



Grove City Area School District High School Renovations

Project No: 23-S43-01

Grove City Area School District
511 Highland Avenue, Grove City, PA 16127

ADDENDUM 1

2/29/2024

This Addendum forms part of the Contract Documents and modifies the original bidding documents dated 02/19/2024. Acknowledge receipt of this Addendum by inserting its number and date in the space provided on the Bid Form. Failure to do so may subject Bidder to disqualification.

This addendum consists of five (5) pages and the listed attachments (2 Sections and 68 Drawings):

CHANGES TO PRIOR ADDENDA

Item 1.1 **None**

CHANGES TO PROJECT MANUAL

Item 1.2 **SECTION 00 1113 ADVERTISEMENT FOR BIDS**

The Pre-Bid Conference has been changed to begin at 3:30pm prevailing time, on Monday, March 4, 2024.

Item 1.3 **SECTION 22 4000 PLUMBING FIXTURES**

At Article 2.12.A.4, CHANGE article to read as follows:

4. Faucets:
 - a. Chicago Faucet Co
 - b. Zurn Industries, Inc.
 - c. T&S Brass and Bronze Works, Inc.

Item 1.4 SECTION 22 4000 PLUMBING FIXTURES

At Article 2.14.A.3, CHANGE article to read as follows:

- 3. Faucets:
 - a. Chicago Faucet Co
 - b. Just Manufacturing
 - b. Zurn Industries, Inc.
 - c. T&S Brass and Bronze Works, Inc.

Item 1.5 SECTION 23 0593 - TESTING, ADJUSTING, AND BALANCING FOR HVAC

At Article 1.3 A, CHANGE article to read:

- 1. Air Balancing Engineers Inc. (Berwick PA)
- 2. Kahoe Air Balance (Eastlake OH, Pittsburgh PA)
- 3. WAE Balancing Inc. (Mercer PA)
- 4. Northstar Environmental Ltd. (Beaver PA)

Item 1.6 SECTION 23 2113 - HYDRONIC PIPING

Paragraph 2.8, delete this paragraph. Bypass Bag Filters are not required.

Item 1.7 SECTION 27 5116 - INTEGRATED ELECTRONIC COMMUNICATIONS

CLARIFICATION: The main head end unit for this system including all rack mounted equipment and associated software shall be purchased independently by the School District. All ceiling speakers, wall mounted horns, volume control, wiring and connections from those devices to the head end shall remain as specified in this section and as shown on the Drawings.

Item 1.8 The specification sections listed below are attached to and part of this addendum. They replace previously issued specifications in the Contract Documents. Where they had not been previously issued, they are now added to the Contract Documents. The descriptive information is informational only and is not intended to further modify the Contract Documents.

| Section | Paragraph | Comments |
|---|-----------|---------------------------------------|
| 11 4000 Food Service Equipment | | Equipment Specification Modifications |
| Food Service Equipment Brochure Booklet | | Document’s First Issue |

CHANGES TO DRAWINGS

Item 1.9: DRAWING E100 ENLARGED BASEMENT PLAN - AREA 'B' - POWER & SIGNAL

Furnish and install 120V power feed from a new 20A/1P circuit breaker installed in Panel 'BC' for Building ATS control panel and Boiler #1 control panel. Coordinate panel locations at site with Mechanical Contractor.

Furnish and install 120V power feed from a new 20A/1P circuit breaker installed in Panel 'BC' for Building Boiler #2 control panel and Boiler #3 control panel. Coordinate panel locations at site with Mechanical Contractor.

Item 1.10: DRAWING E106 FIRST FLOOR PLAN - AREA 'F' - LIGHTING

Ceramics 804 - Change Lighting Control Power Pack that is serving the (5) five DL10 fixtures adjacent to the exterior wall from the Normal Power circuit P-4 to a new Normal / Emergency circuit NEC-10.

Tech Ed 306 - Change Lighting Control Power Pack that is serving the (8) eight DL10 fixtures located in the center of the room from the Normal Power circuit P-5 to a new Normal / Emergency circuit NEC-10.

Kiln Room 309A - Remove the (2) two center DL13 fixtures from the Normal Power circuit P-4. Furnish and install a new Normal/Emergency lighting control power pack connected to Normal / Emergency circuit NEC-10 and connect the two center DL13 fixtures to this power pack.

Item 1.11: DRAWING E202 FIRST FLOOR PLAN - AREA 'B' - POWER & SIGNAL

At New Emergency Generator Location, In lieu of extending existing generator base concrete pad as noted the Electrical Contractor shall furnish and install a new concrete base as shown on drawing E504 under the generator Add Alternate Bid EC-09.

Item 1.12: DRAWING E203 FIRST FLOOR PLAN - AREA 'C' - POWER & SIGNAL

Telecom Room 193A - Replacement Building Wide PA System Rack - Remove this from this contract. The PA equipment rack will be replaced under another contract.

Item 1.13: DRAWING E302 KITCHEN SCHEDULES AND DIAGRAMS

Typical Disposer Service Connections Diagram - Change conduit and wire provided by F.S.E.C to read conduit and wire provided by Electrical Contractor.

Item 1.14: DRAWING E607 AUDIO / VIDEO SYSTEMS RISER DIAGRAMS

Building Wide Public Address (PA) System Diagram - The headend PA System rack will be replaced under another contract. Under this contract the contractor shall furnish and install PA System speakers, volume controls, ETC and associated equipment in renovated areas as shown on floor plans..

Item 1.15: The drawings listed below are attached to this addendum and replace previously issued drawings in the Contract Documents. The descriptive information is informational only and is not intended to further modify the Contract Documents.

| Sheet | Detail | Comments |
|-------|-----------------------------|--------------------------------------|
| S102 | First Floor Plan – Area B | ADD Dowels at exterior concrete slab |
| S126 | Roof Framing Plan – Area F | ADD Section 1 |
| A104 | First Floor Plan – Area 'D' | ADD Area of Floor Patch |

| | | |
|-------|--|---|
| FS100 | Food Service Equipment Schedule and Plan | Modifications to Equipment Schedule |
| FS102 | Electrical Connection Plan and Schedule | Modifications to Schedule and Plan |
| FS103 | Mechanical Connection Plan and Schedule | Additions and Modifications to Design |
| PD104 | Area - D - 1st Flr - Plumbing Demo | Added under slab sanitary piping demo. |
| P102 | Area - B - Plumbing New Work | Added generator gas connection. |
| P104 | Area - D - Plumbing New Work | Added under slab sanitary piping replacement |
| P105 | Area - E - Plumbing New Work | Deleted duplicate fixtures. |
| P106 | Area - F - Plumbing New Work | Clarified existing storm line locations (abv clg vs blw flr) |
| P108 | Area - B - 2nd Flr Plumbing | Added roofing note. |
| P110 | Area - E - 2nd Flr Plumbing | Added roofing note. |
| P112 | Area - G - 2nd Flr Plumbing | Added roofing note. |
| P402 | Area - B Basement - Plumbing | Added hatch drain. |
| MD100 | Basement - Demo | Adjusted piping notes |
| MD101 | Area A 1st Flr - Ductwork Demo | Added general notes |
| MD102 | Area B 1st Flr - Ductwork Demo | Added general notes |
| MD103 | Area C 1st Flr - Ductwork Demo | Added general notes |
| MD104 | Area D 1st Flr - Ductwork Demo | Added general notes |
| MD105 | Area E 1st Flr - Ductwork Demo | Added general notes |
| MD106 | Area F 1st Flr - Ductwork Demo | Added general notes |
| MD107 | Area G 1st Flr - Ductwork Demo | Added general notes |
| MD108 | Area B 2nd Flr - Ductwork Demo | Added general notes |
| MD109 | Area E 2nd Flr - Ductwork Demo | Added general notes |
| MD111 | Area A 1st Flr - Piping Demo | Added general notes |
| MD112 | Area B 1st Flr - Piping Demo | Added general notes |
| MD113 | Area C 1st Flr - Piping Demo | Added general notes |
| MD114 | Area D 1st Flr - Piping Demo | Added general notes |
| MD115 | Area E 1st Flr - Piping Demo | Added general notes |
| MD116 | Area F 1st Flr - Piping Demo | Added general notes |
| MD117 | Area G 1st Flr - Piping Demo | Added general notes |
| MD118 | Area B 2nd Flr - Piping Demo | Added general notes |
| MD119 | Area E 2nd Flr - Piping Demo | Added general notes |
| MD301 | Roof Plan - Demo | Added general notes and clarified PRV notes |
| M100 | Basement - New Work | Adjusted piping notes and relocated refrigerant piping risers |
| M101 | Area A 1st Flr - Ductwork New Work | Added general notes, added smoke detector, and modified drawing clarity |
| M102 | Area B 1st Flr - Ductwork New Work | Added general notes |
| M103 | Area C 1st Flr - Ductwork New Work | Added general notes |
| M104 | Area D 1st Flr - Ductwork New Work | Added general notes |
| M105 | Area E 1st Flr - Ductwork New Work | Added general notes and added smoke detectors |
| M106 | Area F 1st Flr - Ductwork New Work | Added general notes, added smoke detectors, and modified RM 163 equipment |
| M107 | Area G 1st Flr - Ductwork New Work | Added general notes |

| | | |
|------|------------------------------------|---|
| M108 | Area B 2nd Flr - Ductwork New Work | Added general notes and added smoke detector |
| M109 | Area E 2nd Flr - Ductwork New Work | Added general notes |
| M111 | Area A 1st Flr - Piping New Work | Added general notes and located isolation valves |
| M112 | Area B 1st Flr - Piping New Work | Added general notes and located isolation valves |
| M113 | Area C 1st Flr - Piping New Work | Added general notes and located isolation valves and DP sensors |
| M114 | Area D 1st Flr - Piping New Work | Added general notes and located isolation valves |
| M115 | Area E 1st Flr - Piping New Work | Added general notes and located isolation valves |
| M116 | Area F 1st Flr - Piping New Work | Added general notes and located isolation valves and DP sensors |
| M117 | Area G 1st Flr - Piping New Work | Added general notes and located isolation valves and DP sensors |
| M118 | Area B 2nd Flr - Piping New Work | Added general notes and located isolation valves |
| M119 | Area E 2nd Flr - Piping New Work | Added general notes and located isolation valves |
| M301 | Roof Plan - New Work | Added general notes |
| M401 | Enlarged Plans | Added smoke detector |
| M402 | Enlarged Plans | Added smoke detector |
| M403 | Enlarged Plans | Added smoke detector |
| M404 | Enlarged Plans | Relocated refrigerant piping routing to above grade |
| M405 | Enlarged Plans | Added additional duct clean outs |
| M501 | Details | Added components on coil strainers and clarified roofing responsibility |
| M502 | Details | Added components on coil strainers and clarified roofing responsibility |
| M601 | Schedules | Corrected split chiller GPM |
| M602 | Schedules | Corrected several schedules |
| M701 | HW Flow Diagrams | Completed HW flow diagram |
| M702 | CW Flow Diagrams | Completed CW flow diagram |
| E110 | Floor Plan | Added panel schedule for Panel 'DP' |
| E211 | Roof Plan | Updated Roof Warranty Note |

SUPPLEMENTAL INFORMATION

The following are provided for bidders' information and are not considered changes to the Contract Documents.

- Construction Manager's RFI report dated 2/29/24

END OF ADDENDUM 1

PRE-BID RFI REPORT

PROJECT: HIGH SCHOOL RENOVATIONS - GROVE
 ARCHITECT: DRAW COLLECTIVE
 23-S43-01
 DATE: 2/29/24 8:25 AM

| ID | Sender ID | Discipline | Received | Question | Issued to Bidders | Date Issued to Bidders | Answer |
|-------|--------------|------------|-----------|--|-------------------|------------------------|--|
| RB-01 | Renick Bros. | HVAC | 2/28/2024 | Gravity roof vents (detail 9 on M501) does not show any motorized damper. Corridors and Unit Vents..... 9 sets @ existing GRV's. New Air Handlers19 sets @ existing GRV's. Control Sequences refer to controlling the dampers (AHU operations) or via space static (Corridors and Unit Vents). 1. Are dampers existing or are New Dampers to be installed? | | | |
| RB-02 | Renick Bros. | HVAC | 2/28/2024 | Hot water piping detail on M701 does not show New Boiler circulating pumps. 1. Provide new piping layout for pumps. 2. Control sequence refers to boiler isolation valves - none shown on M701 piping. 3. Will 3-way system valve be required with new boiler sequencing? 4. Provide locations for remote HWS/HWR differential pressure sensors. | | | |
| RB-03 | Renick Bros. | HVAC | 2/28/2024 | Chilled water piping detail on M701 does not show chiller isolation valve. 1. Provide new piping layout for isolation valves. 2. Provide locations for remote CHWS/CHWR differential pressure sensors. | | | |
| RB-04 | Renick Bros. | HVAC | 2/28/2024 | Please provide an explanation of alternate HC-04 as it relates to drawings M106, M116, MD106, MD116, M121, M122. It is confusing what is in the base bid versus the alternate as "base bid" drawings M121 and M122 have the same area clouded as alternate HC-04. Maybe a written explanation would work. I think maybe all the work outlined on M121 and M122 as alternate HC-04 might actually be in the base bid? I think the actual alternate is comparing the M121/M122 drawings to M106/M116 and the difference might be the alternate? The difference in these drawings would be adding HUH-01, adding HUV-08, deleting KVS-01/01 along with various demolition of EF-8 and fin tube radiation. | | | |
| RB-05 | Renick Bros. | HVAC | 2/28/2024 | Is the project laydown fence as identified on PH100 to be by HC per the general note or by the GC per project specific note #2? | Add 1 | 2/29/2024 | Temporary laydown area fencing, stone pad and reclamation after construction is to be by GC. |
| RB-06 | Renick Bros. | HVAC | 2/28/2024 | Can you explain the purpose of the flush of the HVAC system twice per project specific note 7 on PH100? | Add 1 | 2/29/2024 | The intent is to flush the system after major sections of piping is replaced to remove dirt and debris from the piping before the systems are turned back on so as to not damage the existing equipment until it gets replaced and new equipment as it gets installed. These can occur before the systems are put back into operation and do not need to specifically occur in August. |
| RB-07 | Renick Bros. | HVAC | 2/28/2024 | Please confirm the GC owns the new chiller fence and concrete pad as the note on M102 makes it sound like it is by HVAC where the architectural drawings clearly state by GC. | | | |
| RB-08 | Renick Bros. | HVAC | 2/28/2024 | Drawing MD106, planning room 310 has a note to patch the exterior wall after the UV louver is removed. Please confirm all exterior louver patching and cutting is by the GC and NOT the HC. | | | |
| RB-09 | Renick Bros. | HVAC | 2/28/2024 | M100 drawing clearly shows the chilled water risers being 10" and 4". M112 shows the same risers as 8" and 4"? | | | |
| RB-10 | Renick Bros. | HVAC | 2/28/2024 | M114 is missing chilled water pipe to UV-09? Are the drops to UV-09 to be run exposed or enclosed in painted sheet metal chase or in a drywall chase? Pipe drops happen in several other locations (M112 cafeteria as another example) - exposed versus painted sheet metal enclosure versus drywall chase? If a chase is required, who owns the chase (GC or HVAC)? If pipe drop is exposed and no chase does the pipe require a PVC jacket? | | | |
| RB-11 | Renick Bros. | HVAC | 2/28/2024 | Please update M702 (chilled water schematic) to match the plan view drawing on M100. Please also confirm buffer tanks are not required. Please update M701 (hot water schematic) to match the plan view drawing M100 - connections around air sep, etc. | | | |
| RB-12 | Renick Bros. | HVAC | 2/28/2024 | Please confirm the PC owns reconnecting all HC equipment ac drains as I see some of the ac drains showing up on the plumbing drawings (P112)....both HVAC and PC drawings are missing AC drain pipe in many locations. | Add 1 | 2/29/2024 | YES THE PLUMBING CONTRACTOR OWNS THE FINAL CONNECTIONS AND CONDENSATE LINES. MISSING AC DRAIN PIPE WILL BE ADDED BY FUTURE ADDENDUM. |
| RB-13 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who owns the sanitary tank for construction manager trailer as well as servicing this tank during construction. | Add 1 | 2/29/2024 | HC owns the sanitary tank and servicing of the tank. |
| RB-14 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who is responsible for the rental cost of the construction managers trailer. 01 5000-5 states the GC cleans, maintains and services the trailer. | Add 1 | 2/29/2024 | HC is responsible for the rental of the CM trailer. 01 5000-5 will be removed by addendum. Cleaning of the CM trailer is not required. |
| RB-15 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who owns project signs for this project as well as exit signs. | | | |
| RB-16 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who owns temporary job toilets. | Add 1 | 2/29/2024 | HC owns temporary job toilets for all Contractors on site. |
| RB-17 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who owns the project sign. | | | |
| RB-18 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who owns the garbage dumpsters. | Add 1 | 2/29/2024 | The HC will own dumpsters for the entire project. |
| RB-19 | Renick Bros. | HVAC | 2/28/2024 | Please confirm who owns final building cleaning and what is required. Broom clean only? | | | |

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|-------|--------------|------------|-----------|--|-------------------|------------------------|---|
| RB-20 | Renick Bros. | HVAC | 2/28/2024 | Please address the phasing which states working the project during (2) Summers. Is working during the school year on second shift allowed? | Add 1 | 2/29/2024 | Yes, working during the school year on second shift is allowed. Work within Phases 2, 3 and 4 which occur during the school year can be on first shift since they are isolated from the students. |
| RB-21 | Renick Bros. | HVAC | 2/28/2024 | Can WAE balancing be used? Specification allows only Air Balancing Engineers. | Add 1 | 2/29/2024 | Yes, Kahoe, WAE and Northstar Environmental have been added by Addendum 1. |
| RB-22 | Renick Bros. | HVAC | 2/28/2024 | Please confirm if bypass bag filters are required per spec section 232113 par 2.8. If yes, please show these on the mechanical room schematic M701/M702. | Add 1 | 2/29/2024 | Bypass bag filters are not required and have been deleted by Addendum 1. |
| RB-23 | Renick Bros. | HVAC | 2/28/2024 | Please confirm ALL existing duct to remain is to get third party cleaned? Spec section 233113 par 3.14 mentions duct cleaning of existing. | Add 1 | 2/29/2024 | That is confirmed. |
| RB-24 | Renick Bros. | HVAC | 2/28/2024 | Schedule drawing M601 requires UV-06 based upon drawing M122 requiring (2), HUV-02 based upon drawing M122, CUH-FO1 based upon drawing M122. Please update as its states not required. | | | |
| RB-25 | Renick Bros. | HVAC | 2/28/2024 | Keynotes 1 and 2 on new pipe drawings (ex M111,112,113 ect) call for new ATC actuators on existing equipment (CUH,Conv, FTR,ect). Please confirm if this means an entire new ATC valve or just an actuator on the existing ATC valve. Are the control valves in the boiler plant also to get replaced (off the boilers and three way mixing). Do the existing cabinet heaters and prop heaters have control valves or just aquastats? There are discrepancies between the new pipe drawings and demolition drawings. One drawing might say a unit is a convector and then another says it is a cabinet heater. Maybe provide a detailed listing of the quantity of control valves that are required to be replaced on existing to remain equipment. JCI should have the existing valve schedule. | | | |
| RB-26 | Renick Bros. | HVAC | 2/28/2024 | General note 3 on new duct drawings (ex M101,102,103, ect) call for existing cabinet heaters and fin tube to be cleaned. Can you elaborate on what you are looking for in more detail? What about the existing convectors to remain? | | | |
| RB-27 | Renick Bros. | HVAC | 2/28/2024 | Please confirm the refrigerant pipe to the 280 ton chillers is to be buried. Can this be run above grade? Chiller manufacturers are recommending we don't bury this pipe. If this pipe can be run above grade, can we also abandon the existing buried refrigerant pipe rather than demo and cut up existing concrete pad? Can the Engineer also confirm whether the interior barrel requires vent lines run to the exterior? If yes, how many and what size? The new chiller pad extension and fence are by the GC. HVAC drawing M404 has a general note stating the existing pad is to be removed. Please confirm the existing pad remains and maybe the existing buried refrigerant lines can be abandoned in place? If existing refrigerant pipe is to be removed and the new refrigerant pipe to be installed below grade, who takes care of cutting and patching the existing concrete slab? Hence, maybe run new pipe above grade and abandon the existing? | | | |
| RB-28 | Renick Bros. | HVAC | 2/28/2024 | Please identify the existing roof type and if the roof has an existing warranty. | Add 1 | 2/29/2024 | The School District contracted with David Maines and Associates this past year and the entire roof was replaced and restored with a Tremco roof system with the exception of the area over the kitchen. The roofing over the kitchen will be completed by David Maines and Associates once all of the new Contract work is completed. All roof work necessary under this contract (patching, curb flashings, etc.) that is not within the old roof area over the kitchen, must be completed by David Maines and Associates. Contact: Eric Weaver 717-437-5677 ; eweaver@davidmaines.com for pricing. Tremco Roofing Contact: Jim Burichin 804-229-2791 ; jburichin@tremco.com or Richard Kosuda 724-612-3011 ; rkosuda@tremcoinc.com. |
| RB-29 | Renick Bros. | HVAC | 2/28/2024 | General note 2 on drawing M111 (as well as others) states "isolation valves should be installed at each pipe branch". Does this mean a branch in which we are only feeding say one terminal device or do you mean where feeding more than one terminal device as each terminal device would have shutoff valves at the unit. Maybe they want them at the corridor in addition to at the unit when only feeding one device? It would be cleaner if shutoff valves were clearly shown on the drawings. Drawing M122 has numerous major branch and sub branch lines as the pipes leave the boiler room below. I don't think the contractor should interpret where to put the shut off valves based upon a simple note on the drawing. Would it be possible to show them on the drawings where they are desired rather than the note? What if the branch pipe is existing to remain? Are we to assume a branch valve exists in these cases? | | | |
| RB-30 | Renick Bros. | HVAC | 2/28/2024 | Please address flexible pipe connectors. Spec section 230500-18 leads one to believe that flexible connectors are required on all rotating equipment. Please identify the equipment you want flexible connectors on as your pipe details on M502 do not show flexible connectors. Please address AHUs, Tall UVs, regular UVs, cabinet heaters, prop heaters, ect. Also, the plan drawing M100 shows new 3 HP in line pumps to each boiler. Do we need flexible connectors on these pumps? Please show these pumps on drawing M701. | | | |
| RB-31 | Renick Bros. | HVAC | 2/28/2024 | Please reference drawings M100 and M112. M112 shows (2) new 3" hot water lines from the boiler room shaft to the cafeteria. These lines need updated and shown on drawing M100. M100 and MD100 drawings for boiler room shows existing 2.5" hot water to remain. I feel the 2.5" needs removed all the way back to the boiler room and a new 3" tee cut in. Please show this work on M100 detail. | | | |
| RB-32 | Renick Bros. | HVAC | 2/28/2024 | Please identify locations where expansion loops are required. | | | |
| RB-33 | Renick Bros. | HVAC | 2/28/2024 | 230716.3.9.A requires "custom fitted sound covers" on "packaged air-cooled air conditioners" over the compressors (compressor blankets). What items are these custom compressor blankets required to be provided for? The split air cooled chiller? the split DX condenser associated with the split DX/HW admin air handler? Please confirm they are not required for the minisplits. Are these compressor blankets to be provided by the manufacturer or are they field fabricated by the insulator? | Add 1 | 2/29/2024 | The split air cooled chiller. These are not required for the split DX condensing units. if the manufacturer has a sound reduction package, that would be the preferred means, however if not it would be field fabricated. |

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|-------|--------------|------------|-----------|--|-------------------|------------------------|--|
| RB-34 | Renick Bros. | HVAC | 2/28/2024 | 230716.3.11.A (custom blankets) contradicts with 3.11.B (insulate per piping spec) which overlaps/contradicts with 3.11.D. please clarify for which systems and which valves/specialties the custom removable valve blankets are required. | Add 1 | 2/29/2024 | For components identified in Specification 230719, utilize that section for the types of insulation. Anything not indicated in that section shall be insulated as specified in 230716. |
| RB-35 | Renick Bros. | HVAC | 2/28/2024 | Please provide a specification for what is required for jacketing for exterior exposed refrigerant piping (split chiller piping outdoors, admin AHU exterior condenser piping, minisplit exterior piping) | Add 1 | 2/29/2024 | Utilize the jacketing specified in Specification Section 230719 - HVAC PIPING INSULATION, Paragraph 2.4 |
| RB-36 | Renick Bros. | HVAC | 2/28/2024 | Are pre-insulated linesets with 1" thick insulation and UV resistant ez-pull coating acceptable for minisplit piping? They are named in the split fan coil spec 238126, but 230719 calls for 1-1/2" thick insulation for refrigerant piping | Add 1 | 2/29/2024 | The pre-insulated linesets that have 1" insulation are acceptable. Should the insulation be needed to be field installed, the 1-1/2" should be used. |
| RB-37 | Renick Bros. | HVAC | 2/28/2024 | Typically for standard split systems it is preferable for the liquid line to be uninsulated to allow it to sub-cool as much as possible. Is the liquid line required to be insulated indoors for the split chillers, and for the split admin air handler/condenser? Is the liquid line required to be insulated outdoors for the split chillers, and for the split admin air handler/condenser? | | | |
| RB-38 | Renick Bros. | HVAC | 2/28/2024 | Reference A702,A703,A704,A705,A706 in relation to showing the ceiling mounted UVs. These drawings show a note saying location of ceiling mounted UV location. Does this note indicate the GC is adjusting ceilings for the UV or HVAC? Confused why this shows up on an architectural drawing if by HVAC. | | | |
| RB-39 | Renick Bros. | HVAC | 2/28/2024 | Drawing S125 and S126 has a note 2 indicating service catwalks for the air handlers in the gym and aux gym to be by the HVAC contractor. This does not show on the HVAC drawings. Are we sure these would not be better served by the GC seeing he owns all other structural steel? Otherwise, put a note on the HVAC drawings. | | | |
| RB-40 | Renick Bros. | HVAC | 2/28/2024 | Roof drawings M301 and MD301 indicate the majority of the roof fans to be replaced in kind with a PRV (power roof ventilator fan). To avoid roofing and patching in 30 plus locations, can curb adaptors be used in this application rather than new curbs? If new curbs are required are the details shown on dwg. M501 & M502 correct that the GC will own install of curbs, rails and pipe portals? | | | |
| RB-41 | Renick Bros. | HVAC | 2/28/2024 | Does the GC own all duct openings/lintels for interior walls as applicable per detail 6 on A310? | | | |
| RB-42 | Renick Bros. | HVAC | 2/28/2024 | Can the existing chiller water system be down for the duration of this project? If it can't be down for the duration, what months can the chiller system be down? | | | |
| RB-43 | Renick Bros. | HVAC | 2/28/2024 | Can Nibco LD-2000 (lugged) or GD-4765 (grooved) valves be used for this project? They meet the specifications in all areas except the disc is aluminum bronze in lieu of stainless steel. | Add 1 | 2/29/2024 | Please provide the specified materials for the purpose of bidding. |
| RB-44 | Renick Bros. | HVAC | 2/28/2024 | Drawing PH100, project specific note 4 states the HVAC owns 1/4" Masonite for corridor floor protection for the project duration. Once this is installed in Summer of 24, can the existing floor protection remain during the school year or will it be removed and reinstalled for the Summer of 25? 1/4" Masonite is difficult to find, can .115" Masonite be used as this is more readily available? If .115" Masonite is unacceptable, can 1/4" OSB be used? | | | |
| RB-45 | Renick Bros. | HVAC | 2/28/2024 | Add Alternate PC-03A shows up on drawing P106, but not on the bid form – Please clarify? | Add 1 | 2/29/2024 | Revised to Add Alternate PC-03 on Drawing P106 under Addendum 1. |
| RB-46 | Renick Bros. | HVAC | 2/28/2024 | No CD piping is shown on drawing P106 for Alternates PC-03 & PC-03A? Please confirm if CD is by HC or PC and if by PC please provide piping for these alternates. | Add 1 | 2/29/2024 | PLUMBING CONTRACTOR SHALL OWN THE CONDENSATE LINES AND THE FINAL CONNECTION TO THE HVAC UNIT. PIPING WILL BE PROVIDED UNDER FUTURE ADDENDUM. |
| RB-47 | Renick Bros. | HVAC | 2/28/2024 | Please confirm all work for Add Alternate PC-04 is located in the District Garage E104? | | | |
| RB-48 | Renick Bros. | HVAC | 2/28/2024 | On drawing M106 there are (2) duct silencers called out for TV Studio rm 167A please provide a schedule for requirements. | | | |
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SECTION 11 400 – FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 SECTION INCLUDES

- A. This section includes the equipment as indicated on the foodservice series of FS drawings.

1.2 RELATED DOCUMENTS

- A. Drawings and other general provisions of Contract, including General and Supplementary
- B. Conditions and Division -1 Sections, apply to this Section.
- C. Division 22 Sections: Required drain traps, steam traps, atmospheric vents, valves, pipes and pipe fittings, duct work, and other materials necessary to complete mechanical hook up of food service equipment.
- D. Division 23 Sections: Ductwork, fans, drives and other materials necessary to complete the mechanical venting hook up of food service equipment.
- E. Division 26 Sections: Wiring, disconnects, and other materials necessary to complete electrical hook up of food service equipment.
- F. Food service equipment cutbook provided as a supplement to the 114000 specifications.

1.3 SUBMITTALS

- A. Food Service Equipment Contractor shall coordinate submittal due dates with the Construction Schedule for this Project.
- B. Submit product data and installation instructions for each item; include rough-in dimensions, service connection requirements, performances, materials, manufacturers' model numbers, furnished accessories, power/fuel requirements, water/drainage requirements, and other similar information.
- C. Submit shop drawings including dimensioned rough-in drawings showing mechanical and electrical requirements. Submit dimensioned refrigeration system, walk-in cooler/freezer, hood, hood fire suppression, fabrication drawings for custom fabricated equipment including plans, elevations and sections, showing materials and gauges used and any other shop drawings requested in the itemized specification section.
- D. All shop drawings to be produced in electronic CAD or BIM software and submitted in PDF format. All drawings must be submitted in black and white. Shop drawings containing line color other than black will be rejected. Shop drawings to be submitted as one complete package. Shop drawings will be held and not reviewed until the entire package is received. Drawings to be submitted as one complete package using individual submittal numbers for each set of drawings
- E. Submit maintenance data and parts list for each item of food service equipment. Include these data, product data, shop drawings, and wiring diagrams in maintenance manuals. Two copies of the manual are to be provided.

1.4 QUALITY ASSURANCE

- A. Manufacturers' Qualifications: Firms regularly engaged in manufacturer of food service equipment of types, capacities and sizes required, whose products have been in satisfactory use, in similar service, for not less than five projects.
- B. Installer's Qualifications: Engage an experienced installer who has completed food service similar in material, design, and extent to that indicated, for a project that has resulted in construction, with a record of successful in-service performance.

C. Codes and Standards:

1. NSF Standards: Comply with applicable National Sanitation Foundation (NSF) standards and recommended criteria. Provide each principal item of food service equipment with a NSF "seal of approval".
2. UL Labels: Where available, provide UL labels on prime electrical components of food service equipment. Provide UL "recognized marking" on other items with electrical components, signifying listing by UL, where available.
3. ANSI Standards: Comply with applicable ANSI standards for electric powered and gas burning appliances, for piping to compressed gas cylinders, and for plumbing fittings, including vacuum breakers and air gaps, to prevent siphonage in water piping.
4. NFPA Codes: Install food service equipment in accordance with the latest version of the following National Fire Protection Association (NFPA) codes:
 - a. NFPA 54 - National fuel gas code.
 - b. NFPA 70 - National electrical code.
 - c. NFPA 96 - Removal of smoke and grease-laden vapors from commercial cooking equipment.
5. ASME Boiler Code: Construct steam-generating and closed steam heating equipment to comply with American Society of Mechanical Engineers (ASME) boiler and pressure vessel code; Section IV for units not exceeding 15 PSI or 250° F (121° C), or Section I for higher pressure/temperature units.

1.5 DELIVERY, STORAGE AND HANDLING

- A. Deliver food service equipment in containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment and hold in warehouse until delivery can be made to job site.
- B. Store food service equipment in original containers and in location to provide adequate protection to equipment while not interfering with other construction operations.
- C. Handle food service equipment to avoid damage to components, enclosures and finish. Do not install damaged food service equipment; replace and return damaged components to equipment manufacturer.

1.6 PROJECT CONDITIONS

- A. Take field measurements to assure accurate fit of fabricated equipment.
- B. Check electrical characteristics and water, steam and gas pressure. Provide pressure regulating valves where required for proper operation of equipment.

1.7 REFRIGERATION WARRANTY

- A. Special Project Warranty: Provide written warranty, signed by manufacturer, agreeing to replace/repair, within warranty period, refrigeration compressors with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required, provided manufacturer's instructions for handling, installing, protecting and maintaining units have been adhered to during warranty period. This warranty shall be in addition to, and not a limitation of, the rights the owner may have against the contractor under the Contract Documents.
- B. Warranty Period: 5 years from date of substantial completion.
- C. All equipment items containing refrigerated components are to include a minimum two-year parts and labor, five-year compressor warranty.

PART 2 - PRODUCTS

2.1 FOOD SERVICE EQUIPMENT SCHEDULE

- A. Refer to the equipment schedules listed on the food service drawings for the food service equipment required for this project. Refer to the food service drawings for location of the items. Where discrepancies exist in quantity or size between drawings and schedules, the larger quantity/size must be considered as the correct information.

2.2 MATERIALS

- A. Stainless Steel: ANSI Type 304. Provide non-magnetic sheets, free of buckles, waves and surface imperfections. Provide No. 4 polished finish for exposed surfaces.
 - 1. Provide protective covering on polished surfaces of stainless steel sheet work, and retain/maintain until time of final testing, cleaning, start up and substantial completion.
- B. Galvanized Sheet Steel: ASTM A 526, except ASTM A 527 for extensive forming; ASTM A 525, G90 zinc coating, chemical treatment.
- C. Sheet Steel: ASTM A 569 hot rolled carbon steel.
- D. Stainless Steel Tube: ASTM A 554, type 304 with No. 4 polished finish.
- E. Aluminum: ASTM B 209 sheet and plate, ASTM B 221 extrusions, 0.40 mil clear anodized finish where exposed, unless otherwise indicated.
- F. White Metal: Corrosion resistant metal containing not less than 21 percent nickel. Make castings free from pit marks, runs, checks, burrs and other imperfections; rough grind, polish and buff to bright luster.
 - 1. In lieu of white metal castings, 18-8 stainless steel die cast or stamped may be used.
- G. Plastic Laminate: NEMA LD3, general purpose high pressure type, 0.05 inch thick except 0.042 inch thick for flat work and post forming, smooth texture, and color white unless otherwise indicated.
- H. Plastic Materials and Components: Except for plastic laminate, provide plastic materials and components that comply with NSF 51.
- I. Hardwood Work Surfaces: Laminated edge-grained hard maple (*acer Saccharum*), NHLA first grade with knots, holes and other blemishes culled out, kiln dried at 8 percent or less moisture, waterproof glue, machined, sanded and finished with NSF approved oil sealer.
- J. Sound Deadening: Heavy bodied resinous coating, filled with granulated cork or other resilient material, compounded for permanent, non-flaking adhesion to metal in 1/8 inch thick coating.
 - 1. Apply coating of sound deadening material to underside of tops, drainboards, dishtables and sinks.
- K. Sealants: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide sealant, that when fully cured and washed, meets requirements of Food and Drug Administration regulation 21 CFR 177.2600 for use in areas where it comes in contact with food.
 - 1. Color: As selected by architect with manufacturer's standard colors.
 - 2. Backer rod: Closed-cell polyethylene rod stock, larger than joint width.
- L. Gaskets: Solid or hollow (not cellular) neoprene or PVC; light gray, minimum 40 shore A hardness, self-adhesive or prepared for either adhesive application or mechanical anchorage.

2.3 FABRICATED PRODUCTS

- A. Refrigerator Hardware: Heavy duty, die cast zinc, chrome plated and polished.
 - 1. Hinges: Edge mounted, self-closing type.
 - 2. Latches: Edge mounted, arranged for locking devices.
- B. Handles and Pulls: Provide stainless steel handles with No. 4 finish, or die cast zinc with polished chrome-plated finish. Provide die stamped stainless steel pulls, recessed rectangular type, with beveled edge frame.
- C. Door Slides: Provide stainless steel or galvanized steel door slides with minimum load capacity of 100 pounds per pair, and with positive door stop. Provide ball bearing rollers.
- D. Hinges: Provide stainless steel hinges, continuous type or butt type as indicated.

- E. Sliding Door Hardware: Provide extruded aluminum door track. Provide galvanized steel door sheave with nylon surface and ball bearing inner races. Provide stainless steel bottom guide pins, spring loaded.
- F. Adjustable Shelf Supports: Provide stainless steel shelf supports, snap in type, and stainless steel brackets with countersunk mounting holes.
- G. Catches: For hinged doors, provide permanent magnetic catch of sufficient strength to hold door shut.
- H. Locks: Manufacturers standard brass 5-pin cabinet type lock. Provide two keys for each lock, keyed separately.
- I. Lever Drains: Provide 2-inch, heavy cast bronze body, removable flat stainless steel strainer, twist handle waste outlet, and one piece connected chrome plated brass overflow.
- J. Casters: Provide minimum 4-inch diameter wheel casters with 1 1/8 inch tread width, complying with NSF standards. Provide sealed, self-lubricating bearings, cadmium plated or bright zinc plated steel disc wheels, and solid synthetic rubber tires. Provide foot brakes on 2 casters per unit.

2.4 FABRICATION OF EQUIPMENT

- A. The following is a list of approved custom fabricators:
 1. Keystone Custom Fabricators - Elizabeth, PA (412) 384-9131
 2. Bova Corporation – Valencia, PA (724) 898-0288
 3. Commercial Stainless – Bloomsburg, PA (570) 387-8980
- B. The owner/food service consultant reserves the right to accept or reject any custom fabrication manufacturer. Any deviation from the approved list of fabricators will require written authorization from the food service consultant. The food service equipment contractor must submit for authorization to use a fabricator not listed above. A list of at least three food service consultant references for the fabricator must be provided. The consultants must be members of Foodservice Consultants Society International (FCSI)
- C. Tops: Fabricate of 14 gauge stainless steel, with exposed edges rolled on 1 1/2 inch diameter radius, and with corners bullnosed. Where tops are adjacent to walls or adjoining equipment, turn up ten inches and back two inches on a 45-degree angle, unless otherwise indicated.
 1. Backsplashes: Cove horizontal and vertical corners.
- D. Dishtables and Drainboards: Fabricate of 14 gauge stainless steel, with exposed edges formed into 1 1/2 inch by 180 degrees rolled rim, approximately 3 inches high. Provide built in pitch of 1/2-inch minimum. Provide ten inch high backsplashes with 2 inch return on 45 degree angle or 1 1/2 inch diameter rolled rim, as indicated. Construct front rim and backsplash on drainboards with continuous level plane with sink it adjoins. Support drainboards up to 36 inches in length, by 1-inch diameter stainless steel tube welded to underside of drainboard and leg gusset. Support drainboards 36 inches and longer with legs. Cove horizontal and vertical corners with not less than 3/4-inch radius.
- E. Framing: Mount tops on 4 inch wide by 14 gauge stainless steel channels.
 1. Run framework around entire perimeter of unit, and cross brace on centers. For dishtables and drainboards, run framing from front to back at each leg location, and run additional channel lengthwise, located at center of table width and welded to leg channels. Fasten framing to underside of top surfaces with 1/4-inch studs welded at approximately 12-inch centers. Provide each stud with suitable chrome plated lockwashers and capnuts, and make stud lengths such that capnuts can be made up tight bringing top down snugly to framing.
- F. Legs and Cross Rails: Construct legs of 1 5/8 inch OD by 16 gauge stainless steel tubing, with fully enclosed stainless steel bullet shaped adjustable foot with minimum adjustment of 1 inch up or down without any threads showing. Fasten legs to 4-inch high stainless steel gusset with top completely sealed by means of stainless steel plate. Weld gusset continuously to bottom of unit framing. Construct cross rails of 1 1/4 inch O.D. by 16-gauge stainless steel tubing. Weld cross rails continuously to legs, grind and polish until smooth.
- G. Drawers: Lift out type drawer body, one piece 20 inch by 20 inch by 5 inch die stamped of 18 gauge stainless steel, with inside radiused corners. Construct front of double pan stainless steel, 16-gauge exterior and 20-gauge interior. Provide lock for each drawer.

1. Fasten drawer suspension guides to 16-gauge stainless steel housing suspended from angle framing under fixed top.
- H. Cabinet Bodies: Construct of 18 gauge stainless steel, with end panels formed with round corners for freestanding units, and square corners for fixtures that adjoin walls or other fixtures. Provide 90-degree retentions on end panels at front and rear, turned in toward body of cabinet and welded for reinforcement. For cabinets with open shelving, provide double wall inner panels. Weld ends to horizontal angle or channel members to form integral cabinet base. Provide backs of same material as ends, with vertical edges turned in to match edges of ends. Weld making flush joint.
- I. Inserts: Where cold pans and other inserts are to be installed in cabinet bases, provide apron full depth of insert and of same material as bodies with reinforced openings as required. Form in openings on all sides.
- J. Sliding Doors: Construct of 18 gauge stainless steel with edges formed into channel extending around all sides, forming doors 7/8 inch thick. Insert sound deadening material, and enclose with stainless steel back panel with welded corner joints.
1. Mount doors on sliding door hardware.
 2. Construct doors so as to be removable for cleaning purposes, and provide with stops.
 3. Provide, on each door, recessed stainless steel pulls and locks.
- K. Hinged Doors: Construct same as sliding doors. Mount on stainless steel continuous type hinges, fitted with stainless steel pulls, magnetic catches and locks. Construct so that door face is flush with cabinet body.
- L. Shelves: Construct of 14-gauge stainless steel.
1. Bottom shelves: Extend forward and turn down at front so as to be flush with front facing of cabinet.
 2. Fixed intermediate shelves: Weld to front stiles and to 14 gauge stainless steel brackets so that shelf is 1 inch away from back and ends of cabinet.
 3. Adjustable shelves: Channel on all four sides, weld corners, and mount on removable stainless steel standards.
- M. Open Base Shelving: Construct of 16 gauge stainless steel with edges rolled down on open sides, and 2 inch turn up with 3/4 inch radius on rear and ends where adjacent to walls and other equipment. Neatly notch corners and weld to legs. Reinforce shelving longitudinally with 14 gauge formed channel welded to underside. Construct removable shelves as above, but fit over cross rails. Do not exceed shelving sections of 30 inches long; where one section abuts another, turn down edges one inch.
- N. Wall Shelves: Construct of 16 gauge stainless steel with 1 1/2 inch roll on front and exposed ends, and with 2 inch turn up on back and ends where adjacent to walls or other fixtures. Weld all corners. Construct wall brackets of 14-gauge stainless steel with 1 1/2-inch flange at wall and completely welded to underside of shelf. Fasten each bracket to wall with minimum of two 1/2-inch bolts anchored to wall. Fasten shelf to wall bracket by means of studs welded to shelf, and secure with lockwasher and chrome plated cap nuts. Install so that shelf sets 1 1/2 inch away from the wall.
- O. Overshelves: Set shelves mounted over equipment, not adjacent to walls, on 1 inch by 14 gauge stainless steel tubular standards fitted with stainless steel base flanges. Completely weld top of tubular standards to 14-gauge stainless support channels; run channels full width of overshelf. Run 1/2-inch steel tension rods through counter tops and reinforcing angle framing, secure with nuts and lockwashers to assure stable sway-free structure.
1. Where shelves are mounted over drainboards or dish tables, mount on upturned, rolled edges, omitting flanges, and scribe lower end of tube to match contour of roll.
- P. Sinks: Fabricate from 14 gauge stainless steel with interior corners rounded to 1 inch radius, both horizontally and vertically, forming cove in bottom. Construct with butt-edge joints, welded and ground smooth so no evidence of welding will appear. Divide multiple compartment sinks with double wall 14 gauge stainless steel partitions rounded to 1/2 inch radius on top and having corners rounded same as other corners in sinks, continuously welded in place with welds ground smooth and polished. Provide back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments. Pitch bottom of each compartment and crease to die stamped recess to receive lever type drain, without use of solder, rivets or welding.
1. Finish front and exposed ends of sink with 1 1/2 inch 180 degree rolled edge. Finish back and ends adjacent to walls or other fixtures with splash back. Punch back splash back to receive wall mounted faucets.
 2. For sinks in worktops, construct as above, but omit roll edges with splash backs. Fabricate bowl so as to be flush with work surfaces.

- Q. Cold Pans: Fabricate with 14-gauge stainless steel lining and 20 gauge stainless steel casing. Cove interior horizontal and vertical corners. Insulate sides, ends and bottom with material thermally equal to 2-inch thickness of fiberglass. Sweat 1/2-inch diameter copper cooling coils to underside of cold pan, and seal in thermostatic material. Turn down countertop 1 inch into pan. Install completely concealed 1-inch wide plastic breaker strip. Install 1-inch chrome plated drain with plug. Provide 1/2 inch high false bottom of 14 gauge perforated stainless steel in removable sections.

2.5 EXHAUST HOOD FABRICATION

- A. Comply with NFPA 96, including appendix A.
- B. Grease Removal: Provide grease removal devices as called for in the itemized on the manufacturer's provided cutsheet and engineering data.
- C. Light Fixtures: Provide light fixtures as called for on the manufacturer's engineering drawings.

PART 3 - EXECUTION

3.1 INSPECTION

- A. Rough In Work: Examine roughed in mechanical and electrical services, installation of floors, walls, columns and ceilings, and other conditions under which food service work is to be installed; verify dimensions of services and substrates before fabricating work. Notify contractor of unsatisfactory locations and dimensions of other work and of unsatisfactory conditions for proper installation of food service equipment. Do not proceed with fabrication and installation until unsatisfactory dimensions and conditions have been corrected in a manner satisfactory to installer.

3.2 INSTALLATION

- A. Install all equipment, including any existing reused items, per manufacturer's recommendations.
- B. Set each item of non-mobile and non-portable equipment securely in place, level and adjust to correct height. Anchor to supporting substrate where indicated and where required for sustained operation and use without shifting or dislocating. Conceal anchorages where possible. Adjust countertops and other work surfaces to level tolerance of 1/16-inch maximum offset, and maximum variation from level or indicated slope of 1/16 inch per foot.
1. Where indicated or required for safety of equipment operator, anchor equipment to floor or wall. Where equipment is indicated to be anchored to floor, provide legs with adjustable flanged foot. Install 2 anchors on each foot.
- C. Field Joints: Complete field assembly joints in work (joints cannot be completed in shop) by welding, bolting and gasketing, or similar methods as indicated. Grind welds smooth and restore finish. Set or trim gaskets flush, except for "T" gaskets as indicated.
- D. Enclosed Spaces: Treat spaces that are inaccessible, after equipment installation, by covering horizontal surfaces with powdered borax at the rate of 4 ounces per square foot.
- E. Closure Plates and Strips: Install where required with joints coordinated with units of equipment.
- F. Cutouts: Provide cutouts in food service equipment where required to run plumbing, electric, gas or steam lines through equipment items for final connection.
- G. Sealants and Gaskets: Install all around each unit to make joints airtight, water tight, vermin proof and sanitary for cleaning purposes. In general, make sealed joints not less than 1/8 inch wide, and stuff backer rod to shape sealant bead properly at 1/4-inch depth. Shape exposed surfaces of sealant slightly concave with edges flush with faces of materials at joint. At internal corner joints, apply sealant or gaskets to form a sanitary cove of not less than 3/8-inch radius. Provide sealant filled or gasketed joints up to 3/4-inch joint width; metal closure strips for wider joints, with sealant application each side of strips. Anchor gaskets mechanically or with adhesives to prevent displacement.

3.3 RELOCATION OF EXISTING AND BY OWNER FOOD SERVICE EQUIPMENT

- A. It is the responsibility of the food service equipment contractor to relocate all existing reused items. The food service equipment contractor must mark all items (existing/relocated and existing/remain) that will require disconnection from the utilities. Electrical, plumbing, and HVAC contractors will disconnect the food service equipment from the utilities. The food service equipment contractor shall then move the existing/reused and existing remain equipment to a location in the school as directed by the school district as well as protect the equipment until time of installation. The food service equipment contractor is to then relocate these items to their final position and make them ready for connection to the utilities by the various trades.

3.3 FIELD QUALITY CONTROL

- A. Testing: Coordinate start up of food service equipment when service lines have been tested, balanced and adjusted for pressure, voltage and similar considerations. Do not operate steam lines until they have been cleaned and treated for sanitation. Before testing, lubricate each equipment item in accordance with manufacturers' recommendations.
 - 1. Test each item of operational equipment to demonstrate that it is operating properly and that controls and safety devices are functioning. Repair or replace equipment found to be defective in its operation, including units that are below capacity or operating with excessive noise or vibration.

3.4 CLEANING

- A. After completion of installation and other major work in food service areas, remove protective coverings, if any, and clean food service equipment, internally and externally. Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed metal surfaces and touch up painted surfaces. Replace work that cannot be successfully restored.
 - 1. Prior to date of substantial completion on food service equipment work, buff exposed stainless steel finishes lightly using power buffer and polishing rouge or grit of No. 400 or finer.
- B. Final Cleaning: After testing and start up, but before time of substantial completion, clean and sanitize food service equipment and leave in condition ready for food service.

3.5 CLOSEOUT PROCEDURES

- A. Provide services of installer's technical representative and manufacturers technical representative where required, to instruct owner's personnel in operation and maintenance of food service equipment.
 - 1. Schedule training with owner; provide at least 7 day notice to contractor and architect of training date

ITEM 1. TWO BOWL PREP SINK WITH OVERSHELF by CUSTOM FABRICATOR

This two bowl prep sink with oversheff is to be constructed as per the detailed drawings, custom fabrication details and general specification.

