

ADDENDUM

Project Name:	Hamtramck Public Schools Holbrook Elementary Kitchen Addition and Renovations	Addendum No:	Two (2)
Project Number:	19-105	Issue Date:	February 16, 2023
Project Location:	Hamtramck, Michigan		

This Addendum forms a part of the above described Contract Documents and supersedes, supplements or clarifies parts thereof to the extent defined by the terms set forth in this Addendum.

This addendum consists of (2) typed pages and the following attachments:

- Specifications: 114000 (18 pages),
- Drawings: Food Service: FSE-2, FSE-12, FSE-13, FSE-14

GENERAL ITEMS:

- Item G1** Clarification 1 – Soil borings will be available at a later date. Base bid amount should reflect notes on C1.1.
- Item G2** Clarification 2 – New foundation drainage to be connected to assumed existing drainage which is assumed to tie back into existing sump located in boiler room.
- Item G3** Clarification 3 – New gas meter noted on M5.1 to be located on north side of building near east corner.
- Item G4** Clarification 4 – Existing wood fence on private property near south west corner of school property line to remain.
- Item G5** Clarification 5 – This project DOES NOT require Davis-Bacon Wages.

SPECIFICATIONS:

- Item SP1** Specification Section TOC – Table of Contents (revised but not re-issued)
A. Remove sections 007000 complete
- Item SP2** Specification Section 007000– Davis-Bacon Specifications (removed in its entirety)
A. Remove section complete.
- Item SP3** Specification Section 007000 – Federal Wage Determination (removed in its entirety)
A. Remove section complete.
- Item SP4** Specification Section 114000 – Food Service Equipment (replace in its entirety)

ARCHITECTURAL DRAWINGS:

- Item A1** Drawing A2-01; ARCHITECTURAL SITE PLANS (revised but not re-issued)
- A. Revise key note #A1 to read "New 16'-0" high fence – refer to specifications".
 - B. Add key note #12 to read "New gas meter – refer to mechanical. Provide (2) bollards (bollard requirements as dictated by Owner's gas company). Gas line location and route to be coordinated with Architect prior to installation."
 - C. Key note #12 tag to be placed at north side of building near east corner.

FOOD SERVICE DRAWINGS

- Item FS1** Drawing FSE-2; FOOD SERVICE EQUIPMENT MECHANICAL REQUIREMENTS – (re-issued)
- A. Revise floor drain M-1 to be M-5 as shown on plans
- Item FS2** Drawing FSE-12; SERVING COUNTERS MANUFACTURE DETAILS – (issued this addendum)
- Item FS3** Drawing FSE-13; SERVING COUNTERS MANUFACTURE DETAILS – (issued this addendum)
- Item FS4** Drawing FSE-14; SERVING COUNTERS MANUFACTURE DETAILS – (issued this addendum)

****END OF ADDENDUM****

SECTION # 11 4000 – FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.01 SUMMARY

- A. Provide food service equipment where shown, as specified herein, and as needed for complete and proper installation.
- B. Related work:
 - 1. Documents affecting work of this Section include, but are not necessarily limited to, General Conditions, Supplementary Conditions, and Sections in Division 1 of these Specifications.
 - 2. Section 07 9200 Joint Sealants.

1.02 SUBMITTALS

- A. Comply with pertinent provisions of Section 01 3300.
- B. Product Data: As soon as possible after the Contractor has received the Owner's Notice to Proceed, submit:
 - 1. Materials list of items proposed to be provided under this Section;
 - 2. Manufacturer's specifications and other data needed to prove compliance with the specified requirements;
 - 3. Shop Drawings in sufficient detail to show layout, installation, anchorage, and interface of the work of this Section with the work of adjacent trades.
 - 4. Manufacturer's recommended installation procedures which, when approved by the Architect, will become the basis for accepting or rejecting actual installation procedures used on the Work.
- C. Upon completion of this portion of the Work, and as a condition of its acceptance, submit operation and maintenance manuals compiled in accordance with pertinent provisions of Section 01 7823 of these Specifications.

1.02 QUALITY ASSURANCE

- A. Use adequate numbers of skilled workmen who are thoroughly trained and experienced in the necessary crafts and who are completely familiar with the specified requirements and the methods needed for the work.
- B. Except as otherwise specifically approved in writing by the Architect, manufacture and install all materials of this Section in strict compliance with at least the minimum requirements of:
 - 1. Underwriters' Laboratories, Inc. (UL);
 - 2. American Gas Association (AGA);
 - 3. American Society for Testing and Materials (ASTM);
 - 4. American Society of Mechanical Engineers (ASME);
 - 5. National Sanitation Foundation (NSF);
 - 6. National Fire Protection Association (NFPA);
 - 7. All governmental agencies having jurisdiction.

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1.03 DELIVERY, STORAGE AND HANDLING

- A. Comply with pertinent provisions of Section 01 6000; Product Requirements.

1.04 GUARANTIES AND WARRANTIES

- A. In addition to guaranties and warranties called for under other portions of the Contract Documents, provide a 5-year factory warranty on refrigeration equipment.

PART 2 - PRODUCTS

2.01 GENERAL

- A. Provide only new materials, of the highest grade available, free from defects and imperfections, of recent manufacture, and with the following attributes, except as may be otherwise approved in advance by the Architect.
1. Where two or more identical articles or pieces of equipment are required, provide identical manufacture.
 2. Where model numbers are indicated and the specified models are no longer manufactured, provide the manufacturer's updated model if approved in advance by the Architect.
 3. Bolts, screws, and rivets:
 - a. Wherever possible, provide equipment and connections with exposed surfaces free from boltheads, screwheads, and rivets.
 - b. Wherever bolts are used to fasten trim to paneling of counters, cabinets, and similar equipment, and to fasten tops of counters to their framing, use corrosion-resisting metal of the same alloy composition as the metal to which they are fastened.
 - c. When iron bolts or screws are authorized to be used, provide a suitable metallic coating for protection against corrosion.
 - d. Wherever threads of bolts or screws might come into contact with a wiping cloth, cap the threads with a suitable lock washer and chromium plated or bronze acorn nut.
 4. Provide all items of equipment complete with starters, controls, and similar items as needed for proper and recommended operation.
- B. Materials:
1. Stainless steel:
 - a. Provide US Standard Gage 18-8, type 302, maximum carbon .012%, with No. 4 finish;
 - b. Finish welds to match the No. 4 finish.
 2. Galvanized iron:
 - a. Provide gages as called for on the Drawings or otherwise approved by the Architect;
 - b. Except as otherwise approved in advance by the Architect, comply with ASTM A526, using G90 zinc coating in accordance with ASTM A525;
 - c. Use largest practicable sheets to minimize joints.
 3. Welding and soldering:
 - a. Shop weld or solder all seams and joints as the nature of the material used may require;
 - b. Weld all materials 18 gage and heavier;
 - c. Make welds smooth and, where welds burn off the galvanizing, touch up with a rust-inhibitive aluminum colored paint.
 4. Metal tops:
 - a. Provide metal tops of one-piece welded construction, reinforced on the underside with galvanized steel channels welded in place so tops can support heavy weights without deflection;
 - b. Provide cross-braces at not closer than 30" on centers;

- c. Field joints in stainless steel tops and similar items, where required due to sheet sizes, equipment sizes, or installation requirements:
 - (1) Fabricate as necessary to provide tops which are sanitary, tight, and without open seams;
 - (2) Use welding or, if so detailed or specified, use properly designed draw fastening, trim strip, or commercial joint material approved in advance by the Architect.
5. Except as otherwise detailed or specified, make rolled edges approximately 1-3/8" in diameter, with corners bullnosed, ground, and polished.
6. Corners:
 - a. At dish tables, drain tables, splashbacks, and turned-up edges, provide radius bends in all horizontal and vertical corners, coved at intersections, unless otherwise detailed or specified;
 - b. Make rounded and coved corners, and radius bends, 1/2" radius or more.
7. Enclosed cabinet bases:
 - a. Fabricate from turned steel reinforced with formed steel sections to create a rigid structure;
 - b. Use 18 gage or heavier steel;
 - c. Use stainless steel at exposed interior and exterior portions;
 - d. Except as otherwise detailed or specified, use galvanized steel elsewhere.
8. Legs and cross rails:
 - a. Fabricate from 16 gage 1-5/8" diameter stainless steel tubing unless otherwise detailed or specified;
 - b. At cross rails, make all welds continuous and grind smooth; tack welds are not acceptable;
 - c. Fit the bottoms of the legs at the floor with a stainless steel bullet-type foot having not less than 2" adjustment.
 - d. Fasten legs to equipment:
 - (1) To sinks by means of completely enclosed sanitary stainless steel gussets welded into place and reinforced with bushings having set screws for securing the legs;
 - (2) To metal tops and dish tables with the same type of enclosed gussets as specified above, but welded to stainless steel channels 14 gage or heavier;
 - (3) To wood tables by means of welding to stainless steel channels anchored to the tops with screws.
 - e. Stainless steel adjustable feet:
 - (1) Provide 302 or 304 stainless steel exterior on not less than 1-1/2" diameter threaded cold rolled steel rod;
 - (2) Provide not less than 2" adjustment;
 - (3) Weld the assembly, and provide anchorage approved in advance by the Architect.
 - f. Leg gussets:
 - (1) Except as otherwise approved in advance by the architect, provide Component Hardware Company stainless steel exterior to fit 1-5/8" stainless 16 gage tubing, not less than 3" diameter at top and 3-3/4" long, with Allen screw for stable fastening and adjustment;
 - (2) Reinforce with 12 gage mild steel insert welded to exterior shell;
 - (3) For low counter legs, provide Component Hardware Company stainless steel exterior, 6" high with the foot at maximum length, and with a full 2" adjustment.
9. Shelves:
 - a. At fixtures with enclosed bases, turn up shelves at back and sides, and feather slightly to assure a tight fit to enclosure panels;
 - b. At fixtures with open bases, notch shelves a full 90 degrees, and weld tightly to leg with tight joints at all intersections of shelf and leg.
10. Closures: Fill the ends of all fixtures, splashbacks, shelves, and similar items, by forming the metal or welded sections, if necessary, to finish the entire rear of the fixture or similar item flush to walls and adjoining fixtures.
11. Casters:

