

ADDENDUM NO. 2

September 18, 2026

**Perry Meridian High School Phase 2 Renovations
401 W. Meridian School Road
Indianapolis, IN 46217**

TO: ALL BIDDERS OF RECORD

This Addendum forms a part of and modifies the Bidding Requirements, Contract Forms, Contract Conditions, the Specifications, and the Drawings dated August 21, 2026, by Lancer Associates Architecture. Acknowledge receipt of the Addendum in the space provided on the Bid Form. Failure to do so may subject the Bidder to disqualification.

This Addendum consists of Pages ADD 2-1 through ADD 2-2, Lancer Associates Architecture Addendum No. 2, dated September 11, 2026, consisting of six (6) pages, Specification Section, 03 01 00 Concrete Rehabilitation, 11 40 00 Food Service Equipment and Addendum 2 Drawings: S101, S502, A101A, A201, A202, E-401, E-602, FS1.1, FS2.0, FS2.1, FS5.2.

A. SPECIFICATION SECTION 00 00 20 - TABLE OF CONTENTS

1. ADD The Following Specification Sections:
Specification Section 03 01 00 Concrete Rehabilitation

2. REPLACE The Following Specification Sections:
Specification Section 11 40 00 Food Service Equipment

B. SPECIFICATION SECTION 01 12 00 MULTIPLE CONTRACT SUMMARY

1. Paragraph 3.03 Bid Categories

A. Bid Category No. 1 – GENERAL TRADES

Add the following Specification Sections:

03 01 00 Concrete Rehabilitation

Delete the following Specification Sections:

12 36 16 Stainless Steel Fabrications

Add the following Clarification:

18. Reference architectural floor plans; the general trades contractor shall install all residential washers, dryers and refrigerators furnished by the owner. Coordinate final locations and handover with the construction manager.

G. Bid Category No. 07 - Casework

Add the following Specification Sections:

12 36 16 Stainless Steel Fabrications

Replace the following Clarification:

1. The plumbing contractor shall furnish all plumbing fixtures indicated at epoxy resin countertops to the casework contractor for installation. Final connections shall be provided by the Plumbing Contractor.
2. The casework contractor is responsible for all plastic laminate indicated in the construction documents.

J. Bid Category No. 10 – Plumbing & Mechanical

Replace the following Clarification:

4. The plumbing contractor shall furnish all plumbing fixtures indicated at epoxy resin countertops to the casework contractor for installation. Final connections shall be provided by the Plumbing Contractor.

K. Bid Category No. 11 – Electrical & Technology

Add the following Clarification:

4. Reference architectural floor plans; the electrical contractor shall install all TV's and interactive flat panel displays furnished by the owner. Coordinate final locations and handover with the construction manager.

ADDENDUM NO. TWO

PROJECT: PERRY MERIDIAN HS PHASE 2

PROJECT NUMBER: 24173P

DATE OF ADDENDUM: September 17, 2026



THIS ADDENDUM FORMS A PART OF THE CONTRACT DOCUMENTS AND IS ISSUED IN ACCORDANCE WITH THE INSTRUCTIONS TO BIDDERS. ACKNOWLEDGE RECEIPT OF THIS ADDENDUM BY SIGNING THE ADDENDUM ACKNOWLEDGMENT SECTION OF THE BID FORM.

QUESTIONS & ANSWERS:

1. **Q:** Can you please confirm whether the existing roof deck is sloped? We are having difficulty determining the required insulation thickness and tapered insulation slope in the red selected areas of the roof plan that require demo down to the deck. Confirmation of the existing deck slope, or the elevations/slope information to be used for the insulation design, would help us accurately determine the required insulation thicknesses.

A: The roof is structurally Sloped

2. **Q:** Please clarify whether the specified 1/2" coverboard is required over the entire roof area, or only in the select areas where the existing roofing system is being removed down to the deck. The roof plan page would make me think it is only the selected areas; however, the roof details make me think

it is across the entire roof. Edge details show a "new coverboard" which is not one of the selected red areas demo'd down to the deck.

A: Yes provide 1/4" coverboard for the whole roof area in the project (re-roof and tear-down)

Q:Music Casework:

- a. Music casework cabinets elevations show cabinets with no doors. general note and spec calls for grille doors. Can you confirm doors are required?

A: Yes the doors are required

SPECIFICATIONS:

1. Section 03 01 00 Concrete Rehabilitation
 - a. Add Spec Section in its entirety
2. Section 11 40 00
 - a. Replace Specs section in its entirety. See Vorndran narrative for additional information

DRAWINGS:

1. Drawing Sheet Number: S101
Drawing Sheet Title: PARTIAL PLANS

Change: Added partial plan.

- Added Unit H PARTIAL PLAN
- Added plan annotation.
- Revised plan notes.

2. Drawing Sheet Number: S502
Drawing Sheet Title: EXISTING JOINT REINFORCING

Change: Added details.

- Added details 4 and 5.

3. Drawing Sheet Number: A101A
Drawing Sheet Title: FLOOR PLAN – FIRST FLOOR – UNIT A

Change: Add walls to accommodate new equipment layout

4. Drawing Sheet Number: A141
Drawing Sheet Title: ROOF PLAN

Change:

Change keynote 2 to read "2 DEMOLISH EXISTING ROOF MEMBRANE. INSTALL NEW TPO MEMBRANE OVER NEW ¼" COVERBOARD. PROVIDE NEW ROOF EDGE METAL CAP ON FASCIA, SEE TYPICAL DETAIL."

5. Drawing Sheet Number: A142
Drawing Sheet Title: ROOF DETAILS

Change: Add "NEW ¼" COVERBOARD" note to details 9, 10, 11 under the new membrane

6. Drawing Sheet Number: A201
Drawing Sheet Title: EXTERIOR ELEVATIONS

Change: Revised General Notes and Key Notes

- Revised General Notes – "A. REPLACE ALL CAULK CONTROL JOINTS AT BRICK AND PRECAST PANELS, FIELD VERIFY."
- Revised Keynote 1 – "REPLACE DAMAGED BRICK TO MATCH EXISTING. FIELD VERIFY"
- Revised Keynote 4 – "CLEAN RUST ON METAL SOFFIT, PREP SURFACE, APPLY NEW PAINT TO MATCH EXISTING. FIELD VERIFY"
- Revised Keynote 5 – "DEMO EXISTING METAL PANEL. PATCH, CLEAN, AND ADD NEW METAL PANEL TO MATCH EXISTING. FIELD VERIFY."
- Revised Keynote 6 – "PATCH, CLEAN, AND PREP CONCRETE PANEL FOR REPAIR. APPLY NEW CONCRETE TO MATCH EXISTING. REFER TO SPEC SECTION 03 01 00 CONCRETE REHABILITATION."
- Revised overall square footage for caulking and tuckpointing on Drawing 4.

7. Drawing Sheet Number: A202
Drawing Sheet Title: EXTERIOR ELEVATIONS

Change: Revised exterior elevations

- Revised overall square footage for caulking and tuckpointing on Drawing 1.
- Revised overall square footage for caulking and tuckpointing on Drawing 2.

- Added Drawing 7.

8. Drawing Sheet Number: FS1.1

Drawing Sheet Title: FOODSERVICE LAYOUT & SCHEDULE

Change: Removed the dishroom setup and replaced with another shared prep counter.

9. Drawing Sheet Number: FS2.0

Drawing Sheet Title: FOODSERVICE SPOT LOCATION LAYOUT

Change: Adjusted the spot location layout to accommodate the new shared prep counter.

10. Drawing Sheet Number: FS2.1

Drawing Sheet Title: FOODSERVICE SPOT LOCATION LAYOUT

Change: Adjusted the spot location layout to accommodate the new shared prep counter.

11. Drawing Sheet Number: FS5.2

Drawing Sheet Title: FOODSERVICE DETAILS & ELEVATIONS

Change: Removed dishroom setup elevation and replaced with shared prep counter elevation.

12. Drawing Sheet Number: E-401

Drawing Sheet Title: ELECTRICAL ENLARGED PLANS

Change: Revise sheet to remove dish machine and associated booster heater connections and add (4) receptacles in CULINARY 12J.

13. Drawing Sheet Number: E-602

Drawing Sheet Title: ELECTRICAL PANELBOARD SCHEDULES

Change: Revise sheet to include circuit revisions to panelboards 1LP-CA and 1RP-CA as well as increase panel 1RP-CA to 54 circuits.

Attachments:

Food Service Narrative

(Specs)

03 01 00, 11 40 00

(CIVIL Drawings)

(STRUCTURAL Drawings)

S101 – PARTIAL PLANS

S502 – EXISTING JOINT REINFORCING

(ARCHITECTURE Drawings)

A101A – FLOOR PLAN – FIRST FLOOR – UNIT A

A201 – EXTERIOR ELEVATIONS

A202 – EXTERIOR ELEVATIONS

(PLUMBING Drawings)

(MECHANICAL Drawings)

(ELECTRICAL Drawings)

E-401 – ELECTRICAL ENLARGED PLANS

E-602 – ELECTRICAL PANELBOARD SCHEDULES

(FOOD SERVICE Drawings)

FS1.1 – FOODSERVICE LAYOUT & SCHEDULE

FS2.0 – FOODSERVICE SPOT LOCATION LAYOUT

FS2.1 – FOODSERVICE SPOT LOCATION LAYOUT

FS5.2 – FOODSERVICE DETAILS & ELEVATIONS

END OF ADDENDUM NO. TWO

Modifications described herein shall be incorporated into the project specifications and drawings and shall become a part of the contract documents. All other work shall remain unchanged unless otherwise noted.

Changes to Foodservice Equipment Specifications (114000)

Delete specification section in its entirety and replace with the attached version

- Added approved equals to each item specification
- Made changes to item #23, #24, #25, #26, #27

Changes to Foodservice Equipment Drawings

FS1.1 - Foodservice Layout & Schedule

- Removed the dishroom setup and replaced with another shared prep counter

FS2.0 - Foodservice Spot Location Layout

- Adjusted the spot location layout to accommodate the new shared prep counter

FS2.1 - Foodservice Spot Location Layout

- Adjusted the spot location layout to accommodate the new shared prep counter

FS5.2 - Foodservice Details & Elevations

- Removed dishroom setup elevation and replaced with shared prep counter elevation

SECTION 03 01 00 – CONCRETE REHABILITATION

PART 1 - GENERAL

1.01 SUMMARY

- A. This Specification shall be read as a whole by all parties concerned. Each Section may contain more or less the complete Work of any trade. The Contractor is solely responsible to make clear to the Subcontractors the extent of their Work and coordinate overlapping Work.

1.02 SYSTEM DESCRIPTION

- A. This specification describes the patching of interior and/or exterior vertical and overhead surfaces with a hand- applied, set-accelerated portland cement, repair mortar.

1.03 REFERENCES

- A. The following standards are applicable to this section:
- ASTM C-109 - Compressive Strength
 - ASTM C-293 - Flexural Strength
 - ASTM C-496 - Splitting Tensile Strength
 - ASTM C-882 modified - Slant Shear Strength

1.04 QUALITY ASSURANCE

- A. Manufacturing qualifications: The manufacturer of the specified product shall be ISO 9001 certified and have in existence a recognized ongoing quality assurance program independently audited on a regular basis.
- B. Contractor qualifications: Contractor shall be qualified in the field of concrete repair and protection with a successful track record of 5 years or more. Contractor shall maintain qualified personnel who have received product training by a manufacturer's representative.
- C. Store and apply materials in accordance with all safety and weather conditions required by manufacturer or as modified by applicable rules and regulations of local, state and federal authorities having jurisdiction. Consult Safety Data Sheets (SDS) for complete handling recommendations.

1.05 DELIVERY, STORAGE, AND HANDLING

- A. All materials must be delivered in original, unopened containers with the manufacturer's name, labels, product identification, and batch numbers. Damaged material must be removed from the site immediately.
- B. Store all materials off the ground and protect from rain, freezing or excessive heat until ready for use.

- C. Condition the specified product as recommended by the manufacturer.

1.06 JOB CONDITIONS

- A. Environmental Conditions: Do not apply material if it is raining or snowing or if such conditions appear to be imminent. Minimum application temperature 45°F (7°C) and rising.
- B. Protection: Precautions should be taken to avoid damage to any surface near the work zone due to mixing and handling of the specified material.

1.07 SUBMITTALS

- A. Submit two copies of manufacturer's literature, to include: Product Data Sheets (PDS), and appropriate Safety Data Sheets (SDS).
- B. Submit copy of Certificate of Approved Contractor status by manufacturer.

1.08 WARRANTY

- A. Provide a written warranty from the manufacturer against defects of materials for a period of one (1) year, beginning with date of substantial completion of the project.

PART 2 - PRODUCTS

2.01 MANUFACTURER

- A. SikaRepair®-223, as manufactured by Sika® Corporation, is considered to conform to the requirements of this specification.

2.02 MATERIALS

- A. Portland cement mortar:
 - 1. The repair mortar shall be a blend of selected portland cements, specially graded aggregates, admixtures for controlling setting time, water reducers for workability, and an organic accelerator.
 - 2. The materials shall be non-combustible, both before and after cure.
 - 3. The materials shall be supplied in a factory-proportioned unit.
 - 4. The portland cement mortar must be placeable from 1/8" to 1-1/2" (3-38 mm) in depth per lift for vertical and overhead applications.

2.03 PERFORMANCE CRITERIA

- A. Typical Properties of the mixed polymer-modified, portland cement mortar:
 - 1. Yield 0.41 ft³ (0.01 m³) per bag
 - 2. Color Concrete gray
 - 3. Mixing Ratio 3/4 - 1 gal. (2.8 - 3.8 L) of

	liquid
4. Application Thickness	Min 1/8" (3 mm) Max 1-1/2" (38 mm)
5. Application Temp	> 45 °F (7 °C)
6. Working Time	~ 15 minutes
7. Compressive Strength (ASTM C-109)	1 day > 3,500 psi (24.1MPa) 7 days – 6,000 psi (41.4 MPa) 28 days > 7,500 psi (51.7 MPa)
8. Flexural Strength (ASTM C-293)	28 day – 850 psi (5.9 MPa)
9. Splitting Tensile Strength (ASTM C-496)	28 day – 550 psi (5.8 MPa)
10. Slant Shear Strength (ASTM C-882 modified*)	28 days – 1,800 psi (12.4 MPa)

Note: Tests above were performed with the material and curing conditions @ 71°F – 75°F and 45 - 55% relative humidity.

PART 3 – EXECUTION

3.01 SURFACE PREPARATION

- A. Areas to be repaired must be clean, sound, and free of contaminants. All loose and deteriorated concrete shall be removed by mechanical means. Mechanically prepare concrete substrate to obtain a surface profile of $\pm 1/4"$ (CSP 6 or greater as per ICRI Guidelines) with a new exposed aggregate surface. Area to be patched shall not be less than 1/4" in depth.
- B. Where reinforcing steel with active corrosion is encountered, sandblast the steel to a white metal finish to remove all contaminants and rust. Where corrosion has occurred due to the presence of chlorides, the steel shall be high pressure washed after mechanical cleaning. Prime steel with 2 coats of Sika® Armatec® 110 EpoCem as per the Product Data Sheet (PDS).

3.02 MIXING AND APPLICATION

- A. Mechanically mix in appropriate sized mortar mixer or with a Sika jiffy paddle and low speed (400-600 rpm) drill. Pour approximately 3/4 gal of water into the mixing container. Add the powder while continuing to mix. Mix to a uniform consistency for a maximum of three minutes. Add up 1 gal of water to mix if a greater flow is desired. Should smaller quantities be needed, be sure the proper water /powder ratio is maintained and that the dry material is uniformly blended before mixing the components together. Do not retemper material. Mix temperature should be maintained at 65°-75°F (18° - 24°C) by warming or cooling the water, as required.

- B. Placement Procedure: At the time of application, the substrate should be Saturated Surface Dry (SSD) with no standing water. Mortar must be scrubbed into substrate filling all pores and voids. While the scrub coat is still plastic, force material against edge of repair, working toward center. After filling, consolidate, then screed. Allow mortar to set to desired stiffness. Then finish with steel trowel, wood, plastic or sponge floats for desired surface texture. Areas where the depth of the repair to sound concrete is greater than 1-1/2" in depth, repair shall be made in lifts. The top surface of each lift shall be scored so as to produce a roughened surface for the next lift. The preceding lift should be allowed to reach final set before applying fresh material. The fresh mortar must be scrubbed into the preceding lift.
- C. As per ACI recommendations for portland cement concrete, curing is required. Moist cure with wet burlap and polyethylene, a fine mist of water or a water-based* compatible curing compound. Moist curing should commence immediately after finishing and continue for 48 hours. Protect newly applied material from rain, sun, and wind until compressive strength is 70% of the 28 day compressive strength. To prevent from freezing cover with insulating material. Setting time is dependent on temperature and humidity.

*Pretesting of curing compound is recommended.
- D. Adhere to all procedures, limitations and cautions for the polymer-modified portland cement mortar in the manufacturers current printed Product Data Sheet (PDS) and literature.

3.02 CLEANING

- A. The uncured polymer-modified, portland cement mortar can be cleaned from tools with water. The cured polymer -modified portland cement mortar can only be removed mechanically.
- B. Leave finished work and work area in a neat, clean condition without evidence of spillovers onto adjacent areas.

END OF SECTION 03 0100

SECTION 11 40 00**FOOD SERVICE EQUIPMENT****PART 1: GENERAL REQUIREMENTS****1.01 - RELATED DOCUMENTS**

- A. The provisions of the General Conditions, Supplementary Conditions, and all applicable provisions under Division 1 – General Requirements, are included as part of this Section as though bound herein.

1.02 - SUMMARY OF WORK / WORK BY OTHER TRADES

- A. Provide labor and materials required to deliver, uncrate, assemble, set in place, level, install, supervise, and coordinate the installation of the food service equipment and accessories as indicated on drawings and as specified, exclusive of utility connections.
- B. Work referenced by other trades is not for assigning work to a specified trade, but rather to clarify the coordination between the KEC and all other trades. All assignments of work by other trades are to be directed by Division 1 of the written specifications.
- C. Refer to Mechanical/Plumbing Divisions for applicable provisions and sections regarding mechanical services necessary to complete final connections to individual items as specified in this section. This work to include, but not be limited to, the following:
 - 1. Rough-in all required services for all equipment specified and shown on drawings.
 - 2. Furnish and install all drain line piping and components, supply line piping and components, traps, strainers, tailpieces, unions, vents, stops, valves and other related items necessary from rough-in location to equipment final connections.
 - 3. Install all items provided loose by the KEC per specifications such as, but not limited to, faucets, pre-rinse assemblies, quick-disconnect assemblies, hose stations, pot fillers, vacuum breakers, solenoid valves, check valves, flow control valves and control panels.
 - 4. Paint, or chrome sleeve, all exposed water and gas piping above counter height, or in a direct line of sight, as directed by the Architect.
 - 5. Final mechanical and ventilating connections to equipment
- D. Refer to Electrical Divisions for applicable provisions and sections regarding electrical services necessary to complete final connections to individual items as specified in this section. This work to include, but not be limited to, the following:
 - 1. Rough-in all required services for all equipment specified and shown on drawings.
 - 2. Furnish and install all disconnects, conduit, conductors, wire, cover plates, starters, cord sets and other related items necessary from rough-in location to equipment final connections.
 - 3. Install all items provided loose by the KEC per specifications such as, but not limited to, control panels, starters and disconnects.

4. Furnish and install all control wiring and/or power wiring between electrical components as specified such as, but not limited to, exhaust/make-up air fans and the ventilation hood control panel, walk-in cooler/freezer coils and their respective compressors and the walk-in cooler/freezer lights.
 5. Final electrical connections to equipment.
- E. Work included in other Divisions – provision of all wall, floor, and/or ceiling/roof openings, recesses, sleeves, and/or conduits; and equipment pads, and sealing thereof, as necessary for installation of items included in this section.
- F. Work included in other Divisions – disconnection of existing equipment to be relocated and/or reused; and removal of existing equipment which will not be reused, as determined and designated by the Architect in other divisions. (Applicable to project with existing equipment.)
- G. Refer to itemized specifications for additional work and requirements

1.03 - DEFINITIONS

- A. The Consultant for this section of work is FOOD SERVICE CONSULTANTS, INC., DBA VORNDRAN AND ASSOCIATES, 3125 STERLING RIDGE COVE, FORT WAYNE, INDIANA 46825-1704. The Consultant is responsible to the Architect for ascertaining that the work complies with the requirements of this section.
- B. Kitchen Equipment Contractor (KEC) – person, company or corporation who will contract for the completion of work specified in this section.
- C. All questions, clarifications, comments, reports, submissions, and any other types of correspondence shall be directed to the Architect for distribution to the parties responsible.
- D. Furnish – supply and deliver to project site, ready for unloading, unpacking, assembly, installation and similar operations.
- E. Install (set in place) – operations at project site including actual unloading, unpacking, assembly, erecting, placing, anchoring, applying, finishing, curing, protecting, cleaning and similar operations; ready for final utility connections by other divisions as appropriate.
- F. Provide – furnish and install complete, ready for intended use.

1.04 - BIDDING

- A. This specification and the accompanying contract drawings must be considered together. Any work called for in one or on the other, together with such work as can reasonably be considered a part of the installation and necessary to complete same, shall be included.
- B. KEC is responsible for verifying and coordinating all items provided in this section, with the drawings, specifications, manufacturer's requirements, submittals, actual site conditions, adjacent items, and associated (Sub-) Contractors; to assure that there are no discrepancies or conflicts. This is to include, but not be limited to, quantities, dimensions, clearances required, direction of operation, door swings, utilities, fabrication details and methods, installation requirements, etc.
- C. The submitting of a bid shall constitute full evidence that the KEC has viewed and examined the site and all contract documents necessary pertaining to same and that the KEC is therefore, fully cognizant of the conditions under which the work must be conducted.
- D. Where discrepancies are discovered between the drawings and the specifications, regarding quality or quantity, the higher quality or the greater quantity is to be included in the Bid Proposal. KEC to notify the Architect and Consultant, in writing, of any discrepancies discovered; and await written clarification prior to proceeding with the items or areas in question.
- E. Unless otherwise instructed by Division 1 bidding instructions, the Bidder shall provide pricing, listing quantity, manufacturer and model number on the attached unit price form with separate total prices for delivery and installation. All city, state, occupational and government taxes, which are applicable to this project, shall be included and added as a separate charge. KEC shall be bound to supply the manufacturer and model number listed on their bid form. Bids shall be valid for thirty (30) days after bid deadline date and shall indicate same. Failure to comply with the above may be cause for rejection of the bid. Owner reserves the right to delete any item from the bid form.

1.05 - APPROVED SUBSTITUTIONS AND/OR ALTERNATES

- A. The basis of design for all drawings, specifications, and detail references is the first manufacturer and model listed. If another listed manufacturer is chosen by the KEC, it is the responsibility of the KEC to provide a model that is equal in production capabilities, capacity, and performance to the first manufacturer and model listed. The KEC is also to verify, coordinate, and allow for proper installation of equipment; considering possible revisions for utility connections, loads, and physical sizes. In the event there are any additional costs or change orders by other trades because of the KEC submitting another listed manufacturer, those charges shall be the sole responsibility of the KEC.
- B. The successful contractor will be bound to furnish equipment in strict accordance with the specifications. Where a single manufacturer is listed, it is not the intention to discriminate against any equal product of another manufacturer but is intended that a definite stringent standard be established.

- C. KEC may offer voluntary alternates by submittal in writing, along with manufacturer's name, model number, utility information, and all other appropriate data, at the time the bid is submitted. Voluntary alternates shall not be confused with items listed as "equals" in the item specifications. Although they will be given consideration after award of the Contract, voluntary alternates will not be considered in the judgment about award of the Contract. Change in the Contract price proposed for the voluntary alternate(s) shall reflect all possible costs to be encountered should the voluntary alternate(s) be accepted and incorporated in the work.
- D. Should a request for voluntary alternates be accepted and the item proves to be defective or otherwise unsatisfactory for the service intended, the KEC shall replace the item with the product that was originally specified. This shall be done within the guarantee period and with no cost to the Owner.
- E. Substitution of non-approved items on the base bid may constitute grounds for rejection of bid.

1.06 - SUBMITTALS

- A. Refer to Section 01 33 23 and Section 01 77 00.
- B. Submit one (1) set of shop drawings (in PDF format) for review. Consultant will print one (1) hardcopy for their records and will return reviewed submittals electronically through the proper channels. Upon final review of drawings, distribute prints to the various trades. KEC to review all submittals for compliance with the Contract Documents prior to submitting to the Consultant for review.
- C. Consultant's review of submittal drawings, shop details, product data brochures, and operation and maintenance manuals are for general conformance with the design concept and contract documents. Review markings or comments are not to be construed as relieving the KEC from compliance with the contract documents, or departures there from. The KEC remains responsible for details and accuracy, confirming and correlating all quantities and dimensions, selecting fabrication processes, techniques of assembly, and performing their work in a safe, satisfactory, and professional manner.
- D. Commencement of purchasing or fabrication by the KEC, of any item(s) included in this contract, prior to receipt of reviewed submittals from Consultant, shall be at the KEC's own risk; unless specifically instructed to do so in writing by the Owner, including the specific item numbers requested.

E. Product Data Submittal Manuals:

1. Equipment brochure books shall be provided in a 3-ring binder or GBC bound and shall include the KEC's name, address, phone number, e-mail address, project name and location.
2. Each project item shall be referenced and accounted for in the equipment brochure book regardless of utility requirements and supplier, and shall include:
 - a. Manufacturers catalog sheet
 - b. Line drawings as available
 - c. Plumbing and/or wiring schematics as available
 - d. Data sheet showing:
 1. Item number
 2. Manufacturer
 3. Model number
 4. All plumbing information
 5. All electrical information
 6. All ventilating information
 7. All accessories.
3. All refrigerated devices shall include:
 - a. Data sheet showing:
 1. BTUH
 2. Type of refrigerant
 3. Amount of charge

F. Equipment Plan and Rough-In Drawings:

1. Submit 1/2" scale drawings. These drawings are to include complete information on the work included in this contract, with references to equipment as provided by others; and are to provide sufficient information for associated trades, contractors, and/or sub-contractors to complete their division of work associated with food service equipment included in this contract.
2. Drawings are to be dimensioned; showing accurate locations for the curbs, platforms, gutters, sleeves, pipe stubs, refrigerant lines, water supply lines, drains, floor drains, electrical services and any additional information pertinent to the installation of this equipment. Coordinate work with the various trades.
3. Drawings to also include equipment plan(s) with detailed equipment list, similar to Foodservice Equipment Plans included in the Contract Documents. Item numbers are to be the same as shown in the contract documents and are to include spare numbers and associated items as provided by others.

G. Shop Drawings:

1. Submit shop drawings for items of custom fabrication included in this contract. Shop drawings are to be submitted at 3/4", 1" and/or 1-1/2" scale. Shop drawings to include a plan, elevation, and cross sections through each equipment item and are to show dimensions, materials, details of construction, installation and relation of adjoining work requiring cutting or close fitting. Shop drawings are to also indicate anchor devices, reinforcements, dimensions, gauges, holes, radii, cutouts and details of construction, installation, and relation to adjoining work.

2. Submit shop drawings for any equipment requiring field assembly, including but not limited to, cooking suite assemblies, pulper/extractor assemblies, remote refrigeration systems, walk-in coolers and/or freezers, exhaust hoods/ventilators, fire suppression system, utility distribution systems, pot/utility/ware washing assemblies/machines and conveyors.
3. Before proceeding with the fabrication or manufacture of any item, KEC is responsible for verifying and coordinating all dimensions and details, with site dimensions, conditions, and adjacent equipment.

H. Operation & Maintenance Manuals

1. Three (3) bound sets of manuals are to be furnished for items of standard manufacture on/or before the date of the first event to occur of the following: demo/start-up, start-up for intended use by the Owner/Operator, completion of installation of kitchen equipment contract package, or final acceptance of installation by Owner. Manuals are to be in alphabetical order according to manufacturer and are to include each individual piece of equipment's serial number as applicable. Manufacturer's info is to include Technical Services telephone number, e-mail, and web site address, where available.
2. Provide a complete list of authorized local service agencies for included manufacturers, complete with address, telephone number, e-mail and web site addresses, where available. List to include warranty information per each piece of equipment.
3. Provide video tapes and/or CD's for maintenance, training, operation, etc., where available from the manufacturer.

I. As-built/Record Documents

1. Maintain one (1) record set of Foodservice Equipment plans with any related corrections, revisions, additions, deletions, changes, etc. noted during construction and installation. Provide an "as-built" set in reproducible transparency form and electronic computer disk form.
2. Provide one (1) final set of Product Data Submittal Manual with any related corrections, revisions, additions, deletions, changes, etc. noted during construction and installation as a specifications record set.
3. These documents are to be provided at the same time as the O&M Data Manuals.

