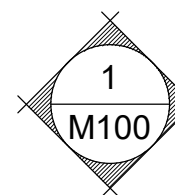
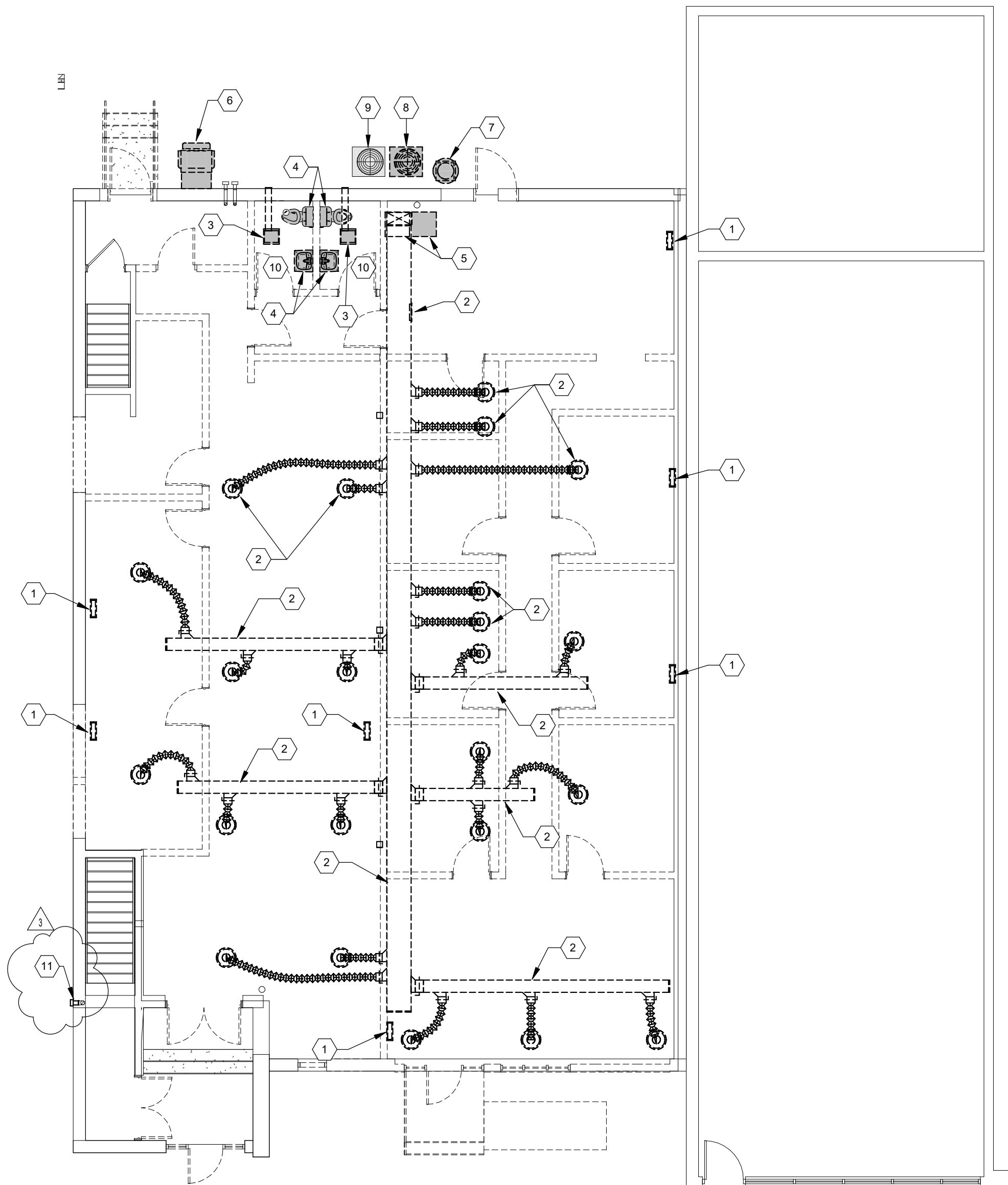
Finish Plan

