

## **ADDENDUM – PACKAGE 2**

251200 – PACKAGE 2  
Leander ISD Multicampus Kitchen Replacement  
Leander, Texas  
O'Connell Robertson Project No. 2512.00

Addendum No. 1



Addendum No. 1  
Date: 05.05.2026  
241400

Leander ISD Multi Campus Kitchen Replacement  
Leander, Texas

O'Connell Robertson Project : 251200

### Notice To Bidders

- A. This Addendum shall be considered part of the Construction Documents dated Month date, year, for the above mentioned project, as though it had been issued at the same time and incorporated integrally therewith. Where provisions of the following supplementary data differ from those of the original Construction Documents, this Addendum shall govern and take precedence.
- B. Bidders are hereby notified that they shall make necessary adjustments in their estimates on account of this Addendum. It will be construed that each bidder's proposal is submitted with full knowledge of all modifications and supplemental data specified herein. Please staple in the back of your specification book.

## **SPECIFICATIONS**

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### **ITEM 1            Section 11 40 00 – FOOD SERVICE EQUIPMENT**

## **DRAWINGS**

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### **FOOD SERVICE:**

#### **ITEM F1            Sheet K1.1 – Architectural Site Plan**

- A.** Clarified fence extents
- B.** Updated detail call out reference

### **ELECTRICAL:**

#### **ITEM E1            Sheet PME3.1 – PLUMBING, MECHANICAL, & ELECTRICAL FLOOR PLANS**

- A. REVISED** demo keynote E1 for clarity.
- B. ADDED** demo keynote E2 to reflect updated scope of work for revised selections.
- C. REVISED** keynotes E1, E2, & E3 to reflect updated scope of work for revised selections.
- D. REVISED** drawings to indicate re-location of existing disconnect to accommodate code required clearances.
- E. ADDED** junction box and surface mounted conduit run to re-located disconnect.
- F. REVISED** connection to interior icemaker to accommodate revised equipment selection.
- G. REVISED** breaker sizes for panel 'BLKB' - 1,3.
- H. ADDED** new breaker for panel 'BLKB' - 25,27,29 to accommodate revised equipment selection.
- I. ADDED** note N to panel schedule 'BLKB' for clarity.

### **PLUMBING:**

#### **ITEM P1            Sheet PME3.1 – PLUMBING, MECHANICAL, & ELECTRICAL FLOOR PLANS**

- A. ADDED** keynotes to relocated ice maker filter to remain code compliant with electrical updates

**END OF ADDENDUM NO. 1**

**SECTION 11 40 00**

**FOOD SERVICE EQUIPMENT**

**PART 1 - GENERAL**

**1.1 RELATED DOCUMENTS**

- A. The general provisions of the Contract, including General and Supplementary Conditions and General Documents, apply to the Work specified in this Section.

**1.2 SUMMARY OF THE WORK**

- A. Project Name and Location: Leander ISD Package 2 Equipment Replacement  
Rouse HS, Vandegrift HS and Vista Ridge HS
- B. Approval of Working Surface: Any contractor performing work over the work of other contractors shall notify the Architect of any unsatisfactory conditions. The beginning of work by any contractor shall constitute acceptance of the previous work.
- C. Field Verification of All Dimensions: Before ordering any materials or doing any work, field verify all measurements of the building and be responsible for their accuracy. No extras will be allowed for variations from drawings in existing conditions or work performed under this contract. Any discrepancies found shall be submitted to the Architect or Foodservice Design Professionals (FDP) for instructions before proceeding.
- D. Cutting and Patching: No excessive cutting will be permitted, nor shall any structural members be cut without the written approval of the Architect. Each Contractor shall leave all chases and openings straight, true, and of the proper size in their work, as may be necessary for the proper installation of their and other contractors' work. After such work has been installed, the contractor shall carefully fit around, close, repair, patch, and point up the same as directed to the satisfaction of the Architect.
- E. Cooperation: The General Contractor, all other contractors, and all subcontractors shall coordinate their work with all adjacent work and shall cooperate with all other trades to facilitate the general progress of the work. Each trade shall afford all the other trades every reasonable opportunity to install their work and store their material.
- F. Inspection and Tests: The architect, Owner, Foodservice Design Professionals (FDP), and their representative shall always have access to the work, whether in preparation or progress. Provide proper and safe facilities for such access and inspection.
- G. Fees, Permits, and Inspections: Secure and pay fees for all permits, licenses, and inspections as required by all authorities having jurisdiction. Give all notices and comply with all laws, ordinances, codes, rules, regulations, and contract requirements bearing on the work.

**1.3 SCOPE OF WORK**

- A. Include the Work specified, shown, or inferable as part of Food Service Equipment. Portions of this Work may be subcontracted to those qualified to do such work as necessary because of jurisdictional trade agreements and restrictions.
- B. The General Contractor is responsible for Related Work specified in other Sections: i.e., final plumbing, electrical and mechanical connections. The Kitchen Equipment Contractor (KEC) is responsible for all internal connections.

- C. Specifications and drawings have been prepared to form the basis for procurement, erection, start-up, and equipment adjustment in this contract. Plans and specifications shall be considered mutually explanatory. Work required by one, but not by the other, shall be performed as though required by both. Items required by one but not by the other shall be provided as though required by both. Work shall be accomplished as called for in specifications and shown on drawings so that all equipment items shall be entirely functional for the purpose for which they were designed and intended. Provide all necessary material, tools, equipment, and labor required for the complete delivery, un-crating, erection, and installation as designated on the food service equipment plan and, in the specifications, to be made ready for final connection by the appropriate Division contractors. When there is any discrepancy between drawings and specifications, bidders should seek clarification of any discrepancies from the Architect and or Foodservice Design Professionals (FDP) before bidding.
- D. Should the drawings disagree in themselves or the specifications with the drawings (*and clarification was not sought before bidding*), the higher cost, better quality, more stringent, and greater quantity of the work or materials shall be completed without additional costs to the Owner.

#### **1.4 OTHER DIVISIONS/CONTRACTORS RELATED WORK**

**A. Division 03 (Concrete) is responsible for but not limited to:**

- 1. Slab depressions reinforced concrete wearing bed at prefabricated walk-in assemblies.
- 2. Concrete or masonry platforms (with a finished top and coved base at the perimeter) for the raised setting of food service equipment.
- 3. Slab depressions to receive stainless steel drain trench liner/grate assemblies (provided under this Section).

**B. Division 09 (Finishes) responsible for but not limited to:**

- 1. Interior finished floor with a coved base at prefabricated walk-in assemblies.

**C. Division 10 (Specialties) responsible for but not limited to:**

- 1. S/S Corner Guards throughout the kitchen (unless specified otherwise).
- 2. Lockers.

**D. Division 22 (Plumbing) is responsible for but not limited to:**

- 1. All connections shall be made in accordance with local codes and national standards, except where plans and specifications exceed those codes and standards.
- 2. Empty PVC and wide-sweep bends for refrigerant piping to beverage lines, Co2 lines, and remote food service equipment refrigeration systems.
- 3. Rough-in and final connection of plumbing systems to food service equipment and between components (including materials and labor). Accessories provided loose with food service equipment by Section 11 40 00 to be field installed by Division 22. This includes but is not limited to the installation of all faucets (water fill faucets, pre-rinse faucets, etc.), hoses, gas disconnects and drains from the equipment point of connection to building plumbing systems. All drain lines are provided and installed by Div. 22.

- a. Kitchen Equipment Contractor is responsible for providing all faucets (water fill faucets, pre-rinse faucets, etc.), drain fittings, mixing valves, control valves, water pressure regulators, vacuum breakers, and all accessories for equipment specified under 11 40 00. Division 22 is responsible for installation.
4. Indirect drain line runs from the equipment to the nearest drain or floor sink—lines to be type 'K' Copper.
5. If any plumbing accessories or fittings are provided loose with equipment by 11 40 00, Div. 22 is to attach to equipment and provide final connection.
6. Gas Supply Systems with all components and fittings required for a complete system.
7. Water Supply Systems with all components and fittings required for a complete system.
8. Compressed Air Systems with all components and fittings required for a complete system (if required for this project).
9. Piping and Drainage Systems (Sanitary and Grease-laden). ***Systems must be cleaned and flushed before the final connection with food service equipment - Critical.***
10. Floor Sinks (Provide and Install). Flange and grates to be flush with the finished floor.
11. Floor Drains (Provide and Install). Flange and grates to be flush with the finished floor.
12. Trench Drains (Provide and Install). Trench Liners provided by 11 40 00. Flange and liners to be flush with the finished floor.
13. Grease Traps as required (Size, Provide, Locate, and Install). Verify with local codes to bypass or pipe through Grease Trap and/or Interceptor.
14. P-Traps as required (including all disposers).
15. Interconnect water through Water Filter (Filter provided by 11 40 00 unless otherwise specified) to equipment.
16. Gas Quick Disconnect Installation (Quick Disconnect provided by 11 40 00).
17. Safety Restraint Cable Installation (Safety Restraint Cable Provided by 11 40 00).
18. Specified couplings and piping to all equipment furnished by 11 40 00.
19. Air Compressors (if required for this project) (Size, Provide, and Install unless otherwise specified).
20. Water Softeners (if required for this project) (Size, Provide, and Install unless otherwise specified).
21. Pressure Boilers (if required for this project) (Size, Provide, and Install unless otherwise specified).
22. Hand Sinks (Provide (unless otherwise specified) and Install). Provide a hot water tempering valve if required. Water temperature to be at least 100 degrees and flow for at least 20 seconds.
23. Ice Bin Drain Insulation (if Ice Machine is provided in this project) (Provide and Install).

24. Unions at disposer solenoid valves (if Disposer is provided in this project) (Provide and Install).
25. Back Flow Prevention as required (Provide and Install - including all disposers). Back-Siphonage shall be installed at all fixtures and equipment where backflow and/or back-siphonage may occur and where a minimum air gap cannot be provided between the water to the fixture or equipment at its flood/level rim. When furnished with equipment, vacuum breakers shall override the above if acceptable with applicable codes. Division 22 is responsible for verifying requirements with local codes.
26. Janitor Sink with Faucet (Provide and Install).
27. Freeze Proof Hydrant at the exterior of the building by receiving door (Provide and Install - unless otherwise specified).
28. Reverse Osmosis Systems (Size, Provide (unless otherwise specified), Locate, and Install).
29. All piping within the counter body or under fabricated counters must be run to a connection point below the counter body by Section 11 40 00—final connection by Division 22.
30. Exhaust Hood condensate drain connections (if Exhaust Hood is provided in this project) (Provide and Install).
31. Interconnection of ½" CW to Pre-Rinse and Disposers cone/body inlets piped through the solenoid and vacuum breaker (if Disposer is provided in this project).
32. Fire System Piping. The exposed piping is to be chrome plated.
33. Pipe ½" cold water to swirl inlets at disposers (if Disposer is provided in this project).
34. Water Treatment for Ice Builders (Non-Chlorinated water with a PH Level of 10 or Higher) and any drains and overflows. Piping from Ice Builders to Tumble Chillers by Div. 23 (if Ice Builders and Tumble Chillers are provided in this project).
35. Refer to Section 2.2 PLUMBING / MECHANICAL REQUIREMENTS for additional information.