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- a. Unless otherwise detailed or specified, provide NSF approved, heavy-duty type, ball bearing, solid or disc wheel, with grease proof rubber, neoprene, or polyurethane tire, using 5" diameter wheels having a minimum tread width of 1-3/16", and with minimum capacity per caster of 250 lbs.;
 - b. At solid material wheels, provide stainless steel rotating wheel guard;
 - c. Provide all casters with sealed wheel and swivel bearings.
- C. Sinks:
1. Fabricate sink compartments with fully coved vertical and horizontal interior corners.
 2. Where one or more sink compartments are adjacent, provide double thickness partitions continuously welded where sheets join at the top.
 3. Make multiple compartment sinks continuous on the exterior, creasing the bottoms of each compartment in a manner assuring complete drainage to waste openings.
 4. Fabricate sink insets of 16 gage or heavier polished stainless steel, welded to the tops as an integral part of the installation.
- D. Drains, wastes, and faucets:
1. Except as otherwise detailed or specified, provide 3-1/2" crumb cup waste outlets in all die-drawn inset type sinks.
 2. At other custom fabricated sinks, provide lever-handled waste outlets strainer and without connected overflows.
- E. Drawers:
1. Fabricate dry drawers from 18 gage stainless steel with all corners rounded and coved, or die-stamp from 18 gage stainless steel, 5" deep overall, with double cased, sealed, stainless steel fronts.
 2. Mount on fabricated 14 gage stainless steel interlocking channel supports with large size quiet ball bearing wheel suspension and stops to prevent drawers from being pulled out of fixture.
 3. Construct support slides so that drawers may be pulled out a minimum of 2/3 of their length and still support heavy loads without deflection.
 4. Make drawers easily removable without the use of tools.
 5. Provide stainless steel pulls.
 6. Fabricate removable pan type drawers with frame made as rigid self-supporting unit:
 - a. Fabricate as specified for dry drawers, and flange the drawer body top for support;
 - b. Make drawer pans removable without removing the frame from the fixture;
 - c. Do not provide plastic drawers except as specified.
 7. Drawers in refrigerated sections, unless otherwise specified:
 - a. Provide removable type, perforated, mounted on large ball bearing wheels with large bearing surface in flat tracks;
 - b. Use wheels similar to heavy duty roller skate wheels, with corrosion resistant wheels and bearings, using long lasting material, grease packed before assembly.
 8. Provide all drawers with replaceable full neoprene bumpers, except provide refrigerated drawers with a full perimeter soft gasket.

- F. Doors: Except as otherwise detailed or specified, provide double cased stainless steel doors:
1. Fabricate outer pans from 18 gauge stainless steel with all corners welded, ground smooth, and polished.
 2. Fabricate inner pan from 20 gauge stainless steel fitted tightly into outer pan with a sound deadening material such as Celotex used as a core.
 3. Tack weld pans together, and fill seams with solder.
 4. Finish doors approximately 3/4" thick, and fit with stainless steel pulls.
 5. Where so detailed or specified, provide single pan type doors reinforced and stiffened with closed hat sections to prevent flexing.
 6. Make hinged doors flush type, mounted on heavy duty stainless steel pivot hinges.
 7. Mount sliding doors on large ball bearing quiet rollers in 14 gage stainless steel overhead tracks, and make removable without the use of tools.
- G. Insulation:
1. For ice bins, cold pans, and fabricated undercounter freezers, provide urethane, rigid foam board, or foamed in place insulation, not less than 2" thick, except that vertical surfaces of cold pans and ice bins may be insulated with 1" thick material.
 2. For normal temperature applications such as fabricated undercounters, use Styrofoam FR brand plastic foam as manufactured by Dow Chemical Company, or use fiberglass of 3# density as manufactured by L-O-F, all of 2" minimum thickness.
 3. For heated type applications, such as plate warmers, use block type rock wool of minimum 1" thickness.
 4. Provide 1" thick insulation at underside of countertops subject to heat from cooking equipment.
 5. At countertops subject to heat from refrigeration compressors, insulate underside with 1" thick fiberglass protected with a metal liner.
- H. Custom fabricated woodwork: Comply with pertinent provisions of Section 06 4116; Plastic Laminate-Faced Architectural Cabinets of these Specifications.

2.02 OTHER MATERIALS

- A. Provide other materials, not specifically described but required for a complete and proper installation, as selected by the Contractor subject to approval by the Architect.

2.03 FOOD SERVICE EQUIPMENT

ITEM #1 Walk-In Cooler/Freezer

QUANTITY: 1 Lot

MANUFACTURER: Kolpak

MODEL: Custom

STANDARD FEATURES:

- A. Kolpak custom two-compartment walk-in cooler. Unit overall dimensions 19'-6" x 10'-0" x 8'-6 1/4" interior structure height 8'-1 5/8". Walk-in Cooler to be floorless with 4" x 4" vinyl screed with built-in coved radius tile and grout by General Contractor. Walk-in freezer floorless with 4"x4" vinyl screed w/ built-in coved radius. Interior walls to be stucco aluminum. Interior ceiling to be pre-painted white embossed aluminum. Exposed exterior walls to be stainless steel and the balance to be galvalume. 36" high diamond tread to be included on front of walk-in wall (section facing aisle). Walk-in to include (1) Kason 1803 LED light per door and (1) 48" LED light per compartment. Standard pressure relief port to be provided. Two (2) 34" wide door to be provided with 36" high diamond tread kickplates on the interior and exterior of the door. Door to include (1) window and (3)

hinges. Provide and install closure panels and angle trim. Wiring to be completed by the Electrical Contractor. Field installation to be provided. Installation above walk-in box to include setting panels, leveling and adjusting doors. Delivery and setting of condensing units to be coordinated with the General Contractor. Item to include five (5) year compressor warranty (30 day labor warranty) and five (5) year system parts with one (1) year labor (includes 5 year compressor warranty, five (5) year system part warranty and 1 year full labor warranty).

Reference Kolpak Quote #A226383-R1 and drawings on FSE-7 & FSE-8.

ITEM #1A Walk-In Cooler Refrigeration

QUANTITY: 1 Lot

MANUFACTURER: Kolpak

MODEL: Custom

STANDARD FEATURES:

- A. Kolpak outdoor hermetic medium temp (R448A) refrigeration system. This includes Kolpak condensing unit model #PC68MZOP-2EP (208-230/60/1, 3/4HP 7 AMP) and evaporator coil model #AM26-073-1EC-PR-82EC-PR-8 (115/60/1, 1.6 AMP). To include thermostatic expansion valves, liquid eyes, filter driers, solenoid valves, thermostat controls, pressure controls, contactors, U.L. listed outdoor weather covers (hinged), winterization control package, 5-year compressor and one year parts warranty. Units to be installed, including running of drain lines, by a licensed refrigeration contractor with final electrical connections to be completed by others. To include all components necessary for an operational system including required permits, start-up and one year labor policy. *Location of condensing units needs to be verified.*

Reference Kolpak Quote #A226383 R-1 and drawings on FSE-7 & FSE-8.

ITEM #1B Walk-In Freezer Refrigeration

QUANTITY: 1 Lot

MANUFACTURER: Kolpak

MODEL: Custom

STANDARD FEATURES:

- A. Kolpak outdoor hermetic medium temp (R448A) refrigeration system. This includes Kolpak condensing unit model #PC198LZOP-2EP (208-230/60/1, 2HP, 15.1 AMP) and evaporator coil model #EL16-049-2EC-PR-8 (208-230/60/14.9 AMP). To include thermostatic expansion valves, liquid eyes, filter driers, solenoid valves, thermostat controls, pressure controls, contactors, U.L. listed outdoor weather covers (hinged), winterization control package, 5-year compressor and one year parts warranty. Units to be installed, including running of drain lines, by a licensed refrigeration contractor with final electrical connections to be completed by others. To include all components necessary for an operational system including required permits, start-up and one year labor policy. *Location of condensing units needs to be verified.*

Reference Kolpak Quote # A226383 R-1 and drawings on FSE-7 & FSE-8.

ITEM #2 Walk-In Shelving

QUANTITY: 1 Lot

MANUFACTURER: Metro

MODEL: Metro Seal III

STANDARD FEATURES:

- A. Intermetro Metro Seal III epoxy coated shelving. Size and shape as per floor plan. Includes 74" high posts, 4 tiers high. Bottom shelf to be installed 6" above the finished floor. Provide shelf spacing as per customer's instructions.

ITEM #3 Universal Pan Rack

QUANTITY: 1 Each

MANUFACTURER: Advance Tabco

MODEL: UR10

STANDARD FEATURES:

- A. Universal Pan Rack, full height, open sides, universal stepped angle slides, slides on 6" center, holds 10 pans, all-welded aluminum construction, front & rear loading, 69-1/4" high, 5" stem bolted casters.

ITEM #4 Dry Storage

QUANTITY: 1 Lot

MANUFACTURER: Metro

MODEL: Super Erecta Bright

STANDARD FEATURES:

- A. Intermetro Metro Super Erecta Bright zinc plated shelving. Size and shape as per floor plan. Includes 74" high posts, 4 tiers high. Bottom shelf to be installed 6" above the finished floor. Provide shelf spacing as per customer's instructions.

ITEM #5 Spare Number

ITEM #6 Hand Sink w/ Eye Wash

EXISTING

ITEM #7 Hand Sink with Hands-Free Faucet

QUANTITY: 1 Lot

MANUFACTURER: Advance Tabco

MODEL: 7-PS-60

STANDARD FEATURES:

- A. Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted gooseneck faucet, basket drain, wall bracket, NSF.
With this item include:
 1. Advance Tabco - K-59OMIT – To delete faucet
 2. T & S Brass - EC-3105 - CheckPoint Electronic Faucet, wall mount, 4" centers, rigid gooseneck spout, 2.2 GPM vandal resistant aerator, AC/DC control module with internal flow control, operated w/ (4) AA Batteries, Hardwire Capable, temperature control mixing valve with integral check valves, chrome-plated brass, chrome-plated brass, flexible stainless steel supply hoses, ADA.

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ITEM #8 Soiled Dishtable

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Size and shape as per floor plan and elevations, All stainless steel construction. Top construction: 14 gauge type 304 with 10"H backsplash & pre-rinse sink, 3" rolled front & side rims, 1-5/8 dia. stainless steel legs with 1" adjustable bullet feet. Straight-Soil dishtable design, attaches to right of dish machine operator, stainless steel crossrails front to back. Include mounting bracket for disposer control panel (item #12), welded in (dealer supplied) disposal coe (item #12). Built to NSF standards. Fit to Hobart AM16-BASX-2 (item #13).