ITEM 2. PRE-RINSE SPRAY ASSEMBLY WITH FAUCET by T & S (Two Required)

These pre-rinse spray assemblies are to be a model # B-0113-12CRBJST series and are to be provided with the following features and accessories:

- A - Single hole deck mount design with 18" flexible leads for water connections
- B - Approximately 48" height
- C - 15" overhang
- D - 9" clearance
- E - B-0107-J Spray valve
- F - Flexible stainless steel hose
- G - B-109 wall bracket
- H - Add-on faucet with single control valve and 12" swing nozzle

ITEM 3. TWO SECTION REFRIGERATOR by CONTINENTAL

This two section refrigerator is to be model # 2RNSA and is to be provided with full size doors. The left door is to be hinged left and the right door is to be hinged right. This two section refrigerator is to have the following features and accessories:

- A - Stainless steel exterior with aluminum interior
- B - Digital exterior thermometer control system with hi/lo alarms
- C - Self-contained top mounted refrigeration system
- D - Refrigeration system to utilize non ozone depleting refrigerant
- E - 48 cubic foot net capacity
- F - Automatic hot gas condensate evaporator
- G - Expansion valve style refrigeration system
- H - Cabinet fully insulated with 3" of non-CFC foam insulation
- I - Polished chrome door handles
- J - Self-closing doors with magnetic snap in gaskets
- K - Each door equipped with cylinder locks
- L - Pass-through design
- M - Automatic interior LED lighting
- N - Cam action, lift off hinges
- O - Top and side mounted air distribution ducts
- P - Mounted on 5" casters, two swivel with brakes
- Q- Interior compartments fully equipped with four (4) adjustable shelves per compartment
- R - Three year parts, labor, and five year compressor warranty

ITEM 4. UTILITY CART – EXISTING/RELOCATED (Three Required)

ITEM 5. ICE MAKER WITH BIN – EXISTING/RELOCATED with WATER FILTER by EVERPURE

This Everpure water filter is to be a model # EV9324-21

ITEM 6. HAND SINK WITH FAUCET by ADVANCE (Four Required)

These hand sinks with faucets are to be model # 7-PS-96 and are to be provided with the following features and accessories:

- A - Deep drawn 10" x 14" x 5" sink bowl
- B - Countertop die formed recessed edge with a 3/8" no-drip offset
- C - Constructed of type 304 stainless steel
- D - Model # K-310 drain strainer basket
- E - Two (2) side splashes
- F - Built to allow for flush-to-wall mount application
- G - Removable access panel
- H - Galvanized wall mounting bracket
- I - Foot pedal valve for water operation

ITEM 7. PREP TOP REFRIGERATOR – EXISTING/RELOCATED

ITEM 8. SPARE NUMBER

ITEM 9. WORKTABLE – EXISTING

ITEM 10. WORKTABLE – EXISTING

ITEM 11. CAN OPENER – EXISTING

ITEM 12. SHELVING – EXISTING/RELOCATED (Five Sections Required)

ITEM 13. SPARE NUMBER

ITEM 14. SPARE NUMBER

ITEM 15. SPARE NUMBER

ITEM 16. TYPE I HOOD by CADDY

This Type I exhaust hood is to be a model # PB-C-I-76-ND-66 with Ceiling Supply Plenum and is to be provided in one (1) section with size and shape as shown on drawings FS100 and FS103 and on CADDY MADD drawing # MD-0340A. This hood is to be provided with the following features and accessories:

- A - Hood constructed in three sections, the two main sections will be separated by a building column from the third section, the gap between these sections is to be in-filled with a solid 18 gauge stainless steel front and bottom panel provided by the hood manufacturer
- B - Hood shall be of the high velocity, dry centrifugal extractor type
- C - Centrifugal grease extraction to be accomplished within the grease extraction chamber by means of strategically placed baffles located within the path of the high velocity air passing through the chamber. All baffles shall extend the full length of the ventilator. Grease extraction efficiencies to be not less than 90%. All extractor cartridges shall be fully removable. No fixed in place baffles are acceptable. Extractors to be easily removable from the floor by means of an extractor removal tool
- D - Hood shall be equipped with a pitched trough with a removable grease collection located at one end
- E - Hood shall operate as designed, utilizing exhaust air quantities as portrayed on the drawings, alternate manufactures are to calculate cfm's based on their listings and design recommendations
- F - Hood shall be equipped with necessary hanger brackets at front and rear, for suspending from building overhead. Entire top perimeter at front and sides of hood shall be fully enclosed with matching removable stainless steel closure panels (if necessary) to minimum height of 1" above the finished ceiling.
- G - Hood shall be equipped with five (5) globe style light fixtures with LED bulbs. Fixtures shall be vapor and greaseproof globe style fixtures, UL Listed for use in commercial kitchen hood applications. Light fixtures shall be factory pre-wired to a single connection point and include LED bulbs.
- H - Hood to be UL Listed under the category "Grease Extractors for Exhaust Ducts", UL 710, in compliance with all recommendations of the National Fire Protection Association's standards for kitchen cooking equipment ventilators, approved by the National Sanitation
- I - Foundation, approved by BOCA and ICBO, and be in accordance with all local codes having jurisdiction
- J - Hood to be constructed of all stainless steel, # 18 gauge type 304, #4 finish, all welded, grease and water tight. No material other than that described above shall be deemed acceptable
- K - The top of the hood canopy shall be reinforced with a 16 ga s/s channel running the length of the hood
- L - Hood shall be mounted at 6'-8" AFF to bottom of front face
- M - Hood to include double wall construction at the rear with 3" air zero clearance integral air gap to adjoin to adjacent hood
- L - Hood to be supplied with full length ceiling supply plenum, with 40% open stainless steel perforated panels and volume control damper for discharge of tempered make-up air
- P - Item 60, Variable Volume Control System to be integrated as a pre-engineered system into the hood including temperature sensors, optical sensors, and all variable volume control components factory installed by the hood manufacturer.
- Q - Hood control keypad with hood fan and light controls to be factory mounted to right front face of hood
- R - Provide sliding balancing dampers for exhaust and supply duct collars.
- S - Hood manufacturer to provide stamped engineer drawings if required by the authority having jurisdiction, hood manufacturer responsible for one stamped set. Additional sets required will be the responsibility of the food service equipment contractor.
- T - Hood control panels to include interlocks for remote wall mounted fan and light switches, switches by electrical contractor
- U - Contractor to field verify all dimensions and equipment for proper fit and access into the building

ITEM 17. FIRE SUPPRESSION SYSTEM by ANSUL

This fire suppression system is to be model # R-102 for the Type I Hood (Item 16 and 24) and is to be as follows:

- A - Total system to include the following:
 - 1 - The fire suppression system shall be the pre-engineered, liquid agent, cartridge-operated type with a fixed nozzle agent distribution network -It shall be listed with Underwriters Laboratories, Inc. (UL)
 - 2 - The system shall be capable of automatic detection and actuation or remote manual actuation
 - 3 - The system shall have fire suppression capabilities for the following hazard areas: ventilating structures including hoods, ducts, plenums, and filters; deep fat fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas radiant char-broilers

- 4 - A systems owner's manual shall be provided containing basic information pertaining to system operation. A detailed technical manual shall provide system description, design, installation, recharge, and maintenance procedures, plus accessory installation and reset instructions.
- B - The system shall be installed and serviced by authorized distributors that are trained and certified by the manufacturer
- C - System equipment is to include the following:
 - 1 - The extinguishing agent shall be a potassium carbonate, potassium acetate-based formulation designed for flame knockdown and securement of grease related fires - It shall be available with instructions for liquid agent handling and usage
 - 2 - The agent tank(s) shall be installed in a stainless steel enclosure or wall bracket - The tank(s) shall be stainless steel
 - 3 - The tank(s) shall have a nominal capacity of either 1.5 gallon or 3 gallon with a working pressure of 100 psi, a test pressure of 300 psi, and a minimum burst pressure of 600 psi
 - 4 - The tank(s) shall include an adapter/tube assembly - The adapter shall be chrome-plated steel with a 1/4-18 NPT female inlet and a 1/2-14 NPT male outlet - The pick-up tube shall be carbon steel -1.2 in. O.D. by .028 wall - A vent plug shall be integral to the adapter
- D - The regulated release mechanism shall be the spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the nitrogen cartridge used. It shall contain a factory installed regulator deadset at 100 psi with an internal relief of approximately 145 psi - In the "armed" position; the main spring force to the puncture pin piston shall be 150 pound
- E - The mechanism shall have a visual indicator of the cocked or fired condition without having to open the enclosure
- F - The regulated release mechanism shall have the following actuation capabilities: automatic actuation by a fusible link detection system; remote manual actuation by a mechanical pull station
- G - The regulated release mechanism shall be compatible with mechanical gas line shut-off devices; or, when equipped with a field or factory-installed solenoid and switch, it shall be compatible with electric appliance shut-off devices
- H - If more than two agent tanks are required, the regulated actuator(s) shall be available to provide expellant gas for additional tank(s) - It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge - It shall contain a regulated actuator deadset at 100 psi with an internal relief of approximately 145 psi
- I - The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover - The enclosure shall contain knockouts to permit installation of expellant gas line
- J - The tank/bracket assembly shall contain a welded steel bracket and agent tank - The bracket shall be provided to mount the agent tank in a minimum amount of space - The tank shall be secured with hinged brackets.
- K - Each discharge nozzle shall be tested and listed with the system for specific applications - The nozzle tip shall be chrome-plated brass, and stamped with the part number and flow rating - The nozzle tip retainer and body shall be chrome plated brass - The nozzle strainer shall be brass with stainless 50 mesh screen
- L - Each nozzle tip shall be covered by a stainless steel protective blow-off cap
- M - The regulated release mechanism shall be compatible with a fusible link detection system
- N - The fusible link shall be selected and installed according to the operating temperature in the ventilation system
- O - A detector bracket/linkage assembly shall support the fusible link. The detector bracket shall be 16-gauge cold-rolled stainless steel
- P - The detector linkage shall be aluminum.
- Q - The detector bracket/linkage assembly shall have provisions for connecting 1/2" rigid or EMT thin-wall conduit, and 1/16" diameter flexible stainless steel rope. Changes in direction of the conduit and steel rope shall be accomplished with die cast aluminum alloy, 90 degree pulley elbows
- R - All exposed conduits are to be chrome plated
- S - If the release mechanism is not accessible for manual actuation, a remote manual pull station(s) shall be provided as the primary means of manual actuation
- T - The pull station(s) shall be the recessed type, with conduit run within the walls
- U - The pull station(s) shall be the break-rod type, and shall be connected to the release mechanism trip lever by means of a 1/16" diameter stainless steel rope and 1/2" conduit (chrome plated conduit where exposed)
- V - The pull station(s) shall be located at a distance not more than 125 feet from the release mechanism
- W - The mounting height and location of the pull station shall be in accordance with the authority having jurisdiction
- X - A UL listed, electric snap-action switch shall be provided to shut off electrical power to appliances or to activate electrically operated devices. The switch shall allow for connection to the building alarm system - A relay must be supplied if the equipment load exceeds the rated capacity of the switch

- Y - This system shall conform to all local, state and national codes having jurisdiction in this location
- Z - The installer shall provide one-year service and inspection free of additional charge
- AA - Pull stations for the fire suppression system are required to have color and numerical coded signs that correspond with the hood they service. Sign shall be engraved type with foam adhesive backing. Minimum size shall be no less than 2" x 5". Corresponding signs shall be placed at pull stations and on the hoods they service. Signs shall comply with any requirements set forth by the local and state authorities having jurisdiction.
- BB - Provide stamped engineered drawings if required by the authority having jurisdiction, service to include one stamped set with additional sets required at the cost of the contractor
- CC - Cooking appliances that require Ansul piping to be permanently mounted to the appliance are to include Ansul agent distribution hose with restraint

ITEM 18. TWO BURNER RANGE WITH STORAGE BASE by GARLAND with GAS QUICK DISCONNECT by DORMONT and EQUIPMENT POSITIONING DEVICE by DORMONT

This Garland two burner range with storage base is to be model # MST45-E and is to be provided with the following features and accessories:

- A - Stainless steel front and sides
- B - Stainless storage base with stainless steel door
- C - 7-1/2" deep front rail
- D - Two (2) 2-piece burners with removable heads
- E - Each burner rated for 30,000 btu
- F - Removable ring grate bowl over each burner
- G - Cast iron top grates
- H - One piece stainless steel drip tray
- I - 3/4" rear gas connection with pressure regulator
- J - Cap and cover both ends of front manifold
- K - Mount on 6" overall height swivel casters, front casters with brakes

This Dormont Manufacturing Company gas quick disconnect kit is to be model # 1675KIT2S Supr-Safe Gas Connector Kit with Supr-Swivel. Length to be 48".

This Dormont equipment positioning device is to be a model # PS

ITEM 19. FORTY GALLON TILT SKILLET - EXISTING/RELOCATED

ITEM 20. DOUBLE DECK CONVEYOR OVEN by LINCOLN with GAS QUICK DISCONNECT by DORMONT (Two Required) EQUIPMENT POSTIONING DEVICE by DORMONT

This Lincoln double deck conveyor oven is to consist of two model # 116-000-U ovens and is to be provided with the following features and accessories:

- A - 28" Long Cooking Chamber
- B - 250°F to 575°F
- C - Self-Contained conveyORIZED cooking chamber
- D - Provided with all hardware and accessories for double stack configuration
- E - Mounted on manufacturer's matching mobile stand for double stacked units
- F - #4 Finish stainless steel exterior
- G - FastBake option for reduced cook times
- H - Digital controls with single on/off switch
- I - Microprocessor controlled bake time and conveyor speed
- J - Display indicating temperature, belt speed, thermostat, and diagnostic temperatures
- K - Front load conveyor
- L - removable door
- M - 18" wide conveyor
- N - Removable and reversible conveyor
- O - Designed to cook food using air impingement
- P - Four separate and removable air distribution fingers
- Q - One (1) year parts/labor warranty
- R - To include 12" long inclined entry shelf and 16-7/8" exit shelf with stop
- S - Ovens mounted to manufacturer's matching mobile stand for double stacked units

T - Provided with all hardware and accessories for double stack installation

These Dormont Manufacturing Company gas quick disconnect kits are to be model # 16175KIT2S Supr-Safe Gas Connector Kit with Supr-Swivel. Length to be 48".

This Dormont equipment positioning device is to be model # PS

ITEM 21. WORK TABLE by CUSTOM FABRICATOR

This work table is to be constructed as per the detailed drawings, custom fabrication details and general specifications.

ITEM 22. SPARE NUMBER

ITEM 23. ONE SECTION HEATED CABINET – EXISTING (Three Required)

ITEM 24. TYPE I HOOD by CADDY

This Type I exhaust hood is to be a model # PB-C-I-76-ND-66 with Ceiling Supply Plenum and is to be provided in one (1) section with size and shape as shown on drawings FS100 and FS103 and on CADDY MADD drawing # MD-0340A. This hood is to be provided with the following features and accessories:

- A - Hood constructed in three sections, the two main sections will be separated by a building column from the third section, the gap between these sections is to be in-filled with a solid 18 gauge stainless steel front and bottom panel provided by the hood manufacturer
- B - Hood shall be of the high velocity, dry centrifugal extractor type
- C - Centrifugal grease extraction to be accomplished within the grease extraction chamber by means of strategically placed baffles located within the path of the high velocity air passing through the chamber. All baffles shall extend the full length of the ventilator. Grease extraction efficiencies to be not less than 90%. All extractor cartridges shall be fully removable. No fixed in place baffles are acceptable. Extractors to be easily removable from the floor by means of an extractor removal tool
- D - Hood shall be equipped with a pitched trough with a removable grease collection located at one end
- E - Hood shall operate as designed, utilizing exhaust air quantities as portrayed on the drawings, alternate manufactures are to calculate cfm's based on their listings and design recommendations
- F - Hood shall be equipped with necessary hanger brackets at front and rear, for suspending from building overhead. Entire top perimeter at front and sides of hood shall be fully enclosed with matching removable stainless steel closure panels (if necessary) to minimum height of 1" above the finished ceiling.
- G - Hood shall be equipped with five (5) globe style light fixtures with LED bulbs. Fixtures shall be vapor and greaseproof globe style fixtures, UL Listed for use in commercial kitchen hood applications. Light fixtures shall be factory pre-wired to a single connection point and include LED bulbs.
- H - Hood to be UL Listed under the category "Grease Extractors for Exhaust Ducts", UL 710, in compliance with all recommendations of the National Fire Protection Association's standards for kitchen cooking equipment ventilators, approved by the National Sanitation
- I - Foundation, approved by BOCA and ICBO, and be in accordance with all local codes having jurisdiction
- J - Hood to be constructed of all stainless steel, # 18 gauge type 304, #4 finish, all welded, grease and water tight. No material other than that described above shall be deemed acceptable
- K - The top of the hood canopy shall be reinforced with a 16 ga s/s channel running the length of the hood
- L - Hood shall be mounted at 6'-8" AFF to bottom of front face
- M - Hood to include double wall construction at the rear with 3" air zero clearance integral air gap to adjoin to adjacent hood
- L - Hood to be supplied with full length ceiling supply plenum, with 40% open stainless steel perforated panels and volume control damper for discharge of tempered make-up air
- P - Item 60, Variable Volume Control System to be integrated as a pre-engineered system into the hood including temperature sensors, optical sensors, and all variable volume control components factory installed by the hood manufacturer.
- Q - Hood control keypad with hood fan and light controls to be factory mounted to right front face of hood
- R - Provide sliding balancing dampers for exhaust and supply duct collars.
- S - Hood manufacturer to provide stamped engineer drawings if required by the authority having jurisdiction, hood manufacturer responsible for one stamped set. Additional sets required will be the responsibility of the food service equipment contractor.

T - Hood control panels to include interlocks for remote wall mounted fan and light switches, switches by electrical contractor

U - Contractor to field verify all dimensions and equipment for proper fit and access into the building

ITEM 25. SPARE NUMBER

ITEM 26. FULL SIZE COMBI OVEN – EXISTING/RELOCATED with WATER FILTER by EVERPURE, GAS QUICK DISCONNECT by DORMONT, WATER QUICK DISCONNECTS by DORMONT (Two Required) and EQUIPMENT POSITIONING DEVICE by DORMONT

This Everpure water filter is to be model # EV9797-22 Kleensteam II Twin System

This Dormont Manufacturing Company gas quick disconnect kit is to be model # 1675KIT2S Supr-Safe Gas Connector Kit with Supr-Swivel. Length to be 48".

This Dormont equipment positioning device is to be model # PS

These Dormont water quick disconnects are to be model # W75BP2Q-60

ITEM 27. HALF SIZE COMBI OVEN – EXISTING/RELOCATED with WATER FILTER by EVERPURE, GAS QUICK DISCONNECT by DORMONT, WATER QUICK DISCONNECTS by DORMONT (Two Required) and EQUIPMENT POSITIONING DEVICE by DORMONT

This Everpure water filter is to be model # EV9797-22 Kleensteam II Twin System

This Dormont Manufacturing Company gas quick disconnect kit is to be model # 1675KIT2S Supr-Safe Gas Connector Kit with Supr-Swivel. Length to be 48".

This Dormont equipment positioning device is to be model # PS

These Dormont water quick disconnects are to be model # W75BP2Q-60

ITEM 28. DOUBLE DECK CONVECTION OVEN – EXISTING/RELOCATED (Two Required) with GAS QUICK DISCONNECT by Dormont (Four Required) and EQUIPMENT POSITIONING DEVICE by DORMONT (Two Required).

These Dormont Manufacturing Company gas quick disconnect kits are to be model # 1675KIT2S Supr-Safe Gas Connector Kit with Supr-Swivel. Length to be 48".

These Dormont equipment positioning devices are to be model # PS

ITEM 29. ROLL-IN PAN RACK – EXISTING (Two Required)

ITEM 30. MOBILE PAN RACK – EXISTING

ITEM 31. SPARE NUMBER

ITEM 32. SPARE NUMBER

ITEM 33. SPARE NUMBER

ITEM 34. WORKTABLE – EXISTING/RELOCATED

ITEM 35. WORKTABLE – EXISTING

ITEM 36. FIVE QUART MIXER – EXISTING

ITEM 37. SPARE NUMBER

ITEM 38. WORKTABLE – EXISTING

ITEM 39. WORKTABLE WITH SINK by CUSTOM FABRICATOR with FAUCET by T&S

This worktable with sink is to be constructed as per the detailed drawings, custom fabrication details and general specifications.

ITEM 40. TWO SECTION REACH-IN REFRIGERATOR – EXISTING

ITEM 41. ONE SECTION REACH-IN REFRIGERATOR – EXISTING

ITEM 42. ONE-SECTION ROLL-IN REFRIGERATOR – EXISTING (Two Required)

ITEM 43. ONE SECTION REACH-IN REFRIGERATOR – EXISTING

ITEM 44. SERVING COUNTER – EXISTING

ITEM 45. SERVING COUNTER – EXISTING

ITEM 46. SPARE NUMBER

ITEM 47. SPARE NUMBER

ITEM 48. THREE HORSE POWER DISPOSER WITH CONTROLS by INSINKERATOR

This three horsepower disposer with controls is to be model # SS-300 and is to be provided with the following features and accessories:

- A - 3 H.P. motor with built-in overload protection
- B - Stainless steel and chrome plated finish
- C - Stainless steel grind chamber
- D - #7 collar adaptor with sink opening of 6-5/8" – to include splash baffle and stopper, vacuum breaker, solenoid valve and flow control
- E - CC101K-7 control panel to include NEMA 4 water tight stainless steel enclosure, auto-reversing and automatic shut-off for power interruption.
- F - Provide support leg for disposer

ITEM 49. EYE WASH STATION by T&S

This eye wash station is to be model # EW-7360B and is to be provided with the following features and accessories:

- A - 1/2" inlet for hot and cold water
- B - 4-1/2 " centers
- C - 3/4" tempered water outlet
- D - Tempering valve
- E - Stainless steel basin with drain
- F - Push lever operated
- G - Furnish with model # EW-9201EF thermostatic mixing valve

ITEM 50. THREE BOWL POT AND PAN SINK WITH OVERSHELF by CUSTOM FABRICATOR with FAUCETS by T&S (Two Faucets Required)

This Custom Fabricated three bowl pot and pan sink with overshef is to be constructed as per the detailed drawings, custom fabrication details and general specification.

These T & S faucets are to be model # B-0230 and are to be provided with the following features and accessories:

- A - Splash mounted mixing faucet on 8" centers
- B - Swivel base faucet
- C - Lever handles
- D - 18" swivel nozzle
- E - Two (2) supply nipples # B-0425
- F - Two (2) short elbows # 006895-20

ITEM 51. THREE HORSE POWER DISPOSER WITH CONTROLS by INSINKERATOR

This three horsepower disposer with controls is to be model # SS-300 and is to be provided with the following features and accessories:

- A - 3 H.P. motor with built-in overload protection
- B - Stainless steel and chrome plated finish
- C - Stainless steel grind chamber
- D - Type "C" 15" cone assembly – to include splash baffle and stopper, vacuum breaker, solenoid valve and flow control
- E - CC101K-7 control panel to include NEMA 4 water tight stainless steel enclosure, auto-reversing and automatic shut-off for power interruption.
- F - Provide support leg for disposer

ITEM 52. PRE-RINSE SPRAY ASSEMBLY by T & S (two Required)

These pre-rinse spray assemblies are to be model # B-0113-CR-V-BC and are to be provided with the following features and accessories:

- A - Single hole deck mount design with 18" flexible leads for water connections
- B - Approximately 48" height
- C - 15" overhang
- D - 9" clearance
- E - B-0107-C Spray valve
- F - Flexible stainless steel hose
- G - B-109 wall bracket
- H - Ceramic cartridge
- I - In-line vacuum breaker

ITEM 53. SOILED DISHTABLE WITH PRE-RINSE SINK by CUSTOM FABRICATOR

This soiled dishtable with pre-rinse sink is to be constructed as per the detailed drawings, custom fabrication details and general specifications.

ITEM 54. SIXTY SIX INCH CONVEYOR DISHMACHINE by HOBART with WATER FILTER by EVERPURE

This Hobart sixty six inch conveyor dishmachine is to be a model # CLP66En-EGR and is to be provided with the following features and accessories:

- A - Electric tank heat unit with drain water energy recovery
- B - Capacity of 202 racks per hour
- C - Drain water tempering device
- D - Rapid return conveyor drive
- E - Internal stainless steel pressure less 30 KW booster heater designed to boost incoming water temperature from 110 degrees F to 180 degrees F
- F - 0.62 gallons of water per rack
- G - Triple swing out insulated doors for access to all scrapping and wash compartments
- H - 19-1/2" tall chamber height for washing of 18"x26" sheet pans
- I - Top mounted microprocessor control panel
- J - Dirty water indicator
- K - Low temperature alert
- L - NSF rated pot/pan conveyor dwell mode
- M - Delime notification
- N - Built-in service diagnostic system
- O - Self-aligning wash manifolds
- P - Stainless steel anti-clogging wash arms
- Q - Removable pump intake screen
- R - Stainless steel self-draining pump and impeller
- S - Single sloping scrap screen and deep scrap basket
- T - Stainless steel bottom enclosure apron
- U - Door actuated drain closure
- V - Vent fan control
- W - Booster heater control

- X - Energy star certified
- Y - Standard size extended stainless steel vent hoods at load and unload end
- Z - Table limit switch
- AA - Water shock absorber kit
- BB - Hobart factory authorized installation and start-up
- CC - Built-in drain water tempering for maximum drain water temperature of less than 140° F
- DD - Provide with two sheet pan racks
- EE - Provide with four universal peg racks
- FF - Right to left operation

This Everpure water filter is to be model # Kleenware HTS-10 and is to be provided with the following features and accessories:

- A - 19 3/4" wide mounting bracket
- B - 3/4" inlet and 3/4" outlet water connections
- C - Service flow rate up to 15 gpm
- D - Minimum pressure of 100 psi, and 150 psi maximum pressure
- E - 170° maximum water temperature at inlet

ITEM 55. PANT LEG DUCT by CUSTOM FABRICATOR

This pant leg duct is to be constructed as per the detailed drawings, custom fabrication details and general specifications.

ITEM 56. CLEAN DISHTABLE WITH OVERSHELF by CUSTOM FABRICATOR

This clean dishtable with overshef is to be constructed as per the detailed drawings, custom fabrication details and general specifications.

ITEM 57. CLEAN POT AND PAN SHELIVING - EXISTING/RELOCATED (Three Sections Required)

ITEM 58. CHEMICAL STORAGE SHELIVING by METRO or FERMOD (Two Sections of Shelving Required)

This "Metroseal 3" shelving with "Super Erecta Shelf Design" is to have the following features and accessories:

- A - 12-year limited warranty against rust formation
- B - Self-sealing hydrated chromate base layer
- C - Epoxy coating with microban
- D - Provide split sleeves
- E - Capacity of 800 pounds for shelves under 48" in length and 600 pounds for shelves over 48" in length
- F - Shelves adjustable in 1" increments

Each shelving section is to include four (4) shelves, four (4) posts, two (2) swivel casters and two (2) swivel brake casters. This shelving is to consist of the following components:

- A - Four (4) model # 2142NK3 shelves
- B - Four (4) model # 2460NK3 shelves
- C - Eight (8) model # 74UPK3 posts
- D - Four (4) model # 5MP 5" non-marking polyurethane swivel casters
- E - Four (4) model # 5MPB 5" non-marking polyurethane swivel casters with brakes

ITEM 59. MOP SINK by ADVANCE TABCO

This mop sink is to be a model # 9-OP-40DF provided with the following features and accessories:

- A - Type 300 stainless steel constructed
- B - Seamless deep drawn sink bowl
- C - "V" edge on three sides
- D - Tile edge on rear
- E - Model # K-240 faucet
- F - Drop front design

ITEM 60. VARIABLE VOLUME CONTROLS by ECO AZAR or MELINK

This variable volume hood control system is to control the hood light(s) and fan speed(s) for Items 16 and 24, and is to be provided with the following features and accessories.

- A - Smart Hood system to be installed as a pre-engineered system into Items 16 and 24 Type I Hoods
- B - Smart Hood system to consist of the following components:
 - 1 - I/O Processor that sends 0-10VDC or 4-20mA signal to each exhaust and make-up air unit VFD 's – Exhaust VFD's furnished by variable volume controls manufacturer and mounted in stainless steel cabinet located within the kitchens space as indicated on the food service drawings – cabinet furnished by the variable volume controls manufacturer
 - 2 - Keypad(s) to control lights and fans for all hoods connected to system (Keypads mounted to hoods in locations as indicated on food service equipment plan)
 - 3 - Temperature sensors to monitor exhaust air temperature at duct
 - 4 - Optic sensors with APU to monitor smoke load inside hood
 - 5 - Electronic exhaust and motor starters to vary fan speed
 - 6 - Plug-n-play cables to link I/O processor to keypad, sensors, and VFDs
- C - Pre-mount Smart Hood system processor and auxiliary light controller in stainless steel cabinet and pre-wire system components at factory and mount in wall mounted location as shown on food service drawings
- D - Controls to be pre-programed system based on application and include factory start-up
- E - Electrical contractor to field wire I/O processor and branch to hood lights
- F - Electrical contractor to field wire the electronic motor starter (VFDs) and branch to respective fans
- G - Mechanical contractor to connect plug-n-play cables from I/O processor to each hood
- H - Mechanical contractor to start up system and correct fan rotation if necessary
- I - Air balance contractor to balance system per hood control system instructions
- J - Variable volume control system to be UL and CSA listed and to conform to NFPA 96, BOCA, SBCCI, ICBO, NSF, and CE
- K - Variable volume system to be warranted against defects in material and workmanship for a period of three years from purchase date
- L - Variable volume system furnished with exhaust VFD's with Bypass Feature for service to exhaust fans of Items 16 and 24. Make-up Air Units to receive 0-10-VDC signal from Smart Hood process for fan speed control
- M - Smart Hood system to be programmed for auto start/stop
- N - Capable of controlling fan speeds from 50% to 100% based on temperature and optical effluent detection or at the speeds required to allow the exhaust and make-up air units function properly.
- O - Locations of all VFD's to be confirmed with the mechanical engineer
- P - Variable volume control system to be capable of BacNet/MSTP controls interface for integration into the building automation system
- Q - System to include auxiliary light controllers as required
- R - Variable volume control manufacturer to include two onsite visits, one reserved for coordination and system start-up and an additional visit to be onsite during balancing.

END OF SECTION 11 4000

GROVE CTY HS

**FOODSERVICE EQUIPMENT
BROCHURE BOOKLET**

February 29, 2024

REFER TO FOOD SERVICE EQUIPMENT SCHEDULE ON FS100 FOR EQUIPMENT LISTING, QUANTITIES AND DESCRIPTIONS.

Manufacturer's specification sheets are not available for custom fabricated items or items noted as being furnished by owner, beverage vendor, or other trades.



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No. **B-0133-12CRBJST**
 Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

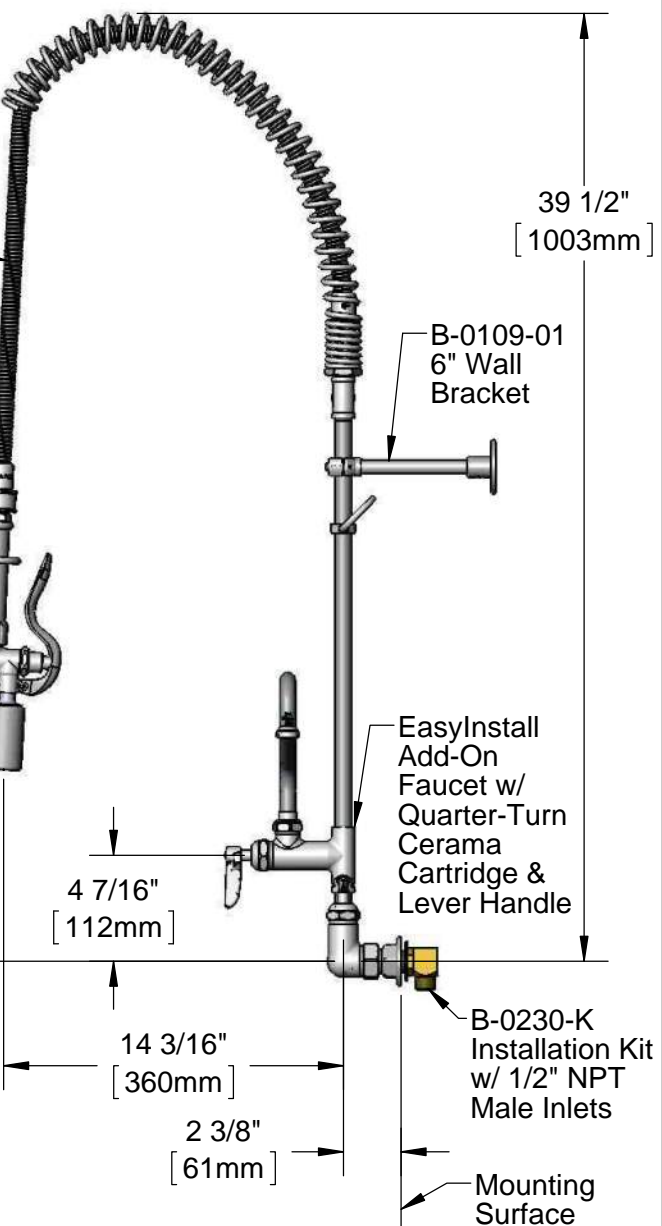
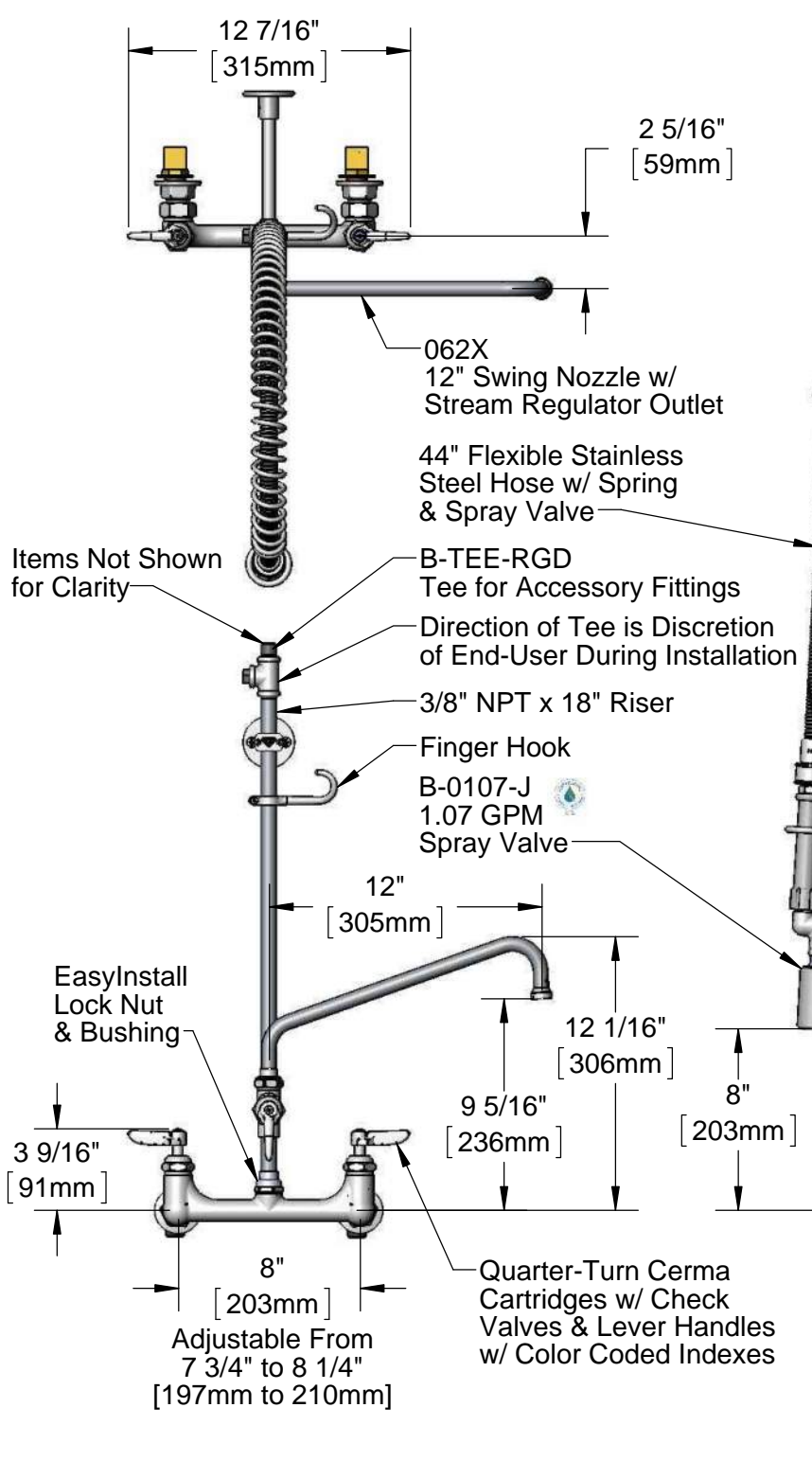
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
 EasyInstall Pre-Rinse Unit:
 8" Wall Mount Mixing Faucet, Quarter-Turn Cerma Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket, Accessory Fitting Tee & Installation Kit

Product Compliance:
 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 EPA Act 2005 (PRSV)
 EPA WaterSense (PRSV)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-12CRBJST

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

| ITEM NO. | SALES NO. | DESCRIPTION |
|----------|--------------|--|
| | | |
| 2 | 010476-45 | #27 Washer |
| 3 | 000907-45 | Spray Valve Hold Down Ring |
| 4 | 002987-40 | Grip Handle |
| 5 | 001014-45 | Washer, B-0100 Hose Barrel |
| 6 | 018200-40 | Pre-Rinse Swivel |
| 7 | B-0044-H2A | 44" Flexible Stainless Steel Hose, Less Handle |
| 8 | 002369-25 | 3/8" NPT Plug |
| 9 | 000888-45 | EasyInstall Overhead Spring |
| 10 | 000821-40 | Spring Body |
| 11 | 002535-25 | 3/8" NPT Close Nipple |
| 12 | 001614-40 | 3/8" NPT Tee |
| 13 | B-TEE-RGD | Rigid Tee |
| 14 | B-0109-01 | 6" Wall Bracket |
| 15 | 004R | Finger Hook |
| 16 | 000369-40 | 3/8" NPT x 18" Riser |
| 17 | EZ-K | EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer |
| 18 | 001065-45 | O-Ring |
| 19 | 014200-45 | Star Washer, Anti-Rotation |
| 20 | 012447-25 | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw |
| 21 | 001660-45 | Blue Index-CW |
| 22 | 012395-25 | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve |
| 23 | 002954-45 | Shank Lock Nut |
| 24 | B-0230-K | Short Elbow Installation Kit |
| 25 | 000999-45 | Brass Lock Washer |
| 26 | 001019-45 | Coupling Nut Washer |
| 27 | 00AA | 1/2" NPT Female Eccentric Flange |
| 28 | 012394-25 | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve |
| 29 | 012446-25 | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw |
| 30 | 001638-45 | Lever Handle |
| 31 | 001661-45 | Red Index-HW |
| 32 | 000922-45 | Lever Handle Screw |
| 33 | B-0155-CR-LN | Add-On Faucet, Less Nozzle |
| 34 | 011278-25 | Quarter-Turn Cerama Cartridge, RTC |
| 35 | B-PT | Stream Regulator Outlet |
| 36 | 001048-45 | Nozzle Tip Washer |
| 37 | 062X | 12" Swing Nozzle |

Product Specifications:

EasyInstall Pre-Rinse Unit:
8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket, Accessory Fitting Tee & Installation Kit

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)
EPA WaterSense (PRSV)

REACH-IN REFRIGERATOR

Model: 2RN

Natural Refrigerant R-290 Model

2-Section Reach-In Refrigerator



ENERGY STAR® Qualified Commercial Refrigerator

2RN - Stainless steel front, aluminum end panels and interior

2RNSA - Stainless steel exterior, aluminum interior

2RNSS - Stainless steel exterior and interior



Options and Accessories

(upcharge and lead times may apply)

| | |
|---------------------------------------|--|
| Stainless steel case back | Shallow depth (consult factory) |
| Additional epoxy coated steel shelves | Hinged glass door (consult factory) |
| Chrome or stainless steel shelves | Special electrical req. (consult factory) |
| Heavy duty pilaster strips | Rehinging of doors (consult factory) |
| Adjustable legs | Correctional Facility Options |
| Custom laminates | <ul style="list-style-type: none"> One way security screws |
| Half doors | <ul style="list-style-type: none"> Locking hasp (lock not included) |
| Pass-Thru (consult factory) | <ul style="list-style-type: none"> Stainless steel mesh cover |
| Pan slide assemblies | <ul style="list-style-type: none"> Coverless hinges |
| Wine Rack | |

Consult factory for other model configurations, options and accessories.

Continental
Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Self contained, performance rated refrigeration system

Natural, environmentally safe,
high efficiency R-290 refrigerant¹

Automatic, electric condensate evaporator

Expansion valve system

CABINET ARCHITECTURE

3" non-CFC polyurethane foam insulation

Smooth, polished chrome workflow door handles

Cam action, lift off hinges

Self-closing doors

Magnetic snap in Santoprene™ door gaskets

Cylinder lock in each door

Heavy duty, epoxy coated steel shelves

5" casters

MODEL FEATURES

LED interior lighting

Electronic controller with digital display & hi-low alarm

Off-cycle defrost

¹ R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:

Model Specifications

DIMENSIONAL DATA

| | |
|--|------------------|
| Net Capacity (cubic feet) | 48 (1359 cu l) |
| Width, Overall (inches) | 52 (1321 mm) |
| Depth, Overall (inches) (including handles) | 35 3/8 (899 mm) |
| Depth (inches) (less doors) | 32 (813 mm) |
| Depth (inches) (doors open 90°) | 55 1/2 (1410 mm) |
| Clear Door Width (inches) | 19 3/8 (492 mm) |
| Clear Door Height (inches) | 58 5/8 (1489 mm) |
| Height, Overall (inches) (including 5" casters) | 82 1/4 (2089 mm) |
| Number of Doors | 2 |
| Number of Shelves | 6 |
| Shelf Area (square feet) | 40.8 (3.8 sq m) |
| Tray Slide Capacity (per section) | 24 |

REFRIGERANT DATA

| | |
|-----------------------------|------|
| Condensing Unit Size (H.P.) | 1/3+ |
| Capacity (BTU per hour)* | 2560 |

ELECTRICAL DATA

| | |
|--|---------------------|
| Voltage (International) | 115/60/1 (220/50/1) |
| Feed Wires (including ground) | 3 |
| Total Amps (International) | 8.1 (4.9) |
| 10 ft. Cord/Plug [attached] (International) | Yes (No) |

SHIPPING DATA

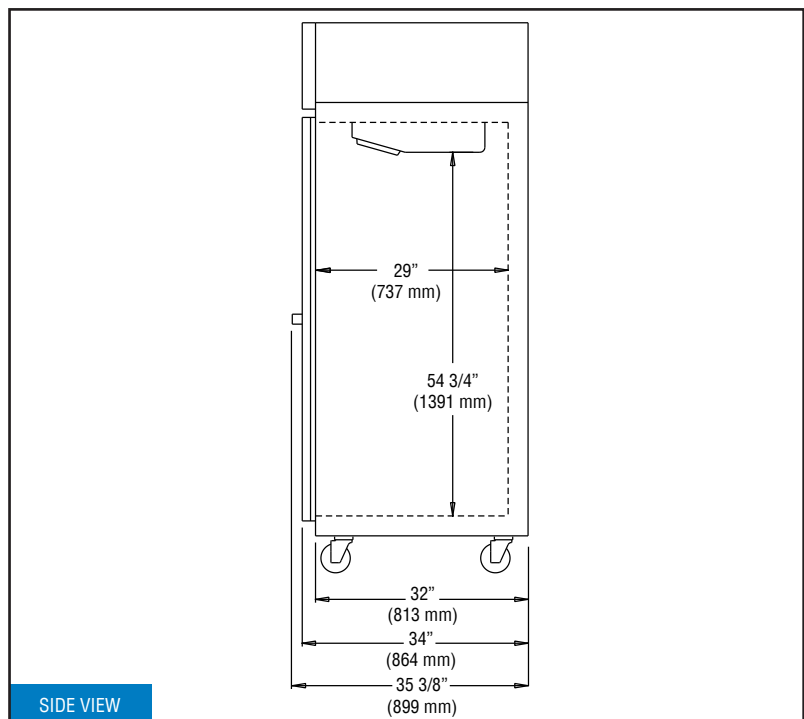
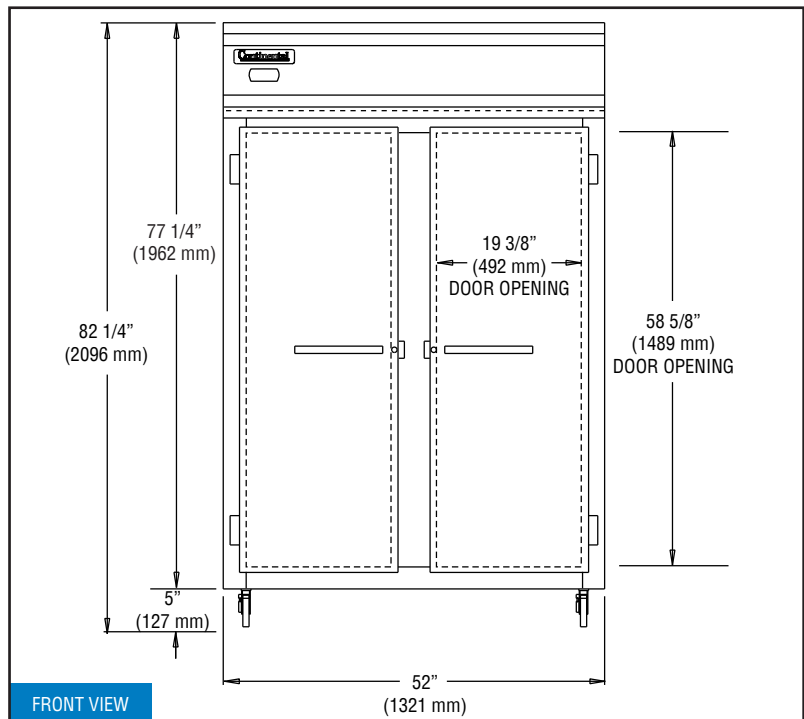
| | |
|------------------------------|------------------|
| Height - Crated (inches) | 85 1/2 (2172 mm) |
| Width - Crated (inches) | 64 (1626 mm) |
| Depth - Crated (inches) | 42 (1067 mm) |
| Volume - Crated (cubic feet) | 133 (3766 cu l) |
| Weight Std - Crated (pounds) | 433 (196 kg) |
| Weight SS - Crated (pounds) | 455 (206 kg) |

* Rating @ +25°F evaporator, 90°F ambient
 Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
 (varies by country)

Model Plan Views



IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.



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 Phone: 215-244-1400
 Fax: 215-244-9579

539 Dunksferry Road
 Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.





EV9324-21

Insurice Single PF-i2000² System

Delivers premium quality water for ice applications



Insurice Single PF-i2000² System: EV9324-21

i2000² Replacement Cartridge: EV9612-22

EC210 Prefilter Cartridge: EV9534-26

BENEFITS

Reduces water-related ice machine problems caused by scale build-up from dirt and dissolved minerals

New and improved Micro-Pure II media inhibits the growth of bacteria

Reduces chlorine taste and odor and other offensive contaminants

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity

Reduces maintenance and service costs by reducing scale and clogging of distribution lines, evaporator plate and pump

Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size and reduces possible health contaminants such as cysts

20" prefilter reduces dirt and particles

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Never use saddle valve for connection

Use 3/8" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 1.67 gpm

Always flush the filter cartridge at time of installation and cartridge change

Inspect EC210 cartridge periodically to determine dirt load

Replace EC210 cartridge when dirt has penetrated through to the inner core of the cartridge

APPLICATION / SIZING

For ice machine applications

Most cubers up to 750 lbs./day

Most flakers up to 1,500 lbs./day

Rated Capacity: 9,000 gallons

Insurice Single PF-i2000² System

SPECIFICATIONS

Overall Dimensions:

28"H x 20"W x 6"D

Inlet connection: 3/8"

Outlet connection: 3/8"

Service Flow Rate:

Maximum 1.67 gpm (6.3 Lpm)

Rated Capacity: 9,000 gallons

Pressure Requirements:

10 - 125 psi (0.7 - 8.6 bar), non-shock

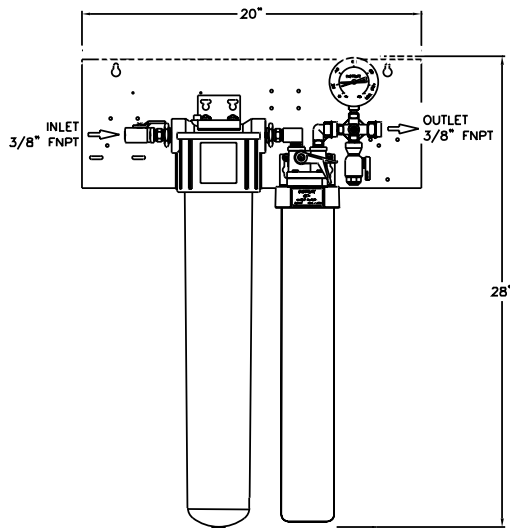
Temperature: 35 - 100°F (2 - 38°C)

No electrical connection required

Shipping Weight: 18 lbs.

Operating Weight: 24 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
N.V. EVERPURE (EUROPE) S.A.
INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
BELGIUM
TEL 32 -14-283500
FAX 32-14-283505

In Japan:
EVERPURE JAPAN LLC
HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
TEL 81-(0)42-775-3011
FAX 81-(0)42-775-3015

Everpure, LLC
1040 Muirfield Drive
Hanover Park, IL 60133
Ph: 630-307-3000 Fax: 630-307-3030



STAINLESS STEEL

HAND SINKS PEDESTAL BASE



Conforms To NSF 61/9 Lead Free Requirements



7-PS-90



7-PS-96



7-PS-99



7-PS-95



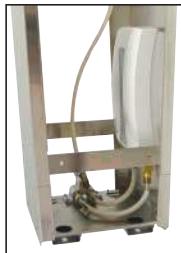
7-PS-18

NOW AVAILABLE

Tankless Electric Heater
Only Needs Cold Water Supply

7-PS-92

Please See
Tankless Heater
Specification Sheet
for Details



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl is 10" x 14" x 5"*.

(*7-PS-18 sink bowl is 14" x 16" x 6")

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Stainless steel basket drain 1-1/2" IPS.

Flush-to-wall unit.

"Hands Free" splash mounted gooseneck faucet furnished with aerator.

(Faucet Flow Rate: 1.0 GPM/3.8 LPM aerator. 60 PSI.)

Foot Pedal Valve for water operation.

Easy removable panel to access hidden plumbing.

Specific Features:

7-PS-95 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.

7-PS-96 includes two 7-3/4" high Side Splashes.

7-PS-99 towel dispenser & soap dispenser plus trash receptacle & cabinet storage.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Single pedal mixing valve with 3/8" NPT Female. Built in check valve.

Front operated temperature adjustment.

(Contractor on site must connect faucet to foot pedal operated valves.)

WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

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Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

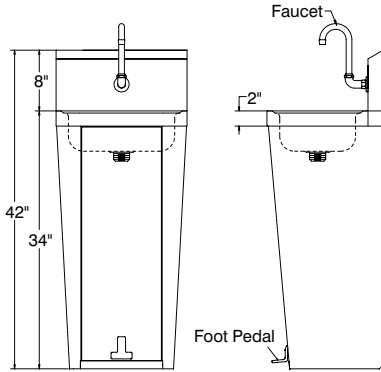
DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

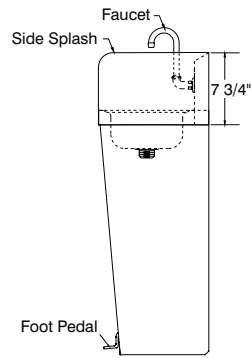
7-PS-90



Pedestal Base Front View
For 7-PS-90 & 7-PS-96

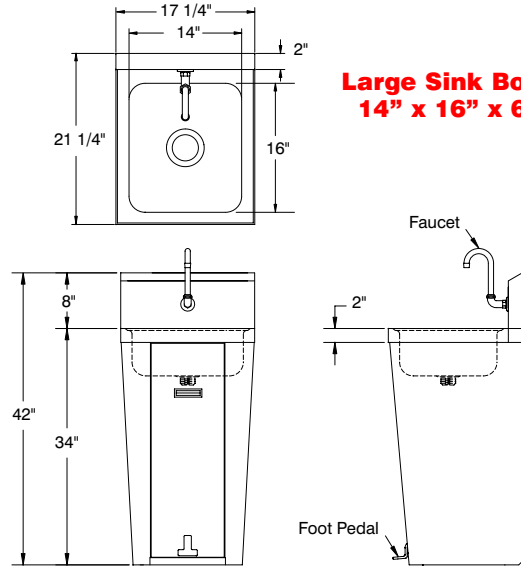
41 lbs.

7-PS-96



47 lbs.

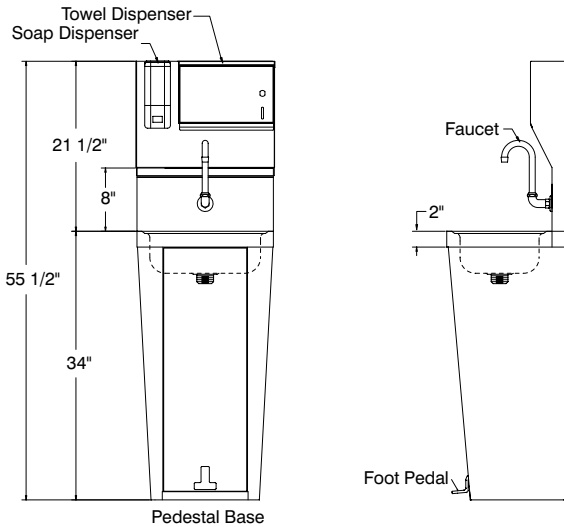
7-PS-18



**Large Sink Bowl
14" x 16" x 6"**

50 lbs.

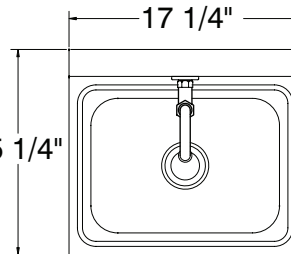
7-PS-95



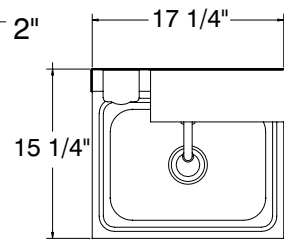
54 lbs.

Pedestal Base

TOP VIEW 7-PS-90 & 7-PS-96

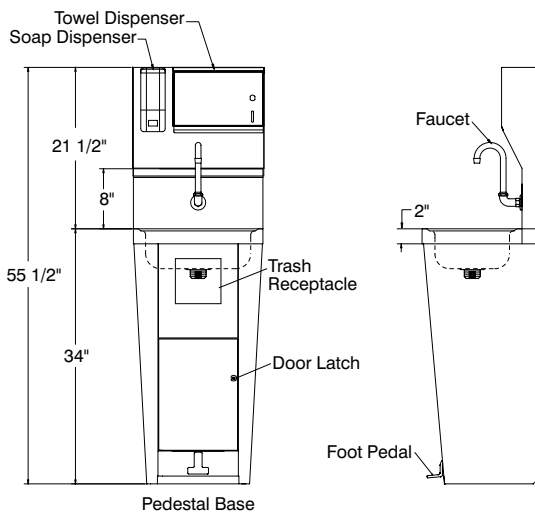


TOP VIEW 7-PS-95 & 7-PS-99



Sink Bowls 10" x 14" x 5"

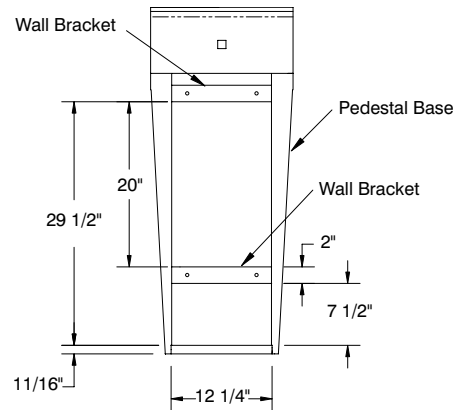
7-PS-99

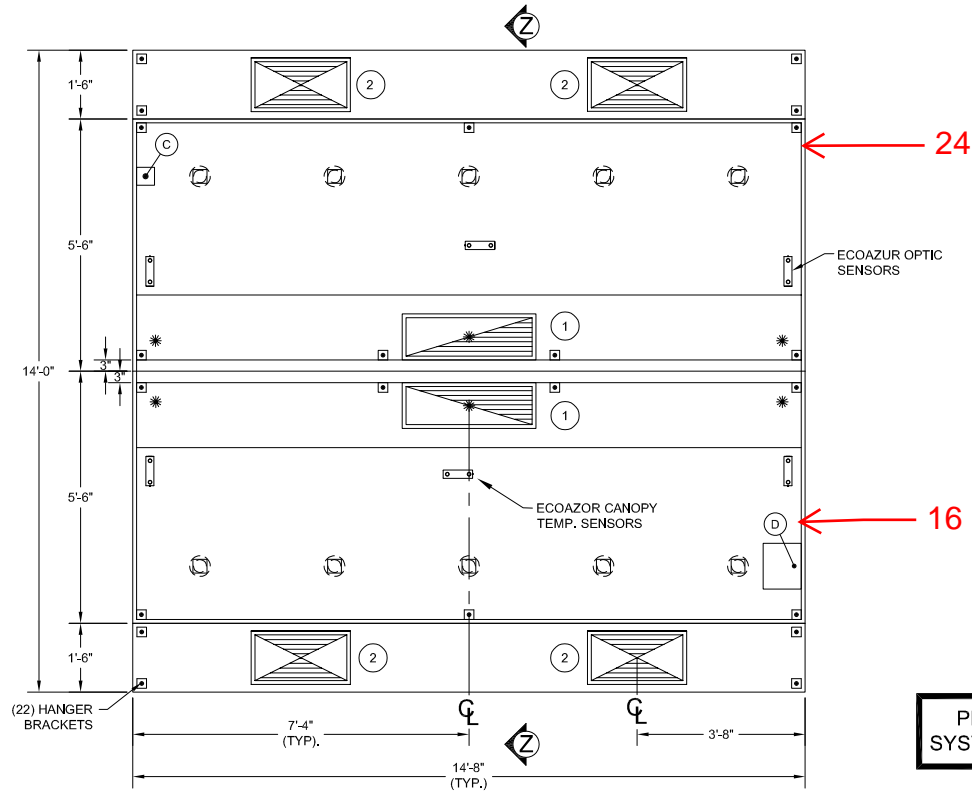


59 lbs.

Pedestal Base

REAR VIEW OF STANDARD PEDESTAL BASE UNITS





OPTIONS

- 4" EXHAUST DUCT
- (2) ECOAZUR TEMP. SENSORS
- (4) ECOAZUR OPTIC SENSORS
- (6) SLIDING DAMPERS IN EXHAUST AND SUPPLY
- ECOAZUR SYSTEM

PLAN
NO SCALE

TOTAL EXHAUST : 8,214 C.F.M.
TOTAL SUPPLY : 6,572 C.F.M.