**E. Division 23 (Mechanical) responsible for but not limited to:**

1. All connections shall be made following local codes and national standards, except where plans and specifications exceed those codes and standards.
2. Empty EMT Conduit with pull-wire and wide-sweep bends for refrigerant piping to remote food service equipment refrigeration systems.
3. Rough-in and final connection of mechanical systems to food service equipment, walk-in assemblies, and between components (including materials and labor).
4. A mechanical contractor will test and balance rooms and exhaust hoods. **Balance report for food service Exhaust Hoods to be provided to Foodservice Design Professionals (FDP) immediately upon completion (send to Houston.Submittal@fdp.org) and must be submitted with O&M manuals.**

5. Exhaust Hoods, Condensate Hoods, Fire Suppression Systems, connections, and controls (Provide and Install – unless otherwise specified). Provide tempered air at all supply ducts.
  - a. If Exhaust/Condensate Hoods and Fire Suppression Systems are specified under Section 11 40 00, Division 23 is responsible for all Exhaust and Condensate Hood connections (Provide and Install).
6. VFD System and controllers when required by code (Provide and Install).
7. Provide and install all ventilation (direct or indirect), air conditioning, and heating systems (unless otherwise specified).
8. Coordinate Supply and Return ducts above Serving Counters. No cold air is to blow directly on hot food counters or open-air refrigerated merchandisers.
9. Coordinate Supply and Return ducts away from equipment with top-mounted refrigeration. No cold air is to blow directly on compressors.
10. Mechanical Contractor to locate temperature monitors within return ducts.
11. Circulating air above walk-in assemblies (Provide and Install).
12. Circulating air above and in air gaps at warehouse cold storage assemblies (Provide and Install).
13. Water Chillers as required (if equipment is provided in this project) (Provide, Size, and Locate).
14. Piping from Ice Builders to Tumble Chillers (if equipment is provided in this project) (Size, Provide and Install).
15. Refer to Section 2.2 PLUMBING / MECHANICAL REQUIREMENTS for additional information.

**F. Division 26 (Electrical) responsible for but not limited to:**

1. Rough-in and final connection of electrical systems to food service equipment, walk-in assemblies, and between components (including materials and labor). Accessories provided loose with food service equipment by Section 11 40 00 to be field installed by Division 26.
2. Empty EMT Conduit with pull-wire and wide-sweep bends for refrigerant piping to remote food service equipment refrigeration systems.
3. Empty EMT Conduit with pull-wire and wide-sweep bends for interconnect cables between LAN and POS terminals, change-makers, pre-check units, printers, CPUs, etc. Division 26 to verify where the conduit will run for POS System (i.e., Manager's Office or IDF Room).
4. Empty EMT Conduit with pull-wire and wide-sweep bends for fire suppression systems. Interconnect the Fire Protection System to panel box shunt trips and building alarm.
5. Walk-in Assembly Light Fixture Installation (Provided loose by Section 11 40 00) (if Walk-in is provided in this project).

6. Table Limit Switch (Provided loose by Section 11 40 00) (if Dishmachine is provided in this project) – Install and interconnect to Dishmachine.
7. Electrical Materials and Devices (Shunt-trip breakers, surge protectors, lighting control devices, conduit, wire, etc.).
8. Switches and Stainless Steel Disconnects as required (Provide, Locate, and Install – to be in an accessible location).
9. Charging Stations for Forklifts, Pallet Stackers, and Pallet Jacks (Size, Provide, Locate, and Install) (if equipment is provided in this project).
10. Interconnection between Condensate Fan and Dishmachine control panel (if equipment is provided in this project).
11. Interconnection between Exhaust Hood fans and switch (if equipment is provided in this project).
12. Interconnection between Exhaust Hood lights and switch (if equipment is provided in this project).
13. Door Heaters, Lights, Coils, and Heated Pressure Relief Ports pre-wired to the junction box at the top of walk-in assemblies (if equipment is provided in this project) provided by Section 11 40 00—final connection by Div. 26.
14. If any electrical accessories, fittings, and cord/plugs are provided loose with equipment by 11 40 00, Div. 26 is to attach to equipment and provide final connection.
15. Provide waterproof receptacles in wet areas.
16. All electrical connections beneath Exhaust Hoods (if equipment is provided in this project) to extend to shunt trip breakers with electrical panel box for shutdown during fire mode.
17. Receptacles will be pre-wired to Junction Box or Load Center for final connection by Division 26.
18. All electrical lighting, power, and distribution systems.
19. Do not interconnect more than three (3) convenience outlets on one (1) breaker.
20. Other than convenience outlets, all electrical connections on food service plans are dedicated breakers.
21. Doorbell at receiving door (Provide and Install –audible throughout Kitchen, Office, and Dry Storage room).
22. Adequate lighting at receiving door.
23. (if Walk-in is provided in this project) Walk-in Manufacturer is to provide Two (2) Edwards 860 Series (or equal) red lens, surface-mounted Xenon Emergency Strobe Beacons. Walk-in manufacturer will install One (1) located in the Kitchen above Walk-In Freezer door (or Cooler door when Freezer is within Cooler in an 'inline' assembly), and provide the second unit loose for installation by Division 26 located in the Cafetorium (Division 26 to coordinate location with Owners and Architect). Division 26 is to provide all conduit and wiring required and interconnect the illuminated Push Button



Panic Alarm in the Walk-In Freezer to both Strobe Beacons (**Critical**). Coordinate with Division 27.

24. Dedicated circuit for heated drain line connection in Walk-In Freezer (120/1/16.0 Amp) at each coil (if Walk-In is provided in this project).
25. GFCI Breaker for all receptacles under Exhaust Hoods (if Hoods are provided in this project) and Holding Cabinets (if Holding Cabinets are provided in this project), to be located within Kitchen's electrical Breaker Panel and not at the receptacles.
26. Remote GFCI reset switches to be accessible to end user.
27. All electrical below Exhaust Hoods (if Hoods are provided in the project) are to have Shunt Trip Breakers.
28. Interconnect Temp Sensor to Exhaust / Supply fans (if Hoods are provided in this project).
29. Electrical contractor to provide conduit with pulled wires prior to installation of equipment.
30. Refer to Section 2.5, ELECTRICAL REQUIREMENTS, for additional information.

**G. Division 27 (Communication) responsible for but not limited to:**

1. Data line coordination for food service equipment.
2. Time clocks as required.
3. Video cameras for learning assistance in food service areas as required (Provide, Locate, and Install).
4. (if Walk-in is provided in this project) (Provide conduit, data line, and interconnect the illuminated Push Button Panic Alarm inside the Walk-In Freezer to the Building Automation System (BAS). When activated, facility personnel are to be notified - coordinate notification requirements with the Owner (**Critical**). Coordinate with Division 26.

**H. Division 28 (Electronic Safety and Security) is responsible for but not limited to:**

1. Security Cameras as required (Provide, Locate, and Install).

**I. General Contractor responsible for but not limited to:**

1. Any wall penetration required for food service equipment utilities. Escutcheon plates or S/S sleeves are to be provided and installed as needed.
2. Bulk Freezer Ventilation Pipe (if Bulk Freezer is provided in this project) (Provide and Install unless otherwise specified).
3. Core drilling for Guide Rails (if Guide Rails are provided in this project).
4. Refrigeration Roof Curbs / Roof Jack (if Refrigeration System is provided in this project and located on the roof).
5. Interior Bollards (if required for this project) – to be epoxy painted per local codes (Provide and Install).

6. Furnish and Install ¾" Plywood blocking in the wall for mounting equipment furnished by Section 11 40 00 as required.
7. Walk-in Depressions (to be dead level) and sand leveling bed (if Walk-in is provided in this project and recess is shown).
8. Structural bracing for Bulk Walk-in Assembly ceiling panels if required.
9. Menu System Video Monitors in Servery (unless otherwise specified).
10. Structural bracing for Menu System Video Monitors if required.
11. Interior/Exterior refrigeration penetrations and sleeves at building penetrations.
12. DoorScope viewer (peephole) with wide viewing angle at receiving door.
13. Canopy at receiving door. Coordinate height with the height of Receiving Door (8') and the mounting height of Air Screen above the door.
14. Soap and towel dispenser provided by Owner. G.C. is responsible for installation.
15. Washer and Dryer (Provide and Install, unless otherwise specified).
16. Dwarf wall at exposed front/ends of cafeteria serving counters with the finish as selected by the Architect (if required in this project).
17. Substrate (Provide and Install) at SS Wall Caps for pony walls.
18. Final cleaning of all equipment before demonstrations.

#### **1.5 QUALITY ASSURANCE**

- A. In addition to complying with all applicable laws, statutes, building codes, and regulations of public authorities, comply with the following:
  1. National Sanitation Foundation (all equipment to bear label)
  2. National Electric Code
  3. Underwriters' Laboratories, Inc. (all applicable equipment to bear label)
  4. American Gas Association Laboratories
  5. National Fire Protection Association
  6. Americans with Disabilities Act
  7. Food and Drug Administration HACCP Guidelines
  8. International Energy Conservation Code (IECC)
  9. Department of Energy
  10. Environmental Protection Agency
  11. CSA Group

- B. Furnish certification of regularly manufactured equipment listing or classification by Underwriters Laboratories, Inc., with the initial submittal.
- C. Furnish a list of equipment and components (internal and external) that are not of domestic origin. All equipment and components (internal and external) should be of domestic origin when possible. This information should be provided with the initial submittal.
- D. Projects outside the continental United States shall adhere to all local authorities having jurisdiction over that project.

## **1.6 SUBSTITUTIONS**

- A. **The specified equipment items or components are intended to be the basis of the bid. All other brands, including any additional names, which may be listed as "Alternates" or "Approved Equal," must conform with the general and item specifications, warranties, size/dimensions, quality, accessories, function, voltage, horsepower, etc. of the first-named brand and be subject to Paragraph C-03 of this Article.**
- B. Proposed Substitutions:
  - 1. Submitted at least 14 calendar days before Bid Date.
  - 2. Submit proposed substitutions with catalog data and manufacturer's shop details indicating all modifications required to conform with the specified brand.
  - 3. List of deviations must include equipment name, model number, accessories, and features with deviation(s) noted for specified and proposed alternate equipment. Equipment without listed deviation(s) will be considered furnished as specified.
- C. Substitutions with prior approval:
  - 1. Submitted on Bidder's letterhead attached to Proposal Form with individual additive/deductive amounts stipulated and the documentation required in Paragraph B-02.
  - 2. Owner reserves the right to accept or reject any or all substitution proposals before execution of the Contract.
  - 3. Provide all design/engineering services required to adjust in space, systems, utilities, etc., and pay all additional costs of utilities, construction, or professional services that may be incurred due to the acceptance of any substitution.
- D. All appliances or other equipment within a common group or category (e.g., refrigerators, kettles, ovens, shelving, etc.) must be from the same manufacturer.

## **1.7 INTERPRETATION OF DOCUMENTS**

- A. During Bidding: Bidder's, supplier's, or vendor's questions and comments about Construction Document's clarity or intent will be addressed by addendum.
- B. After Award:
  - 1. Clarification Bulletin will confirm Construction Document requirements.
  - 2. Request for Information submitted by Contractor shall contain Contractor's proposed resolution.