Size and shape as per floor plan and elevation. Reference elevation on A-3 on FSE-5.

ITEM #9 Pre-Rinse Faucet

QUANTITY: 1 Each

MANUFACTURER: T & S Brass

MODEL: B-0133-BC

STANDARD FEATURES:

- A. Easy Install Pre-Rinse Unit, spring action, wall mount, 8" centers, wall bracket, low flow valve, quarter-turn Eterna cartridges, low lead (B-0107-C) NSF. To be mounted over disposal (item #14).

WITH THIS ITEM INCLUDE:

1. T & S Brass - B-0230-K - Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "EII" 1/2" NPT female x male

ITEM #10 Wall Mount Shelf

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Wall mounted shelf, 36"W x 12"D, 1-5/8" turn down front edge, 1-1/2"H rear up-turn, 18-gauge 430 satin finish stainless steel, wall mounted brackets included, Built to NSF Standards. Mounted above Soiled Dishtable (item #8).

Size and shape as per floor plan and elevation. Reference elevation on FSE-3.

ITEM #11 Spare Number

ITEM #12 Disposer with Control Panel

QUANTITY: 1 Each

MANUFACTURER: Salvajor

MODEL: 200-CA-18-MRSS

STANDARD FEATURES:

- A. Disposer, 15" cone assembly, 2 Hp motor, start/stop push button manual reversing MRSS control, includes fixed nozzle, chrome plated vacuum breaker, solenoid valve, scrap ring & flow control, 6-1/2" inlet diameter, heat treated aluminum alloy housing. MRSS control panel dimensions 9-1/4" x 10-1/4" x 5-7/16", NSF. (208v/60/3-ph, 6.6 amps). Control panel mounting bracket by stainless steel fabricator (part of item #8).

WITH THIS ITEM INCLUDE:

1. Disposer support leg (#LSA8), for 3/4 HP - 2 HP disposers

FSEC responsible for delivering disposal cone to the stainless fabricator.

ITEM #13 Dishwasher

QUANTITY: 1 Each

MANUFACTURER: Hobart

MODEL: AM16-BASX-2

STANDARD FEATURES:

- A. Dishwasher, door type, high temp sanitizing, 208-240/60/3 (field convertible to single phase), 60 racks/hour, straight-thru or corner, digital controls, Sense-A-Temp™ booster, electric tank heat, pumped rinse, pumped drain, auto-fill, stainless steel tank, frame, doors & feet, cULus, NSF, ENERGY STAR®.
- B. WWST-STARTUP1YES Startup by Factory Trained Technician - Confirmation of correct machine and utility installation; performance check to ensure machine is operating to factory specifications; adjustments as needed, and customer demo. For installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; beyond 100 miles contact Hobart Service.
- C. DWT-AM16 Drain water tempering (single valve) kit with Pumped Drain Air Gap for BAS and Tall models.
- D. ACC-INSTALL-HOB Accessory Installation - for installation within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service. Includes installation of this item only, final electrical or plumbing connections by others. Recommendation: coordinate accessory installation with machine assembly/ installation.

ITEM #14 Dishwasher Hood

QUANTITY: 1 Lot

MANUFACTURER: Captive-Aire

MODEL: CUSTOM

STANDARD FEATURES:

- A. Condensate hood to be a single vent hood used for non-grease applications for the removal of heat, vapor, etc. Hood shall have the size, shape and performance specified on the drawings. Construction shall be type 304 stainless steel with perimeter gutter. Finish shall be #3 or #4 polish where exposed. Hood shall have 10-gauge corner hanging angles. Exhaust duct collar to be 4" high with 1" flanges. Duct sizes, CFM and static pressure requirements shall be as shown on the drawings. Include Stainless Steel top enclosure panels as needed (verify ceiling height). Include installation.

Reference Captive-Aire Quote drawing # 5759755 R-1. Reference elevation on FSE-5 & FSE-9

ITEM #15 Clean Dishtable

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Size and shape as per floor plan and elevations, All stainless steel construction, Top construction, 14 gauge type 304 with 10" H backsplash & pre-rinse sink, 3" rolled front & side rims, Legs 1-5/8 dia. stainless steel legs with 1" adjustable bullet feet. Straight-Soil dishtable design, attaches to left of dish machine

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operator, Stainless steel crossrails front to back, built to NSF standards. Fit to Hobart AM16-BASX-2 (item #13).

Size and shape as per floor plan and elevation. Reference elevation on A-3 on FSE-5.

ITEM #16 Clean Dish/Drying Rack

QUANTITY: 1 Lot

MANUFACTURER: Metro

MODEL: Metro Seal III

STANDARD FEATURES:

- A. Intermetro Metro Seal III epoxy coated shelving. Size and shape as per floor plan. Includes 74" high posts, 4 tiers high. Bottom shelf to be installed 6" above the finished floor. Provide shelf spacing as per customer's instructions.

ITEM #17 Three Compartment Sink

EXISTING

ITEM #18 Disposal with Control Knob

EXISTING

ITEM #19 Clean Dish Shelf

QUANTITY: 1 Each

MANUFACTURER: Metro

MODEL: 1442NK3

STANDARD FEATURES:

- A. Super Erecta Shelf, wire, 42"W x 14"D, Metroseal Green epoxy-coated corrosion-resistant finish with Microban antimicrobial protection, plastic split sleeves are included in each carton, NSF.
With this item include:
 - 1. Two (2) Metro - 1WD14K3 - Direct Wall Mount Bracket for NK3

ITEM #20 Spare Number

ITEM #21 Spare Number

ITEM #22 Prep Table with Sink

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Work Table, size and shape as per floor plan, all stainless construction, 14 gauge 304 stainless steel top with countertop non drip marine edge, (1) Sink welded Into Table Top, 20"W x 20"D x 12" deep bowl, 10" backsplash, adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, built to NSF standards.

WITH THIS ITEM INCLUDE:

1. T&S Brass – One (1) B-0231– Sink Mixing Faucet, wall mount, 8" centers, 12" wall swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant
2. T & S Brass - One (1) B-0230-K – Installation Kit T & S Brass - B-3990 – Modular Waste Drain Valve, with pull handle, 3-1/2" sink opening, 2" NPT female x 1-1/2" NPT male adapter

Size and shape as per floor plan and elevation. Reference elevation on A-1 on FSE-5.

ITEM #23 Wall Mount Shelf

QUANTITY: 2 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Wall mounted shelf, 60"W x 15"D, 1-5/8" turn down front edge, 1-1/2"H rear up-turn, 18-gauge 430 satin finish stainless steel, wall mounted brackets included, Built to NSF Standards. Mounted stacked above Prep Table with Sink (item #22).

Size and shape as per floor plan and elevation. Reference elevation on A-1 on FSE-5.

ITEM #24 Fire Suppression System

QUANTITY: 1 Lot

MANUFACTURER: Captive-Aire

MODEL: TANK-SP-1

STANDARD FEATURES:

- A. Tank-SP-1 standard automatic wet chemical fire protection system sized to protect hood, duct and surface of equipment as shown on plans. Furnish all chrome plated or stainless-steel piping, mechanical gas valves, electric micro switches with sufficient contactors for disrupting exhaust hood supply and make-up-air fans if required or energizing any type of alarm systems if required.
- B. Unit to be installed to current national Fire Protection Agency, National Sanitation Foundation and all Local, State and National Agency Requirements.
- C. Furnish all chrome plated or stainless steel piping, mechanical gas valves, electric micro switches with sufficient contactors for disrupting exhaust hood supply and make-up-air fans if required or energizing any type of alarm systems if required
- D. Furnish proof of operations liability insurance coverage of at least \$500,000.00 or as may be required by owner.

WITH THIS ITEM INCLUDE:

Overlapping coverage appliance nozzle system.

With this item include:

1. Remote pull(s)

Reference Captive Aire Quote #5759755.

ITEM #25 Exhaust Hood

QUANTITY: 1 Lot

MANUFACTURER: Captive-Aire

MODEL: Custom

STANDARD FEATURES:

- A. The hood shall have the size, shape and performance as per floor plan and ventilation drawing.

FOOD SERVICE EQUIPMENT

11 4000 - 11

- B. Exhaust-only wall canopy hood constructed of 100% 430 stainless steel with 16" front perforated supply plenum and built-in 3" back standoff.
- C. Unit to include recessed Allanson Round LED light fixtures, stainless steel Captrate Solo baffle filters, zero clearance insulation for top and back, left & right vertical end panel, flanged slotted grease cup, stainless steel field wrapper, and stainless steel enclosure to ceiling (verify ceiling height).
- D. Electrical package includes switches for lights, fans and smart controls thermostatic control. Fan starters, overloads, and motor wiring by others.

Reference Captive-Aire drawing #5759755 and FSE-9, FSE-10 & FSE-11.

ITEM #26 Combi-Oven - Electric

EXISTING

ITEM #26A Combi-Oven Water Filter

EXISTING

ITEM #27 Spare Number

ITEM #28 (4) Burner Range – Electric

EXISTING

ITEM #29 Reach-in Freezer

EXISTING

ITEM #30 Spare Number

ITEM #31 Spare Number

ITEM #32 Spare Number

ITEM #33 Spare Number

ITEM #34 Spare Number

ITEM #35 Spare Number

ITEM #36 Work Table

EXISTING

ITEM #37 Convection Oven – Electric

EXISTING

ITEM #38 Island Work Table with Drawer

QUANTITY: 2 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Work Table, 96"W x 30"D, all stainless construction, 14 gauge 304 stainless steel top with no back splash, (1) 20"W x 20"D x 5" deep drawers with pan insert with recessed stainless steel handle, stainless steel, & drawer slides, 18 gauge welded stainless steel undershelf, stainless steel legs & adjustable bullet feet, provide adequate hat channel support for the counter top and any counter top equipment, built to NSF standards.

Size and shape as per floor plan and elevation. Reference elevation A-4 & A-5 on FSE-5.

ITEM #39 Spare Number

ITEM #40 Spare Number

ITEM #41 Spare Number

ITEM #42 Mixer Stand

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Mobile equipment stand, 30"W x 30"D 5-1/2" H" Height, all stainless construction, 14 gauge 304 stainless steel top with marine edge and 600 lbs capacity, 18 gauge 304 stainless steel welded undershelf with 150 lb. capacity. Stainless steel legs with casters, built to NSF standards.