PROVIDE RESPONSE TO RFI ON ECOAZUR SYSTEM REQUIREMENTS AND WIRING DETAILS.

[] VERIFY INSTALL LOCATION OF THE ECOAZUR SYSTEM CONTROL PANEL, AND KEYPAD.

[] VERIFY QUANTITY, MAKE, MODEL, & HP OF THE EXHAUST AND SUPPLY FANS.

(D) (10) LED LIGHT FIXTURES
(0.12 K.W., 120/1/60 FROM ECOAZUR)

- (1) 10" X 33" EXHAUST DUCTS
4,107 C.F.M. EACH @ 1.00" S.P.
- (2) 12" X 24" SUPPLY DUCTS
1,643 C.F.M. EACH @ 0.20" S.P.

FIRE PROTECTION SYSTEM : ANSUL R-102
(SURFACE, PLENUM, AND DUCT COLLAR PROTECTION).



TOTAL EST. HANGING WT. : 2,640 LBS.

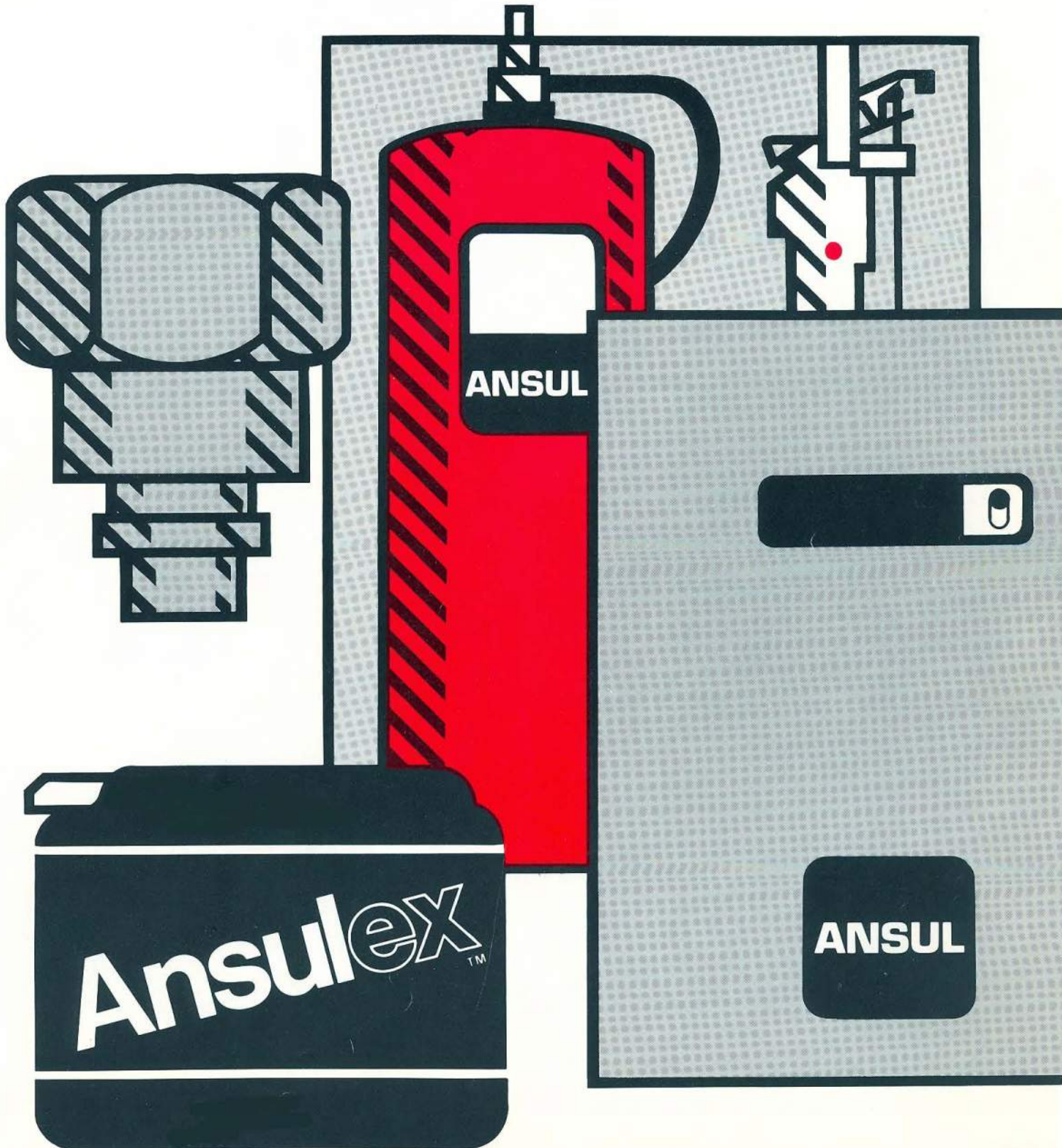


Mechanical Air Data & Dimensions

| | | | | | |
|-----------|---------------------------------|----------|-------|---------------------------|------------------|
| ITEM #: | 1 | CADDY #: | 38874 | MODEL #: | PB-C-I-176-ND-66 |
| | | | | W/ CEILING SUPPLY PLENUMS | |
| JOB NAME: | GROVE CITY HS GROVE CITY, PA | | | DATE: | 12/23/23 |
| | | | | DR. BY: | SHUBHAM |
| | | | | SH. #: | 1 OF 4 |

THIS DRAWING IS PROVIDED AS A PRELIMINARY DESIGN DATA SHEET.
IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.

Restaurant Fire Suppression Systems

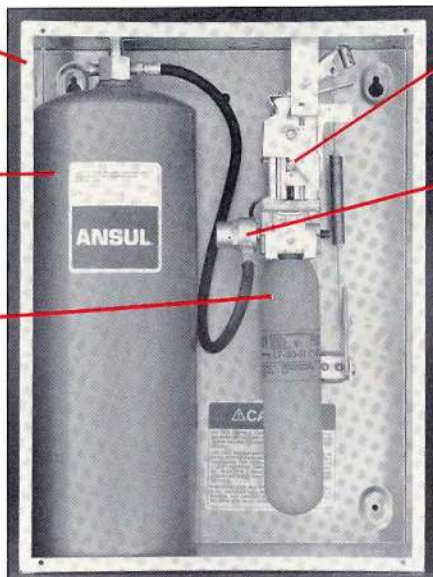


Check out the features of the Ansul R-102 System...

Stainless Steel Enclosure... An Ansul exclusive... aesthetically appealing... blends in with kitchen equipment... protects against tampering, damage.

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.

Nitrogen Cartridge... Positive seal, self-contained, no maintenance of valve required.



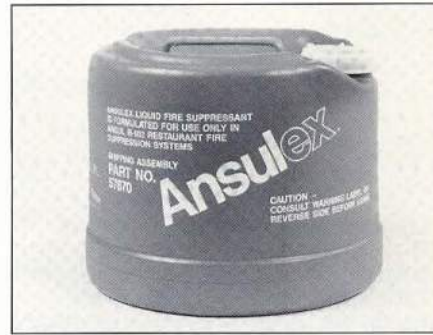
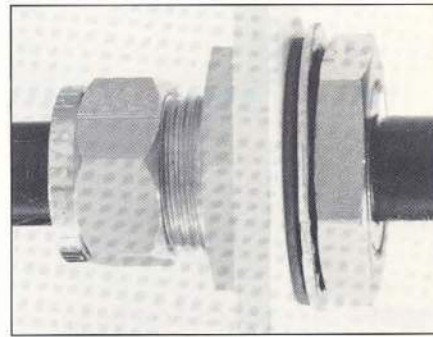
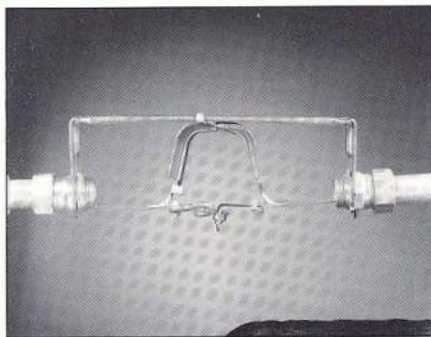
ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

Regulator... 100 psi regulated pressure ensures constant flow of agent and consistent nozzle discharge pattern.

Manual Pull Station... Permits quick, sure manual actuation of the system by anyone regardless of fire fighting experience... break rod indicating manual system operation.

Fuse Link Detection System... Unique bracketing provides positive actuation upon exposure to heat.

Hood-Seal Adaptors... Threaded or compression-seal options provide tight seal for hood penetrations required for distribution pipe or detection lines... more aesthetically appealing than welded seal.



Nozzles... Designed to provide agent discharge coverage to each special hazard area... special blow-off caps reduce the risk of grease vapor contamination... chrome plating matches hood and appliances.

Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.

ANSULEX Liquid Fire Suppressant... Effective fire suppression for all restaurant duct, hood and appliance hazard areas... helps to prevent fire reflash... easy, fast clean up after discharge... rechargeable on-site with minimum downtime.

RESTAURANT FIRE SUPPRESSION SYSTEMS DATA SHEET

GENERAL SPECIFICATIONS MODEL R-102

Total System

The restaurant fire suppression system shall be the pre-engineered, liquid agent, cartridge-operated type with a fixed nozzle agent distribution network. It shall be listed with Underwriters Laboratories, Inc. (UL).

The system shall be capable of automatic detection and actuation with local or remote manual actuation. Accessories shall be available for mechanical or electrical gas line shut-off applications.

The system shall have fire suppression capabilities for the following restaurant hazard areas: ventilating structures including hoods, ducts, plenums, and filters; deep-fat fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers.

A system owner's manual* shall be available containing basic information pertaining to system operation. A detailed technical manual shall be available including system description, design, installation, recharge, and maintenance procedures, plus accessory installation and reset instructions.

The system shall be installed and serviced by authorized distributors that are trained and certified by the manufacturer.

System Equipment

Agent – The extinguishing agent shall be a potassium carbonate, potassium acetate-based formulation designed for flame knockdown and securement of grease-related fires. It shall be available in plastic containers with instructions for liquid agent handling and usage.

Agent Tank – The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be stainless steel or deep drawn carbon steel finished in red enamel. The tank shall be hydrostatically tested at intervals not exceeding 12 years.

The tank shall have a nominal capacity of 1.5 gal. (5.7 L) or 3 gal. (11.4 L) with a working pressure of 100 psi (690 kPa), a test pressure of 300 psi (2069 kPa), and a minimum burst pressure of 600 psi (4137 kPa).

The tank shall include an adaptor/tube assembly. The adaptor shall be chrome-plated steel with a 1/4-18 NPT female inlet and a 1/2-14 NPT male outlet. The pick-up tube shall be carbon steel – 1/2 in. O.D. by .028 wall. A vent plug shall be integral to the adaptor.

Regulated Release Mechanism – The regulated release mechanism shall be the spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the nitrogen cartridge used. It shall contain a factory-installed regulator deadset at 100 psi (690 kPa) with an internal relief of approximately 130-150 psi (896-1034 kPa). In the "armed" position, the main spring force to the puncture pin piston shall be 150 lb. (68 kg). The mechanism shall have a visual indicator of the cocked or fired condition without having to open the enclosure.

The regulated release mechanism shall have the following actuation capabilities: automatic actuation by a fusible link detection system; remote manual actuation by a mechanical pull station; local manual actuation by a push button located at the front of the release mechanism enclosure.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain openings for the push button and visual indicator.

The regulated release mechanism shall be compatible with mechanical gas line shut-off devices; or, when equipped with a field or factory-installed solenoid and switch, it shall be compatible with electric gas line or appliance shut-off devices.

Regulated Actuator – When more than two agent tanks are required, the regulated actuator(s) shall be available to provide expellant gas for additional tank(s). It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It shall contain a regulated actuator deadset at 100 psi (690 kPa) with an internal relief of approximately 130 to 150 psi (896 to 1034 kPa).

The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of expellant gas line.

Tank/Bracket Assembly – The tank/bracket assembly shall contain a welded steel bracket and agent tank. The bracket shall be provided to mount the agent tank in a minimum amount of space. The tank shall be secured with hinged bracket bands.

Discharge Nozzles – Each discharge nozzle shall be tested and listed with the restaurant system for specific applications. The nozzle tip shall be brass or chrome-plated brass, and stamped with the part number and flow rating. The nozzle tip retainer and body shall be chrome-plated brass. The nozzle strainer shall be brass with stainless 50 mesh screen. Each nozzle tip shall be covered by a protective blow-off cap.

Detection System – The regulated release mechanism shall be compatible with a fusible link detection system.

The fusible link shall be selected and installed according to the operating temperature in the ventilating system.

The fusible link shall be supported by a detector bracket/linkage assembly. The detector bracket shall be 16 ga. cold-rolled stainless steel. The detector linkage shall be 20 ga. cold-rolled stainless steel.

The detector bracket/linkage assembly shall have provisions for connecting 1/2 in. rigid or EMT thin-wall conduit, and 1/16 in. (1.6 mm) diameter flexible stainless steel rope. Changes in the direction of the conduit and steel rope shall be accomplished with die cast aluminum alloy, 90° pulley elbows.

Accessory Equipment

The following accessory equipment shall be available, and shall be compatible with the liquid agent restaurant fire suppression system:

Remote Manual Pull Station – If the release mechanism is not accessible for manual actuation, a remote manual pull station shall be provided as the primary means of manual actuation. The pull station shall be the break-rod type, and shall be connected to the release mechanism trip lever by means of a 1/16 in. (1.6 mm) diameter stainless steel rope and 1/2 in. conduit. The pull station shall be located at a distance of not more than 125 ft. (38 m) from the release mechanism. The mounting height of the pull station shall be in accordance with the authority having jurisdiction.

* The Ansul R-102 Restaurant Fire Suppression System Installation, Recharge, and Maintenance Manual is Part No. 71961.

Mechanical Gas Line Shut-Off Valve – A UL listed, mechanical gas valve shall be provided when automatic gas line shut-off is required for indoor applications. It shall be adapted to the release mechanism cartridge receiver by means of a pneumatic piston-type air cylinder. The valve shall have resilient seating with an aluminum body and stainless steel internal parts. It shall be a two-way valve requiring 4-15 lb. (1.8-6.8 kg) of pull force to trip. The valve (3/4 to 2 in.) shall have an external visual indicator of the closed or open position.

Electric Gas Line Shut-Off Valve – A UL listed, electric gas valve shall be provided when an electrical means of gas line shut-off is required for indoor applications. The gas valve shall incorporate an electric snap-action switch and a manual reset relay with its electric circuit for 110 VAC, 50/60 Hz or 24 VAC, 50/60 Hz. In 24 VAC applications, a transformer with the appropriate voltage rating shall be provided. The gas valve shall be constructed of aluminum with an operating temperature range of 32 °F to 120 °F (0 °C to 49 °C).

Electric Switch – A UL listed, electric snap-action switch shall be provided to shut off electrical power to appliances, or to activate electrically-operated devices. Depending on the application, the switch shall be either single-pole, double-throw; double-pole, double-throw; or four-pole, double-throw. The switch shall have a rating of 15 amps, 1/3 hp, 125 or 250 VAC with 5 amps at 125 VAC “L,” 1/2 amp at 125 VDC, or 1/4 amp at 250 VDC. A relay shall be supplied if the equipment load exceeds the rated capacity of the switch.

Pressure Switch – A UL listed, pneumatically-operated switch shall be provided to shut off electrical power to appliances, or to activate electrically-operated devices. The switch shall be connected to the release mechanism cartridge receiver utilizing 1/8 in. copper tubing and fittings. Depending on the application, the switch shall be single-pole, double-throw or double-pole, double-throw. The switch shall have a rating of 20 amps – 125, 250, or 480 VAC with 10 amps at 125 VAC “L,” 1 hp-115 VAC, 2 hp-230 VAC; 1/2 amp at 125 VDC; or 1/4 amp at 250 VDC. A relay shall be supplied if the equipment load exceeds the rated capacity of the switch.



Master Series Open Burner Range Attachment

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Master Series Open Burner Range Attachment

Models

MST4S

MST4S-E

MST4T

MST4T-E

17" Range Attachment With 2 Open Burners



*Model MST4S
(valve control panel not as depicted)*

Standard Features:

- Stainless steel front and sides
- Stainless steel door
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Two (2), two -piece Starfire burners with removable heads, rated 30,000 BTU (8.78 kW) CE approved or 35,000 BTU (10.25 Kw) CSA approved models (natural or propane gas)
- Removable ring grate bowl over each burner
- Cast iron top grates
- One piece stainless steel drip tray
- Storage base interior of aluminized steel
- Electric Spark ignition on all pilots
Suffix -E models
- Sentry total flame failure protection for all burners

Optional Features:

- Stainless steel main back
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- Rear gas connection, 3/4" NPT
- End caps and cover (NC, Specify)
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adj. legs
- Modular stand, (T model)
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm) high
- 230 volt, 50 cycle components electric ignition (export)

Specifications:

Heavy-duty gas range attachment with storage base, Model MST4S. Two (2) 30,000 BTU (8.78 kW) two piece Starfire burners. Sentry total flame failure protection for all burners. Heavy-duty cast iron top grate/ ring grates. 17" (432mm) wide x 38" (965mm) deep, including 7-1/2" (191 mm) deep stainless steel front rail. Stainless steel front and sides. 60,000 BTU (17.57 kW) total. Natural or propane gas. Also available with modular top, suffix T.



NOTE: Attachments supplied with casters must be installed with an approved restraining device.

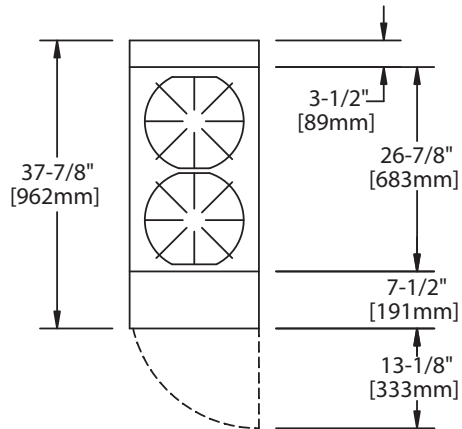
| Product | Width: In(mm) | Depth: In(mm) | Height: In(mm) (w/ NSF Legs) | Height: In(mm) (w/o NSF Legs) | Storage Base Interior: in(mm) | | |
|--------------|---------------|---------------|------------------------------|-------------------------------|-------------------------------|-------------|-------------|
| | | | | | Width | Depth | Height |
| MST4S | 17(432) | 38(965) | 36-3/8(924) | 30-3/8(772) | 14(356) | 32-1/2(826) | 20-1/2(519) |
| MST4T | 17(432) | 38(965) | 36-3/8(924) w/stand | 9-1/2(241) w/o stand* | N/A | N/A | N/A |

*Modular top has 1-1/2" seating flanges.

| INPUT-BTU/hr (Natural Gas) | MST4S | MST4T |
|---|-------------------------|-------------------|
| CE Approved Models 2 Open Burners (30,000 BTU each) | 60,000 (17.57kW) | 60,000 (17/57kW) |
| CSA Approved Models 2 Open Burners (35,000 BTU each) | 70,000 (20.50 kW) | 70,000 (20.50 Kw) |

S=Range w/Storage Base T=Modular Top

| INSTALLATION NOTES | | | Shipping (Lb/Kg) – Cu Ft |
|---|--|---|---------------------------------------|
| Combustible Wall Clearances ¹ | Entry Clearances | Manifold Operating Pressure | MST4S 200/91 – 26 MST4T 120/55 – 9 |
| Sides: 14" (356mm) Back: 6" (152mm) | Crated: 22 1/4" (565mm) Uncrated: 17-1/4" (438mm) | Natural: 6" WC (15mbar) Propane: 10" WC (25mbar) | |



¹NOTE: Installation clearance reductions are applicable only where local codes permit.

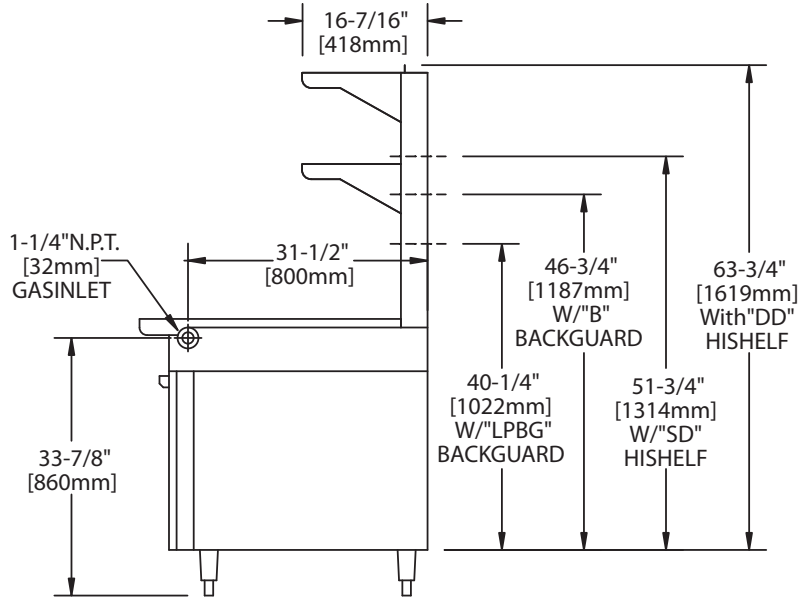
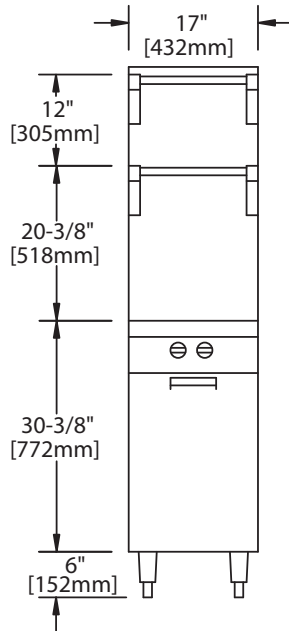
Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Please specify gas type when ordering.

Electrical characteristics: **Each RC oven** –1/3 HP motor, 120 VAC, single phase, 3.4 amps (c/w 6 ft. (1.8m) power cord with NEMA 5-15P plug).

230 VAC export is direct connect, single phase, 50 Hz. **Electrical Spark Ignition** (suffix "E") – **0.1 amps for 115V 60Hz 1 Phase (c/w NEMA 5-15P cord & plug)** on models with out RC oven) and 0.05 amps for 240C 50Hz 1 phase.

This product is not approved for residential use.



Form# MST4SMST4T (05/27/13)

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX® /SnapFast® Quick-Disconnect Assemblies

Sizes: 1/2" to 1 1/4" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
 ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
 ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
 ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
 UL 567 _ Pipe connectors for flammable and combustible liquids and LP gas
 Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32°F (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast®
 One-handed
 Quick-Disconnect

Swivel MAX®
 Multi-plane
 Rotation Fitting

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

The Dormont
 Blue Hose®
 Stainless Steel Construction
 Stainless Steel Braid
 Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

Swivel MAX®
 Multi-plane
 Rotation Fitting



Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| Configuration | Size I.D. | LENGTH | | | | |
|------------------|------------|---------------|---------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| Deluxe Kit* | ½" (15mm) | 1650KIT2S24 | 1650KIT2S36 | 1650KIT2S48 | 1650KIT2S60 | 1650KIT2S72 |
| Basic Kit** | | 1650BPQ2SR24 | 1650BPQ2SR36 | 1650BPQ2SR48 | 1650BPQ2SR60 | 1650BPQ2SR72 |
| Hose Assembly*** | | 1650BPQ2S24 | 1650BPQ2S36 | 1650BPQ2S48 | 1650BPQ2S60 | 1650BPQ2S72 |
| Deluxe Kit* | ¾" (20mm) | 1675KIT2S24 | 1675KIT2S36 | 1675KIT2S48 | 1675KIT2S60 | 1675KIT2S72 |
| Basic Kit** | | 1675BPQ2SR24 | 1675BPQ2SR36 | 1675BPQ2SR48 | 1675BPQ2SR60 | 1675BPQ2SR72 |
| Hose Assembly*** | | 1675BPQ2S24 | 1675BPQ2S36 | 1675BPQ2S48 | 1675BPQ2S60 | 1675BPQ2S72 |
| Deluxe Kit* | 1" (25mm) | 16100KIT2S24 | 16100KIT2S36 | 16100KIT2S48 | 16100KIT2S60 | 16100KIT2S72 |
| Basic Kit** | | 16100BPQ2SR24 | 16100BPQ2SR36 | 16100BPQ2SR48 | 16100BPQ2SR60 | 16100BPQ2SR72 |
| Hose Assembly*** | | 16100BPQ2S24 | 16100BPQ2S36 | 16100BPQ2S48 | 16100BPQ2S60 | 16100BPQ2S72 |
| Deluxe Kit* | 1¼" (32mm) | 16125KIT2S24 | 16125KIT2S36 | 16125KIT2S48 | 16125KIT2S60 | 16125KIT2S72 |
| Basic Kit** | | 16125BPQ2SR24 | 16125BPQ2SR36 | 16125BPQ2SR48 | 16125BPQ2SR60 | 16125BPQ2SR72 |
| Hose Assembly*** | | 16125BPQ2S24 | 16125BPQ2S36 | 16125BPQ2S48 | 16125BPQ2S60 | 16125BPQ2S72 |

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| Model | Size I.D. | LENGTH | | | | |
|------------|------------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| 1650BPQ2S | ½" (15mm) | 77,000 | 69,000 | 60,000 | 54,000 | 48,000 |
| 1675BPQ2S | ¾" (20mm) | 205,000 | 193,000 | 160,000 | 140,000 | 124,000 |
| 16100BPQ2S | 1" (25mm) | 366,000 | 336,000 | 295,000 | 261,000 | 247,000 |
| 16125BPQ2S | 1¼" (32mm) | 472,000 | 461,000 | 449,000 | 441,000 | 440,000 |

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve

**Basic Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device

***Hose Assemblies include: The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation



The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

ES-D-DBLSwivelSnapFast 1306



**ISO 9001-2008
CERTIFIED**

USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

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1100 Series Impinger® II Conveyorized Oven

Models

| | | | | |
|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 1116-xxx-U | <input type="checkbox"/> 1131-xxx-U | <input type="checkbox"/> 1134-xxx-N | <input type="checkbox"/> 1154-xxx-E | <input type="checkbox"/> 1158-xxx-N |
| <input type="checkbox"/> 1117-xxx-U | <input type="checkbox"/> 1132-xxx-U | <input type="checkbox"/> 1135-xxx-N | <input type="checkbox"/> 1155-xxx-E | <input type="checkbox"/> 1164-xxx-E |
| <input type="checkbox"/> 1130-xxx-U | <input type="checkbox"/> 1133-xxx-U | <input type="checkbox"/> 1151-xxx-N | <input type="checkbox"/> 1157-xxx-N | |

Lincoln *Impinger* Conveyor Ovens are the premier continuous cook platform for the food service industry. Using the latest advancements in air impingement technology, *Impinger* ovens allow for rapid heating, cooking, baking, and crisping of foods, typically done two to four times faster than conventional ovens.



Benefits

Faster Bake Times

- Improved Response to Customer
- Optional FastBake Technology Reduces Cook Time by Up to An Additional 35% With No Food Quality Loss or Noise Increase

Easier Operation

- Digital Controls with Single On/Off Switch
- Microprocessor Controlled Bake Time/Conveyor Speed
- Locked Setting to Prevent Unintended Changes
- Fluorescent Display Indicating Temperature, Belt Speed, Thermostat, and Diagnostic Messages

Easier Cleaning

- Front Load Conveyor
- Removable Door

Unparalleled Support

- Customer-specific Finger Setup for Menu Flexibility
- Research and Applications Team Help Achieve Ideal Cooking Results
- Manitowoc Star Service Committed to Owner Satisfaction

Specifications

General

Stainless Steel Top, Front and Sides
 28" (711mm) Long Baking Chamber
 Front Removable Fingers
 Stackable Up To Three High
 Includes Oven Start-Up/Check-Out
 by Manitowoc STAR Authorized
 Service Agent

Conveyor

18" (457mm) Wide
 Front Removable
 Product Stop
 One to Thirty Minute Cook Time
 Reversible

Cooking

Customer Specific Finger Setup
 Temperature Range 250°F to 575°F
 (121°C to 302°C)
 Front Loading Glass Access Door
 with Cool to the Touch Handle
 Digital Controls

Optional

FastBake Technology Reduces Cook Time
 by Up to An Additional 35% With No
 Food Quality Loss or Noise Increase
 Entry and Exit Shelves
 Flexible Gas Connector
 Split Belt



Gas Supply Pressure Recommendations

| Gas Type | Supply (Inlet) Pressure (mbar) | Recommended Minimum Gas Pipe Size |
|----------|--|-----------------------------------|
| Natural | 7-12" WC (1.7 kPa / 17.4 mbar - 2.9 kPa / 29.9 mbar) | 1½" (38 mm) |
| LP | 11-12" WC (2.7 kPa / 27.36 mbar - 2.9 kPa / 29.9 mbar) | 1½" (38 mm) |

*Gas supply pressures are dependent on local gas type and on all applicable local codes. Agency approved flexible connection to each oven must be minimum ¾" (19 mm) NPT and length must not exceed six (6) feet (1829 mm).

Electrical Service

Each oven deck requires voltage, phase and hertz as indicated by model number. Neutral must be grounded at electrical service and receptacle properly polarized. Gas 120V units have a cord with NEMA 5-15 plug. All other models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

Recommended Minimum Clearances

Rear of oven to Combustible Surface: 6" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

Warranty

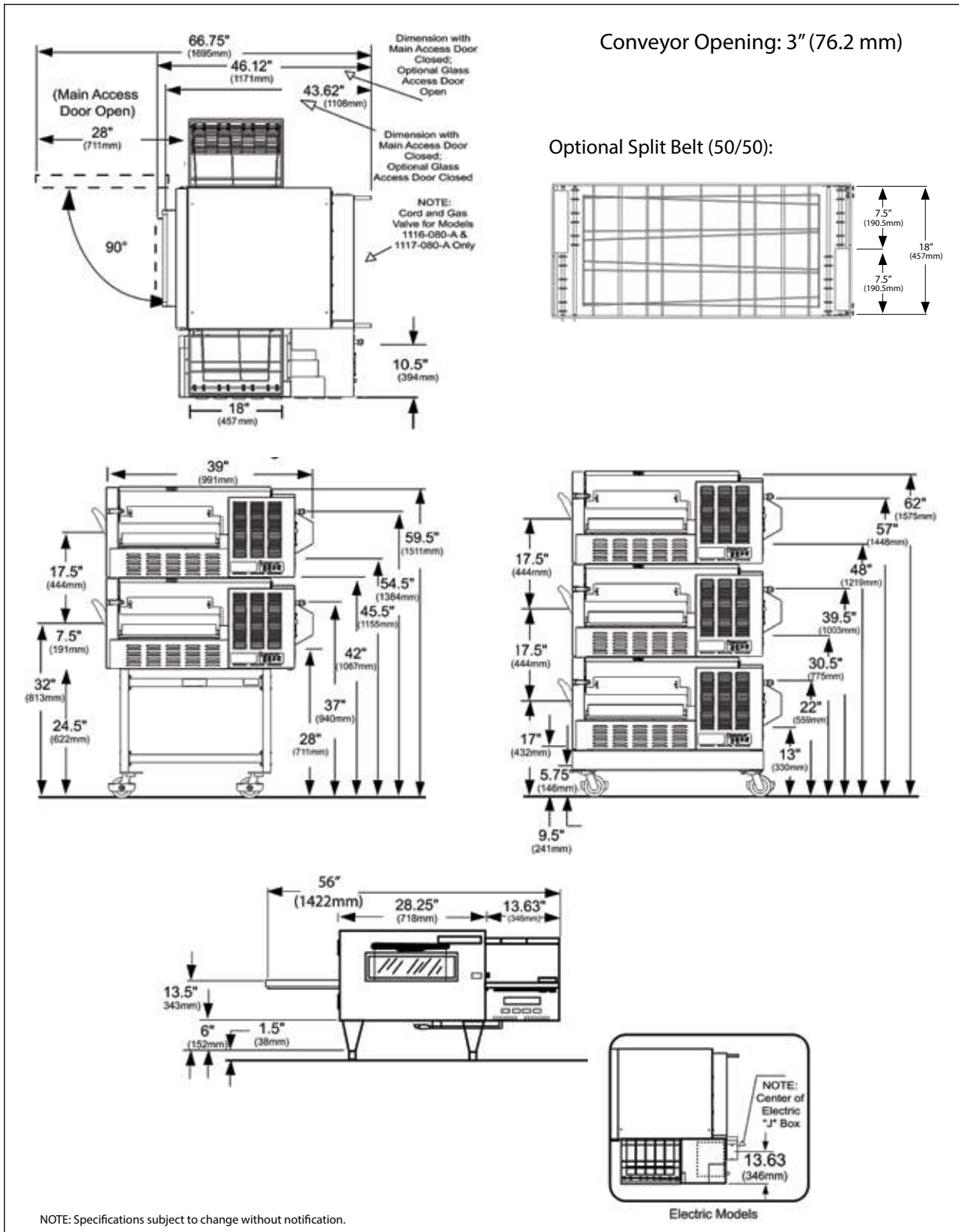
All new *Impinger* ovens installed in the United States and Canada come with a one (1) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than in the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up must occur within 24 months of date of manufacture.

General Information

| All 1100 Models | | | Length | Depth | Height Single | Height Double Stacked | Height Triple Stacked |
|-----------------|--|--|------------------|-----------------|------------------|-----------------------|-----------------------|
| | | | 56" (1422 mm) | 39" (991 mm) | 42" (1067 mm) | 59½" (1511 mm) | 62" (1575 mm) |

| Model Number | Agency | Utility | Input Rate | Voltage | Amps | Hertz | Phase | Supply Wires |
|--------------|---------------|----------|-----------------------------------|---------|------|-------|-------|---------------|
| 1116-xxx-U | UL EPH/CSA | Natural | 40,000 BTU/Hr. 11.7 kW/42.2 MJ | 120 | 7 | 60 | 1 | 3, 1 Pole+N+G |
| 1154-xxx-E | AGA/UL EPH/CE | Natural | | 230 | 2 | 50 | 1 | 3, 1 Pole+N+G |
| 1157-xxx-N | UL EPH | Natural | | 220 | | 60 | 1 | 3, 2 Pole+G |
| 1117-xxx-U | UL EPH/CSA | LP | | 120 | 7 | 60 | 1 | 3, 1 Pole+N+G |
| 1155-xxx-E | AGA/UL EPH/CE | LP | | 230 | 2 | 50 | 1 | 3, 2 Pole+G |
| 1158-xxx-N | UL EPH | LP | | 220 | | 60 | 1 | 3, 2 Pole+G |
| 1130-xxx-U | UL EPH/UL/cUL | Electric | 10 kW | 120/208 | 48 | 60 | 1 | 3, 2 Pole+G |
| 1131-xxx-U | UL EPH/UL/cUL | Electric | | 120/240 | 42 | 60 | 1 | 3, 2 Pole+G |
| 1132-xxx-U | UL EPH/UL/cUL | Electric | | 208 | 28 | 60 | 3 | 4, 3 Pole+G |
| 1133-xxx-U | UL EPH/UL/cUL | Electric | | 240 | 25 | 60 | 3 | 4, 3 Pole+G |
| 1134-xxx-N | UL EPH | Electric | | 380/208 | | 50 | 3 | 5, 3 Pole+N+G |
| 1135-xxx-U | UL | Electric | | 480 | 15 | 60 | 3 | 4, 3 Pole+G |
| 1151-xxx-N | UL EPH | Electric | | 200 | 29 | 50/60 | 3 | 4, 3 Pole+G |
| 1164-xxx-E | CE/UL EPH | Electric | | 400/230 | 15 | 50 | 3 | 5, 3 Pole+N+G |

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order (Ex. 1116-000-U-K1837 is a 1116-000-U with Standard setup, Left to Right)

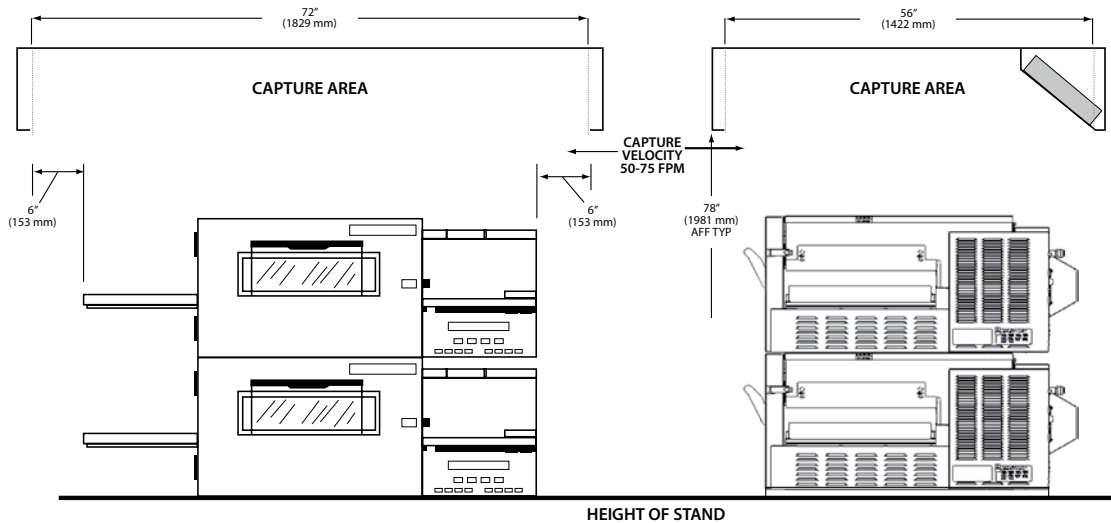


Capacity Estimates | Pies Per Hour

| Pie Size | BAKE TIME | | | | | | | | |
|-------------|-----------|---------|--------|---------|--------|---------|--------|---------|--------|
| | 3 min. | 3½ min. | 4 min. | 4½ min. | 5 min. | 5½ min. | 6 min. | 6½ min. | 7 min. |
| 12" (30 cm) | 53 | 46 | 40 | 35 | 32 | 29 | 26 | 25 | 23 |
| 14" (36 cm) | 41 | 35 | 31 | 27 | 25 | 23 | 21 | 19 | 18 |
| 16" (41 cm) | 35 | 30 | 26 | 24 | 21 | 19 | 18 | 16 | 15 |

Ventilation Requirements

Ventilation is required on all gas ovens. Ventilation is not required on electric models except when triple stacked. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. Estimates of CFM requirements can vary from 400 to as high as 2800 CFM exhaust. In all cases, the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. **In the case where a gas single or double stack oven is installed, the following information can be used as a guideline for ventilation.**



1. Double Stack: Range of 800-1200 cfm for double gas 1100 series oven.
Single Stack: Range of 450-800 cfm for single gas 1100 series oven.
2. The capture velocity across the apron of canopy is to be 50-75 FPM at sides and front.
3. Double Stack: Width should be 72" (1828 mm) - inside dimensions. Depth should be 50" (1270 mm) - inside front to filters.
Single Stack: Width should be 48" (1219 mm) - inside dimension. Depth should be 50" (1270 mm) - inside front to filters.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. Room air diffusers must not be directed onto the oven and should be positioned a minimum of 3 feet from the perimeter of the hood to keep them from affecting the oven.
6. Bottom of canopy should be 78" (1981 mm) above finished floor (AFF).
7. Recommend 70% make-up air provided outside of the canopy through perf metal diffusers directed straight down... not at the oven; located at front, sides or both.
8. Use of a Type I or Type II application and overall final installation is determined per local codes.

NOTE: Specifications subject to change without notification.

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX® /SnapFast® Quick-Disconnect Assemblies Sizes: 1/2" to 1 1/4" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
 ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
 ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
 ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
 UL 567 _ Pipe connectors for flammable and combustible liquids and LP gas
 Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32°F (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.



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SnapFast®
 One-handed
 Quick-Disconnect

Swivel MAX®
 Multi-plane
 Rotation Fitting

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

The Dormont
 Blue Hose®
 Stainless Steel Construction
 Stainless Steel Braid
 Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

Swivel MAX®
 Multi-plane
 Rotation Fitting



Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| Configuration | Size I.D. | LENGTH | | | | |
|------------------|------------|---------------|---------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| Deluxe Kit* | ½" (15mm) | 1650KIT2S24 | 1650KIT2S36 | 1650KIT2S48 | 1650KIT2S60 | 1650KIT2S72 |
| Basic Kit** | | 1650BPQ2SR24 | 1650BPQ2SR36 | 1650BPQ2SR48 | 1650BPQ2SR60 | 1650BPQ2SR72 |
| Hose Assembly*** | | 1650BPQ2S24 | 1650BPQ2S36 | 1650BPQ2S48 | 1650BPQ2S60 | 1650BPQ2S72 |
| Deluxe Kit* | ¾" (20mm) | 1675KIT2S24 | 1675KIT2S36 | 1675KIT2S48 | 1675KIT2S60 | 1675KIT2S72 |
| Basic Kit** | | 1675BPQ2SR24 | 1675BPQ2SR36 | 1675BPQ2SR48 | 1675BPQ2SR60 | 1675BPQ2SR72 |
| Hose Assembly*** | | 1675BPQ2S24 | 1675BPQ2S36 | 1675BPQ2S48 | 1675BPQ2S60 | 1675BPQ2S72 |
| Deluxe Kit* | 1" (25mm) | 16100KIT2S24 | 16100KIT2S36 | 16100KIT2S48 | 16100KIT2S60 | 16100KIT2S72 |
| Basic Kit** | | 16100BPQ2SR24 | 16100BPQ2SR36 | 16100BPQ2SR48 | 16100BPQ2SR60 | 16100BPQ2SR72 |
| Hose Assembly*** | | 16100BPQ2S24 | 16100BPQ2S36 | 16100BPQ2S48 | 16100BPQ2S60 | 16100BPQ2S72 |
| Deluxe Kit* | 1¼" (32mm) | 16125KIT2S24 | 16125KIT2S36 | 16125KIT2S48 | 16125KIT2S60 | 16125KIT2S72 |
| Basic Kit** | | 16125BPQ2SR24 | 16125BPQ2SR36 | 16125BPQ2SR48 | 16125BPQ2SR60 | 16125BPQ2SR72 |
| Hose Assembly*** | | 16125BPQ2S24 | 16125BPQ2S36 | 16125BPQ2S48 | 16125BPQ2S60 | 16125BPQ2S72 |

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| Model | Size I.D. | LENGTH | | | | |
|------------|------------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| 1650BPQ2S | ½" (15mm) | 77,000 | 69,000 | 60,000 | 54,000 | 48,000 |
| 1675BPQ2S | ¾" (20mm) | 205,000 | 193,000 | 160,000 | 140,000 | 124,000 |
| 16100BPQ2S | 1" (25mm) | 366,000 | 336,000 | 295,000 | 261,000 | 247,000 |
| 16125BPQ2S | 1¼" (32mm) | 472,000 | 461,000 | 449,000 | 441,000 | 440,000 |

***Deluxe Kits include:** The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve

****Basic Kits include:** The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device

*****Hose Assemblies include:** The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation



The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



Swivel MAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

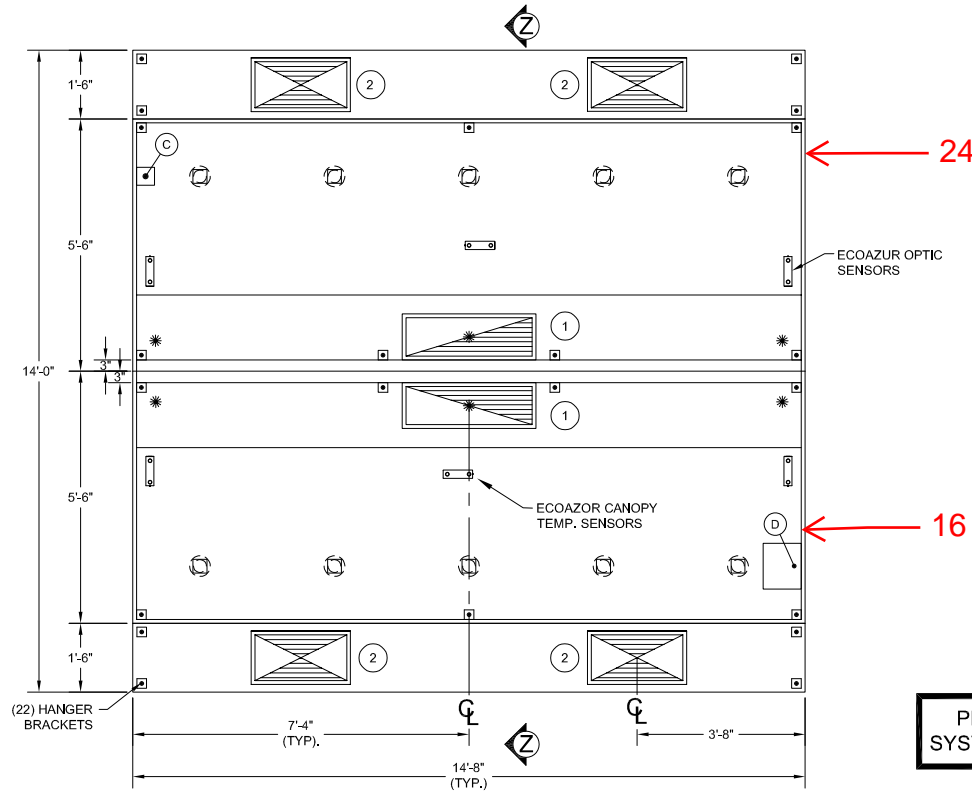
ES-D-DBLSwivelSnapFast 1306



**ISO 9001-2008
CERTIFIED**

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OPTIONS

- 4" EXHAUST DUCT
- (2) ECOAZUR TEMP. SENSORS
- (4) ECOAZUR OPTIC SENSORS
- (6) SLIDING DAMPERS IN EXHAUST AND SUPPLY
- ECOAZUR SYSTEM

(D) (10) LED LIGHT FIXTURES
(0.12 K.W., 120/1/60 FROM ECOAZUR)

| | | | |
|-----|---|-----|--|
| (1) | 10" X 33" EXHAUST DUCTS 4,107 C.F.M. EACH @ 1.00" S.P. | (2) | 12" X 24" SUPPLY DUCTS 1,643 C.F.M. EACH @ 0.20" S.P. |
|-----|---|-----|--|

FIRE PROTECTION SYSTEM : ANSUL R-102
(SURFACE, PLENUM, AND DUCT COLLAR PROTECTION).

PROVIDE RESPONSE TO RFI ON ECOAZUR SYSTEM REQUIREMENTS AND WIRING DETAILS.

[] VERIFY INSTALL LOCATION OF THE ECOAZUR SYSTEM CONTROL PANEL, AND KEYPAD.

[] VERIFY QUANTITY, MAKE, MODEL, & HP OF THE EXHAUST AND SUPPLY FANS.



TOTAL EST. HANGING WT. : 2,640 LBS.

PLAN
NO SCALE

TOTAL EXHAUST : 8,214 C.F.M.
TOTAL SUPPLY : 6,572 C.F.M.

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

Mechanical Air Data & Dimensions

| | | | | | | |
|-----------|---------------------------------|----------|-------|----------|---|----------|
| ITEM #: | 1 | CADDY #: | 38874 | MODEL #: | PB-C-I-176-ND-66 W/ CEILING SUPPLY PLENUMS | |
| JOB NAME: | GROVE CITY HS GROVE CITY, PA | | | | DATE: | 12/23/23 |
| | | | | | DR. BY: | SHUBHAM |
| | | | | | SH. #: | 1 OF 4 |

THIS DRAWING IS PROVIDED AS A PRELIMINARY DESIGN DATA SHEET.
IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

Sizes: 1/2" to 1 1/4" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
 ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
 ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
 ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
 UL 567 _ Pipe connectors for flammable and combustible liquids and LP gas
 Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32°F (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast® One-handed Quick-Disconnect

Swivel MAX® Multi-plane Rotation Fitting

Stress Guard® Rotation Technology Reduces Stress at Both Ends of the Hose

The Dormont Blue Hose® Stainless Steel Construction Stainless Steel Braid Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard® Rotation Technology Reduces Stress at Both Ends of the Hose

Swivel MAX® Multi-plane Rotation Fitting



Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| Configuration | Size I.D. | LENGTH | | | | |
|------------------|------------|---------------|---------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| Deluxe Kit* | ½" (15mm) | 1650KIT2S24 | 1650KIT2S36 | 1650KIT2S48 | 1650KIT2S60 | 1650KIT2S72 |
| Basic Kit** | | 1650BPQ2SR24 | 1650BPQ2SR36 | 1650BPQ2SR48 | 1650BPQ2SR60 | 1650BPQ2SR72 |
| Hose Assembly*** | | 1650BPQ2S24 | 1650BPQ2S36 | 1650BPQ2S48 | 1650BPQ2S60 | 1650BPQ2S72 |
| Deluxe Kit* | ¾" (20mm) | 1675KIT2S24 | 1675KIT2S36 | 1675KIT2S48 | 1675KIT2S60 | 1675KIT2S72 |
| Basic Kit** | | 1675BPQ2SR24 | 1675BPQ2SR36 | 1675BPQ2SR48 | 1675BPQ2SR60 | 1675BPQ2SR72 |
| Hose Assembly*** | | 1675BPQ2S24 | 1675BPQ2S36 | 1675BPQ2S48 | 1675BPQ2S60 | 1675BPQ2S72 |
| Deluxe Kit* | 1" (25mm) | 16100KIT2S24 | 16100KIT2S36 | 16100KIT2S48 | 16100KIT2S60 | 16100KIT2S72 |
| Basic Kit** | | 16100BPQ2SR24 | 16100BPQ2SR36 | 16100BPQ2SR48 | 16100BPQ2SR60 | 16100BPQ2SR72 |
| Hose Assembly*** | | 16100BPQ2S24 | 16100BPQ2S36 | 16100BPQ2S48 | 16100BPQ2S60 | 16100BPQ2S72 |
| Deluxe Kit* | 1¼" (32mm) | 16125KIT2S24 | 16125KIT2S36 | 16125KIT2S48 | 16125KIT2S60 | 16125KIT2S72 |
| Basic Kit** | | 16125BPQ2SR24 | 16125BPQ2SR36 | 16125BPQ2SR48 | 16125BPQ2SR60 | 16125BPQ2SR72 |
| Hose Assembly*** | | 16125BPQ2S24 | 16125BPQ2S36 | 16125BPQ2S48 | 16125BPQ2S60 | 16125BPQ2S72 |

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| Model | Size I.D. | LENGTH | | | | |
|------------|------------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| 1650BPQ2S | ½" (15mm) | 77,000 | 69,000 | 60,000 | 54,000 | 48,000 |
| 1675BPQ2S | ¾" (20mm) | 205,000 | 193,000 | 160,000 | 140,000 | 124,000 |
| 16100BPQ2S | 1" (25mm) | 366,000 | 336,000 | 295,000 | 261,000 | 247,000 |
| 16125BPQ2S | 1¼" (32mm) | 472,000 | 461,000 | 449,000 | 441,000 | 440,000 |

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve

**Basic Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device

***Hose Assemblies include: The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation



The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

ES-D-DBLSwivelSnapFast 1306



**ISO 9001-2008
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USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

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Water Connector



Related Information

Applications:

- Utility distribution systems
- Steam kettles
- Steamtables
- Combi-ovens

Product Information

Dormont Hi-PSI® Flex connectors provide long, trouble-free service life and permit quick, safe connection of hot and cold water service lines and steam lines to all types of moveable/castered and stationary foodservice equipment. Antimicrobial Coating

Diameter: 1/2", 3/4" 1"

Length: 24", 26", 48" 60", 72"

Options: 2-Way Shut-Off Water QD can also be purchased for these connectors



EV9797-22

Kleensteam II Twin System

Everpure's second generation of total water treatment system for steam applications



Kleensteam II Twin System: EV9797-22

7CB5 Replacement Cartridge: EV9618-11

SS-10 Cartridge: EV9799-02

BENEFITS

A total system delivering high quality filtered water with scale inhibition and deliming capabilities

New dual cartridge design provides enhanced performance for low or high flow capacity steamers

Fine filters incoming water to improve the performance, maximize energy efficiency and increase the life of steam equipment

Reduces chlorine-induced corrosion

System is simple to install, operate and maintain

Easy deliming with Everpure's ScaleKleen, which is fed directly into the boiler through the SR-X bowl without use of hazardous chemicals or special piping

Long lasting SS-10 cartridge is more effective in higher alkalinity/hardness/TDS/temperature installations.

Sophisticated Hydroblend compound prevents limescale formation in high temperature steam applications

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Use minimum 1/2" inlet water line (3/4" preferred)

Connect the system to the boiler feed water line only! Do not connect to the condenser water line!

Install vertically with cartridges hanging down

Allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through filter for five minutes at full flow

OPERATION TIPS

Change 7CB5 cartridge on a regular 6 month preventative maintenance program, when capacity is reached or when pressure falls below 10 psi

Change SS-10 cartridge before Hydroblend™ compound is completely used up

Service flow rate must not exceed 2.5 gpm for single cartridge systems or 5.0 for dual cartridge systems

Always flush the filter cartridge at time of installation and cartridge change

Use for periodic deliming as needed by installing the dip tube assembly in place of the SS-10 and dissolving Scale Kleen in SR-X housing. Full deliming instructions are provided with the system

APPLICATION / SIZING

For commercial steam applications

For use with foodservice steamer and combi-oven applications

The Kleensteam II Twin System is shipped with two 7CB5 cartridges and no filter head plug

SPECIFICATIONS

Overall Dimensions:
25.5"H x 20.5"W x 7"D

Inlet connection: 3/4" FNPT

Outlet connection: 3/4" FNPT

Service Flow Rate:
Maximum 5.0 gpm (18.9 Lpm) - twin
cartridges

Pressure Requirements:
10 - 125 psi (0.7 - 8.6 bar), non-shock

Maximum water temperature at inlet:
100°F (38°C)

Alkalinity range:
2 to 12 grains per gallon

No electrical connection required

Shipping Weight: 28 lbs.

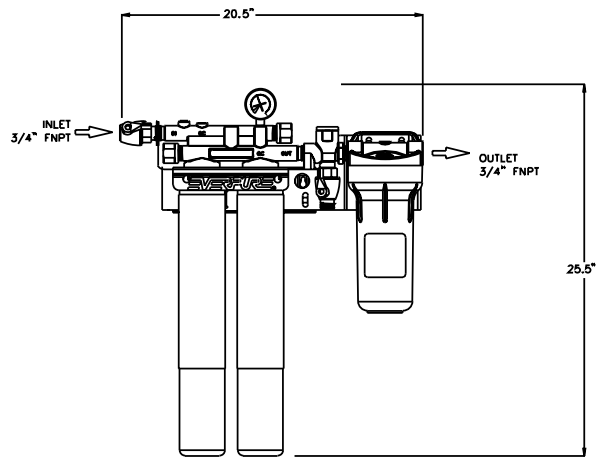
Operating Weight: 35 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

ScaleStick is NSF Certified under NSF/ANSI Standard 42 for materials

Kleensteam II Twin System

KleenSteam II - Twin Cartridge



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.

