

182000 DIS Cafeteria Expansion

SECTION 00001

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DOCTORS INLET ELEMENTARY CAFETORIUM REMODEL
Clay County School Board

BRIAN BOATRIGHT ARCHITECT, INC.

914 Plainfield Avenue
Orange Park, Florida 32073
(904) 413-8028

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SECTION 00100

INSTRUCTIONS TO BIDDERS

PART 1 - SPECIFICATION TERMINOLOGY

- 1.1 The Bidders are required to obtain a copy of AIA Document A701, 1997 Edition, for their reference.
- 1.2 **Definition of Terms:** Whenever in the Specifications the following terms or pronouns in place of them are used, their intent and meaning shall be interpreted as follows:
 - A. **Owner:** District School Board of Clay County, Florida.
 - B. **Architect:** Acting directly or through a duly-authorized representative.
 - C. **Inspector:** An authorized representative of the Architect or Owner assigned to inspect any of the materials, workmanship or completed work entering into the work.
 - D. **Bidder:** Any individual, firm, partnership or corporation submitting a proposal for the work contemplated.
 - E. **Surety:** The corporate body which is bound with and for the Contractor, which is primarily liable and which guarantees the faithful performance of the Agreement.
 - F. **Proposals:** The approved forms on which the Bidder will submit his bid for the work contemplated.
 - G. **Drawings:** The authorized plans and other drawings or reproductions thereof pertaining to the work to be done.
 - H. **Project Manual:** The Conditions of the Contract, detailed technical specifications and such other descriptions of the work as are set forth in any of the Contract Documents.
 - I. **Agreement:** "Agreement" shall mean the document entitled "Form of Agreement Between Contractor and Owner for Construction of Buildings", including all Addenda issued prior to execution of Agreement and all modifications issued subsequent thereto.
 - J. **Contract:** "Contract" shall mean the Contract Documents as defined and listed in the Agreement.
 - K. **Pre-Qualified Bidder:** Contractors pre-qualified to submit bids for Clay County School District projects.

PART 2 - QUALIFICATIONS OF BIDDERS

- 2.1 The Agreement will only be entered into with responsible contractors having been pre-qualified at the time of bid opening.

PART 3 - FAMILIARITY WITH LAWS

- 3.1 The Bidder is required to be familiar with all Federal, State and Local laws, ordinances, rules and regulations that in any manner affect the work. Unfamiliarity or misinterpretation on the part of the Bidder will in no way relieve him from applicable responsibilities.
- 3.2 The Contractor will be provided from the Clay County School District's Project Manager, the appropriate building permit prior to commencement of such work.

PART 4 - PROGRESS PAYMENTS

- 4.1 Based upon Applications for Payment submitted to the Architect by the Contractor and Certificates for Payment issued by the Architect, the Owner shall make progress payments to the Contractor as provided in the Agreement. **No payment will be allowed for any material or equipment stored off the project site.**

PART 5 - BIDDING DOCUMENTS

- 5.1 All of the descriptions of the work as well as of the instruments of procedure which are contained in and embraced by the Drawings and Specifications and including Addenda not contained therein comprise the Bidding Documents.

PART 6 - ALTERNATES

- 6.1 If there are any alternate prices required, they will be detailed in Section 00105, Alternates.

PART 7 - ADDENDA

- 7.1 In case the Architect finds it expedient to supplement, modify or interpret any portion of the Bidding Documents during the bidding period, such procedure will be accomplished by the issuance of written Addenda to the Bidding Documents which will be delivered or mailed to all prospective Bidders at the respective addresses furnished for such purposes.

PART 8 - INTERPRETATION OF BIDDING DOCUMENTS

- 8.1 No interpretation of the meaning of the Drawings, Specifications, or other Bidding Documents, no correction of any apparent ambiguity, inconsistency or error therein will be made to any Bidder orally. Every request for such interpretation or correction should be in writing, addressed to the Architect. All such interpretation and supplemental instructions will be in the form of written Addenda to the Bidding Documents.
- 8.2 Only the interpretation or correction so given by the Architect, in writing, shall be binding and prospective Bidders are advised that no other source is authorized to give information concerning or to explain or interpret the Bidding Documents.

PART 9 - EXAMINATION OF BIDDING DOCUMENTS AND SITE WORK

- 9.1 Bidders are required, before submitting their proposals, to visit the site of the proposed work and completely familiarize themselves with the nature and extent of the work and any local conditions that may in any manner affect the work to be performed and the equipment, materials, and labor required. They are also required to examine carefully the Drawings, Specifications and other Bidding Documents to inform themselves thoroughly regarding any and all conditions and requirements that may in any manner affect the work.
- 9.2 ***Mandatory Pre-bid Meeting: A mandatory meeting will be held at the site as advertised. The purpose of the meeting will be to familiarize the bidders with the existing conditions, scope of work and special conditions, if any. Questions will be accepted and answered at the meeting. A sign-in sheet will be maintained by the architect for the purpose of certifying that a representative of the bidder was***

present at the meeting. Bids will not be accepted from contractors who have not attended the mandatory meeting.

PART 10 - BID GUARANTEE

10.1 **Bid Bonds (Guarantee):** Each bid must be accompanied by certified check, cashier's check, or a bid bond attached thereto, duly executed by the bidder as principal, and by a surety company admitted to do business in Florida, as a surety, such bond/check in the amount of five percent (5%) of the Base Bid Price. Certified/cashier's check will be returned by mail to all except the three (3) lowest bidders within five (5) days after opening of the bids, and the remaining checks will be returned promptly after the Owner and the accepted bidder have executed the contract, or, if an award has been made, thirty (30) days after the date of award, upon demand of the bidder at any time thereafter, so long as he has not been notified of the acceptance of his bid. If a bid bond is submitted it must be signed by a Florida Licensed resident agent who holds a current power of attorney for the surety company issuing the bond.

PART 11 - SURETY COMPANY ACCEPTABILITY

11.1 To be acceptable to the Owner as Surety for Bid Bonds, Performance Bonds and for Labor and Material Payment Bonds, a Surety Company shall comply with the following:

A. IF THE BID IS \$500,000 OR LESS THE SURETY COMPANY MUST COMPLY WITH THE FOLLOWING:

1. Must have twice the minimum surplus and capital required by the Florida Insurance Code at the time that invitation to bid is issued;
2. Must otherwise be in compliance with the provisions of the Florida Insurance Code; and
3. Must hold a currently valid certificate of authority issued by the United State Department of the Treasury under ss. 31 U.S.C. 9304-9308.

NOTE: IT MAY BE THE RESPONSIBILITY OF THE SURETY COMPANY OR ITS AGENT TO SUBMIT PROOF OF COMPLIANCE WITH 11.1.A: 1. 2. and 3. ABOVE, AT THE TIME THE SURETY BONDS ARE SUBMITTED TO OWNER FOR APPROVAL.

B. IF THE BID IS IN EXCESS OF \$500,000 THE SURETY COMPANY MUST COMPLY WITH THE FOLLOWING:

1. The Surety Company must be admitted to do business in the State of Florida.
2. The Surety Company must have been in business and have a record of successful continuous operations for at least five years.
3. The Surety Company shall have at least the following minimum ratings according to (Best's Key Rating Guide, latest Edition.)

(1)	POLICY HOLDER'S RATING*	REQUIRED: FINANCIAL RATING*	SURPLUS RATING
CONTRACT AMOUNT			
\$500,000 to 750,000	A-	CLASS VIII	10-25 MIL
\$750,000 to 1,500,000	A-	CLASS VIII	25-50 MIL

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\$1,500,000 to 2,500,000	A-	CLASS VIII	50-100 MIL
\$2,500,000 or more	A-	CLASS VIII	100-250 MIL

* From Best's Key Rating Guide, Current Edition.

(2) Best's Policy Holder's Rating of "A" (which signifies A = Excellent) based upon good underwriting, economic management, adequate reserves for undisclosed liabilities, net resources for unusual stock and sound investment).

- 11.2 The Surety Company shall not expose itself to any loss on any one risk in an amount exceeding ten (10) percent of its surplus to policy holders, provided:
- A. Any risk or portion of any risk shall have been reinsured (in which case these minimum requirements contained herein also supply to the reinsuring carrier) in assuming insurer authorized or approved by the Insurance Commissioner to do such business in this State shall be deducted in determining the limitation of risk prescribed in this Section.
 - B. In the case of a surety insurance company, there shall be deducted in addition to the deduction for reinsurance, the amount assumed by any co-surety.
 - C. The value of any surety deposited, pledged or held subject to the content of the Surety and for the projection of the Surety.

PART 12 - LISTING AND APPROVAL OF SUBCONTRACTORS

- 12.1 In order that the Owner may be assured that only qualified and competent subcontractors will be employed on the project, each Bidder shall submit with his Proposal a list of the subcontractors who will perform the work in these Specifications as indicated by the "List of Subcontractors" form contained in these Specifications in Section 00400. The Bidder shall have determined to his own complete satisfaction that a listed subcontractor has been successfully engaged in this particular type of business for a reasonable length of time, has successfully completed installations comparable to that which is required by this Agreement and is qualified by technically and financially to perform that pertinent phase of this work for which he is listed. Each Subcontractor shall be currently certified and licensed to perform that phase of the work for which he is listed. Only one subcontractor shall be listed for each phase of the work. Electrical, air conditioning, mechanical, plumbing, roofing and underground utility contractors (where required by the project scope) shall have a valid, in-force Florida state-certified or registered license for Clay county, and shall present a copy of the license to the Owner as proof of valid licensure within 24 hours of bid opening.
- 12.2 After public opening and reading of Proposals, the Listing of Subcontractors submitted by the apparent competitive low Bidders will be read publicly. The listings or the next two low bids will be held for 30 days.
- 12.3 No change shall be made in the list of subcontractors before or after the award of a contract, unless agreed to in writing by the Owner.

PART 13 - PREPARATION AND SUBMISSION OF BIDS

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- 13.1 Each Bidder shall copy the proposal form on his own letterhead indicating his prices thereon in proper spaces for the entire work and for alternates on which he bids. Any erasure or other correction in the proposal may be explained or noted over the signature of the Bidder. Proposals containing any conditions, omissions, unexplained erasures, alterations, items not called for or irregularities of any kind may be rejected by the Owner.
- 13.2 Each bid must give the full business address of the Bidder and state whether he is an individual, corporation or partnership.
- 13.3 Proposals by a corporation must be signed with the legal name and seal of the corporation followed by the name of the state of its incorporation and the manual signature and designation of an officer, agent or other person authorized to bind the corporation.
- 13.4 Proposals by partnerships shall show the names of the partners and must be signed in the partnership name by one of the partners. The partnership signature shall be followed by the manual signature of the partner signing.
- 13.5 In every case, the name of the person signing and his designation shall be typed or printed below his signature. A person who affixes to his signature the work "President", "Secretary", "Agent" or other designation without disclosing his principal may be held to be individually responsible for such bid. Satisfactory evidence of the authority of an officer, agent, attorney or other person signing for a corporation and agent, attorney or other person signing for a partnership or an individual shall be furnished.
- 13.6 Bidder's proposal with all required documents shall be enclosed in a sealed envelope which shall be marked and addressed as indicated by the advertisement. If mailed the sealed envelope shall be placed within a mailing envelope, sealed, marked and addressed as above and delivered to the proper address.