- J. Submit three signed copies of pressure vessel inspection report. Inspector's report to be completed by a qualified pressure vessel inspector. Test all pressure equipment.
- K. Submit, when requested, a copy of the manufacturer's order acknowledgement for each item of pre-fabricated equipment. Acknowledgement to show date item was ordered and the scheduled shipping date.
- L. Submit samples when requested. Samples will not be returned unless specifically requested.

1.07 - LAWS, ORDINANCES, REGULATIONS AND STANDARDS

- A. Manufacture and install equipment and accessories in strict compliance and conformity with Public Health Service Publication - "Food Service Sanitation Manual" and all applicable governmental codes and regulations to include, but not be limited to the following;
1. Air Conditioning and Refrigeration Institute (A.R.I.): applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.
 2. American Gas Association (A.G.A.): standards for gas heated equipment and provide equipment with the A.G.A. seal. Automatic safety pilots to be provided on all equipment, where available. (Canada Gas Association or alternate testing lab's seals accepted if acceptable to local code jurisdictions.)
 3. American National Standards Institute (A.N.S.I.): Z21-Series for gas-burning equipment. Provide labels indicating name and testing agency.
 4. American National Standards Institute (A.N.S.I.): B57.1 for compressed gas cylinder connections, and with applicable standards of the Compressed Gas Association for compressed gas piping.
 5. American National Standards Institute (A.N.S.I.): A40.4 and A40.6 for water connection air gaps and vacuum breakers.
 6. American Society of Heating, Refrigeration and Air Conditioning Engineers (A.S.H.R.A.E.): applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.
 7. American Society of Mechanical Engineers (A.S.M.E.): Boiler Code requirements for steam generating and steam heated equipment and provide A.S.M.E. inspection stamp and registration with National Board.
 8. American Society for Testing and Materials (A.S.T.M.): C1036 for flat glass.
 9. American Society for Testing and Materials (A.S.T.M.): C1048 for heat-treated flat glass – Kind HS, Kind FT coated and uncoated glass.
 10. American Society for Testing and Materials (A.S.T.M.): F232-03 for pre-rinse spray units, and in compliance with Energy Policy Act of 2005 (EPAct).
 11. American Welding Society (A.W.S.): D1.1 structural welding code.
 12. Energy Policy Act of 2005 (EPAct 2005): water savings pre-rinse spray valves.
 13. National Electric Code (N.E.C.); N.F.P.A. Volume 5 for electrical wiring and devices included with foodservice equipment, A.N.S.I. C2 and C73, and applicable N.E.M.A. and N.E.C.A. standards.
 14. National Electrical Manufacturers Association (N.E.M.A.): LD3 for high-pressure decorative laminates.
 15. National Fire Protection Association (N.F.P.A.): applicable sections for exhaust hoods, ventilators, duct and fan materials, hoods fire suppression systems, wheel placement systems, construction and installation; in addition to local codes and standards.
 16. National Sanitation Foundation (NSF): latest Standards and Revisions, and as accredited by ANSI, IAS, NELAC, ISO, OSHA and SCC. Provide NSF Seal of Approval on all standard manufactured items included in this project and listed in any NSF Certified Food Equipment Products Category, and on all items of custom fabricated work included in this project. (UL Sanitation approval and seal accepted if acceptable to local code jurisdictions).

17. Sheet Metal and Air Conditioning Contractor's National Association (S.M.A.C.N.A.): latest edition of guidelines for seismic restraint of kitchen equipment, as applicable to project location.
 18. Underwriters Laboratories (U.L.): as applicable for electrical components and assemblies. Provide either U.L. labeled products or, where no labeling service is available, "recognized markings" to indicate listing in the U.L. "Recognized Component Index". (Canadian Standards Association or alternate testing lab's seals accepted if acceptable to local code jurisdictions.)
 19. UL 300 Standard: for wet chemical fire suppression systems for exhaust hoods/ventilators.
 20. American with Disabilities Act (ADA): as applicable to this project.
 21. Refrigeration Service Engineers Society (R.S.E.S.): applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.
 22. All refrigerants used for any purpose is to comply with the 1995 and 2010 requirements of the Montreal Protocol Agreement, and subsequent revisions and amendments. No CFC or HCFC refrigerants will be permitted on this project.
 23. All refrigeration components installation, repairs, and/or associated work on any refrigeration system, is to be performed by a Certified Refrigeration Mechanic thoroughly familiar with this type commercial foodservice installation.
 24. ETL and other national and international recognized Testing and Listing Agencies labels and certifications are acceptable in lieu of Listing Agencies indicated in these documents, if acceptable to the local code jurisdictions.
 25. All applicable local codes, standards and regulations.
 26. All special local codes, standard, and regulations; such as (examples only) California Energy Commissions Regulations, Dade County requirements for walk-in cooler(s) and/or freezer(s).
 27. For detention facilities projects (as applicable): applicable Correctional Standards. Verify the level of security and construction required with the Architect and provide all items in compliance.
- B. Provide safety guards on equipment in compliance with all applicable codes.
- C. The custom equipment fabricator will be subject to the acceptance of the Architect, Consultant, and Owner. Fabricator must have the plant, personnel, and engineering facilities to properly design, detail and fabricate high quality equipment. Equipment shall be of standard unit assembly, manufactured by one manufacturer and of uniform design, material, and finish.
- D. Manufacturer's catalog designations are intended to represent the standards required. Equipment furnished must closely conform thereto in design, construction, capacity, and function, to the manufacturer and model specified. Where catalog designations are given, the items shall be complete as described and shown in the catalog, unless exceptions are specified.

1.08 - DELIVERY, STORAGE AND HANDLING

- A. Deliver materials (except bulk materials) in manufacturer's containers, fully identified with manufacturer's name, trade name, type, class, grade, size, color, item number, area, etc.
- B. KEC is responsible for receiving and warehousing equipment and fixtures, until ready for installation. Store materials, equipment and fixtures in sealed containers, where possible. Store off the ground and under cover, protected from damage. Acquire approved "off-site" storage to house equipment if provisions cannot be made at the job site.
- C. KEC to verify and coordinate conditions at the building site, particularly door and/or wall openings, and passages, to assure access for all equipment. Pieces too bulky for existing facilities are to be hoisted or otherwise handled with apparatus as required. All special handling equipment charges will be arranged for and paid for by the KEC.
- D. Ship fittings to the job site as follows:
 - 1. Wrap and identify with tag naming the job, the supplier, the items enclosed and the item to which it is to be attached at the job.
 - 2. Fittings to be delivered to various trades involved. Obtain a receipt signed by the foreman.
 - 3. Do not ship fittings or accessories inside larger items of equipment.
- E. Continuously maintain protection of work from damage, until final acceptance by the Owner. Use all means reasonable to protect the materials of this section before, during, and after installation; and to protect the associated work and materials of the other trades. Damage to equipment not directly attributed to separate trades shall be the responsibility of the KEC
- F. Pre-fabricated walk-in coolers/freezers are not to be used as general storage; and should be locked before leaving the site daily. Damage and theft resulting from failure to secure units will be repaired or replaced at the KEC's expense.
- G. No architectural walls, ceilings, décor, structural components or any other details may be physically attached to, into, or rest on any walk-in wall, ceiling panel(s), or component thereof. KEC is responsible for coordinating this requirement with other Contractors.
- H. Permanently fasten manufacturer's nameplates to the equipment. One nameplate of the fabricator will be allowed in each room.
- I. Equipment of a like nature (cooking batteries, carts, self-leveling dispensers, etc.) shall be of one manufacturer to insure uniformity of design and to simplify service and maintenance.

1.09 - WARRANTY

- A. Items furnished are to be fully guaranteed against defects in workmanship, materials, and functionality for one (1) full year from the first full day of operation for the food service facility.
 - 1. Date of regular operation is defined as the first full day of operation for this food service facility.
 - 2. Full warranty shall cover all parts, labor, and travel expenses.
 - 3. There shall be no cost to the Owner on matters that are “under warranty”.
 - 4. Manufacturer warranties that extend longer than one (1) year shall be started on the date of regular operation and extend for the full term as prescribed by their specific warranty policy.
- B. Remote Refrigeration Warranty: in addition to the one-year warranty requirements as stated above, provide an additional four-year full warranty (parts, labor and travel) for **ALL** remote refrigeration components.
- C. Self-Contained Refrigeration Warranty: in addition to the one-year warranty requirements as stated above, provide an additional four-year full warranty (parts, labor and travel) on compressors only.
- D. Periodic routine maintenance, servicing, adjustments, cleaning, etc., as required by the manufacturers included in this project, are the responsibility of the Owner.
- E. All parts or requirements for manufacturer’s warranties to be in effect, whether noted in the itemized specifications, are to be provided or complied with by the KEC. This is to include, but not be limited to, parts, accessories, or installation; installation supervision, start-up, and/or follow-up inspections required by factory trained certified, and/or authorized personnel. Factory training, certification, and/or authorization are to be in effect at the time of bidding, installation, start-up, and warranty period of this project.
- F. Manufacturer’s warranties which comply with the requirements of this warranty article 1.09 are to be provided in lieu of KEC’s own warranties, where available. Copies of the written warranties are to be included in the O&M Manuals.
- G. The KEC shall be the Owner’s only contact for any service on any equipment under warranty.
- H. Owner shall have use of defective item until the KEC can deliver and install a replacement.

PART 2: PRODUCTS**2.01 - MATERIALS****A. Metals:**

1. All metal materials shall be new prime quality, full U.S. standard gauge thickness, of composition indicated by names or abbreviations in itemized specifications. All gauges for sheet iron and sheet steel shall be U.S. standard gauges and not vary from standard thickness by more than 5%.
2. Stainless steel shall be type 304/302, extra low carbon, nonmagnetic, austenitic, corrosion-resisting alloy steel. Composition to be minimum of 18% chromium, minimum 8% nickel and maximum 0.2% carbon. Mill finish of not less than 150 grit on one side and not less than 80 grit on the back side. All stainless steel sheets shall bear manufacturer trademark, designation of type and heat number and shall be stretcher leveled.
3. Galvanized steel angles, bars, channels, piping, tubing and sheets shall be an approved grade of either low carbon steel or copper bearing steel. and be uniformly ductile in quality. All galvanized steel to be free from hard spots, runs, blisters, spelter, checks and other surface defects. Zinc coating shall be applied after fabrication (brake or die forming, drilling, fitting, welding or other operations). Finish of galvanized iron to be two coats of epoxy based gray hammer tone paint on prime undercoat over thoroughly cleaned surfaces.

B. Plastic Laminate: NEMA LD3, Type 2, 0.050" thick, except Type 3, 0.042" for post-forming smooth (non-textured). Color and texture as selected by Architect/Interior Designer and/or Owner.

1. Comply with N.S.F. Standard No. 35.
2. Veneered with approved waterproof and heat proof cement. Rubber base adhesives are no acceptable.
3. Applied directly over close grained plywood, such as solid Mahogany or solid Birch, of selected, smooth, sanded stock to ensure a smooth ripple-free laminated surface; or commercial grade furniture particle board, Cortron or equal.
4. Exposed faces and edges are to be faced with 1/16" thick material. Corresponding backs are to be covered with approved backing and balancing sheet material.

C. Millwork: No unfinished millwork, plywood/particle board or wood framing (including backs, undersides, and all surfaces concealed from view) will be permitted. All unfinished surfaces or openings cut through finished surfaces are to be sealed to be water resistant; with excess plastic laminate material, Cortron (Melamine) material, backing materials, sealers, primers, finish paint, etc., to blend with specified finish materials.**D. Hardwood Work Surfaces: Laminated edge grained hard maple (Acer saccharum), NHLA First Grade with knots, holes and other blemishes culled out, kiln dried at 8 percent or less moisture, waterproof glue, machined, sanded, and finished with N.S.F. approved oil-sealer.**

- E. Solid Surface Material (SSM): As indicated, provide DuPont Corian ½" thick 100% homogeneous filled acrylic material meeting ANSI Z124.6 Type 6; or DuPont Zodiaq ¾" thick quartz material, unless otherwise specified or selected. Colors and patterns as selected by Architect/Interior Designer and/or Owner. The following guidelines and general requirements apply to DuPont SSM, in addition to granite, marble, or any other solid surface materials specified or selected; except fabricator and installer are to be thoroughly experienced and certified in commercial foodservice installation of granite, marble, or other solid surface material specified or selected.
1. Comply with N.S.F. Standard No. 51.
 2. Acrylic adhesive is to be used for all joints.
 3. Install directly over ¾" thick (minimum) substrate of close grained plywood, such as solid Mahogany or solid Birch, of selected, smooth, sanded stock to ensure a smooth ripple-free surface; or commercial grade furniture particle board, Cortron or equal. Additional bracing and support to be provided as required by the SSM manufacturer.
 4. Fabricator to be trained by DuPont factory authorized training personnel and certified as a Commercial Corian/Zodiaq Fabricator; or equivalent by other SSM manufacturers. If no commercial certification program is available from other manufacturer specified or selected, then fabricator is to be certified as Commercial Corian/Zodiaq Fabricator.
 5. Installer to be trained by DuPont factory authorized training personnel and certified as a Commercial Corian/Zodiaq Installer; or equivalent by other SSM manufacturers. If no commercial certification program is available from other manufacturer specified or selected, then installer is to be certified as Commercial Corian/Zodiaq Installer.
 6. All fabrication and installation of Corian/Zodiaq, and all components attached to or installed in or through Corian/Zodiaq is to be in compliance with manufacturer's instructions and the DuPont Corian/Zodiaq Commercial Food Service Installation bulletins. Of concern are the sections, details, and instructions on the installation of drop-in or built-in hot or cold components. The DuPont Corian/Zodiaq Food Service Installation bulletins requirements are to also apply to any other SSM, in addition to that manufacturer's instructions.
 7. KEC to verify and coordinate overhead heat lamps and/or food warmers to be installed in accordance with manufacturer's recommendations over solid surface materials and solid surface materials manufacturer's recommendations.
 8. All surfaces are to be non-porous or cleaned and sealed, in compliance with local health codes; such as with 511 Impregnator by Miracle Sealants for granite.

2.02 - QUALITY ASSURANCE

- A. It is required that all fabricated equipment described in specifications and designated on drawings shall be manufactured by one equipment manufacturer which has engineering personnel and plant facilities to design, detail and fabricate the highest quality equipment in strict compliance with appropriate standards of National Sanitation Foundation.
- B. All exposed surfaces shall be free from bolt, screw and rivet heads. When bolts are required they shall be of concealed type and be of similar composition as the metal to which they are applied. Where bolt or screw threads on the interior of fixtures are visible or may come in contact with heads or wiping cloth they must be capped with a stainless steel acorn nut with a stainless steel lock washer.

- C. Where screw threads are not visible or readily accessible, they may be capped with a standard lock washer and steel nut treated to prevent rusting or corroding. Where bolts or screws are welded to the underside of trim or tops, the reverse side of the weld shall be neatly finished uniform with the adjoining surface of the trim or the top. Depressions at these points will not be acceptable. Rivets shall not be used as a method of fastening in any location.
- D. All welds, bolts, screws, nuts, washers, and rivets shall be steel except where brass or stainless steel is fastened, in which case they shall be brass or stainless steel respectively. Where dissimilar metals are fastened, the fastenings shall be of higher grade metal. Spacing and extend of welds, bolts, screws and rivets shall insure suitable fastenings and prevent bulging of metals fastened.
- E. All exposed, welded joints shall be suitably ground flush with adjoining material and neatly finished to harmonize therewith. Pits, cracks, discolorations, distortion and depressions will not be acceptable. Wherever material has been sunken or depressed by welding operation, such depressions shall be suitably hammered and peened flush with the adjoining surface and, if necessary, again ground to eliminate low spots. In all cases the grain of rough grinding shall be removed by successive fine polishing operations. All stainless steel shall have a No. 4 finish on all exposed surfaces and a No. 2 finish on all concealed surfaces.
- F. All unexposed welded joints on undershelves of tables or counters in stainless steel construction shall be suitable coated at the factory by means of metallic base paint to prevent possible corrosion at such locations.
- G. After galvanized iron members have been welded, all welds and areas where galvanizing has been damaged shall be re-coated to prevent oxidation. Submit a sample of re-coated area complete with a detailed explanation of the method to be used for approval before proceeding.
- H. Butt joints and contract joints, wherever they occur, shall be close fitting and shall not require solder as filler. Wherever break bends occur they shall be free of undue exudence and shall not be flaky, scaly or cracked in appearance of the material all such marks shall be removed by suitable grinding, polishing and finishing. Wherever sheared edges occur they shall be free of burrs, fins or irregular projections and shall be finished to obviate all danger of cutting or laceration when the hand is drawn over such sheared edges. In no case are overlapping materials to be acceptable where miters of bull-nosed corners occur.
- I. The grain of polishing shall run in the same direction on all horizontal and on all vertical surfaces of each individual item of fabricated equipment, except in the case where table or sink tops join at right angles, where the finish of the horizontal sections of each terminating in a mitered edge shall be acceptable. Where sinks and adjacent drain boards are equipped with splash back, the grain of polishing shall be consistent in direction throughout the length of the splash back and sink compartment.

- J. Where stainless steel surfaces are distributed by the fabricating process, such surfaces shall be finished to match the adjoining surfaces.
- K. Final Polishing: At the completion of the installation work, all stainless steel shall be gone over with a portable polishing machine and buffed to perfect surfaces. All painted surface shall be carefully gone over and retouched as required.

2.03 - FABRICATION COMPONENTS

A. Hardware:

1. General: Manufacturer's standard, but not less than ANSI 156.9 Type 2 (institutional), satin finish stainless steel or dull chrome finish on brass, bronze, or steel.
2. Metal Hinged Door Hardware: Doors to be mounted on Component Hardware Group model M75-5003, or equal, stainless steel, heavy duty, lift-off flag hinge that is 3" long and NSF approved with a swaged knuckle design. Door to be fitted with Component Hardware Group model P63-1012, or equal, stainless steel full grip type with frame beveled edge pull. Catches to be Component Hardware Group M27-2490, or equal, Spring Catch with Strike.
3. Sliding Door Hardware: Doors to be mounted on large, quiet ball bearing rollers in 14 gauge stainless steel overhead tracks and be removable without the use of tools. Bottom of cabinet to have stainless steel guide-pins and not channel tracks for doors.
4. Millwork Hinged Door Hardware: Doors to be mounted with Blum 95 degree CLIP top thick door all metal hinges, nickel plated, with 3-dimensional adjustment, or equal; or as per individual itemized specifications.
5. Drawer Hardware: Slides to be Component Hardware Group series S52, or equal, with 200 pounds minimum capacity per pair, 201 or 300 series stainless steel, full extension, side-mounting, self-closing type, with stainless steel ball-bearings, and positive stops. Drawer front to be fitted with Component Hardware Group model P63-1012, or equal, stainless steel full grip type with frame beveled edge pull.
6. All hardware to be identified with manufacturer's name and number, so that broken or worn parts may be replaced.

B. Casters:

1. Type and size as recommended by caster manufacturer, N.S.F. approved for the type and weight of equipment supported; normally 5" diameter heavy-duty, ball-bearing, solid or disc wheel with non-marking grease proof rubber, neoprene or polyurethane tire; unless otherwise specified. Minimum width of tread to be 1-3/16". Minimum capacity per caster to be 250 pounds, unless otherwise noted in itemized specifications.
2. Solid material wheels to be provided with stainless steel rotating wheel guard.
3. To be sanitary, have sealed wheel and swivel bearings and polished plate finish per N.S.F.
4. Unless otherwise indicated, equip each item with two (2) swivel-type casters and two (2) fixed casters, with foot brakes on two (2) casters.
5. Unless item is equipped with another form of all-around protective bumper, provide circular rotating bumper above each caster, 5" diameter tire of light grey synthetic rubber (hollow or closed-cell) on cadmium-plated disc.

C. Plumbing Fittings, Trim & Accessories:

1. General: Where exposed or semi-exposed, provide bright chrome plated brass or polished stainless steel units. Provide copper or brass where not exposed.
2. Vacuum Breakers: Provide with foodservice equipment as listed in the itemized specifications.
3. Water Outlets: At sinks and at other locations where water is supplied (by manual, automatic or remote control), furnish commercial quality faucets, valves, dispensers or fill devices, of the type and size indicated, and as required to operate as indicated.
4. Waste Fittings: Except as otherwise indicated, furnish 2" NPS twist handle drain with overflow assembly and crumb cup strainer, similar to Component Hardware Group #D53-7215.
5. Also refer to article 2.04 for additional information.

D. Electrical Materials:

1. General: Provide standard materials, devices and components as recommended by the manufacturer or fabricator, selected and installed in accordance with N.E.M.A. standards and recommendations; and as required for safe and efficient use and operation of the foodservice equipment, without sanitation problems.
2. Components to bear the U.L. label or be approved by the prevailing authority.
3. Where light fixtures are specified or detailed as part of counters, cases or fixtures; light fixtures with lamps to be furnished and installed. Warm white lamps to be provided, unless otherwise specified. If fluorescent light fixtures are specified, ballasts and tubes to be provided. Shields to be provided for all light fixtures.
4. Convenience and Power Outlets: Make cutouts and install appropriate boxes or outlets in fabricated fixtures, complete with wiring, conduit, outlet and stainless steel cover plate. Outlets and plugs to conform to N.E.M.A. standards. Electrical outlets and devices to be first quality "Specification Grade". GFCI outlets to be furnished where adjacent to sink compartments, as per the National Electrical Code.
5. Plugs & Cords: Where cords and plugs are provided, they are to comply with N.E.M.A. requirements. Indicate N.E.M.A. configuration for each applicable item.
6. Power Characteristics: Refer to Electrical Divisions specifications for project power characteristics. Also, refer to individual equipment requirements for loads and ratings.
7. All electrical components (J-boxes, conduit, outlets, switches, cover plates, light fixtures, panels, etc.) built into or on any equipment provided by the KEC, other than standard buy-out factory manufactured equipment, are to be vapor or water tight type. Provide buy-out equipment with vapor or water tight electrical components wherever available.

2.04 - FABRICATED EQUIPMENT

A. General Fabrication Requirements:

1. Except as otherwise indicated, provide framing of minimum 1" pipe-size round pipe or tube members, with mitered and welded joints and gusset plates, ground smooth. Provide 14 gauge stainless steel tube for exposed framing, and galvanized steel pipe for concealed framing.
2. 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. Weld in place, on concealed faces.
3. Provide removable panels for access to mechanical and electrical service connections, which are concealed behind or within foodservice equipment, buy only where access is not possible and not indicated through other work.
4. Where ends of fixtures, splash backs, shelves, etc., are open, fill by forming the metal or welding sections, if necessary, to close entire opening flush to walls or adjoining fixtures.
5. Rolled edges are to be as detailed, with corners bull nosed, ground and polished.
6. Equipment to have $\frac{3}{4}$ " or larger radius coves in horizontal and vertical corners, and intersections, per N.S.F. standards.
7. Provide raised die formed ferrule around punch or drilled holes in worktable tops and shelves.

B. Metal & Gauges:

1. Except as otherwise indicated, fabricate exposed metalwork of stainless steel; and fabricate the following components from the gauge of metal indicated, and other components from not less than 20 gauge metal:
 - a. Table & counter tops: 14 gauge
 - b. Sinks & drain boards: 14 gauge
 - c. Shelves: 16 gauge
 - d. Double-pan drawer fronts: 18 gauge
 - e. Double-pan door panel: 18 gauge
 - f. Enclosed base cabinets: 16 gauge
 - g. Enclosed wall cabinets: 16 gauge
 - h. Exhaust hoods & ventilators: 18 gauge
 - i. Pan-type insets & trays: 16 gauge
 - j. Removable covers & panels: 18 gauge
 - k. Skirts and enclosure panels: 18 gauge
 - l. Closure & trim strips over 4" wide: 18 gauge
 - m. Hardware reinforcement: 12 gauge
 - n. Gusset plates: 10 gauge

C. Worktable Tops:

1. Construct worktable of 14 gauge stainless steel, one-piece, welded construction, including field joints.
2. Secure to a full perimeter, 4"x1"x 12 gauge, galvanized steel channel frame with channel running front to back at each leg. Provide one (1) channel on tops up to 36" wide and two (2) channels on tops over 36" wide. Fasten top with stud bolts and combination of zinc plated locknut with rubber seal.
3. Where worktables abut wall or other equipment, backsplash or side splashes shall be 6" high, with return to wall of 1" and turn down of 1", unless otherwise specified. Secure backsplash to wall with "Z" clips and enclosed all exposed ends.

D. Dishtable Tops:

1. Construct dishtables of 14 gauge stainless steel with all intersections meeting in a spherical section.
2. Secure to a full perimeter, 4"x1"x 12 gauge, galvanized steel channel frame with channel running front to back at each leg. Provide one (1) channel on tops up to 36" wide and two (2) channels on tops over 36" wide. Fasten top with stud bolts and combination of zinc plated locknut with rubber seal.
3. Where dishtables abut wall or other equipment, backsplash or side splashes shall be 10" high with 45 degree return to wall of 2" and turn down of 1", unless otherwise specified. Secure backsplash to wall with "Z" clips and enclose all exposed ends.
4. Slope dishtables to dishmachine, sinks, troughs, cones or drainers at a minimum of 1/8" per foot. Where dishtables lip into dishmachine fasten securely with stainless steel fasteners and seal to insure no water leakage.
5. Where applicable to project, pass thru shelves, sills or other configurations are to be welded and constructed integral to dishtable.

E. Edges & Corners: (See detail on first page of elevations)

1. Edges to be die-formed and integral with top.
2. Where indicated, flange rear and end edges up to form splashes integrally with top, with vertical and horizontal corners coved of not less than 3/4" radius, die formed. Turn back splashes 1" to wall across top and ends with rounded edge on break, unless otherwise specified.
3. For standard flat edge, turn down 1-1/2" on outside and back at 45 degree angle another 1/2" along return.
4. For marine splash edge, turn up 1/2" at a 45 degree angle, out 1", turn down 2" and back at a 45 degree angle another 1/2" along return.
5. For rolled rim edge, turn up 3" with 3/4" coved radius and roll out semi-circle to 3/4" radius.
6. For rolled edge, roll down semi-circle to 3/4" radius.
7. For rounded corners, form to 1" radius, weld, and polish to original finish.

F. Field Joints: For any field joint required because of size of fixture; butt-joint, reinforce on underside with angles of same material, bolt together with non-corrosive bolts and nuts, field weld, grind and polish.

- G. Pipe Bases: Construct pipe bases of 1-5/8" diameter 18 gauge stainless steel tubing. Fit legs with polished stainless steel sanitary adjustable bullet feet to provide for adjustment of approximately 1-1/2", without exposing threads. Space legs to provide ample support for tops; precluding any possibility of buckling or sagging, and in no case more than 6'-0" centers.

H. Legs & Crossrails:

1. Equipment legs to be 1-5/8", 16 gauge stainless steel tubing.
2. Equipment crossrails to be 1", 16 gauge stainless steel tubing.
3. Welds at crossrails to be continuous and ground smooth. Tack welds will not be acceptable. Top of crossrail to be 10" above finished floor.
4. Bottom of legs to be swaged inward and fitted with a stainless steel bullet-type foot with not less than 2" adjustment.
5. Free standing legs to be pegged to floor with 1/4" stainless steel rod, or provided with bolt down type flanged feet anchored to the floor; depending on expected severity of use and/or abuse
6. Components:
 - a. Stainless Steel Gusset: Stainless steel exterior to fit 1-5/8" tubing, with Allen screw for fastening and adjustment. Not less than 3" diameter at top and 3-3/4" long. Outer shell 16 gauge stainless steel, reinforced with 12 gauge mild steel insert welded interior shell, or approved equal.
 - b. Stainless Steel Low Counter Legs: Stainless steel exterior 5-3/4" minimum, 7" maximum length with stainless steel 3-1/2" square plate with four counter-sunk holes, welded to top for fastening.
 - c. Stainless Steel Adjustable Foot: Stainless steel 1-1/2" diameter tapered at bottom to 1" diameter, fitted with threaded cold rolled rod for minimum 1-1/2" diameter x 3/4" threaded bushing plug welded to legs, or approved equal. Push-in foot not acceptable.
7. Legs to be fastened to equipment with gussets as follows:
 - a. Sinks: Reinforced with bushings and set screw.
 - b. Metal Top Tables & Dish Tables: Welded to galvanized steel channels, 14 gauge or heavier, anchored to top with screws through slotted holes.
 - c. Wood Top Tables: Welded to stainless steel channels, 14 gauge or heavier, anchored to top with screws through slotted holes.

I. Shelves:

1. Construct solid shelves under pipe base tables of 16 gauge stainless steel, with 1-1/2" turned down and back 1/2" at 45 degree angle on exposed sides, and 2" turn up against walls or equipment. Fully weld to pipe legs at 10" above finished floor.
2. Secure to a full perimeter, 4"x1"x 12 gauge, galvanized steel channel frame with channel running front to back at each leg. Provide one (1) channel on shelves up to 36" wide and two (2) channels on shelves over 36" wide. Fasten shelves with stud bolts and combination of zinc plated locknut with rubber seal.
3. In fixtures with enclosed bases, turn up shelves on back and sides with 1/4" (minimum) radius and feather slightly to ensure a tight fit to enclosure panels.
4. Construct wall shelves of 14 gauge stainless steel, with 1-1/2" turned down and back at 45 degree angle on exposed sides, and 1-1/2" turn up against walls or equipment. Support wall shelves with 14 gauge stainless steel triangle brackets secured to wall with stainless steel fasteners.