EVERPURE

EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
N.V. EVERPURE (EUROPE) S.A.
INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
BELGIUM
TEL 32 -14-283500
FAX 32-14-283505

In Japan:
EVERPURE JAPAN LLC
HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
TEL 81-(0)42-775-3011
FAX 81-(0)42-775-3015

Everpure, LLC
1040 Muirfield Drive
Hanover Park, IL 60133
Ph: 630-307-3000 Fax: 630-307-3030

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame
 End Fittings..... Carbon steel; zinc trivalent chromate
 Stress Guard®..... 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
 ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
 ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
 ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
 UL 567 _ Pipe connectors for flammable and combustible liquids and LP gas
 Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32°F (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

Safety System

The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

Dormont

SnapFast®
 One-handed
 Quick-Disconnect

Swivel MAX®
 Multi-plane
 Rotation Fitting

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

The Dormont
 Blue Hose®
 Stainless Steel Construction
 Stainless Steel Braid
 Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

Swivel MAX®
 Multi-plane
 Rotation Fitting



Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| Configuration | Size I.D. | LENGTH | | | | |
|------------------|------------|---------------|---------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| Deluxe Kit* | ½" (15mm) | 1650KIT2S24 | 1650KIT2S36 | 1650KIT2S48 | 1650KIT2S60 | 1650KIT2S72 |
| Basic Kit** | | 1650BPQ2SR24 | 1650BPQ2SR36 | 1650BPQ2SR48 | 1650BPQ2SR60 | 1650BPQ2SR72 |
| Hose Assembly*** | | 1650BPQ2S24 | 1650BPQ2S36 | 1650BPQ2S48 | 1650BPQ2S60 | 1650BPQ2S72 |
| Deluxe Kit* | ¾" (20mm) | 1675KIT2S24 | 1675KIT2S36 | 1675KIT2S48 | 1675KIT2S60 | 1675KIT2S72 |
| Basic Kit** | | 1675BPQ2SR24 | 1675BPQ2SR36 | 1675BPQ2SR48 | 1675BPQ2SR60 | 1675BPQ2SR72 |
| Hose Assembly*** | | 1675BPQ2S24 | 1675BPQ2S36 | 1675BPQ2S48 | 1675BPQ2S60 | 1675BPQ2S72 |
| Deluxe Kit* | 1" (25mm) | 16100KIT2S24 | 16100KIT2S36 | 16100KIT2S48 | 16100KIT2S60 | 16100KIT2S72 |
| Basic Kit** | | 16100BPQ2SR24 | 16100BPQ2SR36 | 16100BPQ2SR48 | 16100BPQ2SR60 | 16100BPQ2SR72 |
| Hose Assembly*** | | 16100BPQ2S24 | 16100BPQ2S36 | 16100BPQ2S48 | 16100BPQ2S60 | 16100BPQ2S72 |
| Deluxe Kit* | 1¼" (32mm) | 16125KIT2S24 | 16125KIT2S36 | 16125KIT2S48 | 16125KIT2S60 | 16125KIT2S72 |
| Basic Kit** | | 16125BPQ2SR24 | 16125BPQ2SR36 | 16125BPQ2SR48 | 16125BPQ2SR60 | 16125BPQ2SR72 |
| Hose Assembly*** | | 16125BPQ2S24 | 16125BPQ2S36 | 16125BPQ2S48 | 16125BPQ2S60 | 16125BPQ2S72 |

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| Model | Size I.D. | LENGTH | | | | |
|------------|------------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| 1650BPQ2S | ½" (15mm) | 77,000 | 69,000 | 60,000 | 54,000 | 48,000 |
| 1675BPQ2S | ¾" (20mm) | 205,000 | 193,000 | 160,000 | 140,000 | 124,000 |
| 16100BPQ2S | 1" (25mm) | 366,000 | 336,000 | 295,000 | 261,000 | 247,000 |
| 16125BPQ2S | 1¼" (32mm) | 472,000 | 461,000 | 449,000 | 441,000 | 440,000 |

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve

**Basic Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device

***Hose Assemblies include: The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation



The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

ES-D-DBLSwivelSnapFast 1306



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Water Connector



Related Information

Applications:

- Utility distribution systems
- Steam kettles
- Steamtables
- Combi-ovens

Product Information

Dormont Hi-PSI® Flex connectors provide long, trouble-free service life and permit quick, safe connection of hot and cold water service lines and steam lines to all types of moveable/castered and stationary foodservice equipment. Antimicrobial Coating

Diameter: 1/2", 3/4" 1"

Length: 24", 26", 48" 60", 72"

Options: 2-Way Shut-Off Water QD can also be purchased for these connectors



EV9797-22

Kleensteam II Twin System

Everpure's second generation of total water treatment system for steam applications



Kleensteam II Twin System: EV9797-22

7CB5 Replacement Cartridge: EV9618-11

SS-10 Cartridge: EV9799-02

BENEFITS

A total system delivering high quality filtered water with scale inhibition and deliming capabilities

New dual cartridge design provides enhanced performance for low or high flow capacity steamers

Fine filters incoming water to improve the performance, maximize energy efficiency and increase the life of steam equipment

Reduces chlorine-induced corrosion

System is simple to install, operate and maintain

Easy deliming with Everpure's ScaleKleen, which is fed directly into the boiler through the SR-X bowl without use of hazardous chemicals or special piping

Long lasting SS-10 cartridge is more effective in higher alkalinity/hardness/TDS/temperature installations.

Sophisticated Hydroblend compound prevents limescale formation in high temperature steam applications

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Use minimum 1/2" inlet water line (3/4" preferred)

Connect the system to the boiler feed water line only! Do not connect to the condenser water line!

Install vertically with cartridges hanging down

Allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through filter for five minutes at full flow

OPERATION TIPS

Change 7CB5 cartridge on a regular 6 month preventative maintenance program, when capacity is reached or when pressure falls below 10 psi

Change SS-10 cartridge before Hydroblend™ compound is completely used up

Service flow rate must not exceed 2.5 gpm for single cartridge systems or 5.0 for dual cartridge systems

Always flush the filter cartridge at time of installation and cartridge change

Use for periodic deliming as needed by installing the dip tube assembly in place of the SS-10 and dissolving Scale Kleen in SR-X housing. Full deliming instructions are provided with the system

APPLICATION / SIZING

For commercial steam applications

For use with foodservice steamer and combi-oven applications

The Kleensteam II Twin System is shipped with two 7CB5 cartridges and no filter head plug

SPECIFICATIONS

Overall Dimensions:
25.5"H x 20.5"W x 7"D

Inlet connection: 3/4" FNPT

Outlet connection: 3/4" FNPT

Service Flow Rate:
Maximum 5.0 gpm (18.9 Lpm) - twin
cartridges

Pressure Requirements:
10 - 125 psi (0.7 - 8.6 bar), non-shock

Maximum water temperature at inlet:
100°F (38°C)

Alkalinity range:
2 to 12 grains per gallon

No electrical connection required

Shipping Weight: 28 lbs.

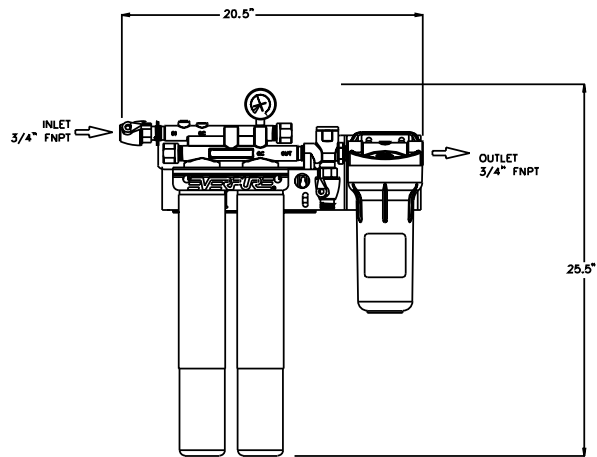
Operating Weight: 35 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

ScaleStick is NSF Certified under NSF/ANSI Standard 42 for materials

Kleensteam II Twin System

KleenSteam II - Twin Cartridge



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.

EVERPURE

EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
N.V. EVERPURE (EUROPE) S.A.
INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
BELGIUM
TEL 32 -14-283500
FAX 32-14-283505

In Japan:
EVERPURE JAPAN LLC
HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
TEL 81-(0)42-775-3011
FAX 81-(0)42-775-3015

Everpure, LLC
1040 Muirfield Drive
Hanover Park, IL 60133
Ph: 630-307-3000 Fax: 630-307-3030

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX® /SnapFast® Quick-Disconnect Assemblies

Sizes: 1/2" to 1 1/4" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
 ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
 ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
 ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
 UL 567 _ Pipe connectors for flammable and combustible liquids and LP gas
 Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32°F (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast®
 One-handed
 Quick-Disconnect

Swivel MAX®
 Multi-plane
 Rotation Fitting

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

The Dormont
 Blue Hose®
 Stainless Steel Construction
 Stainless Steel Braid
 Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

Swivel MAX®
 Multi-plane
 Rotation Fitting



Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| Configuration | Size I.D. | LENGTH | | | | |
|------------------|------------|---------------|---------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| Deluxe Kit* | ½" (15mm) | 1650KIT2S24 | 1650KIT2S36 | 1650KIT2S48 | 1650KIT2S60 | 1650KIT2S72 |
| Basic Kit** | | 1650BPQ2SR24 | 1650BPQ2SR36 | 1650BPQ2SR48 | 1650BPQ2SR60 | 1650BPQ2SR72 |
| Hose Assembly*** | | 1650BPQ2S24 | 1650BPQ2S36 | 1650BPQ2S48 | 1650BPQ2S60 | 1650BPQ2S72 |
| Deluxe Kit* | ¾" (20mm) | 1675KIT2S24 | 1675KIT2S36 | 1675KIT2S48 | 1675KIT2S60 | 1675KIT2S72 |
| Basic Kit** | | 1675BPQ2SR24 | 1675BPQ2SR36 | 1675BPQ2SR48 | 1675BPQ2SR60 | 1675BPQ2SR72 |
| Hose Assembly*** | | 1675BPQ2S24 | 1675BPQ2S36 | 1675BPQ2S48 | 1675BPQ2S60 | 1675BPQ2S72 |
| Deluxe Kit* | 1" (25mm) | 16100KIT2S24 | 16100KIT2S36 | 16100KIT2S48 | 16100KIT2S60 | 16100KIT2S72 |
| Basic Kit** | | 16100BPQ2SR24 | 16100BPQ2SR36 | 16100BPQ2SR48 | 16100BPQ2SR60 | 16100BPQ2SR72 |
| Hose Assembly*** | | 16100BPQ2S24 | 16100BPQ2S36 | 16100BPQ2S48 | 16100BPQ2S60 | 16100BPQ2S72 |
| Deluxe Kit* | 1¼" (32mm) | 16125KIT2S24 | 16125KIT2S36 | 16125KIT2S48 | 16125KIT2S60 | 16125KIT2S72 |
| Basic Kit** | | 16125BPQ2SR24 | 16125BPQ2SR36 | 16125BPQ2SR48 | 16125BPQ2SR60 | 16125BPQ2SR72 |
| Hose Assembly*** | | 16125BPQ2S24 | 16125BPQ2S36 | 16125BPQ2S48 | 16125BPQ2S60 | 16125BPQ2S72 |

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| Model | Size I.D. | LENGTH | | | | |
|------------|------------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607mm) | 36" (914mm) | 48" (1,219mm) | 60" (1,524mm) | 72" (1,829mm) |
| 1650BPQ2S | ½" (15mm) | 77,000 | 69,000 | 60,000 | 54,000 | 48,000 |
| 1675BPQ2S | ¾" (20mm) | 205,000 | 193,000 | 160,000 | 140,000 | 124,000 |
| 16100BPQ2S | 1" (25mm) | 366,000 | 336,000 | 295,000 | 261,000 | 247,000 |
| 16125BPQ2S | 1¼" (32mm) | 472,000 | 461,000 | 449,000 | 441,000 | 440,000 |

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve

**Basic Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device

***Hose Assemblies include: The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation



The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

ES-D-DBLSwivelSnapFast 1306



**ISO 9001-2008
CERTIFIED**

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**IN
SINK
ERATOR**

3 H.P. heavy duty disposer is designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

3 H.P. MODEL SS-300**SPECIFICATIONS**

- GRIND CHAMBER -** Corrosion Resistant Stainless Steel
- MOUNTING -** 3/4" rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- MOTOR -** 3 HP Induction Motor, 1725 RMPS, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- CUTTING ELEMENTS -** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- MAIN BEARINGS -** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- MOTOR SEALS -** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- FINISH -** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- WARRANTY -** 1 year full warranty from date of installation.

**BASE DISPOSER/ELECTRICAL REQUIREMENTS**

- 208 volts, 3 phase, 6.0 amps
 230 volts, 3 phase, 7.4 amps
 460 volts, 3 phase, 3.7 amps

NOTE: All amp ratings denote the amp draw during a grind load.

DISPOSER MOUNTING ASSEMBLIES

- #6 Collar Adapter for welding into trough, provides 6⁵/₈" opening, includes splash baffle



- #7 Collar Adapter for welding into sink, provides 6⁵/₈" opening, includes splash baffle and stopper



- Type A Sink Bowl Assembly*



- Type B Sink Bowl Assembly*



- Type C Sink Bowl Assembly*

Select Sink Bowl Assembly Size

- 12" with one adjustable water nozzle
 15" with one adjustable water nozzle
 18" with two adjustable water nozzles

*If using Type A, B, or C, you must specify either a 12", 15" or 18" sink bowl.

ELECTRICAL CONTROLS

- Manual Reverse Switch (Dual Direction)



- Low Voltage Magnetic Starter (Single Direction)



- CC-202 Control Center (Auto-Reversing)



- CC-101 Control Center (Auto-Reversing)



- AS-101 Control Center "Aqua Saver" (Auto-Reversing)

WATER CONTROLS

- Solenoid Valve Syphon Breaker
 Flow Control Valve

Recommended Water Usage

| Standard | Optional |
|----------|----------|
| 8 GPM | 7 GPM |

A COMMERCIAL DISPOSER PACKAGE INCLUDES:

1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.

For additional information, see Commercial Product Information Binder.

**IN
SINK
ERATOR**

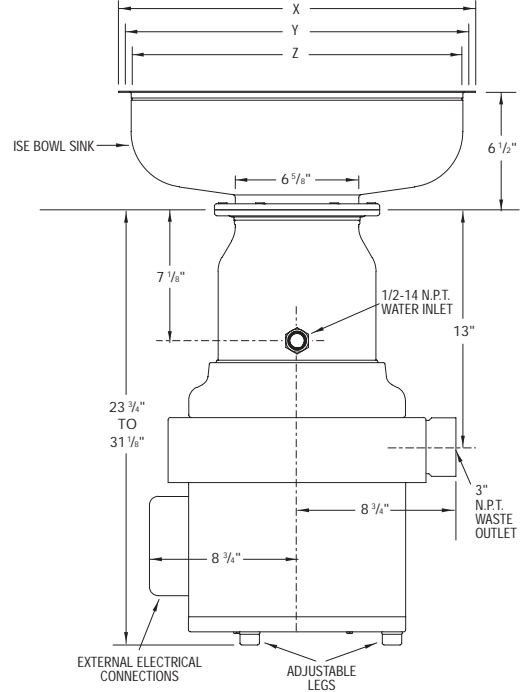
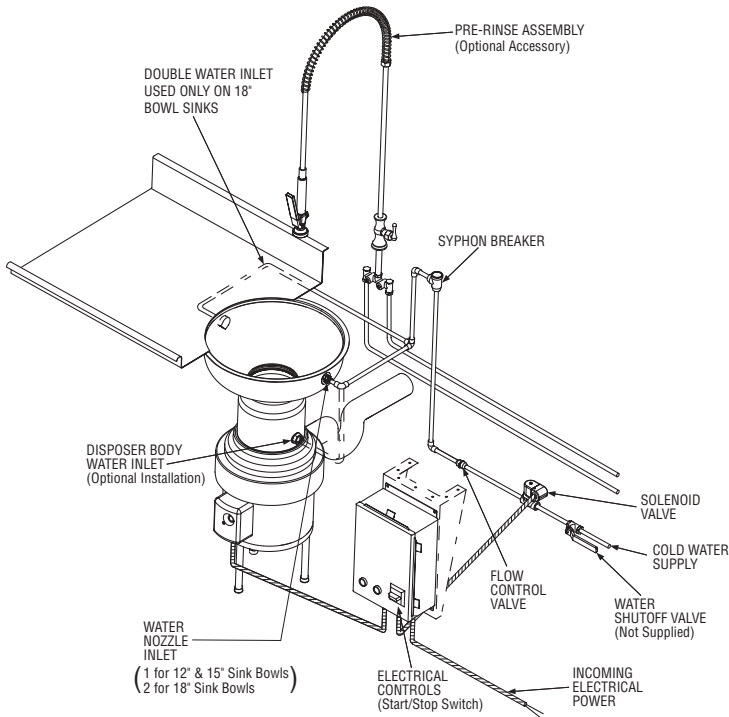
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www.insinkerator.com

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EMERSON
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RECOMMENDED INSTALLATION

MODEL SS-300



IMPORTANT: Use dimension chart below for adaptor height in place of ISE bowl sink height when mounting directly to a sink.

DIMENSIONS

- X — Flange O.D.
- Y — Diameter of Work Table Hole
- Z — Flange I.D.

| BOWL SINKS | X | Y | Z | HEIGHT |
|------------|----------|---------|--------|---------|
| 12" | 13 1/2" | 12 1/4" | 12" | 6 1/2" |
| 15" | 16 1/2" | 15 1/4" | 15" | 6 1/2" |
| 18" | 19 1/2" | 18 1/4" | 18" | 6 1/2" |
| ADAPTORS | X | Y | Z | HEIGHT |
| No.6 | 7 13/16" | 6 7/8" | 6 5/8" | 1 3/16" |
| No.7 | 9 1/8" | 7 7/8" | 7 5/8" | 2 1/16" |

3 H.P. COMMERCIAL DISPOSER

SAMPLE SPECIFICATION

ITEM NO. _____ DISPOSER
 Quantity: One required (1)
 Manufacturer: IN-SINK-ERATOR
 Commercial Division, Racine, WI
 Model: SS-300-15B/CC101
 Electrical Requirements: _____ volts/
 _____ phase
 Install in _____, Item _____.



NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.
- Also available as short body model. Reduces overall height of disposer by 3-1/2".



CONTROL CENTER MODEL CC-101

WATER/ENERGY SAVING FEATURE • AUTOMATIC REVERSING ACTION

SPECIFICATIONS

STAINLESS STEEL ENCLOSURE

- NEMA 4
- Stainless steel construction
- Easy to clean and keep clean

AUTOMATIC REVERSING CONTROL

- Reverses direction of motor at each startup
- Increases cutting element life and reduces jams

REVERSING DELAY

- Disposer will not reverse while motor is in motion
- Protects motor from burn out from operator misuse

AUTOMATIC DROP OUT SYSTEM

- If a power loss occurs, control will automatically disengage power lines
- Disposer must be restarted

DISCONNECT SWITCH

- Disconnects electrical power beyond switch for service
- Interlock with front cover

SOLID STATE CONTROL

- Operates on 24V

SOLID STATE CONTROL CIRCUIT

- Printed circuit board with control diagnostic/function lights, delay timers and timed run pin and reversing control

POST WATER FLUSH

- Adjustable timer allows water to run automatically for up to 10 minutes, flushing disposer and drain lines after disposer is shut off

TIMED RUN OR CONTINUOUS RUN

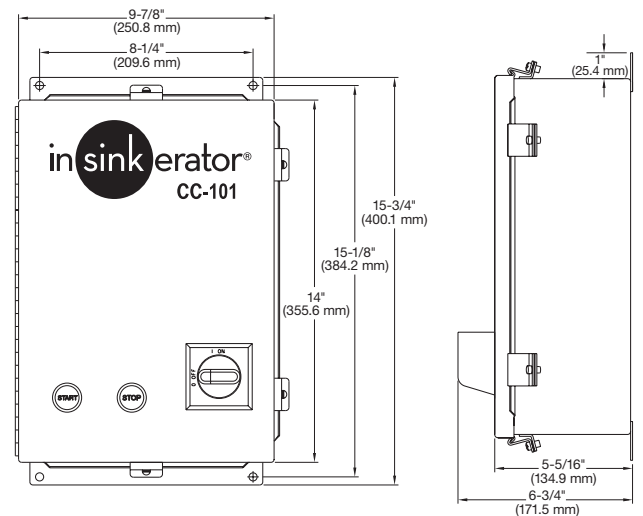
- Selected at your discretion, simply by moving the plug-in in on the printed circuit board
- Timed run shuts off disposer automatically after 10 minutes
- Can be shut off manually any time

SOLENOID VALVE

- Packed unattached inside control center carton
- Ensures that water is flowing into disposer while disposer is operating



DIMENSIONS



VOLTAGE/PHASE AVAILABILITY

| Model | Voltage/Hz | Phase | Disposer Models |
|----------|--------------------|-------|------------------|
| CC101K-5 | 120V, 50/60 Hz | 1 Ph | SS-50 to SS-200 |
| CC101K-6 | 208-240V, 50/60 Hz | 1 Ph | SS-50 to SS-200 |
| CC101K-7 | 208-240V, 50/60 Hz | 3 Ph | SS-50 to SS-1000 |
| CC101K-8 | 380-460V, 50/60 Hz | 3 Ph | SS-50 to SS-1000 |

A complete collection of our product drawings is available for download at the **InSinkErator Revit/CAD Library**, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on **The KCL CADalog**. More information is available from KCL at www.kclcad.com.



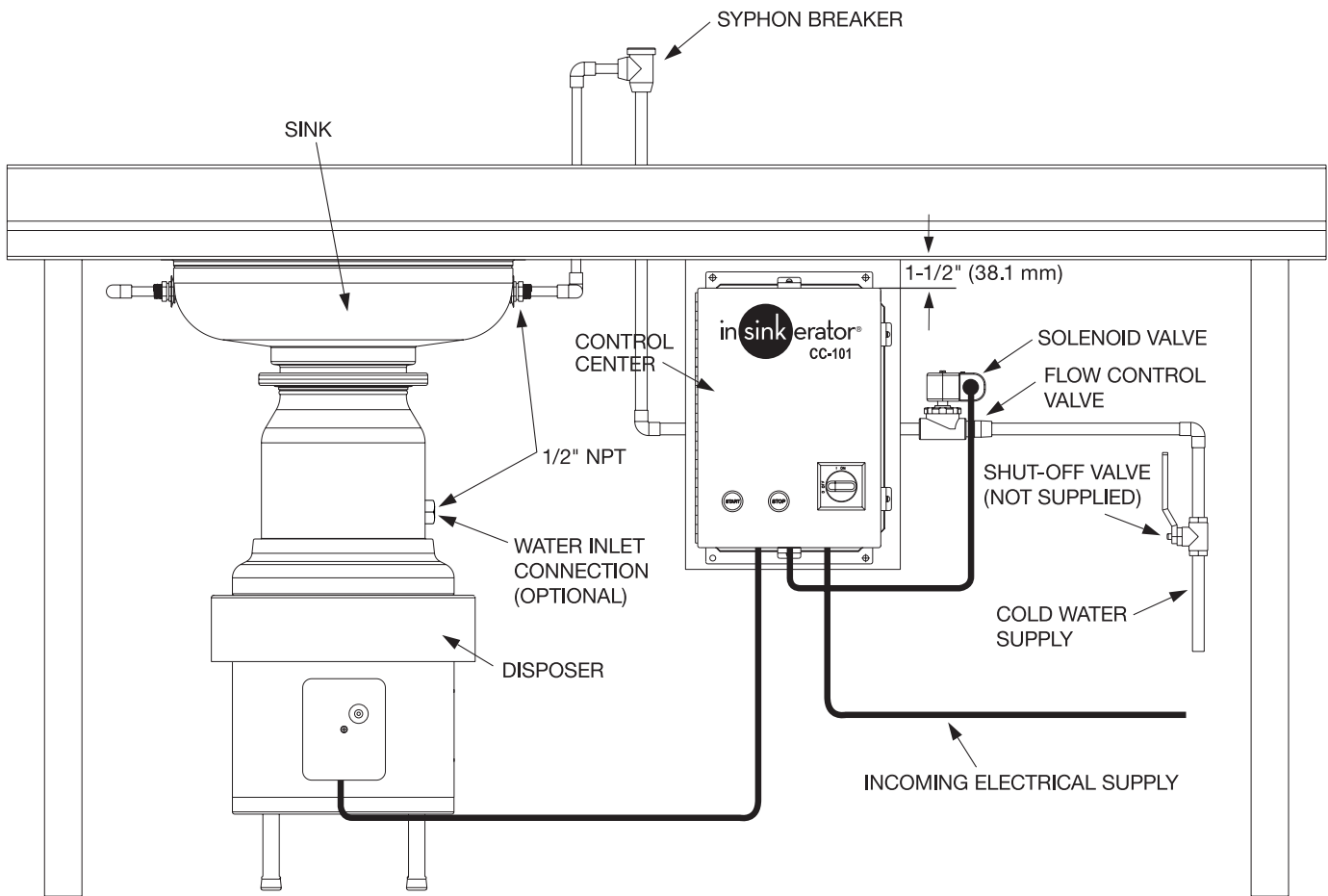
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RECOMMENDED INSTALLATION



NOTE: The CC-101 control center should be mounted 1-1/2" (38.1 mm) back from the front surface of the table.



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 - FAX 864- 834-3518



Sales No.

49

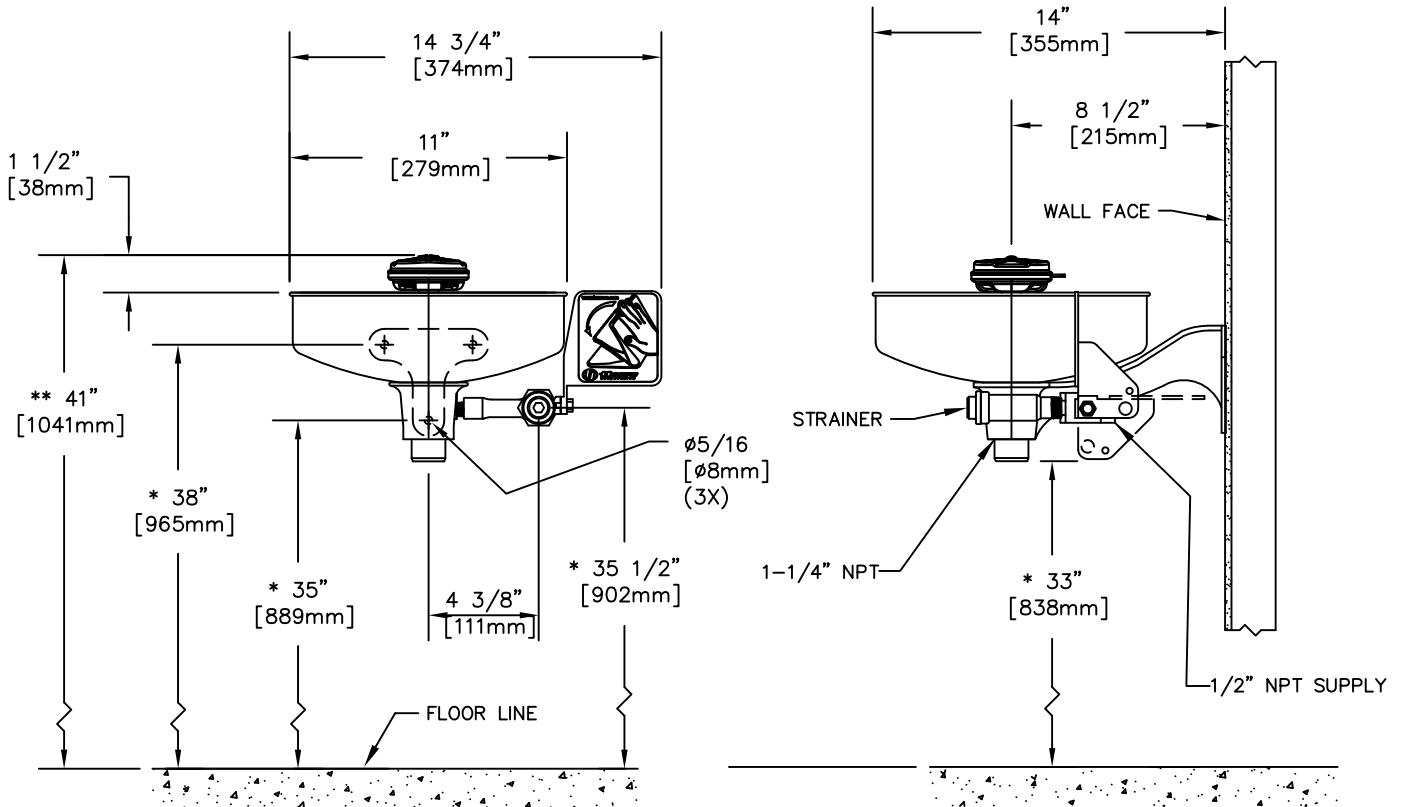
EW-73000

**RELIABILITY
 BUILT IN**

Job Name:

Architect/Engineer Approval:

Notes:



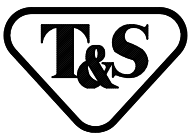
NOTES:

- ** ANSI STANDARD Z358.1 SPECIFIES EYEWASH NOZZLES TO BE 33" [838mm] TO 45" [1143mm] ABOVE THE FLOOR.
- * THESE DIMENSIONS ARE FOR REFERENCE

Product Description:
 EYEWASH, WALL MOUNT

| | | |
|---------------|----------------|---------------|
| Drawn: DMH | Checked GEF | Scale: 1:8 |
|---------------|----------------|---------------|

| | |
|-----------------|-------------------|
| Approved JHB | Date: 12/20/10 |
|-----------------|-------------------|



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 - FAX 864- 834-3518

Sales No.

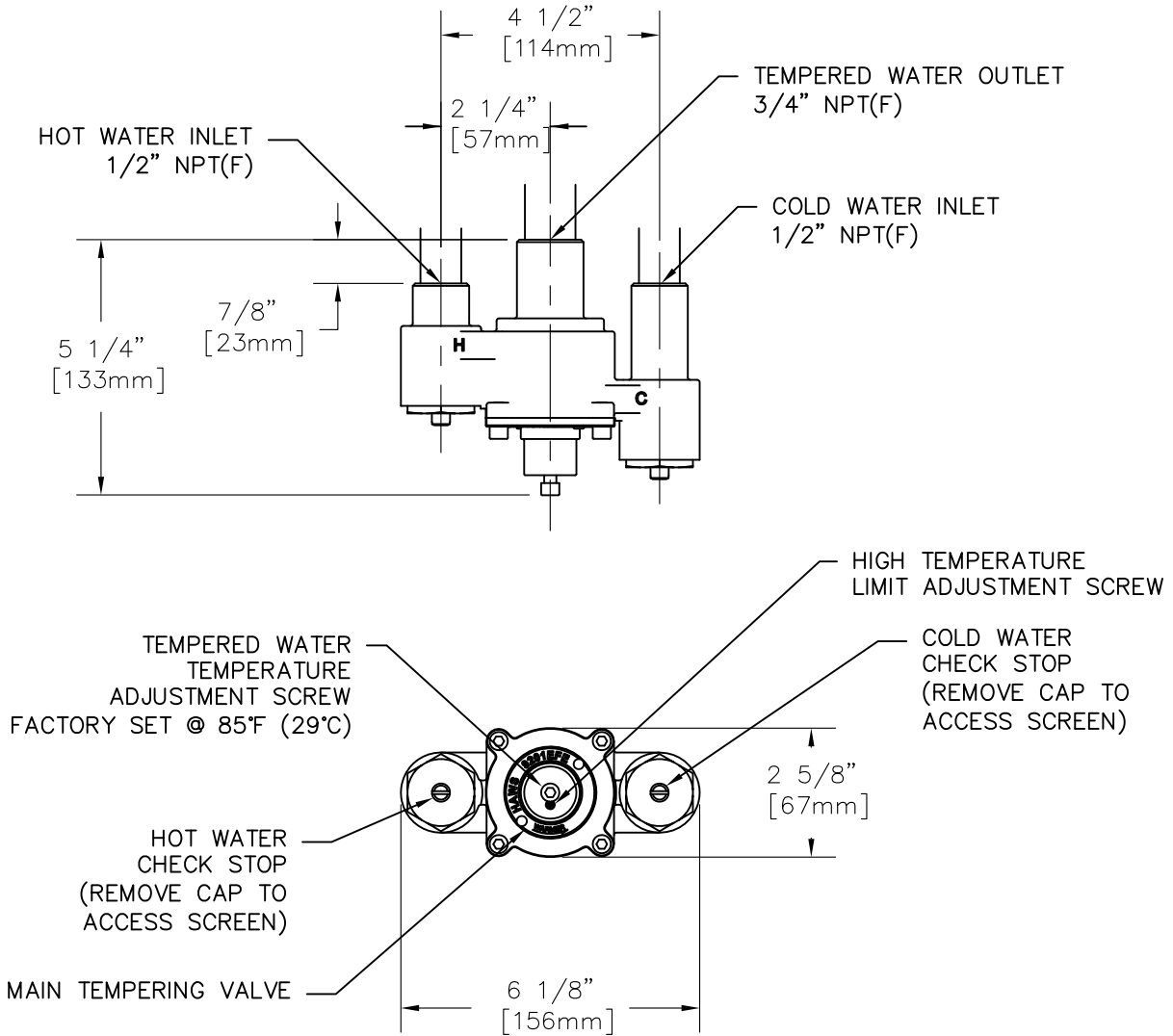
EW-9201EF

**RELIABILITY
 BUILT IN**

Job Name:

Architect/Engineer Approval:

Notes:



NOTES:

1. THERMOSTATIC MIXING VALVE TO SUPPLY TEMPERED WATER FROM 1 TO 12 GPM.
2. INLETS 1/2" NPT, OUTLET 3/4" NPT.

Product Description:

THERMOSTATIC MIXING VALVE

Drawn:

DMH

Checked

KJG

Scale:

1:4

Approved

JHB

Date:

11/21/12



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

Model No.

B-0230

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

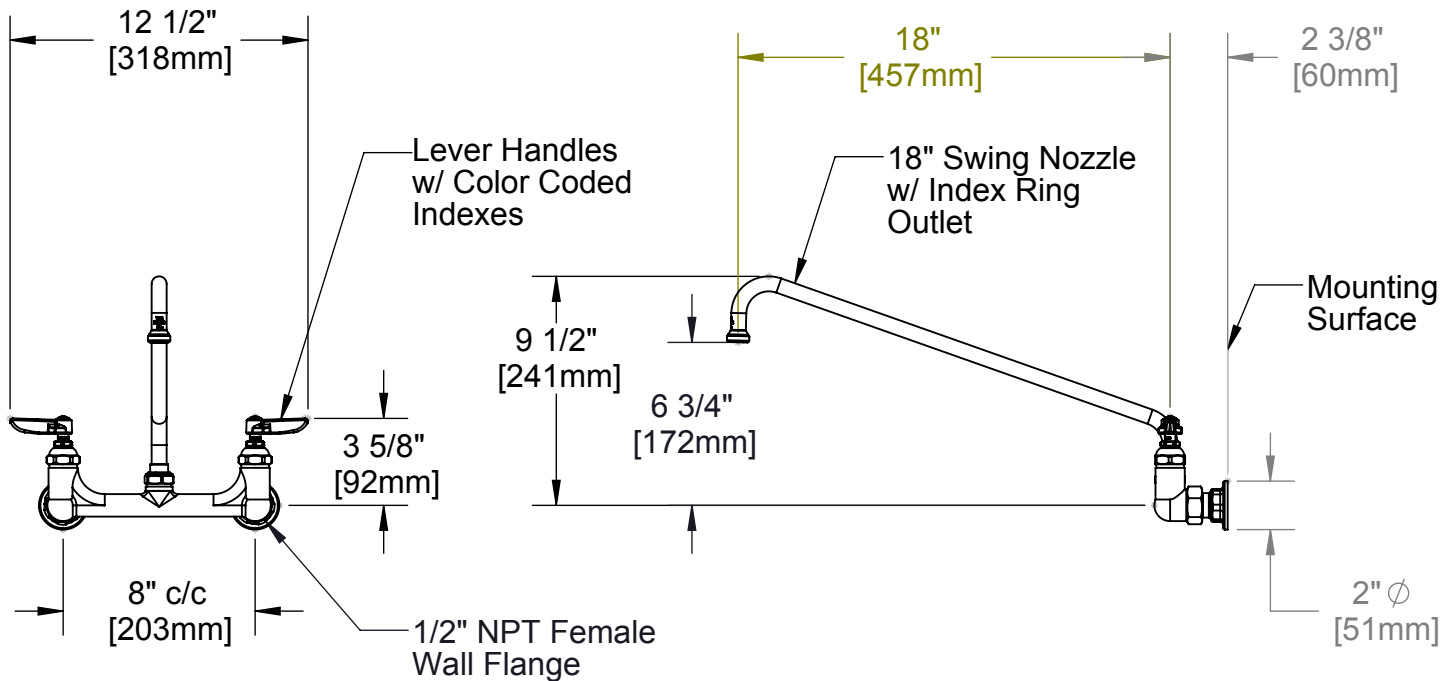
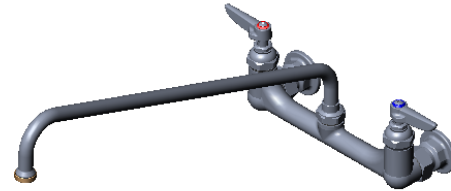
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



ADA Compliant



Product Specifications:

Double Pantry Faucet, Lever Handles, 18" Swivel Nozzle w/ Index Ring Outlet & Wall Flanges

Drawn
KJG

Checked
DHL

Approved
JHB

Scale:

1:8

Date:

09/07/07

**IN
SINK
ERATOR**

3 H.P. heavy duty disposer is designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

3 H.P. MODEL SS-300**SPECIFICATIONS**

- GRIND CHAMBER -** Corrosion Resistant Stainless Steel
- MOUNTING -** 3/4" rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- MOTOR -** 3 HP Induction Motor, 1725 RMPS, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- CUTTING ELEMENTS -** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- MAIN BEARINGS -** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- MOTOR SEALS -** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- FINISH -** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- WARRANTY -** 1 year full warranty from date of installation.

**BASE DISPOSER/ELECTRICAL REQUIREMENTS**

- 208 volts, 3 phase, 6.0 amps
 230 volts, 3 phase, 7.4 amps
 460 volts, 3 phase, 3.7 amps

NOTE: All amp ratings denote the amp draw during a grind load.

DISPOSER MOUNTING ASSEMBLIES

- #6 Collar Adapter for welding into trough, provides 6⁵/₈" opening, includes splash baffle



- #7 Collar Adapter for welding into sink, provides 6⁵/₈" opening, includes splash baffle and stopper



- Type A Sink Bowl Assembly*



- Type B Sink Bowl Assembly*



- Type C Sink Bowl Assembly*

Select Sink Bowl Assembly Size

- 12" with one adjustable water nozzle
 15" with one adjustable water nozzle
 18" with two adjustable water nozzles

*If using Type A, B, or C, you must specify either a 12", 15" or 18" sink bowl.

ELECTRICAL CONTROLS

- Manual Reverse Switch (Dual Direction)



- Low Voltage Magnetic Starter (Single Direction)



- CC-202 Control Center (Auto-Reversing)



- CC-101 Control Center (Auto-Reversing)



- AS-101 Control Center "Aqua Saver" (Auto-Reversing)

WATER CONTROLS

- Solenoid Valve Syphon Breaker
 Flow Control Valve

Recommended Water Usage

| Standard | Optional |
|----------|----------|
| 8 GPM | 7 GPM |

A COMMERCIAL DISPOSER PACKAGE INCLUDES:

1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.

For additional information, see Commercial Product Information Binder.

**IN
SINK
ERATOR**

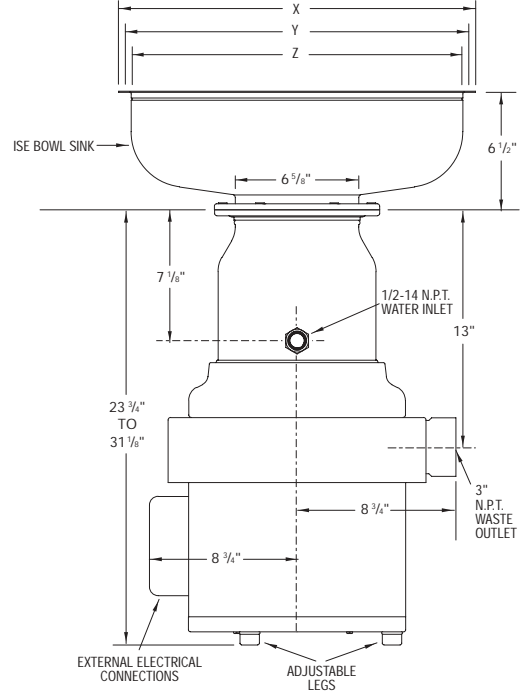
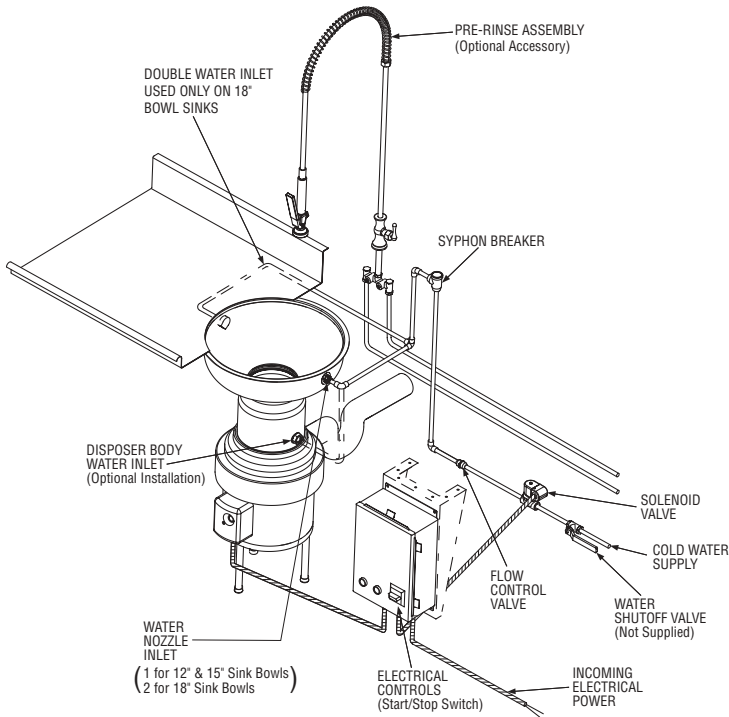
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RECOMMENDED INSTALLATION

MODEL SS-300



IMPORTANT: Use dimension chart below for adaptor height in place of ISE bowl sink height when mounting directly to a sink.

DIMENSIONS

- X — Flange O.D.
- Y — Diameter of Work Table Hole
- Z — Flange I.D.

| BOWL SINKS | X | Y | Z | HEIGHT |
|------------|----------|---------|--------|---------|
| 12" | 13 1/2" | 12 1/4" | 12" | 6 1/2" |
| 15" | 16 1/2" | 15 1/4" | 15" | 6 1/2" |
| 18" | 19 1/2" | 18 1/4" | 18" | 6 1/2" |
| ADAPTORS | X | Y | Z | HEIGHT |
| No.6 | 7 13/16" | 6 7/8" | 6 5/8" | 1 3/16" |
| No.7 | 9 1/8" | 7 7/8" | 7 5/8" | 2 1/16" |

3 H.P. COMMERCIAL DISPOSER

SAMPLE SPECIFICATION

ITEM NO. _____ DISPOSER
 Quantity: One required (1)
 Manufacturer: IN-SINK-ERATOR
 Commercial Division, Racine, WI
 Model: SS-300-15B/CC101
 Electrical Requirements: _____ volts/
 _____ phase
 Install in _____, Item _____.



NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.
- Also available as short body model. Reduces overall height of disposer by 3-1/2".



CONTROL CENTER MODEL CC-101

WATER/ENERGY SAVING FEATURE • AUTOMATIC REVERSING ACTION

SPECIFICATIONS

STAINLESS STEEL ENCLOSURE

- NEMA 4
- Stainless steel construction
- Easy to clean and keep clean

AUTOMATIC REVERSING CONTROL

- Reverses direction of motor at each startup
- Increases cutting element life and reduces jams

REVERSING DELAY

- Disposer will not reverse while motor is in motion
- Protects motor from burn out from operator misuse

AUTOMATIC DROP OUT SYSTEM

- If a power loss occurs, control will automatically disengage power lines
- Disposer must be restarted

DISCONNECT SWITCH

- Disconnects electrical power beyond switch for service
- Interlock with front cover

SOLID STATE CONTROL

- Operates on 24V

SOLID STATE CONTROL CIRCUIT

- Printed circuit board with control diagnostic/function lights, delay timers and timed run pin and reversing control

POST WATER FLUSH

- Adjustable timer allows water to run automatically for up to 10 minutes, flushing disposer and drain lines after disposer is shut off

TIMED RUN OR CONTINUOUS RUN

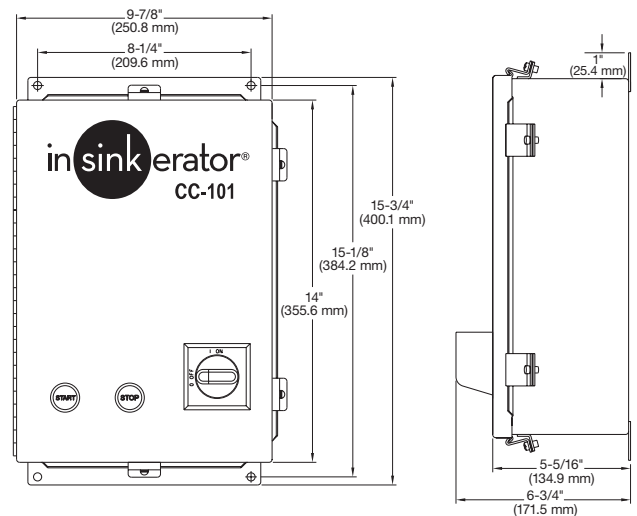
- Selected at your discretion, simply by moving the plug-in in on the printed circuit board
- Timed run shuts off disposer automatically after 10 minutes
- Can be shut off manually any time

SOLENOID VALVE

- Packed unattached inside control center carton
- Ensures that water is flowing into disposer while disposer is operating



DIMENSIONS



VOLTAGE/PHASE AVAILABILITY

| Model | Voltage/Hz | Phase | Disposer Models |
|----------|--------------------|-------|------------------|
| CC101K-5 | 120V, 50/60 Hz | 1 Ph | SS-50 to SS-200 |
| CC101K-6 | 208-240V, 50/60 Hz | 1 Ph | SS-50 to SS-200 |
| CC101K-7 | 208-240V, 50/60 Hz | 3 Ph | SS-50 to SS-1000 |
| CC101K-8 | 380-460V, 50/60 Hz | 3 Ph | SS-50 to SS-1000 |

A complete collection of our product drawings is available for download at the **InSinkErator Revit/CAD Library**, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on **The KCL CADalog**. More information is available from KCL at www.kclcad.com.