PART 14 - BID MODIFICATION

- 14.1 Delete any reference to Bid Modifications.

PART 15 - WITHDRAWAL OF BIDS

- 15.1 Bids may be withdrawn on written or telegraphic request received from Bidders prior to the time fixed for opening. Negligence on the part of the Bidder in preparing the bid confers no right for the withdrawal of the bid after it has been opened and the Bid Guarantee may be forfeited.

PART 16 - DISQUALIFICATION OF BIDDERS

- 16.1 More than one bid from an individual, firm, partnership, corporation or association under the same or different names will not be considered. Reasonable grounds for believing that a Bidder is interested in more than one proposal for the same work will cause the rejection of all proposals in which such bidders are believed to be interested.
- 16.2 Bidders not already qualified by the Clay County School Board may not bid on this project.
- 16.3 ***Bidders who did not attend the mandatory pre-bid meeting and who are not on the sign-in sheet from said meeting may not bid on this project.***

PART 17 - RECEIPT AND OPENING OF BIDS

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- 17.1 Bids will be opened publicly at the time and place stated in the Call for Bids. The Officer whose duty it is to open them will decide when the specified time has arrived and no bids received thereafter will be considered. No responsibility will be attached to any officer for the premature opening of a bid not properly addressed and identified. At the time fixed for the opening of bids, their contents will be made public for the Bidders and others interested who may be present.
- 17.2 ***Within 24 hours of the bid opening, the three apparent low bidders shall submit a detailed bid form breakdown with detailed costs to the Architect for review.*** The breakdown shall be itemized in CSI 16-Division format (Division 0 thru Division 16) corresponding to the table of contents in the Specification Manual. Each major item of work and each subcontracted item within each division shall be itemized. Lump sum amounts shall be broken down as requested by the Architect. Contractor's overhead, profit and other cost shall be distributed proportionately in each item. The total of the items shall equal the contract sum.

PART 18 - DISQUALIFICATION OF BIDS

- 18.1 Any or all proposals will be rejected if there is reason to believe that collusion exists among the Bidders and no participants in such collusion will be considered in future proposals for the same work. Proposals in which the prices obviously are unbalanced may be rejected.
- 18.2 Contractors not previously approved by the School Board are not eligible to bid this project.

PART 19 - REJECTION OF BIDS

- 19.1 The Owner reserves the right to reject any one or all bids, or any part of any bid, to waive any informality in any bid, and to award the purchase in the best interest of the Clay County District Schools.

PART 20 - AWARD OF CONTRACT

- 20.1 The contract will be awarded as soon as possible to the lowest responsible Bidder provided his bid is reasonable and it is in the best interest of the Owner to accept it.
- 20.2 The Owner reserves the right to waive any informality in bids received when such waiver is in the interest of the Owner.

PART 21 - TIME OF COMPLETION AND LIQUIDATED DAMAGES

- 21.1 The Work to be performed under this contract is to be performed in **two (2) phases under one (1) contract**. The Work involves the completion of the **Phase 1 addition** while the cafetorium is in use during the school year. The **Phase 2 remodeling** of the interior cannot be performed while school is in session and must therefore be completed during the summer. Although the Owner and the Architect are not charge of the means and methods of construction, they can require certain schedule milestones to be met.
- 21.2 Phase 1 shall be commenced within **five (5) calendar days** after receipt of Notice to Proceed. Note that non-interior work, which does not affect the continued functioning of the cafetorium and food preparation may be performed during Phase 1 (such as re-roofing of the existing building). Provided all safeguards for construction on an occupied campus are preserved.

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- 21.3 Phase 2 cannot commence until **Wednesday, June 3, 2020**. The Date of Substantial Completion for the entire project shall be not later than **Tuesday, 14 July 2020**, at which time the cafetorium and food preparation areas shall be fully functional. Final Completion shall not be later than **Friday, September 4, 2020**.
- 21.4 Should any change orders be granted, the above schedule shall be adjusted maintaining the duration in days and adjusting the dates.
- 21.5 In as much as failure to complete the project within the time fixed in the Agreement will result in substantial injury to the Owner, and as damages arising from such failure cannot be calculated with any degree of certainty, it is hereby agreed that if the project is not substantially completed, according to the definition of "substantial completion" in Section 00800, Article 8B, of the Specifications, or within such further time, if any, as in accordance with the provisions of the contract documents shall be allowed for substantial completion, the Contractor shall pay to the Owner as liquidated damages for such delay, and not as a penalty, **one thousand dollars (\$ 1,000)** for each and every calendar day elapsing between the date fixed for substantial completion and the date such substantial completion shall have been fully accomplished, and **five hundred dollars (\$ 500)** for each and every calendar day elapsing between date fixed for Final Completion and the date such Final Completion shall have been fully accomplished. Said liquidated damages shall be payable in addition to any excess expenses or costs payable by the Contractor to the Owner under the provisions of the contract documents, except for Contractor's delays.
- 21.6 This provision for liquidated damages for delay shall in no manner affect the Owner's right to terminate the contract as provided in Article 14 of the General Conditions or elsewhere in the contract documents. The Owner's exercise of the right to terminate shall not release the Contractor from his obligation to pay said liquidated damages in the amounts set out in the Agreement.
- 21.7 It is further agreed that the Owner may deduct from the balance retained by the Owner under the provisions of Article 4 of the Agreement as the case may be, or such portion thereof as the said retained balance will cover.

PART 22 - BASIS FOR BIDDING, TRADE NAMES, PERFORMANCE SPECIFICATIONS

- 22.1 Refer to Section 01150, Substitution Requests. For clarity of description and as a standard of comparison, certain equipment, materials, etc., have been specified by trade names or manufacturers to insure a uniform basis for bidding. The Bidder shall base his Proposal on the particular system, equipment or material specified.
- 22.2 The use of a particular trade name or manufacturer is not intended to imply a sole source relationship with that product or manufacturer. Manufacturers are invited to submit their products, in accordance with the requirements of the particular specification section, for consideration as equal to the product specified.
- 22.3 **No "approved equal" material or equipment will be considered unless written request has been submitted to the Architect for approval at the latest ten (10) days prior to date for receipt of bids.**
- a. For the purposes of this bid, this date shall be fixed as ten (10) calendar days prior to the initial bid opening date.
 - b. **If the bid date is postponed in an addendum, this date shall NOT be moved, unless this is specifically stated in the addendum postponing the bid opening.**

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- 22.4 **Unsolicited and Unapproved Materials and/or Manufacturers:** Submitting prices for unsolicited and/or unapproved products to the Bidders will not be tolerated. Any product or manufacturer that has not been pre-approved in the specification or by addendum will not be approved during construction and will be rejected. The cost to provide the approved product will be solely borne by the Bidder. If there is a question about the approval of a manufacturer or product, call the Architect for verification.

PART 23 - FLORIDA PRODUCTS AND LABOR

- 23.1 The Contractor's attention is called to Section 255.04, Florida Statutes, which require that on public building contracts Florida products and labor shall be used wherever price and quality are equal.

PART 24 - TAXES

- 24.1 Although the Owner is not subject to the Florida Sales and Use Tax, any Contractor who purchases materials which will be used in the construction of state-owned building will not be exempted from the Sales Tax on these materials as evidenced by the following excerpt from the Florida statutes:

"The State, any county, municipality or political subdivision of this State is exempt from the sales tax, except this exception shall not include sales of tangible personal property made to contractors employed either directly or as agents of any such government or political subdivision thereof when such tangible personal property goes into or becomes a part of public works owned by such government or political subdivision thereof."

- 24.2 The Owner is **not** subject to:
- A. Federal Excise Taxes on materials or appliances that are incorporated into and become a part of the completed improvement.
 - B. Federal Tax on Transportation of Property.
- 24.3 In every case of a purchase of materials to be incorporated in the work which are subject to Federal Excise Tax, the Owner will furnish to the Contractor the necessary Federal Excise Tax Exemption Certificate upon receipt of a copy of the supplier's invoice showing the item or items, the net price, and Federal Excise Tax separately.
- 24.4 The Bidder shall take these factors into consideration in preparing his proposal, including therein the cost of the State Sale and Use Tax on materials, but excluding the cost of those taxes not applicable.

PART 25 - PERMITS

- 25.1 The Owner, hence the Contractor, is exempt from all county, municipal, or local building codes, interpretations, building permits and assessments of fees for building permits, and ordinances.
- 25.2 The Contractor, upon award by the School Board, will be provided the Building Permit from the Clay County School District's Project Manager. No work shall commence until the building permit has been received. The building permit shall be posted in the field office or where designated by the building official.

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PART 26 - GOVERNING CODES FOR SCHOOL FACILITIES

26.1 The Florida Building Code shall govern codes to be followed for this project.

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- 26.2 All work contained under this Contract is based on the requirements contained **in the latest edition** to the following codes:
- A. Florida Building Code, Latest Edition
 - B. Florida Plumbing Code, Latest Edition
 - C. Florida Mechanical Code, Latest Edition
 - D. National Electrical Code, Latest Edition
 - E. Florida Gas Code, Latest Edition
 - F. Florida Fire Prevention Code, Latest Edition
 - G. ANSI A117.1 (Physically Handicapped)
 - H. NFPA Life Safety code, NFPA101 and others NFPA codes as applicable. NFPA codes shall be used in accordance with the Florida Fire Prevention Code, as noted above.
 - I. DCA - Department of Community Affairs
 - J. SREF Standards for Educational Facilities
 - K. Other Standards as referenced or specified in other Sections.

PART 27 - BID PROTEST

- 27.1 Any actual or prospective bidder who disputes the reasonableness or competitiveness of terms and conditions of the Invitation to Bid or contract award recommendation shall file a Notice to Protest with Superintendent of Schools within 72 hours of receipt of bid solicitation or posting of the bid tabulation with recommendation and must file a formal written protest within ten (10) days following the filing of Notice to Protest. Failure to observe such timelines will constitute a waiver of proceedings and of right to protest - Chapter 120, Florida Statutes. The School Board requires a protestor to post bond in accordance with Florida Statutes, Section 255.0516 F.S.
- 27.2 **Bond Requirement:** The School Board requires a protestor to post bond in accordance with Florida Statutes, Section 255.0516. Should a Bidder wish to protest the bid recommendation, the protestor shall be required to post a bond as follows:
- A. Five percent (5%) of the recommended award for all projects valued less than \$500,000.00; and
 - B. Twenty-five thousand dollars (\$25,000.00) for all projects in excess of \$500,000.00; Conditioned upon payment of all costs and fees, which may be adjusted against the protestor, in the Administrative Hearing. If, at the Hearing, the School Board prevails, it may recover all costs and attorney's fees from the protestor. If the protestor prevails, the protestor shall recover, from the School Board, all costs and attorney's fees.
- 27.3 Bid Tabulations shall be posted outside the Board's Meeting Room after the intended recommendation is announced, on or about four (4) days of the bid opening and after the Board's decision is made. The Bid Tabulation will remain posted for a minimum period of 96 hours.