Size and shape as per floor plan and elevation. Reference elevation A-5 on FSE-5.

ITEM #43 20 Quart Mixer

QUANTITY: 1 Each

MANUFACTURER: Globe

MODEL: SP20

STANDARD FEATURES:

- A. Planetary Mixer, bench model, 20 qt. (19 liter) capacity, 3-speed (fixed), #12 hub, includes: stainless steel removable bowl guard with built-in ingredient chute, 20 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip & aluminum flat beater, interlocked bowl lift, gear-driven motor, front-mounted touchpad controls with 60-minute digital timer & last batch recall, non-slip rubber feet, cast iron body, enamel gray finish, 1/2 HP, 115v/60/1-ph, 6.0 amps, cord, NEMA 5-15P, NSF.

FOOD SERVICE EQUIPMENT
11 4000 - 11

ITEM #44 Slicer

QUANTITY: 1 Each

MANUFACTURER: Globe

MODEL: G12

STANDARD FEATURES:

- A. Food Slicer, manual, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of end weight, top mounted knife sharpener, belt-driven, ball bearing chute slide, attached knife ring guard, knife cover interlock, removable slice deflector, power indicator light, motor overload protection with manual reset, anodized aluminum construction, non-slip rubber feet, 1/2 HP, 115v/60/1-ph, 3.0 amps, cord, NEMA 5-15P.

ITEM #45 Slicer Stand with Casters

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Mobile equipment stand, 30"W x 30"D, 26" Height, all stainless construction, 14 gauge 304 stainless steel top with marine edge and 600 lbs capacity, aluminum pan rack with 2" spacing, pan rack accommodates (6) 18" x 26" pans, (4) 5" swivel casters (2 braked), Built to NSF standards

Size and shape as per floor plan and elevation. Reference elevation A-4 on FSE-5.

ITEM #46 Utility Chase Way

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Size and shape as per floor plan & elevations, Stainless steel construction, 18-gauge type 304, Chase to include removable access panel, Field verify height. Stainless steel ceiling trim. Chase to house electrical lines that will be stubbed up or dropped from above (electrical conduit by others), Secured to Island Worktable (item #38), Built to NSF standards.

Size and shape as per floor plan and elevation. Reference elevation A-4 & A-5 on FSE-5.

ITEM #47 Mobile Heated Cabinet

EXISTING

ITEM #48 Reach-in Refrigerator

EXISTING

ITEM #49 Utility Cabinet with Sliding Door

EXISTING

ITEM #50 Drop-in Sink

QUANTITY: 1 Each

MANUFACTURER: Advance Tabco

MODEL: DI-1-10SP

STANDARD FEATURES:

- A. Drop-In Sink, 1-compartment, 12"W x 18-1/2"D O.A., 10"W x 14"D front-to-back x 10" deep bowl, 6"

backsplash, 6" tapered side splash, includes: gooseneck deck mounted faucet 4" O.C. & 3-1/2" stainless steel drain with basket, 20/304 stainless steel, NSF (mounting brackets & nuts included). Delete faucet.

WITH THIS ITEM INCLUDE:

1. T&S Brass – One (1) B-1141-02A-WH4 – Workboard/Bar Sink Faucet, deck mount, 4" centers, 5" swivel gooseneck nozzle, 4" wrist handles, 2.2 GPM aerator, 1/2" NPT, quarter-turn Eterna cartridges, low lead, ADA Compliant.
2. T & S Brass - One (1) B-0230-K – Installation Kit T & S Brass - B-3990 – Modular Waste Drain Valve, with pull handle, 3-1/2" sink opening, 2" NPT female x 1-1/2" NPT male adapter.

ITEM #50A Hand Sink Installation

QUANTITY: 1 Each

MANUFACTURER: R & D Fabricating

MODEL: Custom Stainless Steel

STANDARD FEATURES:

- A. Locate and install new drop-in hand sink (item #50) into customer's existing utility counter (item #49)

ITEM #51 Spare Number

ITEM #52 Spare Number

ITEM #53 Spare Number

ITEM #54 Cold Food Serving Counter

QUANTITY: 1 Each

MANUFACTURER: Duke

MODEL: 316-25SS-N7-CUSTOM

STANDARD FEATURES:

- A. AeroServ™ Cold Pan Unit, 62"W x 24-1/2"D x 30"H. (MOD-SPH) Special height unit - 30" custom. (4) pan size, self-contained refrigeration, 8" deep, 56-1/2"W x 21-3/4"D stainless liner, 1" brass drain & plug, stainless steel body & undershelf. (COND-EVAP) Condensate evaporator. (MOD-14-4) 14 ga stainless steel top. (P-LAM) Veneer plastic laminate on body. (MOD-4P) Veneer on customer side. (SOLID-HD-4CU) Tray Slide, customer's side, 62" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks & mounted 28" H. (ACA-SET3) Casters, set of 4, 5" dia. swivel type, all with brakes, polyurethane tire. (ILD) Body latches for holding portable units together, pair (CORD) 6 ft. cord & plug, J-hook electric cord holder, (E-OP2) Electric outlet, mounted in base, with galvanized junction box, duplex stainless steel cover, wired to existing power source - used for install of PMG lights. (CUSTOM) Installation of foodguards supplied by dealer, installed by Duke including wiring. cord & plug, (120v/60/1-ph) 1/4 HP, 6.78 amps, R448a, NEMA 5-15P UL.
P-Lam to be selected by Architect. Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #54.1 Sneeze Guard - Stationary

QUANTITY: 1 Each

MANUFACTURER: Premier Metal & Glass

MODEL: TM2N-A-CUSTOM

STANDARD FEATURES:

- A. CHOICE™ Adjustable Dual-Service Sneeze Guard, 62" long, single sided guard with top shelf, size and shape per floor plan and elevations, 3/8" tempered glass with polished edges, adjustable front panels, stationary both end panels, table mount, 1" OD round stainless support posts, polished (#8). (644B-3/1) Above counter narrow flange surface mounted with stainless flange cover. Ultra-Slim LED light with external driver standard. Built to NSF/ANSI standards.
Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #55 Utility Counter

QUANTITY: 1 Each

MANUFACTURER: Duke

MODEL: 311-25SS-CUSTOM

STANDARD FEATURES:

- A. AeroServ™ Solid Top Unit, utility counter, 74"W x 24-1/2"D x **30"H**. (MOD-SPH) Special height unit - 30" Custom, (MOD-14-5) 14ga stainless steel top, gauge stainless steel top, 20 ga stainless steel intermediate & bottom shelf. (SOLID-HD-4CU) Tray Slide, customer's side, 74" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks & mounted **28" H**. (ACA-SET4) Casters, set of 4, 5" dia. swivel type, all with brakes. (P-LAM) Veneer plastic laminate on body. Manufacturer's standard colors only-verify final laminate selection with Architect. (MOD-4P) Veneer on customer's side. (MOD-P-END) Veneer on end, each (ILD) Body latches for holding portable units together.
P-Lam to be selected by Architect. Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #56 Spare Number

ITEM #57 Hot Food Serving Counter

QUANTITY: 1 Each

MANUFACTURER: Duke

MODEL: E305-25SS-Custom

STANDARD FEATURES:

- A. AeroServ™ Hot Food Unit, electric, 74"W x 24.5"D x **34"H**. (MOD-SPH) Special height unit - 34" ADA (5) stainless steel heat wells, drains, copper manifolds, (1) valve, infinite controls, stainless steel body and undershelf. (MOD-14-2) 14ga stainless steel top. (VALVE-IND-5) Individual brass valves, manifold to one master drain valve per MDPH guidelines. (SOLID-HD-5CU) Tray Slide, customer's side, 74" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks & mounted **28" H**. (ILD) Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop. (ACA-SET4) Casters, set of 4, 5" dia. swivel type, all with brakes, polyurethane tire. (P-LAM) Veneer plastic laminate on body. (MOD-5P) on customer side. Manufacturer's standard colors only-verify final

lamine selection with Architect. (CORD-8) 8 ft. cord & plug, move cord set to operators left, provide j-hook cord holder, (ICB CUSTOM) Electric Inter-Connect, stainless steel box & cover, receptacles & breakers, mounted in base and wired, Installation of foodguards supplied by dealer Installed by Duke including wiring, provide with heat lamp and LED lights wired into control panel on face of counter (item #57.1). NSF, (208-1 208v/60/1-ph) 4500 watts, 21.6 amps.

P-Lam to be selected by Architect. Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #57.1 Sneeze Guard - Stationary

QUANTITY: 1 Each

MANUFACTURER: Premier Metal & Glass

MODEL: TM2N-A-EXT CUSTOM

STANDARD FEATURES:

- A. CHOICE™ Adjustable Dual-Service Sneeze Guard, 74" long, single sided guard with top shelf, cross member required on top for spans over 72", 3/8" tempered glass with polished edges, adjustable front panels, stationary both end panels, table mount, 1" OD round stainless support posts, polished (#8). (644B-3/1) Above counter narrow flange surface mounted with stainless flange cover. (GRNM) Hatco, narrow max watt heat lamp & Ultra-Slim LED light with external driver standard, Built to NSF/ANSI standards.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #58 Spare Number

ITEM #59 Utility Counter

QUANTITY: 2 Each

MANUFACTURER: Duke

MODEL: 310-25SS-CUSTOM

STANDARD FEATURES:

- A. AeroServ™ Solid Top Unit, utility counter, 60"W x 24-1/2"D x **30"H**. (MOD-SPH) Special height unit - 30" Custom. (MOD-14-4) 14ga stainless steel top. (SOLID-HD-4CU) Tray Slide, customer's side, 60" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks & mounted **28" H**. (ACA-SET4) Casters, set of 4, 5" dia. swivel type, all with brakes. (P-LAM) Veneer plastic laminate on body. (MOD-4P) Veneer on customer side (MOD-4P-END) Veneer on each end. (ILD) Body latches for holding portable units together.

P-Lam to be selected by Architect. Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #60 Spare Number

ITEM #61 Spare Number

FOOD SERVICE EQUIPMENT
11 4000 - 11

ITEM #62 Heated Mobile Cabinet

QUANTITY: 1 Each

MANUFACTURER: Cres Cor

MODEL: H137SUA12D

STANDARD FEATURES:

- A. Cabinet, Mobile Heated, insulated, top-mount heater assembly, recessed push/pull handles, magnetic latch, (12) sets chrome plated wire universal angle slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable 1-1/2" centers, reversible dutch doors, (4) heavy duty 5" swivel casters (2) braked, anti-microbial latches, stainless steel construction, NSF, cCSAus, ENERGY STAR® (120v/60/1-ph), 1.5 kW, 12.0 amp, 10 ft power cord, NEMA 5-15P.