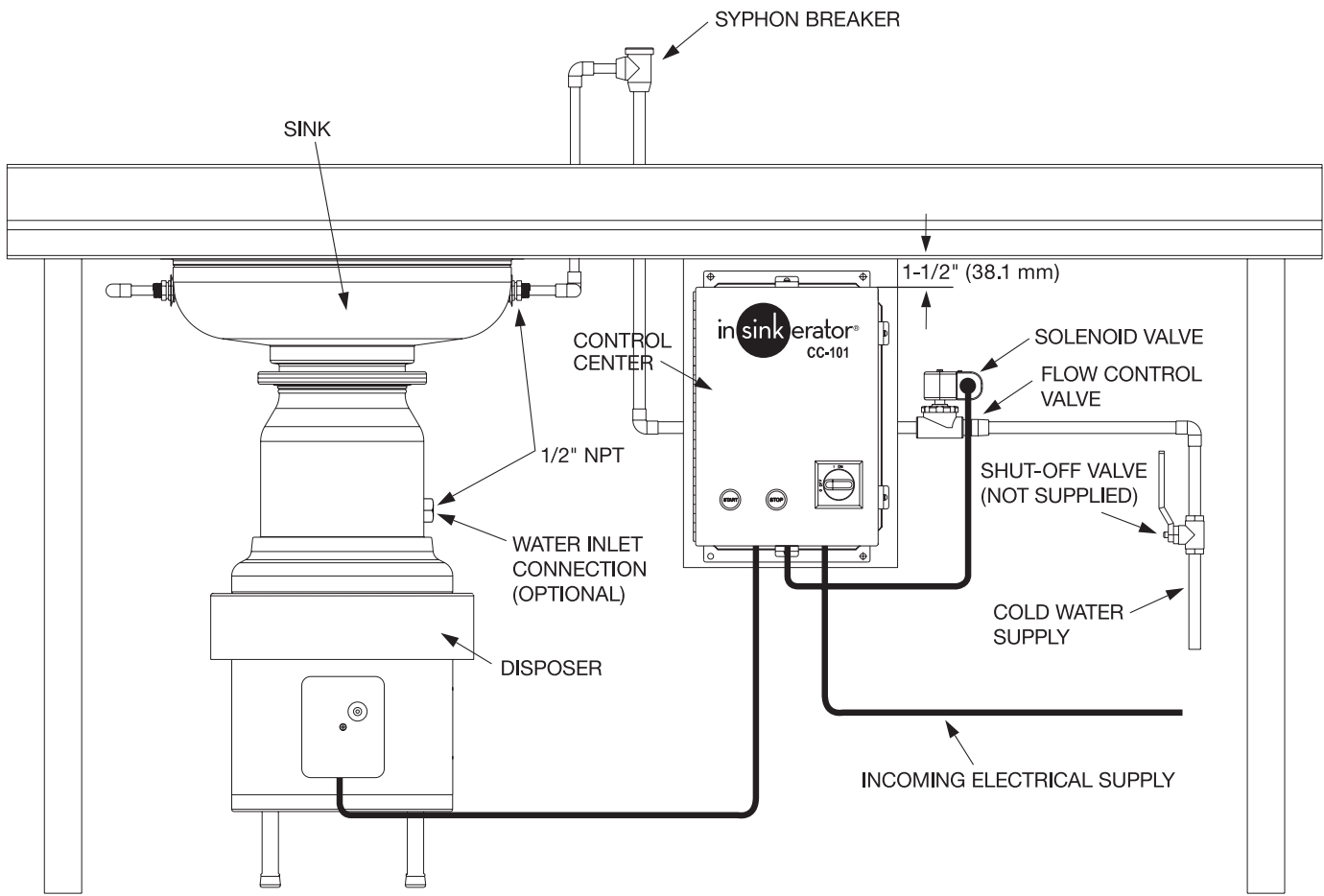
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 FAX: 262 554-3620
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RECOMMENDED INSTALLATION



NOTE: The CC-101 control center should be mounted 1-1/2" (38.1 mm) back from the front surface of the table.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0113-CR-V-B

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

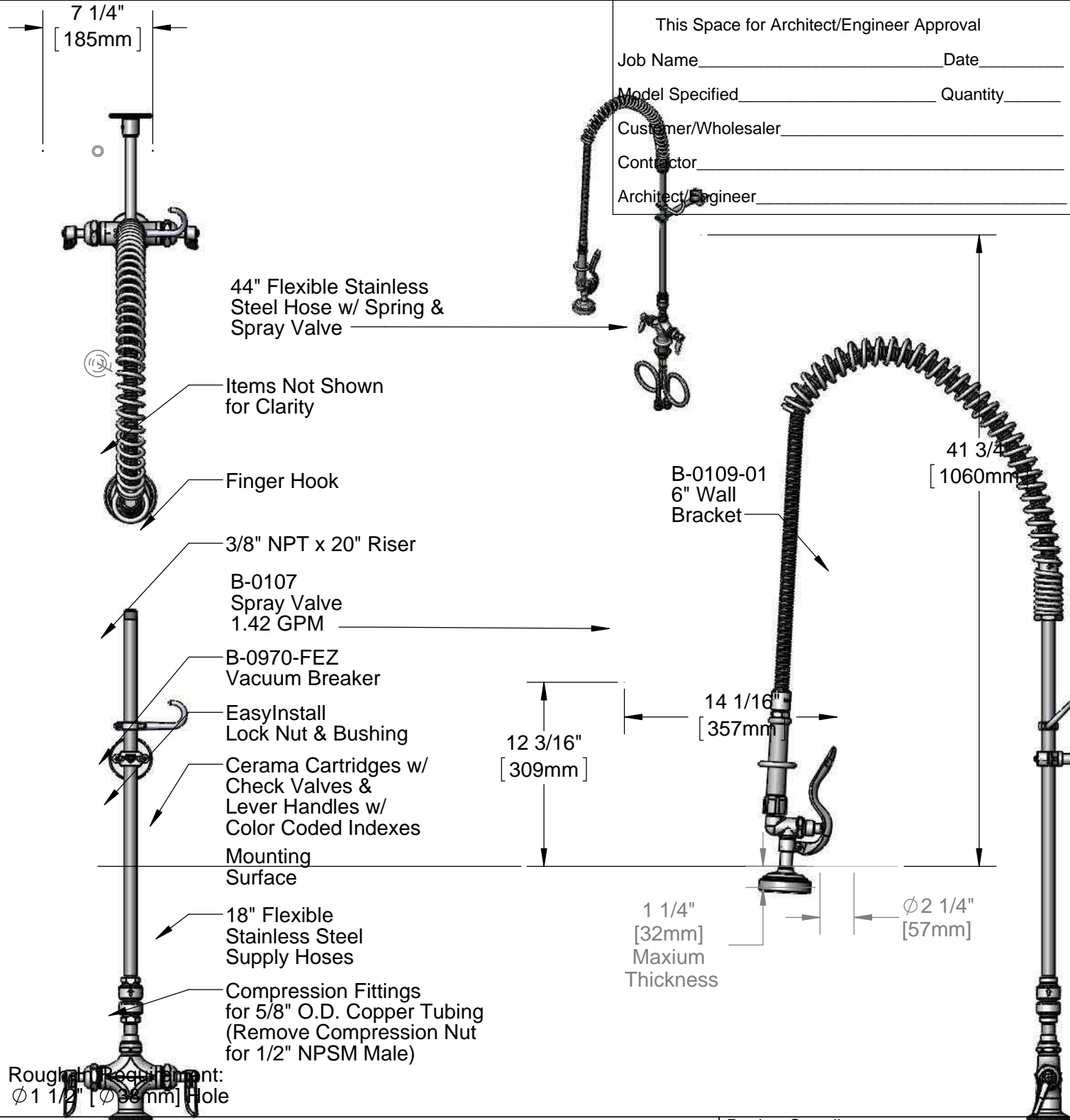
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
EasyInstall Rinse Unit: Single Hole Deck Mount Mixing Faucet, Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket, Vacuum Breaker and Flexible Stainless Steel Supply Hoses

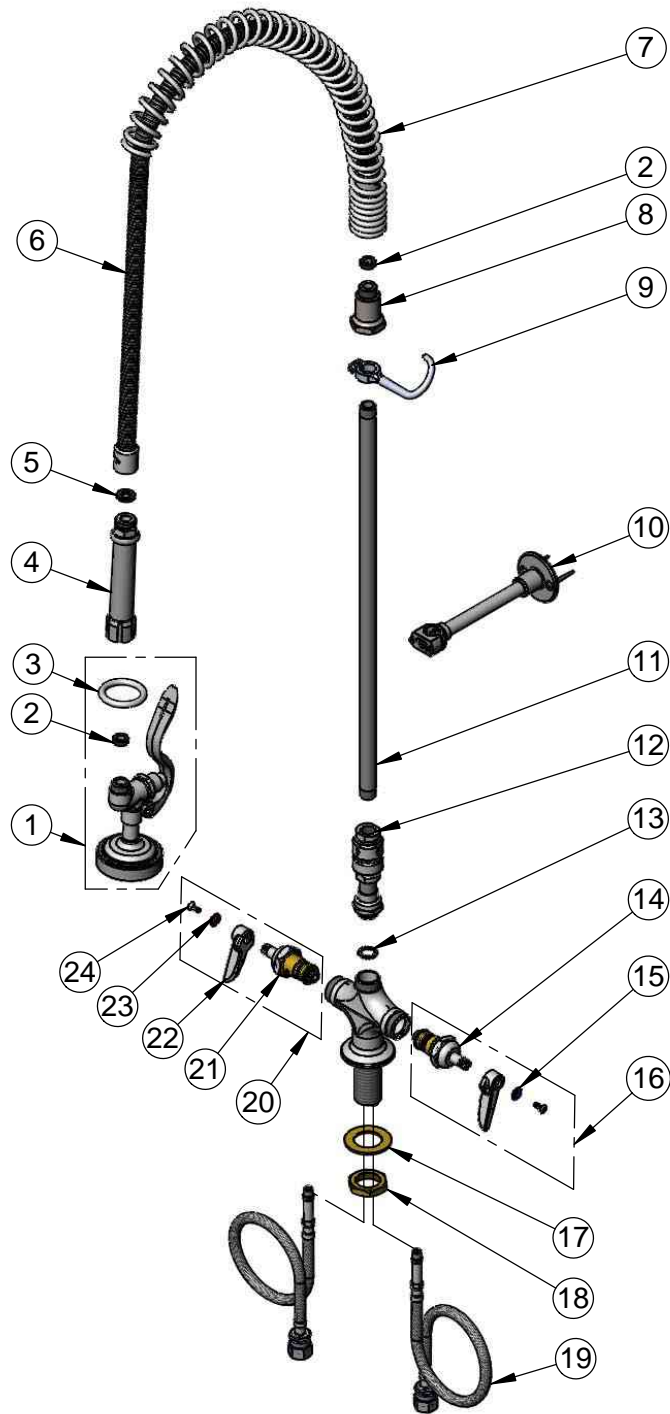
Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)
CSA B64.8 (VB)



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-0113-CR-V-B
 Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



| ITEM NO. | SALES NO. | DESCRIPTION |
|----------|------------|--|
| 1 | B-0107 | 1.42 GPM Spray Valve |
| 2 | 010476-45 | #27 Washer |
| 3 | 000907-45 | Spray Valve Hold Down Ring |
| 4 | 002987-40 | Handle Grip |
| 5 | 001014-45 | Washer, B-0100 Hose Barrel |
| 6 | B-0044-H2A | 44" Flexible Stainless Steel Hose, Less Handle |
| 7 | 000888-45 | EasyInstall Overhead Spring |
| 8 | 000821-40 | Spring Body |
| 9 | 004R | Finger Hook |
| 10 | B-0109-01 | 6" Wall Bracket |
| 11 | 000370-40 | 3/8" NPT x 20" Riser |
| 12 | B-0970-FEZ | EasyInstall 3/8" NPT Vacuum Breaker |
| 13 | 014200-45 | Star Washer, Anti-Rotation |
| 14 | 012395-25 | Cerama Cartridge, LTC w/ Check Valve |
| 15 | 001660-45 | Blue Index-CW |
| 16 | 012447-25 | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index and Screw |
| 17 | 002290-45 | Lock Washer |
| 18 | 000965-45 | Lock Nut |
| 19 | 012534-45 | 18" Flexible Supply Hose (2) |
| 20 | 012446-25 | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index and Screw |
| 21 | 012394-25 | Cerama Cartridge, RTC w/ Check Valve |
| 22 | 001638-45 | Lever Handle |
| 23 | 001661-45 | Red Index-HW |
| 24 | 000922-45 | Lever Handle Screw |

Product Specifications:

EasyInstall Pre-Rinse Unit: Single Hole Deck Mount Mixing Faucet, Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket, Vacuum Breaker and Flexible Stainless Steel Supply Hoses

Product Compliance:

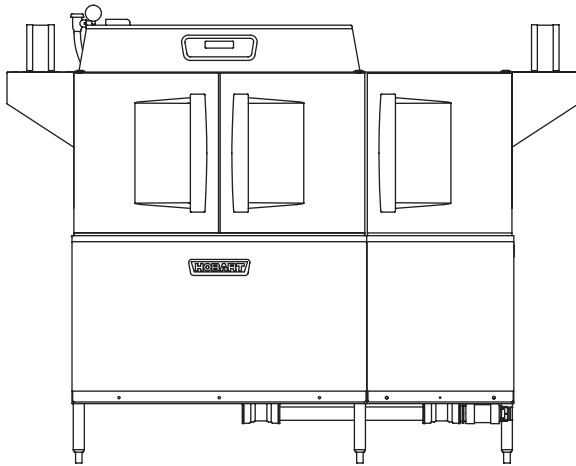
ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 EPA Act 2005 (PRSV)
 CSA B64.8 (VB)



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

CLPS66eN-EGR ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine



STANDARD FEATURES

- + 202 racks per hour
- + 22" power scrapper
- + Drain water energy recovery (DWER)
- + Opti-Rinse™ system
- + Drain water tempering kit
- + Rapid return conveyor drive mechanism
- + Internal stainless steel pressure-less 30 KW booster heater
 - Dual point electrical connection standard on 208/60/3 and 240/60/3 voltage machines, when equipped with internal booster; single point kits available (see page 3)
 - Single point connection standard on 480/60/3 and 600/60/3 voltage machines, when equipped with internal booster
- + Large double door opening for ease of cleaning
- + Doors are insulated & hinged with door interlock switches
- + 19.5" chamber height opening (accepts sheet pans)
- + Top mounted micro-processor control module
- + Energy saver mode (programmable auto-shut down)
- + Dirty water indicator
- + Manager activated low temperature alert
- + NSF rated configurable pot and pan dwell mode
- + Configurable "intelligent" delime notification
- + Service diagnostics
- + Self-aligning wash manifolds
- + Stainless steel anti-clogging wash arms
- + Removable pump intake screen
- + Stainless steel self-draining pump and impeller
- + Single, sloping scrap screen and deep scrap basket
- + Stainless panels enclose perimeter and bottom
- + Door actuated drain closure
- + Vent fan control
- + Booster heater control
- + Power scrapper vent cowl curtain kit
- + ENERGY STAR® Certified



SPECIFIER STATEMENT

Specified dishwasher will be Hobart CLPS66eN Energy Recovery electric tank heat model with drain water energy recovery (DWER) and Opti-Rinse™. Includes 22" power scrapper, insulated ergonomic cabinet style doors, dirty water indicator, configurable "intelligent" de-lime notification, top mounted computer controls, and NSF approved pot and pan cycle mode. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

OPTIONS & ACCESSORIES (Available at extra cost)

- Standard, short, and extended stainless steel vent hoods
- Direct drive unloader – adds 38" length. Reference spec F39520 for more details
- Side loader – SL23 adds 23" length, SL30 adds 30" length. Reference specs F40926 and F40927 for more details
- Blower-dryer – adds 33½" to length. Reference spec F40252 for more details (ships separate from dishmachine, contact Hobart Service for installation)
- Flanged feet kit (requires two kits)
- Higher than standard chamber (24" opening)
- Table limit switch with 10' wire
- Correctional package (contact Hobart for details)
- Pressure regulator valve (PRV), for use with external booster
- Water shock absorber kit
- Factory-mounted circuit breakers (contact Hobart for details)
- Field installed single point kits available for 208/60/3 and 240/60/3 machines when equipped with internal booster

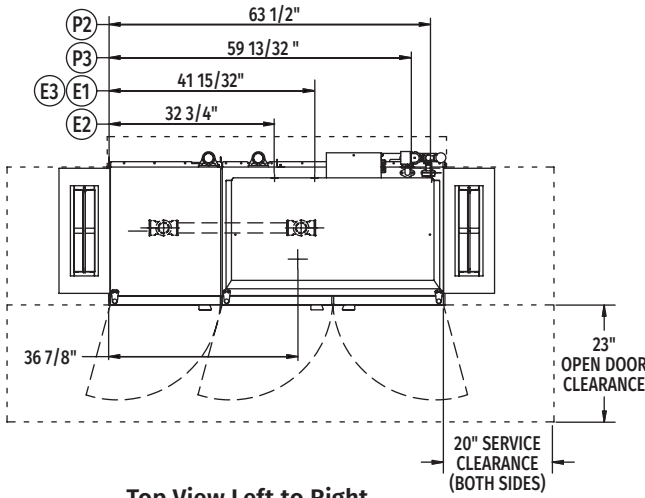
CLEAN SERIES – CLPS66eN-EGR ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____

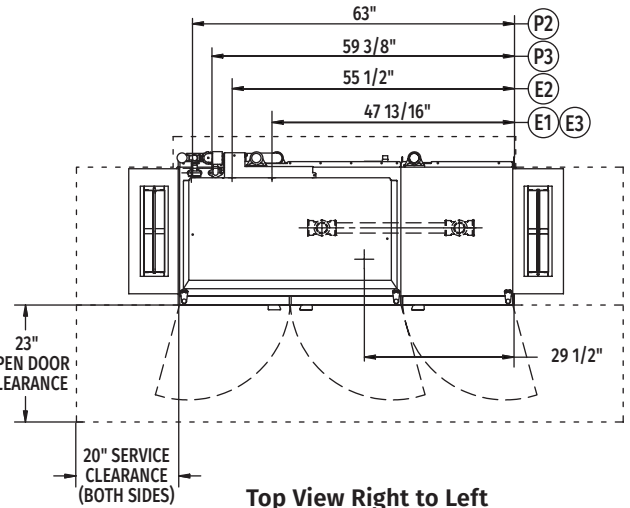


CLPS66eN-EGR ELECTRIC

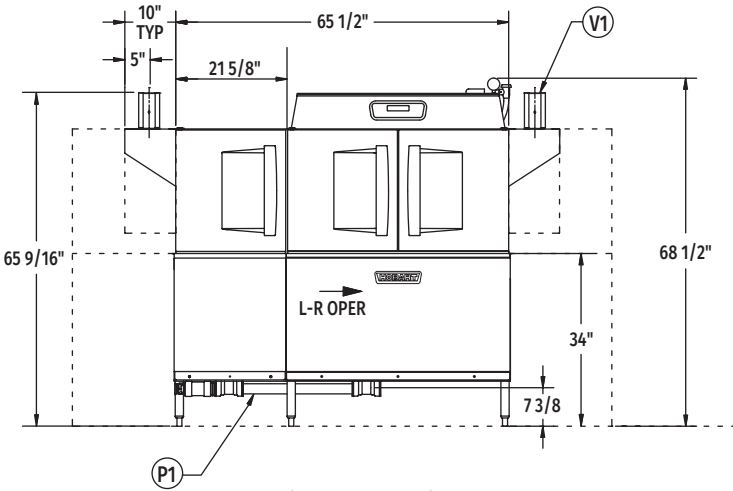
High Temperature Rack Conveyor Dishwashing Machine



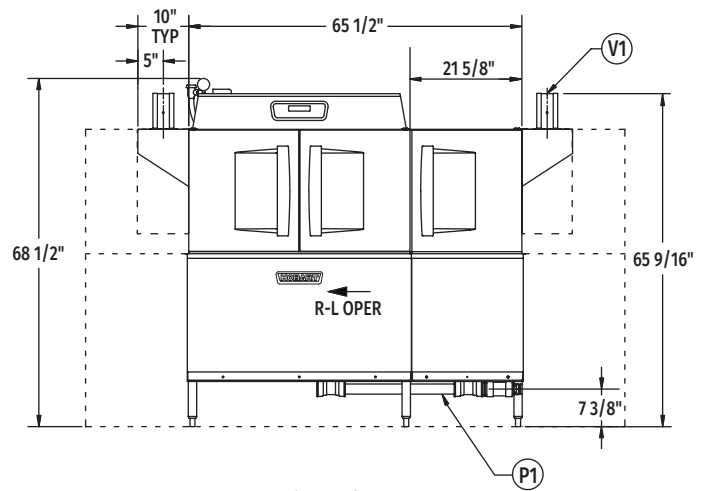
Top View Left to Right



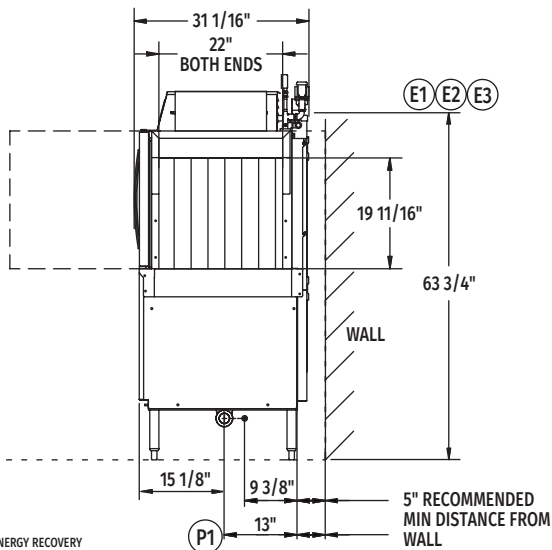
Top View Right to Left



Front View Left to Right

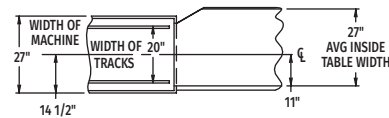


Front View Right to Left

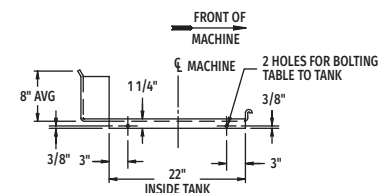


Side View

Tabling Connection: 66" inside tank (at table connection)



Suggested Track and Table Layout



View Showing Hole Locations in Turned Down Portion of Table

MODEL: CLPS76eN ENERGY RECOVERY
L-R OPERATION
D-974809
REV B

MODEL: CLPS76eN ENERGY RECOVERY
R-L OPERATION
D-974808
REV B



CLPS66eN-EGR ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

LEGEND

| Electrical Connections | |
|---|---|
| Required when machine equipped with SINGLE POINT ELECTRICAL CONNECTION | |
| E1 | Tank heat, motors, controls AND 30kW booster heater – multiple knockouts provided, 63-3/4" AFF. |
| Required when machine equipped with DUAL POINT ELECTRICAL CONNECTION | |
| E2 | Tank heat, motors and controls – multiple knockouts provided, 63-3/4" AFF. |
| E3 | Internal 30kW booster heater – multiple knockouts provided, 63-3/4" AFF. |
| Multiple knockouts provided for 2", 1" and 1/2" trade size conduits. | |
| Plumbing Connections | |
| P1 | Drain. May be drained to either side of valve, plug opposite side 2" FPT. Recommend a floor drain minimum of 12" from machine for access and maintenance. 7-3/8" AFF. |
| P2 | Hot water. 1/2" FPT connection. 1/2", 11-3/16" AFF. See plumbing notes for required temperatures. |
| P3 | Cold water connection 1/2" FPT, cold water temperature 80°F, maximum 7-3/8" AFF. |
| Vent Connections | |
| V1 | Optional vent hoods, 4" x 16" vent stack with damper. |

SPECIFICATIONS

Capacities

| | |
|--|-----|
| Racks per Hour (NSF rated) | 202 |
| Wash Tank (U.S. gallons) | 23 |
| Power Scrapper (U.S. gallons) | 23 |
| Conveyor Speed (feet per minute) | 5.6 |

Motor Horsepower

| | |
|--------------------------|-----|
| Drive | 1/6 |
| Wash | 2 |
| Power Scrapper | 2 |

Water Consumption

| | |
|---|------|
| U.S. Gallons per Hour (maximum use at 20 PSI) | 126 |
| U.S. Gallons per Rack | 0.62 |
| Peak Drain Flow (U.S. gallons per minute) | 38 |

Heating

| | |
|--|----|
| Tank Heat, Electric (kW) | 15 |
| Electric Booster (built-in) (kW for 70°F rise) | 30 |

Venting

| | |
|------------------------------------|-----|
| Load End (minimum CFM) | 200 |
| Unload End (minimum CFM) | 400 |

Shipping Weight (approximate) 895 lbs.

Crated Dimensions. 76"L x 38"W x 78"H

| E1 | Single Point Electrical Connection with internal 30 kW Booster Heater | | |
|----------|---|---|--|
| Voltage | (E1) Tank Heat, Motors, Controls 30kW Booster Heater | | Single Point Service Connection |
| | Rated Amps | Minimum Supply Circuit Ampacity / Maximum Protective Device | |
| 208/60/3 | 144.5 | 175 | Field Installed SGLPT-KIT4-CLE required, order separately |
| 240/60/3 | 138.2 | 150 | Field Installed SGLPT-KIT2-CLE required, order separately |
| 480/60/3 | 70.7 | 90 | Ships Standard, Factory Installed |
| 600/60/3 | 49.4 | 60 | Ships Standard, Factory Installed |

| E2 | Dual Point Electrical Connection with Internal 30 kW Booster Heater | | | | |
|----------|---|---|--------------------------|---|-------------------------------|
| Voltage | (E2) Tank Heat, Motors, Controls | | (E3) 30kW Booster Heater | | Dual Point Service Connection |
| | Rated Amps | Minimum Supply Circuit Ampacity / Maximum Protective Device | Rated Amps | Minimum Supply Circuit Ampacity / Maximum Protective Device | |
| 208/60/3 | 60.6 | 80 | 83.9 | 90 | Dual Point Ships Standard |
| 240/60/3 | 58.0 | 80 | 80.2 | 90 | Dual Point Ships Standard |
| 480/60/3 | 30.6 | 40 | 40.1 | 50 | Field Convertible |
| 600/60/3 | 22.6 | 35 | 26.9 | 40 | Field Convertible |



CLPS66eN-EGR ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

Plumbing Notes: Minimum incoming water temperatures: 110°F for 30kW internal booster. Building flowing water pressure to dish machine is 20 PSI, (+/- 5 PSI).

Single cold water connection supplies both drain water energy recovery and drain water tempering.

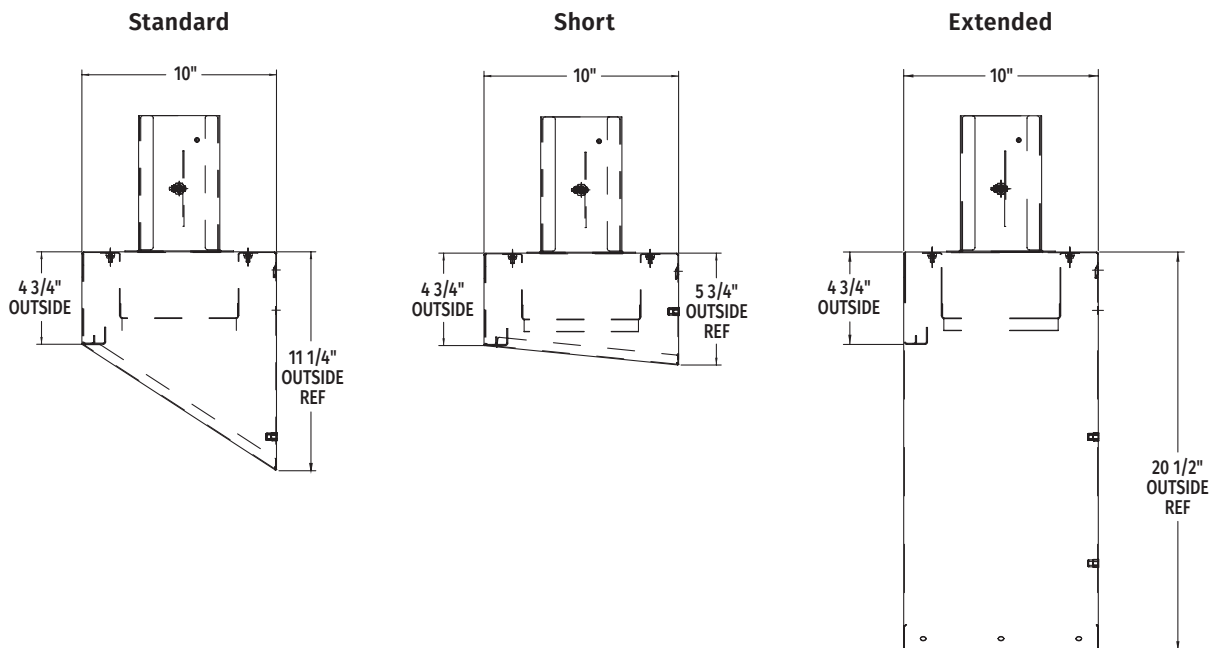
Recommended water hardness to be 3 grains or less for best results.

Electrical Note: Dishmachine not provided with internal GFCI protection.

| CLPS66eN-EGR Electric Heat Dissipation | |
|--|----------|
| BTU/HR. | |
| Latent | Sensible |
| 43,100 | 18,500 |

NOTE: Additional CLeN Voltages and Amperages are available, see document F40972.

VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1" to either side)



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



EV9799-10

Kleenware HTS-10 System

Scale prevention and corrosion control for warewashing equipment



Kleenware HTS-10 System: EV9799-10
HT-10 Replacement Cartridge: EV9799-22

BENEFITS

Scale control system features HydroBlend which inhibits mineral deposits and provides corrosion protection

Extends the life of expensive foodservice equipment

Clear (amber shaded) high temperature bowl allows for hot water (up to 170°F) feed installations

Transparent replacement cartridge containing HydroBlend scale inhibitor, which is effective up to 200°F

Specially designed flow through head assures consistent, predictable product feed rates

INSTALLATION TIPS

The HTS-10 system must be used as a unit (i.e. high temperature bowl, head and cartridge)

Install vertically using the mounting bracket provided

Use 3/4" water line and observe proper inlet/outlet water directions

Some pressure relief mechanism should be provided downstream of the system to permit releasing line pressure when changing cartridges

Delimiting of equipment prior to installation is recommended, but not required

OPERATION TIPS

Inspect HT-10 cartridge at least every 6 months for replacement

Pre-existing equipment scale may be dislodged and settle to the bottom of a chamber which can clog drain initially. Remove any settled scale

In new installations, the HydroBlend usage rate may start high, but will be reduced as existing scale is removed

Replace HT-10 cartridge before HydroBlend™ compound is completely used up

APPLICATION/SIZING

Commercial dishwashers

Commercial glassware washers

Warewashing booster heaters

Kleenware HTS-10 System

SPECIFICATIONS

Overall Dimensions:

12-1/2"H x 4-3/4"W x 4-5/8"D

Inlet connection: 3/4"

Outlet connection: 3/4"

Service Flow Rate:

Maximum 15 gpm (56.8 Lpm)

Pressure Requirements:

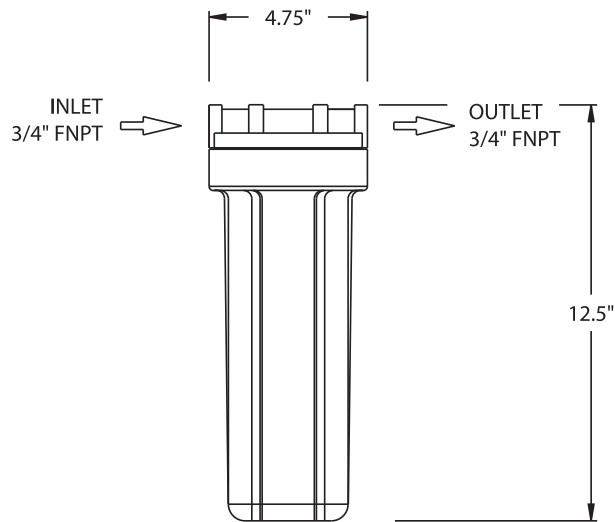
10 - 150 psi (0.7 - 10.3 bar), non-shock

Temperature: 170°F (77°C)

No electrical connection required

Shipping Weight: 7 lbs.

Operating Weight: 8 lbs.



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.

EVERPURE®

EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
N.V. EVERPURE (EUROPE) S.A.
INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
BELGIUM
TEL 32 -14-283500
FAX 32-14-283505

In Japan:
EVERPURE JAPAN LLC
HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
TEL 81-(0)42-775-3011
FAX 81-(0)42-775-3015

Everpure, Inc.
1040 Muirfield Drive
Hanover Park, IL 60133
Phone: 800-323-7873 Fax: 800-942-0081



METRO[®] SEAL³

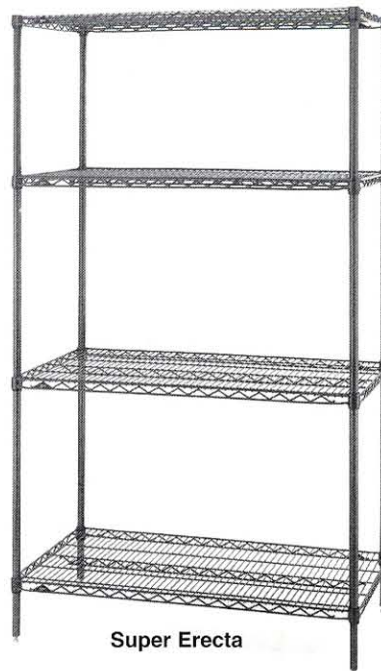
with Microban[®] Antimicrobial Protection

Metroseal 3 is available on Super Erecta and Super Adjustable Super Erecta shelving systems. Metroseal 3 is applied using an exclusive state-of-the-art finishing and coating process that creates an attractive and corrosion-resistant finish. Metroseal 3 is enhanced with built-in Microban[®] antimicrobial product protection, which protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

- **Exclusive Protection:** Metro's new proprietary epoxy coating now contains Microban[®] antimicrobial product protection. Microban[®] protects the epoxy coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. The storage system remains cleaner between cleanings.
- **Attractive, Corrosion-Resistant Finish:** Metroseal 3 is an attractive corrosion-resistant finish that protects the shelving against corrosive conditions found in walk-in coolers.
- **Metro[®] Shelving Systems:** Metroseal 3 is a finish for the world's most popular shelving systems, Super Erecta and Super Adjustable Super Erecta. Both systems provide easy assembly without the use of special tools, adjustability at 1" (25mm) increments, greater air circulation and light penetration, a large selection of accessories, and the versatility to change as your storage needs change. Super Adjustable Super Erecta has the added feature of a unique patented corner release making it the easiest to adjust shelving system ever.
- **Economical:** Metroseal 3 storage shelving is an economical alternative to stainless steel, for use in environments that tend to corrode other metals.
- **12-Year Limited Warranty:** Metroseal 3 is a corrosion-resistant finish for environments which can cause other metals to corrode. Metroseal 3 has a 12-year limited warranty against rust formation.



Super Adjustable Super Erecta



Super Erecta



*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

METRO[®]

SUPER ERRECTA[®] AND SUPER ADJUSTABLE SUPER ERRECTA[®]
Metroseal 3 Shelving

10-10A



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

EMERSON[™]
Storage Solutions

**SUPER ERECTA® AND SUPER ADJUSTABLE SUPER ERECTA®
METROSEAL 3 SHELVING**



Metroseal 3 Shelves

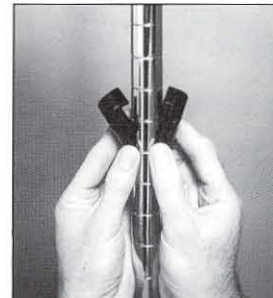
| Cat. No. Super Adjustable | Cat. No. Super Erecta | Width (in.) (mm) | Length (in.) (mm) | Approx. Pkd. Wt. (lbs.) (kg) |
|------------------------------|--------------------------|---------------------|----------------------|---------------------------------|
| A1424NK3 | 1424NK3 | 14 355 | 24 610 | 6 2.7 |
| A1430NK3 | 1430NK3 | 14 355 | 30 760 | 7 3.2 |
| A1436NK3 | 1436NK3 | 14 355 | 36 914 | 8 3.6 |
| A1442NK3 | 1442NK3 | 14 355 | 42 1066 | 9 1/2 4.3 |
| A1448NK3 | 1448NK3 | 14 355 | 48 1219 | 10 1/2 4.7 |
| A1460NK3 | 1460NK3 | 14 355 | 60 1524 | 14 6.3 |
| A1472NK3 | 1472NK3 | 14 355 | 72 1825 | 17 7.7 |
| A1824NK3 | 1824NK3 | 18 457 | 24 610 | 7 3.2 |
| A1830NK3 | 1830NK3 | 18 457 | 30 760 | 8 3.6 |
| A1836NK3 | 1836NK3 | 18 457 | 36 914 | 9 1/2 4.3 |
| A1842NK3 | 1842NK3 | 18 457 | 42 1066 | 11 5.0 |
| A1848NK3 | 1848NK3 | 18 457 | 48 1219 | 12 5.4 |
| A1854NK3 | 1854NK3 | 18 457 | 54 1370 | 14 1/2 6.6 |
| A1860NK3 | 1860NK3 | 18 457 | 60 1524 | 17 7.7 |
| A1872NK3 | 1872NK3 | 18 457 | 72 1825 | 20 9.1 |
| A2124NK3 | 2124NK3 | 21 530 | 24 610 | 8 3.6 |
| A2130NK3 | 2130NK3 | 21 530 | 30 760 | 9 4.1 |
| A2136NK3 | 2136NK3 | 21 530 | 36 914 | 11 5.0 |
| A2142NK3 | 2142NK3 | 21 530 | 42 1066 | 12 5.4 |
| A2148NK3 | 2148NK3 | 21 530 | 48 1219 | 14 6.4 |
| A2154NK3 | 2154NK3 | 21 530 | 54 1370 | 16 7.3 |
| A2160NK3 | 2160NK3 | 21 530 | 60 1524 | 18 8.2 |
| A2172NK3 | 2172NK3 | 21 530 | 72 1825 | 24 10.9 |
| A2424NK3 | 2424NK3 | 24 610 | 24 610 | 9 4.1 |
| A2430NK3 | 2430NK3 | 24 610 | 30 760 | 11 5.0 |
| A2436NK3 | 2436NK3 | 24 610 | 36 914 | 13 5.9 |
| A2442NK3 | 2442NK3 | 24 610 | 42 1066 | 15 6.8 |
| A2448NK3 | 2448NK3 | 24 610 | 48 1219 | 16 7.3 |
| A2454NK3 | 2454NK3 | 24 610 | 54 1370 | 19 8.6 |
| A2460NK3 | 2460NK3 | 24 610 | 60 1524 | 21 9.5 |
| A2472NK3 | 2472NK3 | 24 610 | 72 1825 | 26 11.8 |
| A3036NK3 | | 30 760 | 36 914 | 15 6.8 |
| A3048NK3 | | 30 760 | 48 1219 | 21 9.5 |
| A3060NK3 | | 30 760 | 60 1524 | 26 1/2 11.8 |
| A3072NK3 | | 30 760 | 72 1825 | 31 14.0 |
| A3636NK3 | | 36 914 | 36 914 | 18 8.2 |
| A3648NK3 | | 36 914 | 48 1219 | 23 10.4 |
| A3660NK3 | | 36 914 | 60 1524 | 29 13.1 |
| A3672NK3 | | 36 914 | 72 1825 | 34 1/2 15.4 |

SiteSelect™ Posts

| Cat. No. Metroseal 3 | Height* (in.) (mm) | Approx. Pkd. Wt. (lbs.) (kg) |
|-------------------------|-----------------------|---------------------------------|
| 13PK3 | 14 1/2 368 | 1 0.5 |
| 33PK3 | 34 1/2 877 | 2 0.9 |
| 54PK3 | 54 9/16 1386 | 3 1.4 |
| 63PK3 | 62 9/16 1589 | 3 1/2 1.6 |
| 74PK3 | 74 5/8 1895 | 4 1.8 |
| 86PK3 | 86 5/8 2200 | 5 2.3 |

*Height includes leveling bolt and cap.

Every Metroseal 3 shelf and post is backed by a limited 12-year warranty against surface rust formation.



Super Erecta Split Sleeves



Super Adjustable Wedges and Corner Release System

Important: When ordering by components remember that stability decreases as the ratio of height to width increases. Units should be kept as wide and low as possible.



SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232

L02-010B
Printed in U.S.A. Rev. 11/02
Information and specifications are subject to change without notice. Please confirm at time of order.
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Item # _____

Job _____



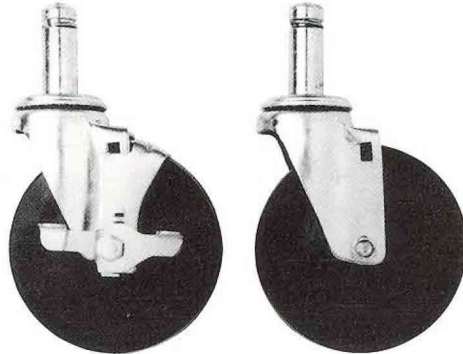
Casters (Stem Type)

METRO® STEM CASTERS

- **Metro Stem-Type Casters** are designed to fit Super Erecta Shelf® posts to form shelf carts and other mobile units.
- **Stainless Steel, Cart-Washable Casters** offer grease seals and zerk fittings. Can withstand high-pressure washings.
- **Polymer Horn Casters:** Innovative polymer stem casters offer corrosion resistance and enhanced durability. For all medium-duty applications.
- **Resilient Rubber Tread:** A molded, soft tread that provides good floor protection along with quiet operation. Non-marking.
- **Polyurethane Tread:** Long-wearing; resists abrasion. Non-marking, shock absorbing.
- **Wheel Brakes:** Foot-operated. Available on all caster models.
- **Caster Load Ratings:** From 125 lbs. to 300 lbs. (57 to 136kg) See chart.
- **Donut Bumpers:** Furnished standard on all Metro stem casters.
- **Additional Caster Types Available.**

Note: SPECIAL WHEELS — V-groove, Conductive, Steel and Phenolic — are available on request. For additional information, contact InterMetro Industries Corporation or your InterMetro representative.

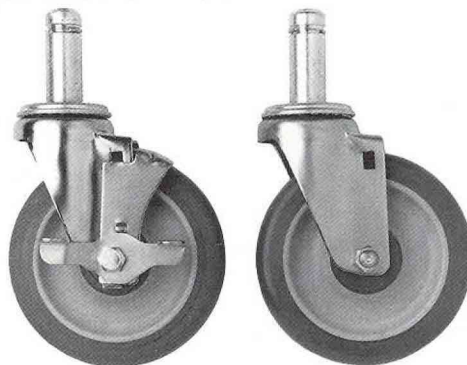
Resilient Rubber



5MB Wheel Brake
Includes Donut Bumper
(not shown)

5M Resilient
Includes Donut Bumper
(not shown)

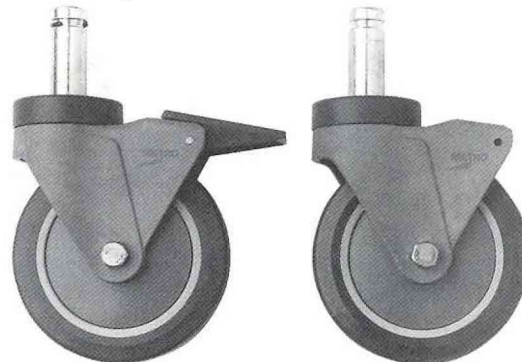
Stainless Steel, Cart Washable



5MDBGSA

5MDGSA

Polymer Horn Casters



5PCB

5PC



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

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11-20



METRO®
STEM CASTERS

Dimensions
Standard Casters — Stem Type

| Cat. No. | Wheel Diameter | | Face | | Load Rating | | Type | Wheel Tread | Approx. Pkd. Wt. | |
|----------|----------------|------|-------|------|-------------|------|-------------|--------------------|------------------|------|
| | (in.) | (mm) | (in.) | (mm) | (lbs.) | (kg) | | | (lbs.) | (kg) |
| 4LD | 4 | 102 | 1/2 | 12 | 125 | 56 | Stem/Swivel | Resilient | 1 1/2 | .6 |
| 5LD | 5 | 127 | 1/2 | 12 | 125 | 56 | Stem/Swivel | Resilient | 2 | .9 |
| 5M | 5 | 127 | 1 1/4 | 32 | 200 | 90 | Stem/Swivel | Resilient | 2 1/2 | 1.1 |
| 5MB | 5 | 127 | 1 1/4 | 32 | 200 | 90 | Stem/Brake | Resilient | 2 3/4 | 1.2 |
| 5MR | 5 | 127 | 1 1/4 | 32 | 200 | 90 | Stem/Rigid | Resilient | 3 1/2 | 1.5 |
| 5MDA | 5 | 127 | 1 1/4 | 32 | 250 | 111 | Stem/Swivel | High Modulus Donut | 2 1/2 | 1.1 |
| 5MDBA | 5 | 127 | 1 1/4 | 32 | 250 | 111 | Stem/Brake | High Modulus Donut | 2 5/8 | 1.17 |
| 5MDRA | 5 | 127 | 1 1/4 | 32 | 250 | 111 | Stem/Rigid | High Modulus Donut | 2 3/8 | 1.08 |
| 5MP | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Stem/Swivel | Polyurethane | 2 1/8 | .94 |
| 5MPB | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Stem/Brake | Polyurethane | 2 1/4 | 1 |
| 5MPR | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Stem/Rigid | Polyurethane | 2 | .9 |

- NOTE 1: Stem casters are shipped with donut bumper at no additional charge.
- NOTE 2: Rigid casters are held in position by a connecting channel. When ordering rigid casters, shelf width must be known.
- NOTE 3: Load Height for all 5M, 5MD and 5MP casters — 6 7/32" ± 1/16" (155 ± 1.5mm).
- NOTE 4: Load Height for 4LD caster — 4 5/8" ± 1/16" (118 ± 1.5mm).
- NOTE 5: Load Height for 5LD caster — 5 5/8" ± 1/16" (143 ± 1.5mm).
- NOTE 6: Brakes are foot-operated.

Stainless Steel Cart-Washable Casters — Stem Type

| Cat. No. | Wheel Diameter | | Face | | Load Rating | | Type | Wheel Tread | Approx. Pkd. Wt. | |
|----------|----------------|------|-------|------|-------------|------|--------|--------------------|------------------|------|
| | (in.) | (mm) | (in.) | (mm) | (lbs.) | (kg) | | | (lbs.) | (kg) |
| 5MDGSA | 5 | 122 | 1 1/4 | 32 | 150 | 68 | Swivel | High Modulus Donut | 2 1/2 | 1.1 |
| 5MDBGSA | 5 | 122 | 1 1/4 | 32 | 150 | 68 | Brake | High Modulus Donut | 2 5/8 | 1.17 |
| 5MDRGSA | 5 | 122 | 1 1/4 | 32 | 150 | 68 | Rigid | High Modulus Donut | 2 3/8 | 1.08 |
| 5MPGSA | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Swivel | Polyurethane | 2 1/8 | .94 |
| 5MPBGSA | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Brake | Polyurethane | 2 1/4 | 1 |
| 5MPRGSA | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Rigid | Polyurethane | 2 | .9 |

- NOTE 1: Stem casters are shipped with donut bumper at no additional charge.
- NOTE 2: Rigid casters are held in position by a connecting channel. When ordering rigid casters, shelf width must be known.
- NOTE 3: Load Height for all 5MD and 5MP casters — 6 7/32" ± 1/16" (155 ± 1.5mm).
- NOTE 4: All casters are grease sealed with zerk fittings in swivel and axle.
- NOTE 5: Brakes are foot-operated.
- NOTE 6: "D" in model number designates donut wheel made of high-modulus rubber.

Polymer Casters — Stem Type

| Cat. No. | Wheel Diameter | | Face | | Load Rating | | Type | Wheel Tread | Approx. Pkd. Wt. | |
|----------|----------------|------|-------|------|-------------|------|--------|--------------|------------------|------|
| | (in.) | (mm) | (in.) | (mm) | (lbs.) | (kg) | | | (lbs.) | (kg) |
| 5PC | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Swivel | Polyurethane | 2 | .9 |
| 5PCB | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Brake | Polyurethane | 2 | .9 |
| 5PCR | 5 | 127 | 1 1/4 | 32 | 300 | 135 | Rigid | Polyurethane | 2 | .9 |

- NOTE 1: Optional thread guards (blue) may be ordered by adding "-TG" to the desired model number (eg. 5PC-TG, 5PCB-TG, 5PCR-TG).
- NOTE 2: Stem casters are shipped with donut bumper at no additional charge.
- NOTE 3: Rigid casters are held in place by a connecting channel. When ordering, shelf depth must be provided.

Manufactured by:



InterMetro Industries Corporation
 North Washington Street, Wilkes-Barre, PA 18705
 Phone: 570-825-2741 • Fax: 570-825-2852
 For Product Information Call: 1-800-433-2232
 Visit Our Web Site: www.metro.com

L02-041
 Rev. 9/00
 Printed in U.S.A.

Information and specifications are subject to change without notice. Please confirm at time of order.





STAINLESS STEEL

FABRICATED FLOOR MOP SINKS

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



Standard Mop Sink
9-OP-20 Shown



Drop Front Mop Sink
9-OP-40DF Shown



Notched Out Front Allows Ease of Emptying Mop Bucket



Fabricated Bowls are Welded Together at the Seams

* NSF Compliant

FEATURES:

Floor mounted unit eliminates the need of lifting heavy containers.
 Tile edge furnished on the rear.
 Bowls rectangular in design for increased capacity.
K-16 3-1/2" Free Flow Drain. Connects to a 2" drain pipe.
-DF models feature a notched out front which allows for ease of emptying mop bucket).

CONSTRUCTION:

All TIG welded.
 Welded areas blended to match adjacent surfaces and to a satin finish.

MATERIAL:

16 Gauge type "304" series stainless steel sink bowl & Apron.

| | Model # | Bowl Size (A x B x C) | O.A. Dimension (W x L x H) | Drain Distance (E) | Drain Distance (F) | Approx. Wt. | Approx. Cu. |
|-------------------|------------------|-----------------------|----------------------------|--------------------|--------------------|-------------|-------------|
| STANDARD | 9-OP-20* | 16" x 20" x 6" | 21" x 25" x 10" | 10-1/2" | 12-1/2" | 33 lbs. | 4 |
| | 9-OP-28* | 20" x 28" x 6" | 25" x 33" x 10" | 12-1/2" | 16-1/2" | 47 lbs. | 7 |
| | 9-OP-40* | 16" x 20" x 12" | 21" x 25" x 16" | 10-1/2" | 12-1/2" | 45 lbs. | 6 |
| | 9-OP-48* | 20" x 28" x 12" | 25" x 33" x 16" | 12-1/2" | 16-1/2" | 62 lbs. | 9 |
| LARGE BOWL | 9-OP-44 | 24" x 24" x 12" | 29" x 29" x 16" | 14-1/2" | 14-1/2" | 70 lbs. | 9 |
| | 9-OP-33 | 24" x 36" x 12" | 29" x 41" x 16" | 14-1/2" | 20-1/2" | 80 lbs. | 12 |
| | 9-OP-34 | 24" x 48" x 12" | 29" x 53" x 16" | 14-1/2" | 26-1/2" | 90 lbs. | 15 |
| DROP FRONT | 9-OP-40DF | 16" x 20" x 12" | 18-1/2" x 25" x 16" | 10-1/2" | 12-1/2" | 85 lbs. | 9 |
| | 9-OP-48DF | 20" x 28" x 12" | 22-1/2" x 33" x 16" | 12-1/2" | 16-1/2" | 110 lbs. | 15 |

MOP SINK ACCESSORIES

16" High Side & Back Splashes for 9-OP Series Mop Sinks

Splashes on All 3 Sides

| Model # | Fits Units: | Model # | Fits Units: |
|--------------|--------------------|---------------|-------------|
| K-298 | 9-OP-20 9-OP-40 | K-298D | 9-OP-40DF |
| K-299 | 9-OP-28 9-OP-48 | K-299D | 9-OP-48DF |
| K-300 | 9-OP-44 | - | - |
| K-303 | 9-OP-33 | - | - |
| K-304 | 9-OP-34 | - | - |

Splash on Left or Right & Back

| Model # | Fits Units: | Model # | Fits Units: |
|------------------|--------------------|--------------------|-------------|
| K-288LorR | 9-OP-20 9-OP-40 | K-288LDorRD | 9-OP-40DF |
| K-290LorR | 9-OP-28 9-OP-48 | K-290LDorRD | 9-OP-48DF |
| K-291LorR | 9-OP-44 | - | - |
| K-293LorR | 9-OP-33 | - | - |
| K-294LorR | 9-OP-34 | - | - |



Left & Right Splashes Shown

Height Above Finished Floor (A.F.F.)

9-OP-20/9-OP-28 = 26" High 9-OP-40/9-OP-40DF/9-OP-44/9-OP-48/ 9-OP-48DF = 32" High

- K-16** Replacement drain for floor mop sinks
- K-240** Service Faucet*
- K-242** 23" wide mop hanger
- K-243** Stainless steel mop drainage tray
- K-244** Hose and hanger
- K-245** 8" x 24" utility shelf
- K-246** 8" x 36" utility shelf

*Does not meet Federal Lead Free Standards as it is not intended for potable water.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:
 Email: customer@advancetabco.com or Fax: 631-242-6900

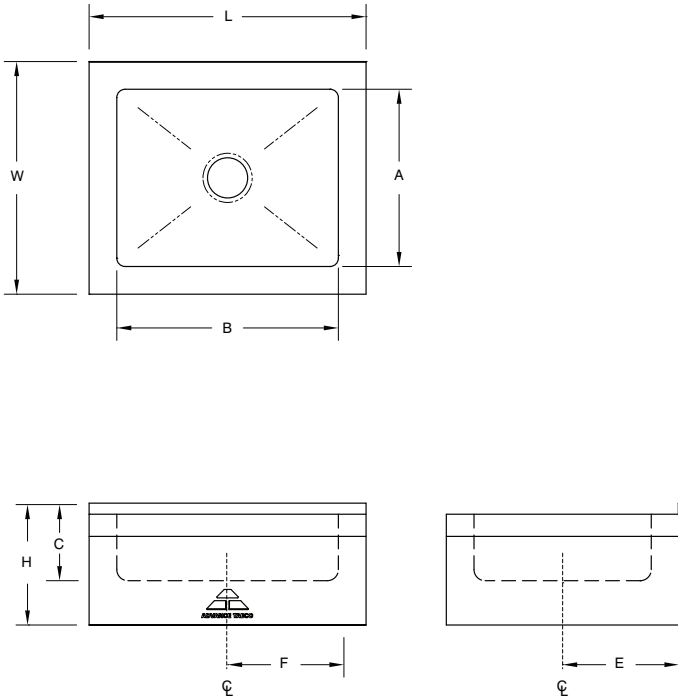
For Smart Fabrication™ Quotes:
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

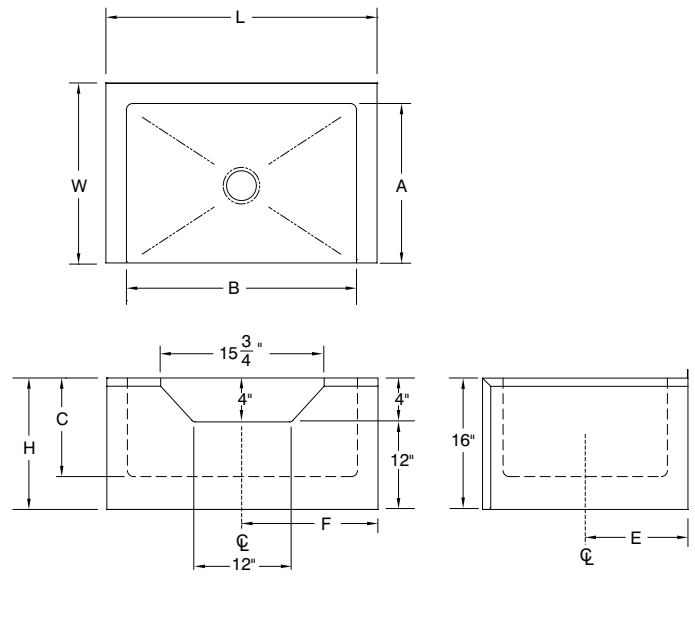
TOL Overall: $\pm .500''$
 Interior: $\pm .250''$

ALL DIMENSIONS ARE TYPICAL

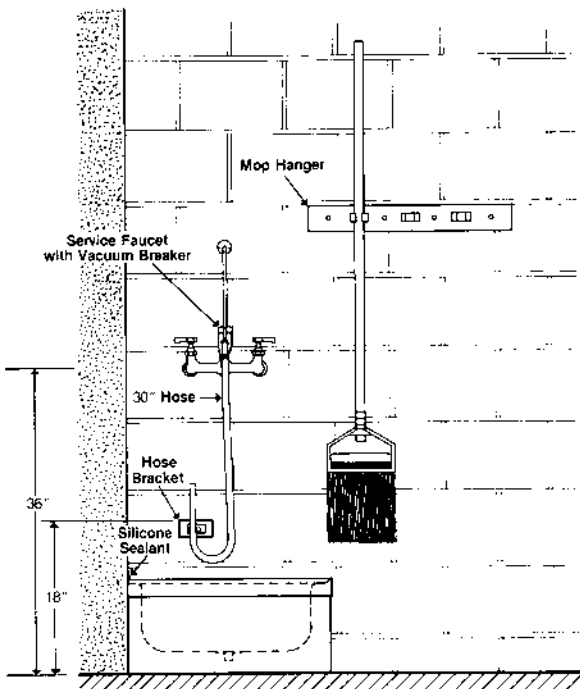
STANDARD MOP SINK



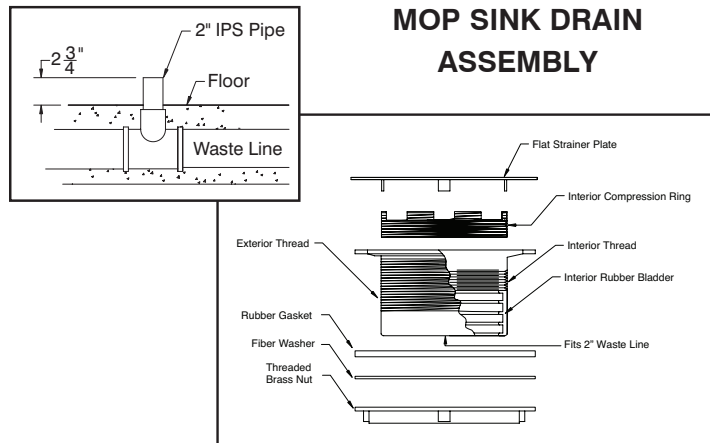
DROP FRONT MOP SINK



SUGGESTED INSTALLATION

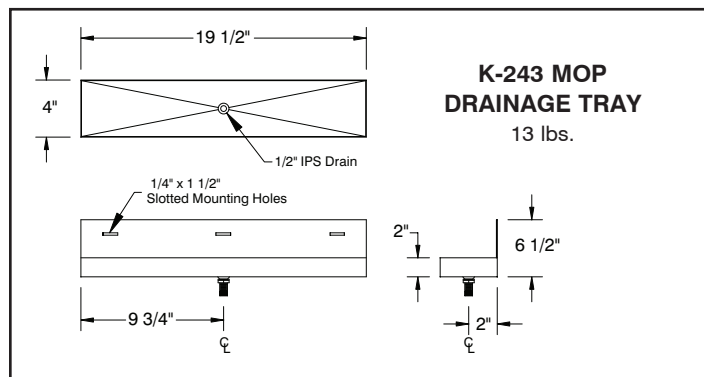


MOP SINK DRAIN ASSEMBLY



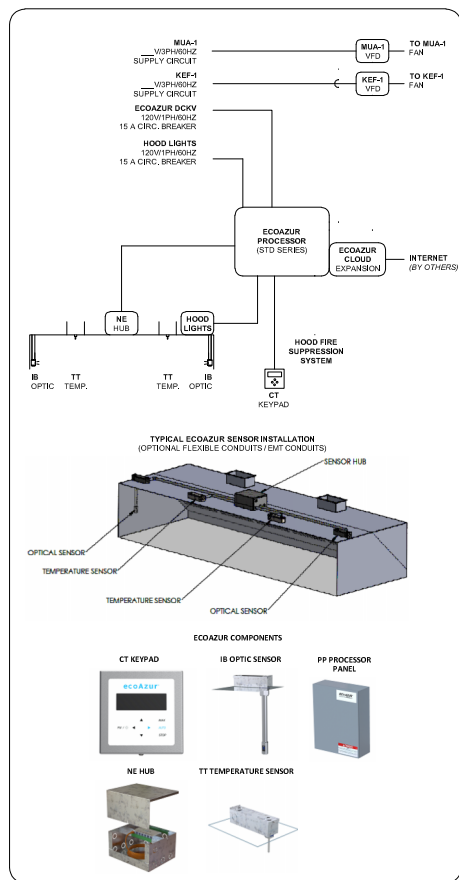
K-243 MOP DRAINAGE TRAY

13 lbs.