PART 28 - CHECKLIST FOR BID SUBMITTAL

- 28.1 The following items shall be included within the sealed bid envelope:
- A. Bid Proposal on Proposal Form
 - B. Bid Security
 - C. List of Subcontractors (Section 00400)
 - D. Résumé of Previous Work by the Roofing Installer

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- 28.2 Within 24 hours, copies of subcontractor's licenses shall be submitted by the apparent low bidder to the Owner, if requested.

PART 29 - EXECUTION OF AGREEMENT AND BOND

- 29.1 **Agreement Between Owner and Contractor:** If the Contractor is to be an individual, the Agreement shall be signed with his manual signature.
- 29.2 If the Contractor is a firm or company owned by an individual, the Agreement shall be executed in the name of the firm or company by the manual signature of the Owner.
- 29.3 If the Contractor is a Partnership, the Agreement shall be executed in the name of the partnership by the manual signature of a partner or partners.
- 29.4 If the Contractor is a Corporation, the Agreement shall be executed in the name of the Corporation and shall bear the corporate seal. It may be signed for the Corporation by any other officer than the President, the signature of such officer signing shall be attested by the Secretary, the executed contract shall be accompanied by a duly authenticated document, bearing the seal of the Corporation, quoting the section of the by-laws of the Corporation authorizing the Board of Directors to designate such Officer a copy of the resolution designating and authorizing him to execute on behalf of the Corporation. That document must contain a statement that the authority is in effect on the date of the execution of the contract and may not be dated earlier than the date of the execution of the Agreement. The same officer may not execute the Agreement and authenticate the document of authority.
- 29.5 **Performance and Payment Bond:** This bond shall be executed on behalf of the Contractor in the same manner and by the same person who executed the contract.

END OF SECTION 00100

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SECTION 07241

EXTERIOR INSULATION AND FINISH SYSTEM

PART 1 - GENERAL

- 1.1 **Related Documents:** The General Provisions of the Contract, including the General Conditions, Supplementary Conditions and Special Conditions (if any), along with the General Requirements, apply to the work specified in this Section.
- 1.2 **Direct Purchasing:** This Section is subject to the terms described in Section 01042, Direct Purchasing Procedures, whereby the Owner reserves the right to recover the sales tax on materials by purchasing directly the materials required for this Section. Issuance of Construction Purchase Orders (CPO) by the Owner shall not relieve the Contractor of any of his responsibilities regarding material purchases or installations, with the exception of the payments for the materials as purchased.
- 1.3 **Scope:** The extent of exterior insulation and finish systems is indicated on the Drawings. The system consists of a Portland cement stucco substrate and applied insulation and acrylic-based synthetic finishes. Insulation is polyisocyanurate and substrate is CMU.
- 1.4 **Related Work:**
- A. Types of exterior insulation and finish system application in this Section include applications over stucco on metal lath and rigid high-density styrofoam banding.
 - 1. Section 04220, Structural Concrete Masonry Units
 - 2. Section 05400, Cold-Formed Metal Framing
 - 3. Section 07830, Dampproofing
 - 4. Section 07921, Sealants and Caulking
 - 5. Section 09255, Fiberglass-Faced Gypsum Sheathing
- 1.5 **References:**
- | | |
|------------|--|
| EIMA | EIFS Industry Members Association. |
| ASTM B-117 | Salt Spray Fog Test Method. |
| ASTM C-67 | Method of Sampling and Testing Brick and Structural Clay Tile. |
| ASTM C-79 | Test Method for Gypsum Sheathing. |
| ASTM C-150 | Specification for Portland Cement. |
| ASTM C-926 | Application for Portland Cement-based Stucco |
- 1.6 **System Description:** Provide system complying with the following performance requirements:
- A. **Bond Integrity:** Free from bond failure within system components or between system and supporting wall construction, resulting from exposure to fire, wind loads, weather, or other in-service conditions.
 - B. **Weatherproofing:** Resistant to water penetration from exterior into system and assemblies behind it or through them into interior of building which results in

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deterioration of system and assemblies behind system including substrates, supporting wall construction, and interior finish.

1.7 Submittals:

- A. Comply with Section 01300, Submittals.
- B. **Product Data:** Manufacturer's technical data for each component of exterior insulation and finish system. Provide Shop Drawings to show each and every condition, thickness and associated data for approval.
- C. **Samples for Verification Purposes:** Samples, 1'-0" square, for each finish, color and texture indicated; prepare samples using same tools and techniques intended for actual work.
- D. Installer certificates signed by manufacturer certifying that Installer comply with specified requirements.

1.8 Quality Assurance:

- A. **Installer Qualifications:** Engage an Installer that is certified in writing by system manufacturer as qualified for installation of systems indicated.
- B. **Single Source Responsibility:** Obtain materials for system from either a single manufacturer or from manufacturers approved by the system manufacturer as compatible with other system components.
- C. **Pre-Installation Conference:** Conduct conference at Project site for purposes of ensuring coordinated and timely execution of work of this Section.

1.9 Delivery, Storage and Handling:

- A. Deliver products in original, unopened packages with manufacturer's labels identifying products legibly and intact.
- B. Store materials inside and under cover; keep them dry, protected from the weather, direct sunlight, surface contamination, aging, corrosion, damaging temperatures, damage from construction traffic and other causes.
- C. Stack insulation board flat and off the ground.

1.10 **Project Conditions:** Do not install system when ambient outdoor temperatures are 40° F and falling unless temporary protection and heat is provided to maintain ambient temperatures above 40° F during installation of wet materials and for 24 hours after installation or longer to allow them to become thoroughly dry and weather resistant.

1.11 **Sequencing and Scheduling:** Sequence installation of system with related work specified in other sections to ensure that wall assemblies, including flashing, trim, and joint sealers, are protected against damage from weather, aging, corrosion, or other causes. The Contractor shall be responsible for replacement of any work deemed damaged or unacceptable by the Architect due to damage or contact with the work in this section.

PART 2 - PRODUCTS

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2.1 **Manufacturers:**

- A. Subject to compliance with requirements, provide Class PB System.
 - 1. Dryvit System, Inc.
 - 2. Sto Corp, Inc.
- B. **No "approved equal" material or equipment will be considered unless written request has been submitted to the Architect for approval at the latest ten (10) days prior to date for receipt of bids.**

2.2 **Materials:**

- A. **Substrate:** CMU
- B. **Air/Moisture Barrier:** Manufacturer approved air- and water-resistive barrier complying with substrate and insulation requirements. See Section 07830, Dampproofing.
- C. **Portland Cement:** Type I or II meeting ASTM C150.
- D. **Sand:** ASTM C35 clean white sand.
- E. **Expansion and Control Joints:** PVC 'W' type with integral ground. Refer to Drawings for exact locations, otherwise space joints no further than 75 feet apart. The Architect is to determine the final location of all joints.
- F. **Corner Bead:** PVC with integral grounding.
- G. **Compatibility:** Provide adhesive, board insulation, reinforcing fabrics, base and finish coat materials, sealants, and accessories which are compatible with one another and approved for use by system manufacturer.
- H. **Surface-Sealer:** System manufacturer's standard adhesion intermediary designed to improve bond between substrates of type indicated and adhesive for application of insulation.
- I. **Mechanical Fastenings:** Provide appropriate mechanical fasteners as approved by the system manufacturer for resisting wind loads.
- J. **Adhesive for Application of Insulation:** System manufacturer's standard formulation designed for indicated use, compatible with substrate and complying with the following requirements:
 - 1. Job-mixed formulation of portland cement complying with ASTM C150, Type 1, and polymer-based adhesive specified for base coat.
- K. **Molded Polyisocyanurate Board Insulation:** Rigid, cellular thermal insulation. Sizes and configurations as indicated, and complying with requirements of system manufacturer for corner squareness and other dimensional tolerances.
- L. **Reinforcing Fabric:** Balanced, alkali-resistant open weave glass fiber fabric treated for compatibility with other system materials; made from continuous multi-end strands. Weight of Strip Reinforcing Fabric shall not be less than 3.75 oz. per square yard.
- M. **Base Coat Materials:** System manufacturer's standard, job-mixed formulation of portland cement complying with ASTM C150, Type I, white or natural color; and system manufacturer's standard polymer-based adhesive designed for use indicated.
- N. **Finish Coat Materials:** System manufacturer's standard mixture complying with the following requirements for material composition and method of combining materials.

Colors and finish selected by the Architect. Provide a minimum of two colors, a "base" color and an "accent" color.

- O. **Water:** Clean and potable.

PART 3 - EXECUTION:

3.1 **Examination:** Examine substrates, with Installer present, to determine if they are in satisfactory condition for installation of system. Do not proceed with installation of system until unsatisfactory conditions have been corrected.

3.2 **Preparation:**

- A. Protect contiguous work from moisture deterioration and soiling resulting from application of systems. Provide temporary covering and other protection needed to prevent spattering of exterior finish coatings on other work. Contractor shall be responsible for replacing any work damaged by the application of the EIFS system.
- B. Protect system, substrates, and wall construction behind them from inclement weather during installation. Prevent infiltration of moisture behind system and deterioration of substrates.
- C. **Substrate Preparation:** Prepare and clean substrates to comply with system manufacturer's requirements to obtain optimum bond between substrate and adhesive for insulation.
- D. Sufficient scaffolding, manpower and tools shall be provided to prevent cold joints.
- E. Flashings shall be installed as required by the Drawings and by the system manufacturer's details in a manner to prevent intrusion of water behind the insulation board. All flashing materials shall direct the water to the exterior face of the finished system.

3.3 **Installation:**

- A. **General:** Comply with system manufacturer's current published instructions for installation of system as applicable to each type of substrate indicated. Install portland cement stucco according to Portland Cement Plaster (Stucco) Manual to a minimum thickness of 3/4".
- B. Adhesively and mechanically attach insulation to comply with the following requirements:
 - 1. Allow adhered insulation to remain undisturbed for period prescribed by system manufacturer but not less than 24 hours, prior to beginning rasping and sanding insulation of application of base coat and reinforcing fabric.
- C. Abut boards tightly at joints within and between each course to produce flush, continuously even surfaces without gaps or raised edges between insulation boards. If gaps occur, fill with insulation cut to fit gaps exactly; insert without use of adhesive.
 - 1. Rasp or sand flush any irregularities projecting more than 1/32" from surface of insulation; do not create depressions deeper than 1/16".
 - 2. Cut insulation to fit openings, corners, and projections precisely and to produce edges and shapes conforming to details indicated.