## 1.8 WARRANTY

- A. Provide a written warranty for parts and labor for one year **from the date of Substantial Completion**, including an extended four-year replacement warranty on compressor bodies.
- B. Components of equipment subject to replacement before one year's use (such as refrigerator door gaskets) and those items which may fail due to improper or inadequate periodic maintenance by the Owner/Operator (such as an uncleaned refrigeration system condenser) are not intended to be included within the scope of the Warranty.
- C. Refrigeration Systems/Equipment: One-year free service available within twenty-four hours of notification.
- D. Furnish three copies of a list of all equipment and their respective local service agencies, indicating the address, telephone number, and name of the person to contact. The service agencies selected shall be factory-authorized for the equipment assigned whenever possible.
- E. Provide the following for refrigeration systems/equipment unless specified otherwise:
  - 1. One (1) year of free refrigeration system service is available within twenty-four hours of notification.
  - 2. Provide five (5) year manufacturer's registered written replacement warranty certificate covering compressor bodies. Warranty to cover labor costs for the first year.
  - 3. Provide ten (10) years of the manufacturer's registered written replacement/repair warranty certificate covering walk-in assembly panels. Warranty to cover defects in material and workmanship. Warranty to cover labor costs for the first year.
  - 4. Provide two (2) year parts and labor warranty for **all parts/components (including third-party components that may be utilized) (including freon)**, walk-in cooler(s), and freezer(s) not otherwise covered herein.
- F. **All above-stated warranty periods are from the date of Substantial Completion**. All replacement parts due to a warranty call should be the same quality as the original, or better if the original were defective. Replacement parts should be of domestic origin where possible.

## 1.9 SUBMITTAL DATA

- A. **All submittals must be received, reviewed, and approved as noted prior to equipment procurement. If any equipment is procured prior to this process, it is on the KEC to replace any equipment, accessories, or other components that may not meet the specifications or design intent for the facility, including all costs associated with rectifying the errors made in procuring the equipment before this critical process.**
- B. Special Requirements: The following are in addition to any general requirements given elsewhere in the Documents.
- C. Submittal Requirements:
  - 1. Kitchen Equipment Contractor to furnish all submittals via PDF, drawings to be scaled per General Specifications and provided in Three (3) submittal packages.
  - 2. Foodservice Design Professionals requires the below-listed business days for each package submitted. Packages are to be submitted within 14 days between each issued package. Each package should contain individual submittal sets.

- a. Package One to include (2) Individual sets: 10 Business Days for Review
  - i. Equipment rough-in
  - ii. Equipment Brochure
- b. Package Two to include (3) Individual sets: 10 Business Days for Review
  - i. Exhaust Hoods
  - ii. Walk-in Cold Storage Assemblies
  - iii. Refrigeration
- c. Package Three to include (4) Individual sets: 15 Business Days for Review
  - i. Custom Fabrication
  - ii. Serving Counters
  - iii. Merchandising Equipment
  - iv. Miscellaneous Submittals
- D. Submittals to be identified with the below-listed file name structure:
  - 1. 11 40 00-1 EQUIPMENT BROCHURE
  - 2. 11 40 00-2 EQUIPMENT ROUGH-IN PLANS
  - 3. 11 40 00-3 CUSTOM FABRICATION
  - 4. 11 40 00-4 SERVING COUNTER
  - 5. 11 40 00-5 EXHAUST HOODS
  - 6. 11 40 00-6 WALK-IN COLD STORAGE ASSEMBLY
  - 7. 11 40 00-7 REFRIGERATION
  - 8. 11 40 00-8 BEVERAGE MERCHANDISER
- E. Package One (1) requires both submittals: Brochure and Rough-in plans. **If not sent together, the submittal will be rejected.**
- F. Foodservice Design Professionals (FDP) will notate all submittals in RED. Architects and General contractors will be notated in color per their direction.
- G. If hard copy submittals are required, Kitchen Equipment Contractor will furnish all copies to the specified trades as required.
- H. If discrepancies, missing information, or incorrect information occur within the documents, Kitchen Equipment Contractor is to seek clarification or note the need for further direction on submittals. The Kitchen Equipment Contractor is to bid the higher of the discrepancies. *Refer to Section 1.3 SCOPE OF WORK: Subsection D.*
- I. Brochure Format (for regularly manufactured equipment and components):

1. Front and rear protective cover with labeled project name.
  2. Brochure index: Indicate Functional Area/Room number, item number, quantity, description, and manufacturer.
  3. A separate flysheet for each component or item of equipment, indicating item number, name, quantity, manufacturer, optional equipment, modifications, special instructions, and utility requirements. Any equipment or assembly containing more than one buyout sub-assembly or component shall have the second item listed in parenthesis beside the primary item name—for example, Serving Counter (hot food well).
  4. Catalog specification sheet with all options notated on the specification sheet and manufacturer's drawing.
- J. Shop Drawings (Rough-In Drawings):
1. Separate drawing sheets: same size as Contract Drawings (Contract Drawings are not to be traced or reproduced). Submittal drawings are to be provided by Kitchen Equipment Contractor and not copied or reproduced from Contract Documents. Any reproduced submittal drawings will be rejected.
  2. 1/4" scale drawing of fixed/movable food service equipment and prefabricated Walk-in assemblies with itemized schedules.
  3. Special Conditions Drawings, sizing, and locating the following conditions:
    - a. Slab depressions, cores, sleeves, or block-outs (walk-in assemblies, drain trenches, piping, etc.).
    - b. Concrete or masonry platforms.
    - c. Pipe sleeves or roof jacks.
    - d. Wall openings or block-outs for pass-through equipment, recessed control panels, in-wall fire-protection system components, etc.
    - e. Blocking grounds or anchor plates required in walls for equipment support/attachment.
    - f. Above-ceiling hanger assemblies for support of exhaust hoods, ceiling-mounted pot racks, etc.
    - g. Access panels in walls or ceiling for service of equipment.
    - h. Ceiling pockets or recesses for unusually high equipment.
    - i. In-wall carriers for wall-hung or cantilevered equipment.
  4. Electrical Rough-In Drawing
  5. Plumbing and Mechanical Rough-In Drawing
  6. Required information:
    - a. All fixed and portable food service equipment shown on Contract Drawings.
    - b. All prefabricated Walk-In Assemblies and Conveyor/Dishtable Assemblies shown on Contract Drawings.

- c. All general-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices, not in this Section.
  - d. All Rough-In Drawings: Fully dimensioned from engineering benchmark (column lines, when provided) and finished-room surface to the point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical, and plumbing services.
  - e. Connection number/tag system and symbols: Identical to Contract Drawings.
- K. Shop Drawings (Manufacturer's and Fabricator's):
- 1. Sheet Size: Identical to Contract Drawings, drawn or plotted at a 1/4" scale for plan view, 1/2" for elevations, and 1 1/2" for sections and construction details.
  - 2. Included information: The item number, name, and quantity.
  - 3. Construction details, sections, and elevations to reflect the requirements of the Specifications and Drawings.
  - 4. Indicate adjacent walls, columns, and equipment.
  - 5. Indicate plumbing and electrical schematic drawings for equipment such as conveyors, waste systems, self-cleaning exhaust hoods, exhaust hood fire protection systems, and fabricated fixtures with a single electrical or plumbing connection.
  - 6. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer, including panel size and location to permit easy lubrication, adjustment, or replacement of all moving parts.
- L. All equipment and engineering rough-in plans sheet numbers are to match the contract documents. All equipment item numbers and engineer item numbers located on the schedules are to match the contract documents. All engineering requirements must be updated to accommodate the provided equipment and match the contract documents. The Kitchen Contractor coordinates any MEP revisions to accommodate the supplied and proposed equipment. The Kitchen Equipment Contractor is responsible for any costs associated with equipment substitution.
- M. Foodservice Design Professionals (FDP) drawings and schedules are not to be copied in any way. Any replicated drawings of Foodservice Design Professionals (FDP) will be rejected.

#### **1.10 SERVICE MANUAL**

- A. Three copies bound in 1 1/2" hardback, three-ring binders (as many volumes as required by the scope of the project) with the same data as the brochure after installation (Refer to "Submittal Data"). Provide separate service manuals for each independent area within the project scope (Main Kitchen, Culinary, Concession, etc.).
- B. Each Volume: Section for maintenance of finish materials (e.g., stainless steel, plastic laminates, FRP, Plexiglas, etc.).
- C. Catalog specification sheet and/or manufacturer's shop drawings, including wiring diagrams when applicable.

- D. Each Volume: Index of items, manufacturer's operating/maintenance information, replacement parts data, list of all product warranties, and price lists. Provide the name, title, and address of personnel at each respective manufacturer and service personnel to be contacted for spare/replacement parts and service after the warranty period.
- E. To the greatest extent possible, provide two copies of the manufacturer's instructional video cassettes for operating, maintenance, and equipment service.
- F. Internally subdivide binder contents with permanent page dividers, logically organized by equipment item number or manufacturer name, with tab titling printed under reinforced, laminated plastic tabs.
- G. Electronically submitted manuals must follow the formatting requirements listed above.
- H. **Service Manual to be provided to the owner before kitchen equipment demonstration.**

**1.11 VERIFICATION AND COORDINATION OF PROJECT / DATA**

- A. Utilities Rough-in Drawings and field verifications are to be completed within four weeks after receipt of notice-to-proceed. Review Contract Drawings and Submittal Data for accuracy and completeness and notify Architect of conflicts and proposed adjustments. Coordinate work with other sub-contractors.
  - 1. KEC to provide on-site field verification of all underground utilities before pouring concrete for capacity and location and coordinate with General Contractor. Submit a review to Architect and General Contractor. If rough-ins need to be relocated, KEC will compensate other trades for the required relocation.
  - 2. KEC to provide on-site field verification of all other utility connections and locations and coordinate with General Contractor. Submit a review to Architect and General Contractor.
- B. On-Site Inspection Reports
  - 1. Before concrete pour: The Kitchen Equipment Contractor is to submit a copy of the report below to the Architect, General Contractor, and Foodservice Design Professionals (FDP) within 24 hours of the inspection. The form to be submitted is contained within these General Specifications.
  - 2. Before delivery of equipment: The Kitchen Equipment Contractor is to submit a copy of the report below to the Architect, General Contractor, and Foodservice Design Professionals (FDP) within 24 hours of the inspection. The form to be submitted is contained within these General Specifications.





FOODSERVICE DESIGN PROFESSIONALS

**On - Site Inspection Report**  
**Prior to Concrete Pour**

Inspection Date \_\_\_\_\_ Project Name \_\_\_\_\_

Project Location \_\_\_\_\_

Inspector's Name \_\_\_\_\_ Company \_\_\_\_\_

Inspector's Contact Number \_\_\_\_\_ Email \_\_\_\_\_

Architectural Firm \_\_\_\_\_ Project Architect \_\_\_\_\_

Architect's Contact Number \_\_\_\_\_ Email \_\_\_\_\_

General Contractor \_\_\_\_\_ Project Manager \_\_\_\_\_

G.C. Contact Number \_\_\_\_\_ Email \_\_\_\_\_

Food Service Consultant Foodservice Design Professionals, LLC Project Manager \_\_\_\_\_

Contact Number 281.350.2323 Email \_\_\_\_\_

An on-site Inspection to verify the location of UNDERGROUND utilities was conducted on this date. The following conditions were observed and brought to the attention of the General Contractor. (KEC is to provide a written description and copy of the Utility Plan indicating the corrective action required).

1. What difficulties were encountered?

Inspector's Initials \_\_\_\_\_

This Inspection Report is the responsibility of the Kitchen Equipment Supplier  
and the General Contractor. Coordination between the two parties is mandatory.