J. Sinks:

1. Construct sinks of 14 gauge stainless steel with No. 4 finish inside and outside.
2. Form back, bottom and front of one piece, with ends and partitions welded into place. Partitions: double thickness, 1" minimum space between walls. Multiple compartments to be continuous on the exterior, without applied facing strips or panels.
3. Cove interior vertical and horizontal corners of each tub not less than $\frac{3}{4}$ " radius, die formed. Outer ends of drain boards to have roll rim risers not less than 3" high.
4. Drill faucet holes in splashes 2-1/2" below top edge. Verify center spacing with faucet specified.
5. Sink inserts to be drawn of 14 gauge, or heavier, polished stainless steel. Weld into sink drain boards with 1-1/2" x 1-1/2" x 14 gauge stainless steel angle brackets; securely welded to sinks and galvanized cross angles spot welded to underside of drain boards to form an integral part of the installation.
6. The bottom of each compartment is to be creased such as to ensure complete drainage to waste opening. Slope bottom of sink bowls toward outlet.

K. Drains, Wastes & Faucets:

1. Furnish and install Component Hardware Group#D63-4590, or equal, twist handle box pattern drain with overflow assembly, with chrome finish, in die-drawn inset type sinks and bain-marie sinks.
2. Other custom fabricated sinks to be furnished with Component Hardware Group #D53-7215, or equal, twist lever handle waste outlet with overflow assembly and crumb cup strainer. Waste connection to have 2" external thread size, with 1-1/2" internal thread size.
3. Twist Lever Handle: Of sufficient length to extend to front edge of sink. No riveting, screws or soldering permitted to fit drains to sinks, with all parts of drains easily removable for servicing and replacement. Furnish stainless steel twist lever handle support for each drain.
4. All faucets furnished with equipment included in this Section to be lead free and comply with N.S.F. Standard #61, Section #9; such as manufacturer by Fisher, Chicago or T&S Brass.
5. Faucets and pre-rinse spray assemblies furnished with equipment included in this Section, are to have a maximum GPM flow rate in compliance with the Energy Policy Act of 2005 (EPAAct) and later updates; or local requirements, whichever is lower. EPAAct / local requirements are to be applicable to all faucets and pre-rinses, except for pre-rinse type assemblies used at glass icing/fill stations, fill hose/faucet assemblies at high water usage cooking equipment such as kettles, tilt fry pans, etc., and fill faucets at high volume/usage sinks such as pot and prep sinks, etc. are to have flow rates of approximately 5 gpm flow minimum.
6. All flex hose type faucet assemblies, such as pre-rinses, kettle fill hoses, etc. to have an inline pressure type back flow preventer in the hose assembly, as required by local codes.
7. All equipment provided by the KEC, which discharges liquid waste exceeding 140 degrees F, is to be provided with a cold water drain tempering assembly per local codes.

L. Workmanship:

1. Best quality in the trade. Field verify dimensions before fabricating; conform all items to dimensions of building; neatly fit around pipes, offsets and other obstructions.
2. Fabricate only in accordance with approved shop drawings, showing pipes, obstructions to be built around, and location of utilities and services.

M. Casework:

1. Bases to be made of 16 gauge stainless steel sheets reinforced by forming the metal.
2. Enclosure: except as otherwise indicated, provide each unit of casework (base, wall, overhead and free-standing) with a complete-enclosure, fully-welded, seamless metal cabinet, including fronts, backs, tops, bottoms, and sides.
3. Unexposed backs and structural members may be galvanized, unless otherwise noted.
4. A STRUCTURAL ANGLE FRAMEWORK SUPPORTING THE ENCLOSURE WILL NOT BE ACCEPTED
5. Vertical ends and partitions to be stainless steel fully enclosed and completely vermin proof with a 2" face and 3/4" return.
6. Sides and through partitions providing individual compartments separating sinks, machinery and drawers from remainder of the base cabinet to be flush with bottom rail and welded at intersections.
7. Provide solid stationary shelves in casework with 2" turn-up on back and ends of shelf units. Tack weld turn up to cabinet body and caulk joint with silicone. Reinforce shelf units to support 40 pounds per square foot loading, plus 100 percent impact loading.
8. Bottom front rail of bases set on masonry platform to be continuously closed and sealed to platform.

N. Doors:

1. Metal doors to be double-cased stainless steel. Outer pans to be 18 gauge stainless steel and inner pans to be 20 gauge stainless steel fitted tightly into outer pan with a sound deadening, moisture proof, fire proof, and vermin proof material used as a core. Internally reinforce doors 24" wide and greater with a 4" wide channel to prevent warpage. The two pans are to be tack welded together (no greater than 6" spacing) and joints solder fitted. All corners to be welded, ground smooth and polished.
2. Metal doors to finish approximately 3/4" thick and be fitted with Component Hardware Group #P63-1012, or equal, stainless steel full grip type with frame beveled edge door pull.
3. Hinged doors to be mounted on Component Hardware Group #M75-5003, or equal, stainless steel heavy duty lift-off flag hinge. Hinge to be 3" long, NSF approved with swedged knuckle design.
4. All doors to be furnished with stainless steel faced, disc tumbler, utility lock. All fabricated door and drawer locks to be keyed alike. Doors to be easily removable without the use of tools and furnished with sound-deadening, replaceable soft neoprene bumpers.

O. Drawer Assemblies:

1. Metal drawer fronts to be double-cased stainless steel. Outer pans to be 18 gauge stainless steel and inner pans to be 20 gauge stainless steel fitted tightly into outer pan with a sound deadening, moisture proof, fire proof, and vermin proof material used as a core. The two pans are to be tack welded together (no greater than 6" spacing) and joints solder fitted. All corners to be welded, ground smooth and polished.
2. Assemblies to consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing. Assembly to have unibody fully welded construction throughout. Slide assembly consists of one pair of 200 pound capacity stainless steel roller bearing full extension slides, with side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless steel front.
3. Drawers intended for tools and general non-food products storage are to have heavy duty ABS plastic drawer pan inserts, similar to Component Hardware Group S80-2020. Drawers intended to hold food products are to have stainless steel drawer pan inserts, similar to Component Hardware Group S81-2020-C. All drawer pans to be easily removable without tools or disassembly of any drawer assembly components.
4. All drawers to be finished with stainless steel faced, disc tumbler, utility lock. All fabricated door and drawer locks to be keyed alike. Drawers to be furnished with sound-deadening, replaceable soft neoprene bumpers. Refrigerated drawers to have a full perimeter replaceable refrigerator gasket.

P. Closed Base: Where casework is indicated to be located on a raised-floor base, prepare casework for support without legs, and for anchorage and sealant application, as required for a completely enclosed and concealed base.

Q. Support from Floor: Equip floor supported mobile units with casters, and equip items indicated as roll-out units, with manufacturer's standard one-directional rollers. Otherwise, and except for closed-base units, provide pipe or tube legs, with adjustable bullet-design feet for floor supported items of fabricated metalwork. Provide 1-1/2" adjustment of feet (concealed threading).

R. Shop Painting:

1. Clean and prepare metal surfaces to be painted; remove rust and dirt. Apply treatment to zinc coated surfaces, which have not been mill phosphatized. Coat welded, and abraded areas of zinc coated surfaces, with galvanize repair paint.
2. Apply 1.5 mil (dry film thickness) metal primer coating, followed by 2, 1.0 mil (dry film thickness) metal enamel finish coatings.
3. Bake primer and finish coatings in accordance with paint manufacturer's instructions for a baked enamel finish.

S. Sound Deadening:

1. Sound deaden underside of metal tops, drain boards, undershelves, cabinet interior shelves, sinks, etc., with an NSF approved spray-on sound deadening product only. If additional sound deadening is required, provide tacky tape above the underbracing/reinforcing/framing and any other support channel locations.

2.05 - MILLWORK

- A. All products shall be of first or best quality and conform to “custom grade” as specified by The Architectural Woodwork Institute.
- B. Flame spread rating of Class II per the ASTM e-84 where specified.
- C. Plastic laminate cabinets to conform to Custom Grade per Section 400b AWI unless otherwise specified.
 - 1. Cabinet body to be $\frac{3}{4}$ " thick plywood with plastic laminate on all exposed interior and exterior surfaces.
 - 2. Doors and drawer fronts to be $\frac{3}{4}$ " plywood with plastic laminate on all exposed interior and exterior surfaces. Drawer box to have $\frac{1}{2}$ " hardwood sides. Drawer bottom to be $\frac{1}{4}$ " plywood with plastic laminate where exposed. Drawer corners to be lock shoulder joined, glued and screwed. Drawer bottom set in groove cut into all side pieces and glued. Attach drawer box to front with screws from box side, independent of drawer pulls.
 - 3. Shelves to be adjustable on Knappe and Vogt KV255AL/KV256AL standards and supports and constructed of $\frac{3}{4}$ " plywood with plastic laminate on all surfaces.
 - 4. Hinges to be Grass System #1200 or equal. Pulls to be polished chrome wire. Drawer slides to be full extension, ball bearing 75#/pair capacity Knappe and Vogt #1300 or equal.
 - 5. Counter tops shall be fabricated of $\frac{3}{4}$ " plywood with plastic laminate or solid polymer surface as specified. Edges shall be 1-1/2" high and covered with matching finish surface material as laminate tops. Edges of solid polymer tops shall be chemically attached to top with adhesive as recommended by the manufacturer, sanded smooth for an invisible joint and of the size shown. Backsplash where shown also to be covered with a finish matching top surface material.
 - 6. Counters to be fabricated of one piece unless top is larger than can be cut from a standard sheet of material. Where splines are required, joints shall touch throughout the length and be flush to within tolerance of .005". Field assemblies with bolt-up type fasteners. Splines shall not be made at cutouts.
 - 7. Provide material samples and/or mock-up as required.
 - 8. General construction to be of AWI grade birch hardwood framing and $\frac{3}{4}$ " APA A-B hardwood or marine grade plywood. Fiberboard, pressboard or equal will not be acceptable.
 - 9. Plastic laminate to be suede or matte finish high wear .050 general purposes as manufactured by Formica, Wilson-Art, and Nevamar or as specified.
- D. Adhesive as recommended by manufacturer. Solid polymer to be cast, filled acrylic (not coated, laminated or of composite construction) meeting ANSI Z-124-1980 Type 6, of thickness as specified and manufactured by E.I. DuPont de Nemours and Company/Corian, Wilson Art International/Gibraltar or Formica/Surrell. Fabricator certified in writing by the solid polymer material manufacturer shall do fabrication and installation. Work to be done in such a manner as to ensure compliance with the manufacturer's warranty and assure a quality installation. Utilize manufacturer's two-part joint adhesive kit to create inconspicuous, non-porous joints.

2.06 - MISCELLANEOUS MATERIALS & FABRICATION

- A. Nameplates: Whenever possible, locate nameplates and labels on manufactured items, in accessible position, but not within customer's normal view. Do not apply name plates or labels on custom fabricated work, except as required for compliance with governing regulations, insurance requirements, or operator performance.
- B. Manufactured Equipment Items: Furnish items as scheduled or herein specified. Verify dimensions, spaces, rough-in and service requirements, and electrical characteristics, before ordering. Provide trim, accessories and miscellaneous items for complete installation.
- C. Insert Pans:
 - 1. General: Cut-outs, openings, drawers, or equipment specified or detailed to hold stainless steel insert pans to be provided with a full complement of pans as follows:
 - 2. One (1) stainless steel, 20 gauge minimum, solid insert pan for each space, sized per plans, details, or specifications.
 - 3. Where pan sizes are not indicated in plans, details, or specifications, provide one full-size pan for each opening.
 - 4. Provide maximum depth pan to suit application and space.
 - 5. Provide 18 gauge removable stainless steel adapter bars where applicable.
 - 6. All cut-outs and openings, or equipment specified or detailed to hold stainless steel insert pans, shall be provided with a hinged stainless steel removable night cover.
- D. Tray Slides: Before fabrication of counters with tray slides, verify:
 - 1. Size and shape of tray with Owner/Operator. Edge of tray should not overhang outer support/slider by more than 2". If edge of tray exceeds this dimension, notify Architect, in writing, for evaluation and adjustment, if necessary.
 - 2. Configuration of corners, turns, and shape of tray slides for proper support and safe guidance of trays.
 - 3. Tray slide to be capable of supporting 200 pounds per linear foot, live load.
- E. Self-leveling Dispensers: Verify type, make dimensions and weight of ware with Owner/Operator; and submit to the dispenser manufacturer, for proper sizing and calibration of dispensers.
- F. Carbon Dioxide (CO₂) Equipment: Where equipment requires connection with compressed CO₂ cylinder for operation, provide 2-cylinder manifold and control system (integral with equipment) with proper connectors for Department of Transportation (DOT) approved type cylinders, complete with cylinder safety devices and supports. Applicable to projects with CO₂ equipment included in Contractor's specified equipment.

- G. Reasonable quietness of operation of equipment is a requirement, and Contractor will be required to replace or repair any equipment producing out-of-the-ordinary intolerable noise. This also includes providing and installing bumpers and gaskets for doors and drawers on fabricated and standard manufactured items and sound insulation where feasible.
- H. Gas Pressure Regulator: All gas fired equipment included with this Section is to be provided with a gas pressure regulating valve with a built-in vent limiting device. Contractor is responsible for coordinating this requirement with their manufacturers and suppliers.

PART 3: EXECUTION

3.01 - SUPERVISION

- A. A competent supervisor, representing the KEC, is to be present at all times during progress of the KEC's work. Submit to the Architect the name, address and telephone number of the supervisor. The KEC agrees to accept collect telephone calls from the Consultant or Architect.
- B. The KEC is responsible for coordinating all general and specific requirements included in Parts 1, 2, and 3 of this Section 114000 general condition, with their manufacturers, fabricators, and suppliers.

3.02 - PREPARATION

- A. Verify site conditions under the provisions of the General Conditions, Supplementary Conditions and applicable provisions of Division 1 Sections. Notify the Architect, in writing, of unsatisfactory conditions for proper installation of foodservice equipment.
- B. Verify wall, column, door, window, and ceiling locations and dimensions. Fabrication and installation should not proceed until dimensions and conditions have been verified and coordinated with fabrication details.
- C. Verify that wall reinforcement or backing has been provided and is correct for wall supported equipment. Coordinate placement dimensions with wall construction section.
- D. Verify that ventilation ducts are of the correct characteristics, and in the required locations.
- E. Verify that utilities are available, of the correct characteristics, and in the required locations.
- F. KEC is responsible for the cost incurred for special equipment; for removal or replacement of portions of the building if required for delivery and installation of equipment specified; as well as other costs incurred if work specified must be done by others due to jurisdictional agreements or other conditions.

3.03 - INSTALLATION

- A. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved. Assist in moving equipment so other trades can make connections and be on the job to level and adjust equipment as the last connection is made. During installation instruct the trades on hook up of the various items of equipment.
- B. Install items in accordance with manufacturer's instructions.
- C. Set each item of non-mobile and non-portable equipment securely in place, leveled and adjusted to correct height. Anchor to supporting substrate where indicated, and where required for sustained operation and use without shifting or dislocation. Conceal anchorages wherever possible. Adjust counter tops and other work surfaces to a level tolerance of 1/16" (maximum offset, and plus or minus on dimension, and maximum variation in 24" run from level or indicated slope). Provide anchors, supports, bracing, clips, attachments, etc., as required to comply with the local seismic restraint requirements. The Guidelines for Seismic Restraint of Kitchen Equipment, as prepared for the Sheet Metal Industry Fund of Los Angeles and endorsed by S.M.A.C.N.A., is to be followed.
- D. Complete field assembly joints in the work (joints which cannot be completed in the shop) by welding, bolting-and-gasketing, or similar methods as indicated and specified. Grind welds smooth and restore finish. Set or trim flush, except for "T" gaskets as indicated.
- E. Provide closure plates and strips where required, with joints coordinated with units of equipment.
- F. Provide sealants and gaskets all around each unit to make joints airtight, waterproof, vermin-proof, and sanitary for cleaning purposes.
- G. Joints up to 3/8" wide, to be stuffed with backer rod, to shape sealant bead properly. Provide sealant filled or gasketed joints up to 3/8" joint width. Joints wider than 3/8" shall be trimmed with a stainless steel channel, with sealant applied to each side of strips.
- H. At internal corner joints, apply sealant or gaskets to form a sanitary cover, of not less than 3/8" radius.
- I. Shape exposed surfaces of sealant slightly concave, with edges flush with faces of materials at joint.
- J. Treat enclosed spaces, inaccessible after equipment installation, by covering horizontal surfaces with powdered borax at a rate of 4 ounces per square foot.
- K. Insulate to prevent electrolysis between dissimilar metals.
- L. Cut and drill components for service outlets, fixtures, piping, conduit, and fittings.
- M. Verify and coordinate the mounting heights of all wall shelves and equipment, with equipment located below them, for proper clearances.

- N. Coordinate with Plumbing and Electrical Divisions and provide holes in food service equipment for plumbing and electrical service to and through the fixtures, as required. This includes welded sleeves, collars, ferrules, or escutcheons. These services are to be located so that they do not interfere with intended use and/or servicing of the fixture.
- O. All equipment provided by this Section, which requires light bulb(s), are to be provided with heavy-duty, energy efficient, extra long-life bulbs with a minimum life expectancy of 5000 hours, and as required by the local Jurisdictions. All light bulbs in and/or above foodservice equipment and/or areas are to be coated or provided with shields in compliance with local health codes.
- P. All equipment provided by this Section, shall include all parts, components, options, accessories, etc. necessary to provide a completely functional item for its intended use under normal conditions; and if appropriate, after the final utility connections are completed by other Divisions. This shall generally apply to equipment such as soda systems, beer systems, and remote refrigeration systems, any type remote system or equipment, or ice machines; but shall also apply to any equipment provided by this Section.

3.04 - TESTING, START-UP AND INSTRUCTIONS

- A. Delay the start-up of equipment until service lines have been tested, balanced, and adjusted for pressure, voltage and similar considerations; and until water and steam lines have been cleaned and treated for sanitation.
- B. Prior to demonstration, the KEC shall arrange for equipment, controls and safety devices started-up, checked out, properly calibrated and adjusted by an authorized service agency to ensure proper working order and conditions. Repair or replace equipment which is found to be defective in its operation, including units which are below capacity or operating with excessive noise or vibration.
- C. Equipment must be fully-operable prior to the demonstration of equipment by the manufacturer.

3.05 - DEMONSTRATION OF EQUIPMENT

- A. Make arrangements for demonstration of operation, maintenance and safety features of all food service equipment, in advance with the Owner/Operator. KEC shall notify the Consultant and Architect so that they may be present.
- B. Demonstrate foodservice equipment, to familiarize the Owner and the Operator on operation and maintenance procedures, including periodic preventative maintenance measures required. Include an explanation of service requirements and simple on-site service procedures, as well as, information concerning the name address and telephone number of qualified local source of service. The individual(s) performing the demonstration are to be knowledgeable of operating and service aspects of the equipment.

- C. A representative of the supplier of the kitchen equipment must be present in the kitchen during the demonstration by the appropriate equipment manufacturer.
- D. Provide a written report of the demonstration, to the Owner, outlining the equipment demonstrated and any malfunctions or deficiencies noted. Indicate individuals present at the demonstration. Notify the Consultant and Architect in writing that demonstrations/instructions have been completed with statement from Owner and the Operator that proper demonstrational instruction has satisfactorily been completed. Once this has been completed final jobsite inspection will be performed.

3.06 - CLEAR AWAY, CLEANING & TURNOVER

- A. Throughout the progress of their work, the KEC is to keep the working area free from debris and remove rubbish from premises resulting from work being done by them. At the completion of their work, the KEC is to leave the premises in a clean and finished condition.
- B. After completion of installation, and other major work in foodservice areas, remove protective coverings and clean foodservice equipment, internally and externally.
- C. Restore exposed and semi-exposed finishes, to remove abrasions and other damages; polish exposed metal surfaces and touch-up painted surfaces. Replace work, which cannot be successfully restored.
- D. Polish glass, plastic, hardware and accessories, fixtures and fittings.
- E. Final Cleaning: After testing and start-up, clean the foodservice equipment, and leave in a condition ready for the Owner to sanitize and use.
- F. All keys for all locks provided with equipment provided under this Section, are to be gathered up, individually tagged with the equipment they belong to, put into a single box, and handed over to the Owner's authorized representative. A list of the keys and their associated equipment item numbers is to be provided with the O&M Manuals, along with a copy of the list, signed by the Owner's representative, acknowledging receipt of the keys.

3.07 - EXISTING EQUIPMENT

- A. The KEC is responsible for identifying, tagging and/or removing all existing equipment, which will be reused. Verify and coordinate specific equipment with these plans and specifications, and the Owner. This includes items existing, and the associated work necessary, at the time of the signing of the Contract for the foodservice equipment section; and does not include any items added, changed, or damaged (by other than the KEC) after the signing; except to the extent of work which would have been included with the original existing items.
- B. Remove from existing locations, clean and renovate as noted below, store and re-install existing equipment to be reused, in the new locations as shown on plans; ready for utility connections, as appropriate. Existing equipment to be reused, with utility connections, to be removed after disconnection as noted in paragraph J below.

- C. Do work in cooperation with Owner, so that normal functioning of services is minimally interrupted. Coordinate all removal and replacement scheduling with the Construction Scheduling Manager (or similar responsible party), to insure adequate time to complete the necessary work. If adequate time to properly relocate and reset the existing items and complete all cleaning and repair will not be available, due to continuing use of the existing items, or the allotted construction time; contact the Owner and obtain a written agreement as to what work is to be deleted or delayed; such as cleaning, repainting, or repairs.
- D. All surface dirt, grease, oil, food residues, ingredients, extraneous matter and other soiling materials is to be removed to obtain minimum acceptable sanitation and food service standards. Thorough final rinsing of all cleaning agents to be at a minimum temperature of 180 degrees Fahrenheit where possible without damage to equipment or controls. Otherwise, use USDA approved cleaning agents and/or cleaning agents, which are acceptable for use with commercial food service equipment. This includes all exterior surfaces of the existing equipment to be reused, and interior work surfaces such inside oven compartments, fryer vats, warewashers, etc.
- E. All painted items with major paint blemishes to be sanded, primed, and repainted to match the original color and type paint. Primer and paint to be of a type approved for use with commercial food service equipment. All controls, lights, view windows, non-painted parts, etc. to be protected as recommended by the Manufacturer. Minor paint blemishes can be touched-up in a professional manner. This work is to be included in the bid submittal, as a separate line cost, at the end of the bid submittal.
- F. Replace and/or repair minor broken parts to produce a cleanable and functional item. Repairs and/or parts are for minor required items such as control knobs, handles, pilot lamps, belts, oil changes, minor adjustments and recalibrations, etc. This does not include addition or replacement of any wearing components such as cutters, blades, etc.; or any accessory components such as mixer beaters, hooks, whips, etc., except for presently existing accessory components which are broken and non-functional, or as noted in the itemized specifications.
- G. Where required by local code authorities, provide additional parts and/or modifications to comply with code requirements in place at the time of this project.
- H. Where required, remove reused existing equipment from the premises for repairs, alterations and cleaning.
- I. Refer to schedule on the foodservice drawings and to the itemized specifications at the end of this section, for reused existing equipment.
- J. Disconnection of existing equipment to be relocated and/or reused and disconnection and removal/disposal of existing equipment, which will not be reused, is work as designated by the Architect, and not included in this section. (see page 114000-1, 1.02.E)

- K. Cost estimates for any repairs and/or parts more than the minor items stated above, or repairs requiring significant disassembling of the item, should be submitted to the Owner, for consideration and approval as an addition to the Contract. In general, this would be considered as any repairs and/or parts amounting to an estimate up to 10% of the cost of a comparable new item.
- L. The Owner has salvage rights to all existing equipment. Existing equipment that is not to be reused, or claimed by the Owner, shall be removed by the contractor and disposed of as directed by the Architect/Owner.

3.08 - INSPECTION AND PUNCH LIST

- A. When it has been concluded that work is installed, operating and substantially complete, prepare a "punch list" of items yet to be completed and forward a copy to the Architect and the Consultant.
- B. The Architect will request the Consultant to inspect the equipment after receipt of the punch list. If inspection reveals that the installation is not substantially complete, or the punch list is not of a minor nature, and another inspection is required, then a Certificate of Substantial Completion will not be issued.
- C. Reimburse the Consultant for subsequent inspections (including long distance telephone calls) and time of the Consultant. If the costs have not been paid before final payment, the costs will be deducted from the KEC's final payment.
- D. Immediately upon completion of the Consultant's inspection, correct punch list items. When items have been corrected, the KEC shall notify the Architect in writing that the installation is ready for inspection.

3.09 - ITEMIZED SPECIFICATIONS

- A. The following equipment schedule/specifications refers to various items of food service equipment shown on the Contract Drawings. The Contract Drawings and notes form a part of these specifications and shall be as binding as if written herein.

ITEMIZED SPECIFICATIONS

Note: Per 1.05A of this section, the basis of design for all drawings, specifications, and detail references is the first manufacturer and model listed. If another listed manufacturer is chosen by the KEC, it is the responsibility of the KEC to provide a model that is equal in production capabilities, capacity, and performance to the first manufacturer and model listed. The KEC is also to verify, coordinate, and allow for proper installation of equipment; taking into account possible revisions for utility connections, loads, and physical sizes. In the event there are any up charges or change orders as a result of the KEC submitting another listed manufacturer, those charges shall be the sole responsibility of the KEC.

Item #1 Floor Mounted Mop Sink - By Owner/Architect - Not In KEC Contract**Item #2 Mobile Custodial Storage Shelving**

Quantity: One (1)
Mfgr: Intermetro, Cambro Manufacturing
Model: Metromax Q

Furnish and install where shown, complete with all standard accessories and as follows:

1. Five (5) MQ2148G MetroMax® Q Shelf, 48"W x 21"D, removable open grid polymer shelf mats on an epoxy coated steel frame with quick adjust corner releases, (4) wedge connectors, Microban® antimicrobial product protection, 800 lb. capacity per shelf, NSF
2. Four (4) MQ74UPE MetroMax® Q Post, 73-3/16"H, for use with stem casters, epoxy coated steel with built in Microban® antimicrobial product protection, taupe
3. Four (4) 5PCBX Polymer Stem Caster, brake, 5" dia., 1-1/4"W face, -20° F to 120°F temperature range, polyurethane wheel tread, 300 lb. capacity, NSF (donut bumpers included) (for use with all MetroMax posts & shelves)

Item #3 Stationary Dry Storage Shelving

Quantity: Four (4)
Mfgr: Intermetro, Cambro Manufacturing
Model: Metromax Q

Furnish and install where shown, complete with all standard accessories and as follows:

1. Twenty (20) MQ2142G MetroMax® Q Shelf, 42"W x 21"D, removable open grid polymer shelf mats on an epoxy coated steel frame with quick adjust corner releases, (4) wedge connectors, Microban® antimicrobial product protection, 800 lb. capacity per shelf, NSF
2. Sixteen (16) MQ86PE MetroMax® Q Post, 86-3/16"H, for stationary use, epoxy coated steel with built in Microban® antimicrobial product protection, taupe

Item #4 Spare Number

Item #5 Spare Number

Item #6 Spare Number

Item #7 Multi-Station Hand Sink

Quantity: Two (2)
Mfgr: Advance Tabco, John Boos & Company, IMC/Teddy
Model: 19-18-40

Furnish and install where shown, complete with all standard accessories and as follows:

1. Four (4) S-1147-04 EverSteel 8" Stainless Steel Workboard Mixing Faucet with 5 3/4" Stainless Steel Swivel Gooseneck with 2.2 GPM Stainless Steel Aerator, NSF, ADA Compliant

Item #8 Culinary Shared Prep Counter

Quantity: One (1)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 14 ga. stainless steel, fully-welded, sound-deadened & reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
 - c. Back/sidesplash to be provided where abuts building wall and sealed thereto
2. Double Bay Prep Sink
 - a. Two (2) 16"x20"x10" 14 ga. fully-welded sinks integral to top
 - b. One (1) T&S Brass SMPK-8WLV-08 EverSteel splash mounted, pre-rinse unit with 8" swing nozzle add-on faucet and B-0970-FEZ atmospheric back flow preventer with EasyInstall vacuum breaker kit
 - c. Two (2) CHG D53-7215 waste outlets with overflow assembly and crumb cup
3. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. Two (2) sets stainless steel u-channels for vertical cutting board storage
 - c. Two (2) only 20"x24"x1/2" polyethylene cutting boards with finger-hole pull, white

Item #9 Bakery Prep Counter

Quantity: One (1)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 14 ga. stainless steel, fully-welded, sound-deadened & reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
 - c. Back/sidesplash to be provided where abuts building wall and sealed thereto

2. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. One (1) set stainless steel u-channels for vertical cutting board storage
 - c. One (1) only 20"x24"x1/2" polyethylene cutting board with finger-hole pull, white
3. Wall Shelf & Pot Rack:
 - a. One (1) 14 ga. stainless steel wall shelf with 14 ga. stainless steel support brackets
 - b. One (1) 14 ga. 2" bar stock u-shaped pot rack with 14 ga. stainless steel support brackets
 - c. One (1) stainless steel double-prong sliding pot hook for every 12" of pot rack
 - d. Provide stainless steel fasteners, wood blocking and clear silicone as required for installation

Item #10 Undercounter Ingredient Bin

Quantity: Four (4)
Mfgr: Cambro Manufacturing, Carlisle Foodservice
Model: IB36148

Furnish and install where shown, complete with all standard accessories.