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3. Coordinate flashing installation with installation of insulation to produce a wall system which does not allow water to penetrate behind protective coating.
 4. Insulation boards shall be interlocked at the inside and outside corners.
 5. Insulation boards shall be installed in a running bond pattern with staggered vertical joints.
 6. Offset insulation board joints a minimum of 6" from sheathing joints.
 7. Allow for proper spacing at windows, doors, penetration and other openings so that the sealants can be properly applied per the Drawings and manufacturer's standard details.
 8. Provide a proper joint through insulation where expansion and control joints occur in substrates and where required in the system.
- D. Apply base coat to exposed surfaces of insulation in minimum thickness specified by system manufacturer.
 - E. Fully embed reinforcing fabric of weight indicated below in wet base coat to produce wrinkle-free installation with fabric continuous at corners and lapped or otherwise treated at joints to comply with system manufacturer's requirements.
 - F. **Backwrapping:** Tack or adhesively fasten reinforcing fabric to the substrate, positioned so that a minimum of 2 ½" of the mesh is onto the substrate. The reinforcing fabric shall be wide enough to encapsulate the edge of the insulation board and cover both the substrate and the face of the insulation board a minimum of 2 ½".
 - G. Apply finish coat over dry base coat in thickness required by system manufacturer to produce a uniform finish of texture and color matching approved sample.
- 3.4 **Installation of Joint Sealants:** Prepare joints and apply sealants, of type and at locations indicated, to comply with applicable requirements of Section 07920, Caulking and Sealants.
- 3.5 **Cleaning and Protection:**
- A. Remove temporary covering and protection of other work. Promptly remove protective coatings from window and door frames, and any other surfaces outside areas indicated to receive protective coating.
 - B. Provide final protection and maintain conditions, in a manner acceptable to Installer and system manufacturer, which ensures system being without damage or deterioration at time of Substantial Completion.
- 3.6 **Finish:**
- A. Shall be standard in manufacturer's standard color range. Actual color and texture shall be selected by the Architect.

END OF SECTION 07241

SECTION 11130

PROJECTION EQUIPMENT

PART 1 - GENERAL

- 1.1 **Related Documents:** The General Provisions of the Contract, including the General Conditions, Supplementary Conditions and Special Conditions, (if any), along with the General Requirements, apply to the work specified in this Section.
- 1.2 **Direct Purchasing:** This Section is subject to the terms described in Section 01042, Direct Purchasing Procedures, whereby the Owner reserves the right to recover the sales tax on materials by purchasing directly the materials required for this Section. Issuance of Construction Purchase Orders (CPO) by the Owner shall not relieve the Contractor of any of his responsibilities regarding material purchases or installations, with the exception of the payments for the materials as purchased.
- 1.3 **Scope:** It is the intent of this Section to provide for the furnishing, installing, and warranting of projection screens, projectors and all associated work and accessories described herein, and as indicated on the Drawings.
- 1.4 **Work Included:** Work includes, but is not limited to:
 - A. Projection Screens
 - B. Projector & Mount
 - C. Accessories
- 1.5 **Quality Assurance:** Manufacturer(s) shall be actively engaged in the manufacture of projection equipment for not less than five (5) years.
- 1.6 **Submittals:**
 - A. Comply with Section 01300, Submittals.
 - B. Submit manufacturer's product data and brochure describing all characteristics of projection equipment.
- 1.7 **Product Handling:** Projection equipment shall be delivered in manufacturer's original unopened packaging. Store in safe, dry area, and protect from abuse or damage. Reject damaged materials.
- 1.8 **Warranty:** Provide a written ten (10) year manufacturer's warranty against defects in material and workmanship which impair the intended usefulness of the projection screens and to further warrant it against discoloration and image resolution contrast and optical performance during this ten (10) year period.

PART 2 - PRODUCTS

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2.1 **Manufacturers:**

A. **Acceptable Manufacturers:**

1. Projection Screens: Draper Screen Company.
2. Projectors: NEC Solutions.

B. Products specified are as manufactured and warranted by Draper Screen Company and shall be used herein as a standard and basis for all projection screens.

C. ***No "approved equal" material or equipment will be considered unless written request has been submitted to the Architect for approval at the latest ten (10) days prior to date for receipt of bids.***

2.2 **Projection Screen:**

A. Draper "Ultimate Access XL/Series E" (recessed ceiling mounting)

1. Electrically operated 60 Hz 110-120V AC, 5-wire motor mounted inside screen roller, instantly reversible, lifetime lubricated, with internal thermal overload protector and electric brake with preset limits.
2. Matte white XT1000E, flame-retardant, mildew-resistant.
3. Size: 12' H x 16' W.
4. Steel white case for recessed ceiling mounting.
5. Screen switch (to be located per Owner's direction).

2.3 **Projector:**

A. NEC Model NP-P525UL

1. WUXGA LCD Projector
2. 5200 lumens, white

2.4 **Accessories:**

A. Provide all accessories required for a full and complete installation.

PART 3 - EXECUTION

3.1 **Inspection:** Verify that ceiling grid and mounting supports have been properly prepared and finished to receive installation. Coordinate connections, hangers, hardware, etc. with ceiling or soffit framing as required.

3.2 **Installation:** Install projection screen where indicated and as detailed on the Drawings. Install projection screen plumb, aligned, and true to the plane of the wall. Firmly attach screen to the wall or ceiling, depending on type. Install projector to center on screen.

3.3 **Clean-Up:** Remove all cuttings, scraps and other debris from the site.

3.4 **Adjustment:** Verify that projection screens and projectors are working properly and ensure that they hang level to the floor.

END OF SECTION 11130

SECTION 11400

FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

- 1.1 **Related Documents:** The General Provisions of the Contract, including the General Conditions, Supplementary Conditions and Special Conditions, (if any), along with the General Requirements, apply to the work specified in this Section.
- 1.2 **Direct Purchasing:** This Section is subject to the terms described in Section 01042, Direct Purchasing Procedures, whereby the Owner reserves the right to recover the sales tax on materials by purchasing directly the materials required for this Section. Issuance of Construction Purchase Orders (CPO) by the Owner shall not relieve the Contractor of any of his responsibilities regarding material purchases or installations, with the exception of the payments for the materials as purchased.
- 1.3 **Coordination:**
- A. In case of discrepancies and/or conflicts between specifications and drawings, precedence of various documents shall be as follows, in order:
 - 1. The itemized equipment specifications and drawings whichever shows the greater quantity;
 - 2. The figured dimensions on the Drawings;
 - 3. The General Provisions of the Contract
 - B. Discrepancies and/or conflicts shall be submitted in writing to the Architect for clarification before the General Contractor's bid is submitted. This must be submitted at least ten (10) days before bids are to be opened so that an addendum may be issued if necessary. Should discrepancies and/or conflicts be discovered after the work has been started, the General Contractor shall report same to the Architect immediately, and no work connected with the discrepancies and/or conflicts shall be undertaken; or if underway, such work shall be stopped immediately until the General Contractor and the Architect agree on the clarification thereof.
 - C. If there is any conflict within or between any of the Contract Documents involving the quality or quantity of the work required, it is the intention of the Contract that the work of highest quality or greatest quantity shown or specified shall be furnished. Whether or not the word "all" is used in the specification, coverage is intended to be complete, except where partial coverage is specifically and expressly noted. In all cases where an item is referred to in the singular number, it is intended that the reference shall apply to as many such items as are required to complete the work, or as shown on the drawings.
- 1.4 **Scope:**
- A. Food Service Equipment Subcontractor shall furnish complete all food service equipment, labor, materials, tools and equipment necessary for the complete installation of kitchen equipment in a first class manner, including all work incidental

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- thereto in accordance with the drawings and these specifications.
- B. The term "Complete Installation" shall mean the delivery of the kitchen equipment, with transportation and trucking charges prepaid to the building site, un-crated, assembled, set in place, leveled, calibrated, and ready for final connection to be performed by other trades unless noted to be performed by the Food Service Equipment Subcontractor. The Food Service Equipment Subcontractor shall clean all equipment using cleaners approved by the manufacturers. Equipment is to be cleaned just prior to Owner's acceptance.
 - C. Food Service Equipment Subcontractor is responsible for leaving equipment with the threaded outlets for type of connections as standardized by food service equipment manufacturers for other Subcontractors to make final steam, plumbing, electrical, and ventilating connections.
 - D. If items marked "Existing," "Relocate," or "By Owner" are to be used and Food Service Equipment Subcontractor shall disconnect them from existing service, move them in accordance with construction schedule and warehouse them when necessary while site is being prepared by other subcontractors for final setting in place. Existing equipment shall be cleaned and refinished and/or repaired as noted in the Itemized List of Food Service Equipment. Any damage during moving or warehousing shall be repaired at no cost to the Owner.
 - E. This portion of the Contract shall be performed by a competent Food Service Equipment Subcontractor who is to provide a competent foreman for erection and placing of equipment and to counsel with other subcontractors in regard to connections at time of installation.
 - F. Food Service Equipment Subcontractor is to deliver to other subcontractors all plumbing, steam fitting and electrical parts that are furnished loose and as a part of the equipment and if requested, counsel with other trades for proper installation.
 - G. Food Service Equipment Subcontractor shall erect the equipment at the site in full compliance with local rules and regulations.
 - H. Food Service Equipment Subcontractor shall maintain a full time service department and be a factory-appointed dealer in distribution for all equipment to be furnished.
 - I. If all partitions will be erected prior to delivery of food service equipment, bidders are cautioned that all equipment must be fabricated to clear through finished door openings.
 - J. Food Service Equipment Subcontractor shall clean up all debris made by his workmen immediately upon completion of installation and remove same from premises.
 - K. Food Service Equipment Subcontractor shall supervise the placement of pipes, sleeves, drains and power prior to pouring of the floor slab.

1.5 **Qualifications of Bidders:**

- A. It is required that all fabricated equipment such as food serving units, tables, sinks, countertops, etc. described in the following specifications, other than by name and catalog numbers, be manufactured by an equipment fabricator who has the plant, personnel, and engineering facilities to properly design, detail, and manufacture high quality food service equipment. All work in the above category to be by one (1) manufacturer and of standard unit assembly and uniform design and finish.
- B. The prospective bidder for the equipment hereinafter specified shall be a recognized

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distributor for these items of equipment, including those of other manufacturers than his own.

- C. In consideration of the scope and size of performance of this section, the General Contractor shall provide the name of the Food Service Equipment Subcontractor that shall be performing this work at the time of bid opening. Upon demand, the Food Service Equipment Subcontractor, being considered for possible negotiation, shall submit to the Architect and Owner evidence of having executed contracts of a size comparable to this contract. If requested, he shall also submit evidence of sufficient financial resources for completion of the contract.