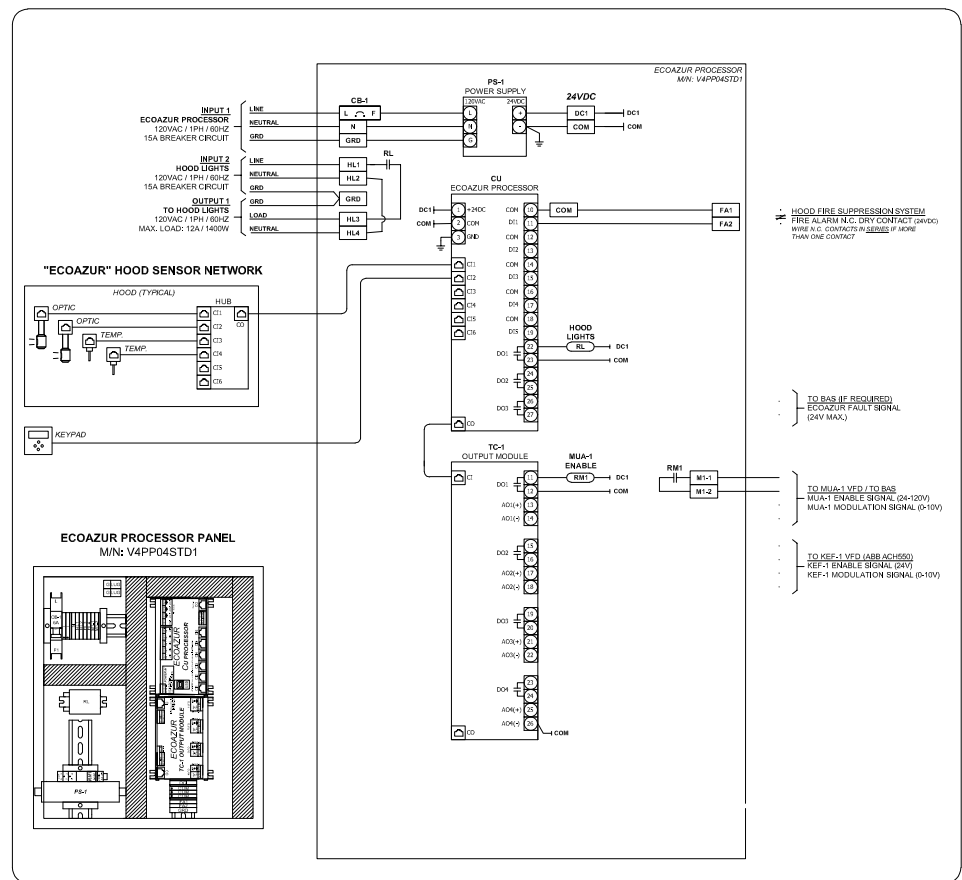


ECOAZUR STANDARD SERIES DCKV SYSTEM
TEMPERATURE - OPTICS - CLOUD ANALYTICS

SYSTEM OVERVIEW



ELECTRICAL DIAGRAM



AirSystems

509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

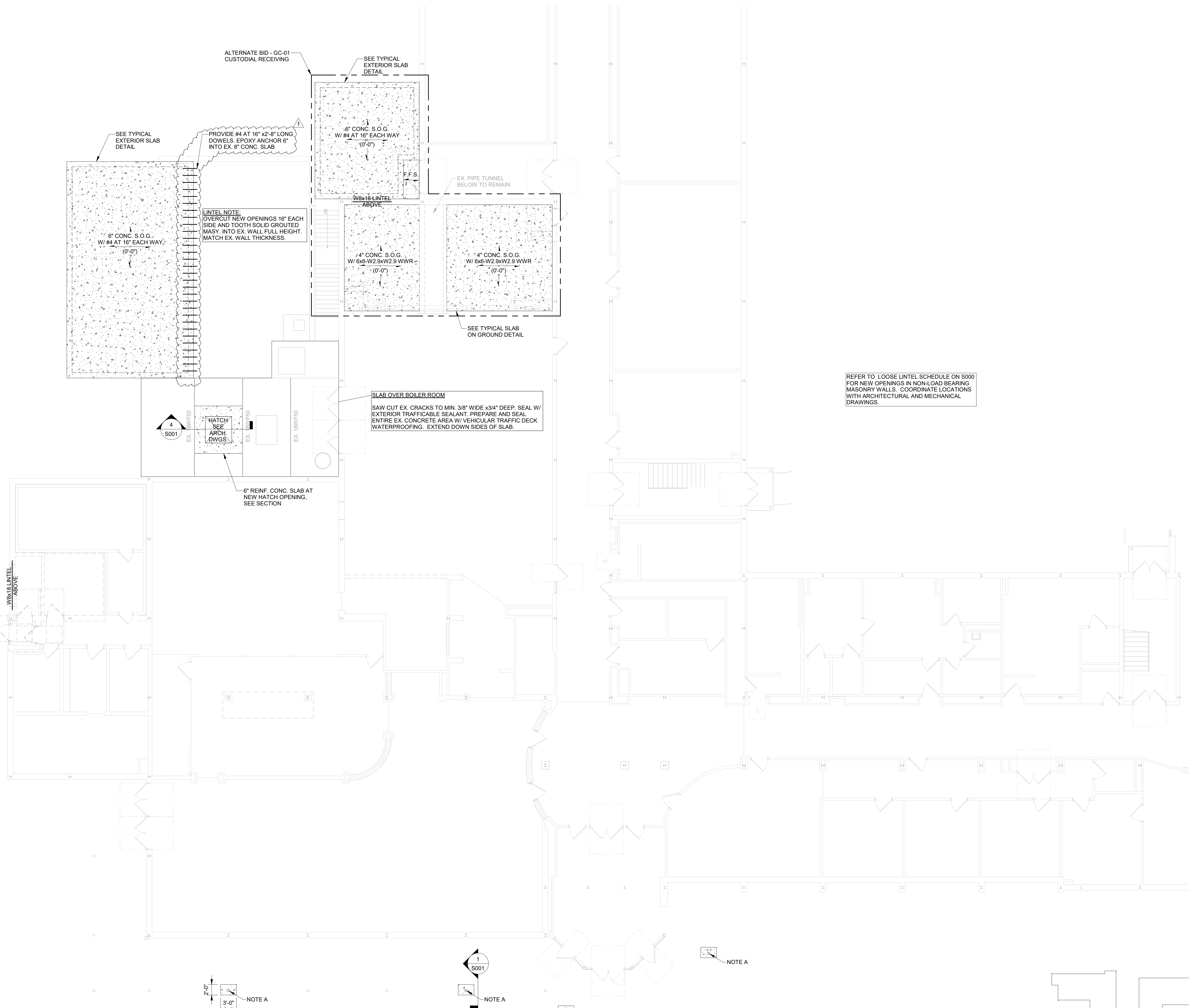
Mechanical Air Data & Dimensions

| | | |
|---------------------------------|----------|----------------|
| ITEM #: | CADDY #: | MODEL #: |
| | 38874 | ECOAZUR SYSTEM |
| JOB NAME: | DATE: | |
| GROVE CITY HS GROVE CITY, PA | 12/23/23 | |
| | DR. BY: | |
| | SHUBHAM | |
| | SH. #: | |
| | 4 OF 4 | |

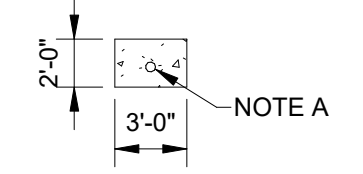
THIS DRAWING IS PROVIDED AS A PRELIMINARY DESIGN DATA SHEET.
IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.

INTEL NOTE:
OVERCUT NEW OPENINGS 16" EACH
SIDE AND TOOTH SOLID GROUDED
MASY INTO EX. WALL FULL HEIGHT.
MATCH EX. WALL THICKNESS.

W8x18 LINTEL
ABOVE

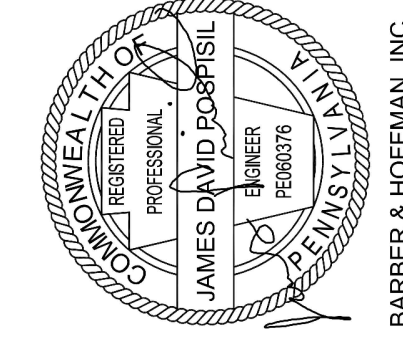
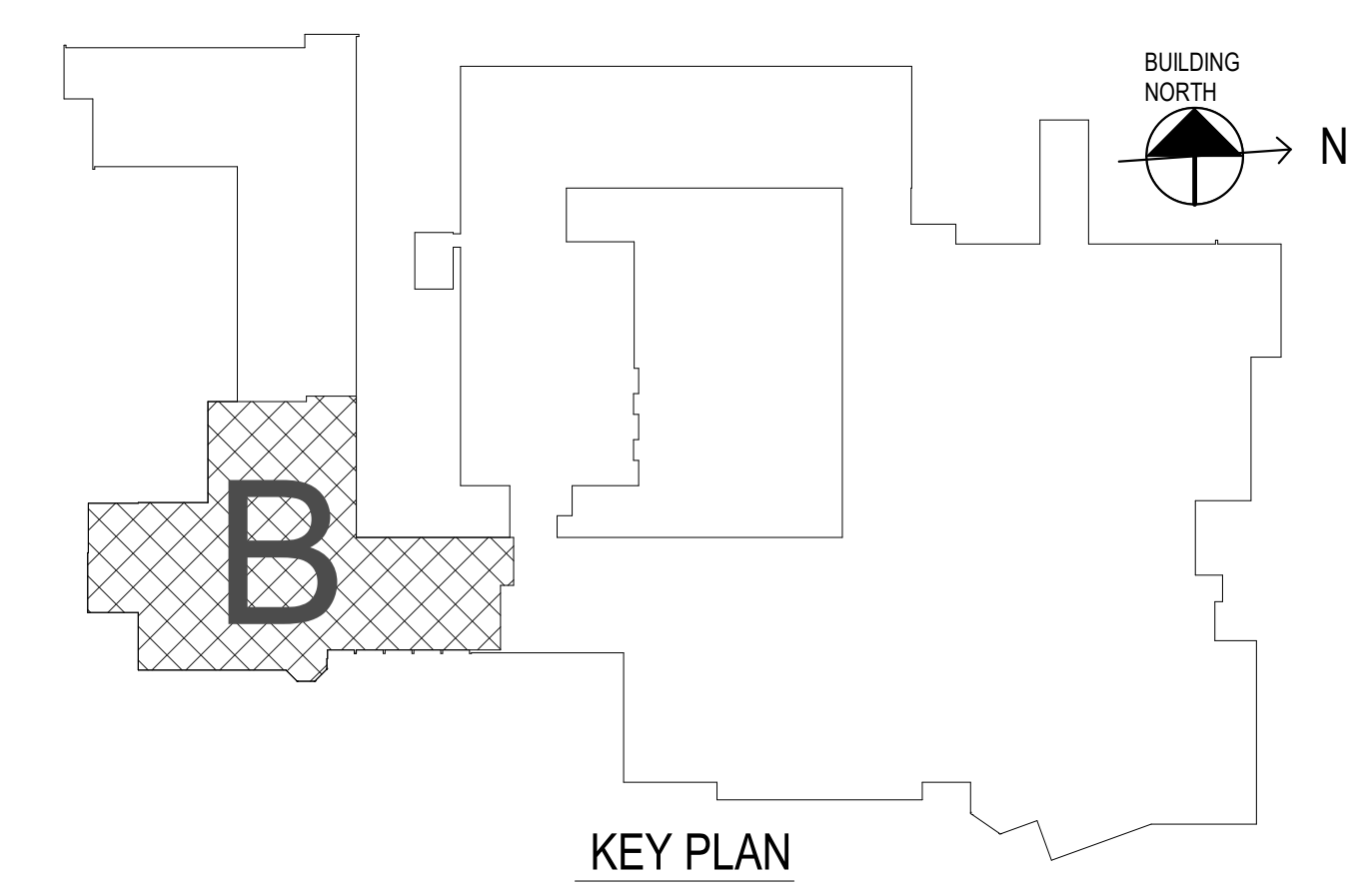


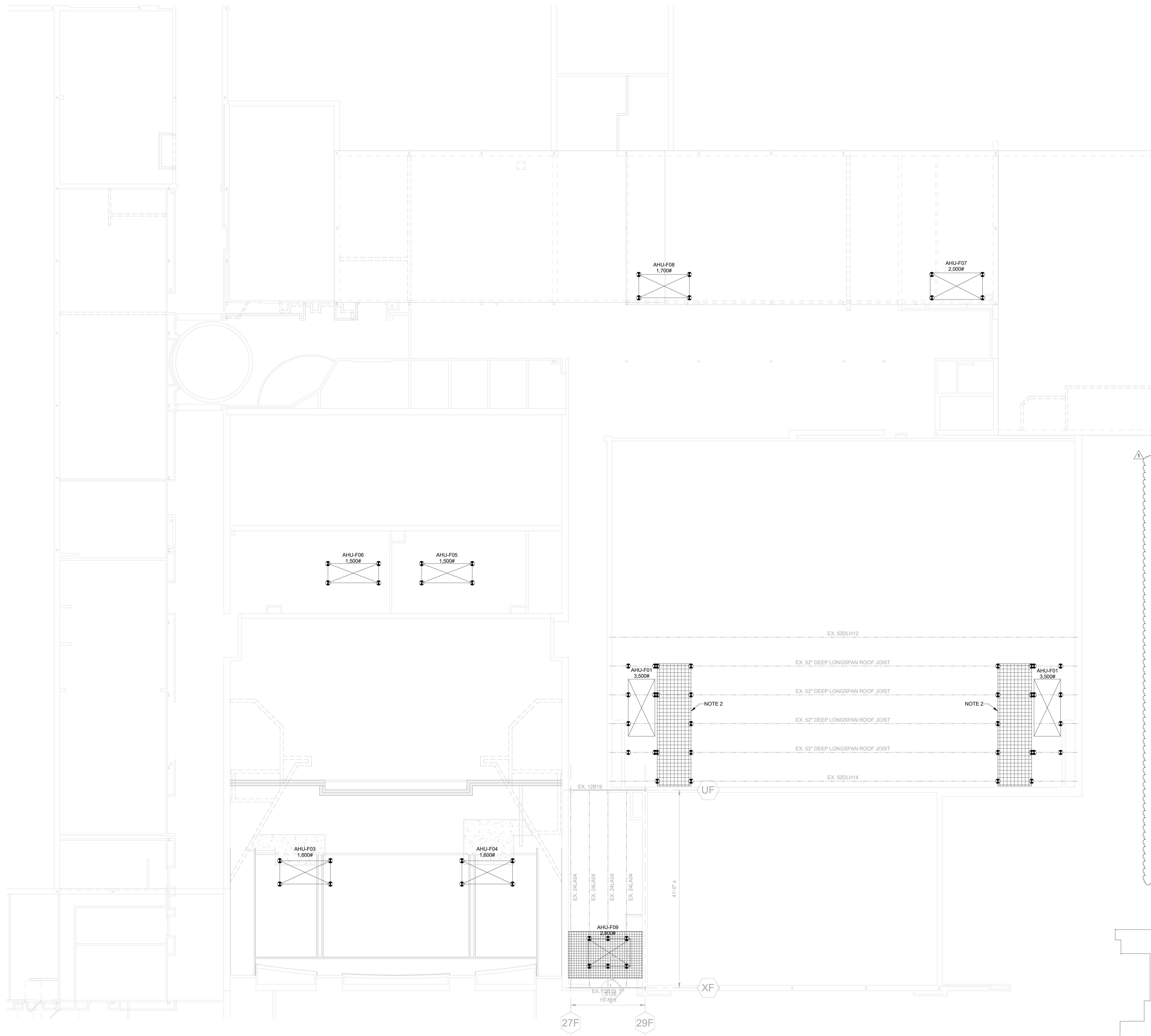
CLEAN AND PAINT EXTERIOR CANOPY COLUMNS
TO PREVENT FURTHER DETERIORATION
(TYP. ALL CANOPY LOCATIONS)



NOTE A:
EX. DETERIORATED STEEL COLUMN
AT EXTERIOR CANOPY. SEE SECTION
FOR DETAILS.

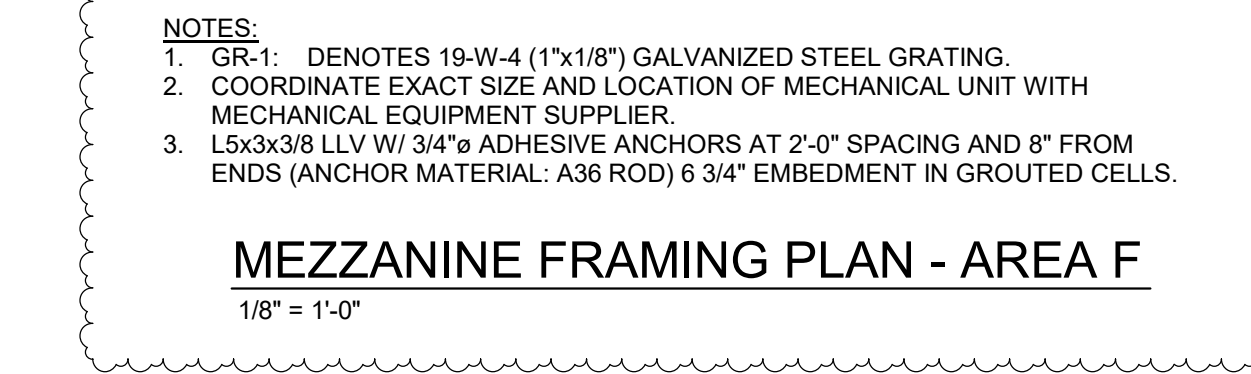
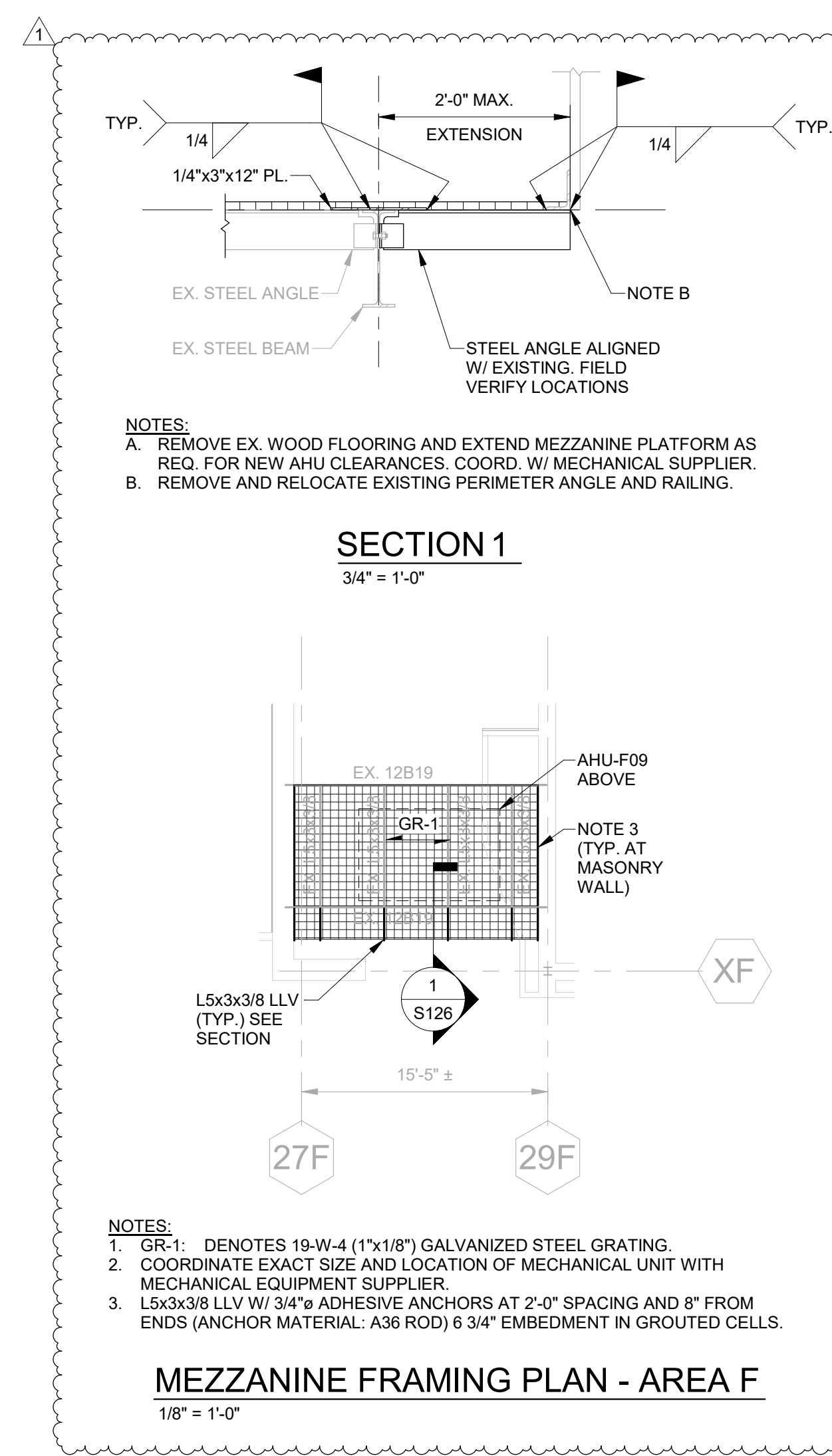
FIRST FLOOR PLAN - AREA B
1/8" = 1'-0"



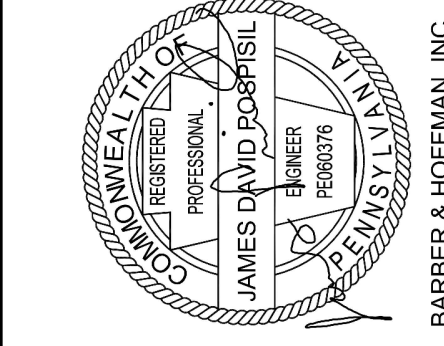
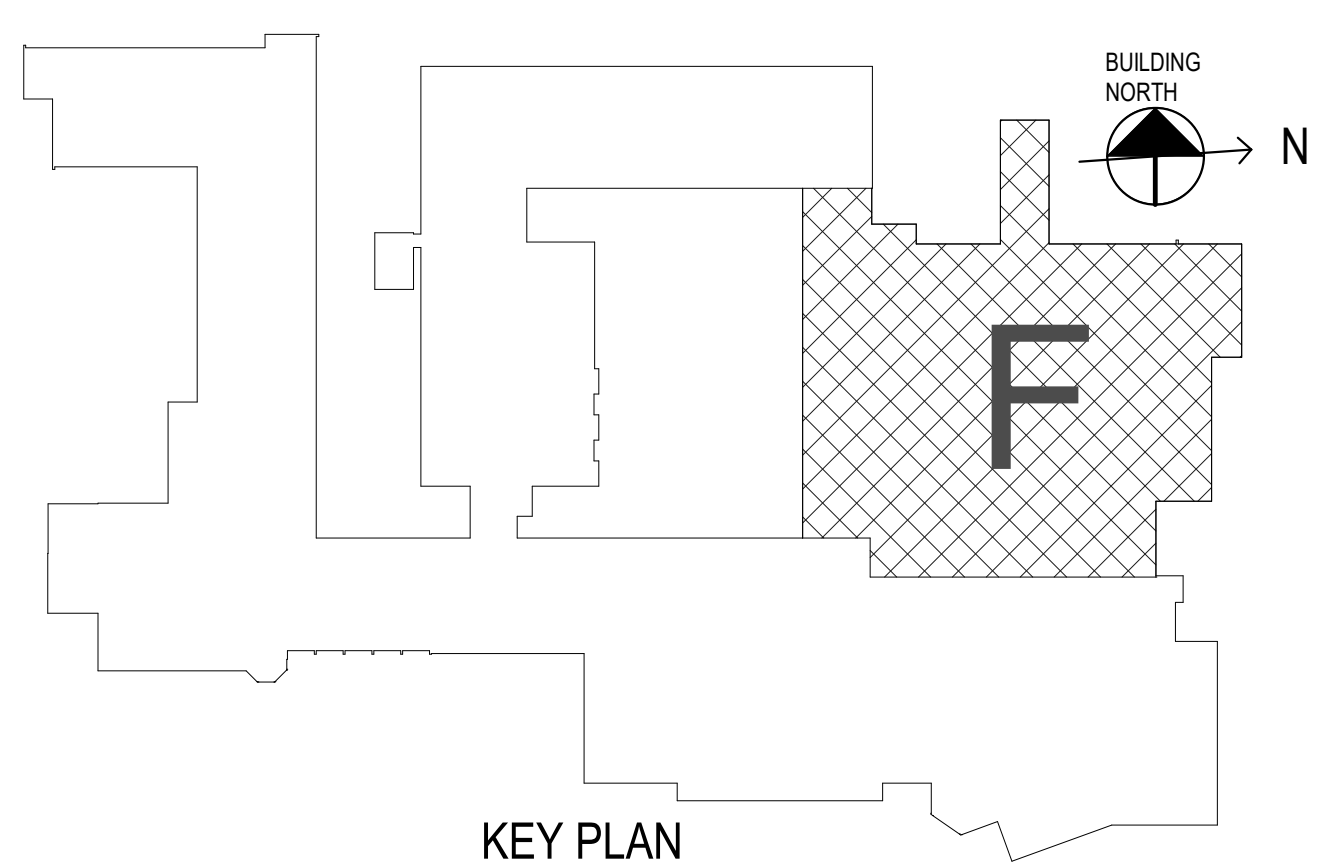


- NOTES:**
1. DENOTES APPROXIMATE HANGER LOCATION FOR MECHANICAL UNIT. COORDINATE SIZE, DIMENSIONS, AND FINAL LOCATION OF UNIT WITH MECHANICAL DRAWINGS AND EQUIPMENT SUPPLIER. MAXIMUM HANGER LOAD = 500#
 2. MECHANICAL UNIT SERVICE CATWALK BY MECHANICAL CONTRACTOR. APPROXIMATE SIZE & LOCATION SHOWN ON PLAN. COORDINATE EXACT SIZE AND LOCATION WITH MECHANICAL EQUIPMENT SUPPLIER. CATWALK TO BE DESIGNED FOR A UNIFORM LIVE LOAD OF 40 PSF. SUBMIT CALCULATIONS AND DRAWINGS STAMPED BY A REGISTERED PROFESSIONAL LICENSED IN PENNSYLVANIA FOR REVIEW. MAXIMUM HANGER LOAD TO ROOF JOIST = 500# LIVE LOAD AND 250# DEAD LOAD

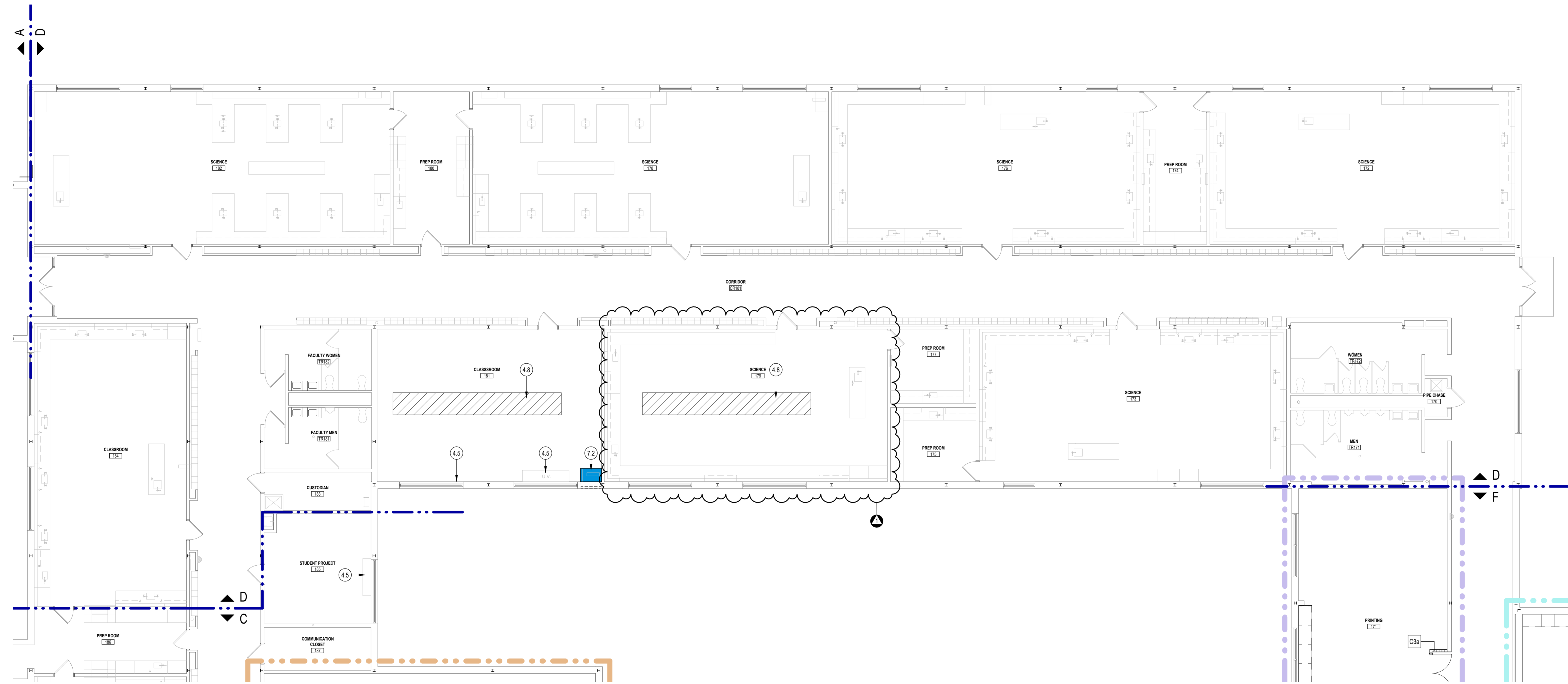
ROOF FRAMING PLAN - AREA F
1/8" = 1'-0"



- NOTES:**
1. GR-1: DENOTES 19-W-4 (1"x1/8") GALVANIZED STEEL GRATING.
 2. COORDINATE EXACT SIZE AND LOCATION OF MECHANICAL UNIT WITH MECHANICAL EQUIPMENT SUPPLIER.
 3. L5x3x3/8 LLV W/ 3/4" ADHESIVE ANCHORS AT 2'-0" SPACING AND 8" FROM ENDS (ANCHOR MATERIAL: A36 ROD) 5 3/4" EMBEDMENT IN GROUTED CELLS.



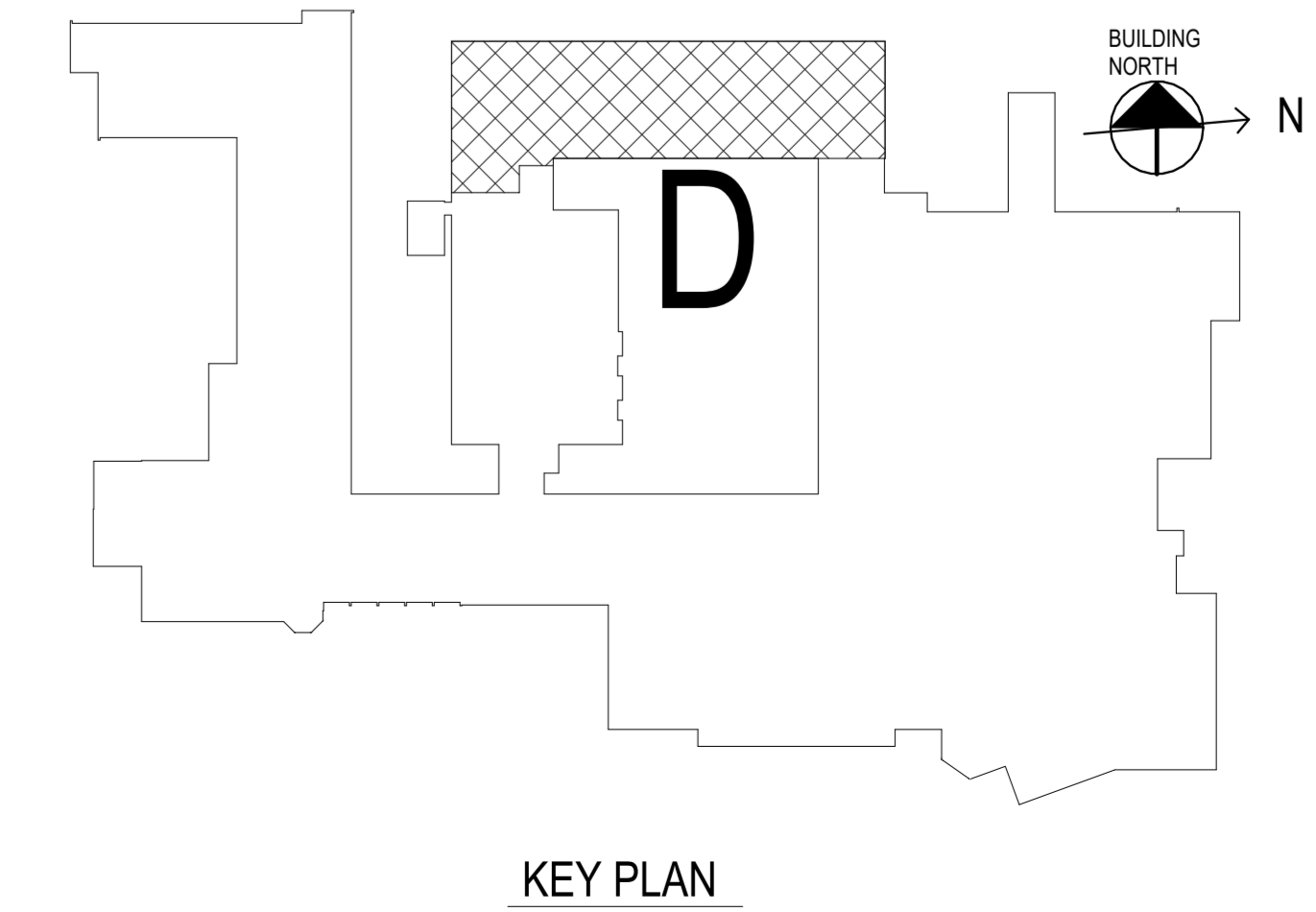
1 FIRST FLOOR PLAN - AREA 'D'
A104 1/8" = 1'-0"



| CONSTRUCTION NOTES | |
|--------------------|--|
| NUM | DESCRIPTION |
| 1.1 | NEW CONCRETE CURB AND SIDEWALK TO MATCH EXISTING ADJACENT CONCRETE WITH TYPE AND FINISH. THIS SECTION SHALL SLOPE FROM EXISTING PARKING LOT GRADE TO NEW ADJACENT SECTION AT 1" PER 12' MAX. |
| 1.2 | NEW CONCRETE CURB AND SIDEWALK TO MATCH EXISTING ADJACENT CONCRETE WITH TYPE AND FINISH. THIS SECTION SHALL BE LEVEL WITH INTERIOR FLOOR SURFACE OF RECEIVING LOT AND SHALL SLOPE AWAY FROM THE BUILDING FOR DRAINAGE PURPOSES. |
| 1.3A | CLEAR JOINTS AND INTERFACES BETWEEN SLAB AND ADJACENT MATERIALS TO A MINIMUM DEPTH OF 4". FILL VOIDS WITH SEALANT AS SPECIFIED. |
| 1.3B | ROUTE EXISTING CRACKS, NEW AND PREVIOUSLY TREATED, TO A MIN 3/8" WIDE X 3/4" DEEP SEAL WITH EXTERIOR TRAFFICABLE SEALANT. COORDINATE SEALANT COMPATIBILITY WITH DECK WATERPROOFING. |
| 1.3C | ROUTE AND CLEAN EXISTING JOINTS BETWEEN CONCRETE SLAB SECTIONS TO A MIN 3/8" WIDE X 3/4" DEEP SEAL WITH EXTERIOR TRAFFICABLE SEALANT. COORDINATE SEALANT COMPATIBILITY WITH DECK WATERPROOFING. |
| 1.3D | PATCH OPENING IN CONCRETE SLAB. COORD WITH NEW WORK ASSOCIATED WITH NEW IN-FLOOR ACCESS HATCH AND WATERPROOFING. SEE STRUCTURAL DRAWINGS. |
| 1.3E | PROVIDE NEW IN-FLOOR HATCH AS SPECIFIED. COORDINATE WITH CONCRETE PATCH AND WATERPROOFING WORK. SEE PLUMBING DRAWINGS FOR DRAIN CONNECTION. |
| 1.4 | NEW STEEL BOLLARD, SEE STRUCT DWGS. |
| 1.5 | NEW CHAIN LINK FENCE. HEIGHT TO MATCH EXISTING. SEE DRAWING ASSOCIATED FOR DETAILS AND COORDINATE WITH SLAB DETAILS AS OUTLINED ON STRUCTURAL DRAWINGS. |
| 3.1 | PATCH AND LEVEL FLOOR IN THIS AREA AS REQUIRED FOR NEW FLOOR FINISH. SEE SPECIFICATIONS FOR LEVELING MATERIAL OPTIONS. |
| 3.2 | PATCH AND REPAIR WALL AS NECESSARY AFTER RAISED SLAB DEMOLITION AND PREPARE FOR NEW FINISHES AS SCHEDULED. |
| 3.3 | BUILD WALL ATOP EXISTING WALL CONSTRUCTION TO EXTEND GWB TO DECK ABOVE. |
| 3.4 | EXTENTS OF EXISTING PIPE TUNNEL CAP BELOW EXISTING STAGE CONSTRUCTION. SEE STRUCTURAL DRAWINGS FOR INFORMATION REGARDING NEW CONCRETE SLABS BEING INSTALLED ADJACENT TO THIS SLAB. |
| 3.5 | EXTENTS OF GEOTEXTILE AND CONCRETE SLAB INFILL. |
| 3.6 | AREA OF STAGE FLOORING APPLICATION (2,400 S.F.). SEE SPECIFICATIONS FOR MANUFACTURER'S INSTALLATION REQUIREMENTS. |
| 3.7 | RELOCATE EXISTING LADDER TO THIS LOCATION. MODIFY EXISTING LADDER AND MEZZANINE PLATFORM AS REQD. SEE DETAILS ON A310. |
| 3.8 | MODIFY EXISTING STAGE EDGE TO ELIMINATE VERTICAL LIP. SEE DETAILS ON A310. |
| 4.1 | PAINT COLUMN TO MATCH NEW WALL PAINT. |
| 4.2 | AREA SHALL RECEIVE QT-1 AND QT-2 IN A CHECKERED PATTERN TO DISCERN THE PATH OF EGRESS. SEE A832. |
| 4.3 | PATCH TOP OF GNB COLUMN SURROUND AS REQUIRED AFTER SOFFIT DEMOLITION. PREPARE TO RECEIVE NEW BLACK CERAMIC TILE TO MATCH EXISTING. TILING SHALL OCCUR ON ALL FOUR SIDES OF THE COLUMN SURROUND FROM THE POINT OF EXISTING SOFFIT INTERFACE TO AN ELEVATION ABOVE THE EXISTING CEILING PLANE (APPROX 24 VERT INCHES). |
| 4.4 | RELOCATED FIRE EXTINGUISHER CABINET. |
| 4.5 | LOCATION OF EXISTING FLOOR MOUNTED MECHANICAL UNIT OR FIN TUBE TO BE REMOVED. INFILL INTERIOR AND EXTERIOR WALL VOIDS PER DETAILS. PATCH FLOOR AS REQUIRED WITH MATERIAL OUTLINED IN THE FINISH SCHEDULE. PAINT ENTIRE WALL WITH PROJECT'S ROOMS ACCENT COLOR AS NOTED ON FINISH SCHEDULE. |
| 4.6 | LOCATION OF EXISTING FLOOR MOUNTED MECHANICAL UNIT TO BE REPLACED. PATCH FLOOR AS REQUIRED WITH MATERIAL AS OUTLINED IN FINISH SCHEDULE. PAINT ENTIRE WALL WITH PROJECT'S ROOMS ACCENT COLOR AS NOTED ON FINISH SCHEDULE. |
| 4.7 | RELOCATED WOOD PLANK (BUTCHER BLOCK) COUNTERTOP ON NEW CABINETS. SEE DEMOLITION PLAN FOR ORIGINAL LOCATION. PROVIDE NEW 1" X 4" WOOD BACKSPLASH TO MATCH WOOD SPECIES OF COUNTERTOP. COUNTERTOPS SHALL RECEIVE AN EPOXY TREATMENT TO FILL ANY GAPS BETWEEN THE EXISTING PLANKS. THE COUNTERTOPS SHALL THEN BE PLANED AND SANDED A MINIMAL AMOUNT TO PRODUCE A FLAT, FLUSH, UNFINISHED SURFACE. |
| 4.8 | PATCH VCT AS REQUIRED WITH MATERIAL OUTLINED IN THE FINISH SCHEDULE. SEE PLUMBING DRAWINGS. VERIFY EXTENTS IN FIELD. |
| 7.2 | NEW VERTICAL UNIT VENTILATOR LOCATION. SEE MECH DRAWINGS. SEE ARCH DETAILS PERTAINING TO WALL PENETRATIONS. |

CLASSIFICATION OF WORK

- EXISTING BUILDING - LIMITED WORK
EXTENTS OF BUILDING FIRST FLOOR.
LIMITED WORK AS NOTED
- BASE BID
INCLUDES ADDITIONS AND RENOVATIONS
- ALTERNATE BID
GC-01 - CUSTODIAL RECEIVING
- ALTERNATE BID
GC-02 - LIBRARY AREA
- ALTERNATE BID
GC-03, GC-03A - VISUAL ARTS
- ALTERNATE BID
GC-04, GC-04A - ART, CERAMICS, TECH ED
- ALTERNATE BID
GC-05 - WEIGHT TRAINING
- ALTERNATE BID
GC-06 - LGI
- ALTERNATE BID
GC-07 - AUDITORIUM

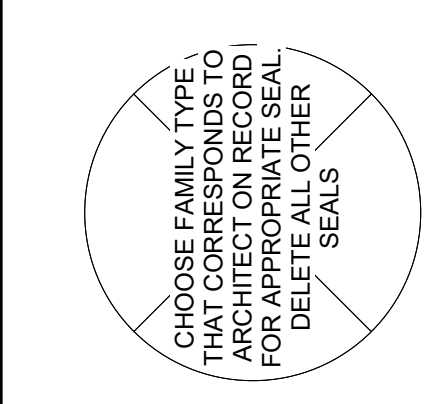


KEY PLAN



REVISIONS
1 02/29/2024 ADDENDUM 1
BID SET 02/19/2024

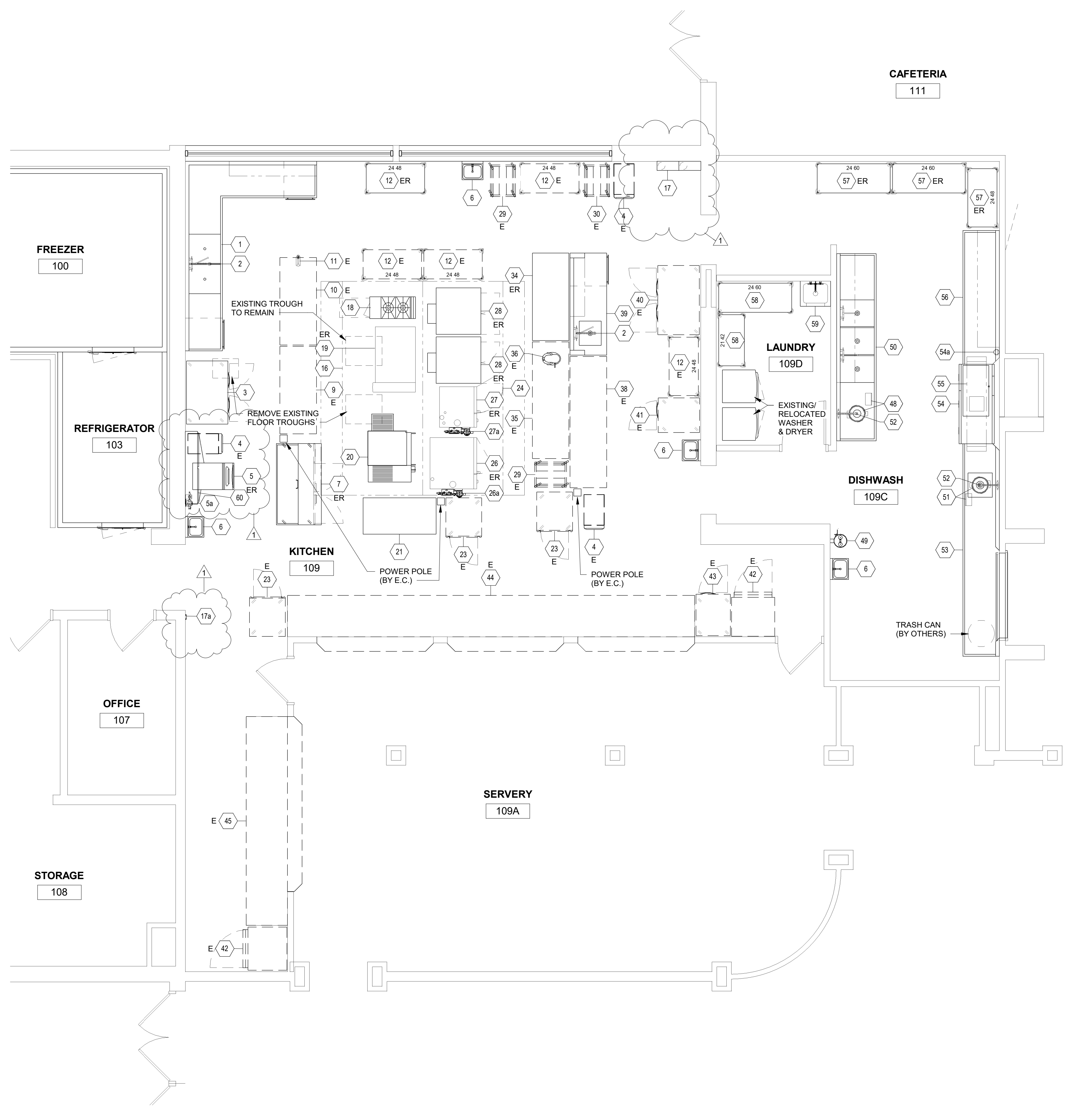
HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA 'D'
A104
Proj No. 23-S43-01
Issue Date 02/19/2024
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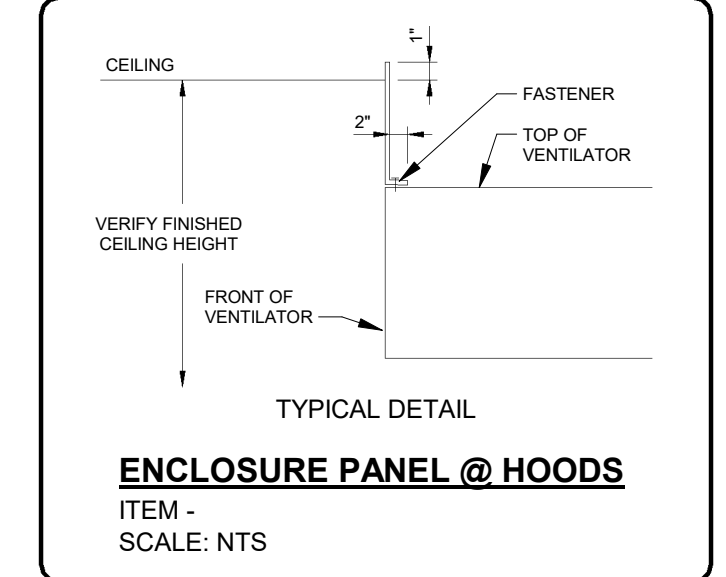
REVISIONS
1 - 2/20/24
ADDENDUM 1

FOODSERVICE EQUIPMENT SCHEDULE

| MK. | QTY | DESCRIPTION | ELECTRICAL | | | | | WATER | | WASTE | | GAS | | STEAM | | | | | REMARKS | MK. | | |
|-----|-----|--|------------|----------|-----|-------|-------|--------|------|--------|--------|--------|----------|-------|-------|------|--------|---|--|--|---|----|
| | | | FL AMPS | KW | HP | VOLTS | PHASE | DIRECT | PLUG | COLD | HOT | DIRECT | INDIRECT | SIZE | MBTUH | LBHR | PSIG | INLET | | | RETURN | |
| 1 | 1 | 2-BOWL PREP SINK W/ OVERSHELF | | | | | | 1/2" | 1/2" | 2@2" | | | | | | | | | * DO NOT MAINFOLD DRAINS | 1 | | |
| 2 | 2 | PRE-RINSE SPRAY ASSEMBLY | | | | | | | | | | | | | | | | | | 2 | | |
| 3 | 1 | 2-SECTION REACH-IN REFRIGERATOR | 8.1 | | 1/3 | 120 | 1 | X | | | | | | | | | | | | 3 | | |
| 4 | 3 | UTILITY CART | | | | | | | | | | | | | | | | | | 4 | | |
| 5 | 1 | ICEMAKER W/ BIN | 15.0 | | | 120 | 1 | X | 1/4" | | | | | | | | 2@3/4" | * INTERPIPE THROUGH WATER FILTER, EXISTING/RELOCATED * INTERPIPE TO SUPPLY ON ITEM 5 | 5 | | | |
| 5a | 1 | WATER FILTER | | | | | | | | | | | | | | | | | 5a | | | |
| 6 | 4 | HAND SINK | | | | | | | | 1-1/2" | | | | | | | | | 6 | | | |
| 7 | 1 | PREP TOP REFRIGERATOR | 4.5 | | | 120 | 1 | X | | | | | | | | | | | 7 | | | |
| 8 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | 8 | | | |
| 9 | 1 | WORK TABLE | | | | | | | | | | | | | | | | | 9 | | | |
| 10 | 1 | WORK TABLE | | | | | | | | | | | | | | | | | 10 | | | |
| 11 | 1 | CAN OPENER | | | | | | | | | | | | | | | | | 11 | | | |
| 12 | 5 | SHELVING | | | | | | | | | | | | | | | | | 12 | | | |
| 13 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | 13 | | | |
| 14 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | 14 | | | |
| 15 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | 15 | | | |
| 16 | 1 | TYPE 1 HOOD | 15.0* | | | 120 | 1 | X | | | | | | | | | | | * INTERWIRED FROM ITEM 60 EXHAUST 4,107 CFM @ 1.0" S.P. | 16 | | |
| 17 | 1 | FIRE SUPPRESSION SYSTEM | 6.0 | | | 120 | 1 | X | | | | | | | | | | | | 17 | | |
| 17a | 1 | RECESSED PULL STATION | | | | | | | | | | | | | | | | | | 17a | | |
| 18 | 1 | 2-BURNER RANGE W/ OVEN | 0.1 | | | 120 | 1 | X | | | | 3/4" | 60 | | | | | | * VIA QUICK GAS DISCONNECT | 18 | | |
| 19 | 1 | 40 GAL. TILT SKILLET | 125.0 | 34.0 | | 208 | 3 | X | 1/2" | 1/2" | | 2" | | | | | | | VERIFY ALL REQUIREMENTS OF EXISTING UNIT | 19 | | |
| 20 | 1 | DOUBLE DECK CONVEYOR OVEN | 7.0 | | | 120 | 1 | X | | | | 3/4" | 40 | | | | | | * VIA QUICK GAS DISCONNECT | 20 | | |
| 21 | 1 | WORK TABLE | 7.0 | | | 120 | 1 | X | | | | 3/4" | 40 | | | | | | * VIA QUICK GAS DISCONNECT | 21 | | |
| 22 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | 22 | | |
| 23 | 3 | 1-SECTION REACH-IN HEATED CABINET | 11.7 | 1.4 | | 120 | 1 | X | | | | | | | | | | | | EXISTING (TO REMAIN) | 23 | |
| 24 | 1 | TYPE 1 HOOD | 15.0* | | | 120 | 1 | X | | | | | | | | | | | | * INTERWIRED FROM ITEM 60 EXHAUST 4,107 CFM @ 1.0" S.P. | 24 | |
| 25 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | 25 | | |
| 26 | 1 | FULL-SIZE COMBI OVEN | 15.0 | 1.5 | | 208 | 1 | X | 3/4" | | | 2" | 3/4" | 152 | | | | | | * E.C. TO REMOVE CONDENSATE OR TRAP LOCK, VERIFY ALL REQUIREMENTS OF EXISTING UNIT | 26 | |
| 26a | 1 | WATER FILTER | | | | | | | | | | | | | | | | | | * P.C. TO INTERPIPE TO FILTERED WATER SUPPLY ON ITEM 26 | 26a | |
| 27 | 1 | HALF-SIZE COMBI OVEN | 15.0 | 0.9 | | 120 | 1 | X | 3/4" | | | 2" | 3/4" | 83.5 | | | | | | * E.C. TO REMOVE CONDENSATE OR TRAP LOCK, VERIFY ALL REQUIREMENTS OF EXISTING UNIT | 27 | |
| 27a | 1 | WATER FILTER | | | | | | | | | | | | | | | | | | * P.C. TO INTERPIPE TO FILTERED WATER SUPPLY ON ITEM 27 | 27a | |
| 28 | 2 | DOUBLE DECK CONVECTION OVEN - TOP DECK | 6.0 | | | 120 | 1 | X | | | | 3/4" | 55 | | | | | | | * VIA GAS QUICK DISCONNECT | 28 | |
| | | DOUBLE DECK CONVECTION OVEN - BOTTOM DECK | 6.0 | | | 120 | 1 | X | | | | 3/4" | 55 | | | | | | | VERIFY ALL REQUIREMENTS OF EXISTING UNIT | 29 | |
| 29 | 2 | ROLL-IN PAN RACK | | | | | | | | | | | | | | | | | | EXISTING (TO REMAIN) | 29 | |
| 30 | 1 | MOBILE RACK | | | | | | | | | | | | | | | | | | EXISTING (TO REMAIN) | 30 | |
| 31 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | | 31 | |
| 32 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | | 32 | |
| 33 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | | 33 | |
| 34 | 1 | WORK TABLE | | | | | | | | | | | | | | | | | | EXISTING/RELOCATED | 34 | |
| 35 | 1 | WORK TABLE | | | | | | | | | | | | | | | | | | EXISTING (TO REMAIN) | 35 | |
| 36 | 1 | 5 QT. MIXER | 10.0 | | | 120 | 1 | X | | | | | | | | | | | | EXISTING (TO REMAIN) | 36 | |
| 37 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | | 37 | |
| 38 | 1 | WORK TABLE | | | | | | | | | | | | | | | | | | EXISTING (TO REMAIN) | 38 | |
| 39 | 1 | WORK TABLE W/ SINK | | | | | | | | | 2" | | | | | | | | | | 39 | |
| | | 1 FAUCET | | | | | | | | 1/2" | 1/2" | | | | | | | | | | 39 | |
| 40 | 1 | CONVENIENCE OUTLET | 20.0* | | | 120 | 1 | X | | | | | | | | | | | | * 20.0 AMP CIRCUIT, NOT FL AMPS | 40 | |
| 41 | 1 | 2-SECTION REACH-IN REFRIGERATOR | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | EXISTING (TO REMAIN) | 41 | |
| 42 | 1 | 1-SECTION REACH-IN REFRIGERATOR | 5.0 | | | 120 | 1 | X | | | | | | | | | | | | EXISTING (TO REMAIN) | 42 | |
| 43 | 2 | 1-SECTION ROLL-IN REFRIGERATOR | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | EXISTING (TO REMAIN) | 43 | |
| 44 | 1 | 1-SECTION REACH-IN REFRIGERATOR | 10.0 | | | 120 | 1 | X | | | | | | | | | | | | EXISTING (TO REMAIN) | 44 | |
| 44 | 1 | SERVING COUNTER | | | | | | | | | | | | | | | | | | EXISTING (TO REMAIN) | 44 | |
| 45 | 1 | SERVING COUNTER | | | | | | | | | | | | | | | | | | EXISTING (TO REMAIN) | 45 | |
| 46 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | | 46 | |
| 47 | - | - SPARE NUMBER - | | | | | | | | | | | | | | | | | | | 47 | |
| 48 | 1 | 3-HP DISPOSER W/ CONTROL | 6.0 | | 3 | 208 | 3 | X | 1/2" | | 2" | | | | | | | | | | 48 | |
| 49 | 1 | EYE WASH STATION | | | | | | | 1/2" | 1/2" | 1-1/2" | | | | | | | | | | 49 | |
| 50 | 1 | 3-BOWL POT & PAN SINK W/ OVERSHELF & POT HOOKS | | | | | | | | | | 3@2" | | | | | | | | * P.C. TO INTERPIPE THRU/GREASE INCEPTOR IF REQUIRED - DO NOT MAINFOLD DRAINS | 50 | |
| | | 1 FAUCET | | | | | | | | 1/2" | 1/2" | | | | | | | | | | 50 | |
| 51 | 1 | 3-HP DISPOSER W/ CONTROL | 6.0 | | 3 | 208 | 3 | X | 1/2" | | 2" | | | | | | | | | | 51 | |
| 52 | 2 | PRE-RINSE SPRAY ASSEMBLY | | | | | | | 1/2" | 1/2" | | | | | | | | | | | 52 | |
| 53 | 1 | SOILED DISHWASHABLE W/ PRE-RINSE SINK | | | | | | | 1/2" | 1/2" | | | | | | | | | | | 53 | |
| 54 | 1 | 66" CONVEYOR DISHMACHINE | 144.5 | 16.2,2.2 | | 208 | 3 | X | | | | 3/4" | | | | | | | | * INTERPLUMB THRU WATER TEMP. KIT/GREASE INCEPTOR | 54 | |
| | | 1 BOOSTER HEATER - POWER FROM DISHMACHINE | | | | | | | | | | 3/4" | | | | | | | | * 110" MIN., INTERPIPE THRU ITEM 54a | 54 | |
| | | 1 DETERGENT DISPENSER | 20.0* | | | 120 | 1 | X | | | | | | | | | | | | BY OWNER, *20.0 AMP CIRCUIT REQUIRED, NOT FL AMPS | 54 | |
| | | 1 DRAIN WATER TEMPERING KIT | 20.0* | | | 120 | 1 | X | 3/4" | | | 3/4" | | | | | | | | * 20.0 AMP CIRCUIT - INTERPLUMB TO WASTE ON DISHMACHINE | 54a | |
| 54a | 1 | WATER FILTER | | | | | | | | | | | | | | | | | | * INTERPIPE TO BOOSTER HEATER 600 CFM EXHAUST | 54a | |
| 55 | 1 | PANT LEG DUCT | | | | | | | | | | | | | | | | | | | 55 | |
| 56 | 1 | CLEAN DISHWASHABLE W/ OVERSHELF | | | | | | | | | | | | | | | | | | | 56 | |
| 57 | 3 | CLEAN POT & PAN SHELVING | | | | | | | | | | | | | | | | | | | 57 | |
| 58 | 2 | CHEMICAL SHELVING | | | | | | | | | | | | | | | | | | | EXISTING/RELOCATED | 58 |
| 59 | 1 | MOP SINK | | | | | | | | | 2" | | | | | | | | | | 59 | |
| 60 | 1 | VARIABLE VOLUME HOOD CONTROLS | 20.0* | | | 120 | 1 | X | | | | | | | | | | | | * 20.0 AMP CIRCUIT TO SYSTEM PROCESSOR | 60 | |
| | | 1 HOOD LIGHTS AND FANLIGHT CONTROLS | 20.0* | | | 120 | 1 | X | | | | | | | | | | | | * 20.0 AMP CIRCUIT FOR HOOD LIGHTS AND CONTROLS | 60 | |
| | | 1 EXHAUST FAN VFD | | | 5 | 208 | 3 | X | | | | | | | | | | | | | 60 | |
| | | 1 MAKE-UP AIR UNIT VFD CONTROL | | | | | | | | | | | | | | | | | | | LOW VOLTAGE SPEED REFERENCE SIGNAL TO VFD | 60 |



IT IS THE RESPONSIBILITY OF THE FOOD SERVICE EQUIPMENT CONTRACTOR TO RELOCATE ALL EXISTING REUSED ITEMS. THE FOOD SERVICE EQUIPMENT CONTRACTOR MUST MARK ALL ITEMS (EXISTING/RELOCATED AND EXISTING/REMAIN) THAT WILL REQUIRE DISCONNECTION FROM THE UTILITIES. ELECTRICAL, PLUMBING, AND HVAC CONTRACTORS WILL DISCONNECT THE FOOD SERVICE EQUIPMENT FROM THE UTILITIES. THE FOOD SERVICE EQUIPMENT CONTRACTOR SHALL THEN MOVE THE EXISTING/REUSED AND EXISTING REMAIN EQUIPMENT TO A LOCATION IN THE SCHOOL AS DIRECTED BY THE SCHOOL DISTRICT AS WELL AS PROTECT THE EQUIPMENT UNTIL TIME OF INSTALLATION. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS TO THEN RELOCATE THESE ITEMS TO THEIR FINAL POSITION AND MAKE THEM READY FOR CONNECTION TO THE UTILITIES BY THE VARIOUS TRADES.