ITEM #63 Spare Number

ITEM #64 Milk Cooler (Qty. 2)

EXISTING

ITEM #65 Utility Counter

QUANTITY: 1 Each

MANUFACTURER: Duke

MODEL: 308-25SS-CUSTOM

STANDARD FEATURES:

- A. AeroServ™ Solid Top Unit utility counter, 32"W x 24-1/2"D x **30"H**. (MOD-SPH) Special height unit - 30" Custom. (MOD-14-2) 14ga stainless steel top. (SOLID-HD-2CU) Tray Slide, customer's side, 32" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks & mounted **28" H**. (ACA-SET4) Casters, set of 4, 5" dia. swivel type, all with brakes. (P-LAM) Veneer plastic laminate on body. (MOD-2P) veneer on customer side. (MOD-4P-END) Veneer on each end. (ILD) Body latches for holding portable units together.
Color to be selected by Architect. Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

ITEM #66 Filler Counter

QUANTITY: 1 Each

MANUFACTURER: Duke

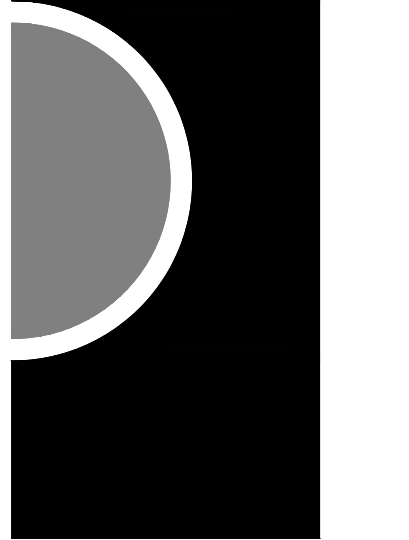
MODEL: ATU-90PG-CUSTOM

STANDARD FEATURES:

- B. AeroServ™ Triangle Unit, 90 degree, utility counter, Custom W x 24-1/2"D x **30"H**. (MOD-SPH) Special height unit - 30" Custom. (MOD-14-1) 14ga stainless steel top. (ACA-SET4) Casters, set of 4, 5" dia. swivel type, all with brakes. (MOD-32) special width body, 14" integral body filler, match triangle unit. (ILD) Body latches for holding portable units together. (PH PAINT) powder Coat color to be determined. P-Lam to be selected by Architect. Refer to material finish color schedule, specifications section 000200.

Reference elevations FSE & MFR's dwg. Reference Stiefel & Associates Quote #144400

END OF SECTION 11 4000



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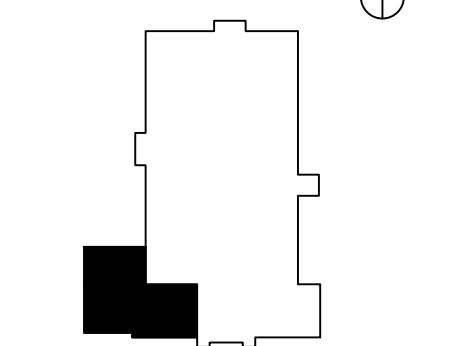
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KEY PLAN



OWNER

Hamtramck
Public Schools

PROJECT NAME
Holbrook Elementary
Kitchen Addition and
Renovation

2361 Alice St
Hamtramck, MI 48212

PROJECT NO.

19-105

ISSUES / REVISIONS

Bidding - Construction 01/31/2023
Addendum #1 02/15/2023

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ACS

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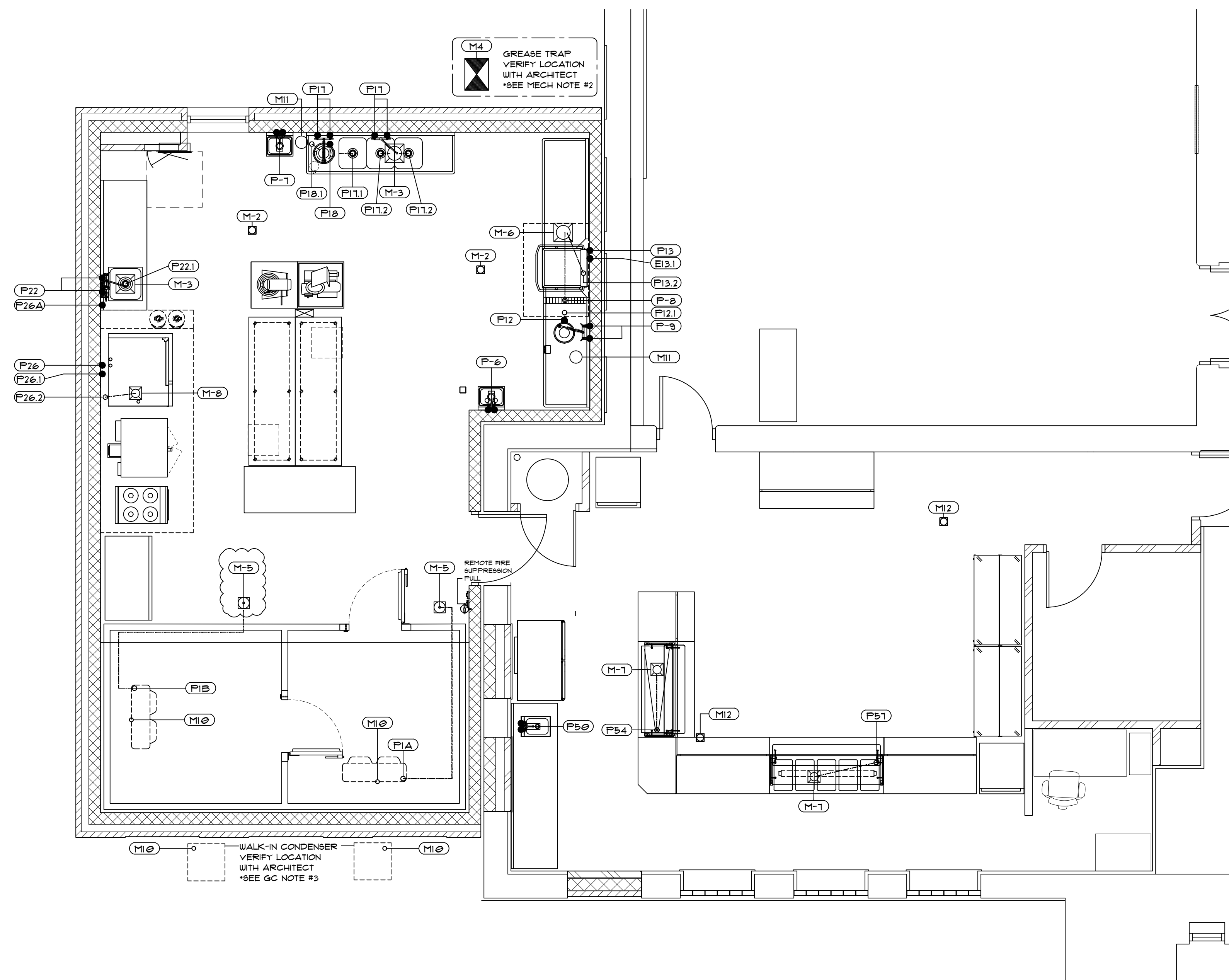
MAM

SHEET NAME

FOODSERVICE
EQUIPMENT
MECHANICAL
REQUIREMENTS

SHEET NO.