1.6 **Manufacturer's Name and Substitution:**

- A. It is the intent of the Itemized List of Food Service Equipment to establish a quality and performance standard for the equipment to be purchased under this section. The standard established by these specifications has been carefully set by the Architect and Owner. The prime specified brand is identified as first named and in detail to establish this standard and alternate brands identified in these specifications must comply with the standard established by the prime specified product. It is, as well, the intent of this Contract to purchase equipment of the standard specified as competitively as possible without reduction of quality. To ensure this, the base bid shall be for items of equipment as specified with no substitutions. Bidders wishing to supply approved substituted items are encouraged to do so, identifying cost savings for each prior approved item. Owner reserves the right to accept the lowest base bid without regard to proposed substitutions.
- B. Any bidder wishing to supply alternate equipment other than that specified shall submit a request for substitution to the Architect at least ten (10) days prior to Bid Date for approval or disapproval. If a substitution is approved, an addendum will be issued.
- C. Bidders requesting such substitutions are cautioned to examine mechanical and electrical plans and building conditions to determine if such substitution will require changes in mechanical or electrical connections or require rearrangement. If any of the above changes would be involved, a layout of such changes and any additional cost (itemized) must be submitted with the request for substitution. If proposed substitutions entail additional cost which was not submitted with the request for substitution and approval is granted, bidders shall be responsible for such costs.
- D. In addition, a request for substitution must be accompanied by the manufacturer's specification and a *Substitution Request Form* which provides the Architect with a detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified. No request for substitution will be considered without an accompanying *Substitution Request Form*.
- E. It is understood by the Architect and Owner that no agent, dealer, broker or agency may bind a manufacturer beyond the manufacturer's own printed literature. Therefore, any party submitting a *Substitution Request Form* stating compliance with a feature specified for the prime specified item by a manufacturer in a manner not identified as a standard of projection or as an option for that item in the manufacturer's literature must be accompanied by a letter on the manufacturer's own letterhead stating that the manufacturer shall comply with the specified feature and such compliance shall not adversely affect the manufacturer's product

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- performance, reliability, durability, appearance or effect the warranty.
- F. If the substituted item is approved and subsequently installed and upon final inspection found to deviate from the specifications in a manner not detailed in the *Substitution Request Form*, the Food Service Equipment Subcontractor shall at the discretion of the Architect or Owner bring the equipment into compliance or remove the equipment and replace it with one in compliance with the specifications at his own cost. In consideration of the job stage at the final inspection, the Food Service Equipment Subcontractor shall take no more than five (5) working days to make this replacement. Bidders are encouraged to review the *Substitution Request Form* (provided upon request) prior to using such items in their bid. Awarded Contractor shall be responsible for deviations not detailed in the *Substitution Request Form* submitted **FROM ANY SOURCE**. Approval of submittals by the Architect does not relieve the General Contractor or Food Service Equipment Subcontractor of this condition. The *Substitution Request Form* can be found in this document before the Itemized List of Food Service Equipment.
 - G. Related equipment, such as dishwasher assembly, steam equipment, refrigerators, and cafeteria line equipment shall be from one (1) and only one (1) manufacturer.
 - H. No request for substitution will be considered after ten (10) days prior to date bid except in instances where the item is no longer available.

1.7 Drawings and Field Measurements:

- A. Upon Contract award, submit the following shop drawings and product data:
 - 1. Specification sheets on all equipment containing illustrations, line drawings and rough-in information.
 - 2. Complete and detailed shop drawings on all fabricated equipment, drawn at a minimum scale of 3/4" to the foot, plus necessary cross sections at a minimum scale of 3/4" to the foot, showing complete detail of each item of specially fabricated equipment.
 - 3. Separate plumbing and electrical rough-in dimensioned drawings showing rough-in for each piece of equipment with each outlet when giving size, height and an explanation with each outlet cross-referenced to the specification sheets or shop drawings. It is the responsibility of the Food Service Equipment Subcontractor to verify that all plumbing and electrical rough-ins are correct with item being furnished under this section. Items marked "Future," N.I.C., or "by Owner" or planned for purchase at a later date, the Food Service Equipment Subcontractor shall include these items as well as existing items to be reused on the rough -in dimensioned drawings.
- D. All drawings shall be based upon the floor plans and Itemized List of Food Service Equipment. Drawings shall include accurately dimensioned layouts and locations for all masonry bases, if required or called for, and shall include accurately dimensioned details and locations for equipment extending through walls.
- E. The Food Service Equipment Subcontractor shall also furnish with the submittals a list showing exact electrical characteristics required for each item in a check list format for approval of the Architect before purchasing of these items.
- F. The Food Service Equipment Subcontractor shall verify all measurements at the building and be responsible for same before proceeding with the manufacture of the

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- equipment. Measurements shown on drawings accompanying these specifications are approximate and are for estimating purposes only. The Food Service Equipment Subcontractor is to make two (2) mid-job inspections after submitting an approved 1/4" scale drawing of all mechanical, electrical, and plumbing placements. These two (2) inspections are to be made upon notification by the General Contractor in order to assure effective coordination between itself and trades. The Food Service Equipment Subcontractor is to verify all plumbing and electrical stub-ups prior to the floor being poured and to verify hood placement. As it is an integral part of this section that all equipment be located properly, it shall be the Food Service Equipment Subcontractor's responsibility to verify completion of stub-ups and hood placement to insure proper placements of floor drains and mechanical outlet stubs to insure that all of the equipment provided under this section shall be properly located. Where necessary, he shall confer with the General Contractor and flooring subcontractor to coordinate and establish such finished dimensions wherever necessary. Flooring subcontractor shall be responsible for maintaining these dimensions in erection of his work, and will assume cost of any change necessary due to errors in his work. At time of checking measurements, Food Service Equipment Subcontractor shall carefully examine spaces and existing conditions, and report to the Architect any work performed by others or planned by others which prevents him from execution of his work as required under the contract and obtain the Architect's final decision and instructions before proceeding.
- G. Should a contract for food service equipment be awarded after mechanical services have been roughed in, the Food Service Equipment Subcontractor shall carefully measure locations of all floor and wall penetrations and existing conditions, and indicate them and provide for them on his shop drawings and final mechanical plan. If his inspection reveals that any of these existing conditions seriously interfere with execution of this work as required under his contract, he is to report these conditions to the Architect and await his decision and instructions before proceeding with that portion of his detailed drawings.

1.8 **Material and Workmanship:**

- A. Unless otherwise specified or shown on drawings, all material is to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.
- B. All workmanship to be best of its respective kind. All labor to be performed in a thorough workman like manner by qualified, efficient and skilled mechanics.
- C. Food service equipment will be inspected after delivery and any equipment found not to be in accordance with specifications and/or approved shop drawings will be rejected and replaced with the approved equipment at the expense of the Food Service Equipment Subcontractor. Any defects found during inspection must be remedied to the satisfaction of the Owner.

1.9 **Standards:**

- A. All equipment shall be constructed in strict compliance with the standards of the National Sanitation Foundation (NSF) and in full compliance with the public health regulations of Florida. Each piece of equipment to have "Seal of Approval" label of

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the NSF.

- B. All equipment must conform to NFPA 96.
- C. All electrical equipment must be UL listed.
- D. All steam equipment shall be ASME code approved and National Board registered.

1.10 **Compliance with Laws and Code Regulations:**

- A. Nothing in the Contract Documents shall be construed to conflict with any local or state laws or regulations governing the installation or any part of the work to be performed under this contract, and all requirements shall be in accordance therewith, without any additional cost to the Owner.
- B. All work and materials shall be in full accordance with the latest rules of the U.S. Public Health Service, Florida public health department, National Board of Fire Underwriters, Florida Building Codes, any local or state ordinances, and regulations of the Florida state fire marshal.

1.11 **Work by Other Subcontractors:**

- A. All plumbing, steam, electrical and ventilation work required in connection with this section shall be done by other subcontractors, unless specifically called for in the Itemized List of Food Service Equipment, to include but not limited to exhaust fans and duct work associated with the ventilation hood. The work to be done by these other subcontractors shall include roughing-in to points indicated on the mechanical, plumbing, and electrical plans, final connections from rough-in points to various pieces of equipment requiring such connections and the supplying of all necessary materials and labor for this work except as hereinafter noted. Tile bases, if supplied below various items of kitchen equipment, are to be provided by other trades.
- B. Refrigeration work to be performed under this section as listed in the Itemized List of Food Service Equipment except for electrical and plumbing connections to compressors, blower coils, controls, etc. These final connections shall be made by other trades.
- C. All line and disconnect switches, safety cut-outs, control panels, fuse boxes, or other electrical controls, fittings, and connections shall be furnished and installed by other trades. Those starting switches furnished loose as standardized by food service equipment manufacturers (other than fabricated items) shall be mounted and wired complete under the electrical division.
- D. Any sleeves or conduit required for refrigeration and tubing lines shall be furnished and installed under the other trades. This is also applicable to the alarm system.
- E. Plumbing and steam fitting trades are to see that all lines are flushed free of foreign matter before connecting fixtures.
- F. The electrical subcontractor shall make all final connections to equipment as shown on plans or specified herein; and it shall be the responsibility of the electrical subcontractor to check all items to see where starters, contactors, switches, etc., are required.
- G. The plumbing subcontractor shall rough-in and connect water and waste to the items which will be furnished and installed by the Food Service Equipment Subcontractor. The Food Service Equipment Subcontractor shall furnish faucets and all lever waste drains, hose reels with mixing valves to the plumbing subcontractor for connections

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- and installation. The plumbing subcontractor will provide traps, tail pieces and fittings, water piping, floor drains, shut-off valves, and all other necessary fittings.
- H. The mechanical subcontractor shall furnish and install necessary ventilation facilities of sufficient capacity to operate the equipment. Mechanical work done by the Food Service Equipment Subcontractor is listed in the Itemized List of Food Service Equipment.
 - I. The General Contractor shall furnish openings and passage ways of sufficient strength to sustain the weight of the food service equipment. He shall furnish openings and passage ways of sufficient size to permit the delivery and erection of the equipment in their respective locations without dismantling, providing the sizes are the same as shown on the shop drawings. The General Contractor shall furnish depressed floor for drain grates, and walk-in cooler/freezer when noted.

1.12 Warehousing:

- A. The School District does not pay for materials not delivered to the job site. However, because of the responsibility of damage to the food service equipment, other arrangements may be made by special permission of the School District Project Manager. The Food Service Equipment Subcontractor is advised to ensure items stored in his warehouse prior to shipment to the site.

1.13 General Construction Notes:

- A. It is the intention of these specifications to produce equipment to meet the individual needs of the Owner. The primary requirements in the manufacture of this equipment are the proper use of materials and construction as specified. In addition, features of sanitation, ready accessibility for cleaning, low cost in maintenance in operation, strength and ruggedness shall be maintained in the manufacture or fabrication of this equipment.
- B. It is the intention of these specifications that all exposed surfaces of equipment be free from bolts, screws, and rivet heads. Wherever bolts shall be required, they shall be concealed type wherever possible and shall be of similar composition to the metal to which they are applied.
- C. Water inlets shall be located above positive water level to prevent siphoning of liquids into the water system. Wherever conditions shall require a water inlet placed below the water level suitable type of vacuum breaker shall be placed on the fixture to form part of same to prevent siphoning.
- D. Suitable pipe slots shall be provided through all undershelves to accommodate necessary service lines. These slots shall be of proper size and shall be neatly made with turned up edges on all four (4) sides to eliminate cutting or defacing of equipment on job. Cabinet bases shall be provided with an inner panel duct at ends or rear of cabinet to allow vertical pipe space to conceal the vertical piping.
- E. All hardware, including that used for refrigerators, shall be of heavy-duty cast type and arranged for locking device. Hardware shall be specifically selected for the particular use to which each piece is intended.