Kitchen Hoops
Type 1 and Type 2 hoods as identified on the food service equipment drawings. The FSEC will furnish and install the hoods. The General/Mechanical/Plumbing contractor will be responsible for furnishing and installing all duct work and fans related to these Type 1 and Type 2 hoods.

Interpipe Connections
Type 1 and Type 2 hoods identified on the food service equipment drawings will be furnished with either constant volume or variable controls. The General/Mechanical/Plumbing Contractor must interconnect these controls between the control system components, hoods, and any required service wall assemblies. Hoods with constant volume controls and remote wall mounted fan/light controls shall not be furnished with weather controls furnished and installed by Electrical Contractor.

Kitchen Hoop Fire Suppression System
Kitchen Hoop Fire Suppression as indicated on the food service equipment drawings will be furnished and installed by the food service equipment contractor. The General/Mechanical/Plumbing Contractor must interconnect between the system and any building alarm systems. The food service equipment contractor will provide a mechanical gas valve for each fire suppression system. General/Plumbing Contractor will install the valve. The Aloud system pull stations are to be recessed in the walls. The General/Electrical Contractor will need to provide concealed conduit in the walls terminated in drop boxes for the hood pull stations. Refer to food service drawings for additional details and information.

Walk-in Cooler/Freezer
The food service equipment contractor will be responsible for furnishing and installing the walk-in coolers and freezers as identified on the food service drawings. Light fixtures for these units will be provided by the food service equipment contractor and installed by the General/Electrical contractor. Each walk-in compartment will be provided with a factory mounted light switch, door heater, and heated vent port. The General/Electrical contractor will be responsible for wiring and interconnecting the light switches, lights, heated vent port, and door heaters as well as the sealing of all penetrations made for these connections.

Refrigeration System for Walk-in
The General/Mechanical/Plumbing contractor will provide and install the walk-in refrigeration systems as identified on the food service drawings. The General/Mechanical/Plumbing Contractor will be responsible for furnishing and installing the refrigeration system and make all required penetrations into the building and within the building for refrigerant piping. The work to be completed with the building roofing system or in a weather certified panel shall be installed on grade. The General/Electrical Contractor will need to furnish and install required electrical connections to the refrigeration components and any existing refrigeration piping and electrical wiring for specific details on wiring and location of systems. The food service equipment contractor will be responsible for furnishing and installing the required refrigeration line piping, coordinating routing through the building with all trades, and furnishing and installing the refrigeration coil drain lines.

Gas and Water Quick Disconnects
Gas and water quick disconnects will be furnished by the food service contractor unless specified in the Division 11 specifications for specific pieces of food service equipment. The kits will need assembly by the General/Plumbing Contractor. The General/Plumbing Contractor will be responsible for furnishing and installing any necessary adapters to make the final connection to the building rough-in and food service equipment connections.

Floor Troughs
Floor troughs indicated on the food service equipment drawings and Division 11 Specifications will be furnished by the food service equipment contractor. Troughs will be delivered directly to the General/Plumbing contractor for installation.

Drainage
The food service equipment contractor will be responsible for obtaining all required permits for installation of the specific equipment. This may include but not be limited to permits associated with food fire suppression systems, installation of hoods, refrigeration system installations, and equipment of health. All fees associated with obtaining these permits is the responsibility of the food service equipment contractor.

Site Access
The food service equipment contractor will be responsible for developing a site access plan determining the access route for installing equipment and the maximum size of custom fabricated equipment, hoods, and walk-ins.

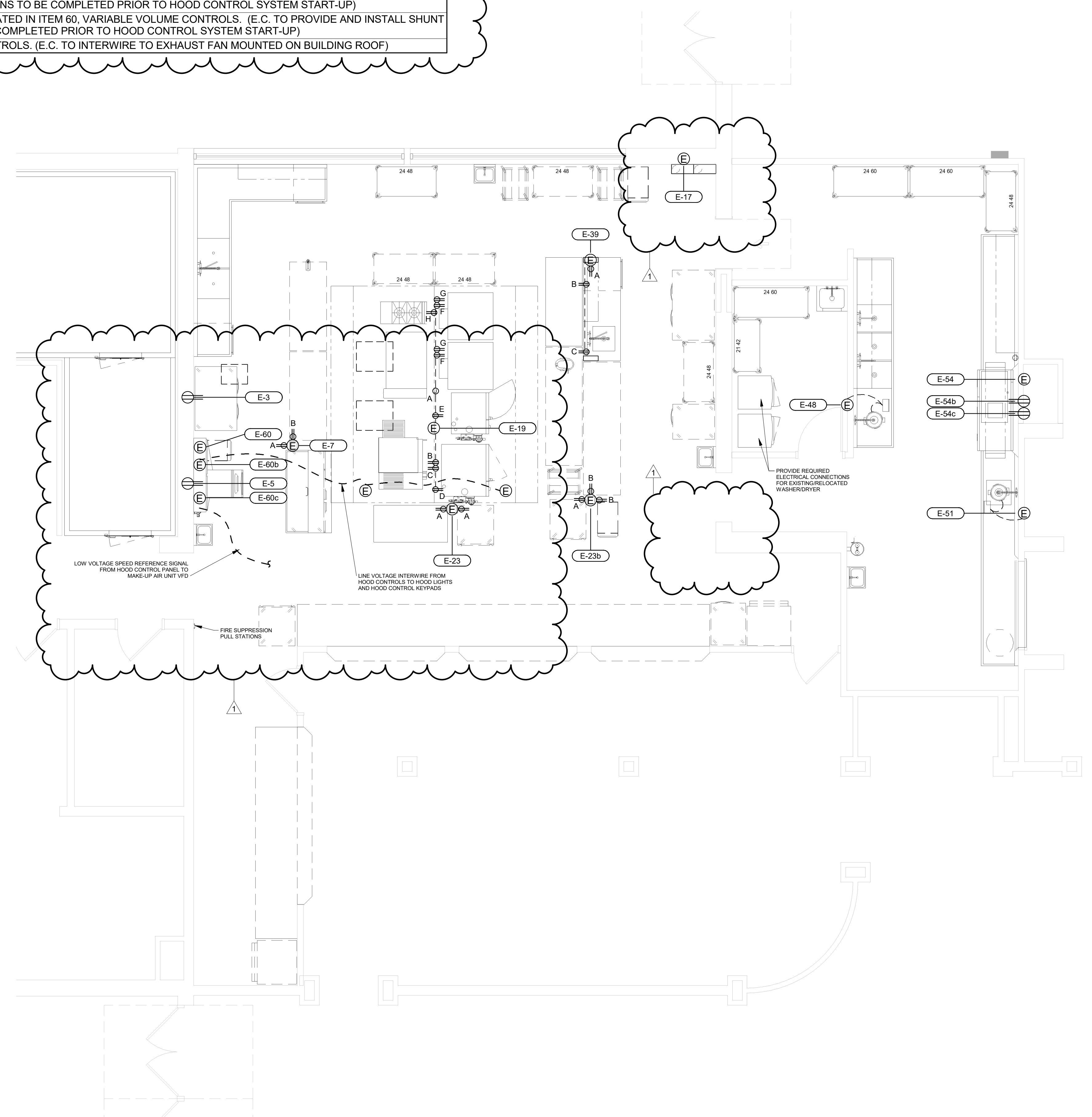
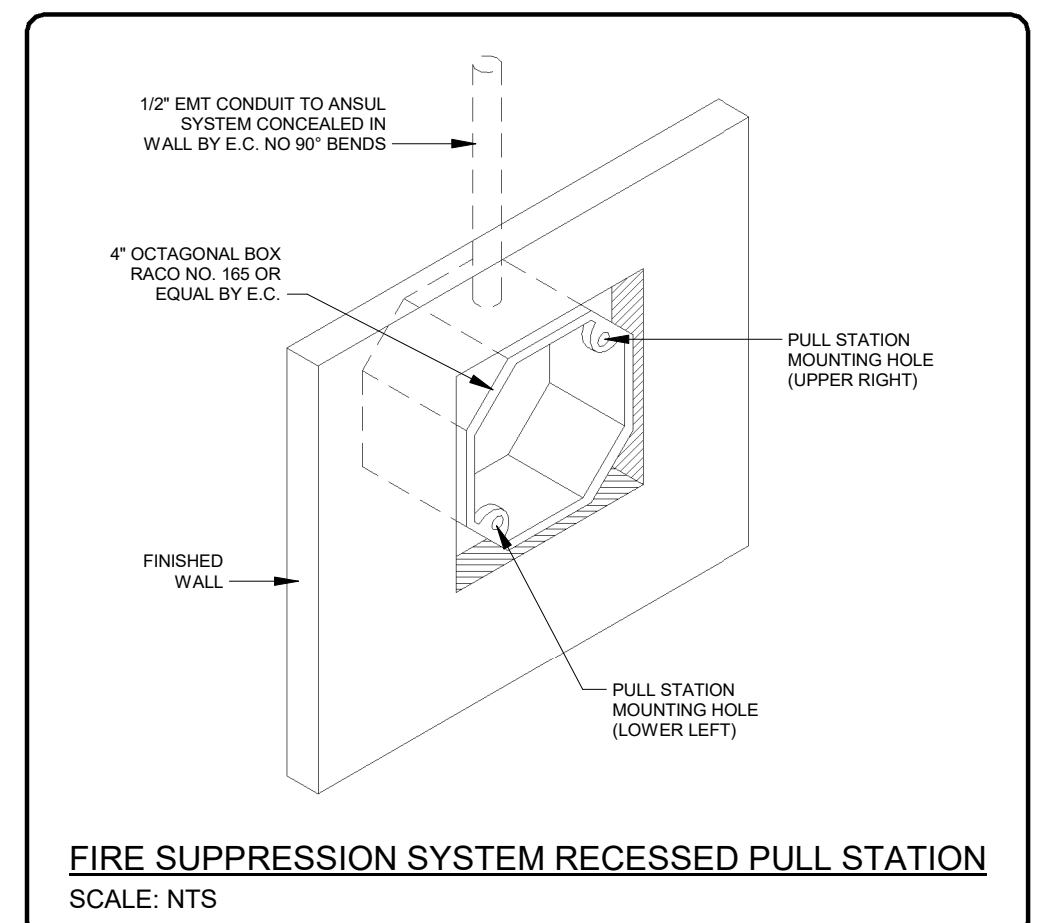
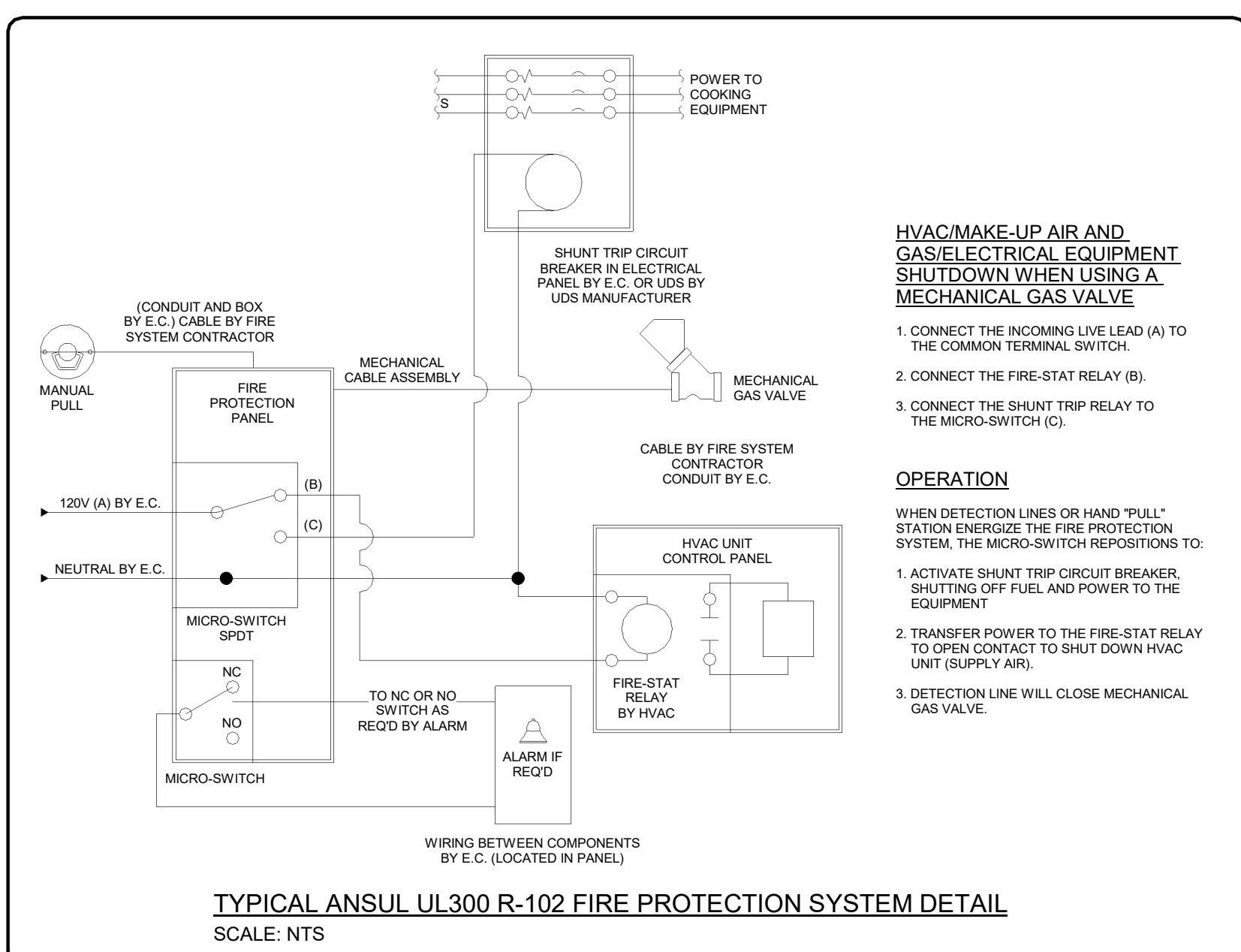
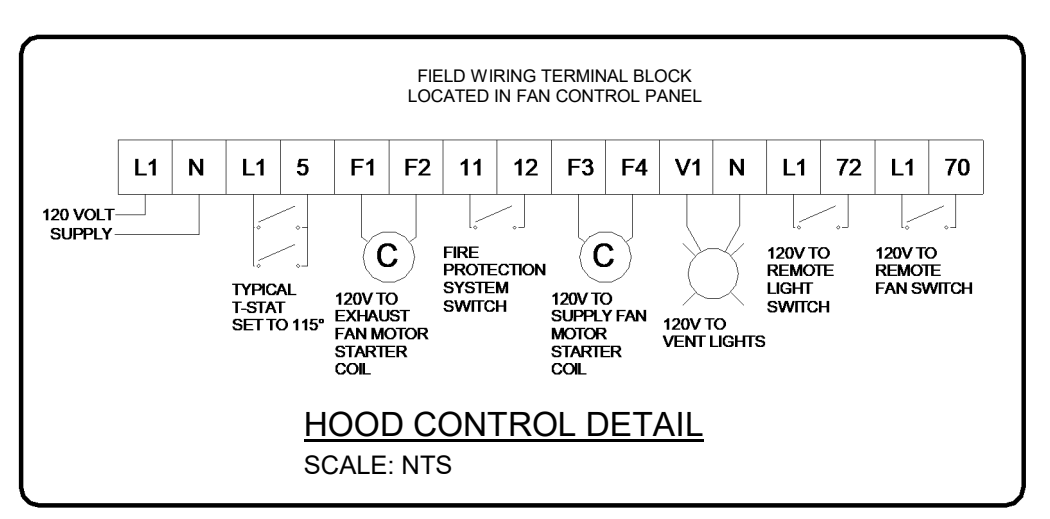
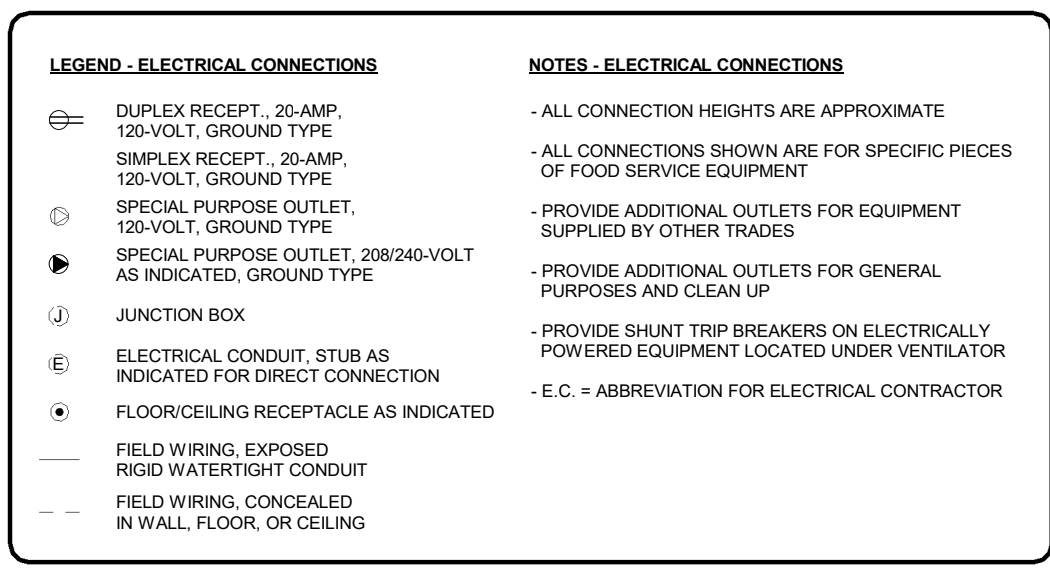
Submittals/Documentation
Refer to the Division 11 Food Service Equipment Specifications and the Food Service Equipment Product Data Book for additional information regarding equipment and scope of work.

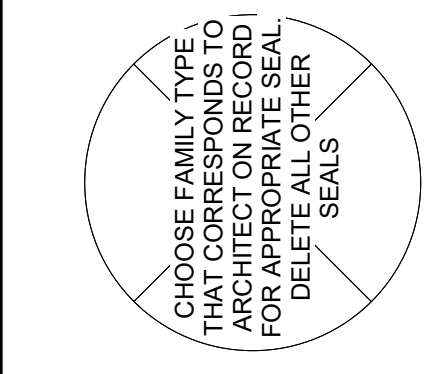
Equipment Installation/Commissioning
The General/Plumbing/Electrical/Mechanical contractors will be responsible for all rough-in and final connections to the food service equipment. The food service equipment contractor will be responsible for any rough-in or final utility connection work.

Scope of Work Matrix for Kitchen Equipment
(GENERAL NOTES - SOME ITEMS MAY NOT BE APPLICABLE TO THIS SPECIFIC PROJECT)

ELECTRICAL CONNECTION SCHEDULE

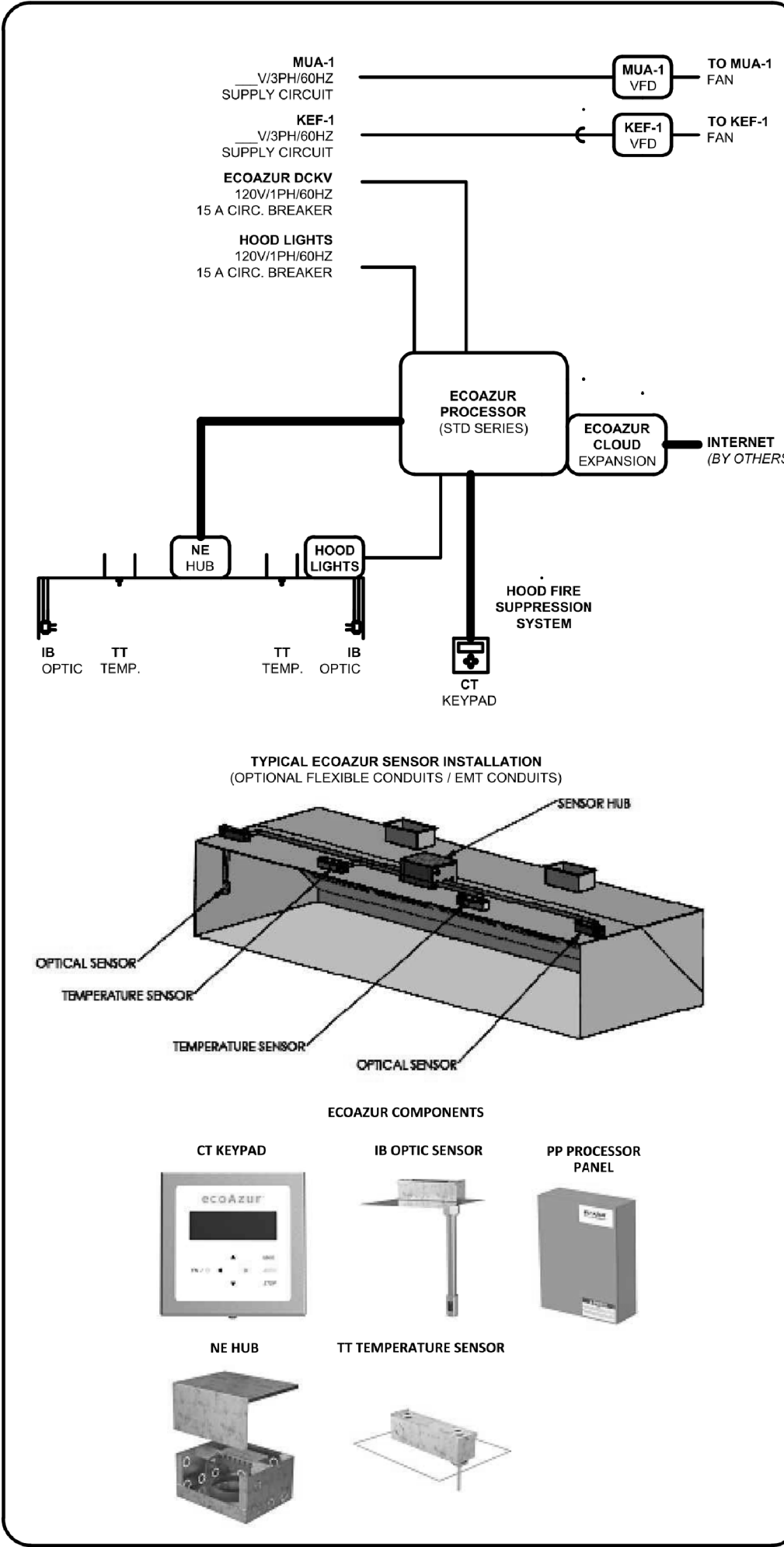
| | |
|-------|--|
| E-3 | 120-V, 1-PH SERVICE, 1/3-HP, 8.1 FL AMPS, ELECTRICAL OUTLET AT 7'-6"-AFF FOR SERVICE TO ITEM 3, 2-SECTION REACH-IN REFRIGERATOR, AT 7'-2"-AFF. |
| E-5 | 120-V, 1-PH SERVICE, 15.0 FL AMPS, ELECTRICAL OUTLET AT 6'-10"-AFF AND CONNECT AT ITEM 5, ICE MAKER W/BIN, AT 6'-6"-AFF. (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) |
| E-7 | 120-V, 1-PH SERVICE, 4.5 FL AMPS, ELECTRICAL OUTLET AT 1'-6"-AFF FOR SERVICE TO ITEM 7, PREP TOP REFRIGERATOR, AT 1'-0"-AFF. (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) |
| E-17 | 120-V, 1-PH SERVICE, 6.0 FL AMPS, STUB ABOVE CEILING AND CONNECT AT ITEM 17, FIRE SUPPRESSION SYSTEM. (VERIFY SERVICE REQUIREMENTS WITH FIRE SUPPRESSION SYSTEM SUPPLIER) (E.C. TO PROVIDE AND INSTALL CONCEALED CONDUIT (WITH NO BENDS) BETWEEN FIRE SUPPRESSION SYSTEM AND REMOTE RECESSED PULL STATION.) |
| E-19 | ELECTRICAL SERVICE TO STUB UP FROM FLOOR, ELECTRICAL ENGINEER TO COORDINATE THE PROPER VOLTAGE, PHASE & AMPS THAT IS REQUIRED FOR THE FOLLOWING: A. 208-V, 3-PH SERVICE, 34.0-KW, 125.0 FL AMPS, JUNCTION BOX FOR CONNECTION TO ITEM 19, 40 GAL. TILT SKILLET. (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) B. 120-V, 1-PH SERVICE, 7.0 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO BOTTOM DECK ITEM 20, DOUBLE DECK CONVEYOR OVEN. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) C. 120-V, 1-PH SERVICE, 7.0 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO TOP DECK ITEM 20, DOUBLE DECK CONVEYOR OVEN. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) D. 208-V, 1-PH SERVICE, 1.5-KW, 15.0 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO ITEM 26, FULL-SIZE COMBI OVEN. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) E. 120-V, 1-PH SERVICE, 0.9-KW, 15.0 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO ITEM 27, HALF-SIZE COMBI OVEN. (E.C. TO PROVIDE AND INSTALL CORD/PLUG OR TWISTLOCK AND SHUNT TRIP BREAKER) (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) F. 120-V, 1-PH SERVICE, 6.0 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO BOTTOM DECK ITEM 28, DOUBLE DECK CONVECTION OVEN. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) G. 120-V, 1-PH SERVICE, 6.0 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO TOP DECK ITEM 28, DOUBLE DECK CONVECTION OVEN. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) H. 120-V, 1-PH SERVICE, 0.1 FL AMPS, ELECTRICAL OUTLET FOR SERVICE TO TOP DECK ITEM 18, 2-BURNER RANGE W/ OVEN. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) |
| E-23 | 120-V, 1-PH SERVICE, STUB DOWN FROM CEILING THRU POWER POLE, FOR SERVICE TO THE FOLLOWING: (POWER POLE PROVIDED WITH EMPTY ELECTRICAL BOXES, ELECTRICAL CONTRACTOR TO PROVIDE ALL NECESSARY ELECTRICAL OUTLETS/COMPONENTS AND INTERWIRING FOR CONNECTION IN FIELD.) A. 120-V, 1-PH SERVICE, 1.4-KW, 11.7 FL AMPS, ELECTRICAL OUTLET MOUNTED ON POWER POLE AT 4'-0"-AFF FOR SERVICE TO ITEM 23, 1-SECTION REACH-IN HEATED CABINET. (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) B. 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL OUTLET MOUNTED ON POWER POLE AT 4'-0"-AFF FOR GENERAL PURPOSE USE. |
| E-23b | 120-V, 1-PH SERVICE, STUB DOWN FROM CEILING THRU POWER POLE, FOR SERVICE TO THE FOLLOWING: (POWER POLE PROVIDED WITH EMPTY ELECTRICAL BOXES, ELECTRICAL CONTRACTOR TO PROVIDE ALL NECESSARY ELECTRICAL OUTLETS/COMPONENTS AND INTERWIRING FOR CONNECTION IN FIELD.) A. 120-V, 1-PH SERVICE, 1.4-KW, 11.7 FL AMPS, ELECTRICAL OUTLET MOUNTED ON POWER POLE AT 4'-0"-AFF FOR SERVICE TO ITEM 23, 1-SECTION REACH-IN HEATED CABINET. (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) B. 2 @ 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL OUTLET MOUNTED ON POWER POLE AT 4'-0"-AFF FOR GENERAL PURPOSE USE. |
| E-39 | 120-V, 1-PH SERVICE, STUB DOWN FROM CEILING THRU S/S CHASE MOUNTED ON ITEM 39, WORK TABLE W/SINK, FOR SERVICE TO THE FOLLOWING: (COUNTER PROVIDED WITH EMPTY ELECTRICAL BOXES, ELECTRICAL CONTRACTOR TO PROVIDE ALL NECESSARY ELECTRICAL OUTLETS/COMPONENTS AND INTERWIRING FOR CONNECTION IN FIELD.) A. 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL OUTLET MOUNTED ON UTILITY CHASE AT 4'-0"-AFF FOR GENERAL PURPOSE USE. B. 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL OUTLET MOUNTED ON ITEM 34, WORK TABLE FOR GENERAL PURPOSE USE. C. 120-V, 1-PH SERVICE, 10.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL OUTLET MOUNTED ON ITEM 35, WORK TABLE FOR ITEM 36, 5 QT. MIXER. (E.C. TO VERIFY REQUIREMENTS OF EXISTING EQUIPMENT) |
| E-48 | 208-V, 3-PH SERVICE, 3-HP, 6.0 FL AMPS, STUB OUT WALL AT 1'-6"-AFF AND CONNECT TO CONTROL PANEL FOR ITEM 48, 3-HP DISPOSER, AT 1'-7"-AFF. (E.C. TO INTERWIRE BETWEEN DISPOSER & SOLENOID VALVE) |
| E-51 | 208-V, 3-PH SERVICE, 3-HP, 6.0 FL AMPS, STUB OUT WALL AT 1'-6"-AFF AND CONNECT TO CONTROL PANEL FOR ITEM 51, 3-HP DISPOSER, AT 1'-7"-AFF. (E.C. TO INTERWIRE BETWEEN DISPOSER & SOLENOID VALVE) |
| E-54 | 208-V, 3-PH SERVICE, 144.5 FL AMPS, STUB OUT WALL AT 5'-9"-AFF AND CONNECT TO INTERNAL BOOSTER HEATER ON ITEM 54, DISHMACHINE, AT 5'-4"-AFF. |
| E-54b | 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, STUB OUT WALL AT 1'-6"-AFF AND CONNECT TO DRAIN WATER TEMPERING KIT FOR ITEM 54, DISHMACHINE, AT 10"-AFF. |
| E-54c | 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, STUB OUT WALL AT 5'-0"-AFF FOR SERVICE TO VETERINARY DISPENSER FOR ITEM 54, DISHMACHINE, AT 5'-4"-AFF. (VERIFY REQUIREMENTS WITH VENDOR) |
| E-60 | 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL CONDUIT, STUB FROM CEILING AND CONNECT TO SYSTEM PROCESSOR LOCATED IN ITEM 60, VARIABLE VOLUME CONTROLS. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) (E.C. TO INTERWIRE THE LOW VOLTAGE SPEED REFERENCE SIGNALS FROM THE SYSTEM PROCESSOR TO THE MAKE-UP AIR UNIT VFD'S) (ALL LINE VOLTAGE AND LOW VOLTAGE CONNECTIONS TO BE COMPLETED PRIOR TO HOOD CONTROL SYSTEM START-UP) |
| E-60b | 120-V, 1-PH SERVICE, 20.0 AMP CIRCUIT, NOT FL AMPS, ELECTRICAL CONDUIT, STUB FROM CEILING AND CONNECT TO SYSTEM PROCESSOR LIGHT CONTROLLER CONNECTION LOCATED IN ITEM 60, VARIABLE VOLUME CONTROLS. (E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKER) (E.C. TO INTERWIRE TO LINE VOLTAGE LIGHT SUPPLY CONNECTION ON ITEMS 16 & 24, TYPE 1 HOOD) (ALL LINE VOLTAGE AND LOW VOLTAGE CONNECTIONS TO BE COMPLETED PRIOR TO HOOD CONTROL SYSTEM START-UP) |
| E-60c | 208-V, 3-PH SERVICE, ELECTRICAL SERVICE STUB FROM CEILING AND CONNECT TO EXHAUST FAN VFD LOCATED IN CONTROLS CABINET OF ITEM 60, VARIABLE VOLUME HOOD CONTROLS. (E.C. TO INTERWIRE TO EXHAUST FAN MOUNTED ON BUILDING ROOF) |



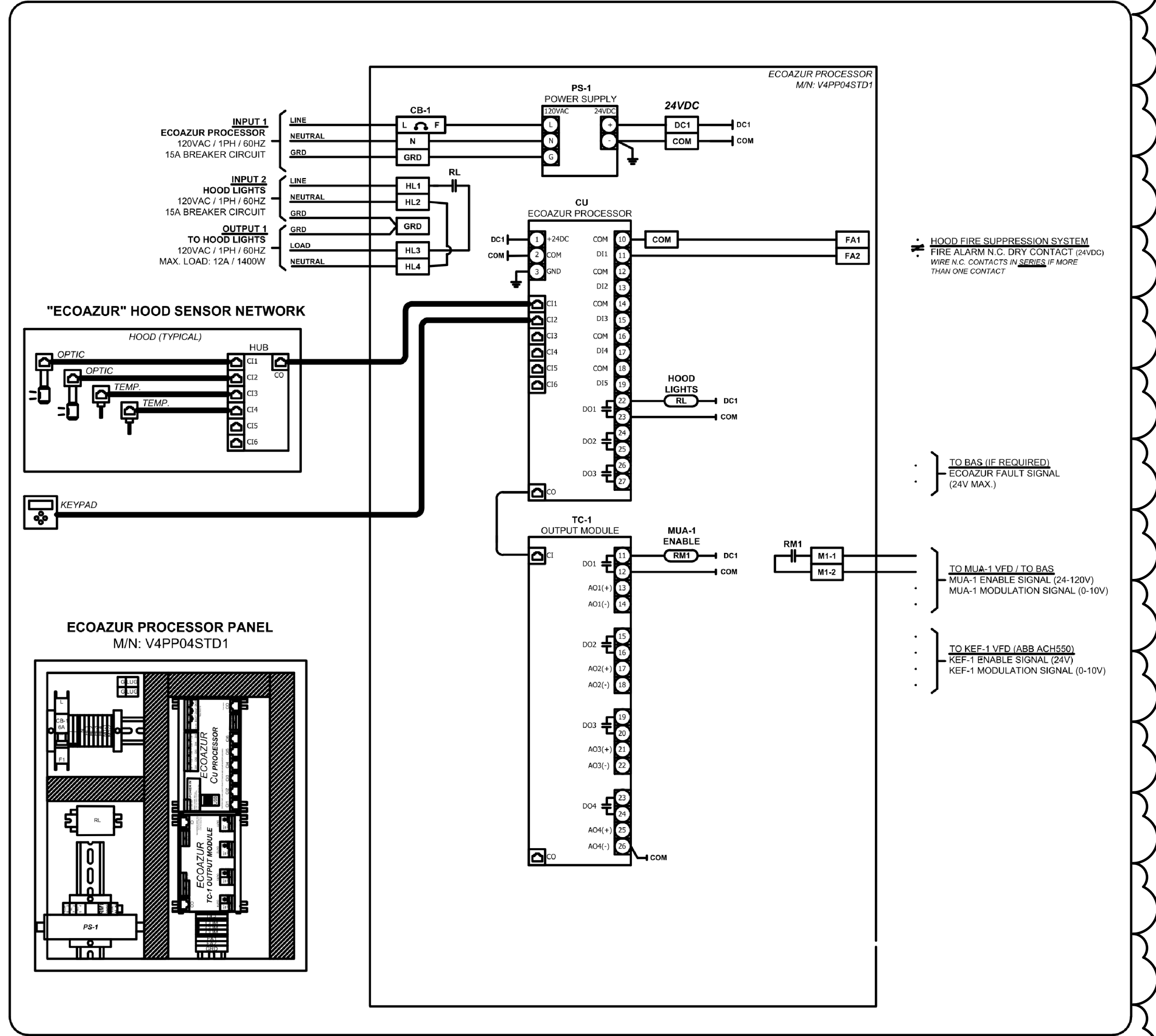


ECOAZUR STANDARD SERIES DCKV SYSTEM
TEMPERATURE - OPTICS - CLOUD ANALYTICS

SYSTEM OVERVIEW

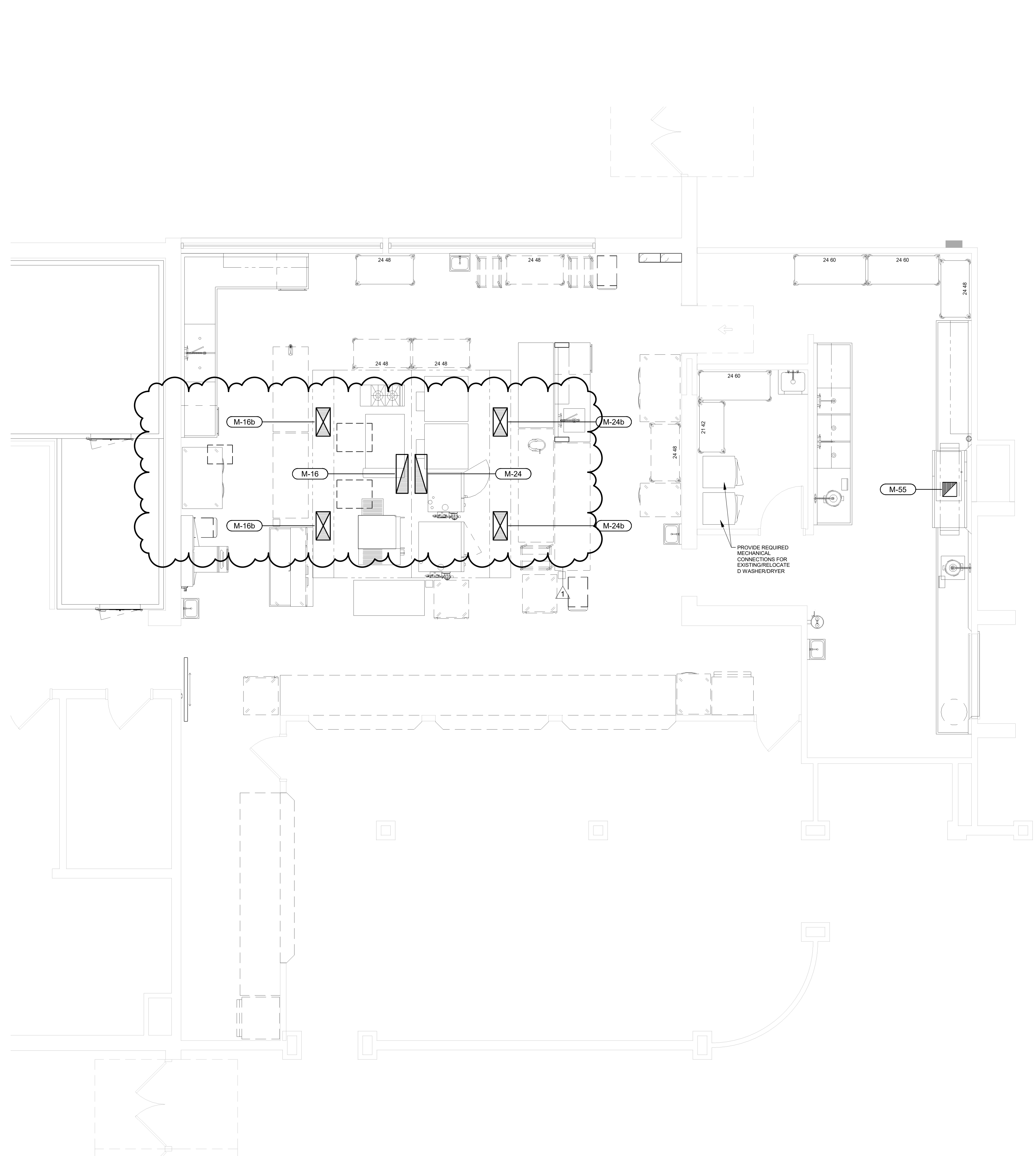


ELECTRICAL DIAGRAM

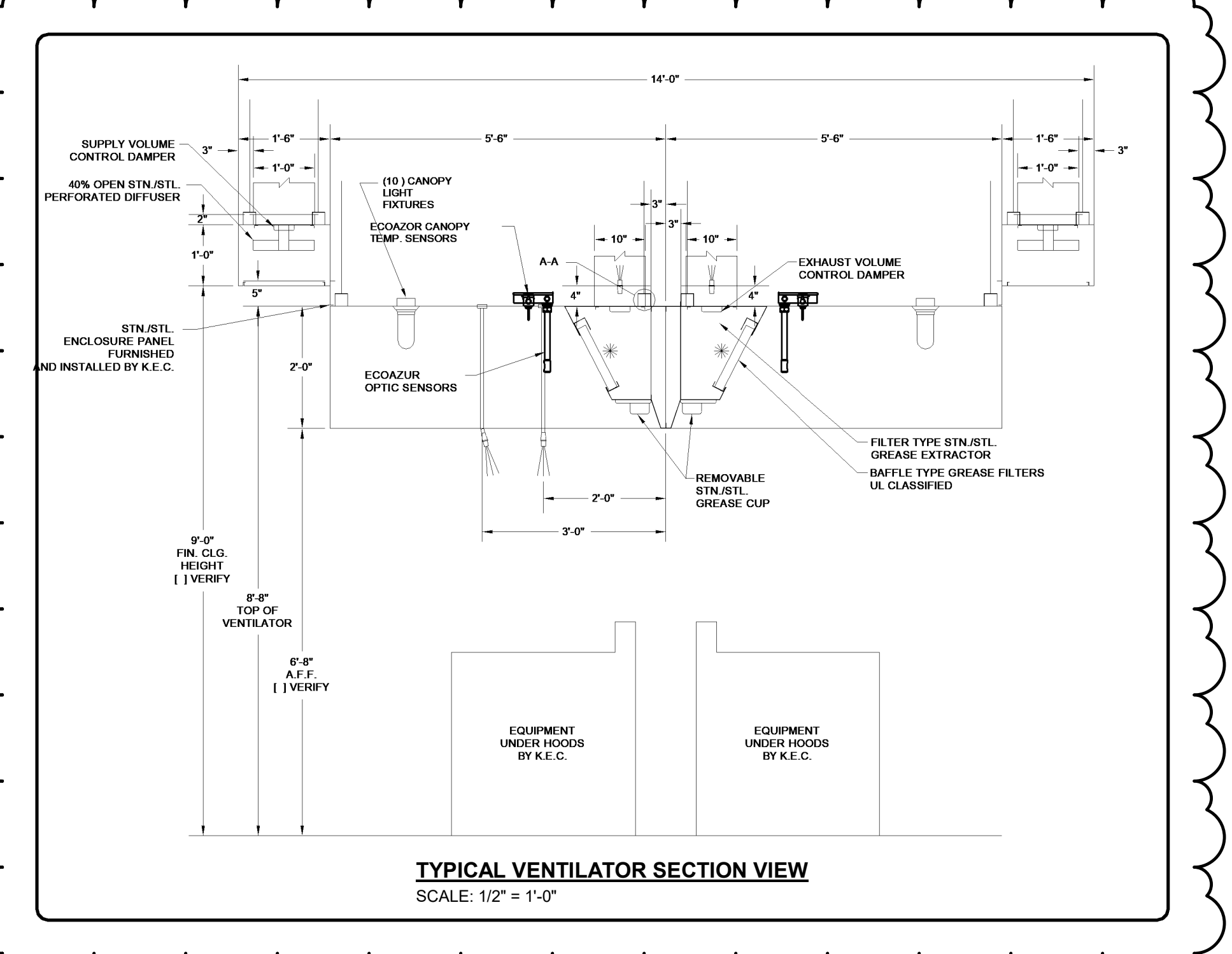


MECHANICAL CONNECTION SCHEDULE

| | |
|-------|--|
| M-16 | 10" X 33" EXHAUST DUCT, 4,107 CFM @ 1.0" S.P., STUB FROM CEILING AND CONNECT AT DUCT OPENING ON ITEM 16, TYPE I HOOD, AT 9'-0" AFF. (STATIC PRESSURE LISTED ABOVE IS THE STATIC PRESSURE AT THE DUCT ON THE TYPE I HOOD) |
| M-16b | 2 @ 12" X 24" SUPPLY DUCTS, 1,843 CFM EACH @ 1.0" S.P., 3,286 CFM TOTAL STUB FROM CEILING AND CONNECT AT DUCT OPENING ON ITEM 24, TYPE I HOOD, AT 14" ABOVE FINISHED CEILING. (STATIC PRESSURE LISTED ABOVE IS THE STATIC PRESSURE AT THE DUCT ON THE TYPE I HOOD) |
| M-24 | 10" X 33" EXHAUST DUCT, 4,107 CFM @ 1.0" S.P., STUB FROM CEILING AND CONNECT AT DUCT OPENING ON ITEM 24, TYPE I HOOD, AT 9'-0" AFF. (STATIC PRESSURE LISTED ABOVE IS THE STATIC PRESSURE AT THE DUCT ON THE TYPE I HOOD) |
| M-24b | 2 @ 12" X 24" SUPPLY DUCTS, 1,843 CFM EACH @ 1.0" S.P., 3,286 CFM TOTAL STUB FROM CEILING AND CONNECT AT DUCT OPENING ON ITEM 24, TYPE I HOOD, AT 14" ABOVE FINISHED CEILING. (STATIC PRESSURE LISTED ABOVE IS THE STATIC PRESSURE AT THE DUCT ON THE TYPE I HOOD) |
| M-55 | 12" X 12" EXHAUST DUCT, 600 CFM, STUB FROM CEILING AND CONNECT AT DUCT OPENING ON ITEM 55, PAINT LEG DUCT, CONNECT AT 3" ABOVE FINISHED CEILING. (CONDENSATE EXHAUST DUCT TO BE WATER TIGHT) |



- LEGEND - MECHANICAL CONNECTIONS**
- EXHAUST DUCT CONNECTION
 - MAKE-UP AIR DUCT CONNECTION
- NOTES - MECHANICAL CONNECTIONS**
- ALL CONNECTION HEIGHTS ARE APPROXIMATE
 - ALL DUCT WORK TO BE PER NFPA-96



NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "APPROX REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD NO. "GOOD SERVICE EQUIPMENT"

ETL INTERTEK
TESTED UNDER STANDARD UL 710 EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT, ETL LISTED UNDER COMPANY # 3177289

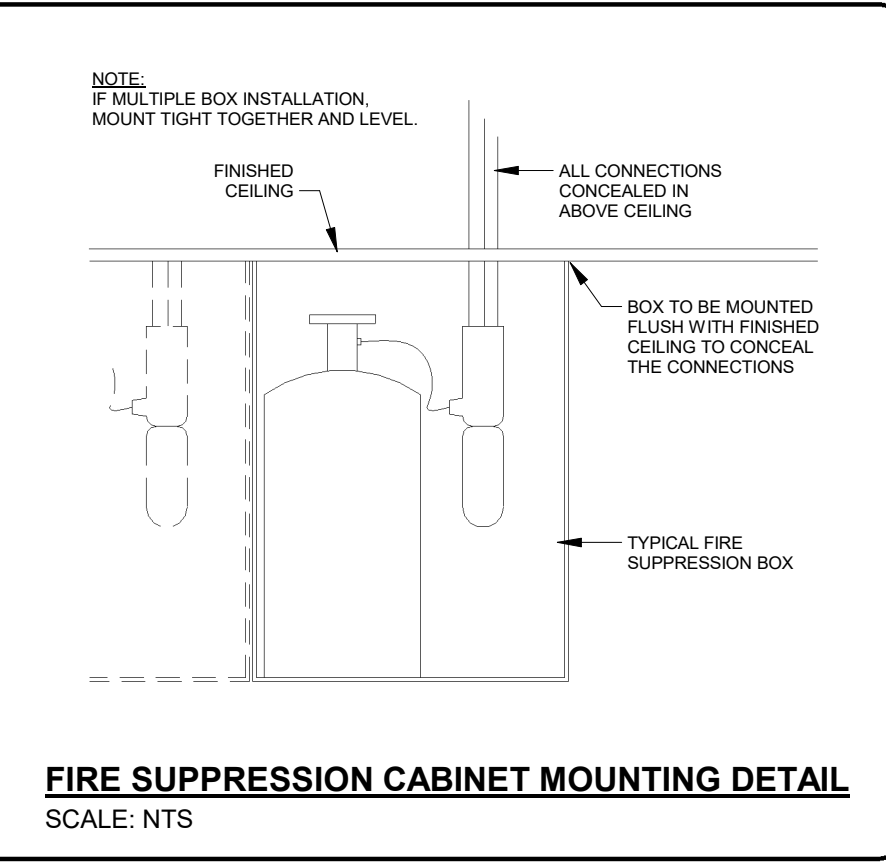
UNIFORM MECHANICAL CODE
SECTION 907 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

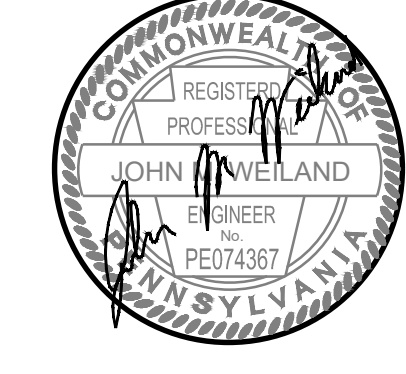
THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 9 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE
SECTION 904 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (UBC)

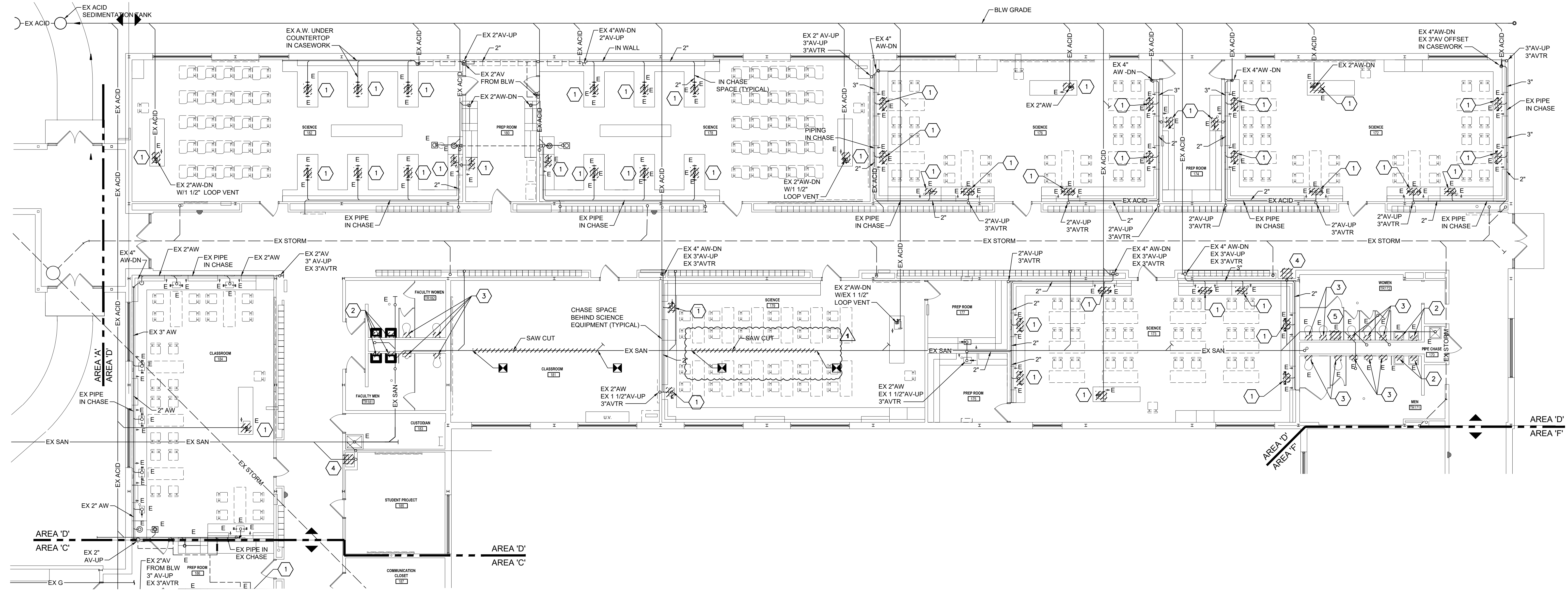
INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 907 - COMMERCIAL KITCHEN HOODS EXCLUDES CODE 907.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.