FSE-2

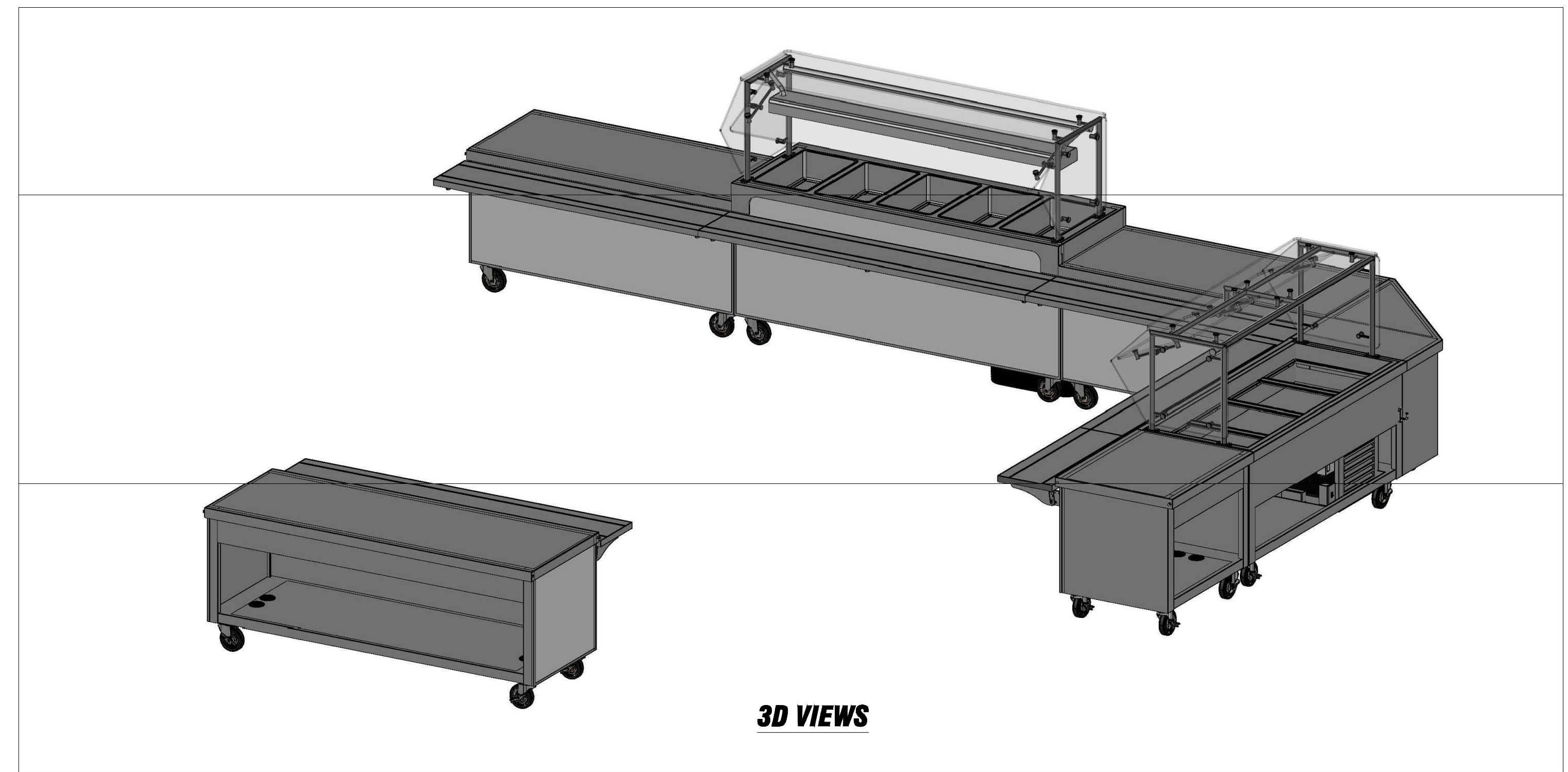
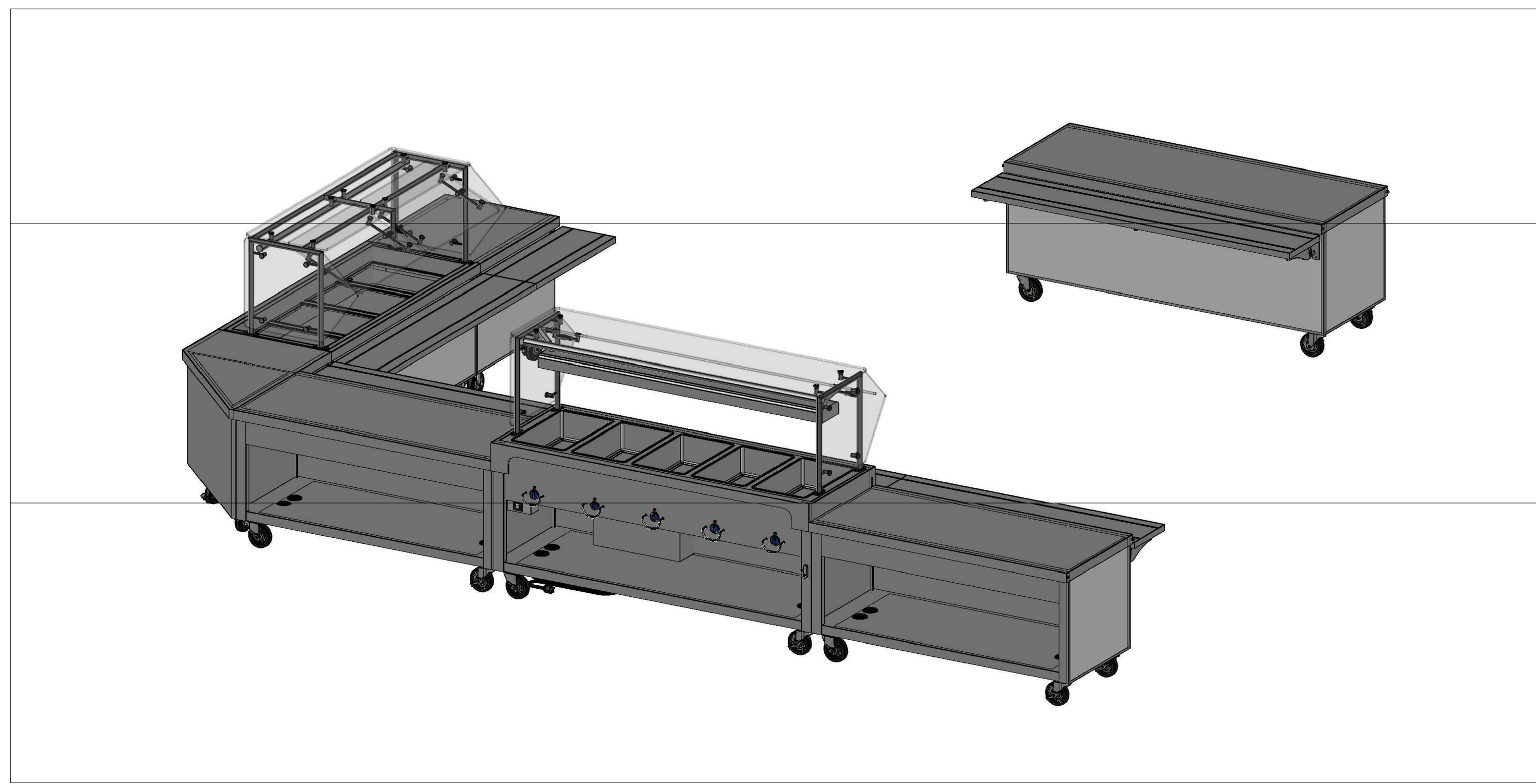


TAG	MECHANICAL SCHEDULE
M1	HO - NOT USED
M2	FD
M3	12" X 12" SUBS
M4	GT (SEE MECHANICAL NOTE #2)
M5	FTFD
M6	12" X 12" SUBS (CAPABLE OF ACCOMMODATING 140+ DEGREE WATER) (SEE MECHANICAL NOTE #3)
M11	8" X 8" SUBS
M8	8" X 8" SUBS (CAPABLE OF ACCOMMODATING 140+ DEGREE WATER) (SEE MECHANICAL NOTE #3)
M9	12" X 12" FLOOR SINK FLUSH WITH FLOOR & HALF GRATE - NOT USED
M10	REFRIGERATION SLEEVING (VERIFY RUNS WITH REFRIGERATION CONTRACTOR)
M11	SOLIDS WASTE INCEPTOR FOR DISPOSAL (SEE MECHANICAL NOTE#2) (VERIFY W/ LOCAL MECHANICAL DEPARTMENT)
M12	FD (VERIFY SIZE AND LOCATION)

TAG & ITEM #	MECHANICAL SCHEDULE
F1A	3/4" W BT FTFD (M-5) INSTALL P-TRAP LINE OUTSIDE COOLER EVAPORATOR COL
F1B	3/4" W BT HO (M-1) INSTALL P-TRAP IN LINE OUTSIDE FREEZER EVAPORATOR COL
F2-5	NO PLUMBING REQUIRED
F6	1/2" H & CW AND 1 1/2" W 1'-6" AFF BT HAND SINK W/ EYE WASH (VERIFY-EXISTING)
F1	1/2" H & CW AND 1 1/2" W 1'-6" AFF BT HAND SINK
F8	1/2" W BT SUBS (M-6) SOLED DIGHTABLE TROUGH
F9	1/2" H & CW 1'-6" AFF BT PRE-RINSE FAUCET
F10-11	NO PLUMBING REQUIRED
F12	1/2" CW 1'-6" AFF BRANCH FROM (F-9 CW) BT DISPOSER SPRAY NOZZLE & SOLENOID VALVE (SEE DETAIL #5)
F12.1	2" W 1'-0" AFF BT DISPOSER
F13	3/4" HW (10 DEGREE MINIMUM) 3/4" (FEMALE GARDEN HOSE FITTING) 1'-6" AFF BT DISH MACHINE
F13.1	3/4" CW (FEMALE GARDEN HOSE FITTING) 1'-6" AFF BT DISH MACHINE DRAIN WATER TEMPERING KIT
F13.2	5/8" BARB FITTING (SUPPLY W/ AIR GAP DRAIN LINE KIT) BT SUBS (M-6) DISH MACHINE
F14-16	NO PLUMBING REQUIRED
F17	(1) 1/2" H & CW 1'-6" AFF BT (1) FAUCET W/ PRE-RINSE & (1) FAUCET M'D ON THREE COMPARTMENT SINK (VERIFY-EXISTING)
F17.1	1/2" W BT GT (M-4) (VERIFY IF REQUIRED) - (SEE MECHANICAL NOTE #2) THREE COMPARTMENT SINK (VERIFY-EXISTING)
F17.2	(2) 1/2" W BT SUBS (M-3) THREE COMPARTMENT SINK (VERIFY-EXISTING)
F18	1/2" CW 1'-6" AFF BRANCH FROM (F17 CW) BT DISPOSER SPRAY NOZZLE & SOLENOID VALVE (VERIFY-EXISTING)
F18.1	2" W 1'-0" AFF BT DISPOSER (VERIFY-EXISTING)
F19-21	NO PLUMBING REQUIRED
F22	1/2" H & CW 1'-6" AFF BT PREP SINK FAUCET
F22.1	1 1/2" W BT SUBS (M-3) PREP SINK
F23-25	NO PLUMBING REQUIRED
F26	3/4" CW (TREATED) 2'-0" AFF BRANCH FROM (F26A) BT COMBI OVEN (VERIFY-EXISTING)
F26.1	3/4" CW (UNTREATED) 2'-0" AFF BT COMBI OVENS (VERIFY-EXISTING)
F26.2	1 1/2" W BT SUBS (M-8) COMBI OVEN (VERIFY-EXISTING)
F26A	3/4" CW 1'-0" AFF BT COMBI-OVEN WATER FILTER
F27-49	NO PLUMBING REQUIRED
F50	1/2" H & CW AND 1 1/2" W 1'-6" AFF BT HAND SINK (BRANCH FROM EXISTING CONNECTION)
F51-53	NO PLUMBING REQUIRED
F54	1" W BT SUBS (M-1) COLD FOOD TABLE
F55-56	NO PLUMBING REQUIRED
F57	1" W BT SUBS (M-1) HOT FOOD TABLE (3) DRAINS COPPER MANFOLDED TO (1) BRASS MASTER VALVE
F59-66	NO PLUMBING REQUIRED