1.14 Quality and Guarantee:

- A. It is the purpose and intention of these specifications to obtain equipment of the

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highest quality commercially manufactured.

- B. All equipment is to be guaranteed free from defects in workmanship and/or material for a period of one (1) year from the date of acceptance of same by the Architect and Owner unless noted otherwise in the Itemized List of Food Service Equipment. All refrigeration units are to have a five (5) year manufacturer's warranty on the compressor. Extended guarantees will be specified in the Itemized List of Food Service Equipment.

1.15 **Testing and Operating Instructions:**

- A. After all utility connections to equipment have been made by other Contractors, Food Service Equipment Subcontractor shall conduct final test of equipment in presence of Architect and Owner or other duly Authorized Representative.
- B. The Food Service Equipment Subcontractor, upon completion of work, shall deliver to the school's food service director two (2) sets of instruction manuals, two (2) sets of parts and maintenance manuals including care of finished surfaces, and two (2) sets of a listing of names and addresses of the various manufacturers supplying the equipment. Food Service Equipment Subcontractor, upon completion of work, shall deliver to General Contractor three (3) sets of instruction manuals, three (3) sets of parts and maintenance manuals, including care of finished surfaces, and three (3) sets of a listing of names and addresses of the various manufacturers supplying the equipment. Information is to be assembled in a hardback loose-leaf binder suitably labeled for a permanent record. A separate record of written guarantees with records of factory registration, where required, shall be handled the same as the above manuals.

1.16 **Special conditions:**

- A. The Food Service Equipment Subcontractor shall furnish a qualified representative to instruct and demonstrate to the Owner's personnel the proper operation, care and maintenance of all equipment involved. The date and time shall be designated by the Architect.
- B. In addition, the Food Service Equipment Subcontractor shall provide a qualified representative to be on hand for the first day of operation. Representative shall spend full time at the site for this day. Additional training in the proper use and maintenance of all equipment, as well as checks on equipment for correct operation, will take place during this time.
- C. It shall be the responsibility of the Food Service Equipment Subcontractor to thoroughly familiarize building maintenance personnel during first day of operation on all supplied or relocated equipment in the manner of its care and maintenance. Particular note to be given to proper de-liming of steam generator, tightening of convection oven door chain, sharpening of slicer blade, proper lubrication of mixer, slicer, and other equipment requiring periodic lubrication, procedure in freeing jammed disposer and dishmachine pumps and spray heads and all other incidental preventative maintenance procedures that the instruction thereof would prevent unnecessary service calls and expense. Where gas fired equipment is specified, maintenance is to be instructed in the proper method of lighting all pilot lights. Maintenance and food service personnel are to be instructed in the prompt

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prevention thereof. A check list of these points and the accomplishment thereof to be presented to the Owner.

ITEMIZED LIST OF FOOD SERVICE EQUIPMENT

Note that manufacturer's and model numbers have been given as the Basis of Design. Equal products must follow the submittal process detailed in this section, Section 01150, Substitution Requests and Section 01300, Submittals, to be considered. All substitution submittals must be submitted no later than 10 days prior to Bid Opening, unless specified elsewhere under bidding procedures.

ITEM 1 - CASHIER STAND UNIT

Provide Atlas Metal Industries model BLM-BU with left and right slide cashier stands. Furnish with all standard accessories plus the following options:

- A. Furnish with TS stainless steel solid, ribbed, fold-down slides.
- B. Provide laminate from standard color range.

ITEM 2 - MILK COOLER

Provide Traulsen model RMC49S6 single-access, 12-crate milk coolers. Furnish with all standard accessories plus the following options:

- A. Furnish with 6" casters.
- B. Furnish MCACC-BUMPER corner guards.
- C. Unit to operate on 115/60/1 power.

ITEM 3 - TRAY & SILVER CART [OWNER-SUPPLIED]

The owner has elected to re-use their existing carts, Atlas Metal Industries model TC-2-S.

ITEM 4 - HOT FOOD SERVING UNIT

Provide Atlas Metal Industries model BLH-5 hot food serving unit with 5 pan wells. Furnish with all standard accessories plus the following options:

- A. Provide 1000 W model.
- B. Provide SLT, 11.25" wide, stainless steel, 3-rail, fold-down tray slide.
- C. Provide BLSF, stainless steel front panel.
- D. Provide OSC-5 buffet-style overshef.
- E. Unit to operate on 208/60/1 power.

ITEM 5 - COLD FOOD SERVING UNIT

Provide Atlas Metal Industries model BLC-5-RM cold food serving unit with 3" deep refrigerated cold pan. Furnish with all standard accessories plus the following options:

- A. Provide SLT, 11.25" wide, stainless steel, 3-rail, fold-down tray slide.
- B. Provide BLSF, stainless steel front panel.
- C. Provide OSC-5 buffet-style overshef.
- D. Provide a 10-foot power cord.
- E. Unit to operate on 120/60/1 power.

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ITEM 6 - PASS-THRU HEATED CABINET

Provide Traulsen model RHF232WP-FHS, stainless exterior and interior self-contained pass-thru heated cabinet with full-height doors front and rear. Hinging to be as shown on the plans. Furnish with all standard accessories plus the following options:

- A. Furnish with 4-5/8" high casters in lieu of legs.
- B. Furnish with 28 stainless steel shelves, with 1" adjustable stainless steel pilaster strips.
- C. Furnish with 28 universal tray slides (2 sides).
- D. Unit to operate on 208/60/1 power.

ITEM 7 - PASS-THRU REFRIGERATED CABINET

Provide Traulsen model RHT232WPUT-FHS, stainless exterior and interior self-contained pass-thru refrigerated cabinet with full-height doors front and rear. Hinging to be as shown on the plans. Furnish with all standard accessories plus the following options:

- A. Furnish with 4-5/8" high casters in lieu of legs.
- B. Furnish with 28 stainless steel shelves, with 1" adjustable stainless steel pilaster strips.
- C. Furnish with 28 universal tray slides (2 sides).
- D. Unit to operate on 115/60/1 power.

ITEM 8 - ICE MAKER

Provide Ice-o-Matic Pearl Ice Series model GEM0450 modular air-cooled ice machine. Furnish with all standard accessories plus the following options:

- A. Furnish Ice-o-Matic ice storage bin, model B55PS (slope-front), stainless steel bin with stainless steel feet.
- B. Furnish top kit, model KBT19.
- C. Unit to operate on 115/60/1 power.

ITEM 9 - WATER FILTER FOR ICE MAKER

Provide CuZn model UC-200 modular air-cooled ice machine. Furnish with all standard accessories plus the following options:

- A. Provide any hardware required for wall mounting to CMU wall or ice maker, at owner's direction.

ITEM 10 - BAKER'S WORK TABLE, (8-FOOT, NO DRAWERS)

Provide Eagle Group, UT3096STB, Deluxe Series work table with rear upturn and stainless steel tubular base. Furnish with all standard accessories.

ITEM 11 - INGREDIENT BIN [OWNER-SUPPLIED]

The owner has elected to re-use their existing bins, Cambro model IB44, one-piece polyethylene ingredient bins with polycarbonate covers and casters.

ITEM 12 - FLOOR MIXER (60-QT)

Provide Hobart model HL-600, Legacy Series 2.7-HP all-purpose mixer.

- A. Furnish with Deluxe Accessory Package: stainless steel bowl, "B" beater, "D" wire whip, "ED" dough hook, bowl scraper, bowl truck and ingredient chute.
- B. Unit to operate on 208/60/3 power.

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ITEM 13 - HOT FOOD/PROOFING CABINET (REACH-IN)

Provide Alto-Shaam model 1200-UP, full-height, reach-in heated holding and proofing cabinet. Hinging to be as shown on the plans. Cabinet to have deluxe control module (holding and proofing). Furnish with all standard accessories plus the following options:

- A. Furnish with 5" casters, locking on the front side.
- B. Unit to operate on 120/60/1 power.

ITEM 14 - REACH-IN REFRIGERATOR

Provide Traulsen model RHT232WUT-FHS, stainless exterior and interior self-contained pass-thru refrigerated cabinet with full-height doors front. Hinging to be as shown on the plans.

Furnish with all standard accessories plus the following options:

- A. Furnish with 4-5/8" high casters in lieu of legs.
- B. Furnish with 28 stainless steel shelves, with 1" adjustable stainless steel pilaster strips.
- C. Furnish with 28 universal tray slides (2 sides).
- D. Unit to operate on 115/60/1 power.

ITEM 15 - VEGETABLE SINK (THREE-COMPARTMENT)

Provide Amtekco model C-3-2424-24D, 3-compartment stainless steel sink with integral drain boards. All stainless steel to be Type 300 Series, polished to a No. 5 finish. All metal edges and corners to be filed smooth and exposed welds to be covered with aluminum paint. Top is to be 16 ga. stainless steel all-welded construction with integral 10" back splash. All horizontal and vertical corners to be covered to a 1/2" radius. Provide 3" high, 1-3/4" diameter, rolled splash on front and sides with radiused corners. Sinks to be welded integral to top. All interior sink corners to be covered to a 3/4" radius with spherical intersections and bottom to be creased to the opening for a crumb cup waste. Legs are to be 1-5/8" outside diameter, 16 ga. stainless steel tubing held in stainless steel leg holders which are fully welded to reinforcing plates on the underside of the sink bowls. Provide adjustable stainless steel bullet-type feet. Furnish with all standard accessories plus the following options:

- A. One (1) T&S Brass, model B-0133-01, pre-soak faucet.
- B. Three (3) T&S Brass, model B-3952-01, rotary waste valves with overflow strainers (one per compartment).
- C. See Item 16 for Garbage Disposal.

ITEM 16 - DISPOSAL

Provide Hobart Corporation, model FD4/300-B-6 (208/60/3), 3-HP disposal. Furnish with all standard accessories plus the following options:

- A. Provide 15" cone.
- B. Accessory Group D: Nitrile Rubber Silver-Saver Splash Guard Ring, 7" I.D. Stainless Steel Weld-in Adapter for Sink, Fixed Direction Water Inlet for Sink, Vacuum Breaker.
- C. Electrical Group 6 controls: Magnetic contactors, pushbutton start and stop, automatic reversing, low water pressure cut-off, time delay for water after shut-off, line disconnect, solenoid valve, and NEMA 4 enclosure.
- D. Provide Hobart ring D-300 for fabricator to use in soiled dish table (Item 30) fabrication and connection.
- E. Unit to operate on 208/60/3 power.
- F. If water pressure exceeds 60 psi, install a pressure-reducing valve.