**Neither the Architect nor FDP need to be present at these inspections.**

EMAIL A COPY OF THIS REPORT AND ANY ADDITIONAL INFORMATION TO THE  
ARCHITECT, GENERAL CONTRACTOR AND FOODSERVICE DESIGN  
PROFESSIONALS, LLC.



## CSA INSTALLATION APPROVAL REPORT

Report Date \_\_\_\_\_ Project Name \_\_\_\_\_

KEC Firm \_\_\_\_\_ Phone Number \_\_\_\_\_

Contact Name \_\_\_\_\_ Email \_\_\_\_\_

☐ Walk-In panels are installed square, plumb, and level. Inspected prior to interior concrete pour.

☐ Ceiling panels are installed flush and tight to wall panels with undamaged gasket material. Any signs of condensation at joints or walls should be reported to FDP and addressed immediately. Caulk at panel seams will not be an acceptable solution.

☐ All cam-locks are engaged, and buttonholes are in place.

☐ Gaps under the screed or floor angle (due to shimming) are entirely sealed to the slab.

☐ Penetrations in the ceiling or wall panels are insulated and sealed.

☐ Weatherproofing / thermal barrier material is installed.

☐ All sharp edges of metal doors and diamond treadplate are clean of sharp edges and deburred.

☐ Door bumper or wall protection is installed and located as to prevent damage of door to adjacent walls.

☐ Cove base installed at all wall bases internal and external of walk-in.

☐ Door systems are correctly installed, and the door is self-closing and seals around the opening perimeter and at the floor threshold. Threshold has a smooth and level transition.

☐ Upon completion of the electrical connections, confirm the final operation of the IC/IC+ control, door heaters and light switches.

☐ Entrapment hardware and alarm systems are installed and functioning.

KEC SIGNATURE \_\_\_\_\_

COMMENTS \_\_\_\_\_

\_\_\_\_\_

EMAIL A COPY OF THIS REPORT AND ANY ADDITIONAL INFORMATION TO THE  
ARCHITECT, GENERAL CONTRACTOR AND FOODSERVICE DESIGN  
PROFESSIONALS, LLC.



FOODSERVICE DESIGN PROFESSIONALS

## On - Site Inspection Report

Prior to Delivery of Equipment

Inspection Date \_\_\_\_\_ Project Name \_\_\_\_\_

Project Location \_\_\_\_\_

Inspector's Name \_\_\_\_\_ Company \_\_\_\_\_

Inspector's Contact Number \_\_\_\_\_ Email \_\_\_\_\_

Architectural Firm \_\_\_\_\_ Project Architect \_\_\_\_\_

Architect's Contact Number \_\_\_\_\_ Email \_\_\_\_\_

General Contractor \_\_\_\_\_ Project Manager \_\_\_\_\_

G.C. Contact Number \_\_\_\_\_ Email \_\_\_\_\_

Food Service Consultant Foodservice Design Professionals, LLC Project Manager \_\_\_\_\_

Contact Number 281.350.2323 Email \_\_\_\_\_

An on-site Inspection to verify the location of INSTALLED utilities was conducted on this date. The following conditions were observed and brought to the attention of the General Contractor. (KEC is to provide a written description and copy of the Utility Plan indicating the corrective action required).

1. What difficulties were encountered?

Inspector's Initials \_\_\_\_\_

This Inspection Report is the responsibility of the Kitchen Equipment Supplier  
and the General Contractor. Coordination between the two parties is mandatory.

Neither the Architect nor FDP need to be present at these inspections.

EMAIL A COPY OF THIS REPORT AND ANY ADDITIONAL INFORMATION TO THE  
ARCHITECT, GENERAL CONTRACTOR AND FOODSERVICE DESIGN  
PROFESSIONALS, LLC.

- C. Review critical systems/components for application, performance, and capacity and submit calculation worksheets with the initial submission of brochure/rough-in drawings, with all proposed adjustments noted, including:
  - 1. Exhaust hood removal/supply air volume, velocity, static pressure, duct collar sizes, and locations.
  - 2. Refrigeration Systems (compressor, condenser, and evaporator) capacities/sizes, quantities, and refrigerant piping distances/sizes.
  - 3. Exhaust Hood Fire Suppression Systems (nozzle locations, air handler, fuel interlocks, piping/distance limitations).
  - 4. Locations of Vacuum Breakers.
  - 5. Conformance of Refrigerated Components/Equipment with HACCP Guidelines (e.g., salad/sandwich pans, upright/open refrigerator cabinets, salad bars) with HACCP Guidelines.
  - 6. Gas and water line sizes and manifold configurations.
  - 7. Diameter and length of flexible connector lines for fixed/movable gas appliances.
  - 8. Fabricated Equipment load center panels (individual and total amperage calculations and circuit balance).
  - 9. ADA compliance of workstations, service positions, passageways, etc.
- D. Ceiling mounted appliances/fixtures: Verify and coordinate dimensions/location of support framing/hangers with the General Contractor—all material and installation below 12'-0" AFF: Section 11 40 00.
- E. Dimension Responsibility: Obtain actual or guaranteed measurements for the proper equipment fit. All dimensions indicated in Contract Documents are approximate and are as accurate as can be determined at the time. Field-check all horizontal/vertical measurements and conditions at the building before fabrication or delivery of equipment and notify the Architect of all conflicts or deviations from the dimensions shown.
- F. Checking Dimensions at Site: Before ordering any materials or doing any work, verify all measurements of the building and be responsible for their correctness. No extras will be allowed for variations from drawings in existing conditions or work performed under this contract. Any discrepancies found shall be submitted to the Architect for instructions before proceeding.
- G. Scheduling to Fit Openings: Should it become necessary to schedule the construction of walls or partitions before delivery of fixed equipment, the equipment must be fabricated for passage through finished openings. Maintain close contact with the project and be cognizant of all conditions, including vertical handling limitations within the building (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor and Project Team.
- H. Refrigerated and Dry Storage Areas: Verify and coordinate dimensions to accommodate scheduled modular shelf sections. Notify Architect of the variance between the Contract Documents and actual conditions.

- I. Color/Pattern Selections: Submit selection samples of solid polymer products, plastic laminate, paint or stain finishes, and vinyl-coated surface material of equipment as selected by the Owner.
- J. Movable Equipment Interface: Rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers) required to fit through or into fixed equipment (roll-in refrigerators, counter bodies, etc.) is to be reviewed and coordinated for compatibility at the time initial of shop drawing submittal. Indicate conflicts and proposed adjustments.
- K. Relocation of Work: Relocate or re-route work as required to coordinate related items free of charge if no extra work is involved.
- L. **Kitchen Equipment Contractor must provide FDP with the food service equipment lump sum pricing (including material and labor) after the contract has been executed and before submittals are provided to FDP. This information is critical to FDP for accounting/billing purposes.**

#### **1.12 EQUIPMENT FURNISHED / INSTALLED BY OTHERS**

- A. Obtain and coordinate utility requirements of Owner-Furnished/Owner-Installed (OF/OI) equipment with the building utilities and rough-in drawings/provisions.
- B. Coordinate physical data of OF/OI appliances or equipment and incorporate information into Submittal Drawings. Vendor- or Purveyor-Furnished equipment (e.g., coffee/tea equipment): same as OF/OI.

#### **1.13 WORK INSTALLED BUT FURNISHED BY OTHERS**

- A. Coordinate delivery/installation schedule of Owner-Furnished/Contractor-Installed (OF/CI) equipment with the Owner at least ninety (90) days before equipment requirement.
- B. Obtain and coordinate utility requirements of OF/CI equipment with the building utilities and rough-in drawings/provisions.
- C. Receive at the job site and fully incorporate into installation procedures as if furnished under this Section.

### **PART 2 - PRODUCTS**

#### **2.1 FABRICATED FIXTURES MATERIAL / COMPONENTS**

- A. Stainless steel sheets or shapes: 18-8, Type 302, polished to 180 grit No. 4 finish.
  - 1. Stainless steel joints and seams: Heli-arc welded, free of pits and flaws, ground smooth, and polished to a No. 4 finish.
  - 2. The "grain" direction of horizontal stainless-steel surfaces: Longitudinal, including the backsplash. The polishing procedure at right-angle corners of fixtures shall provide a mitered appearance.
- B. Galvanized Iron Sheets: Armco copper bearing Zinc Grip or Zinc Grip/Paint Grip.
  - 1. Galvanized iron joints and seams: Arc-welded, free of pits, flaws, and ground smooth.

2. Galvanized sheets or shapes: Washed with mineral spirits and painted with Rust-Oleum gray semi-gloss enamel.
- C. Sound Deadening: Schnee Butyl Sealant ½" wide rope positioned continuously between all frame members or contact material and underside of stainless-steel surface (sinks, tabletops, food wells, over shelves, and undershelves). Tighten stud bolts for maximum compression of sealant and trim excess.
- D. Plastic Laminates: Color/pattern selected by Architect, in 1/16" thickness for flat surfaces: 1/32" thickness for radiused surfaces. Plastic laminates and adhesives must be NSF-approved (Standard No. 35).
- E. Solid Polymer products: Color/pattern/material selected by Architect in thickness as specified. Solid Polymers and adhesives must be N.S.F. approved (Standard No. 51).
- F. Casters:
  1. Fabricated fixtures with "Open Base" construction: Jarvis and Jarvis Model No. 5-405-113P-NSF swivel casters with grease seals on forks and wheels; Zerk fitting in swivel; two casters: Model No. E-75 Verti-Lock brakes. All casters: B-7" rolling bumpers with stainless steel top discs.
- G. Cutting Boards: 1/2" thick Read Products, Inc. "Richlite" cutting board, size as indicated.
- H. Identification Plates, Labels, Tags:
  1. Prohibited Information: Names of suppliers, fabricators, and contractors.
  2. NSF Labels: Required on all pieces of equipment.
  3. Required Information: Function or purpose of controls such as display light switches, food warmer controls, etc.
  4. Plate Construction: Engraved phenolic plastic, secured to equipment with epoxy cement or stainless-steel screws. Furnish samples.

## **2.2 PLUMBING / MECHANICAL REQUIREMENTS**

- A. Plumbing Fittings and Components: Furnished under this Section as follows:

Note: Fitting and components described in Items 1, 2, 3, 4, and 5 are furnished loose by 11 40 00 for final installation and connection by Division 22.

1. Control valves and appliance pressure regulators for water, gas, steam, and vacuum breakers: wherever required on food service equipment (chrome-plated where exposed).
2. Faucets and drains with and without connected overflows (unless otherwise indicated) for all sinks.
3. Specialty food service water-fill faucets, hose bibbs, or hose assemblies indicated in drawings/specifications.
4. Wade Model No. W-10 Shock-Stop shock absorbers for all food service equipment with quick-opening or solenoid-operated water valves.