Item #11 Twenty Quart Countertop Mixer

Quantity: One (1)
Mfgr: Hobart Corporation
Model: HMM20/HL2020

Furnish and install where shown, complete with all standard accessories and as follows:

1. One (1) CHUTE-HMM20 Centerline Ingredient Chute, for 20 quart planetary mixer

Item #12 Heavy Duty Bun Pan Rack

Quantity: Two (2)
Mfgr: Channel Manufacturing, New Age Industrial, Cres Cor Industries
Model: AXD-UTR-20

Furnish and install where shown, complete with all standard accessories and as follows:

1. Sheet Pan Accessories (total)
 - a. Sixteen (16) Vollrath 9002 Wear-Ever full-size non-perforated sheet pan, 18 gauge aluminum alloy
 - b. Eight (8) Vollrath 9002P Wear-Ever full-size perforated sheet pan, 18 gauge aluminum alloy

Item #13 Manual Can Opener

Quantity: One (1)
Mfgr: Edlund Company, LLC, Franklin Machine Products, Dot Foods
Model: S-11

Furnish and install where shown, complete with all standard accessories.

Item #14 Electric Can Opener

Quantity: One (1)
Mfgr: Edlund Company, LLC, Franklin Machine Products, Dot Foods
Model: 270/115V

Furnish and install where shown, complete with all standard accessories.

Item #15 Countertop Portion Scale

Quantity: One (1)
Mfgr: Edlund Company, LLC, Taylor Precision, Detecto
Model: HD-25

Furnish and install where shown, complete with all standard accessories.

Item #16 Countertop Digital Scale

Quantity: One (1)
Mfgr: Edlund Company, LLC, Taylor Precision, Detecto
Model: WSC-10

Furnish and install where shown, complete with all standard accessories.

Item #17 Temperature Probe Kit

Quantity: One (1)
Mfgr: Cooper-Atkins
Model: 93970-K

Furnish and install where shown, complete with all standard accessories.

Item #18 Spare Number
Item #19 Spare Number
Item #20 Spare Number

Item #21 Two Door Reach-In Refrigerator

Quantity: Two (2)
Mfgr: True Foodservice, Beverage Air, Continental Refrigerator
Model: TS-49-HC

Furnish and install where shown, complete with all standard accessories and as follows:

1. Kitchen side: Controls, thermometers, temperature gauges, switches & indicator lights
2. Kitchen side: Full-height locking stainless steel door with high intensity LED lighting
3. Total of eight (8) shelves to be furnished per door section

Item #22 Two Door Reach-In Freezer

Quantity: Two (2)
Mfgr: True Foodservice, Beverage Air, Continental Refrigerator
Model: TS-49F-HC

Furnish and install where shown, complete with all standard accessories and as follows:

1. Kitchen side: Controls, thermometers, temperature gauges, switches & indicator lights
2. Kitchen side: Full-height locking stainless steel door with high intensity LED lighting
3. Total of eight (8) shelves to be furnished per door section

Item #23 Culinary Shared Prep Counter

Quantity: One (1)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 14 ga. stainless steel, fully-welded, sound-deadened & reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
 - c. Back/sidesplash to be provided where abuts building wall and sealed thereto
2. Double Bay Prep Sink
 - a. Two (2) 16"x20"x10" 14 ga. fully-welded sinks integral to top
 - b. One (1) T&S Brass SMPK-8WLV-08 EverSteel splash mounted, pre-rinse unit with 8" swing nozzle add-on faucet and B-0970-FEZ atmospheric back flow preventer with EasyInstall vacuum breaker kit
 - c. Two (2) CHG D53-7215 waste outlets with overflow assembly and crumb cup
3. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. Two (2) sets stainless steel u-channels for vertical cutting board storage
 - c. Two (2) only 20"x24"x1/2" polyethylene cutting boards with finger-hole pull, white

Item #24 Spare Number

Item #25 Spare Number

Item #26 Spare Number

Item #27 Clean Ware Drying/Storage Shelving

Quantity: Five (5)
Mfgr: Intermetro, Cambro Manufacturing
Model: Metromax Q

Furnish and install where shown, complete with all standard accessories and as follows:

1. Twenty-five (25) MQ2448G MetroMax® Q Shelf, 48"W x 24"D, removable open grid polymer shelf mats on an epoxy coated steel frame with quick adjust corner releases, (4) wedge connectors, Microban® antimicrobial product protection, 800 lb. capacity per shelf, NSF
2. Ten (10) XTR2448XE Cutting Board & Tray Drying Rack, (34) tray capacity, 6" uprights with 1-1/8" spacing, mounts on 48"W x 24"D shelves or Max i/Max 4 open frames, corrosion resistant taupe epoxy coated wire, (2) protective polymer glides, Microban antimicrobial product protection, NSF
3. Fifteen (15) XTR2448XEA Pan Drying Rack, (14) pan capacity (steam pans or GN 1/1 pans), 6" uprights with 3" spacing, mounts on 48"W x 24"D shelves or Max i/Max 4 open frames, corrosion resistant taupe epoxy coated wire, (2) protective polymer glides, Microban antimicrobial product protection, NSF
4. Twenty (20) MQ74UPE MetroMax® Q Post, 73-3/16"H, for use with stem casters, epoxy coated steel with built in Microban® antimicrobial product protection, taupe
5. Twenty (20) 5PCBX Polymer Stem Caster, brake, 5" dia., 1-1/4"W face, -20° F to 120°F temperature range, polyurethane wheel tread, 300 lb. capacity, NSF (donut bumpers included) (for use with all MetroMax posts & shelves)

Item #28 Spare Number
Item #29 Spare Number
Item #30 Spare Number

Item #31 Culinary Student Worktable

Quantity: Three (3)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 14 ga. stainless steel, fully-welded, sound-deadened & reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
 - c. One (1) stainless steel utility chase with full-length curb
2. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. Two (2) sets stainless steel u-channels for vertical cutting board storage
 - c. Two (2) only 20"x24"x1/2" polyethylene cutting board with finger-hole pull, white
 - d. Refer to foodservice drawing set for all electrical equipment requirements

Item #32 Countertop Digital Scale

Quantity: Six (6)
Mfgr: Edlund Company, LLC, Taylor Precision, Detecto
Model: WSC-10

Furnish and install where shown, complete with all standard accessories.

Item #33 Undercounter Bun Pan Rack

Quantity: Six (6)
Mfgr: Channel Manufacturing, New Age Industrial, Cres Cor Industries
Model: 567/P

Furnish and install where shown, complete with all standard accessories and as follows:

1. Sheet Pan Accessories (total)
 - a. Twenty-four (24) Vollrath 9002 Wear-Ever full-size non-perforated sheet pan
 - b. Twelve (12) Vollrath 9002P Wear-Ever full-size perforated sheet pan

Item #34 Eight Quart Countertop Mixer

Quantity: Six (6)
Mfgr: KitchenAid Commercial
Model: KSMC895OB

Furnish and install where shown, complete with all standard accessories.

Item #35 Heavy Duty Utility Cart

Quantity: Six (6)
Mfgr: Intermetro, Cambro Manufacturing
Model: MW204

Furnish and install where shown, complete with all standard accessories.

Item #36 Spare Number

Item #37 Spare Number

Item #38 Spare Number

Item #39 Mobile Cook Line Worktable (Stainless)

Quantity: One (1)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 14 ga. stainless steel, fully-welded, sound-deadened & reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
2. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. 5" diameter heavy-duty, all-locking casters

Item #40 Demo Station Worktable

Quantity: One (1)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 14 ga. stainless steel, fully-welded, sound-deadened & reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
2. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. Two (2) sets stainless steel u-channels for vertical cutting board storage
 - c. Two (2) only 20"x24"x1/2" polyethylene cutting board with finger-hole pull, white
 - d. Refer to foodservice drawing set for all electrical equipment requirements

Item #41 Mobile Cook Line Worktable (Butcher)

Quantity: One (1)
Mfgr: Conover Custom Fabrication, Low-Temp Industries, Institutional Equipment Inc.
Model: Custom

Furnish and install where shown. Refer to 114000 - Part 2 for fabrication standards. Unit to be constructed as shown on equipment plan, elevations, sections and as follows:

1. Countertop:
 - a. 2" thick, hard maple countertop, reinforced with 12 ga. steel channels
 - b. Flat edge detail on all exposed sides of countertop
2. Base:
 - a. 16 ga. stainless steel where exposed with galvanized steel structural framing members
 - b. 5" diameter heavy-duty, all-locking casters

Item #42 Culinary Exhaust Ventilation

Quantity: One (1)
Mfg: Master Air/Newjac, Allied Technologies, ZVent Solutions
Model: Custom

Exhaust system to be provided as a complete, installed and balanced system by one specified supplier only. The system is to include: hood(s), connecting ductwork, fire-rated duct wrap, exhaust fan(s), supply fan(s) with gas fired furnace, roof curb(s), and fire suppression system. KEC to locate and set-in place all curbs for final mounting and flashing by Roofing Division. Installation, start-up, air balance, and one year service are also to be provided by specified supplier. System shall meet all requirements as set forth by NFPA 96, UL and NSF.

EXHAUST HOOD: Provide one (1) only wall style exhaust hood per the size and shape shown on drawings. Hood to be fabricated in one (1) section with 3" wall spacer at rear of hood to allow for dropped utilities. Hood body to be single wall construction consisting of 18 gauge, type 304 stainless steel polished to a #3 finish on all exposed surfaces. Factory to furnish all fasteners required for assembly in the field. Construction shall be dependent on the structural application to minimize and/or eliminate distortion and other defects. Hood shall be U.L. Listed construction without exhaust dampers and include concealed grease trough with concealed grease cup. Hood canopy shall be listed to meet NSF and U.L. Listed 710 standards and constructed in accordance with NFPA-96.

FILTERS: Provide U.L. classified stainless steel baffle filters. Filter rack mullion to be tack welded to inside end panel. Integral bottom grease filter frame forms a pitched drip guard draining to a stainless steel drip pan. Furnish high efficiency stainless steel filters and stainless steel blank-off panels in size and quantity as required by ventilator. Filters are not to exceed 20" x 20" x 2" in overall size and blank-off panels are not to exceed 6" in width.

LIGHTS: Provide recessed mounted U.L. Listed vapor proof LED light fixtures pre-wired to a common junction box, quantity as needed to reach light intensity dictated by code.

BULKHEAD: Provide stainless steel bulkhead between top of hoods and ceiling on all exposed sides, as necessary, constructed of same material and finish as hood body.

SUPPLY AIR PLENUMS: Provide supply air plenum mounted directly in front of the exhaust hoods and at a point below the finished ceiling as dictated by job site conditions. Plenum to be constructed of the same material and finish as hood body with perforated stainless steel panels per drawing.

BACK WALL PANEL: Provide stainless steel wall covering and all necessary fasteners to cover wall behind and to the side of equipment where exhaust hood meets building walls. Stainless steel wall covering to extend from top of coved kitchen floor base to underside of exhaust hood where required.

EXHAUST HOOD CONTROL PANEL: All exhaust ventilation system control panels to be remote and located as shown on drawing and dictated by field conditions. Controls to be recess mounted with fan/light/winter-summer control air tight switches and solid state Maxitrol dial located on control panel for controlling incoming supply air temperature while obtaining signal from temperature sensor located in supply air stream. Switches to have function labeling, be internally wired to indicator lights mounted on control panel face and be pre-wired to junction box on top of hood(s). Exhaust switches to be internally wired to hood mounted temperature sensor and an adjustable shut-off delay which is to be factory set for a 15-minute delayed shut-off after cooking equipment cools and the temperature sensors are satisfied. Temperature sensors are to be factory set to 140 degrees Fahrenheit to allow for the exhaust system to activate in the event that the cooking equipment is turned on prior to exhaust system or left on after exhaust system is manually turned off. Additionally, the control panel shall include re-set flame control for indirect gas fired MUA furnace.

ELECTRICAL WIRING: Provide single point electrical connection on top of hoods for hood lighting power and exhaust and supply fan control. All hood wiring shall be concealed within the hood body. All switches for hood lighting, exhaust/supply fans and supply air furnace to be oil tight switches and clearly labeled with etched nameplate indicating switch function.

DUCTWORK: Provide 16 gauge black iron exhaust duct material. All seams to have continuous liquid-tight external welds. Furnish clean-outs as required. Provide 22 gauge steel make-up air duct fabricated per SMACNA low pressure standards. KEC to locate all roof penetrations to be cut by General Division.

FIRE RATED DUCT WRAP: Provide two (2) layers of fire rated duct wrap manufactured by Thermal Ceramics' FireMaster FastWrap XL which meets ASTM E 2336 test standard required by the 2006 IMC and NFPA 96 for reduced clearance enclosure materials used to provide 1 or 2 hour fire rating for kitchen exhaust ducts. FastWrap XL core blanket manufactured using Thermal Ceramics patented Superwool fiber, a 2000 degree F rated, non-combustible, alkaline-earth silicate wool with low biopersistence. Thermal Ceramics FastWrap XL features zero clearance to combustibles at any location, a Thin and Lightweight at 1-1/2" thick, 6 pcf density, inorganic and non-combustible, contains 2000 degree F rated fibers for added safety margin, contains no low temperature mineral or glass fibers, resistant to mold growth, installed in 2-layers to provide 2-hour fire protection to grease ducts exhausting Type 1 hoods per 2010 IMC, NFPA 96 and 2010 IAPMO UMC.

EXHAUST FAN: Provide one (1) only spun aluminum up-blast type roof mounted exhaust fan. Unit to be belt driven with centrifugal backward inline wheel which is statically and dynamically balanced, UL 762 rated for grease laden air and be complete with externally mounted disconnect switch, curb hinge, and grease collection device. Fan horsepower and performance requirements to be as shown on drawing.

SUPPLY FAN: Provide one (1) only supply fan mounted in outdoor rated cabinet in conjunction with supply furnace. Fan to be size and CFM rated per drawing. Cabinet to be constructed of 18 gauge galvanized steel. Blower inside case to be heavy gauge, rigid steel die stamped housing. Motor to be open drip proof with ball bearings. Motor plate and bearings to be mounted on vibration isolators. Factory wired disconnect switch in unit cabinet to be included. Motor to be furnished with the voltage and phase per drawings. Factory to install motor starters for exhaust and supply fans inside supply fan cabinet. Outside air intake shroud to include four (4) washable aluminum outside air filters. Motorized backdraft damper to be mounted in unit make-up air outlet. Damper to close when unit is turned off to prevent outside air infiltrating into building. Exterior of fan cabinet to be painted.

DIRECT FIRED GAS FURNACE: Provide one (1) only furnace, mounted in outdoor rated cabinet, in conjunction with supply fan. Furnace size, natural gas supply connection and BTU requirement per drawing. Burner box to be all galvanized steel material. Baffle plates to be installed in burner box to provide proper air flow across burner for ordered CFM. Control box to be all galvanized steel material. Cabinet door to be lift-out type for easy access to controls. Burner to have cast iron supports and stainless steel perforated air foils. 30 to 1 turndown ratio for optimum energy efficiency. Spark ignition to be on all control systems. Controls include 50 to 90 degrees operating range. System is ETL Listed per ANSI 283.4-1999 and 283.4a-2001 standards. All components are factory mounted in the furnace. Control voltage to be 115/60/1. Standard manifold to be set for 7" gas pressure. Burner control to be electronic control system. Controls pilot on-off so that standing pilot is not required. Wiring harness is included to provide control voltage from supply fan to furnace.

ROOF CURBS AND EQUIPMENT SUPPORT RAIL: Provide curb style consistent with other curbs furnished for this project. Curb material to be 18 gauge, all welded galvanized construction, height and slope to be determined by job conditions. Curbs to be internally insulated with rigid fiberglass with foil backing. Equipment support rail to be same construction and material as curb with adjustable cap for leveling in the field.

FIRE SUPPRESSION SYSTEM: Provide one (1) only Ansul R-102 fire suppression system. System shall include Ansul test and permit fees. The Ansul system cabinet shall be mounted in a utility cabinet as part of the exhaust hood or on building wall as shown on drawings and dictated by field conditions. Wiring from Ansul tanks located in cabinet to manual pull stations to be done by E.C. in field. Ansul R-102 fire extinguishing system shall protect kitchen hood against grease fires by a completely automatic fire control system of the wet chemical type. Fire detection system shall be capable of detecting fire in the hood, duct, or surface equipment and shall automatically discharge liquid extinguishing agent into the plenum chamber, exhaust duct collar, and cooking appliances areas to ensure against re-ignition or re-flash. System components shall include a spring loaded release mechanism, agent tank brass nozzles with blow off caps and stainless steel (chrome-plated) appliance drops, fusible link detector, wall mounted emergency pull stations, wall mounted Automan and cabinet, and a mechanical gas valve installed in the gas line serving the cooking equipment (valve provided by fire protections system manufacturer and installed in gas line by plumber.) System installation shall be made by an authorized representative of the system manufacturer and conform to UL 300 requirements and local codes.

WORK BY OTHERS TRADES:

ELECTRICAL DIVISION: Provide 120/60/1 20 amp circuit, for hood lights and controls to junction box on top of hood. Provide circuit (for fan motor) to disconnect switch mounted on exterior of exhaust fan cabinet. Extend power wiring from motor starter to connection point on exhaust fan. Provide conduit and four wires from terminal block on exhaust hood to exhaust fan motor starter panel.

Provide conduit and three wires from terminal block on hood to micro-switch of fire protection system. Provide and install an octagon box for the fire system pull station, mounting the centerline of the box at 42" above the finished floor. Run ½" conduit from the top of the box to 6" above the ceiling. Pull station to be provided with fire system. Provide and install automatic power shut-off devices (shunt trip breakers or definite purpose contactors) with interlock to fire system micro switch, shutting off all power below the hood (including control voltage) in the event of fire system actuation. This work must be in accordance with N.F.P.A. 17A, IEC, and the I.E.C.

MECHANICAL DIVISION: Provide net room air demand as indicated on the hood system drawings. This air volume is required only when hood system is in operation. Provide normal heating and cooling of the kitchen area.

Install gas valve (supplied with the fire suppression system) in the main supply line serving the cooking equipment to shut-off gas service to the cooking equipment in the event of fire system actuation. Provide and install service to gas fired furnace on building roof.

ROOFING DIVISION: Provide roof deck openings. Set-in-place and flash (with cant if required) roof curbs and equipment support rail furnished by the hood system manufacturer.

STRUCTURAL DIVISION: Frame roof curb openings as required. Coordinate joist or structural member installation to provide required clearances for ductwork and shaft assemblies.

Item #43 36-Inch Range/24-inch Griddle

Quantity: One (1)
Mfgr: Soutbend, Vulcan-Hart
Model: 4601DD-2TL

Furnish and install where shown, complete with all standard accessories and as follows:

1. Equipment Options:
 - a. One (1) Battery spark ignition for open top burner section(s)
 - b. One (1) 1" thick griddle upgrade
 - c. One (1) Casters, 2 locking & 2 standard, in lieu of legs
 - d. One (1) Extra oven rack
2. Utility Connectors:
 - a. One (1) HG-4D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" 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' & Posi-Set, 180,000 BTU / hr minium flow capacity

Item #44 36-Inch Range/24-inch Charbroiler

Quantity: One (1)
Mfgr: Soutbend, Vulcan-Hart
Model: 4601DD-2CR

Furnish and install where shown, complete with all standard accessories and as follows:

1. Equipment Options:
 - a. One (1) Battery spark ignition for open top burner section(s)
 - b. One (1) Casters, 2 locking & 2 standard, in lieu of legs
 - c. One (1) Extra oven rack
2. Utility Connectors:
 - a. One (1) HG-4D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" 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' & Posi-Set, 180,000 BTU / hr minium flow capacity

Item #45 Double Deck Convection Oven

Quantity: One (1)
Mfgr: Soutbend, Vulcan-Hart
Model: PCE22S/SD

Furnish and install where shown, complete with all standard accessories and as follows:

1. One (1) Extended Warranty, not to exceed 60 months from date of installation (for K-12 schools only)
2. One (1) 4" Low Profile Casters in lieu of legs

Item #46 36-Inch Range/24-inch Charbroiler

Quantity: One (1)
Mfgr: Soutbend, Vulcan-Hart
Model: 4601DD-2CL

Furnish and install where shown, complete with all standard accessories and as follows:

1. Equipment Options:
 - a. One (1) Battery spark ignition for open top burner section(s)
 - b. One (1) Casters, 2 locking & 2 standard, in lieu of legs
 - c. One (1) Extra oven rack
2. Utility Connectors:
 - a. One (1) HG-4D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" 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' & Posi-Set, 180,000 BTU / hr minium flow capacity

Item #47 36-Inch Range/24-inch Griddle

Quantity: One (1)
Mfgr: Soutbend, Vulcan-Hart
Model: 4601DD-2TR

Furnish and install where shown, complete with all standard accessories and as follows:

1. Equipment Options:
 - a. One (1) Battery spark ignition for open top burner section(s)
 - b. One (1) 1" thick griddle upgrade
 - c. One (1) Casters, 2 locking & 2 standard, in lieu of legs
 - d. One (1) Extra oven rack
2. Utility Connectors:
 - a. One (1) HG-4D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" 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' & Posi-Set, 180,000 BTU / hr minium flow capacity

Item #48	Spare Number
Item #49	Spare Number
Item #50	Spare Number
Item #51	Spare Number
Item #52	Spare Number
Item #53	Spare Number
Item #54	Spare Number
Item #55	Spare Number

UNIT PRICE FORM: PERRY MERIDIAN HS CULINARY ARTS

Note: This form, completely filled in, shall be submitted with the bid.

All items in this form shall be filled in and shall be bid as specified. The Bidder is required to list all manufacturers and model numbers of buy-out equipment and the specific fabricator and suppliers of all custom pieces for this project. The successful bidder agrees to supply all items on this bid form as specifically listed. No variations of this form will be accepted without written approval by the Food Service Consultant.

The amount listed for new items shall include the cost of the item and any applicable taxes. Freight costs and installation for each piece of equipment can be included individually as part of the line item or as a lump sum at the end of the Unit Price Form.

ITEM	QTY	DESCRIPTION	MRF./MODEL	UNIT PRICE	TOTAL
1	1	Floor Mounted Mop Sink	By Owner/Architect - Not In KEC Contract		
2	1	Mobile Custodial Storage Shelving			
3	4	Stationary Dry Storage Shelving			
4	1	Spare Number	-----	-----	-----
5	1	Spare Number	-----	-----	-----
6	1	Spare Number	-----	-----	-----
7	2	Multi-Station Hand Sink			
8	1	Culinary Shared Prep Counter			
9	1	Bakery Prep Counter			
10	4	Undercounter Ingredient Bin			
11	1	Twenty Quart Countertop Mixer			
12	2	Heavy Duty Bun Pan Rack			
13	1	Manual Can Opener			
14	1	Electric Can Opener			
15	1	Countertop Portion Scale			
16	1	Countertop Digital Scale			
17	1	Temperature Probe Kit			

18	1	Spare Number	-----	-----	-----
19	1	Spare Number	-----	-----	-----
20	1	Spare Number	-----	-----	-----
21	2	Two Door Reach-In Refrigerator			
22	2	Two Door Reach-In Freezer			
23	1	Culinary Shared Prep Counter			
24	1	Spare Number	-----	-----	-----
25	1	Spare Number	-----	-----	-----
26	1	Spare Number	-----	-----	-----
27	5	Clean Ware Drying/Storage Shelving			
28	1	Spare Number	-----	-----	-----
29	1	Spare Number	-----	-----	-----
30	1	Spare Number	-----	-----	-----
31	3	Culinary Student Worktable			
32	6	Countertop Digital Scale			
33	6	Undercounter Bun Pan Rack			
34	6	Eight Quart Countertop Mixer			
35	6	Heavy Duty Utility Cart			
36	1	Spare Number	-----	-----	-----
37	1	Spare Number	-----	-----	-----
38	1	Spare Number	-----	-----	-----
39	1	Mobile Cook Line Worktable (Stainless)			
40	1	Demo Station Worktable			
41	1	Mobile Cook Line Worktable (Butcher)			
42	1	Culinary Exhaust Ventilation			
43	1	36-Inch Range/24-inch Griddle			
44	1	36-Inch Range/24-inch Charbroiler			

45	1	Double Deck Convection Oven			
46	1	36-Inch Range/24-inch Charbroiler			
47	1	36-Inch Range/24-inch Griddle			
48	1	Spare Number	-----	-----	-----
49	1	Spare Number	-----	-----	-----
50	1	Spare Number	-----	-----	-----
51	1	Spare Number	-----	-----	-----
52	1	Spare Number	-----	-----	-----
53	1	Spare Number	-----	-----	-----
54	1	Spare Number	-----	-----	-----
55	1	Spare Number	-----	-----	-----
TOTAL FREIGHT PRICE:					
TOTAL INSTALLATION PRICE:					
TOTAL BID PRICE:					

ACKNOWLEDGEMENT AND ACCEPTANCE:

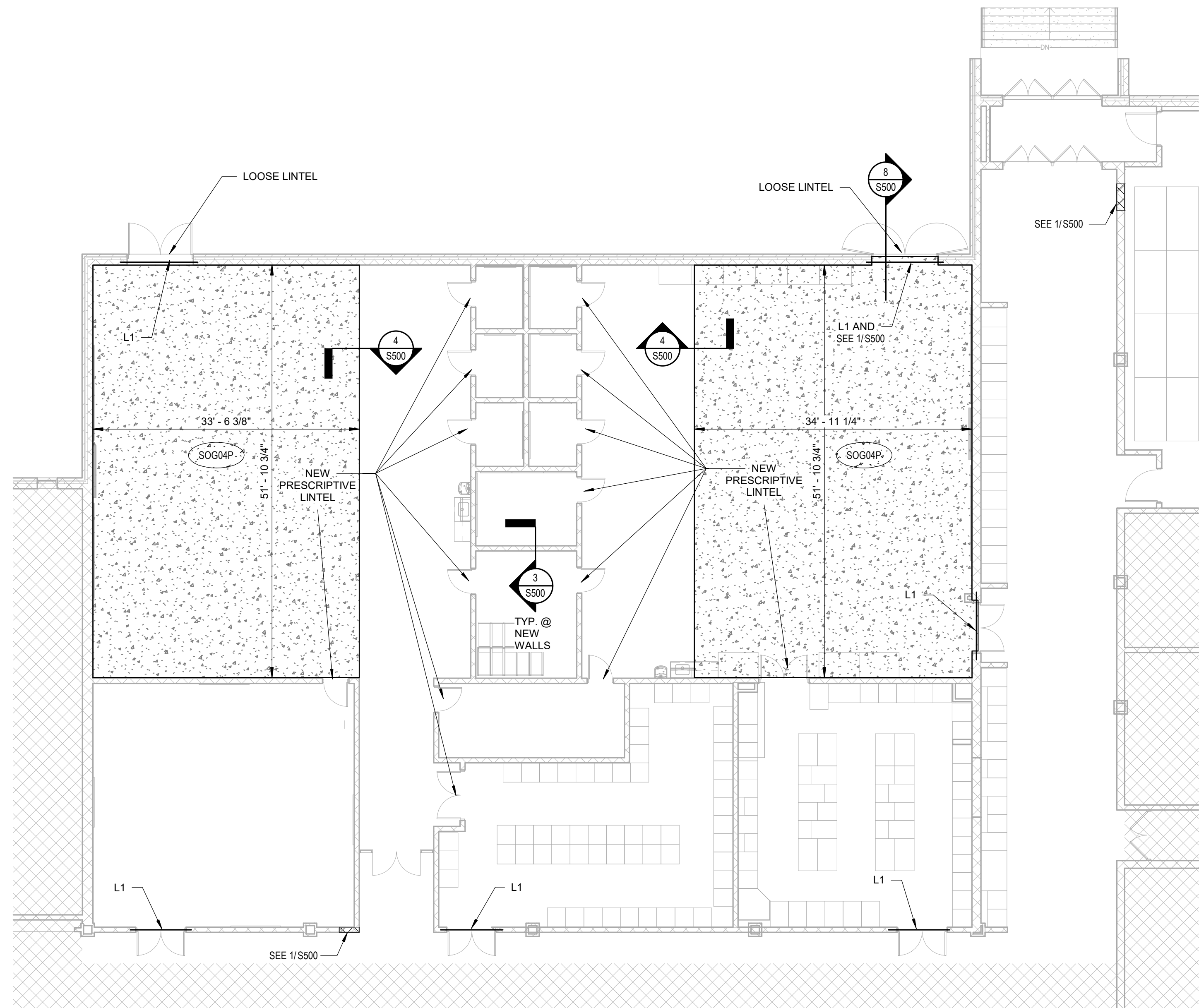
By signing this document we acknowledge that we have read the complete specification section. Furthermore, we agree to use factory authorized installers and/or supervisors as specifically noted for specialty equipment in this specification section.