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ITEM 17 - FOOD PROCESSOR

Provide Berkel model M3000, continuous feed food processor. Furnish with all standard accessories plus the following options:

- A. Furnish with slicing plates S2, S3, S5, S14, SH3, SH7; and dicing grids D14, D22.
- B. Furnish with 8-section storage rack.
- C. Unit to operate on 115/60/1 power.

ITEM 18 - TILTING STEAM-JACKETED KETTLE (SLAVED TO ITEM 19)

Provide Market Forge model MT-40, 40-gallon, tilting, steam-jacketed kettle with modular base. *Steam supplied from Item 19.* Furnish with all standard accessories plus the following options:

- A. 48" long kettle paddle
- B. Tilting kettle accessory kit: draw-off brush, 36" clean-up brush, 8.5" clean-up brush, whip and solid strainer.
- C. Furnish with solid disk to cover draw off.
- D. Unit to operate on 208/60/3 power.

ITEM 19 - TILTING STEAM-JACKETED KETTLE (SELF-CONTAINED)

Provide Market Forge model MT-40EO, 40-gallon, tilting, electric kettle with self-contained electric boiler and modular base. Furnish with all standard accessories plus the following options:

- A. 48" long kettle paddle
- B. Tilting kettle accessory kit: draw-off brush, 36" clean-up brush, 8.5" clean-up brush, whip and solid strainer.
- C. Furnish with solid disk to cover draw off.
- D. Unit to operate on 208/60/3 power.

ITEM 20 - COMBI OVEN/STEAMER

Provide Alt-Shaam Combitherm model CTP10-20E electric, boiler-free steam/convection oven with ECO standard. Furnish with all standard accessories plus the following options:

- A. Stainless steel left side, right side and back panel.
- B. Stainless steel, French-type, 180-degree swinging doors with minimum 1" insulation.
- C. Furnish with mobile stand 5015711, pan slides and shelf.
- D. Unit to operate on 208/60/1 power.

ITEM 21 - HOT PLATE (2-BURNER)

Provide Vulcan model EV12-2FP208 electric 2 French plate range mounted on a 31" high polished stainless steel cabinet base with removable front panel. Heating elements shall be 9.5" diameter plates, located front and rear on raised cabinet top. Furnish with all standard accessories plus the following options:

- A. Furnish with 6" high adjustable stainless steel legs.
- B. Unit to operate on 208/60/3 power.

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ITEM 22 - CONVECTION OVEN

Provide Alto-Shaam Platinum Series model ASC-4E electric convection oven. Furnish with all standard accessories plus the following options:

- A. Provide interior stainless steel panels.
- B. Provide stainless steel rear closure panel.
- C. Furnish with six (6) shelves with 2 removable side racks.
- D. Furnish stationary stainless steel 28" high open stand with cooling racks and bullet feet.
- E. Unit to operate on 208/60/3 power.

ITEM 23 - EXHAUST HOOD & FIRE SYSTEM

Provide CaptiveAire UL listed, NSF approved, models 6630ND-2WI-PSP-FB (2 sections) and 6630VHB-G-PSP-FB (1 section) canopy exhaust hood, sized as shown on plans. Furnish with 18 ga minimum stainless steel closure panels to the ceiling.

A. Ventilator/Canopy:

- 1. Ventilator shall be compensating with the addition of a dual air stream perforated supply plenum (PSP).
- 2. Supply air shall discharge through perforated panels at the bottom of plenum capable of providing both make-up air and air-conditioned air.
- 3. The make-up air plenum shall be located nearest the hood and the air-conditioned plenum away from the hood. The air-conditioned portion of the plenum shall be insulated to prevent condensation.
- 4. The hood components shall be fabricated of Type 304 stainless steel, #3 or #4 polish, on all exposed surfaces.
- 5. Construction shall be in accordance with NFPA 96.
- 6. The hood shall be provided with hanging angles on each end of the hood. An additional set of hanging angles will be provided for hoods greater than 12' in length.
- 7. The hood shall be fitted with UL classified aluminum baffle filters with handles. Each filter shall be easily removable for cleaning. The filters will drain the grease into a sloped grease drain system with removable 1/2 pint cup for easy cleaning.
- 8. Hood lights shall be UL listed and NSF listed for use in commercial cooking hoods. Each fixture shall be a L55 Series E26 canopy light fixture, High temp assembly, to include clear thermal and shock resistant globe.
- 9. Hood dimensions shall be as shown on drawings.

B. Fire Suppression System:

- 1. Provide an Ansul R-102 wet chemical suppression system in accordance with all local, state and national codes. System shall be installed by CaptiveAire and fully tested.
- C. The associated exhaust fans, tempered make-up air unit and fan control package are to be supplied with the hood system.

ITEM 24 - WORK TABLE (7-FOOT, WITH DRAWERS)

Provide Eagle Group, T3084SEB, work table with rear upturn, stainless steel base and adjustable undershelf. Table to be Deluxe model (16 ga. Type 304 stainless steel) with adjustable, heavy gauge Type 430 stainless steel undershelf. Furnish with all standard accessories plus the following options:

- A. Furnish with two (2) model 502946 20" x 20" x 5" drawers with pull.

ITEM 25 - HAND SINK

Provide Eagle Group, model HSA-10-FDP, hand sink furnished with splash-mounted gooseneck faucet, tailpiece, trap, clean-out, temperature-adjusting valve and mounting bracket. Furnish with all standard accessories plus the following options:

- A. Furnish with C-fold paper towel dispenser, soap dispenser, and basket drain.
- B. Provide P-trap and tail piece.

ITEM 26 - HOSE REEL

Provide T&S Brass model B-1433-01 hose reel assembly with 8" wall-mounted mixing faucet with polished chrome-plated brass body, compression cartridges with spring checks, lever handles, 1/2" NPT female inlets, 16" riser, control valve, 40" riser, wall brackets, continuous pressure vacuum breaker, 36" flexible water hose connector with stainless steel quick disconnect, open coated hose reel with 3/8" x 35' heavy-duty non-marking hose, ratcheting system, high flow spray valve with swivel, multi-fit bracket and adjustable hose bumper..

Furnish with all standard accessories plus the following options:

- A. Furnish with stainless steel open hose reel #B-7142-C01 (50' hose with #EB-0107 spray valve), 8" wall-mount mixing faucet #002832-40, shut-off valve #0RK3, vacuum breaker #B-0966 and flexible water supply connecting hose.
- B. Base of hose reel to be mounted at least 6'-8" A.F.F. with mixing valves to be mounted no higher than 4'-6" A.F.F.
- C. Furnish to GC at the time of wall construction.

ITEM 27 - OVERHEAD CORD REEL

This item is not required.

ITEM 28 - POT SINK (THREE-COMPARTMENT)

Provide Amtekco, model C-3-2430-30D, 3-compartment stainless steel sink with integral drain boards. All stainless steel to be Type 300 Series, polished to a No. 5 finish. All metal edges and corners to be filed smooth and exposed welds to be covered with aluminum paint. Top is to be 16 ga. stainless steel all-welded construction with integral 10" back splash. All horizontal and vertical corners to be covered to a 1/2" radius. Provide 3" high, 1-3/4" diameter, rolled splash on front and sides with radiused corners. Sinks to be welded integral to top. All interior sink corners to be covered to a 3/4" radius with spherical intersections and bottom to be creased to the opening for a crumb cup waste. Legs are to be 1-5/8" outside diameter, 16 ga. stainless steel tubing held in stainless steel leg holders which are fully welded to reinforcing plates on the underside of the sink bowls. Provide adjustable stainless steel bullet-type feet. Furnish with all standard accessories plus the following options:

- A. One (1) T&S Brass, model B-0133-01, pre-soak faucet.
- B. Three (3) T&S Brass, model B-3952-01, rotary waste valves with overflow strainers (one per compartment).

ITEM 29 - MOBILE POT/PAN STORAGE

Provide InterMetro "MetroMax i" X556EGX3 mobile 4-tier bulk drying and steam pan rack unit.

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ITEM 30 - SOILED DISH TABLE

Provide Low Temp Industries soiled dish table of the size and shape indicated on the drawings. Construct as described in general construction details, and as follows:

- A. Furnish with miter corner turns, as shown on plans.
- B. Provide pass-thru window sills, as shown on plans.
- B. Furnish with cut-out in top for Item 31, Pre-rinse Sink. Weld unit into top of dish table.
- C. Furnish "B" type legs and crossrails and "C" type undershelves.

ITEM 31 - PRE-RINSE SINK

Provide Low Temp Industries 20" x 20" x 5" deep pre-rinse sink. Furnish with the following options:

- A. 1-1/2" basket drain.
- B. 20 ga removable scrap basket formed of the same material as the sink. Basket is to be perforated and stand free of the sink bottom on legs. The top of the basket is to have 1" stainless steel tubular handles which also act as rack supports.
- C. Pre-rinse spray assembly to be T&S B-0113-B. Hot and cold water mixing faucet with vertical tubing, flexible goose-neck hose and squeeze-type valve and spray head.

ITEM 32 - PANT LEG DUCT

Provide LowTemp Industries model PT, duct for dishwasher (Item 33). Furnish with the following characteristics:

- A. Duct to fit inside dishwasher damper connectors.
- B. Verify ceiling height.
- C. Duct to be fabricated of 16 ga stainless steel, all joints welded and watertight.
- D. Furnish ceiling trim panel.

ITEM 33 - DISHWASHER (ELECTRIC)

Provide Hobart Corporation model CLPS66eN-BAS-BUILDUP, electric, high-temperature, rack-type conveyor dishwashing machine. Furnish with all standard accessories plus the following options:

- A. Operation is to be as indicated on the plans (left-to-right, or right-to-left).
- B. Furnish with 30 KW internal booster heater.
- C. Furnish with two (2) stainless steel vent hoods containing locking dampers, at the load and unload ends.
- D. Furnish with the following heavy-duty all-plastic Hobart racks: (3) bun pan, (3) combination, (4) tray, (4) bowl, (4) silverware.
- E. Furnish with conveyor dwell.
- F. Furnish with lower pre-wash arm.
- G. Unit to operate on 208/60/3 power. Provide a one-point electrical service and exhaust fan interlock.
- H. Furnish unit with Table Limit Switch to protect and extend life of conveyor drive system.
- J. Coordinate with Item 34, Booster Heater, and Item 35, Kitchenware Dryer.

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ITEM 34 - BOOSTER HEATER (ELECTRIC)

Provide Hatco Corporation "Imperial" model S-54, electric 16-gallon booster heater for use with Item 33, Dishwasher. **Verify sizing with dishwasher manufacturer.** Unit is floor-mounted. Furnish with all standard accessories plus the following options:

- A. Furnish with all stainless steel body and base.
- B. Furnish with adjustable stainless steel legs 6" to 7".
- C. Unit to operate on 208/60/3 power.
- D. Provide shock absorber as required.