SYMBOLS & ABBREVIATIONS LEGEND	
HW	HOT WATER
CW	COLD WATER
W	WASTE - DIRECT CONNECTION
IW	INDIRECT WASTE DRAIN
HO	HUB OUTLET
FD	FLOOR DRAIN
FTFD	FUNNEL TYPE FLOOR DRAIN
SUBS	SAFE WASTE SINK 1" A.F.F.
FS WITH 1/2 GRATE	FLOOR SINK WITH HALF GRATE MOUNTED FLUSH W/FLOOR
GT	GREASE TRAP
G	GAS
ECC	ELECTRICAL CONDUIT CONNECTION
DR	DUPLEX RECEPTACLE
SPO	SINGLE PURPOSE OUTLET
LIGHT	LIGHT
SW	SWITCH
BS	STEAM SUPPLY
SR	STEAM RETURN
CHW	CHILLED WATER SYSTEM
RS	REFRIGERATION SLEEVE
SU	STUB UP
AFF	ABOVE FINISHED FLOOR
DFA	DROP FROM ABOVE
BTU	BRITISH THERMAL UNIT
CFM	CUBIC FEET PER MINUTE
BT	BRANCH TO
KW	KILOWATT
HP	HORSEPOWER
PH	PHASE
AMP	AMPERE
MCA	MINIMUM CIRCUIT AMPACITY
MOP	MAXIMUM OVERCURRENT PROTECTION
GC	GENERAL CONTRACTOR
MC	MECHANICAL CONTRACTOR
PC	PLUMBING CONTRACTOR
EC	ELECTRICAL CONTRACTOR
FSEC	FOODSERVICE EQUIPMENT CONTRACTOR

SEE FSE-3 FOR MECHANICAL DETAILS & NOTES
SCALE: 1/4" = 1'-0"



3D VIEWS

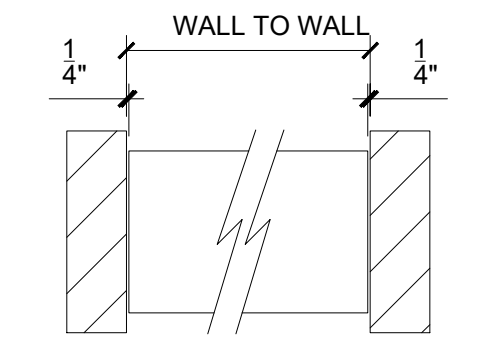
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STANDARD SERVING SYSTEM PRACTICES

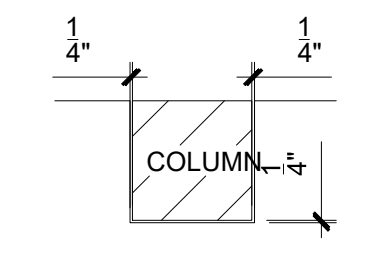
- SOLID SURFACE TOPS AND TRAY SLIDES**
- ALL SOLID SURFACE TOPS AND TRAY SLIDES, WITH **WALL SHIP LOOSE** WHEN SPANNING MORE THAN ONE UNIT.
 - SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WILL SHIP INSTALLED.
 - SOLID SURFACE TOPS AND TRAY SLIDES **REQUIRED** INSTALLER, SPECIFIC TO THE BRAND, TO SEAM THE UNITS IN THE FIELD DURING PRODUCT INSTALLATION.
- STAINLESS STEEL TOPS AND TRAY SLIDES**
- THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
 - THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
 - BOLTED OR WELDED FIELD JOINTS ARE REQUIRED, AT ALL MITERED TRAY SLIDE CORNERS.

ALLOWANCE FOR FIELD CONDITIONS

FACTORY TO ALLOW 1/4" AT ALL WALLS, COLUMNS, AND PASS THROUGH (SEE WALL TO WALL AND COLUMN EXAMPLES)



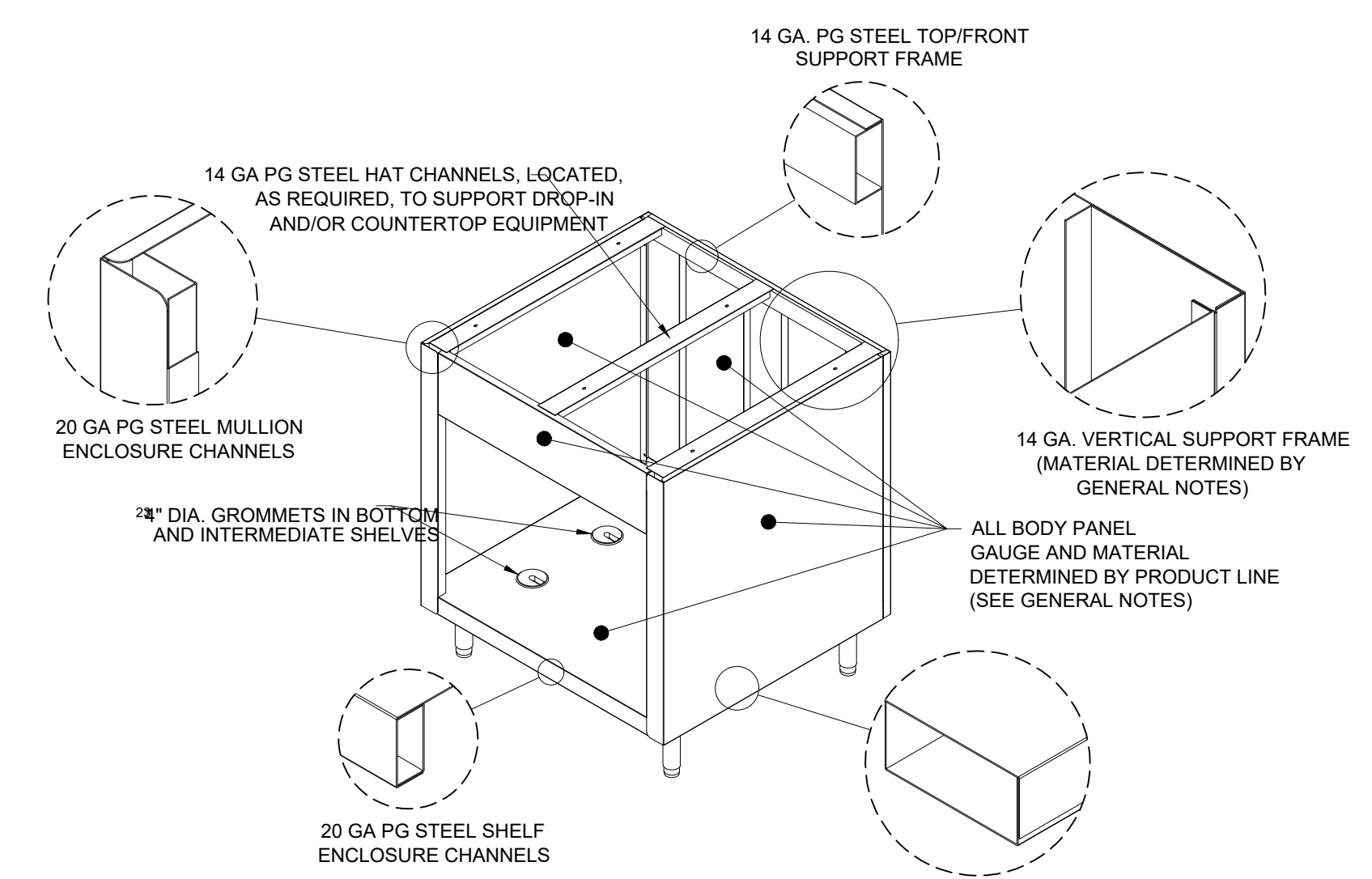
WALL TO WALL EXAMPLE



COLUMN EXAMPLE

ELECTRICAL

ALL 15 AMP (NEMA #5-15R) AND 20 AMP (NEMA #5-20R) RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING'S **UNLESS SPECIFICALLY NOTED OTHERWISE** ON THE DRAWING (SEE SYMBOL LEGEND)



STANDARD CHANNEL BODY CONSTRUCTION

SYMBOL LEGEND					
DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL
SIMPLEX RECEPTACLE	[Symbol]	DUPLEX GFCI RECEPTACLE (NEMA 5-15R & 5-20R ONLY)	[Symbol]	ELEC. CORD AND PLUG	[Symbol]
KICKPLATE LOCATION	(K)	LAMINATE LOCATION	(L)	DECOR PANEL LOCATION	(DP)
EQUIPMENT TAG	#	FIELD JOINT LOCATION	FJ	3/8" GROMMET LOCATION	G
VIEW TAG	VIEW NUMBER PAGE NUMBER	PLAN SCALE	VIEW NAME VIEW SCALE	COMPRESSOR WITH REMOVABLE GRILLE	[Symbol]
VIEW ARROWS	[Symbol]	[Symbol]	VIEW NUMBER PAGE NUMBER		

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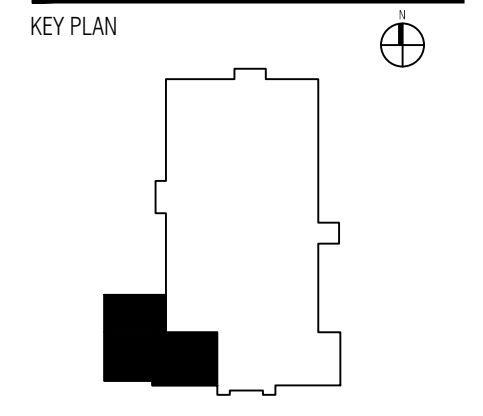
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MOUNT CLEMENS, MI 48043
P 586.469.3600

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OWNER
Hamtramck Public Schools

PROJECT NAME
Holbrook Elementary Kitchen Addition and Renovation

2361 Alice St
Hamtramck, MI 48212

PROJECT NO.
19-105

ISSUES / REVISIONS
Bidding - Construction 01/31/2023
Addendum #1 02/15/2023

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SCALE: NONE

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THE FOLLOWING MUST BE VERIFIED PRIOR TO CONSTRUCTION

- ANY DECOR COLOR CHOICES INCLUDING LAMINATE, PAINT COLOR, OR CUSTOM DECOR FEATURES, IF APPLICABLE
- ALL ELECTRICAL VOLTAGE AND PHASE OF DUKE HOT FOOD UNITS AND BUYOUT EQUIPMENT IF APPLICABLE
- ALL CRITICAL FIELD DIMENSION IF ANY AS INDICATED IN PLAN VIEW.

AEROSERV SERVING SYSTEMS

TOPS

14 GA. STAINLESS STEEL TOPS.

BODIES & INTERIORS

14 GA. FRAME/SUPPORTS W/20 GA. STAINLESS STEEL ENCLOSURE CHANNELS, BODY PANELS AND INTERIOR SHELVES W/ LAMINATE VENEER EXTERIOR WHERE INDICATED.