5. Dormont Series Water Quick Disconnect hose, diameter per water connection size requirements, with safety fitting, w/coiled restraining device, full port ball valve, antimicrobial coating, lifetime warranty.
  6. Extensions of indirect waste fittings to open-sight floor sink or floor drains from sinks, under bar equipment, and food-holding components of serving counters (e.g., cold pans, hot food wells, refrigerator/freezer coils not equipped with condensate evaporators) furnished and installed by Division 22. Drains: All drains to be type 'K' Copper – Paint with aluminum paint where exposed. **Div. 22 to ensure a minimum air gap of 1" and not less than twice the effective opening of the indirect waste pipe, per code. Div. 22 to ensure all drain lines are centered over floor sink grate openings and no water splashes on the floor.**
  7. Piping brackets and supports beneath fabricated equipment.
  8. Closed Base Bodies: Removable 18-gauge stainless steel closure panel at plumbing penetrations under the top.
  9. Control valves on Open Base fixtures: Mounted on a 14-gauge stainless steel gusset-shaped panel with h 3½" setback from the countertop edge/rim to the face of the control handle.
  10. Fill hose/faucet at support pedestals or Closed Base Body: Installed in a 15" x 18" x 5" deep recessed mounting panel. Panel bottom: sloped on a 60° angle, with 3/8" stainless steel rod hanger-bracket for the hose.
  11. Provide filtration option as shown on contract documents (a, b, c, or combination thereof):
    - a. In-line Water Filter System:
      - i. Everpure System filters for coffee/tea brewers, icemakers, water chillers, convection steamers, and beverage systems. They should be sized per the manufacturer's recommendation.
    - b. Remote Central Water Filter System.
    - c. Remote and/or In-line Reverse Osmosis system.
- B. Final Plumbing Connections Provisions:
1. Fabricated equipment containing components, fittings, and devices indicated on food service connection drawings to be connected to the building systems: each component, fitting, or group thereof pre-piped to a utility compartment for final connection by Division 22. Refer to drawings for capacities.
  2. Field-assembled equipment (e.g., prefabricated walk-in assemblies, exhaust hoods, ware wash machines, convection ovens, etc.): plumbing components completely interconnected under this Section for final connection arrangements indicated on Utility Connection Drawings.
  3. All plumbing final connection points of equipment shall be tagged, indicating the following:
    - a. Item number
    - b. Name of devices or components

c. Type of utility (water, gas, steam, drain, chilled water)

- C. Refer to Section 1.4: OTHER DIVISIONS/CONTRACTORS RELATED WORK; Sub Sections E. Plumbing and F. Mechanical for additional information.

## **2.3 FOOD SERVICE EQUIPMENT REFRIGERATION SYSTEMS**

- A. Install complete with all refrigerants, oil, dials, dehydrators, gauges, and controls required for the system's proper operation.
- B. Self-contained or factory-installed compressors: Check and adjust to the proper operating temperature prescribed by FDA/HACCP.

## **2.4 PLUMBING TRIM**

- A. Faucets: Furnished for all sinks or equipment requiring open water supply.
- B. Fill Faucets: Furnished for appliances requiring open water supply.
- C. Drain Fittings: Furnished for all sinks or equipment requiring removal of liquids. Install specified chrome-plated or stainless-steel fittings in die-stamped openings with washers and locknuts. The solder may be used as a sealer but shall not be applied to the top surface of the drain fittings.

## **2.5 ELECTRICAL REQUIREMENTS**

- A. All electrical systems, components, and accessories within the work of this Section: Certified to be in accordance with NEC 70.
- B. Electrical Fittings and Components: Furnished under this Section as follows. Coordinate food service equipment loads, voltage, and phase with the building system and confirm any existing or OF/OI equipment requirements.
- C. Cord and Caps:
1. Coordinate all food service equipment cord/caps with related receptacles.
  2. All 120, 120/208, and 208 volts "plug-in" equipment shall have Type SO or SJO cord and plug with ground wire fastened to the frame/body of the item.
  3. Cord lengths for fixed equipment: Adjusted to eliminate loose-hanging excess.
  4. All non-fixed plug-in "buy-out" equipment: Hubbell configuration and ratings as required.
  5. All mobile electrical support equipment (heated cabinets, dish carts, etc.) and counter appliances mounted on mobile stands (mixers, food cutters, toasters, coffee makers, microwave ovens, etc.): 8'-0" cord length with cord-hanger strap secured to the rear of equipment or mobile stand.
- D. Switches and Controls:
1. Each motor-driven appliance or electrically heated unit: Equipped with a control switch or starter per Underwriters' Laboratories, Inc., with low-voltage and overload protection.
  2. Disposer controls recess-mounted in the wall: External fittings and accessories removed from the enclosure and furnished with 12-gauge stainless steel perimeter



angle flange with welded corners. Install control at 4'-0" AFF to the bottom of the enclosure.

3. Disposer controls recess-mounted in counter-splash risers: External fittings and accessories removed from NEMA 4 enclosure and furnished with 12-gauge stainless steel perimeter angle flange with welded corners. Install control at 3'-0" AFF to the bottom of the enclosure. Provide the panel with a 60" long Seal-Tite electrical conduit from the bottom of the control panel for final field connections under Division 26.
4. Equipment that is not provided with built-in circuit breakers or fused terminal block and is indicated on Utility Connections Drawings to be directly connected to the building electrical system: a NEMA 4 stainless steel disconnect switch furnished and installed by Division 26.
5. All remote manual starters, disconnect switches, magnetic contactors or starters, and push-button stations: NEMA Type 4 enclosure; NEMA Type 1 enclosure only when installed in a Closed Base Body.

**E. Heating Elements:**

1. Electrically heated equipment: Thermostatic controls.
2. Water heating equipment: Equipped with positive low water shut-off.

**F. Receptacles and Switches:**

1. Receptacles installed in vertical panels of support pedestals or Closed Base Bodies: installed in 12" x 8½" x 3" deep recessed mounting panel sloped at a 60° angle and turned up to the top of the opening.
2. Pre-wire receptacles in closed base fixtures to a junction box installed within 6" from the bottom of utility or compressor compartments.
3. Receptacles mounted on Open Base fixtures: Installed on a 12" x 10½" x 4½" deep 14-gauge stainless steel panel with returned ends and sloping recess—secure panel to the underframe of fixture top.
4. Pre-wire receptacles on open base fixtures to a junction box secured to a leg or mounted on the underside of the lower shelf. Vertical runs of wiring: Made in rigid conduit or within the tubular leg.
5. Receptacles installed in/on-fabricated equipment: Hubbell, Inc. assemblies horizontally mounted in a metal box with stainless steel cover plate.
6. Switches installed in/on-fabricated equipment: Hubbell, Inc. with metal box and stainless-steel cover plate. Switches: pre-wired to the controlled device and a junction box installed within 6" from the bottom of the utility or compressor compartment. All refrigeration system switches: Installed within the compressor compartment near the door opening.
7. Load centers installed in/on fabricated equipment to have all fixture components pre-wired to the load center with balanced phase loading. Load center: Ready for final connection by Division 26 and flush-mounted within the utility compartment rear panel, set back 8" from the access door. All breaker/device information will be typewritten on the circuit schedule in the load center door (number corresponding breaker/device) with an enclosed schematic wiring diagram of fixture components.

8. All receptacles are to be pre-wired to the cord and plug assembly and routed through the over-shelf post at all island equipment locations unless specified otherwise.

**G. Light Fixtures:**

1. Light fixtures with lamps installed in/on fabricated or field-assembled equipment: pre-wired to a junction box for final connection (continuous-run fixtures when indicated).
2. LED Display Light: Install light fixtures full-length of Display Stand and Serving Shelf with stud bolts and pre-wire through support posts to an apron-mounted switch.
3. Heat Lamps: Installed to the underside of serving shelf assemblies. When multiple 24" heat lamps are specified, provide maximum length heat lamp chassis. Install all switches remotely from lamps.
4. **Walk-in assembly LED Light Fixtures: Furnished by Section 11 40 00, final installation by Div. 26. All electrical wiring and conduit, provided by Div. 26, electrically connected through the Vapor Proof light fixture base connection, located on the interior door header—all Conduit to be Seal-tight conduit. Door frame wiring stubs out the top of panels 8" in flexible conduit for final connection by the electrical contractor. All horizontal conduits: below ceiling panels. All lighting fixtures will be wired from inside the assembly—no penetrations through the ceiling panels. Seal-sleeved penetrations are airtight at both sides of the panel. KEC is responsible for verifying that trade contractors seal all penetrations.**

**H. Final Electrical Connection Provisions:**

1. Fabricated equipment containing electrically operated components or fittings indicated on Utility Connections Drawings: Direct connected, with each component, fitting, or group pre-wired to a junction box for final connection by Division 26. Refer to drawings for circuit loading.
2. Fabricated equipment containing electrically operated components and devices indicated: Circuit-breaker load center with each component or device pre-wired to a separate circuit breaker for balanced phase loading and single final connection by Division 26.
3. Field-assembled equipment (e.g., prefabricated walk-in assemblies, exhaust hoods, ware wash machines, etc.) shall have electrical components completely interconnected in this Section for final connection arrangements as indicated on Utility Connection Drawings by Division 26.
4. Pre-wire the following groups of walk-in assembly electrical devices to a top-mounted junction box for final connection by Division 26 per compartment grouping (unless otherwise indicated).
  - a. Light fixtures and switches; heated pressure-relief ports.
  - b. Door/jamb heaters.
  - c. Evaporator fans, defrost elements and drain line heaters.
5. All electrical final connection points of equipment shall be tagged, indicating the following:
  - a. Item number.

- b. Name of devices on the circuit.
- c. Total electrical load.
- d. Voltage and phase.
- I. Lamps: in all food service equipment containing light fixtures. Refrigerator or heated cabinets: All exposed LED lamps above or within a food zone: Shat-R-Shield lamps or standard lamps, sleeved with end caps.
- J. Refer to Section 1.4: OTHER DIVISIONS/CONTRACTORS RELATED WORK; Subsection F. Division 26 (Electrical) for additional information.

## **2.6 PRE-APPROVED KITCHEN EQUIPMENT CONTRACTORS**

- A. Only the following named Subcontractors and those approved later, if any, are approved for inclusion in the Contractor's Bid.
- B. **Any contractor requesting inclusion within this bid must submit AIA form 305 a minimum of 14 days before the bid date for review or as required by Architect.**
  - 1. Stafford Smith, Mr. JP Garcia, 7129 North Loop East, Houston, TX 77028, Phone: 713.892.5001, Email: [jpgarcia@staffordsmith.com](mailto:jpgarcia@staffordsmith.com)
  - 2. Texas Metal Equipment Company, Mr. Travis Andrews, 23518 Coons Road, Tomball, Texas 77375, Phone: 713.466.8722, Email: [tandrews@tmeco.com](mailto:tandrews@tmeco.com)
  - 3. Kirby Restaurant Supply, Mr. Brian Kernan, 809 S. Eastman Road, Longview, Texas 75602, Phone: 903.757.2723, Email: [briank@kirbysupply.com](mailto:briank@kirbysupply.com)
  - 4. Mission Restaurant Supply, Mr. Robert Snoddy, 1126 S. St. Mary's Street, San Antonio, Texas 78210, Phone: 832.970.4020, Email: [roberts@missionrs.com](mailto:roberts@missionrs.com)
  - 5. Kommercial Kitchens, Mr. Terry Woodard, 13544 East Fwy., Houston, TX 77015, Phone: 409.769.1199, Email: [terry@kommercialkitchens.com](mailto:terry@kommercialkitchens.com)
  - 6. Supreme Fixtures Co., Inc., Mr. Tim Hampel, 11900 Vinny Ridge Road, P.O. Box 193655, Little Rock, AR 72219, Phone: 501.455.2552, Email: [tim@supremefixture.com](mailto:tim@supremefixture.com)
  - 7. Amundsen Commercial Kitchens, Mr. Lewis Beville, 105 Montie, Longview, TX 75604, Phone: 903.576.6354, E-mail: [lewis@afeok.com](mailto:lewis@afeok.com)