ITEM 35 - KITCHENWARE DRYER (ELECTRIC)

Provide Hobart Corporation F4025 all-electric blower-dryer accessory for CLen Series. Furnish with all standard accessories plus the following options:

- A. Coordinate installation with Item 33, Dishwasher, and Item 32, Pant Leg Duct.
- B. Operation is to be as indicated on the plans (left-to-right, or right-to-left).
- C. Unit to operate on 208/60/3 power.

ITEM 36 - CLEAN DISH TABLE

Provide Low Temp Industries clean dish table of the size and shape indicated on the drawings. Construct as described in general construction details, and as follows:

- A. Furnish with miter corner turns, as shown on plans.
- B. Furnish "B" type legs and cross rails.
- C. Furnish drain trough with removable 18 ga stainless steel grate.

ITEM 37 - WALK-IN COOLER

Provide Mid-South Industries "Thermo-Kool" walk-in cooler, in the dimensions and configuration as shown on the Drawings. Construct as described in general construction details, and as follows:

- A. **Walk-In Units:** Construct walk-in unit to be 9'-0" high (interior) in the dimensions shown on the Drawings. Finish is to be 0.040" embossed aluminum interior and exterior. Interior ceiling finish is to be #4008 mill embossed aluminum "enamel white". Factory or site painted are unacceptable.
 - 1. Provide vertical and wall trim with finish to match mating panels.
 - 2. Floor shall be a recessed installation in a depressed pad, as identified on the plans. The walk-in prefabricated floor is to be 1/8" treadbrite aluminum. Provide a wear surface of 3/16" NSF approved polyurethane applied to all floor surfaces and continuing up the wall surfaces for 9" above the interior floor.
 - 3. Panels shall consist of precision roll-formed inner and outer pans separated by foamed-in-place (not cut slab) rigid polyurethane insulation molded to form compressible tongue and groove joints at mating edges.
 - a. All panel edges, including ceiling and floor panels, shall have double reverse flanges.
 - b. Panel gaskets shall be acid-resistant, NSF approved, and foamed-in-place with interior gasket sleeving the double reverse flange.
 - c. Panel thickness to be a full 4" with the following characteristics:
 - (1) K factor (cured) = 0.121
 - (2) U factor = 0.030

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- (3) R factor = 33.3
 - (4) Compressive strength = 30 psi
 - (5) Meeting ASTM E84
 - (6) UL labeled
 - d. Panels shall be drawn together and held in place by wrench-activated eccentric cam locks. Panel fasteners to be secured and foamed-in-place of a "fan" metal type. Foam density around panel edges and fasteners not to exceed that of the interior panel for the maximum insulation quality. No wood members are to be part of panel fasteners or door sections. No foam of a compressive strength in excess of 30 psi shall be acceptable. Ceiling panels shall be supported by hanger rods and angle iron.
4. Provide 34" x 78" net opening door.
- a. Door finish to be as specified for panels with the same insulation and thickness as specified for panels.
 - b. Door jamb perimeter to be internally supported with heavy gauge, welded, steel channel support.
 - c. Door hinging to be as shown on the Drawings.
 - d. Doors to be inset with three (3) self-closing lift hinges, mounted on heavy pre-threaded back-up plates.
 - e. Door units to have the following mounted hardware:
 - (1) Built-in dial thermometers
 - (2) Combination pilot light and 3-way interior and exterior toggle switch for interior vapor-proof lights
 - (3) Interior light safety pilot
 - (4) Anti-condensate heaters around the door perimeter
 - (5) Stainless steel buck strip for magnetic gasket
 - (5) Safety release
 - (6) Adjust doors for pad depression and provide with adjustable sweeper gasket.
 - (7) Mechanical door closure #1097
 - (8) Exterior 34" x 48" x 3/16" aluminum tread kick plate
 - (9) Clearview solid hinged air curtain and foot treads.
5. Provide heated pressure relief vent mounted in freezer section.
6. Provide the following lighting:
- a. Mount a vapor-proof lighting on the door section, centered above the door.
 - b. Provide two (2) additional vapor-proof 4' long 2-tube fluorescent fixtures designed for medium temperature operation mounted on the cooler ceiling, and two (2) low temperature fixtures likewise for the freezer ceiling.
 - c. Fluorescent fixtures are a part of this section and are to be mounted on the ceilings.

B. Refrigeration Equipment:

1. Refrigeration equipment shall consist of, but not be limited to, compressor, condenser, receiver, pre-wired control panel, fused electrical service, one-point electrical connection with disconnect, all refrigerant piping extended to service point, necessary controls and evaporator coils for the required duty. **Note that there is**

minimal headroom and condensing units will be ground-mounted outside the building.

2. Outside systems shall be as follows:
 - a. Designed for 100 degree ambient temperature
 - b. Housed in a single stainless steel enclosed housing with all major components of the condensing unit module assembled on a mill galvanized steel sheet metal base plate (minimum 10 gauge, with 3" welded channel base).
 - c. The outdoor enclosure to be constructed of 20 gauge material with a rust-proof enamel finish.
 - d. the air louver is to be a one-piece, top discharge construction with removable side panels for major maintenance.
 - e. Each refrigeration system shall have a pre-wired main power and control panel, containing (but not limited to) the main power terminal block for single point connection, main power master circuit breaker, branch circuit breaker and motor contactor for each compressor.
 - f. Refrigerant piping within the housing shall be of ACR (Air Conditioning & Refrigeration) Type, ASTM B-280, Grade L, hard-drawn copper pipe (annealed or "soft" copper is unacceptable) assembled with forged or wrought copper fittings. All brazed joints, copper to copper, shall be made with an approved brazing alloy with a minimum of 5% silver content (BCuP). Copper to brass or copper to steel joints shall be made with an alloy having a minimum of 45% silver content (BAg). All piping is to terminate at the service point of the condensing module. Refrigerant piping and controls shall be completely factory piped and tested before shipment. Minimum test pressures shall be 390 PSIG high side, and 150 PSIG low side. *Note: The maximum high pressure setting of the high pressure safety is 90% of the test pressures. High pressure control that do not have a maximum set point of this value are unacceptable.*
 - g. **Cooler refrigeration system to include:**
 - (1) 2-HP medium temperature, reciprocating type, hermetic R-407c compressor, model #MOH-02073C condensing unit
 - (2) Model TKM-1560 matching 10-degree TD coil
 - (3) Room thermostat
 - (4) Dual pressure control
 - (5) Dehydrator
 - (6) Sight glass
 - (7) Vibration eliminator
 - (8) Contact starter
 - (9) Electrical common disconnect
 - (10) Expansion valve
 - (11) Pump down solenoid
 - (12) Crankcase heater
 - (13) Anti-acid line filter on suction line and line filter on liquid line
 - (14) Liquid refrigerant receiver
 - h. Control panel shall be pre-wired and contain all electrical, refrigeration and instrumentation controls necessary for a complete and operable system. All controls shall be factory-mounted and shall be UL listed.

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- j. Minimum energy ratings:
 - (1) Cooler = 8.68 EER

C. Installation:

1. Refrigerant piping between outside condensing modules and evaporators shall be ACR (Air Conditioning & Refrigeration) Type, ASTM B-280, Grade L, hard-drawn copper pipe (annealed or "soft" copper is unacceptable) assembled with forged or wrought copper fittings. All brazed joints, copper to copper, shall be made with an approved brazing alloy with a minimum of 5% silver content (BCuP). Copper to brass or copper to steel joints shall be made with an alloy having a minimum of 45% silver content (BAg). Quick disconnect coupling and pre-charged lines are unacceptable.
2. Hard-drawn copper line sets are to be installed in accordance with acceptable refrigeration practices, including utilization of any and all necessary line traps and line grading to maximize the flow of oil and refrigerant throughout the systems.
3. Refrigeration lines to be cleaned with nitrogen and vacuum tested prior to charging.
4. Cooler suction lines are to be insulated with 1/2" wall Armorflex.
5. Condensate drain lines are to be of ACR (Air Conditioning & Refrigeration) Type, ASTM B-280, Grade L, hard-drawn copper pipe (annealed or "soft" copper is unacceptable) with freezer lines wrapped with heater tape and insulated with 1/2" wall Armorflex. Condensate to be drained into drain provided on Plans.
6. All floor panels are to be installed level and wall panels plumb.
7. Doors and sweeper gaskets to be adjusted and light tested for air-tight seal.
8. All walk-in panel penetrations are to be field drilled and wall sleeves used. All building wall penetrations are to be sleeved by the appropriate diameter PVC conduit and the perimeter of the sleeve sealed with silicone at the interior and exterior penetration points and the interior of the sleeve foamed. **Coordinate all penetrations with the Architect prior to drilling.**
9. Food service equipment subcontractor is responsible for installation, start-up and checking of all pressures, setting of the time clocks, and pull-down of the unit to an operating temperature of -10 degrees F in the freezer and 35 degrees F in the cooler. The food service equipment subcontractor is to maintain an on-site temperature check for 2 hours after the start-up with a pressure gauge check at the end of this time and is to visually inspect and pressure gauge check the following day.
10. Unless more fully described elsewhere in the specifications, the General Contractor is to provide the following for the food service equipment subcontractor:
 - a. Electrical and control wiring and final electrical connections.
 - b. Electrical conduit of a Lock-tite type or field formed-in-place.
 - c. Wall and roof penetrations and pitch pockets the size and location specified by the walk-in installation supervisor and coordinated with the Architect.
 - d. Pads for the ground-mounted condensing units in the location indicated on the Drawings and of a size coordinated with the condensing equipment manufacturer. Pads shall be a minimum of 4" thick with 3,000 psi concrete containing reinforcing wire.
 - e. A sand leveling bed in the depressed slab area, level and at the correct depth for the 4" walk-in floor panels so that the floor is level with the kitchen finished

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floor. If the walk-in floor is higher than the kitchen floor, the General Contractor will provide ramping in the tile work to provide rolling access into the walk-ins.

- f. Soffit enclosure of the space between the walk-in and ceiling.

ITEM 39 - DUNNAGE RACK

Provide New Age Industrial Corporation 2000 series model 2015, heavy-duty, all-welded, aluminum racks. Construction to be high tensile extruded aluminum tube, 1-1/2" x 1-3/4" x 0.070 wall thickness, uniform throughout, primary aluminum, Type 6063-T5 alloy. All joints heli-arc welded. All seams welded, feet capped and welded. Include the following features:

- A. Provide lateral bars on the bed, and NSF approved.
- B. Provide sizes as shown on the plans.
- C. Verify fit with field dimensions prior to ordering.
- D. Leg height to be 8".

ITEM 40 - DRY STORAGE SHELVING

Provide InterMetro Industries Corp (Metro) "MetroSeal 3 Super Adjustable Super Erecta" series model 2448NK3 corrosion-resistant, anti-microbial shelving system. Furnish with all standard accessories plus the following options:

- A. Furnish with 74PK3 (74" high) posts.
- B. Furnish with four (4) shelves.
- C. Furnish with all required hardware for complete installation, including floor and/or wall anchoring.
- D. Sizes as indicated on the Drawings.

END OF SECTION 11230