Corporate Name of Bidder: _____

Individual Responsible for this Project: _____

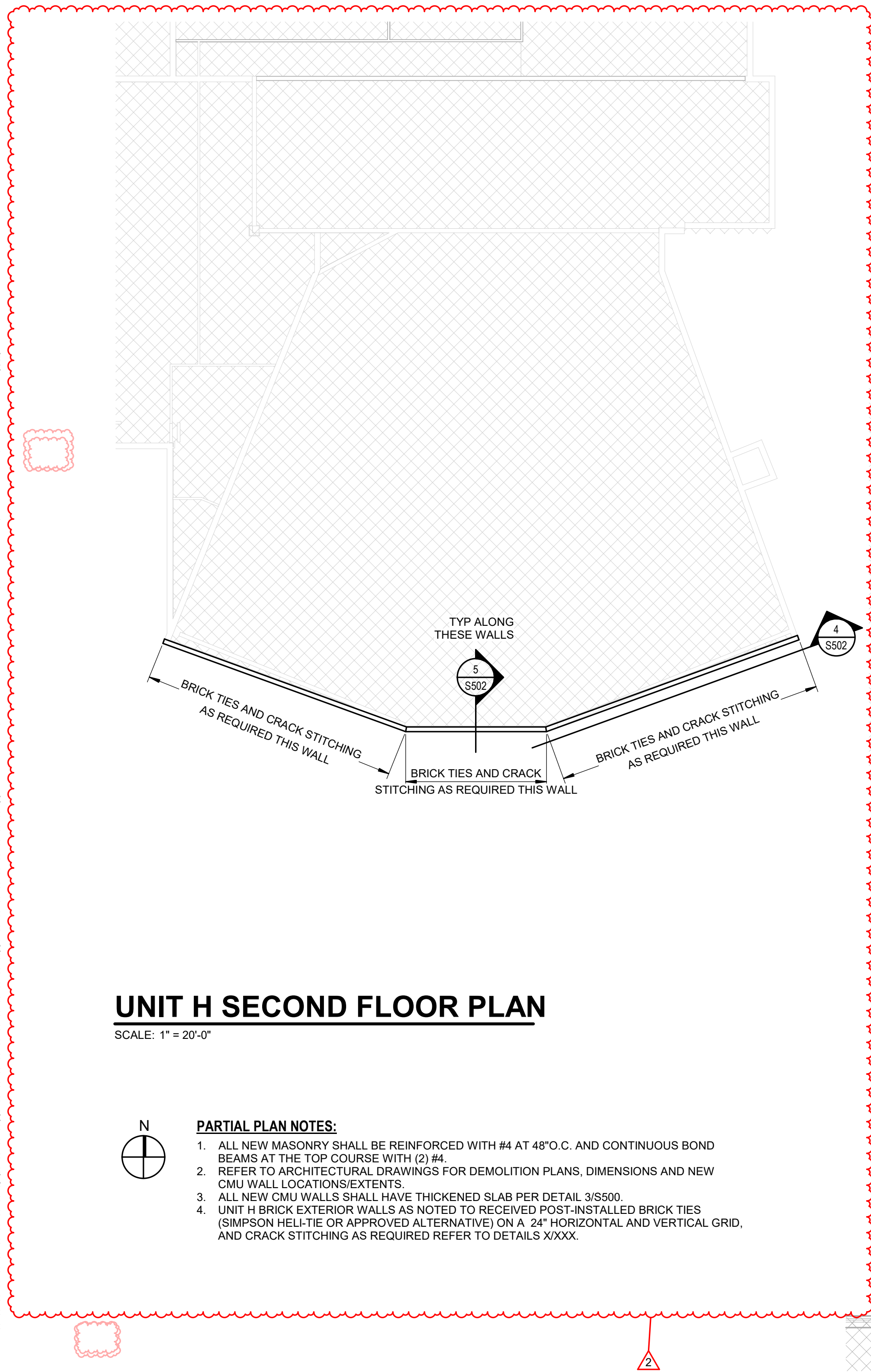
Signature: _____

Date: _____



UNIT D PARTIAL PLAN

SCALE: 1" = 10'-0"



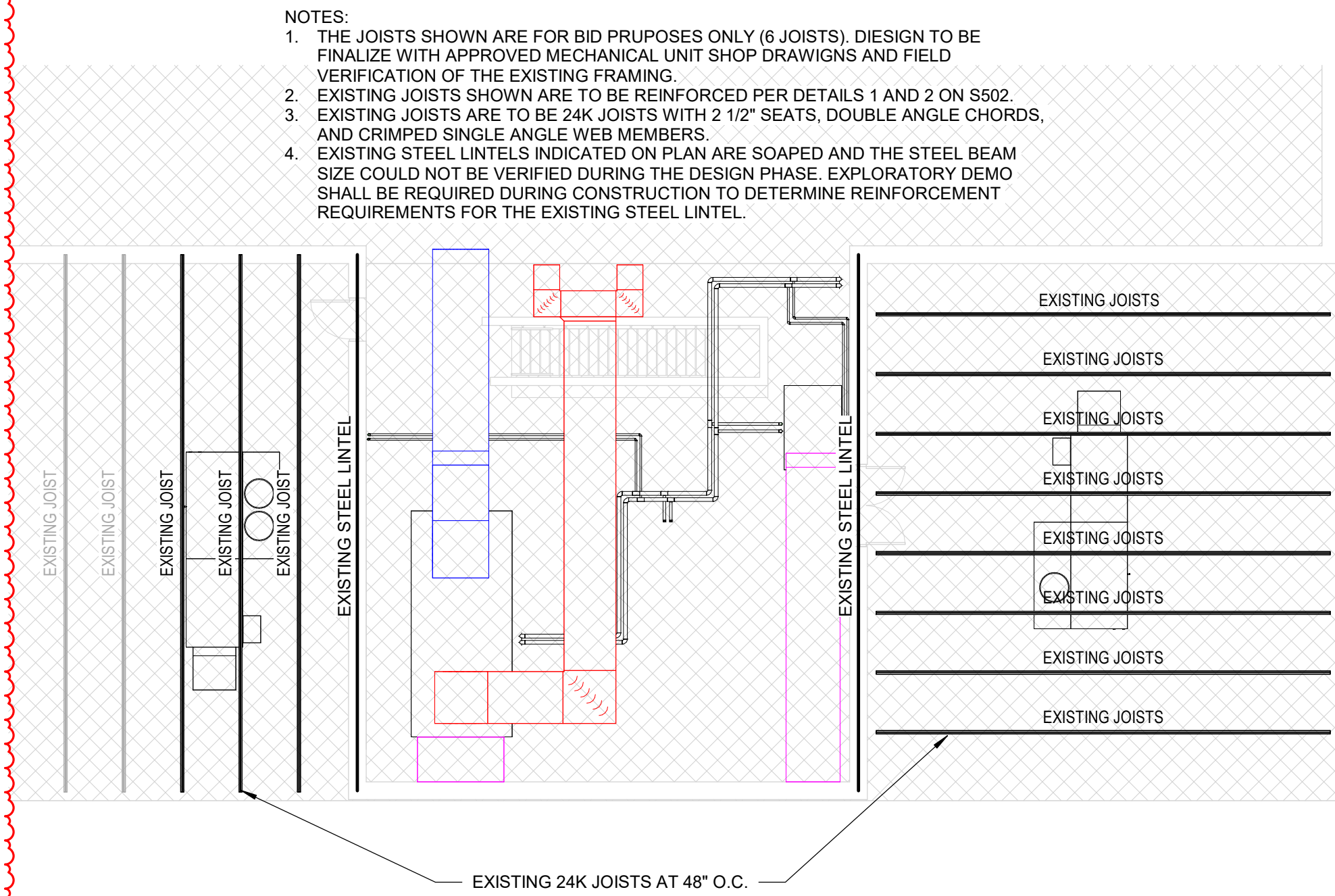
UNIT H SECOND FLOOR PLAN

SCALE: 1" = 20'-0"



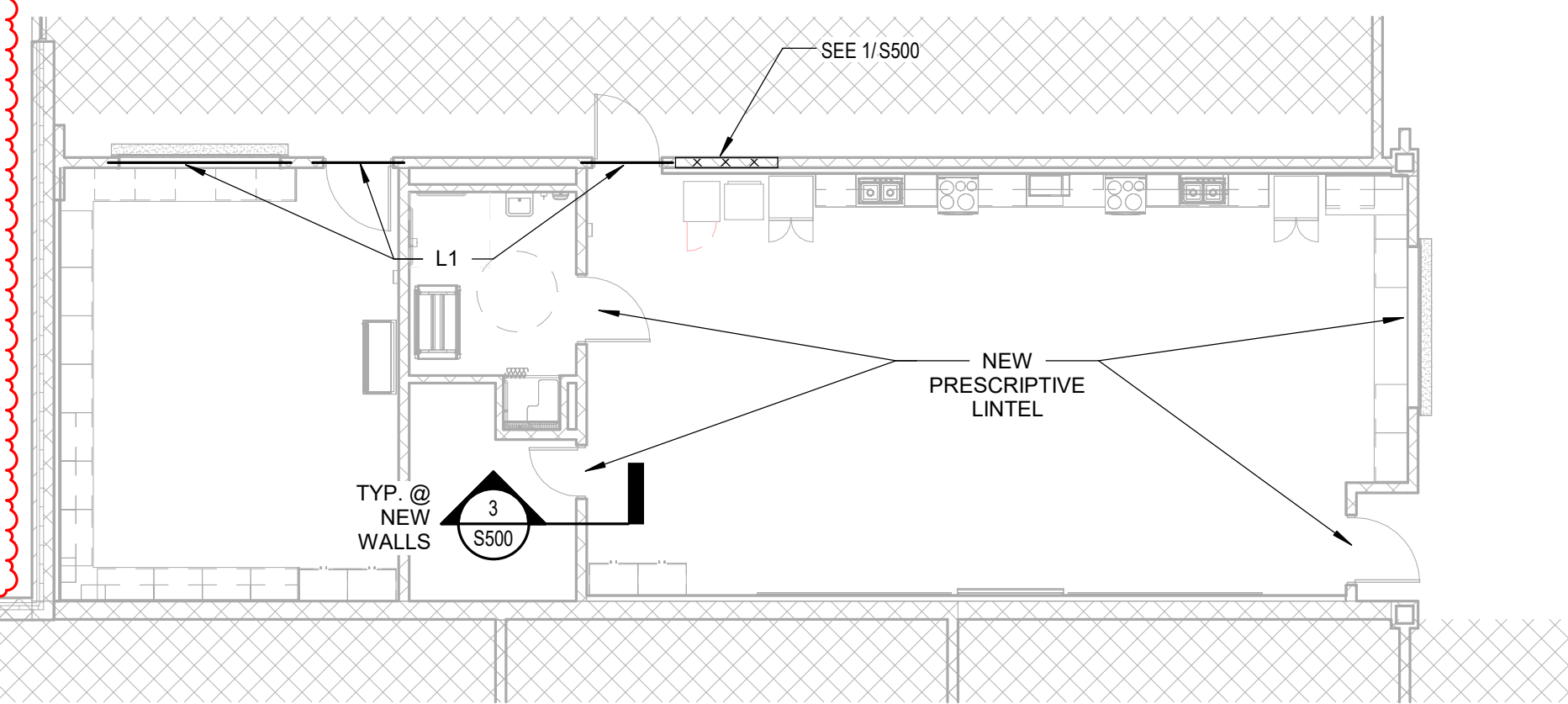
PARTIAL PLAN NOTES:

1. ALL NEW MASONRY SHALL BE REINFORCED WITH #4 AT 48" O.C. AND CONTINUOUS BOND BEAMS AT THE TOP COURSE WITH (2) #4.
2. REFER TO ARCHITECTURAL DRAWINGS FOR DEMOLITION PLANS, DIMENSIONS AND NEW CMU WALL LOCATIONS/EXTENTS.
3. ALL NEW CMU WALLS SHALL HAVE THICKENED SLAB PER DETAIL 3/SS00.
4. UNIT H BRICK EXTERIOR WALLS AS NOTED TO RECEIVED POST-INSTALLED BRICK TIES (SIMPSON HELI-TIE OR APPROVED ALTERNATIVE) ON A 24" HORIZONTAL AND VERTICAL GRID, AND CRACK STITCHING AS REQUIRED REFER TO DETAILS XXXX.



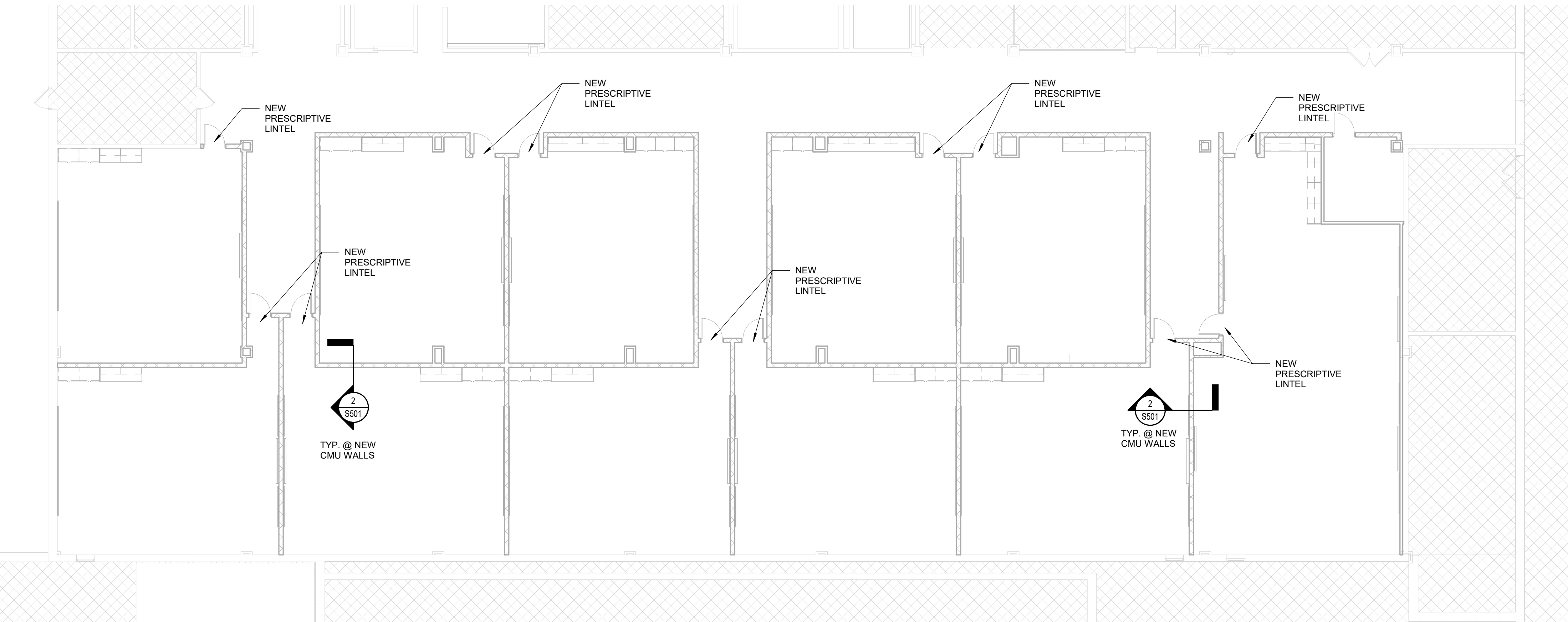
UNIT G PARTIAL PLAN

SCALE: 1" = 10'-0"



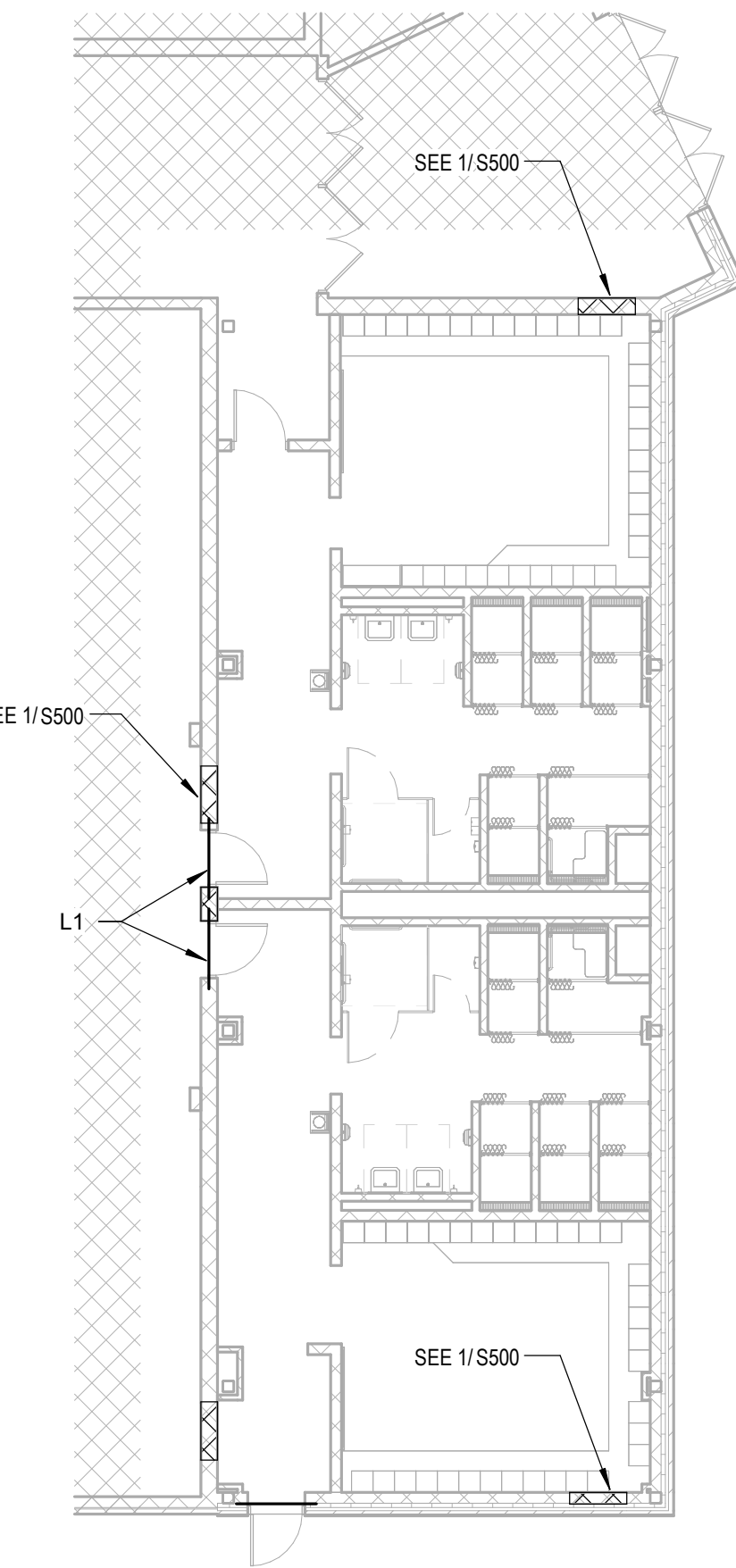
UNIT B PARTIAL PLAN

SCALE: 1" = 10'-0"



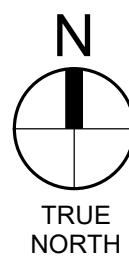
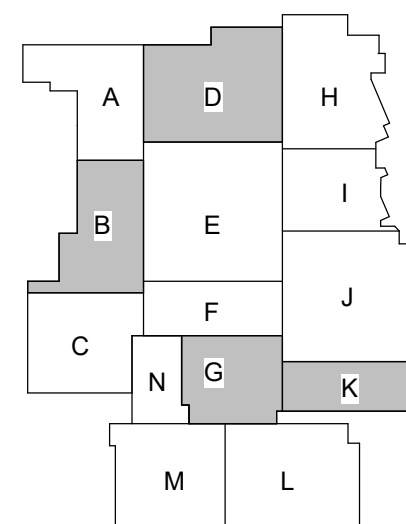
UNIT F PARTIAL SECOND FLOOR PLAN

SCALE: 1" = 10'-0"



UNIT K PARTIAL PLAN

SCALE: 1" = 10'-0"



- NOTES:
1. THE JOISTS SHOWN ARE FOR BID PURPOSES ONLY (B JOISTS). DESIGN TO BE FINALIZE WITH APPROVED MECHANICAL UNIT SHOP DRAWINGS AND FIELD VERIFICATION OF THE EXISTING FRAMING.
 2. EXISTING JOISTS SHOWN ARE TO BE REINFORCED PER DETAILS 1 AND 2 ON S502.
 3. EXISTING JOISTS ARE TO BE 24K JOISTS WITH 2 1/2" SEATS, DOUBLE ANGLE CHORDS, AND CRIMPED SINGLE ANGLE WEB MEMBERS.
 4. EXISTING STEEL LINTELS INDICATED ON PLAN ARE SOAPED AND THE STEEL BEAM SIZE COULD NOT BE VERIFIED DURING THE DESIGN PHASE. EXPLORATORY DEMO SHALL BE REQUIRED DURING CONSTRUCTION TO DETERMINE REINFORCEMENT REQUIREMENTS FOR THE EXISTING STEEL LINTEL.

PERRY TOWNSHIP SCHOOLS
PERRY MERIDIAN HS PHASE II RENOVATION
401 W MERIDIAN SCHOOL RD,
INDIANAPOLIS, IN 46217



Jirica Kay Carlson
08.21.2026

REVISIONS:	
#	Date
1	09.11.2026
2	09.18.2026

CD R&R

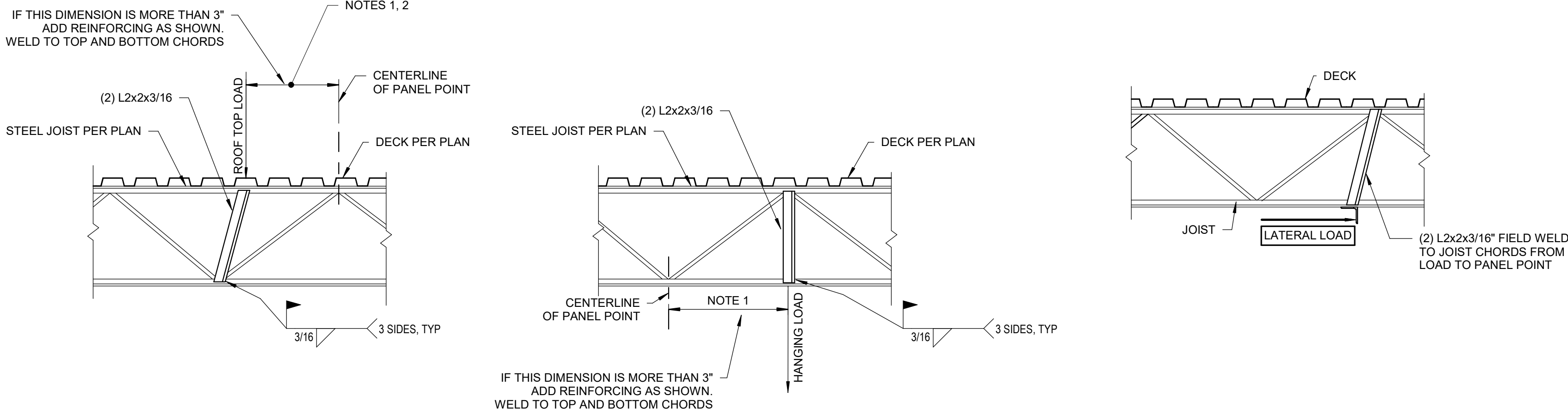
PROJECT: #24173P
DATE: 08.04.2026
DRAWN BY: JAV/CMM

PARTIAL PLANS

LANCER ASSOCIATES
ARCHITECTURE
145 N EAST ST.
INDIANAPOLIS, IN 46204



S101

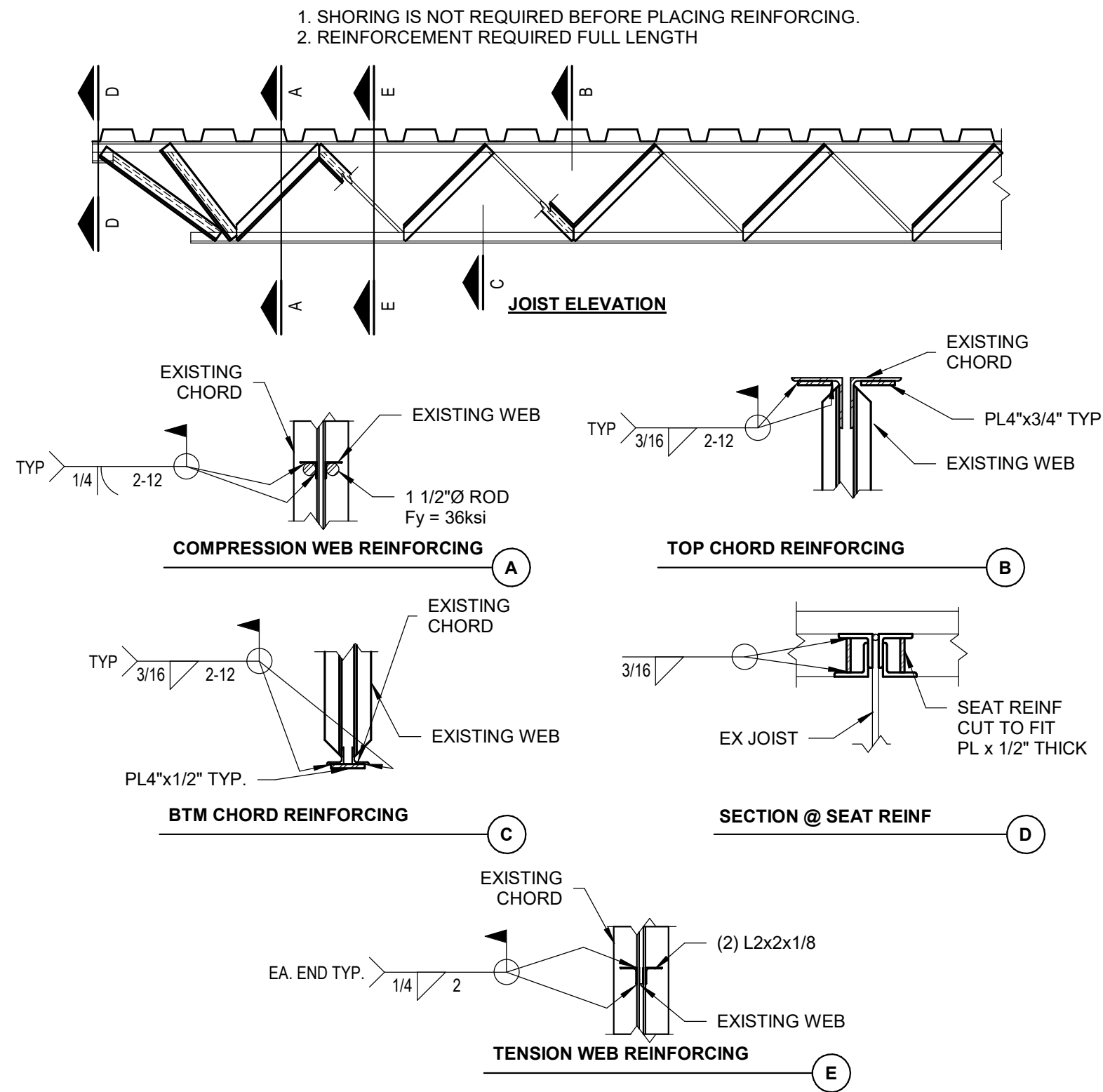


- NOTES:
1. PROVIDE REINFORCING AS SHOWN FOR ALL CONCENTRATED LOADS GREATER THAN 100 LBS APPLIED TO UNTOPPED DECK OR DIRECTLY TO STEEL JOIST. IF THE TOTAL WEIGHT OF MULTIPLE CONCENTRATED LOADS APPLIED IN A SINGLE PANEL BETWEEN PANEL POINTS EXCEEDS 100 LBS, PROVIDE REINFORCING AS SHOWN.
 2. REINFORCING AS SHOWN IS NOT REQUIRED FOR LOADS APPLIED TO TOP SURFACE OF SLABS ON METAL DECK, UNO.
 3. FOR EXISTING JOISTS, FIELD VERIFY INSTALLATION CAN BE PERFORMED AS INDICATED. NOTIFY STRUCTURAL ENGINEER TO COORDINATE ALTERNATE REINFORCEMENT DETAIL(S) IF EXISTING JOIST MEMBER LAYOUT WILL NOT PERMIT INSTALLATION AS SHOWN.