SHEET

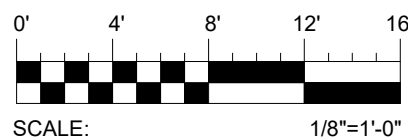
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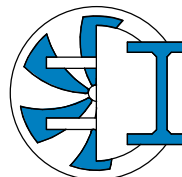


MECHANICAL DEMOLITION PLAN



LINE TYPE LEGEND	
	EXISTING
	NEW
	REMOVE
	HIDDEN
	MATCHLINE

KEYNOTE LEGEND	
1	REMOVE FLOOR AIR TERMINAL. CAP ASSOCIATED DUCT IN FLOOR AND ABANDON.
2	REMOVE DUCT/FLEX DUCT/AIR TERMINAL AS INDICATED.
3	REMOVE EXISTING BATHROOM EXHAUST FAN AND ASSOCIATED DUCT. PATCH EXTERIOR WALL PENETRATION.
4	REMOVE EXISTING PLUMBING FIXTURE AND ALL ABOVEGROUND WASTE AND WATER PIPING. CAP ANY BELOW FLOOR PIPING AND ABANDON.
5	REMOVE BOTH EXISTING FURNACES AND ASSOCIATED DUCTWORK AND PIPING. PATCH ANY EXTERIOR WALL PENETRATIONS.
6	REMOVE EXISTING BASEMENT KITCHEN EXHAUST FAN AND WELDED GREASE DUCT INSIDE BASEMENT.
7	REMOVE EXISTING BASEMENT EXHAUST FAN, CURB, AND DUCT TO THE BASEMENT.
8	COMPLETELY REMOVE EXISTING CONDENSING UNIT FOR MAIN FLOOR FURNACE.
9	EXISTING CONDENSING UNIT FOR BASEMENT FURNACE TO REMAIN.
10	REMOVE ALL VENT PIPING BACK TO VTR. PREPARE VTR PIPE TO BE REUSED IN NEW CONSTRUCTION.
11	REMOVE TWO WALL CAPS ATTACHED TO TOILET EXHAUST DUCTING. FIELD VERIFY DUCT SIZE - ESTIMATED 4" DIAMETER. PREPARE DUCT FOR EXTENSION TO ROOF.