## **PART 3 - EXECUTION**

### **3.1 DELIVERY AND INSTALLATION**

- A. Supervision: Provide a skilled and proficient foreman or supervisor who shall remain on the job during the entire installation.
- B. Delivery: Coordinate with the progress of construction and Owner's operation schedules. Unless otherwise instructed and documented by Owner or General Contractor, the following procedures apply:
  - 1. Field-assembled fixed equipment integrated into the structure (e.g., walk-in assemblies, exhaust hoods, drain trench/grate assemblies, conveyor systems, ceiling-mounted

- utensil racks) are to be sent to the job site when directed by the General Contractor and installed or protected accordingly.
2. All other Fixed Equipment: delivered after completion of work on adjacent finished ceilings, lighting, finished floor, wall systems (including painting), and painted gas lines.
  3. Major Movable Equipment: delivered, when possible, to inventory in a secured area for interim job-site storage or, if the secured area is unavailable when fixed equipment installation/clean-up has been completed.
  4. Minor appliances and loose items (e.g., pans, covers, flatware containers, etc.) should be delivered only when the Owner is prepared to receive and inventory such items.
- C. Installation: performed by the manufacturer of custom fabricated fixtures.
1. Assemble, square, level, and ready all items for the final utility connections.
  2. Cut neatly around obstructions to provide sanitary conditions.
  3. Where gaps of  $\frac{1}{4}$ " or less occur adjacent to or between equipment, insert rope backing and smoothly apply General Electric construction sealant Series SE-1200 silicone mastic (clear color). Mask both sides of the gap for neat sealant application and remove excess. If space exceeds  $\frac{1}{4}$ ", neatly install 18-gauge stainless steel trim molding of proper shape with concealed attachment. Use epoxy cement or "Z" clips wherever possible to secure stainless steel trim. Exposed edges or corners of trim: eased and smooth.
  4. Refrigeration coil drain line runs to an indirect drain connection greater than 2" from the face of the wall or panel: Either of the following field procedures:
    - a. Trench the floor and provide a 6" wide x 2" deep 16-gauge stainless steel sloping (-1" to -2") trough from the face of the cooler/freezer wall to the body of the floor sink/floor drain. Trough: turned up 4" at the wall;  $\frac{3}{4}$ " flange with  $\frac{1}{2}$ " turndown at both long sides. Set trough in waterproof mastic and seal 1" OD drain tube penetration into floor sink/floor drain at -2 $\frac{1}{2}$ " BFF. Patch the floor to match adjacent material/surface.
    - b. Provide 12" x 6" x 2" deep 16-gauge stainless steel condensate pan mounted to cooler/freezer wall at 6" AFF clear. Trench the floor and install a 1" OD drain line from the bottom of the pan to the body of the floor sink/drain. Slope drain line  $\frac{1}{4}$ " per foot and seal all connections watertight. Patch the floor to match adjacent material/surface.
- D. Protection of Work:
1. Fabricated fixtures: Fiberboard or plywood taped to tops and exposed body panels/components.
  2. Manufactured Equipment: Fiberboard or plywood taped as required by equipment shape and installation-access requirements.
  3. Prohibited use of equipment: Tool and materials storage, workbench, scaffold, stacking area, etc.
  4. Damaged Equipment: Immediately documented and submitted to the Owner with the Contractor's recommendation of action for repair or replacement and its impact on the Project Schedule and Contract Amount, if any.

**3.2 CLEAN AND ADJUST**

- A. Clean up and remove all debris from this Work from the job site as the installation progresses.
- B. Lubricate and adjust drawer slides, hinges, and casters.
- C. Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.
- D. Clean or replace faucet aerators and line strainers.
- E. Touch-up damage to painted finishes.
- F. Start up and check the operation of all refrigeration systems for at least 72 hours before acceptance.

**3.3 EQUIPMENT START-UP/DEMONSTRATION**

- A. Carefully test, adjust, and regulate all equipment following the manufacturer's instructions and certify in writing to the Owner that the installation, adjustments, and performance are in full compliance.
- B. Provide the Owner or food service Operators with a thorough operational demonstration of all equipment and furnish instructions for general and specific care and maintenance. Coordinate and schedule selected equipment items and attendees with the Owner at least two weeks before the demonstration starts.

**3.4 FINAL OBSERVATION**

- A. Final observation will be made when the Contractor certifies that they have completed their work, thoroughly reviewed the installation/operation of each item in the contract and found it to comply with the Construction Documents.
- B. Repetitive final observations (more than two) and all costs associated with it which may be incurred due to the Contractor's failure to comply with the requirements of this Article will be invoiced to this Contractor on a \$70.00/hr and expense basis.

**PART 4 - EQUIPMENT SCHEDULE**

- 4.1 REGULARLY MANUFACTURED EQUIPMENT/COMPONENTS:** Standard finishes and accessories unless specifically deleted or superseded by the Contract Documents.
- 4.2 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT:** Arrangement and configuration as shown on Plans, Elevations, Detail Drawings, and outlined in Specifications.
- 4.3 REFER TO DRAWINGS:** For unit quantities and plumbing, electrical or mechanical provisions are required, including the manufacturer's optional voltages, wattages, burner capacities, etc.
- 4.4 REFER TO PART 2 – PRODUCTS:** For accessories, fittings, requirements, and procedures related to the listed buy-out and fabricated equipment.
- 4.5 ALTERNATE MANUFACTURER REQUIREMENTS:** A specific product manufactured by the listed pre-approved equals shown under Section 4.7 Food Service Equipment are acceptable only if the specific product can evidence compliance with the specified line items and the contract documents (Refer to Section 1.6; Sub-Section A.).
- 4.6 RE-USED EXISTING EQUIPMENT IF PROVIDED IN THIS PROJECT**
- A. Existing equipment scheduled for re-use is to be inventoried and documented that equipment is in operating condition once Kitchen Contractor has taken ownership.
  - B. Provide pictures of all equipment once inventoried and issue them to the architect to ensure that equipment has not been damaged.
  - C. Verify the locations of all equipment with the owner.
  - D. Existing equipment that is to be reused may need parts or accessories for proper and complete operation. Submit a report listing all items with pricing for approval to allow complete installation.
  - E. Utility disconnection and re-connection: Under Divisions 22 and 26. Kitchen Contractor to verify utility requirements of existing equipment and coordinate with Foodservice Design Professionals (FDP) as required. If utilities shown on FDP drawings do not match the requirements of existing equipment – KEC is to relay that to FDP immediately. All utilities not scheduled for re-use must be capped and covered by required disciplines.
  - F. Disassembly, removal, transportation, and relocation: under this Section and scheduled with General Contractor. The owner's representative must be present and coordinate the date/time with the owner.
  - G. Thoroughly clean inside and out before relocation.
  - H. Review functional parts (e.g., doors, controls, heating elements, compressors, etc.) and submit a report of required repairs and cost estimates. Any finishes or equipment damaged due to construction will be repaired as required.
  - I. Existing equipment not scheduled for reuse is to be carefully removed/relocated by the Kitchen Contractor per the Owner's direction. Kitchen Contractor to coordinate the date/time with General Contractor and Owner.
  - J. Removal or replacement of existing equipment is to be scheduled for times of least interruption and inconvenience to the food service operation. Submit the proposed time frame schedule, task sequence, and process for approval before starting work.

- K. Kitchen Contractor to verify size and shape for all existing re-used equipment and coordinate with Foodservice Design Professionals (FDP) as required.
- L. Any modification(s) required/desired for re-used existing equipment to be verified by the Kitchen Contractor. Before the changes are made, all modifications must be approved by the Owner and Foodservice Design Professionals (FDP).
- M. The KEC is to verify and coordinate all the utility requirements with the construction documents as required. Refer to the general specifications regarding conflicts.

#### **4.7 FOOD SERVICE EQUIPMENT**

- A. All equipment is to have a performance check from factory-authorized personnel. Warranties will begin on the day of the performance check.
- B. All equipment and internal components should be of domestic origin where possible.
- C. Architect to verify/coordinate the finishes below:
  - 1. Walls: Ceramic Tile, Flat FRP, or Molded FRP (Smooth, Impervious, and easily cleanable as approved by local jurisdiction)
  - 2. Ceilings: Removable Vinyl Face Tile (Smooth, impervious, and easily cleanable as approved by local jurisdiction)
  - 3. Floors: Tile, Epoxy, or Rubberized flooring system (Smooth, impervious, easily cleanable and slip resistant as approved by local jurisdiction) (Coordinate floor tile transition at serving lines)
  - 4. Floors: Walk-in Assembly – Extend kitchen floor flush into Walk-in assembly with coved base
  - 5. Furr Downs above Serving Counters

ROUSE HIGH SCHOOL

ITEM NO. 109.1

ICE MAKER WITH BIN

QUANTITY 1

<b>Manufacturer:</b>	Manitowoc
<b>Model:</b>	IYF1800C/CVDF1800/F-1300SG
<b>Model:</b>	<del>IYF1800C/CVDF1000/F-1300SG</del>
<b>Size and Shape:</b>	Refer to drawings
<b>Alternate:</b>	<del>Scotsman, Hoshizaki, Follett</del>

1. Stainless steel bin.
2. Stainless steel legs.
3. Provide bin adapter kit as required.
4. Provide Luminice II Virus and Bacteria Inhibitor.
5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
7. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 60" long flex hose from filter to ice maker. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
8. Remote condenser to be 208 volt single phase. To be located in same spot as existing unit. Provide 2" insulation on refrigerant lines to and from ice maker. Provide all tubing as required for a complete system
9. Provide scope, paddle and holding racks for both
10. Coordinate installation with ceiling grids, adjust as required

END OF ROUSE HIGH SCHOOL



VISTA RIDGE HIGH SCHOOL

ITEM NO. 109.1

ICE MAKER WITH BIN

QUANTITY 1

<b>Manufacturer:</b>	Manitowoc
<b>Model:</b>	IYF1900N/JCT1500/F-1300SG
<b>Model:</b>	<del>IYF1800C/CVDF1000/F-1300SG</del>
<b>Size and Shape:</b>	Refer to drawings
<b>Alternate:</b>	<del>Scotsman, Hoshizaki, Follett</del>

1. Stainless steel bin.
2. Stainless steel legs.
3. Provide bin adapter kit as required.
4. Provide Luminice II Virus and Bacteria Inhibitor.
5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
7. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 60" long flex hose from filter to ice maker. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
8. Remote condenser to be 208 volt single phase. To be located in same spot as existing unit. Provide 2" insulation on refrigerant lines to and from ice maker. Provide all tubing as required for a complete system
9. Ice maker to be 208 volt three phase, Div. 26 to provide stainless steel disconnect switch.
10. Provide scope, paddle and holding racks for both
11. Coordinate installation with ceiling grids, adjust as required

END OF VISTA RIDGE HIGH SCHOOL

VANDEGRIFT HIGH SCHOOL

ITEM NO. 109.1

ICE MAKER WITH BIN

QUANTITY 1

**Manufacturer:** Manitowoc  
**Model:** IYF1800C/CVDF1800/F-1300SG  
**Model:** IYF1800C/CVDF1000/F-1300SG  
**Size and Shape:** Refer to drawings  
**Alternate:** Scotsman, Hoshizaki, Follett

1. Stainless steel bin.
2. Stainless steel legs.
3. Provide bin adapter kit as required.
4. Provide Luminice II Virus and Bacteria Inhibitor.
5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
7. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 60" long flex hose from filter to ice maker. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
8. Remote condenser to be 208 volt single phase. To be located in same spot as existing unit. Provide 2" insulation on refrigerant lines to and from ice maker. Provide all tubing as required for a complete system
9. Provide scope, paddle and holding racks for both
10. Coordinate installation with ceiling grids, adjust as required

END OF VANDEGRIFT HIGH SCHOOL

4.8 FOOD SERVICE EQUIPMENT

- D. The following equipment to be purchase but will be installed by Owner. Coordinate delivery address with Owner.