2 TYP JOIST REINFORCING

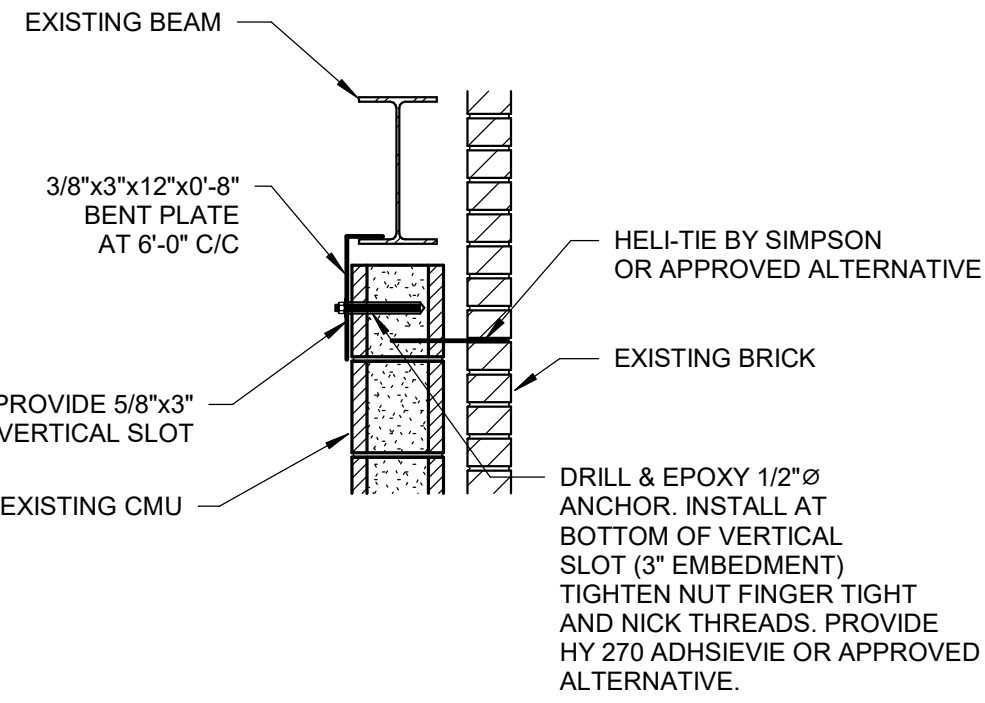
SCALE: 3/4" = 1'-0"

CONTRACTOR NOTE:
EXISTING JOISTS ARE ASSUMED TO HAVE THE FOLLOWING MEMBERS:
TOP CHORD: (2) L1/2x1/2x0.133
BOTTOM CHORD: (2) L1/2x1/2x0.109
COMPRESSION WEB: CRIMPED ANGLE 2"x3/16"
TENSION WEB: CRIMPED ANGLE 2"x3/16"
REINFORCING SHOWN IS FOR BID PURPOSES ONLY. DESIGN IS TO BE FINALIZED WHEN FINAL EQUIPMENT SELECTIONS HAVE BEEN MADE AND EXISTING FIELD CONDITIONS ARE VERIFIED.



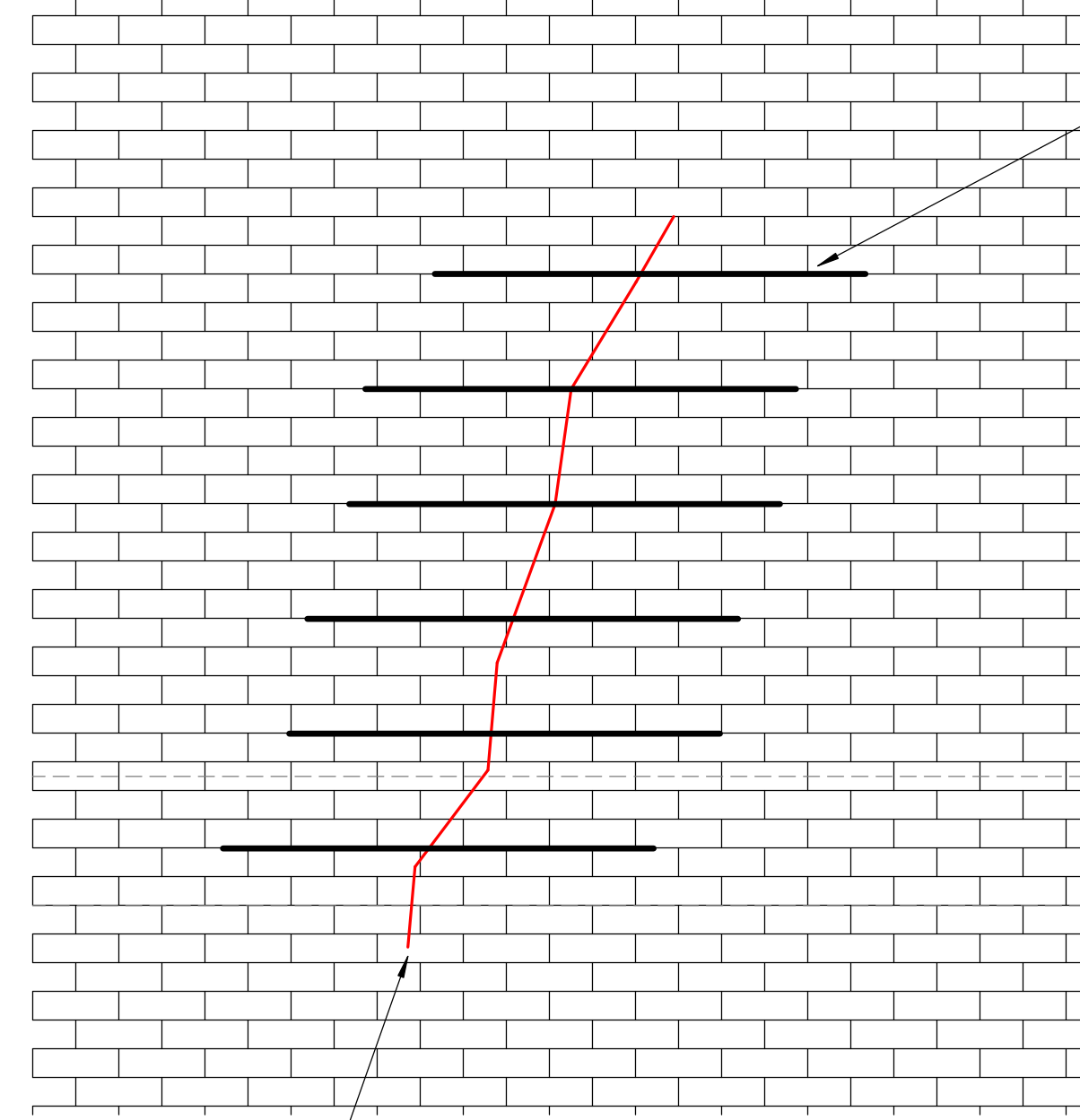
1 TYP JOIST REINFORCING

SCALE: 3/4" = 1'-0"



5 CMU BRACING

SCALE: 3/4" = 1'-0"



4 CRACK STITCHING

SCALE: 3/4" = 1'-0"



GENERAL NOTES

- A. PROVIDE CORNER GUARDS AT ALL OUTSIDE CORNERS WITH GYPSUM BOARD FINISH.
- B. PROVIDE BULL-NOSE FINISH ON ALL OUTSIDE CORNERS OF CMU WALLS
- C. SEE ELEVATIONS FOR EXTERIOR MASONRY TYPE AND SIZES
- D. PROVIDE SOLID SURFACE WINDOW SILLS @ ALL STOREFRONT GLAZING SILLS ABOVE FINISHED FLOOR HEIGHT. WINDOW SILL TO EXTEND 1" PAST FINISHED WALL SURFACE, TYP. UNLESS NOTED OTHERWISE
- E. VIF ALL DIMENSIONS FOR WINDOWS AND CASEWORK
- F. INTERIOR DIMENSIONS ARE TAKEN TO THE FACE OF MASONRY OR STUDS
- G. FOR ALL RESTROOM FACILITIES WITH GYPSUM WALL FINISH REPLACE 5/8" TYPE "X" GYPSUM BOARD WITH 5/8" MOISTURE RESISTANT GYPSUM BOARD. SEE SPECS FOR DETAILS
- H. WHERE COLUMNS ARE NOT INDICATED TO BE WRAPPED, PAINT THEM P-X
- I. WALLS TO GO UP TO DECK UNLESS NOTED OTHERWISE
- J. PROVIDE WINDOW SHADES AT ALL EXTERIOR PUNCHED OPENINGS AND WHERE INDICATED ON PANS

NOT IN SCOPE OF WORK

PLAN NOTES - FLOOR PLAN

- 1 UPPER AND LOWER CASEWORK, REFER INTERIOR SHEET
- 2 INDUSTRIAL DOUBLE BASIN FREE STANDING STAINLESS STEEL SINK CLAYTRAP. REFER TO PLUMBING
- 3 MOP SINK
- 4 WALL-MOUNTED MARKERBOARD, 6'-0" X 4'-0". CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 5 WALL-MOUNTED MARKERBOARD, 8'-0" X 4'-0". CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 6 WALL-MOUNTED MARKERBOARD, 12'-0" X 4'-0". CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 7 WALL-MOUNTED MARKERBOARD, 16'-0" X 4'-0". CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 8 NEW INTERACTIVE FLAT PANEL DISPLAY. OWNER SUPPLIED, CONTRACTOR INSTALLED
- 9 TALL CABINETS, REFER INTERIOR SHEET
- 10 FLOOR TRENCH DRAIN WITH CLAYTRAP. REFER TO P-SERIES DRAWINGS
- 11 REFRIGERATOR. OWNER SUPPLIED, CONTRACTOR INSTALLED
- 12 RESIDENTIAL WASHER AND DRYER ON 4" HIGH CONCRETE HOUSEKEEPING PAD. OWNER SUPPLIED, CONTRACTOR INSTALLED
- 13 WALL MOUNTED SMART TV. OWNER SUPPLIED, CONTRACTOR INSTALLED
- 14 INSTRUMENT STORAGE/CASEWORK
- 15 SHEET MUSIC STORAGE 7 SHELF STSTEM
- 16 ADA SINK WITH CASEWORK
- 17 COUNTERTOP AND BACKSPLASH
- 18 DOUBLE-TIER HDPE PLASTIC LOCKER. REFER TO TYPICAL INTERIOR ELEVATION FOR FRONT.
- 19 MIRRORS
- 20 WALL SHELVING
- 22 NEW CLAY DRYING CABINET. CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 23 NEW DAMP-PROOF CLAY STORAGE CABINET. CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 24 NEW KILNS. CONTRACTOR SUPPLIED, CONTRACTOR INSTALLED
- 25 DRINKING FOUNTAIN WITH BOTTLE FILLER. REF. P-SERIES
- 26 KILN VENT HOOD. REFER TO MEP DRAWINGS
- 27 SPRAY PAINT BOOTH. REFER TO ELECTRICAL DRAWINGS
- 28 ADA COOKTOP WITH CASEWORK
- 29 55" BEVERAGE COOLER. REFER TO ELECTRICAL DRAWINGS
- 30 PROVIDE NEW FLOOR SLAB WHERE CONCRETE RISERS/STEPS, AND RAMP WERE REMOVED. SEE STRUCTURAL DRAWINGS
- 31 ALIGN
- 32 INTEGRAL SINK IN BLACK EPOXY
- 34 SURFACE-MOUNTED FIRE EXTINGUISHER CABINET
- 35 PROVIDE NEW WINDOW SHADE
- 36 PROVIDE OPAQUE WINDOW FILM ON EXISTING WINDOW
- 37 INFILL OPENING. MATCH ADJACENT WALL CONSTRUCTION
- 38 3X6 FABRIC WRAPPED ABSORBER PANEL 3" THICK
- 39 4X8 FABRIC WRAPPED ABSORBER PANEL 3" THICK

PERRY TOWNSHIP SCHOOLS
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401 W MERIDIAN SCHOOL RD,
INDIANAPOLIS, IN 46217



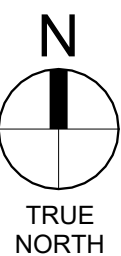
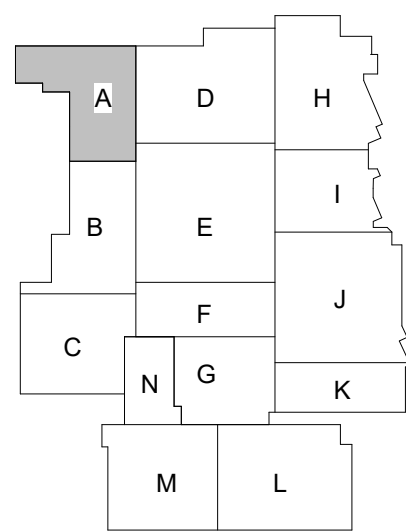
#	Date	Desc.
2	09-17-2026	Addendum 002

100% CONSTRUCTION DOCUMENTS

PROJECT: #24173P
DATE: 08-21-2026
DRAWN BY: Author

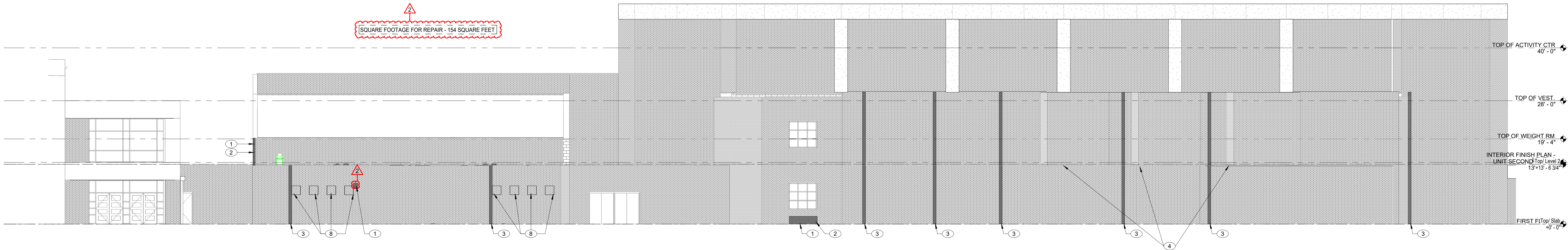
FLOOR PLAN -
FIRST FLOOR -
UNIT A

A101A

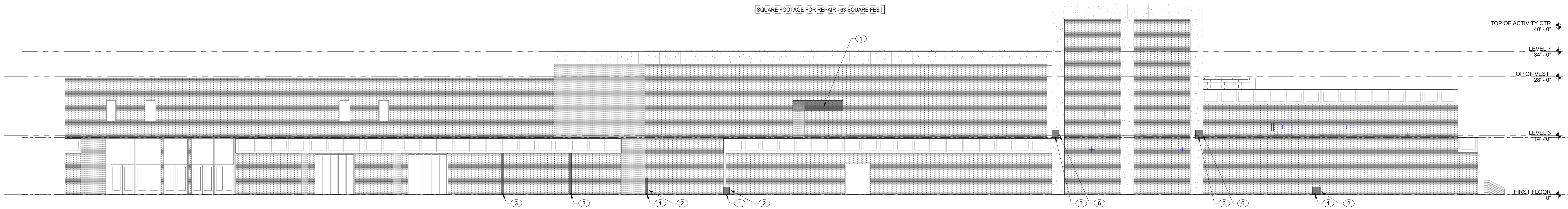


1 FLOOR PLAN - FIRST FLOOR - UNIT A
SCALE: 1/8" = 1'-0" REF. 1 / A201

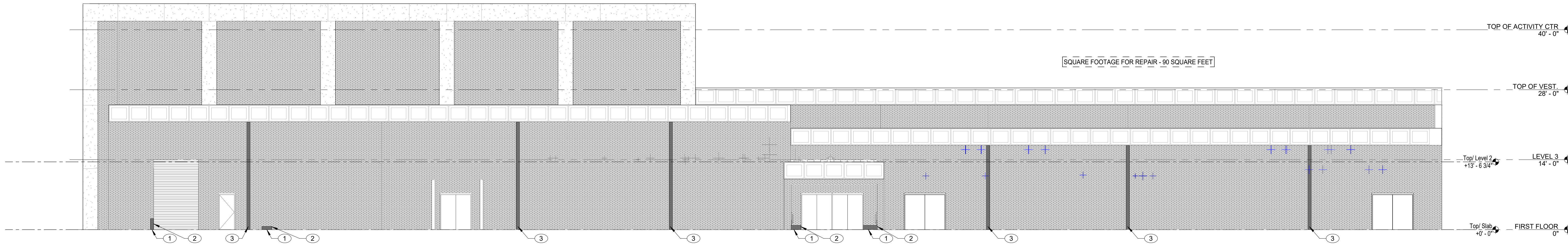
ELEVATION NOTES - EXTERIOR		GENERAL NOTES - EXTERIOR ELEVATIONS	
1	REPLACE DAMAGED BRICK TO MATCH EXISTING. FIELD VERIFY	A	REPLACE ALL CAULK CONTROL JOINTS AT BRICK AND PRECAST PANELS. FIELD VERIFY.
2	REPAIR DAMAGED MORTAR TO MATCH EXISTING. FIELD VERIFY		
3	REPLACE CAULK CONTROL JOINT. FIELD VERIFY		
4	CLEAN RUST ON METAL SOFFIT, PREP SURFACE, APPLY NEW PAINT TO MATCH EXISTING. FIELD VERIFY		
5	DEMO EXISTING METAL PANEL, PATCH, CLEAN, AND ADD NEW METAL PANEL TO MATCH EXISTING. FIELD VERIFY		
6	PATCH, CLEAN, AND PREP CONCRETE PANEL FOR REPAIR. APPLY NEW CONCRETE TO MATCH EXISTING. REFER TO SPEC SECTION 03 11 01 CONCRETE REPAIR/REPLACEMENT		
7	REPLACE CAULK JOINT. FIELD VERIFY		
8	INFILL EXISTING WINDOW OPENING. MATCH EXISTING BRICK		
9	REMOVE EXISTING BRICK FACADE AND REPLACE WITH NEW BRICK TO MATCH EXISTING. SEE STRUCTURAL		



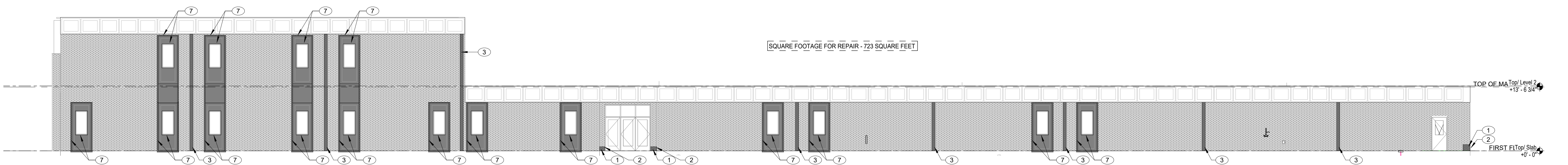
4 EXTERIOR ELEVATION - EAST - CONTINUED
SCALE: 1" = 10'-0" REF. 1 / A101K



3 EXTERIOR ELEVATION - EAST
SCALE: 1" = 10'-0" REF. 1 / A141



2 EXTERIOR ELEVATION - NORTH - CONTINUED
SCALE: 1" = 10'-0" REF. 1 / A101D



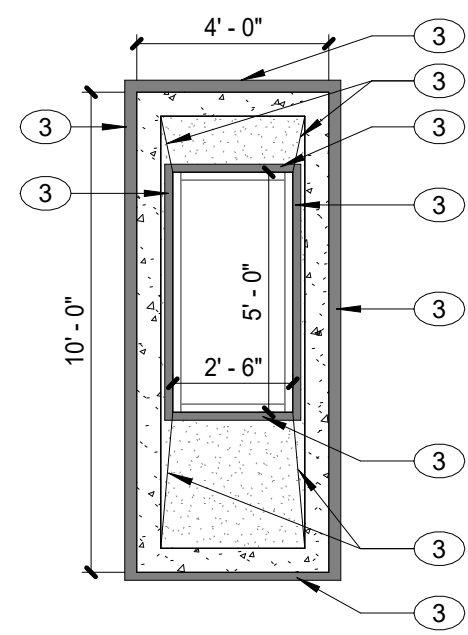
1 EXTERIOR ELEVATION - NORTH
SCALE: 1" = 10'-0" REF. 1 / A101D



#	Date	Desc.
1	09-11-2026	Adendum 001
2	09-17-2026	Adendum 002

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PROJECT:	#24173P
DATE:	08-21-2026
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EXTERIOR ELEVATIONS



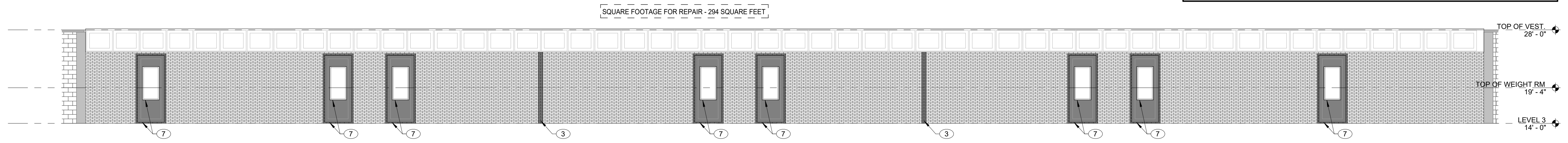
7 ENLARGED WINDOW DETAIL, TYP.
SCALE: 1/4" = 1'-0"

ELEVATION NOTES - EXTERIOR

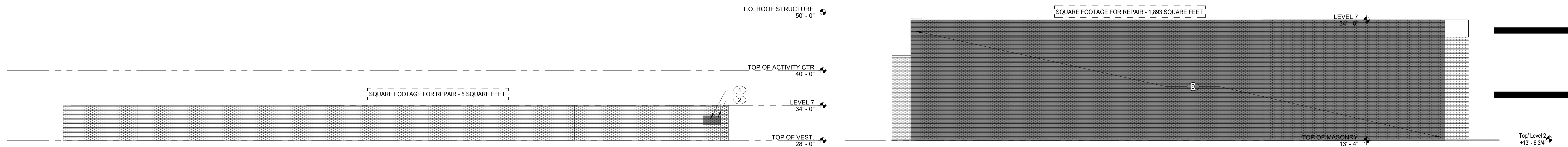
- 1 REPLACE DAMAGED BRICK TO MATCH EXISTING. FIELD VERIFY.
- 2 REPAIR DAMAGED MORTAR TO MATCH EXISTING. FIELD VERIFY.
- 3 REPLACE CAULK CONTROL JOINT. FIELD VERIFY.
- 4 CLEAN RUST ON METAL SOFFIT. PREP SURFACE. APPLY NEW PAINT TO MATCH EXISTING. FIELD VERIFY.
- 5 DEMO EXISTING METAL PANEL. PATCH, CLEAN, AND ADD NEW METAL PANEL TO MATCH EXISTING. FIELD VERIFY.
- 6 PATCH, CLEAN, AND PREP CONCRETE PANEL FOR REPAIR. APPLY NEW CONCRETE TO MATCH EXISTING. REFER TO SPEC SECTION 03 01 00 CONCRETE REHABILITATION.
- 7 REPLACE CAULK JOINT. FIELD VERIFY.
- 8 INFILL EXISTING WINDOW OPENING. MATCH EXISTING BRICK.
- 9 REMOVE EXISTING BRICK FACADE AND REPLACE WITH NEW BRICK TO MATCH EXISTING. SEE STRUCTURAL.

GENERAL NOTES - EXTERIOR ELEVATIONS

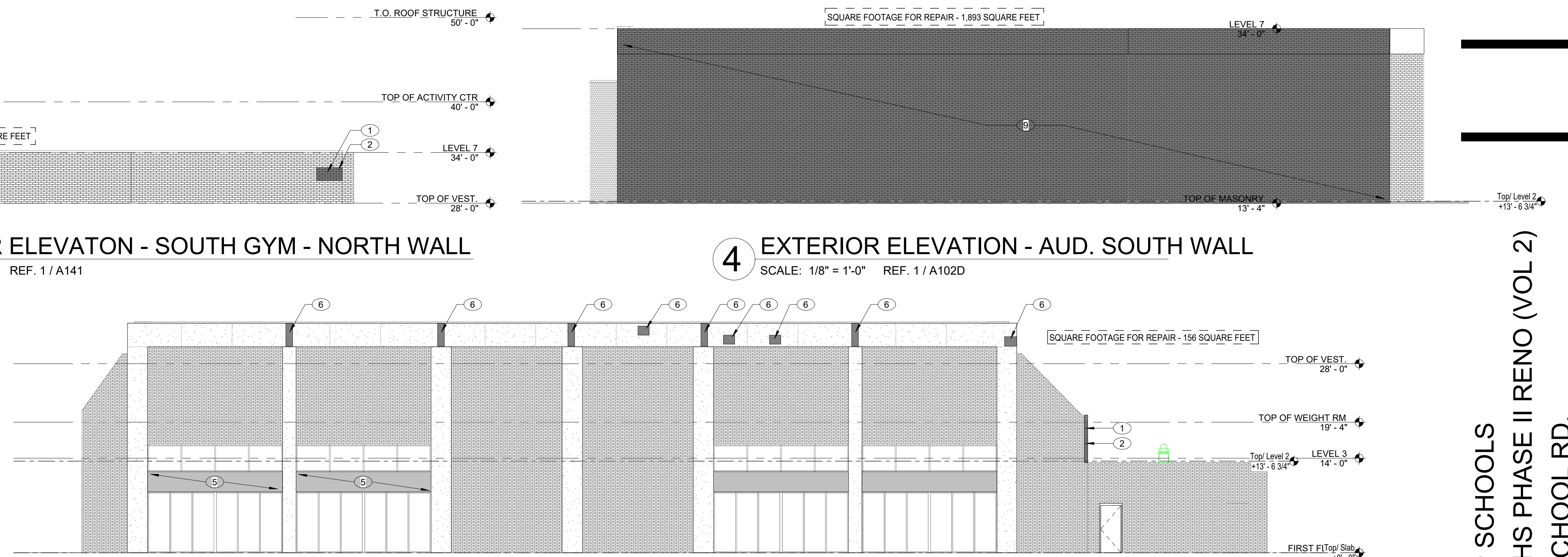
- A. REPLACE ALL CAULK CONTROL JOINTS AT BRICK AND PRECAST PANELS. FIELD VERIFY.