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(612) 325.1494 OFFICE



BID
DOCUMENTS

DRAWING HISTORY

NO.	DESCRIPTION	DATE
1	Construction Documents	08/12/26
3	Addendum 3	08/31/26

DRAWN BY: JWB

JN: 25062

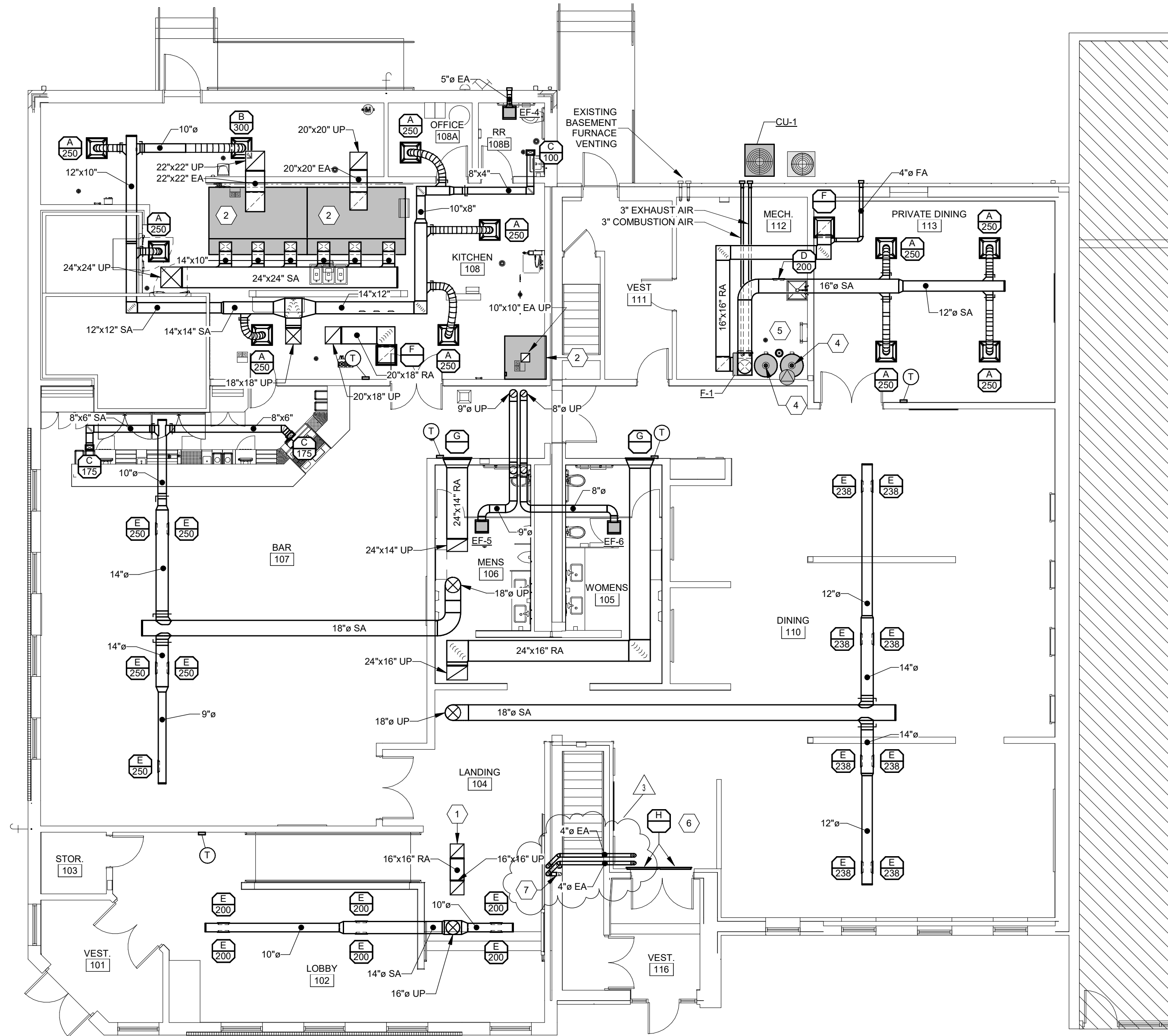
DEMOLITION PLAN

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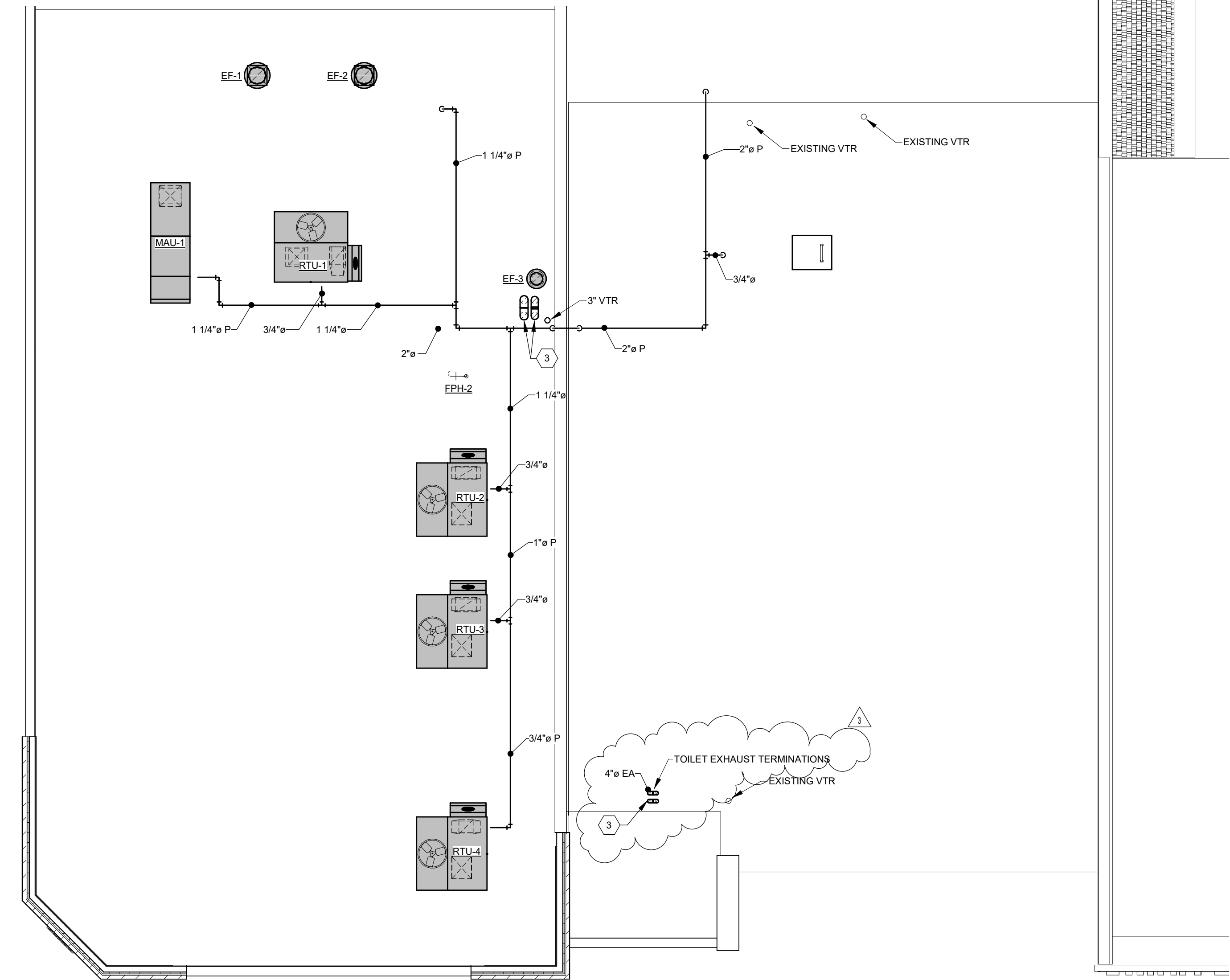
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1
M300
HVAC PLAN
1/8" = 1'-0"



2
M300
MECH ROOF PLAN
1/8" = 1'-0"

LINE TYPE LEGEND	
	EXISTING
	NEW
	REMOVE
	HIDDEN
	MATCHLINE

KEYNOTE LEGEND	
1	ELBOW RETURN DUCT UP AND PROVIDE 1/2" SCREEN OVER OPENING.
2	HOOD BY FSEC. COORDINATE DUCT CONNECTIONS WITH FSEC.
3	BRING EA UP FROM BATHROOM EXHAUST FAN AND GOOSENECK. COVER OUTLET WITH 1/2" BIRDSCREEN.
4	PROVIDE 4" EXHAUST FOR WATER HEATER, EXHAUSTING THROUGH ROOF.