ITEM NO. 109A

ICE MAKER WITH BIN (CPHS)

QUANTITY 1

**Manufacturer:** Manitowoc  
**Model:** IYT1200A/F-1300SG  
**Size and Shape:** Refer to drawings

1. Stainless steel bin.
2. Stainless steel legs.
3. Provide bin adapter kit as required.
4. Provide Luminice II Virus and Bacteria Inhibitor.

5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
7. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 60" long flex hose from filter to ice maker. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
8. 208 volt single phase air cooled ice maker.
9. Provide scope, paddle and holding rack for both
10. Div. 26 to provide stainless steel disconnect switch
11. Coordinate installation with ceiling grids, adjust as required

**ITEM NO. 109B**

**ICE MAKER WITH BIN (TGHS)**

**QUANTITY 1**

**Manufacturer:** Manitowoc  
**Model:** IYF1800C/CVDF1800/F-1300SG  
**Size and Shape:** Refer to drawings

1. Stainless steel bin.
2. Stainless steel legs.
3. Provide bin adapter kit as required.
4. Provide Luminice II Virus and Bacteria Inhibitor.
5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
7. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 60" long flex hose from filter to ice maker. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
8. Remote condenser to be 208 volt single phase. To be located in same spot as existing unit. Provide 2" insulation on refrigerant lines to and from ice maker. Provide all tubing as required for a complete system
9. Provide 120 volt single phase connection at Ice maker with bin within kitchen area.
10. Provide scope, paddle and holding racks for both
11. Coordinate installation with ceiling grids, adjust as required

**ITEM NO. 109C**

**ICE MAKER WITH BIN (LHS)**

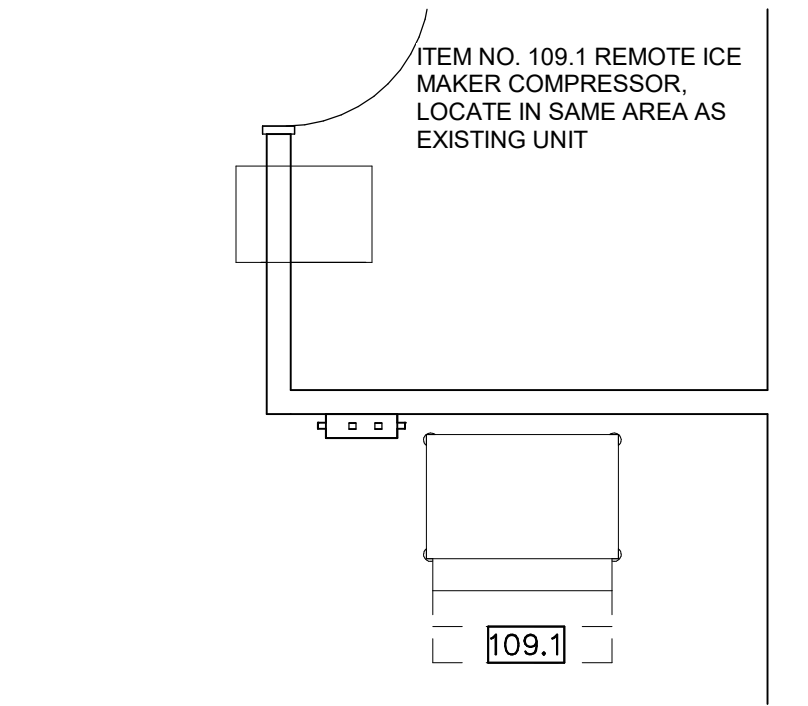
**QUANTITY 1**

**Manufacturer:** Manitowoc  
**Model:** IYF0900C/CVDF0900A/F-1300SG

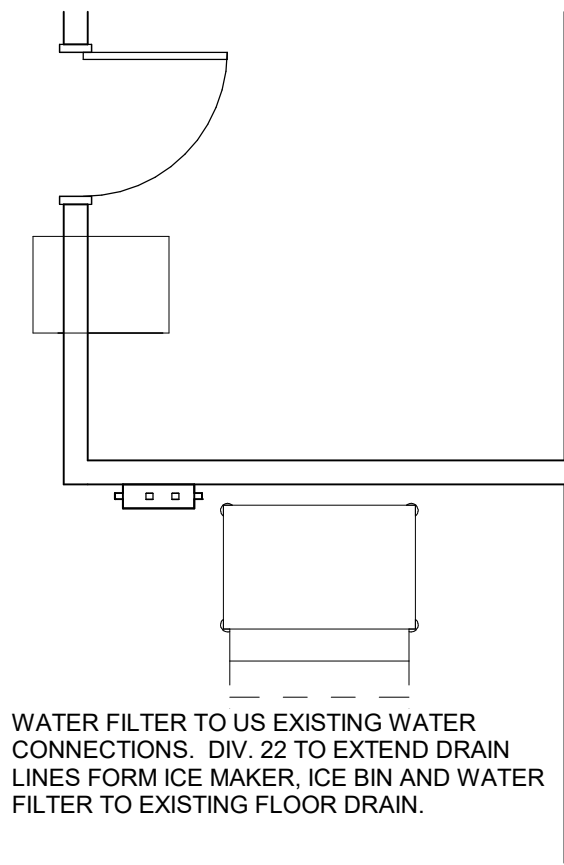
**Size and Shape:** Refer to drawings

1. Stainless steel bin.
2. Stainless steel legs.
3. Provide bin adapter kit as required.
4. Provide Luminice II Virus and Bacteria Inhibitor.
5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
7. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 60" long flex hose from filter to ice maker. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
8. Remote condenser to be 208 volt single phase. To be located in same spot as existing unit. Provide 2" insulation on refrigerant lines to and from ice maker. Provide all tubing as required for a complete system
9. Ice maker to be 208 volt three phase, Div. 26 to provide stainless steel disconnect switch.
10. Div. 26 to provide stainless steel disconnect switch
11. Provide scope, paddle and holding racks for both
12. Coordinate installation with ceiling grids, adjust as required

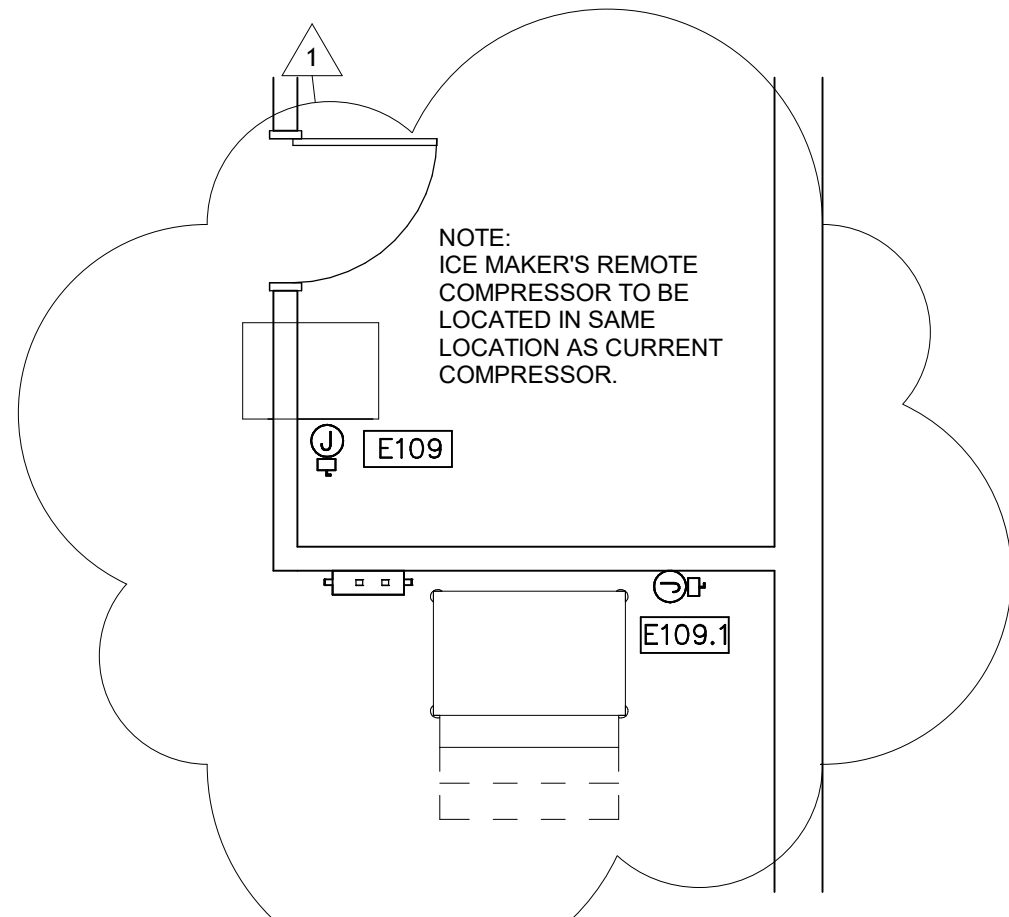
**END OF SECTION 11 40 00**



1 FOODSERVICE EQUIPMENT PLAN  
1/4" = 1'-0"



2 FOODSERVICE PLUMBING PLAN  
1/4" = 1'-0"



3 FOODSERVICE ELECTRICAL PLAN  
1/4" = 1'-0"

- DO NOT ROUGH-IN FROM THIS DRAWING. REFER TO THE CONTRACTOR'S DIMENSIONED DRAWINGS.
- VERIFY ALL ELECTRICAL CHARACTERISTICS WITH ENGINEERING DRAWINGS.
- DIMENSIONS INDICATED ARE TO BE VERIFIED BY CONTRACTOR AND ADJUSTED AS REQUIRED BY FOODSERVICE EQUIPMENT AND/OR FIELD CONDITIONS.
- ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT BY SECTION 11 40 00. FIELD INSTALLED BY DIVISION 26.
- STAINLESS STEEL DISCONNECT SWITCH PROVIDED AND INSTALLED BY DIVISION 26.
- ALL ELECTRICAL CONNECTIONS BENEATH EXHAUST HOOD TO EXTEND TO SHUNT TRIP BREAKERS WITHIN ELECTRICAL PANEL BOX FOR SHUT-DOWN DURING FIRE MODE - BY DIVISION 26.
- DOOR HEATER(S), LIGHT(S), COIL(S) AND PRESSURE RELIEF PORT(S) PRE-WIRED TO JUNCTION BOX AT TOP OF COLD STORAGE ASSEMBLY BY SECTION 11 40 00. FINAL CONNECTION BY DIVISION 26.