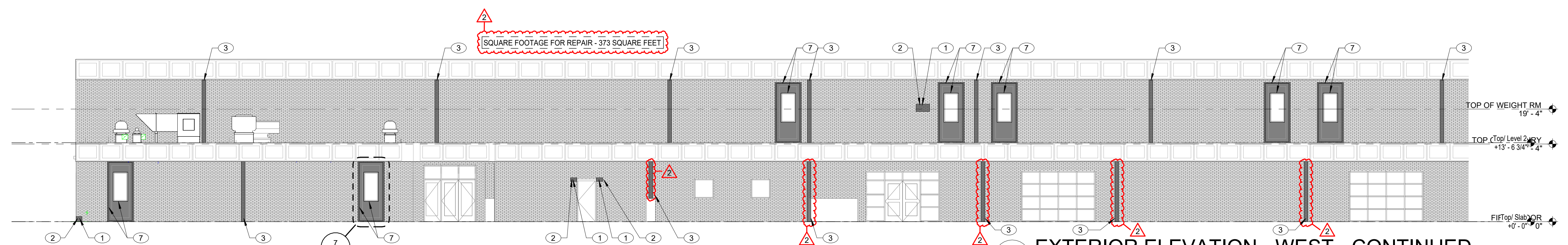
6 EXTERIOR ELEVATION - SECOND FLOOR EAST WALL
SCALE: 1/8" = 1'-0" REF. 1 / A102D



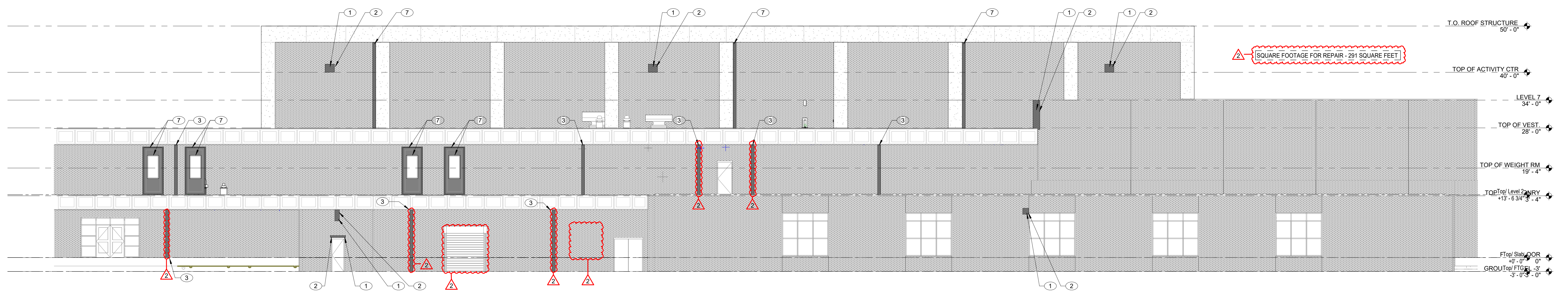
5 EXTERIOR ELEVATION - SOUTH GYM - NORTH WALL
SCALE: 1/8" = 1'-0" REF. 1 / A141



4 EXTERIOR ELEVATION - AUD. SOUTH WALL
SCALE: 1/8" = 1'-0" REF. 1 / A102D



3 EXTERIOR ELEVATION - SOUTH
SCALE: 1" = 10'-0" REF. 1 / A101K

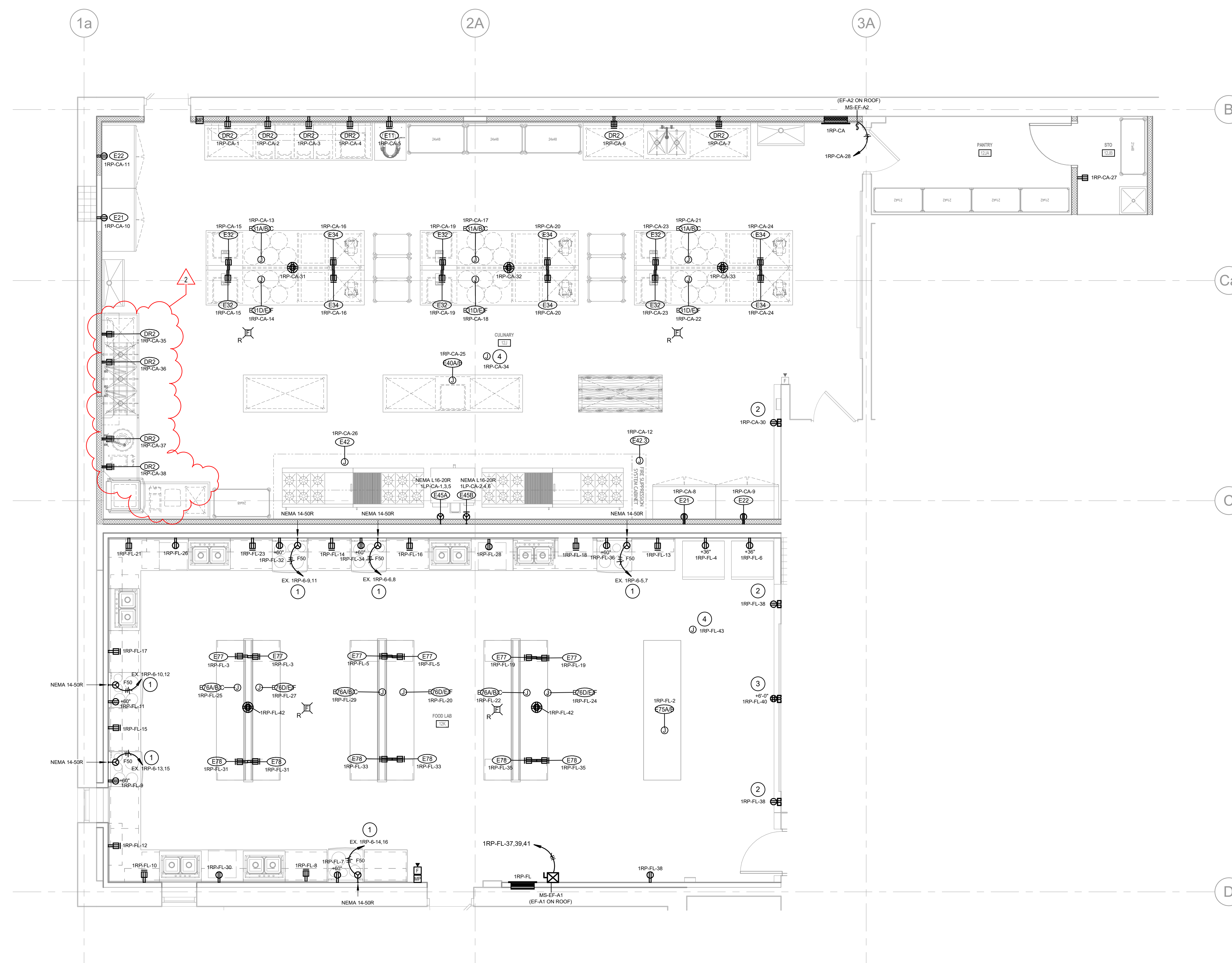


2 EXTERIOR ELEVATION - WEST - CONTINUED
SCALE: 1" = 10'-0" REF. 1 / A101A

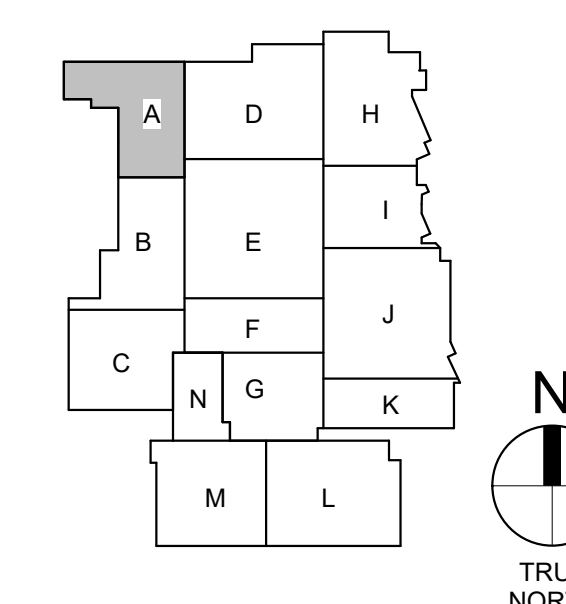
1 EXTERIOR ELEVATION - WEST
SCALE: 1" = 10'-0" REF. 1 / A101B

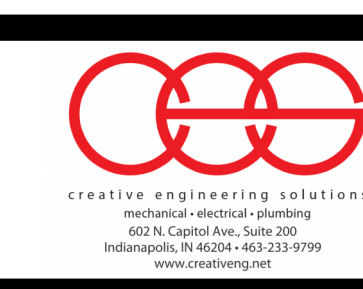
A REFER TO ELECTRICAL SYMBOLS AND ABBREVIATIONS SHEET E-001 FOR ADDITIONAL INFORMATION.

- 1 CONNECT RANGE RECEPTACLE TO EXISTING 50A 2-POLE BREAKER AT THIS CIRCUIT LOCATION.
- 2 PROVIDE SINGLE CHANNEL SURFACE RACEWAY FOR NEW DEVICE(ES).
- 3 PROVIDE DUAL CHANNEL SURFACE RACEWAY FOR NEW DEVICE(ES).
- 4 PROVIDE DEDICATED CIRCUIT INDICATED FOR TECHNOLOGY FSR BOX.



1 ELECTRICAL ENLARGED PLAN - UNIT A CULINARY & FOOD LAB
1/4" = 1'-0"





PANELBOARD ABBREVIATIONS

FTL FEED THROUGH LUGS
MCB MAIN CIRCUIT BREAKER
MFS MAIN FUSED SWITCH
MLO MAIN LUGS ONLY
SFL SUB-FEED LUGS
SPD SURGE PROTECTION DEVICE

SWITCHBOARD/PANELBOARD NOTES

- REFER TO ELECTRICAL SYMBOLS AND ABBREVIATIONS SHEET E-001 FOR ADDITIONAL INFORMATION.
- VERIFY PANEL / LUG SIZE REQUIRED FOR FEEDERS INDICATED ON ONE-LINE DIAGRAM. MODIFY AS REQUIRED FOR LARGER FEEDERS.
- VERIFY CONDUIT ENTRY LOCATION ON EACH PANEL.
- CONFIRM FINAL ROOM NAMES AND NUMBERS WITH OWNER PRIOR TO CREATING FINAL PANELBOARD DIRECTORIES.
- MODIFY AIC RATINGS INDICATED ON SCHEDULES, AS REQUIRED, PER SPECIFICATION SECTION 260574.99.

POWER DISTRIBUTION PANELBOARD SCHEDULE															
DESIGNATION: 1LP-16					VOLTS: 480Y/277 V					MAINS RATING: 225 A					
LOCATION: BOY LOCKERS 15A					PHASES: 3					MAINS TYPE: MCB					
MOUNTING: FLUSH					WIRES: 4					MCB RATING: 225 A					
SUPPLY FROM: EX. SWITCHBOARD MSB-1					AIC RATING: 22 KA					MCB OPTIONS: X					
O	CKT NO.	DESCRIPTION	ROOM #	TRIP	P	A	B	C	P	TRIP	DESCRIPTION	ROOM #	TRIP	CKT NO.	O
--	1	EXISTING CIRCUIT	20 A	1	0.00	0.00				1	20 A	EXISTING CIRCUIT		2	--
--	3	EXISTING CIRCUIT	20 A	1			0.00	0.00		1	20 A	EXISTING CIRCUIT		4	--
--	5	EXISTING CIRCUIT	20 A	1				0.00	0.00	1	20 A	EXISTING CIRCUIT		6	--
--	7	EXISTING CIRCUIT	20 A	1	0.00	0.00				1	20 A	EXISTING CIRCUIT		8	--
--	9	EXISTING CIRCUIT	20 A	1			0.00	0.00		1	20 A	EXISTING CIRCUIT		10	--
--	11	EXISTING CIRCUIT	20 A	1				0.00	0.00	1	20 A	EXISTING CIRCUIT		12	--
--	13	EXISTING CIRCUIT	20 A	1	0.00	0.00				1	20 A	EXISTING CIRCUIT		14	--
--	15	EXISTING CIRCUIT	20 A	1			0.00	0.00		1	20 A	EXISTING CIRCUIT		16	--
--	17	EXISTING CIRCUIT	20 A	1				0.00	0.00	1	20 A	EXISTING CIRCUIT		18	--
--	19	EXISTING CIRCUIT	20 A	1	0.00	0.00				1	20 A	EXISTING CIRCUIT		20	--
--	21	EXISTING CIRCUIT	20 A	1			0.00	0.00		1	20 A	EXISTING CIRCUIT		22	--
--	23	EXISTING CIRCUIT	20 A	1				0.00	0.00	1	20 A	EXISTING CIRCUIT		24	--
--	25	SPARE	20 A	1	0.00	0.00				1	20 A	SPARE		26	--
--	27	SPARE	20 A	1			0.00	0.00		1	20 A	SPARE		28	--
--	29	SPARE	20 A	1				0.00	0.00	1	20 A	SPARE		30	--
TOTAL LOAD:					0.00 kVA			0.00 kVA		0.00 kVA					
TOTAL AMPS:					0 A			0 A		0 A					
TOTAL CONNECTED LOAD: 0.00 kVA					0.00 kVA TOTAL DEMAND LOAD:										
TOTAL CONNECTED AMPS: 0 A					0 A TOTAL DEMAND AMPS:										
PANELBOARD & CIRCUIT BREAKER OPTIONS ("O" COLUMN / MCB OPTIONS ABBREVIATIONS)			LOAD CLASSIFICATION			CONNECTED LOAD (VA)			DEMAND FACTOR			ESTIMATE DEMAND (VA)			
C	CONTACTOR CONTROLLED														
G	GFCI PROTECTED														
P	HANDLE LOCKING DEVICE														
S	SHUNT TRIP														
X	80% RATED CIRCUIT BREAKER WITH LSI														
Y	100% RATED CIRCUIT BREAKER WITH LSI														
Z	100% RATED CIRCUIT BREAKER WITH LSI														
FEED THROUGH LUGS (FTL)															
SUB FEED LUGS (SFL)															
NOTES:															

BRANCH PANELBOARD SCHEDULE														
DESIGNATION: 1LP-CA					VOLTS: 480Y/277 V					MAINS RATING: 100 A				
LOCATION: MECHANICAL 12L					PHASES: 3					MAINS TYPE: MLO				
MOUNTING: SURFACE					WIRES: 4									
SUPPLY FROM: EX. 1LP-6					AIC RATING: 14 KA									
O	CKT NO.	DESCRIPTION	TRIP	P	A	B	C	P	TRIP	DESCRIPTION	TRIP	P	A	CKT NO.
	3	CONVECTION OVEN - E45A	20 A	3	3.67	3.67			3	20 A	CONVECTION OVEN - E45B			2
--	5		--	1	--	--			1	--				4
--	7	SPACE	--	1	--	--			1	--	SPACE			6
--	9	SPACE	--	1	--	--			1	--	SPACE			8
--	11	SPACE	--	1	--	--			1	--	SPACE			10
--	13		--	1	--	--			1	--				12
--	15	ROOF TOP MUA UNIT - E42.2	20 A	3	3.99	3.99	0.00		3	20 A	SPARE			14
--	17		--	1	--	--			1	20 A	SPARE			16
--	19	SPARE	20 A	1	0.00	0.00			1	20 A	SPARE			18
--	21	SPARE	20 A	1			0.00	0.00		1	20 A	SPARE		20
--	23	SPARE	20 A	1				0.00	0.00	1	20 A	SPARE		22
TOTAL LOAD:					11.32 kVA	11.32 kVA	11.32 kVA							
TOTAL AMPS:					41 A	41 A	41 A							
TOTAL CONNECTED LOAD:					34 kVA					27.97 kVA TOTAL DEMAND LOAD:				
TOTAL CONNECTED AMPS:					41 A					34 A TOTAL DEMAND AMPS:				
PANELBOARD & CIRCUIT BREAKER OPTIONS ("O" COLUMN / MCB OPTIONS ABBREVIATIONS)					LOAD CLASSIFICATION			CONNECTED LOAD (VA)		DEMAND FACTOR		ESTIMATE DEMAND (VA)		
C	CONTACTOR CONTROLLED				HVAC			11965 VA		100.00%		11965 VA		
G	GFCI PROTECTED				RECEPTACLE			22000 VA		72.73%				
P	HANDLE LOCKING DEVICE													
S	SHUNT TRIP													
X	80% RATED MAIN CIRCUIT BREAKER WITH LSI													
Y	100% RATED MAIN CIRCUIT BREAKER WITH LSI													
Z	100% RATED MAIN CIRCUIT BREAKER WITH LSI													
	FEED THROUGH LUGS (FTL)													
	SUB FEED LUGS (SFL)													
NOTES:														

BRANCH PANELBOARD SCHEDULE														
DESIGNATION: 1RP-15					VOLTS: 208Y/120 V					MAINS RATING: 100 A				
LOCATION: BOY LOCKERS 15A					PHASES: 3					MAINS TYPE: MLO				
MOUNTING: FLUSH					WIRES: 4									
SUPPLY FROM: EX. DIST. PANEL T-5					AIC RATING: 10 KA									
O	CKT NO.	DESCRIPTION	TRIP	P	A	B	C	P	TRIP	DESCRIPTION	CKT NO.	O		
--	1	EXISTING CIRCUIT	20 A	1	0.00	0.00			1	20 A	EXISTING CIRCUIT	2	--	
--	3	EXISTING CIRCUIT	20 A	1		0.00	0.00		1	20 A	EXISTING CIRCUIT	4	--	
--	5	EXISTING CIRCUIT	20 A	1			0.00	0.00	1	20 A	EXISTING CIRCUIT	6	--	
--	7	EXISTING CIRCUIT	20 A	1	0.00	0.00			1	20 A	EXISTING CIRCUIT	8	--	
--	9	EXISTING CIRCUIT	20 A	1		0.00	0.00		1	20 A	EXISTING CIRCUIT	10	--	
--	11	SPARE	20 A	1			0.00	0.00	1	20 A	EXISTING CIRCUIT	12	--	
--	13	EXISTING CIRCUIT	20 A	1	0.00	0.00			1	20 A	EXISTING CIRCUIT	14	--	
--	15	EXISTING CIRCUIT	20 A	1		0.00	0.00		1	20 A	EXISTING CIRCUIT	16	--	
--	17	EXISTING CIRCUIT	20 A	1			0.00	0.00	1	20 A	EXISTING CIRCUIT	18	--	
--	19	SPARE	20 A	1	0.00	0.00			1	20 A	EXISTING CIRCUIT	20	--	
--	21	SPARE	20 A	1		0.00	0.00		1	20 A	EXISTING CIRCUIT	22	--	
--	23	EXISTING CIRCUIT	20 A	1			0.00	0.00	1	20 A	EXISTING CIRCUIT	24	--	
--	25	EXISTING CIRCUIT	20 A	1	0.00	0.00			3	20 A	EXISTING CIRCUIT	26	--	
--	27	EXISTING CIRCUIT	20 A	1		0.00	0.00					28	--	
--	29	SPARE	20 A	1			0.00	0.00				30	--	
TOTAL LOAD:					0.00 kVA	0.00 kVA			0.00 kVA	TOTAL DEMAND LOAD:				
TOTAL AMPS:					0 A	0 A			0 A	TOTAL DEMAND AMPS:				
TOTAL CONNECTED LOAD:					0 kVA	0.00 kVA			0.00 kVA	TOTAL DEMAND LOAD:				
TOTAL CONNECTED AMPS:					0 A	0 A			0 A	TOTAL DEMAND AMPS:				
PANELBOARD & CIRCUIT BREAKER OPTIONS ("O" COLUMN / MCB OPTIONS ABBREVIATIONS)			LOAD CLASSIFICATION			CONNECTED LOAD (VA)			DEMAND FACTOR			ESTIMATE DEMAND (VA)		
C	CONTACTOR CONTROLLED													
G	GFCI PROTECTED													
P	HANDLE LOCKING DEVICE													
S	SHUNT TRIP													
X	80% RATED MAIN CIRCUIT BREAKER WITH LSI													
Y	100% RATED MAIN CIRCUIT BREAKER WITH LSI													
Z	100% RATED MAIN CIRCUIT BREAKER WITH LSIG													
FEED THROUGH LUGS (FTL)														
SUB FEED LUGS (SFL)														
NOTES:														

Foodservice Equipment Schedule

ITEM	QTY	ITEM DESCRIPTION	MANUFACTURER	MODEL
1	1	Floor Mounted Map Sink	By Owner/Architect	Not In KEC Contract
2	1	Mobile Custodial Storage Shelving	Intermetro	Metromax Q
3	4	Stationary Dry Storage Shelving	Intermetro	Metromax Q
4	1	Spare Number	-----	-----
5	1	Spare Number	-----	-----
6	1	Spare Number	-----	-----
7	2	Multi-Station Hand Sink	Advance Tabco	19-18-40
8	1	Culinary Shared Prep Counter	Fabricated Equipment	Custom
9	1	Bakery Prep Counter	Fabricated Equipment	Custom
10	4	Undercounter Ingredient Bin	Camlock Manufacturing	IBS614B
11	1	Twenty Quart Countertop Mixer	Robert Corporation	HMM20HL2020
12	2	Heavy Duty Bun Pan Rack	Channel Manufacturing	AXD-UTR-20
13	1	Manual Can Opener	Edlund Company	S-11
14	1	Electric Can Opener	Edlund Company	270115V
15	1	Countertop Portion Scale	Edlund Company	HD-25
16	1	Countertop Digital Scale	Edlund Company	WSC-10
17	1	Temperature Probe Kit	Cooper-Atkins	93870-K
18	1	Spare Number	-----	-----
19	1	Spare Number	-----	-----
20	1	Spare Number	-----	-----
21	2	Two Door Reach-In Refrigerator	True Foodservice	TS-49-HC
22	2	Two Door Reach-In Freezer	True Foodservice	TS-49F-HC
23	1	Culinary Shared Prep Counter	Fabricated Equipment	Custom
24	1	Spare Number	-----	-----
25	1	Spare Number	-----	-----
26	1	Spare Number	-----	-----
27	5	Clean Ware Drying/Storage Shelving	Intermetro	Metromax Q
28	1	Spare Number	-----	-----
29	1	Spare Number	-----	-----
30	1	Spare Number	-----	-----
31	3	Culinary Student Worktable	Fabricated Equipment	Custom
32	6	Countertop Digital Scale	WSC-10	WSC-10
33	6	Undercounter Bun Pan Rack	Channel Manufacturing	567P
34	6	Eight Quart Countertop Mixer	KitchenAid Commercial	KSMC8950B
35	6	Heavy Duty Utility Cart	Intermetro	MW204
36	1	Spare Number	-----	-----
37	1	Spare Number	-----	-----
38	1	Spare Number	-----	-----
39	1	Mobile Cook Line Worktable (Stainless)	Fabricated Equipment	Custom
40	1	Demo Station Worktable	Fabricated Equipment	Custom
41	1	Mobile Cook Line Worktable (Butcher)	Fabricated Equipment	Custom
42	1	Culinary Exhaust Ventilation	Master Air/Newjac	Custom
42.1	1	Culinary Exhaust Ventilation (Rooftop Exhaust)	Master Air/Newjac	Greenheck CUBE-300
42.2	1	Culinary Exhaust Ventilation (Rooftop MUA Unit)	Master Air/Newjac	Master Air MA18/DFNP18
42.3	1	Culinary Exhaust Ventilation (Fire Suppression)	Master Air/Newjac	Ansul R102
43	1	36-inch Range/24-inch Griddle	Southbend	4601DD-2TL
44	1	36-inch Range/24-inch Charbroiler	Southbend	4601DD-2CR
45	1	Double Deck Convection Oven	Southbend	PCE225SD
46	1	36-inch Range/24-inch Charbroiler	Southbend	4601DD-2CL
47	1	36-inch Range/24-inch Griddle	Southbend	4601DD-2TR
48	1	Spare Number	-----	-----
49	1	Spare Number	-----	-----
50	1	Spare Number	-----	-----
51	1	Spare Number	-----	-----
52	1	Spare Number	-----	-----
53	1	Spare Number	-----	-----
54	1	Spare Number	-----	-----
55	1	Spare Number	-----	-----

Special Conditions Layout Notes

(See Multiple Contract Summary Specification Section For Final Scope Assignment)

Kitchen Equipment Contractor:

#1: Provide 18 gauge stainless steel trim on three sides (left, right & top) of pass-thru units on both the kitchen side and serving side to fill the gap between the wall opening and the pass-thru units creating a "built-in" finished appearance. Trim to be mitered at corners, welded, ground flush and neatly finished. Seal all trim to equipment and building walls with clear silicone. Refer to detail on sheet FSS.0 for more information.

#2: (Gypsum Wall Construction Only) Provide 16 gauge stainless steel corner guards as shown on plan or as necessary in food production areas and corridors, on every exposed outside corner of construction, walk-in cabinet and vertical/horizontal gaps and crevices. Break corner guards 90 degrees (+/-) for tight fit and apply with mastic adhesive. Seal all corner guards to building walls with clear silicone. Refer to detail on sheet FSS.0 for more information.

General Division:

#3: Recess and transit level sub-floor at walk-in cooler/freezer area to a depth of 8". Furnish and install vapor barrier (joints to overlap a minimum of 6") under entire area of walk-in compartments and turn up on all sides. Furnish and install clip angles to pit floor in recess with nylon lap-its as required for anchoring 15" high insulated walk-in curb screen. Furnish and install two (2) 2" layers (joints to be staggered) of urethane insulation board and 4" reinforced concrete slab to receive kitchen floor finish.

Depression to be constructed as to provide a level transition from floor finish in kitchen area to the floor finish in walk-in cooler/freezer. Verify required depression thickness with walk-in manufacturer's shop drawings and architectural floor finish schedule. Floor finish to include an NSF coated base along all exposed interior and exterior wall paneling similar to the rest of the project.

#4: (Gypsum Wall Construction Only) Properly reinforce all walls and/or ceilings to support all wall and/or ceiling supported equipment. All wall blocking to be minimum 3/4" marine grade plywood or 14 gauge galvanized steel. Wall blocking lengths shown are minimum and wall blocking shall always extend to next stud over in each direction.

#5: Provide box out in ceiling grid layout for exhaust system hoods as shown. Refer to Exhaust Ventilation System Drawings for more information.

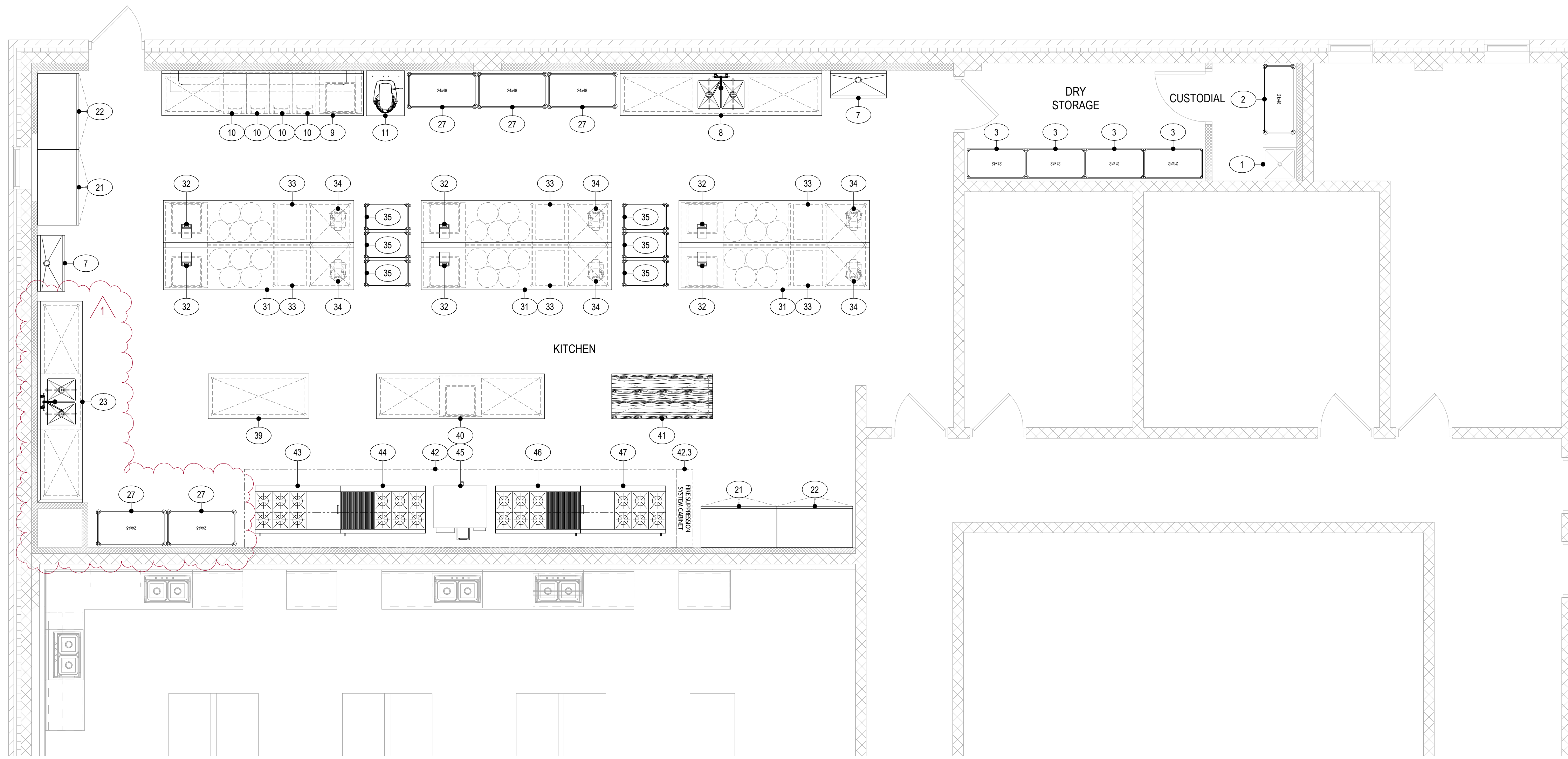
#6: Provide box out in floor area as shown for floor trough installation prior to pouring concrete. Refer to detail on sheet FSS.0 for more information.