5	MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL CARBON MONOXIDE (CO) DETECTOR(S), INCLUDING 120V PLUG CONNECTION AND BACKUP BATTERY. DETECTORS SHALL BE RESIDENTIAL GRADE AND INSTALLED IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS AND APPLICABLE CODES.
6	PROVIDE GRILLES FOR HEAT TRANSFER IN WALL OPENING ABOVE VESTIBULE DOOR. SEE DETAIL 2/M001.
7	EXTEND 4" TOILET EXHAUST DUCTS TO ROOF GOOSENECK. FIELD VERIFY DUCT SIZE .

HVAC LEGEND	
	POSITIVE PRESSURE DUCT
	NEGATIVE PRESSURE DUCT
	MANUAL DAMPER
	MOTORIZED DAMPER
	FIRE DAMPER
	COMB. SMOKE/FIRE DAMPER
	BACK DRAFT DAMPER
	ACCESS DOOR
	ELBOW WITH TURNING VANES
	HI-EFFICIENCY TAKEOFF (W/ VOLUME DAMPER)
	FLEXIBLE DUCT
	CONNECT TO EXISTING
	AIR TERMINAL TAG
	AIR TERMINAL MARK
	AIR TERMINAL CFM
	AIR TERMINAL SIZE



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SHEET

M300