4 ELECTRICAL GENERAL NOTES  
NOT TO SCALE

SCR	CONDUIT STUB BTC ON RECEPT FURNISH WITH EQUIPMENT	CC	CONDUIT FOR COMPUTER CABLES
CS	CONDUIT STUB UP/OUT FOR DIRECT CONNECTION	BTC	BRANCH TO CONNECTION ON EQUIPMENT
DR	20 AMP DUPLEX RECEPTACLE (MOUNT HORIZONTAL)	WPR	20 AMP WEATHERPROOF RECEPTACLE (SPRING COVER)
SR	SINGLE PURPOSE RECEPTACLE-1PH	FPB	FIRE PROTECTION BUZZER
SR	SINGLE PURPOSE RECPTACLE-3PH	BSC	BEVERAGE SYSTEM CONDUIT
FR	FLUSH FLOOR RECEPTACLE	DFA	DROP FROM ABOVE
PMR	PEDESTAL MOUNTED RECEPTACLE	AFF	ABOVE FINISH FLOOR
DCR	DROP CORD RECEPTACLE	CSJB	JUNCTION BOX ON PEDESTAL
JB	JUNCTION BOX ON CEILING	SW	SWITCH
JB	JUNCTION BOX IN WALL	D	DATA
JB/DS	JUNCTION BOX WITH DISCONNECT BY DIV.26	JB/DS	CONDUIT STUB-UP WITH DISCONNECTION BY DIV.26

5 ELECTRICAL SYMBOLS  
NOT TO SCALE

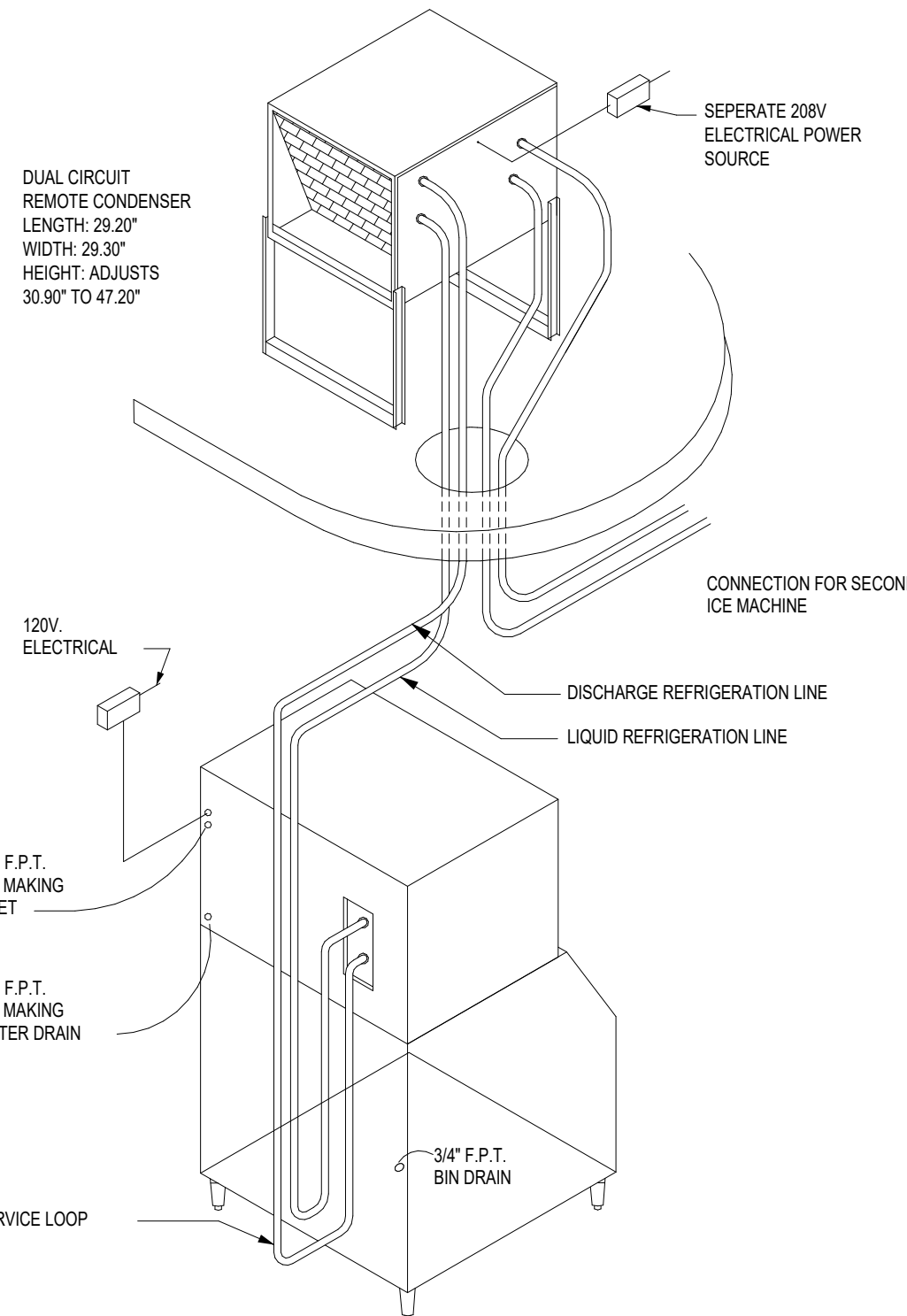
FOODSERVICE EQUIPMENT SCHEDULE			
FDP ITEM	QTY	FDP DESCRIPTION	FDP REMARKS
109.1	1	ICE MAKER	

FOODSERVICE ELECTRICAL SCHEDULE								
FDP ENO	FDP ECONN	FDP ELOAD	FDP EVOLT	FDP EPH	FDP ESERVICE TO	FDP ELOC	FDP EAFF	FDP EREMARKS
E109	JB/DS	25.0A	208	1	REMOTE ICE MAKER	ROOF	24"	BTC
E109.1	JB/DS	13.1A	208	3	REMOTE ICE MAKER	WALL	54"	BTC
E250	JB/DS	27.5A	480	3	DISHMACHINE MOTORS & TANK HEAT	WALL	54"	BTC; INTERCONNECT TO E250A
E250A	JB	---	---	---	DISHMACHINE	WALL	68"	BTC; INTERCONNECT FROM E250
E252	JB/DS	21.7A	480	3	BOOSTER HEATER	WALL	54"	BTC; INTERCONNECT TO E252A
E252A	JB	---	---	---	BOOSTER HEATER	WALL	24"	BTC; INTERCONNECT FROM E252

- N/A
- INTERCONNECT TO EXHAUST HOOD FAN(S) AND SWITCH BY DIVISION 26.
- INTERCONNECT TO EXHAUST HOOD LIGHT(S) AND SWITCH BY DIVISION 26.
- INTERCONNECT FIRE PROTECTION SYSTEM TO PANEL BOX SHUNT TRIP(S) AND BUILDING ALARM - BY DIVISION 26.
- RECEPTACLE(S) TO BE PRE-WIRED TO JUNCTION BOX OR LOAD CENTER FOR FINAL CONNECTION BY DIVISION 26.
- SECTION 11 40 00 TO VERIFY UTILITY REQUIREMENTS OF EXISTING EQUIPMENT.
- EMPTY CONDUIT RUN FROM CASHIER STATION TO MANAGERS OFFICE FOR POS SYSTEM BY DIVISION 26. LOCATION OF MANAGER'S OFFICE TO BE VERIFIED.

NOTE: ELECTRICAL CONNECTIONS INDICATED ARE THOSE REQUIRED FOR THE FOODSERVICE EQUIPMENT AND THOSE REQUIRED FOR SUPPORT EQUIPMENT FURNISHED BY DIVISION 26. FOR ADDITIONAL REQUIREMENTS REFER TO ELECTRICAL ENGINEER'S DRAWINGS.

6 ELECTRICAL COORDINATION NOTES  
NOT TO SCALE



7 REMOTE ICE MAKER  
1 1/2" = 1'-0"



Revisions:		
NO.	DESCRIPTION	DATE
1	ASI 01	05/05/26

09/16/25  
Project No. 2409.04



5/5/2025 11:34:22 AM

Autodesk Docs\\il.leander ISD - Kitchen Upgrades\\2512.00\_25\_LUSD - Vista Ridge HS MEP\_Central.rvt

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Branch Panel: BLKB													
Location:					Volts: 120/208 Wye					A.I.C. Rating: 10,000 AMPS SYMMETRICAL			
Supply From:					Phases: 3					Main Type: MLO			
Mounting: SURFACE					Wires: 4					Main Rating: 225.00 A			
Enclosure: NEMA1					Panel Feed...								
NOTE	CKT	Circuit Description	Trip	Poles	A	B	C	Poles	Trip	Circuit Description	CKT	NOTE	
N	1	ICE MACHINE ROOF	25 A	2	1414 VA	900 VA			1	20 A RCPTS	2	(E)	
N	5	SPARE	20 A	1					1	20 A RCPTS	4	(E)	
E	9	REACH-IN FRIDGE	20 A	1	1400 VA	900 VA		0 VA	900 VA	1	20 A RCPTS	6	(E)
(E)	9	SODA UNIT	20 A	2					1	20 A RCPTS	8	(E)	
(E)	11	SODA UNIT	20 A	2			1248 VA	1248 VA	2	20 A DISPLAY CASE	10	(E)	
(E)	13	SODA UNIT	20 A	2	1248 VA	1400 VA			1	20 A SOUP WELL	12	(E)	
(E)	15					1248 VA	1400 VA		1	20 A SOUP WELL	14	(E)	
(E)	17	WATER CHILLER	30 A	2			1872 VA	1400 VA	1	20 A WARMING CABINET	16	(E)	
(E)	19	WATER CHILLER	30 A	2	1872 VA	1400 VA			1	20 A WARMING CABINET	18	(E)	
(E)	21	WATER CHILLER	30 A	2		1872 VA	1400 VA		1	20 A WARMING CABINET	20	(E)	
(E)	23						1872 VA	1400 VA	1	20 A WARMING CABINET	22	(E)	
N	25	ICE MACHINE	20 A	3	1733 VA	1400 VA			1	20 A WARMING CABINET	24	(E)	
(E)	27	EXISTING LOAD	20 A	1	1400 VA	1400 VA			1	20 A WARMING CABINET	26	(E)	
(E)	31	REACH IN REFRIGERATOR	20 A	1		1400 VA	1400 VA		1	20 A WARMING CABINET	28	(E)	
(E)	35	FRYER CONTROLS SHUNT	--	1			--	1400 VA	1	20 A WARMING CABINET	30	(E)	
(E)	37	FRYER CONTROLS	20 A	1	900 VA	--			1	20 A REACH-IN FREEZER	32	(E)	
(E)	39	FRYER FILTER SHUNT	--	1					1	20 A REACH-IN FRIDGE	34	(E)	
(E)	41	FRYER FILTER	20 A	1					1	20 A PIZZA OVEN	36	(E)	
Total Load:					17367 VA	18063 VA				15873 VA			
Total Amps:					146.64 A	152.44 A				132.28 A			
Load Classification			Connected Load		Demand Factor		Estimated Demand		Panel Totals				
HVAC			8028 VA		100.00%		8028 VA		Total Conn. Load: 51304 VA				
Spare			43276 VA		100.00%		43276 VA		Total Est. Demand: 51304 VA				
									Total Conn.: 142.41 A				
									Total Est. Demand: 142.41 A				
Notes:													
EXISTING PANELBOARD													
(E) - INDICATES BREAKER EXISTING TO REMAIN													
N - INDICATES BREAKER FOR REUSE WITH NEW LOAD													
N - INDICATES NEW BREAKER													