Plumbing Division:

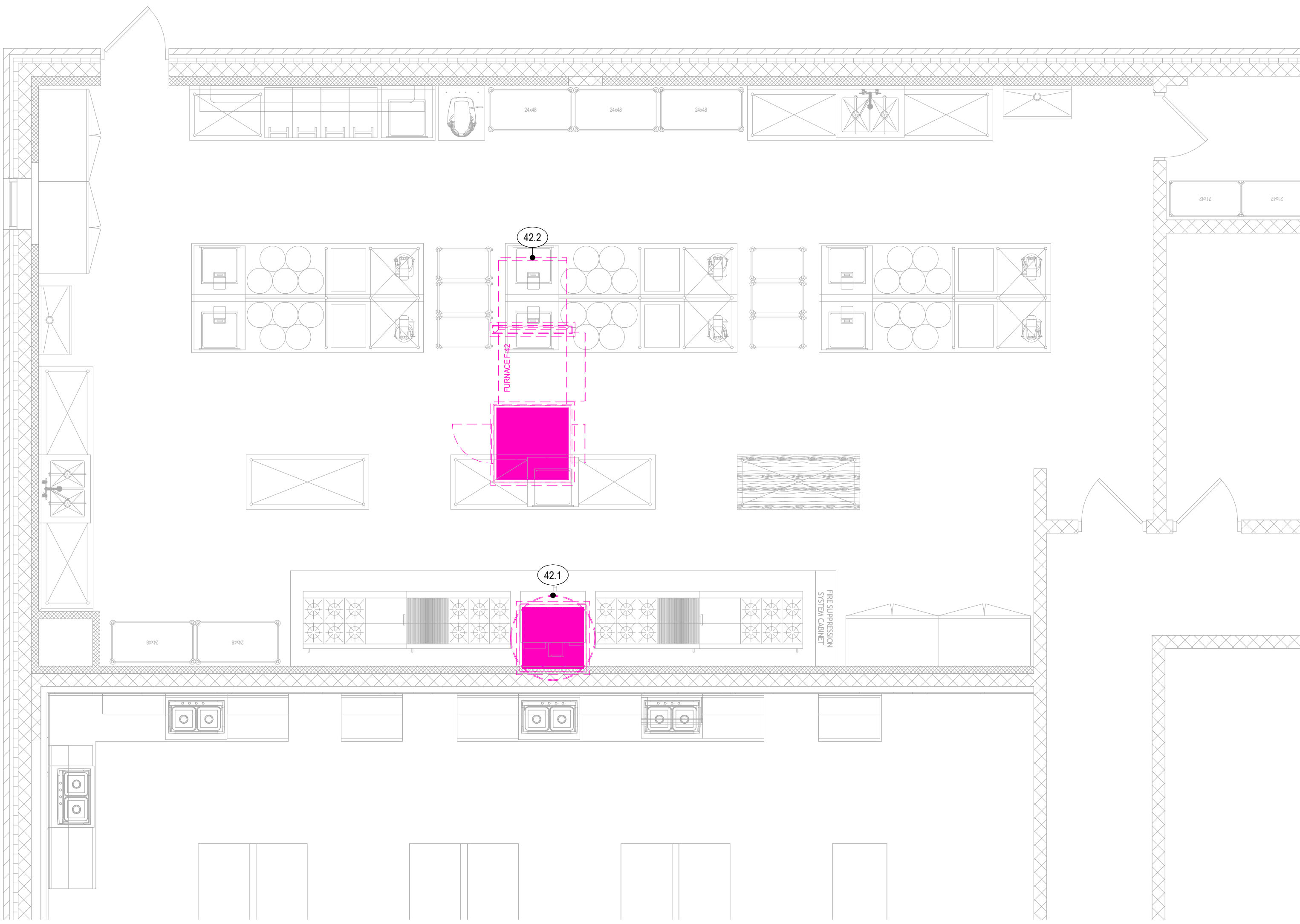
#7: Extend a single "softened" cold water line from mechanical room to centralized filtration system location. Refer to Mechanical Schedule and Centralized Filtration System detail drawing for more information.

#8: Extend a single "filtered" cold water line from centralized filtration system location and branch off as required to extend to individual pieces of equipment. Refer to Mechanical Schedule and Centralized Filtration System detail for more information.

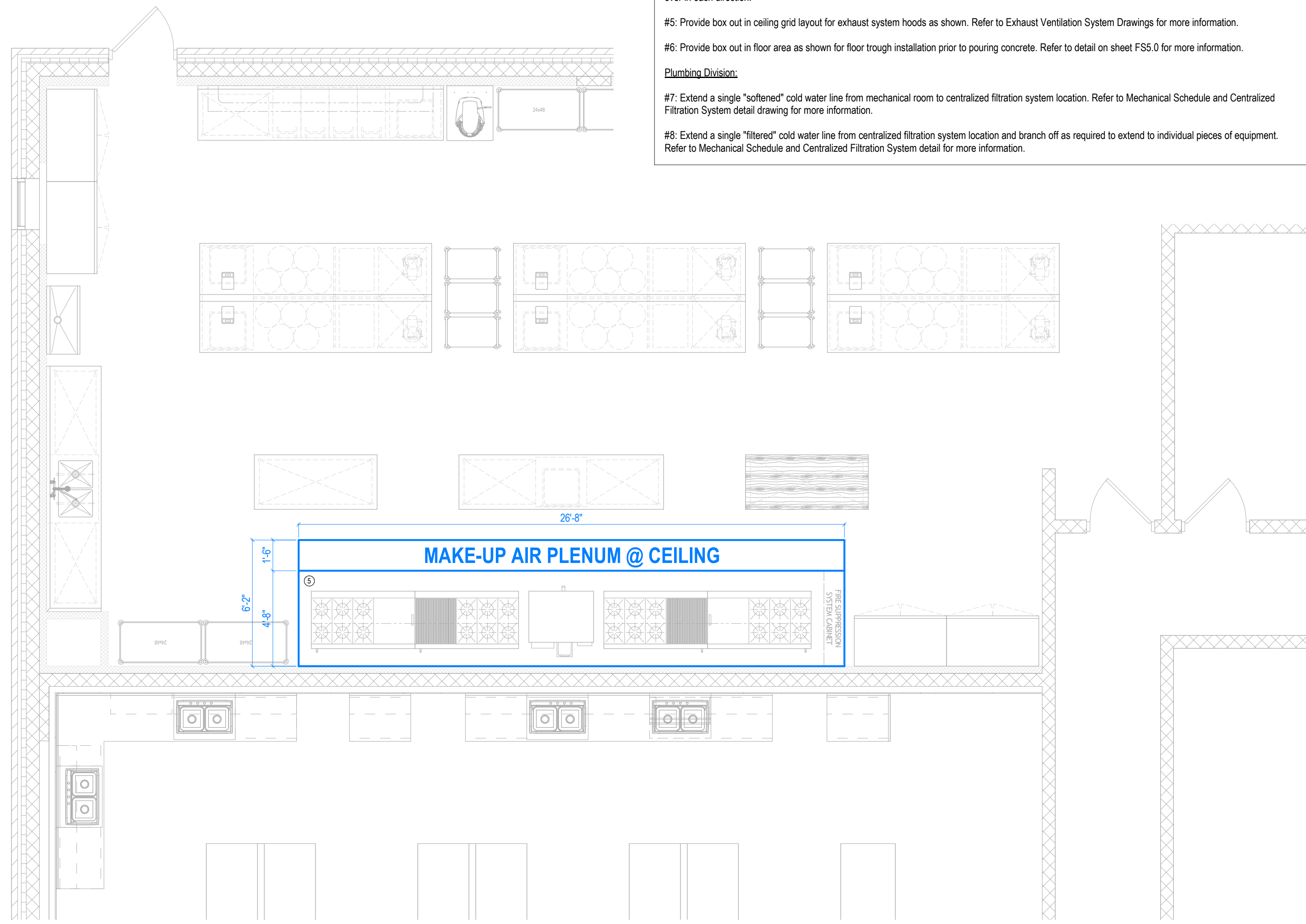
1 101 FS Equipment (Layout)
FS1.1 1/4" = 1'-0"



2 102 FS Equipment (Rooftop)
FS1.1 1/4" = 1'-0"



3 103 FS Equipment (Conditions)
FS1.1 1/4" = 1'-0"

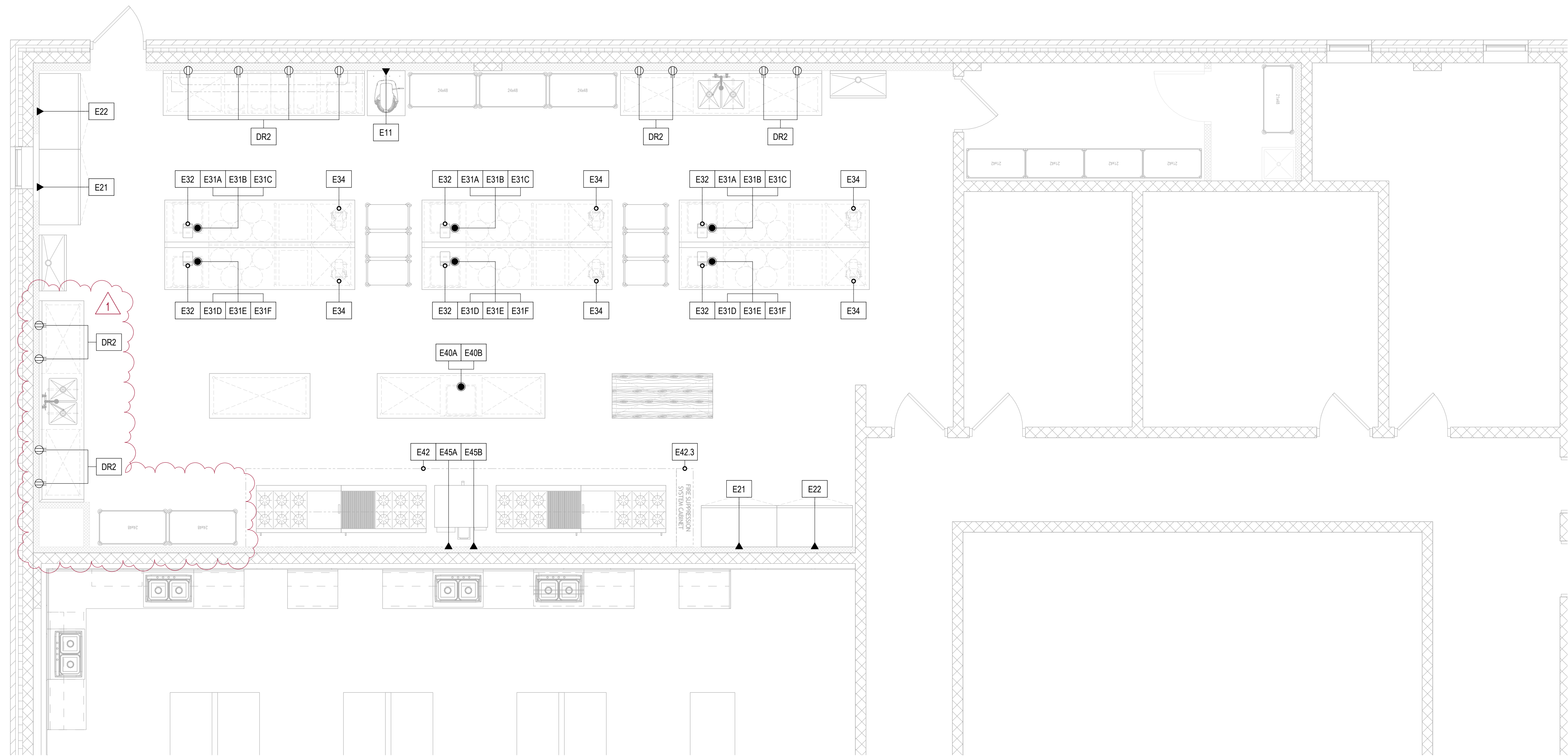


1 200 FS Spot Location (Layout-P)
FS2.0 1/4" = 1'-0"

Foodservice Equipment Mechanical Schedule

ITEM	DESCRIPTION	MARK	HW	CW	AFF	DRAIN	DRAIN HEIGHT	INDIRECT	GAS	MBTU	AFF	REMARKS
FD1	Standard Floor Drain	FD1						Floor Drain				
FS1	12"x12"x8" Deep Floor Sink	FS1						Floor Sink				
1	Floor Mounted Mop Sink	P1	0.75	0.75	20	2.00	Stub					Extend water to faucet mop sink faucet - Extend drain to direct drain connection.
7	Multi-Station Hand Sink	P7	0.50	0.50	24	1.50	24					Extend water to faucet mounted on equipment - Extend sink drain to direct drain connection
8	Culinary Shared Prep Counter	P8	0.50	0.50	20	2.00		Floor Sink				Extend water to faucet mounted on equipment - Extend sink drain to indirect drain connection
23	Culinary Shared Prep Counter	P23	0.50	0.50	20	2.00		Floor Sink				Extend water to faucet mounted on equipment - Extend sink drain to indirect drain connection
42	Culinary Exhaust Ventilation	P42										Building HVAC = 1,541 CFM - Exhaust Hood = 780 Lbs.
42.1	Culinary Exhaust Ventilation (Rooftop Exhaust)	P42.1										Exhaust = 7,705 CFM - Exhaust Fan = 200 Lbs.
42.2	Culinary Exhaust Ventilation (Rooftop MUA Unit)	P42.2							0.75	455.5	Roof	Supply = 6,164 CFM - Extend gas to equipment located on building roof - Make-Up Air Unit = 948 Lbs.
43	36-inch Range/24-inch Griddle	P43							0.75	336.0	24	Extend gas to equipment thru KEC furnished gas connector kit
44	36-inch Range/24-inch Charbroiler	P44							0.75	352.0	24	Extend gas to equipment thru KEC furnished gas connector kit
46	36-inch Range/24-inch Charbroiler	P46							0.75	352.0	24	Extend gas to equipment thru KEC furnished gas connector kit
47	36-inch Range/24-inch Griddle	P47							0.75	336.0	24	Extend gas to equipment thru KEC furnished gas connector kit
V1	Dry Storage Room Ventilation	V1										Dry storage room must be cooled, heated, and/or ventilated as required to maintain a temperature of 68-72 °F year round
V2	Warewash Room Ventilation	V2										Warewash equipment dissipates heat directly into warewash area - Exhaust by means other than the dishmachine exhaust system

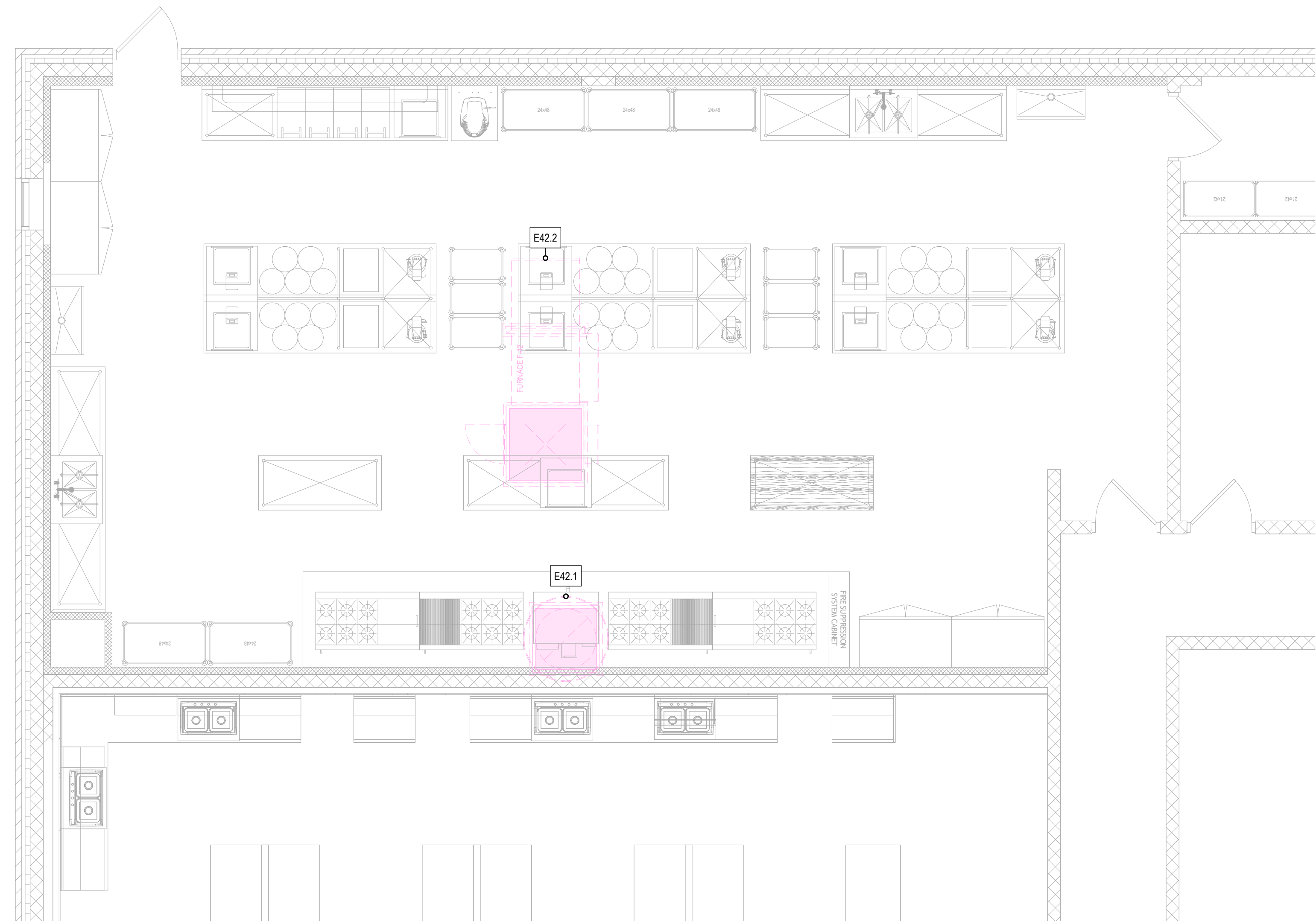
2 202 FS Spot Location (Rooftop-P)
FS2.0 1/4" = 1'-0"



1 201 FS Spot Location (Layout-E)
FS2.1 1/4" = 1'-0"

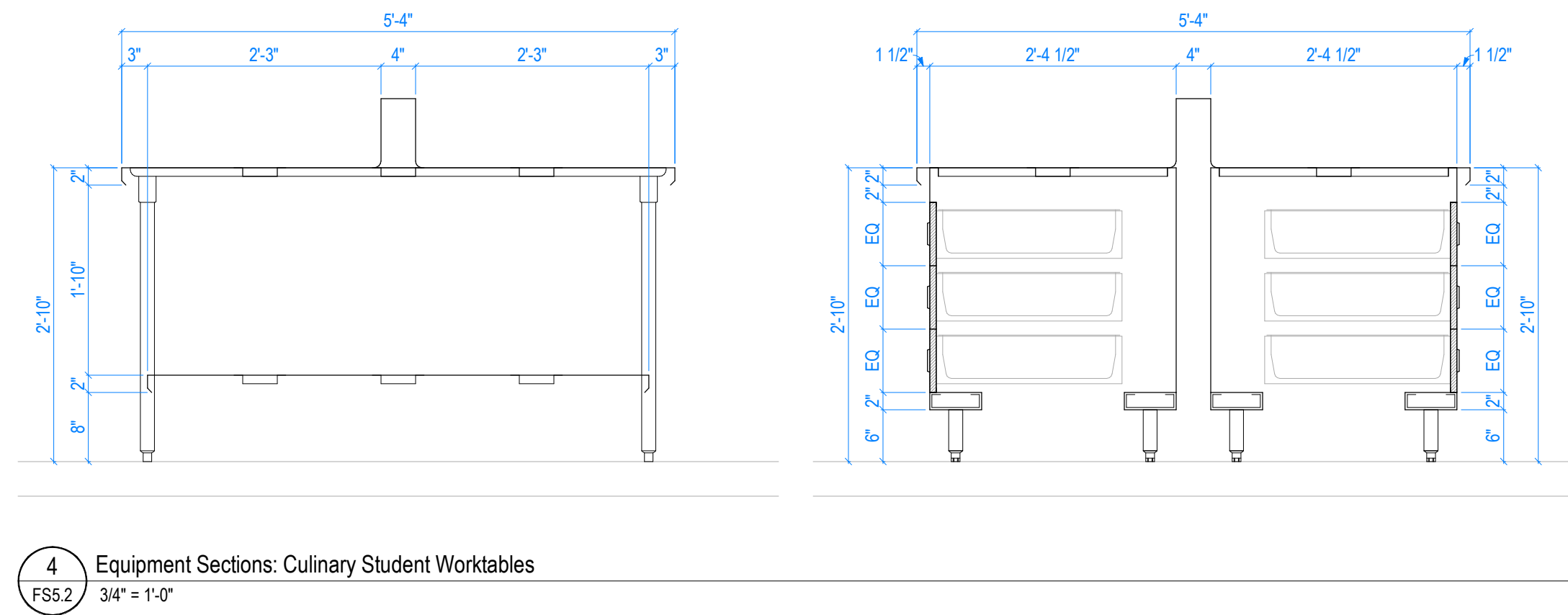
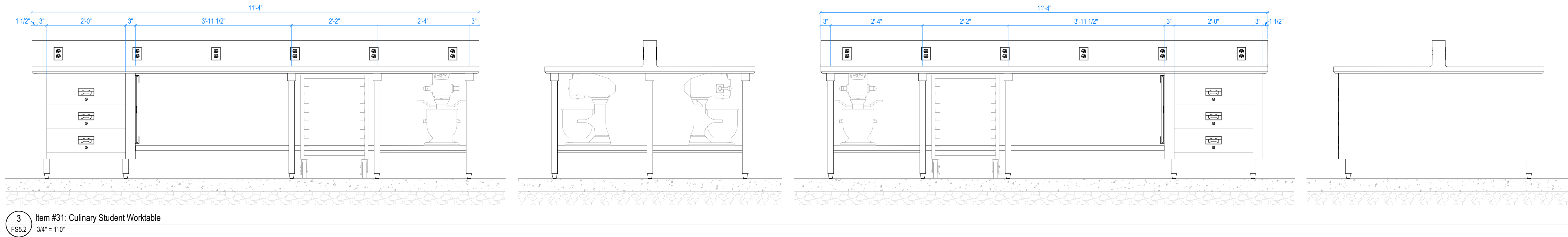
Foodservice Equipment Electrical Schedule

ITEM	DESCRIPTION	MARK	VOLTAGE	PHS	KW	AMPS	HP	CONN	NEMA	AFF	ELECTRICAL REMARKS
DR1	Duplex Convenience Receptacle	DR1	120	1		16.00		Plug	5-20P	16	
DR2	Duplex Convenience Receptacle	DR2	120	1		16.00		Plug	5-20P	48	<varies>
11	Twenty Quart Countertop Mixer	E11	120	1		9.00	0.50	Plug	5-15P	48	
14	Electric Can Opener (Not Shown On Plan)	E14	120	1		1.50		Plug	5-15P	Conv	Service from convenience receptacle located in foodservice area
16	Countertop Digital Scale (Not Shown On Plan)	E16	120	1		1.50		Plug	5-15P	Conv	Service from convenience receptacle located in foodservice area
21	Two Door Reach-In Refrigerator	E21	120	1		5.40	0.50	Plug	5-15P	16	
22	Two Door Reach-In Freezer	E22	120	1		9.60	1.00	Plug	5-15P	16	
31	Culinary Student Worktable	E31A	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
	Culinary Student Worktable	E31B	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
	Culinary Student Worktable	E31C	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
	Culinary Student Worktable	E31D	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
	Culinary Student Worktable	E31E	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
	Culinary Student Worktable	E31F	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
32	Countertop Digital Scale	E32	120	1		1.50		Plug	5-15P	Conv	Service from convenience receptacle located in foodservice area
34	Eight Quart Countertop Mixer	E34	120	1	0.50	16.00	1.30	Plug	5-20P	Conv	Service from convenience receptacle located in foodservice area
40	Demo Station Worktable	E40A	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
	Demo Station Worktable	E40B	120	1		16.00		Direct		Stub	Extend to junction box on underside of island worktable
42	Culinary Exhaust Ventilation	E42	120	1		1.75		Direct		DFA	Extend to junction box on top of exhaust ventilation hood
42.1	Culinary Exhaust Ventilation (Rooftop Exhaust)	E42.1						Rooftop			Service for exhaust fan combined with service for make-up air fan
42.2	Culinary Exhaust Ventilation (Rooftop MUA Unit)	E42.2	480	3		12.40		Rooftop			Extend to equipment thru KEC furnished electrical disconnect mounted on equipment
42.3	Culinary Exhaust Ventilation (Fire Suppression)	E42.3	120	1		16.00		Direct		DFA	Drop from above - Extend to junction box on fire suppression system cabinet - Interconnect all protected devices as required
45	Double Deck Convection Oven	E45A	480	3	11.00	13.30		Plug	By EC	16	Provide cord & plug in-lieu of electrical disconnect. Extend to equipment thru shunt trip circuit breaker
	Double Deck Convection Oven	E45B	480	3	11.00	13.30		Plug	By EC	48	Provide cord & plug in-lieu of electrical disconnect. Extend to equipment thru shunt trip circuit breaker



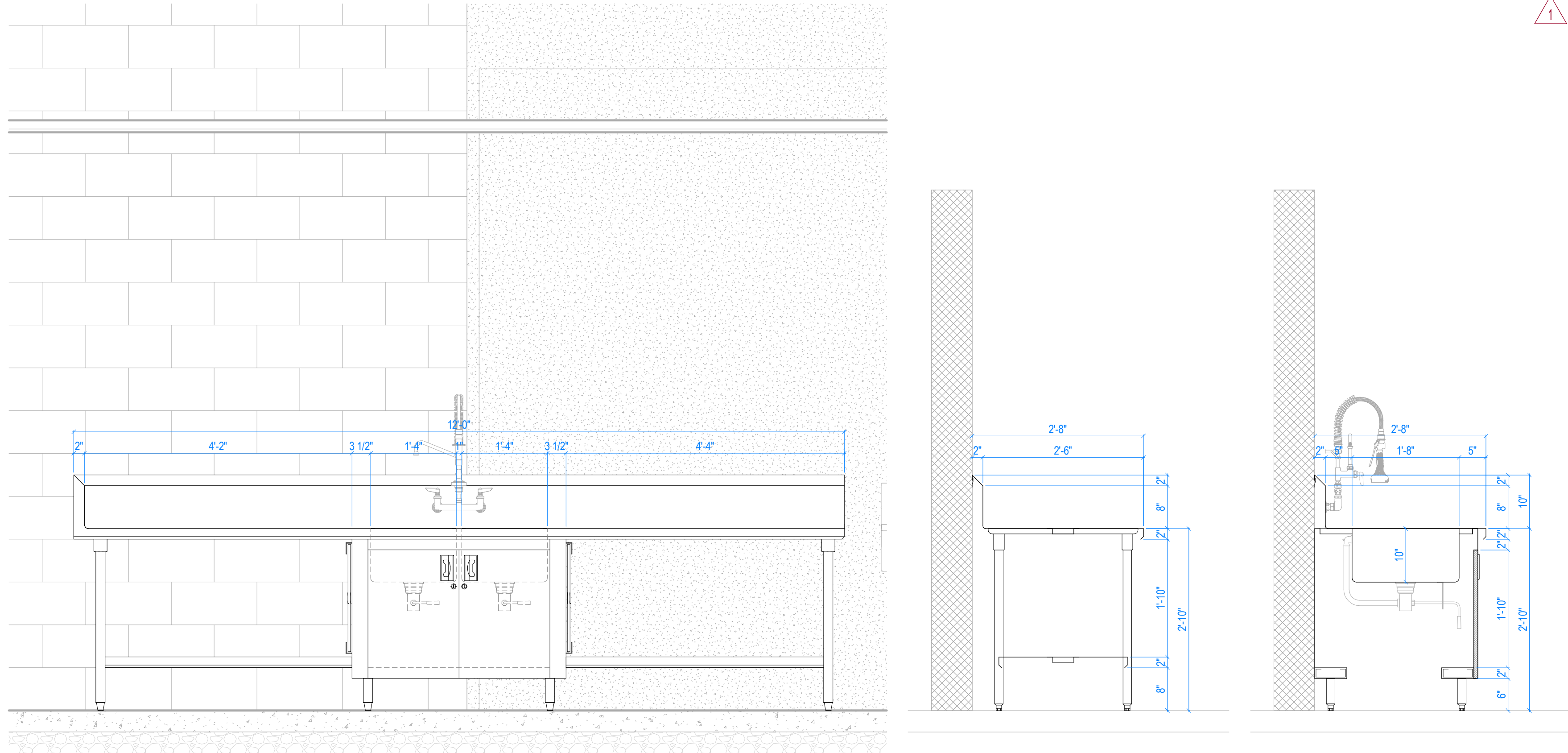
2 203 FS Spot Location (Rooftop-E)
FS2.1 1/4" = 1'-0"

PLOT DATE/TIME: 8/10/2025 9:31:00 AM



2
FSS.2

Item #23: Culinary Shared Prep Counter
3/4" = 1'-0"



REVISIONS:

#	Date	Desc.
1	09/17/25	Addendum #2

100% Construction Documents
 PROJECT: #24173P
 DATE: 08/21/2025
 DRAWN BY: JAK

Foodservice
 Details &
 Elevations

FS5.2

PERRY TOWNSHIP SCHOOLS
 PERRY MERIDIAN HS PHASE II RENOVATIONS
 401 W MERIDIAN SCHOOL RD,
 INDIANAPOLIS, IN 46217



VORNDRAN
 and ASSOCIATES
 PROFESSIONAL FOOD SERVICE DESIGN

LANCER ASSOCIATES
 ARCHITECTURE
 145 N EAST ST.
 INDIANAPOLIS, IN 46204