*****LAMINATE GRAIN (IF ANY) RUNS HORIZONTAL*****

*LAMINATE BRAND:..... VERIFY

*LAMINATE ID NUMBER:..... VERIFY

*LAMINATE COLOR NAME:..... VERIFY

CASTERS

5"Ø CASTERS WITH GRAY POLYURETHANE TIRES. ALL SWIVEL WITH BRAKES.

TRAYSLIDES

16 GA. STAINLESS STEEL SOLID TRAY SLIDES WITH (2) DIE FORMED RUBBING TRACKS ON 10 GA. STAINLESS STEEL HINGED BRACKETS.

HOT FOOD DRAINS

DRAINS MANIFOLDED WITH INDIVIDUAL VALVES w/ COPPER TUBING TO BRASS MASTER VALVE. EXTEND MASTER VALVE FORWARD.

NSF-7 COLD PANS

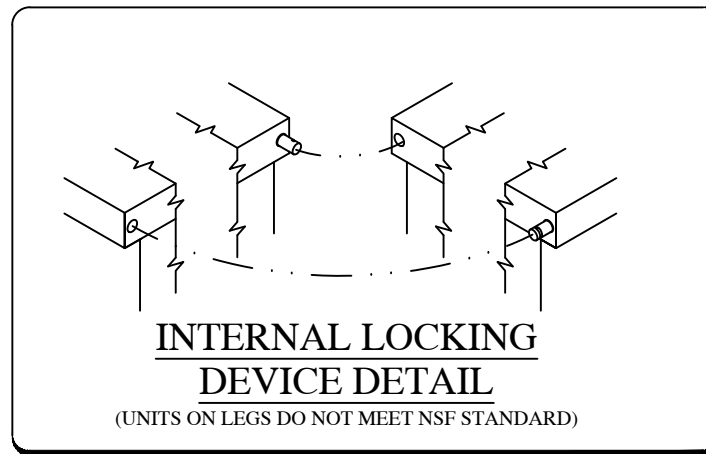
NSF STANDARD #7 COLD PAN TO HOLD FOOD PANS RECESSED 3" BELOW TOP ON S.S. REMOVABLE BRACKETS & ADAPTER BARS

COLD FOOD DRAINS

DRAIN HOSE ROUTED TO CONDENSATE EVAPORATOR

BREATHGUARDS - BGA

1-1/4" SQUARE STAINLESS STEEL TUBING POSTS, MOUNTED THROUGH TOP WITH 3/8" , TEMPERED, CLEAR GLASS SHELVES, AND PROTECTORS.



DUKE EQUIPMENT

Item Tag	Quantity	Model Number	Description	Voltage	Phase	Watts	Amps	NEMA #/S Int. Conn. Final Conn.	Cord Length	Gas Type
54	1	316-25SS-N7	4-SECTION NSF-7 COLD PAN UNIT 8" MECHANICALLY COOLED W/ CONDENSATE EVAPORATOR	120	1	1113.6	9.28	NEMA# #5-15P	6'	-
55	1	311-25SS	SOLID TOP UNIT	-	-	-	-	NEMA#	-	-
65	1	308-25SS	SOLID TOP UNIT	-	-	-	-	NEMA#	-	-
57	1	E305-25SS	HOT FOOD UNIT SEALED WELLS W/ DRAINS	208	1	4500	17.3	NEMA# 16-30P 14-50P	6' 8'	-
59	2	310-25SS	SOLID TOP UNIT	-	-	-	-	NEMA#	-	-
66	1	ATU-90SS	TRIANGLE CORNER UNIT WITH 14" BODY FILLER	-	-	-	-	NEMA#	-	-

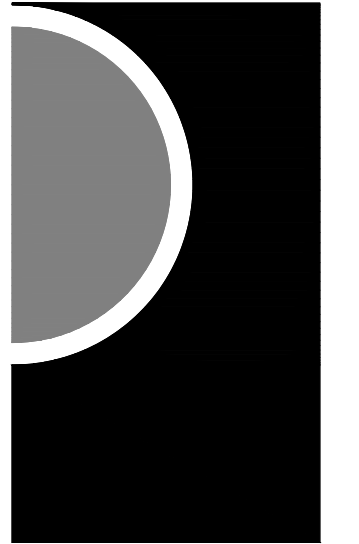
DUKE EQUIPMENT

Item Tag	Quantity	Model Number	Description	Voltage	Phase	Watts	Amps	NEMA #/S Int. Conn. Final Conn.	Cord Length	Gas Type

BUY-OUT EQUIPMENT

Item Tag	Quantity	Model Number	Description	Voltage	Phase	Watts	Amps	NEMA #	Provided By	Installed By
54.1	1	TM2N-A	PMG GUARD W/ LED LIGHT	120	1	14.18	0.12	NEMA# 5-15P	OTHERS	DUKE
57.1	1	TM2N-A	PMG GUARD W/ HEATER & LED LIGHT	120	1	16.88	0.15	NEMA# 5-15P	OTHERS	DUKE
				120	1	1725	14.4	5-20P		

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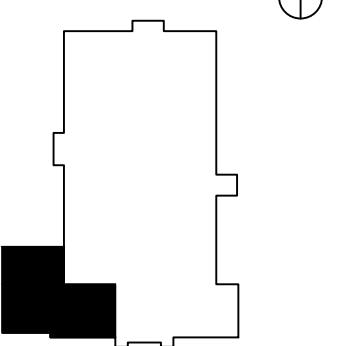
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KEY PLAN



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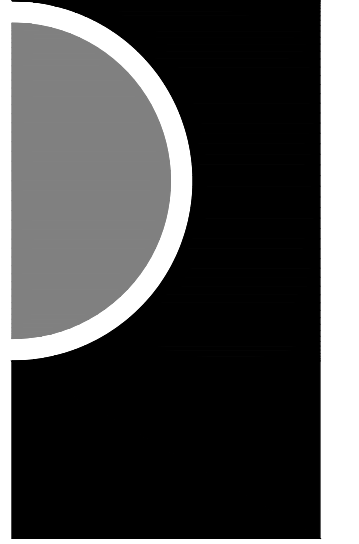
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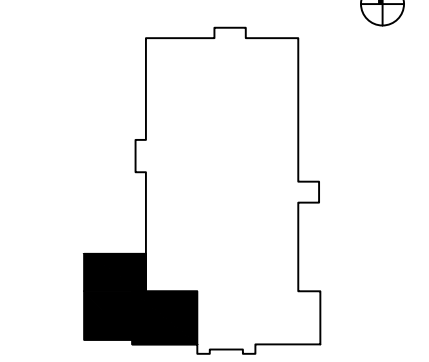
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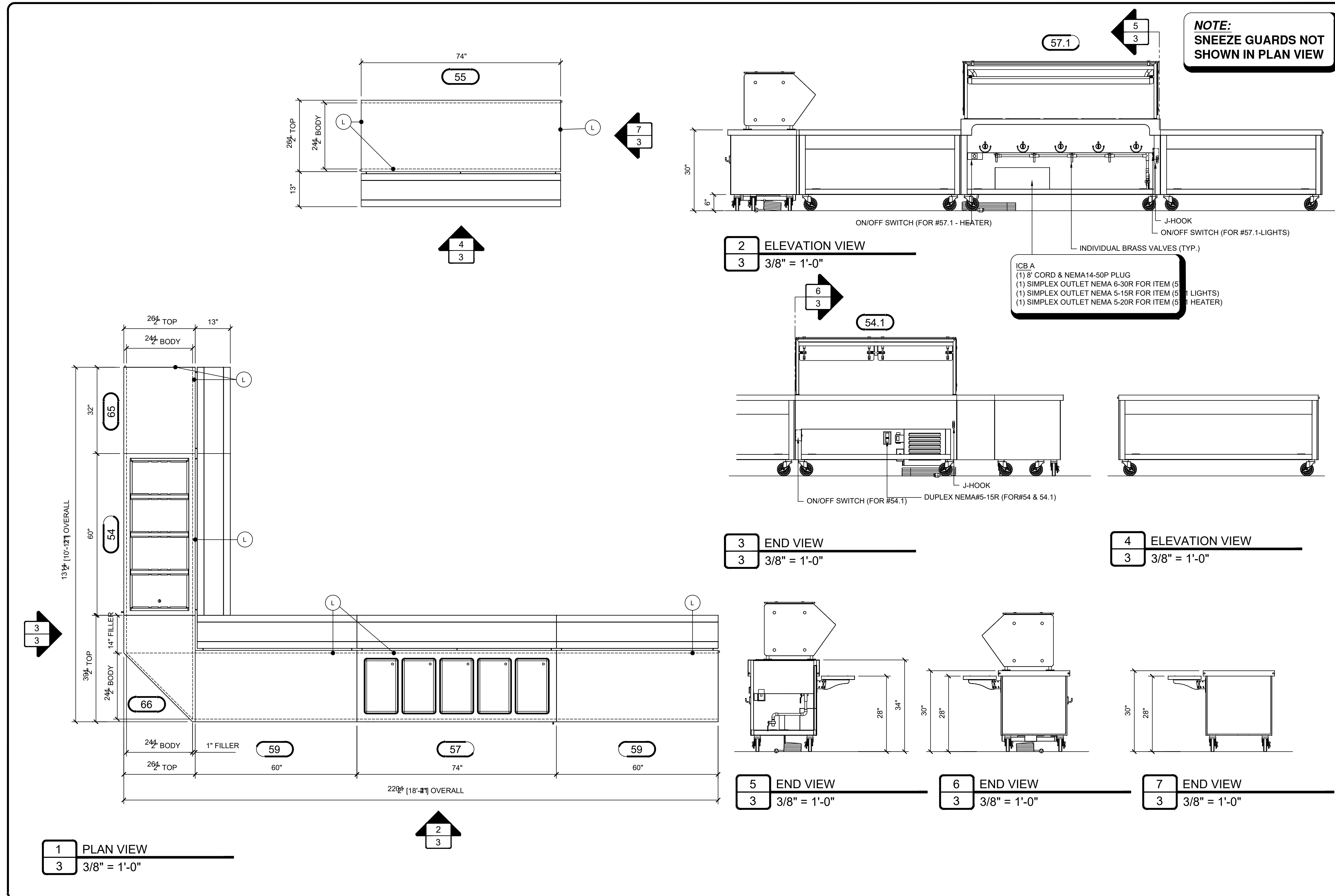
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