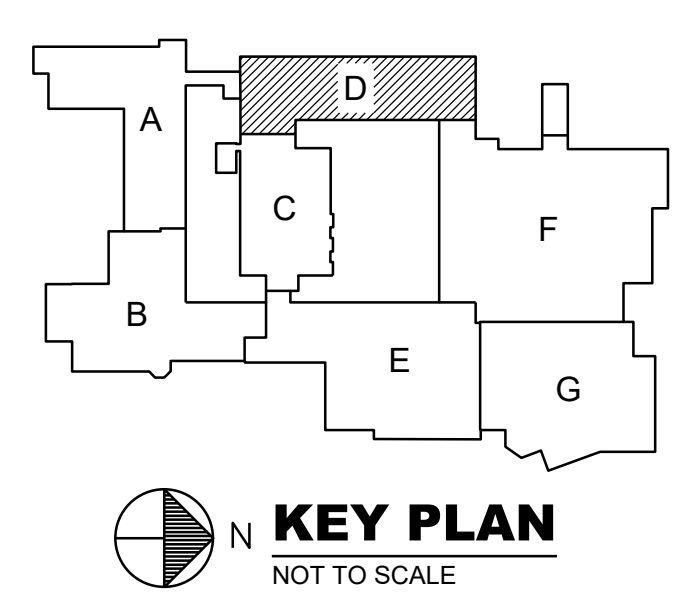


PLUMBING KEY NOTES

- 1 PLUMBING CONTRACTOR TO DISCONNECT AND REMOVE EXISTING TURRET, AND GAS LINE BACK TO AND INCLUDE GAS SHUT OFF VALVE.
- 2 PLUMBING CONTRACTOR TO DISCONNECT AND REMOVE EXISTING LAVATORY MANUAL FAUCET.
- 3 PLUMBING CONTRACTOR TO DISCONNECT AND REMOVE EXISTING FLUSH VALVE. EXISTING WATER CLOSET / URINAL TO REMAIN.
- 4 PLUMBING CONTRACTOR TO DISCONNECT AND REMOVE EXISTING DRINKING FOUNTAIN.
- 5 PLUMBING CONTRACTOR TO DISCONNECT AND REMOVE EXISTING WALL HUNG LAVATORY, MANUAL FAUCET AND CAP EXISTING SANITARY HOT AND COLD WATER IN WALL AND PATCH AND REPAIR WALL AS REQUIRED TO MATCH ARCHITECTURAL FINISH.



1 FIRST FLOOR PLAN - AREA 'D' - PLUMBING DEMOLITION
Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



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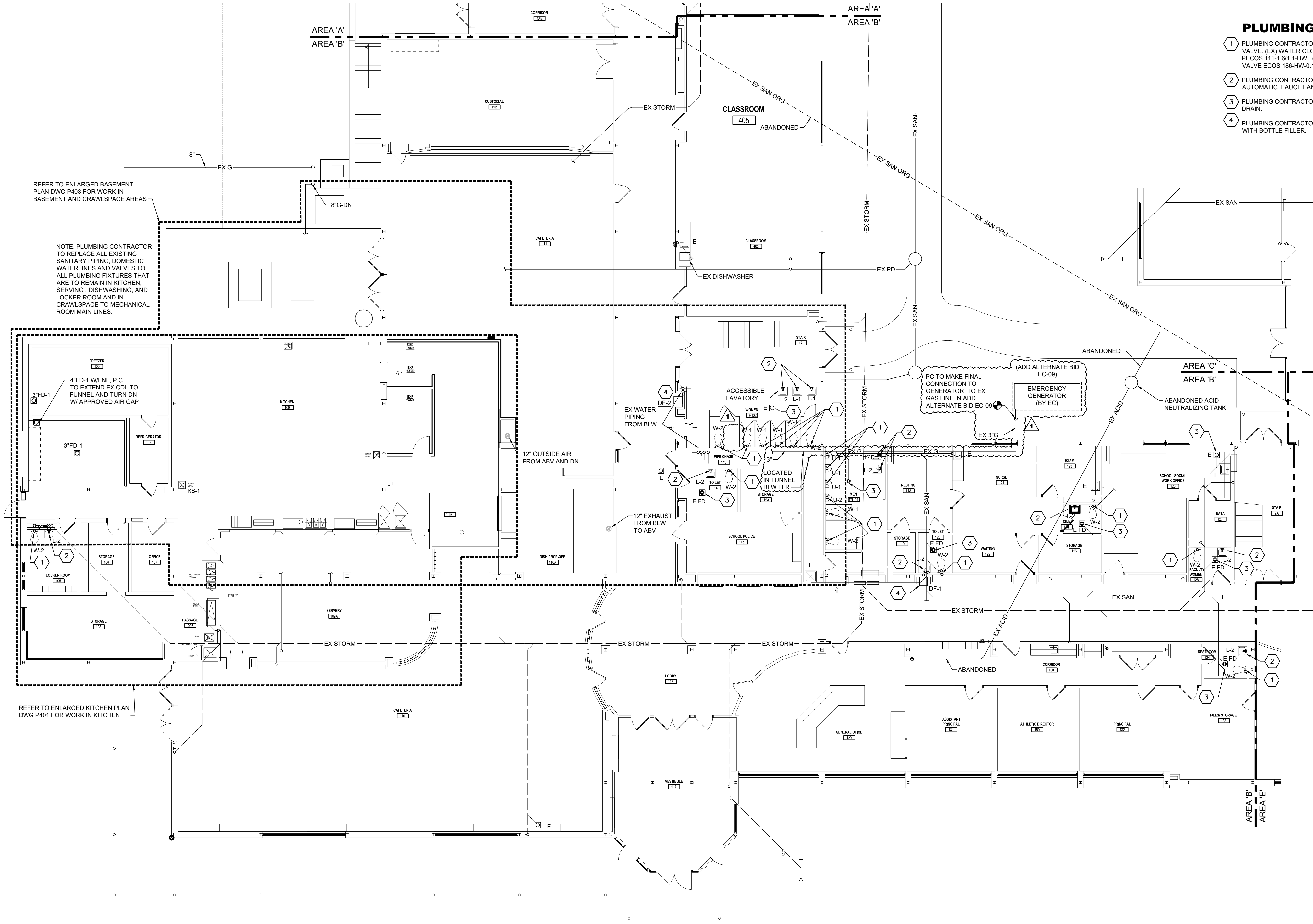
HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN
AREA - D PLUMBING DEMOLITION

Proj No. 23-S43-01
Issue Date 02/19/2024

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PLUMBING KEY NOTES

- 1 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL HARD WIRE FLUSH VALVE (EX) WATER CLOSETS - SLOAN SENSOR OPERATED FLUSH VALVE PECCOS 111-1-81, 1-HW. (EX) URINALS - SLOAN SENSORED OPERATED FLUSH VALVE EC08S 186-HW-125.
- 2 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LAVATORY ELECTRONIC AUTOMATIC FAUCET AND MIXING VALVE.
- 3 PLUMBING CONTRACTOR INSTALL A NEW TRAP GUARD IN EXISTING FLOOR DRAIN.
- 4 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL DRINKING FOUNTAIN WITH BOTTLE FILLER.

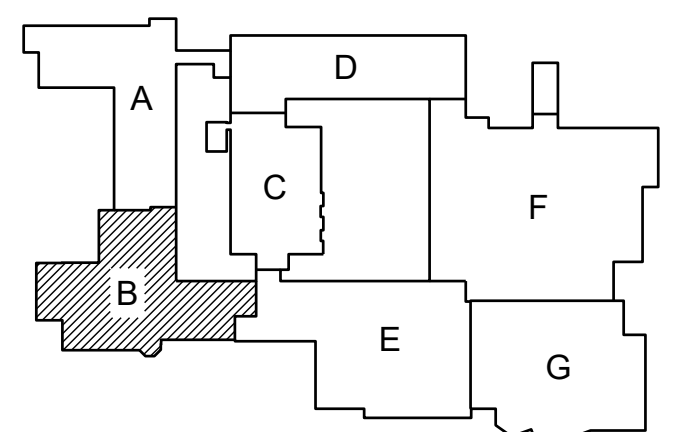
REFER TO ENLARGED BASEMENT PLAN DWG P403 FOR WORK IN BASEMENT AND CRAWLSPACE AREAS

NOTE: PLUMBING CONTRACTOR TO REPLACE ALL EXISTING SANITARY PIPING, DOMESTIC WATER LINES AND VALVES TO ALL PLUMBING FIXTURES THAT ARE TO REMAIN IN KITCHEN, SERVING, DISHWASHING, AND LOCKER ROOM AND IN CRAWLSPACE TO MECHANICAL ROOM MAIN LINES.

4" FD-1 WITH L.P.C. TO EXTEND EX CDL TO FUNNEL AND TURN DN W/ APPROVED AIR GAP

REFER TO ENLARGED KITCHEN PLAN DWG P401 FOR WORK IN KITCHEN

EXISTING WALK AND CLIMB TO RESINA



1 FIRST FLOOR PLAN - AREA 'B' - PLUMBING NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



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ENGINEERING
1800 Locust St.
Johnstown, PA 15904-3328
Phone: 724.266.8000
www.hflenz.com

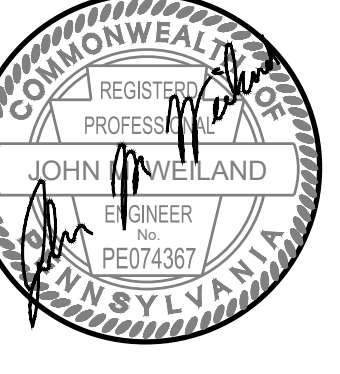
REVISIONS
02/28/24 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - B
PLUMBING NEW WORK

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HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - D
PLUMBING NEW WORK

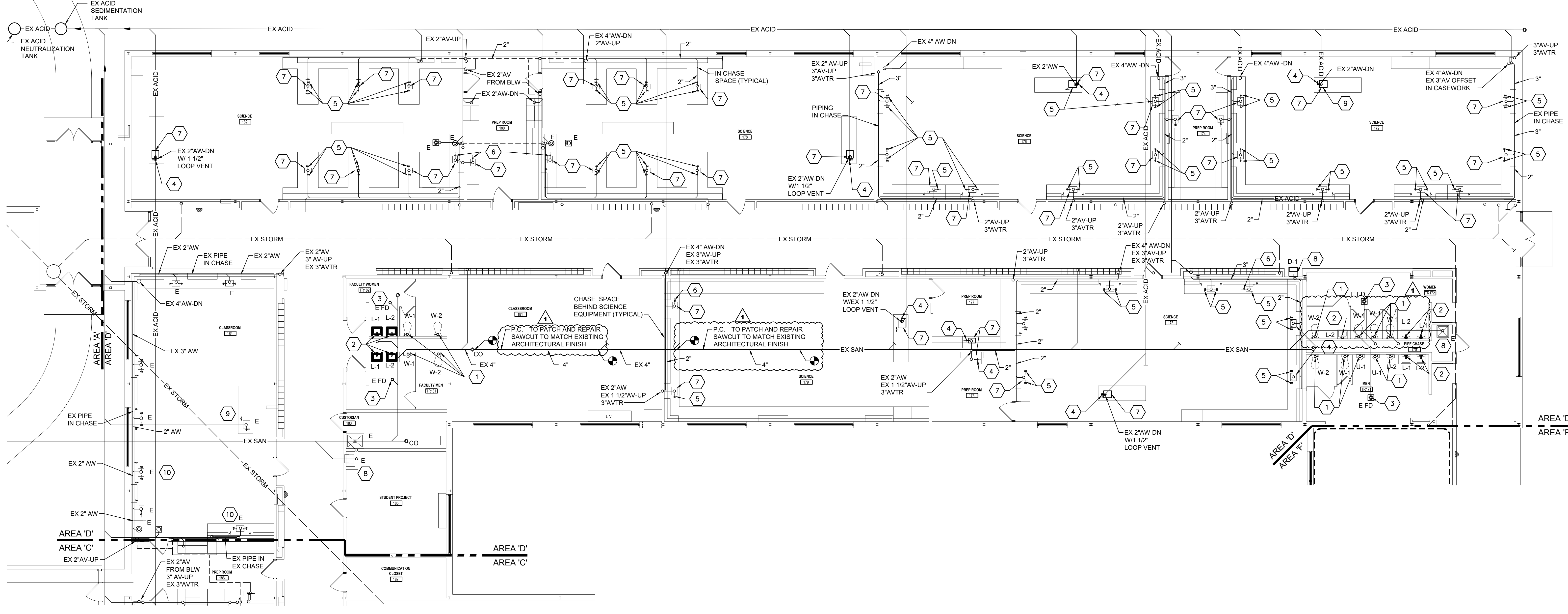
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Issue Date 02/19/2024

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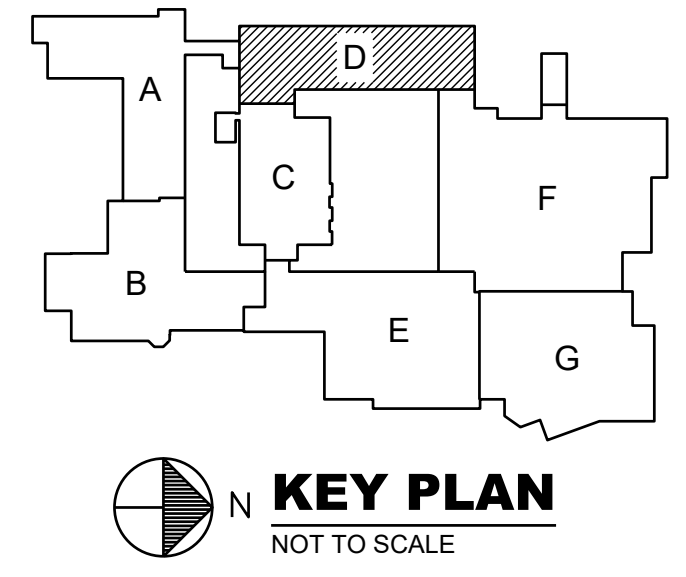
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PLUMBING KEY NOTES

- 1 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL HARD WIRED FLUSH VALVE. (EX) WATER CLOSETS - SLOAN SENSOR OPERATED FLUSH VALVE PECOS 111-1.6/1.1-HW. (EX) URINALS - SLOAN SENSORED OPERATED FLUSH VALVE ECOS 186-HW-0.125.
- 2 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LAVATORY ELECTRONIC AUTOMATIC FAUCET AND MIXING VALVE.
- 3 PLUMBING CONTRACTOR TO INSTALL A NEW 4" TRAP GUARD IN EXISTING 4" FLOOR DRAIN.
- 4 T&S BRASS, MODEL-BL-5704-05, LAB MIXING FAUCET, SWIVEL GOOSENECK, AERATOR, 4" HANDLES, QT ETERNAS.
- 5 T 7S BRASS, MODEL-BL-5705-01, SINGLE HOLE SINGLE TEMPERATURE DECK MOUNT FAUCET W/ POLISHED CHROME PLATED BRASS BODY, 5/8" SWIVEL/RIGID GOOSENECK, 4-ARM HANDLE W/ COLOR CODED INDEX (BLUE)
- 6 T 7S BRASS, MODEL-B-0305-VR4-WS, SINGLE HOLE SINGLE TEMPERATURE DECK MOUNT FAUCET W/ POLISHED CHROME PLATED BRASS BODY, 5/8" SWIVEL/RIGID GOOSENECK, 4" WRIST ACTION HANDLE W/ VANDAL RESISTANT SCREW & COLOR CODED INDEX (BLUE)
- 7 NEW DECK MOUNTED LABORATORY TURRET WITH TWO VALVES AT 90° CHICAGO FAUCETS MODEL-LGB1-31B-20.
- 8 PLUMBING CONTRACTOR PROVIDE AND INSTALL DRINKING FOUNTAIN WITH BOTTLE FILLER.
- 9 PLUMBING CONTRACTOR TO INSTALL NEW TURRET, AND GAS LINE BACK TO AND INCLUDE GAS SHUT OFF VALVE.
- 10 PLUMBING CONTRACTOR TO INSTALL NEW P-TRAP, FAUCET, AND TRIM.



1 FIRST FLOOR PLAN - AREA 'D' - PLUMBING NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"





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Johnstown, PA 15904-3328
Phone: 724.265.1000
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HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - E
PLUMBING NEW WORK

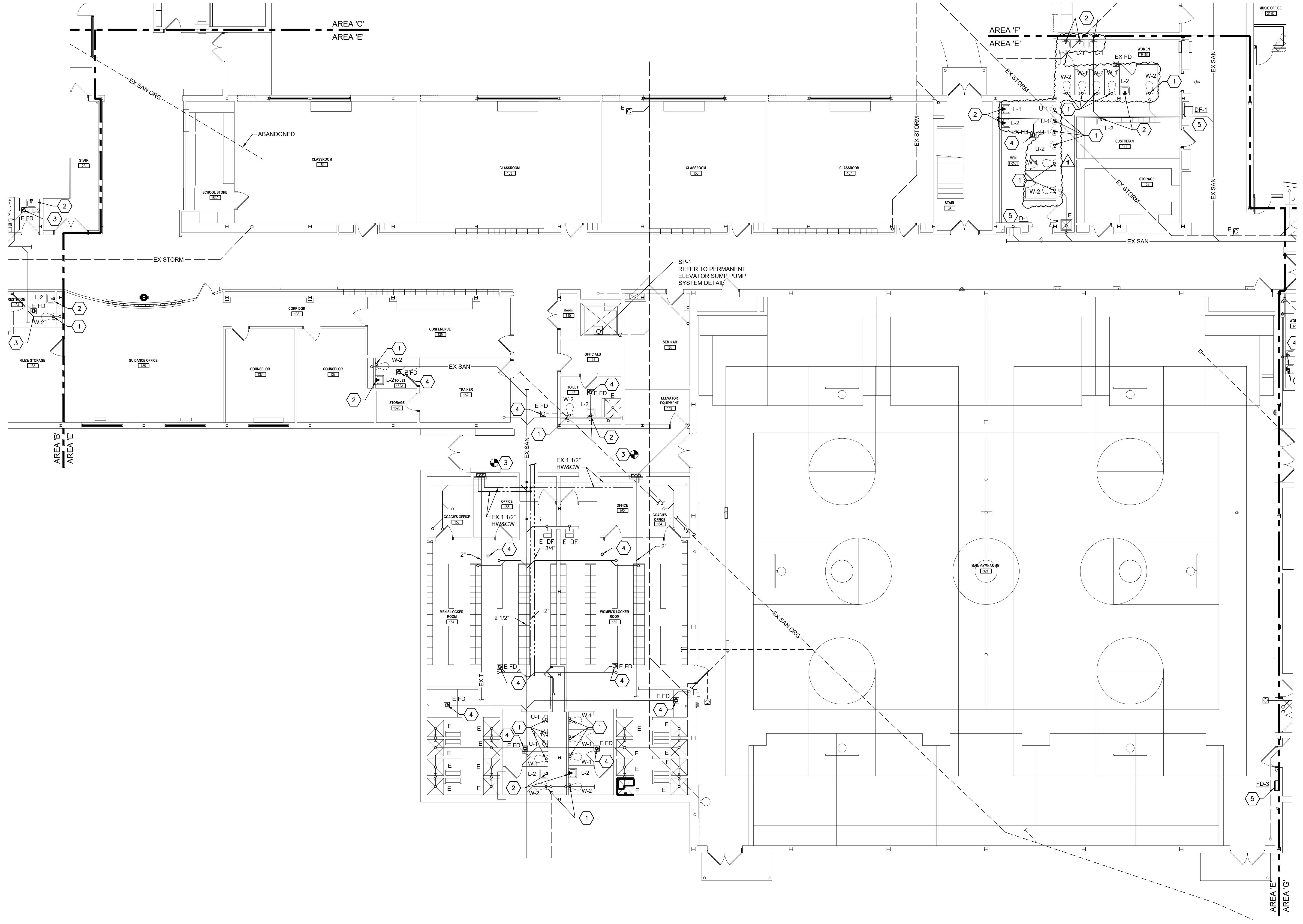
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Issue Date 02/19/2024

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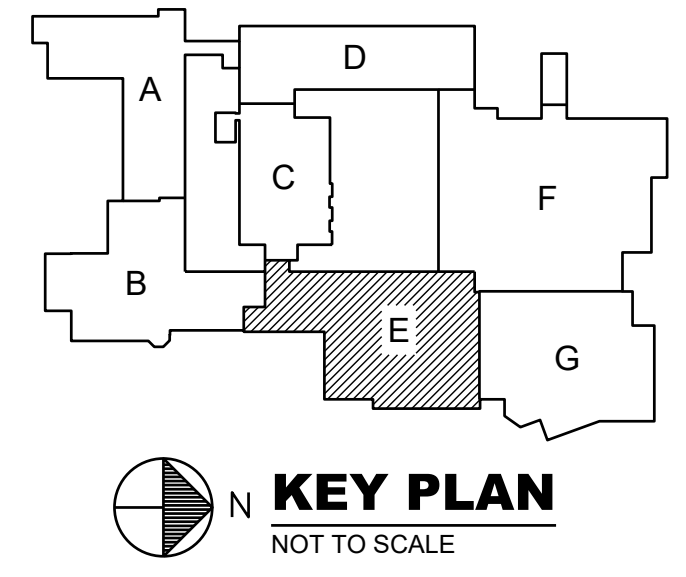
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PLUMBING KEY NOTES

- 1 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL HARD WIRED FLUSH VALVE (EX) WATER CLOSETS - SLOAN SENSOR OPERATED FLUSH VALVE PECOS 111-1.6/1.1-HW. (EX) URINALS - SLOAN SENSORED OPERATED FLUSH VALVE ECOS 186-HW-0.125.
- 2 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LAVATORY ELECTRONIC AUTOMATIC FAUCET AND MIXING VALVE.
- 3 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LOCK SHOWER MIXING VALVE.
- 4 PLUMBING CONTRACTOR TO INSTALL A NEW 4" TRAP GUARD IN EXISTING 4" FLOOR DRAIN.
- 5 PLUMBING CONTRACTOR PROVIDE AND INSTALL DRINKING FOUNTAIN WITH BOTTLE FILLER.



1 FIRST FLOOR PLAN - AREA 'E' - PLUMBING NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"

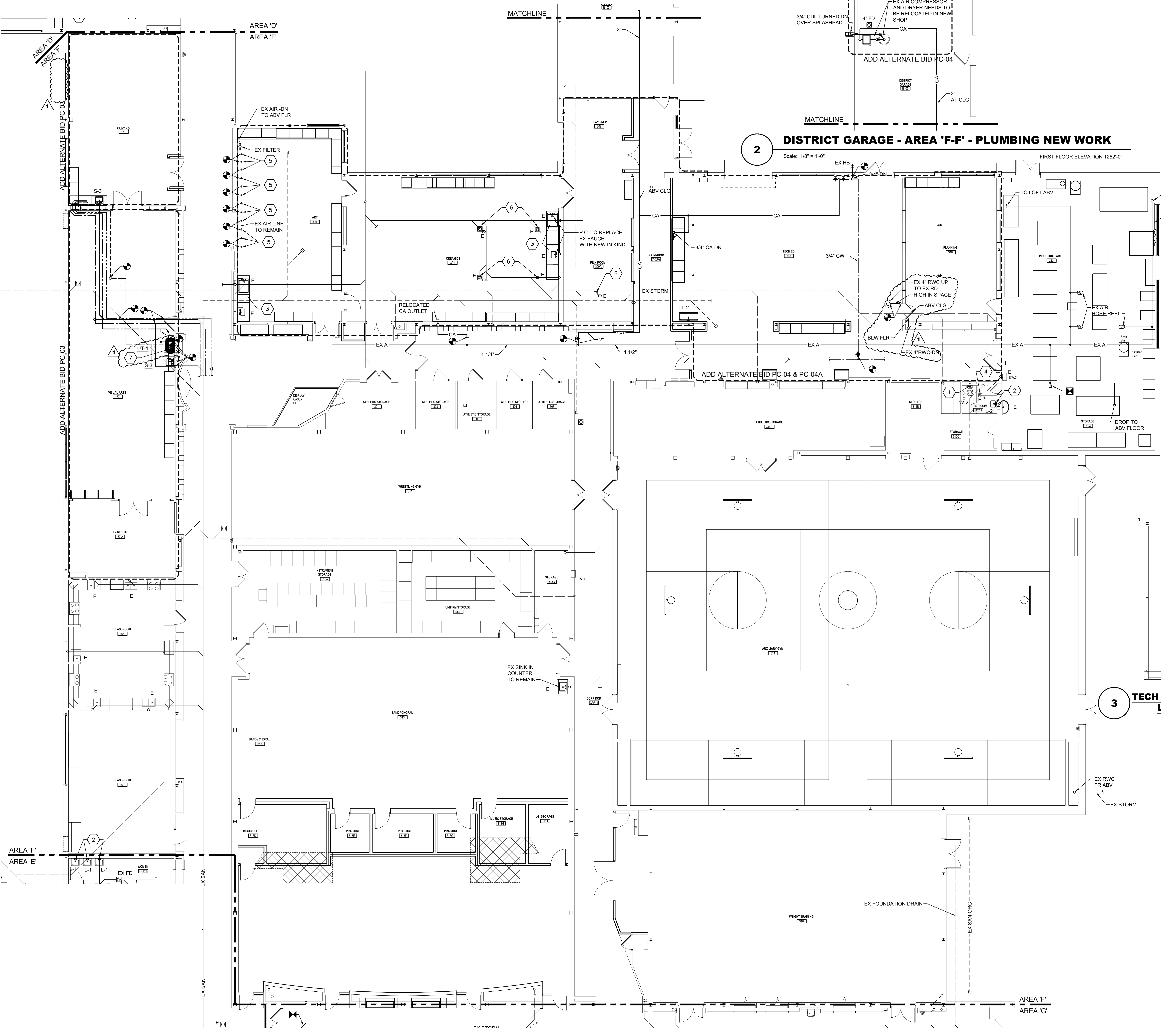


PLUMBING KEY NOTES

- 1 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL HARD WIRED FLUSH VALVE (EX) WATER CLOSETS - SLOAN SENSOR OPERATED FLUSH VALVE PECOS 111-1.6/1.1-HW. (EX) URINALS - SLOAN SENSOR OPERATED FLUSH VALVE ECOS 186-HW-0.125.
- 2 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LAVATORY ELECTRONIC AUTOMATIC FAUCET AND MIXING VALVE.
- 3 NEW PLASTER TRAP INSTALLED UNDER SINK (BUFFALO DENTAL MANUFACTURER: 3 1/2 GAL. TRAP-EZE SS ODOR CONTROL TRAP COMPLETE KIT (11" HEIGHT SEALED BUCKET, HOSES)) (BOTH EX SINK DRAINS ARE CONNECTED).
- 4 AT SAME LOCATION OF EX UTILITY SINK, RECONNECT TO EXISTING PIPING CONNECTIONS AS REQUIRED.
- 5 AIR QUICK RELEASE W/ PRESSURE REGULATOR AND SHUTOFF VALVE (TYPICAL FOR 12)
- 6 PLUMBING CONTRACTOR TO INSTALL TO INSTALL A TRAP GUARD IN EXISTING FLOOR DBA4A
- 7 PLUMBING CONTRACTOR TO EXTEND AND CONNECT TO EXISTING PIPING IN CHASE WALL AND PATCH AND REPAIR WALL TO MATCH EXISTING ARCHITECTURAL FINISH AS REQUIRED.

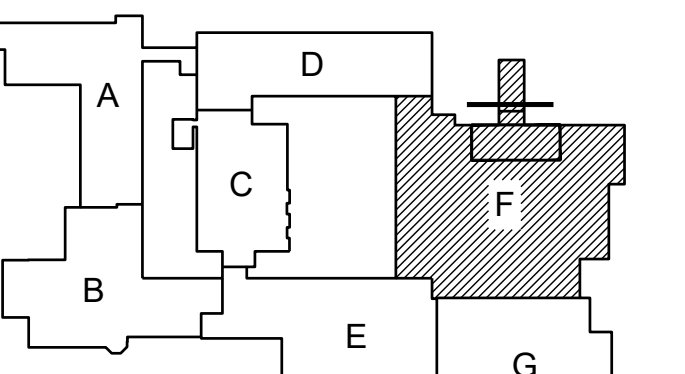
DISTRICT GARAGE - AREA 'F-F' - PLUMBING NEW WORK

Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



3 TECH ED EQUIPMENT LOFT PLAN
SCALE: 1/8" = 1'-0"

4 WOOD SHOP EQUIPMENT LOFT PLAN
SCALE: 1/8" = 1'-0"



KEY PLAN
NOT TO SCALE

1 FIRST FLOOR PLAN - AREA 'F' - PLUMBING NEW WORK

Scale: 1/8" = 1'-0"

FIRST FLOOR ELEVATION 1252'-0"



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ENGINEERING
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Johnstown, PA 15904-3328
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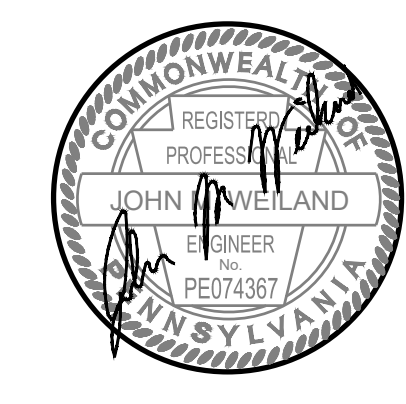
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HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - F
PLUMBING NEW WORK

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Issue Date 02/19/2024

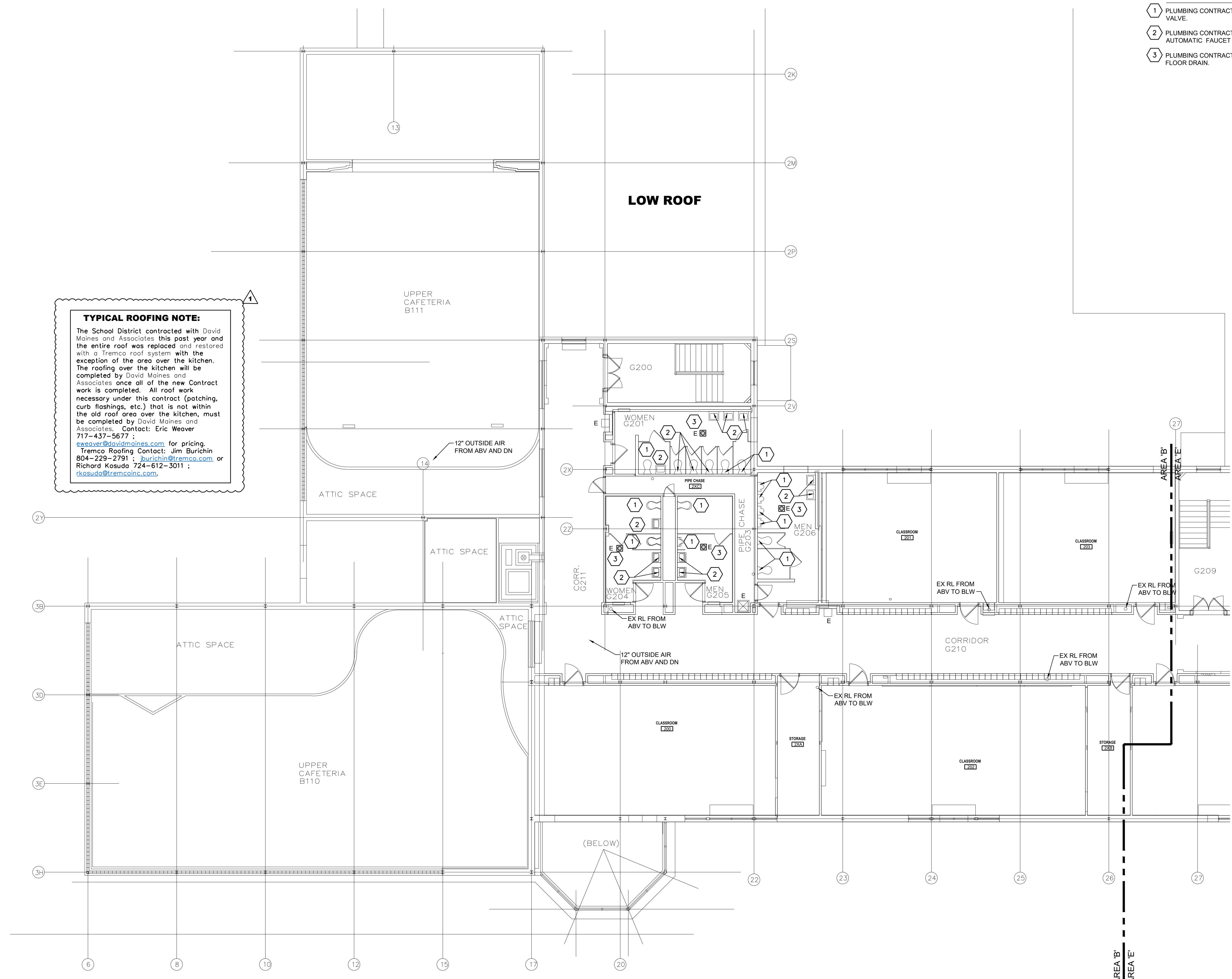
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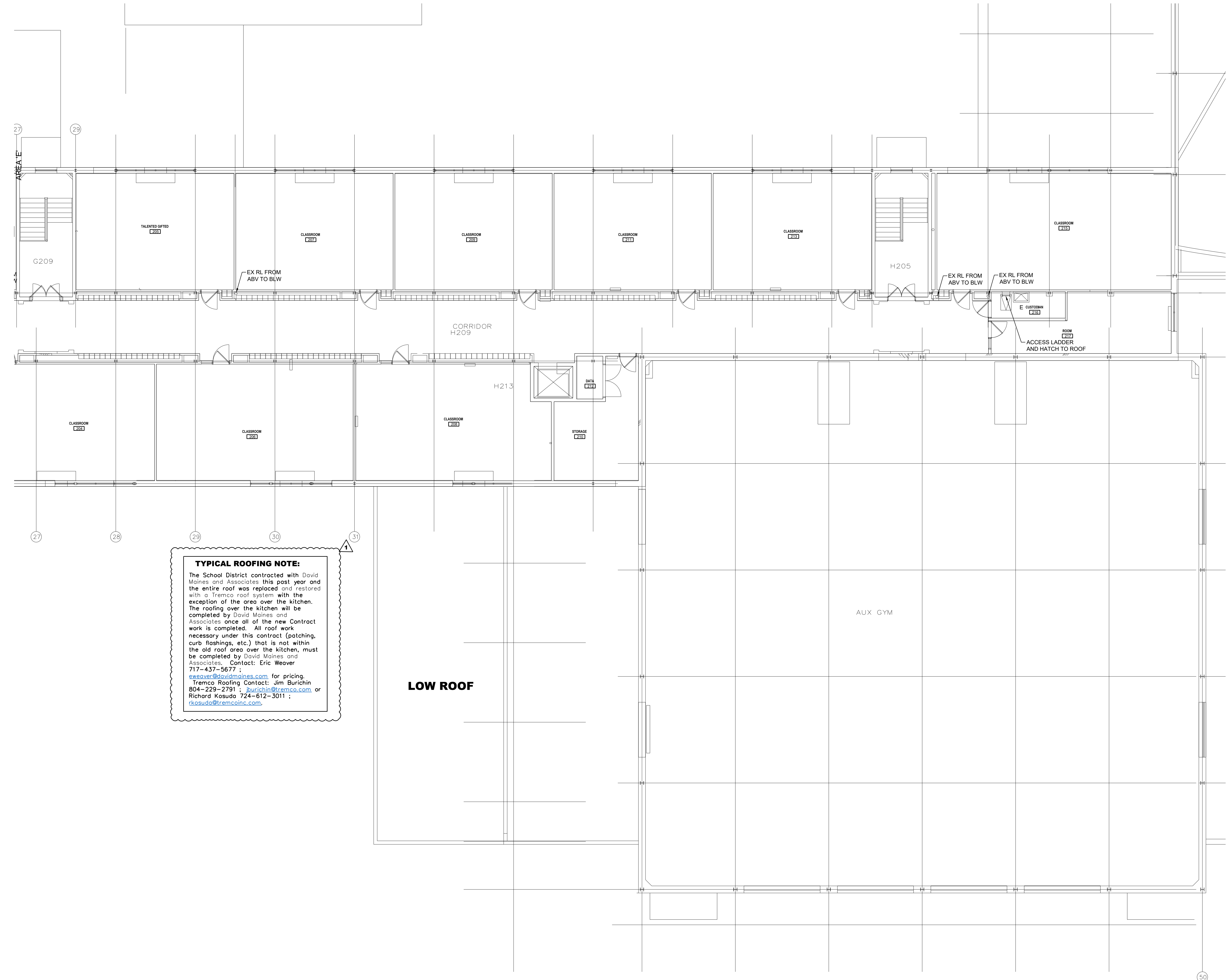


- PLUMBING KEY NOTES**
- 1 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL HARD WIRED FLUSH VALVE.
 - 2 PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LAVATORY ELECTRONIC AUTOMATIC FAUCET AND MIXING VALVE.
 - 3 PLUMBING CONTRACTOR TO INSTALL A NEW TRAP GUARD IN EXISTING FLOOR DRAIN.

TYPICAL ROOFING NOTE:
The School District contracted with David Maines and Associates this past year and the entire roof was replaced and restored with a Tremco roof system with the exception of the area over the kitchen. The roofing over the kitchen will be completed by David Maines and Associates once all of the new Contract work is completed. All roof work necessary under this contract (patching, curb flashings, etc.) that is not within the old roof area over the kitchen, must be completed by David Maines and Associates. Contact: Eric Weaver 717-437-5677 ; eweaver@davidmaines.com for pricing. Tremco Roofing Contact: Jim Burichin 804-229-2791 ; jburichin@tremco.com or Richard Kosuda 724-612-3011 ; rkosuda@tremcoinc.com.

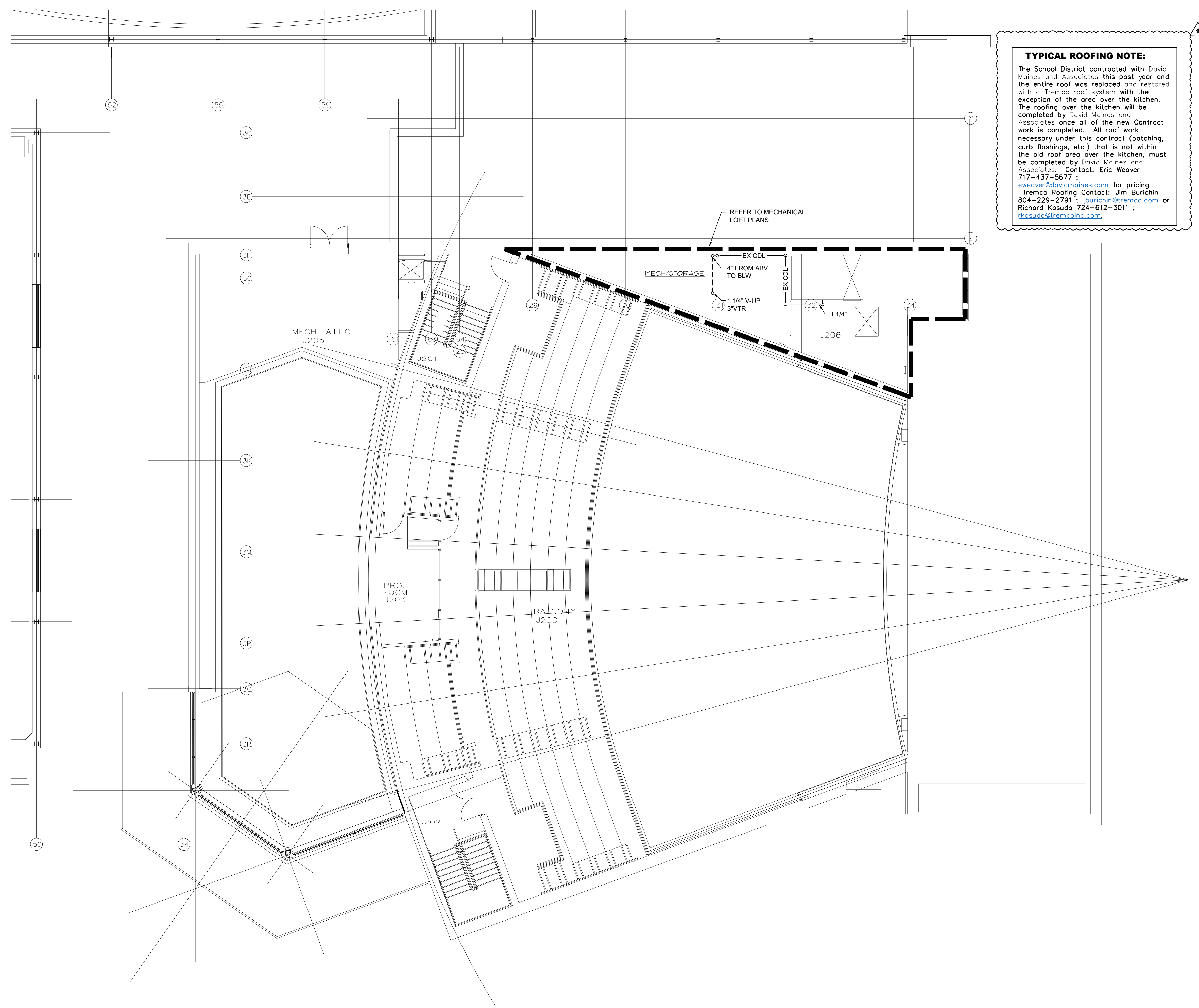


1 SECOND FLOOR PLAN - AREA 'B' - PLUMBING NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



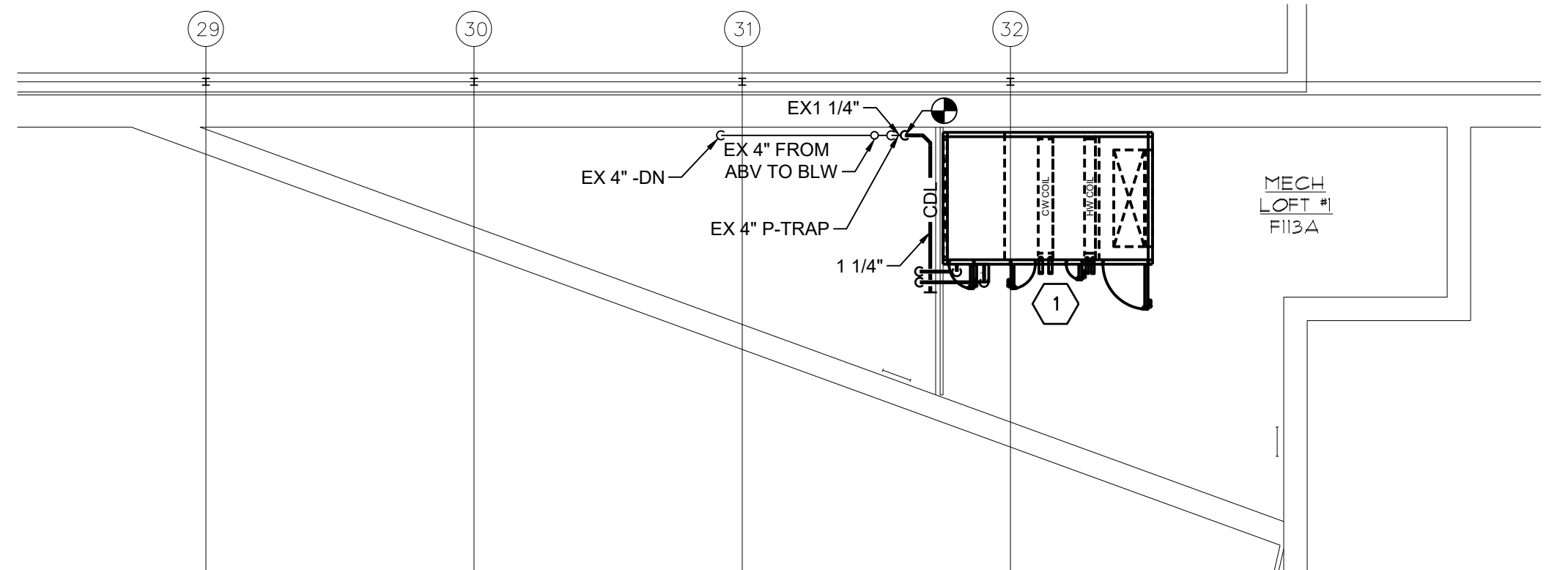
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1 SECOND FLOOR PLAN - AREA 'E' - PLUMBING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

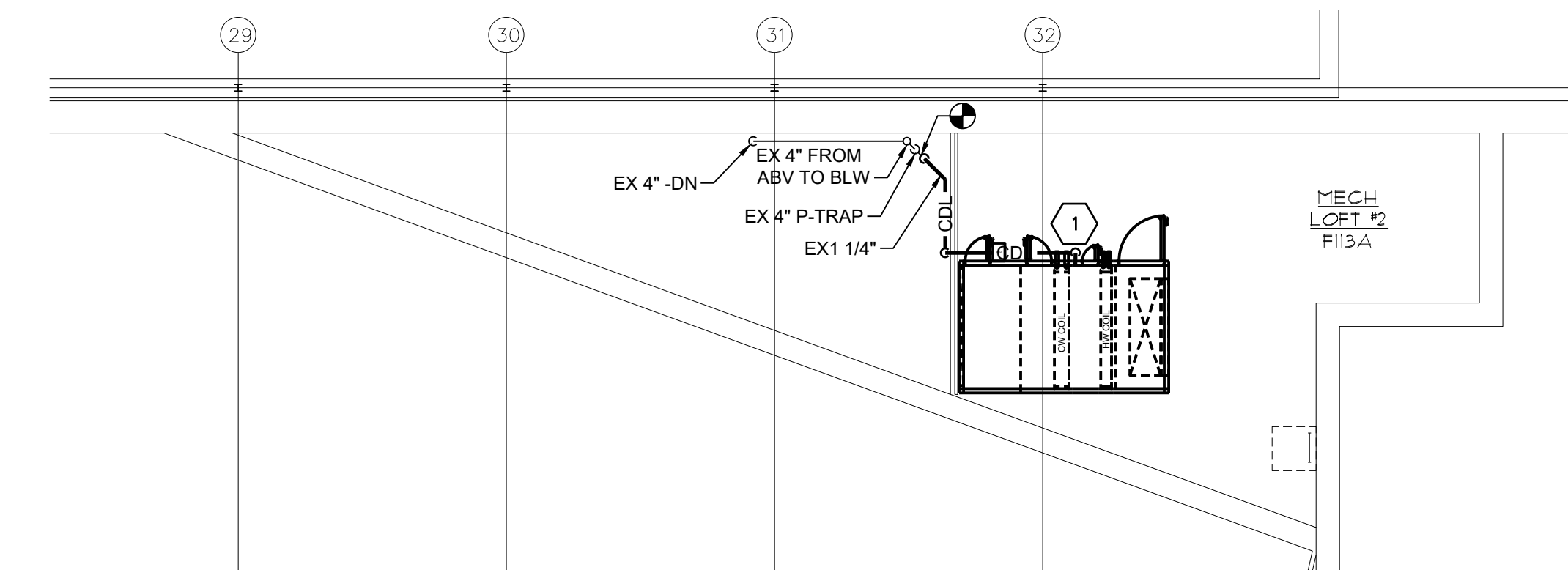


TYPICAL ROOFING NOTE:
 The School District contracted with David Maines and Associates this past year and the entire roof was replaced and restored with a Tremco roof system with the exception of the area over the kitchen. The roofing over the kitchen will be completed by David Maines and Associates once all of the new Contract work is completed. All roof work necessary under this contract (patching, curb flashings, etc.) that is not within the old roof area over the kitchen, must be completed by David Maines and Associates. Contact: Eric Weaver 717-437-5677 ; eweaver@davidmaines.com for pricing. Tremco Roofing Contact: Jim Burchin 804-229-2791 ; burchin@tremco.com or Richard Kosuda 724-612-3011 ; rkosuda@remcoinc.com.

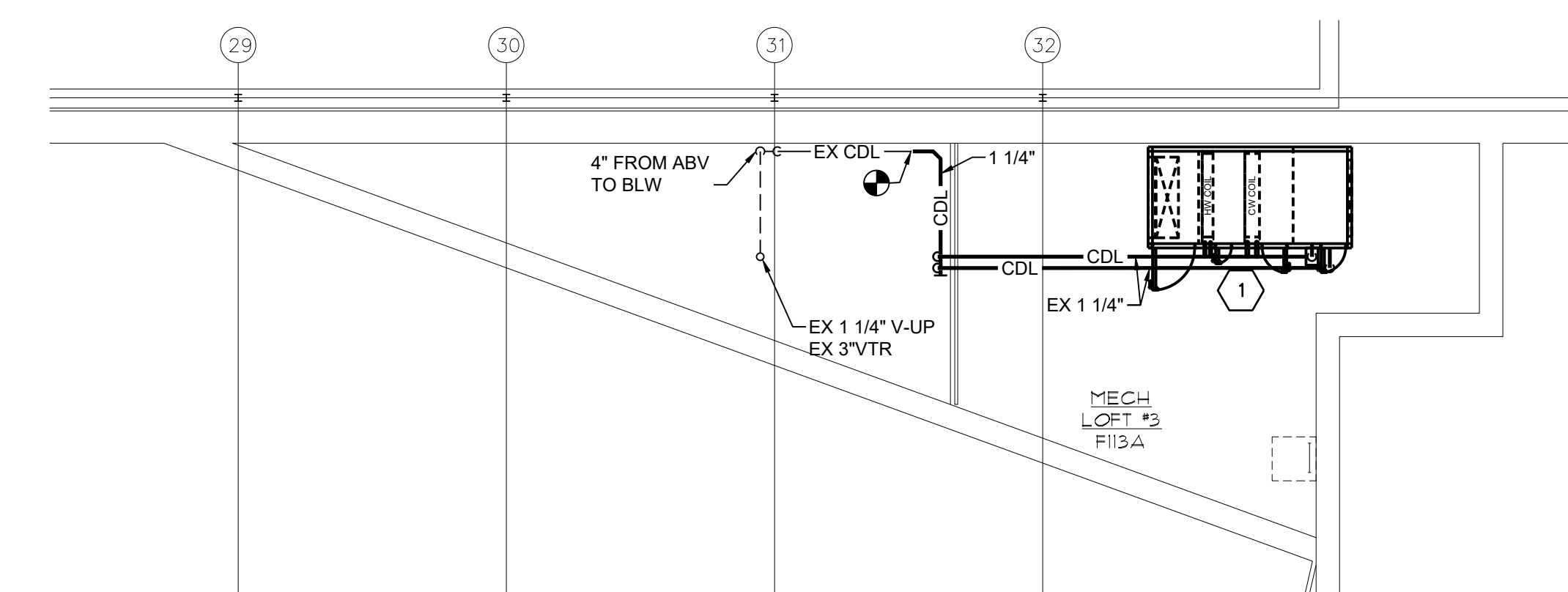
PLUMBING KEY NOTES
 1 PLUMBING CONTRACTOR TO CONNECT AND COORDINATE WITH AND RECONNECT CONDENSATE DRAIN LINE AND TIE INTO EX DRAIN STACK AS REQUIRED.



MECHANICAL ROOM LOFT - DECK No 1
 SCALE: 1/8" = 1'-0"

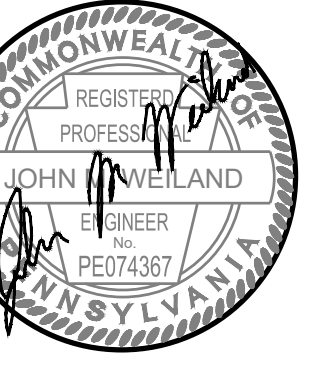


MECHANICAL ROOM LOFT - DECK No 2
 SCALE: 1/8" = 1'-0"



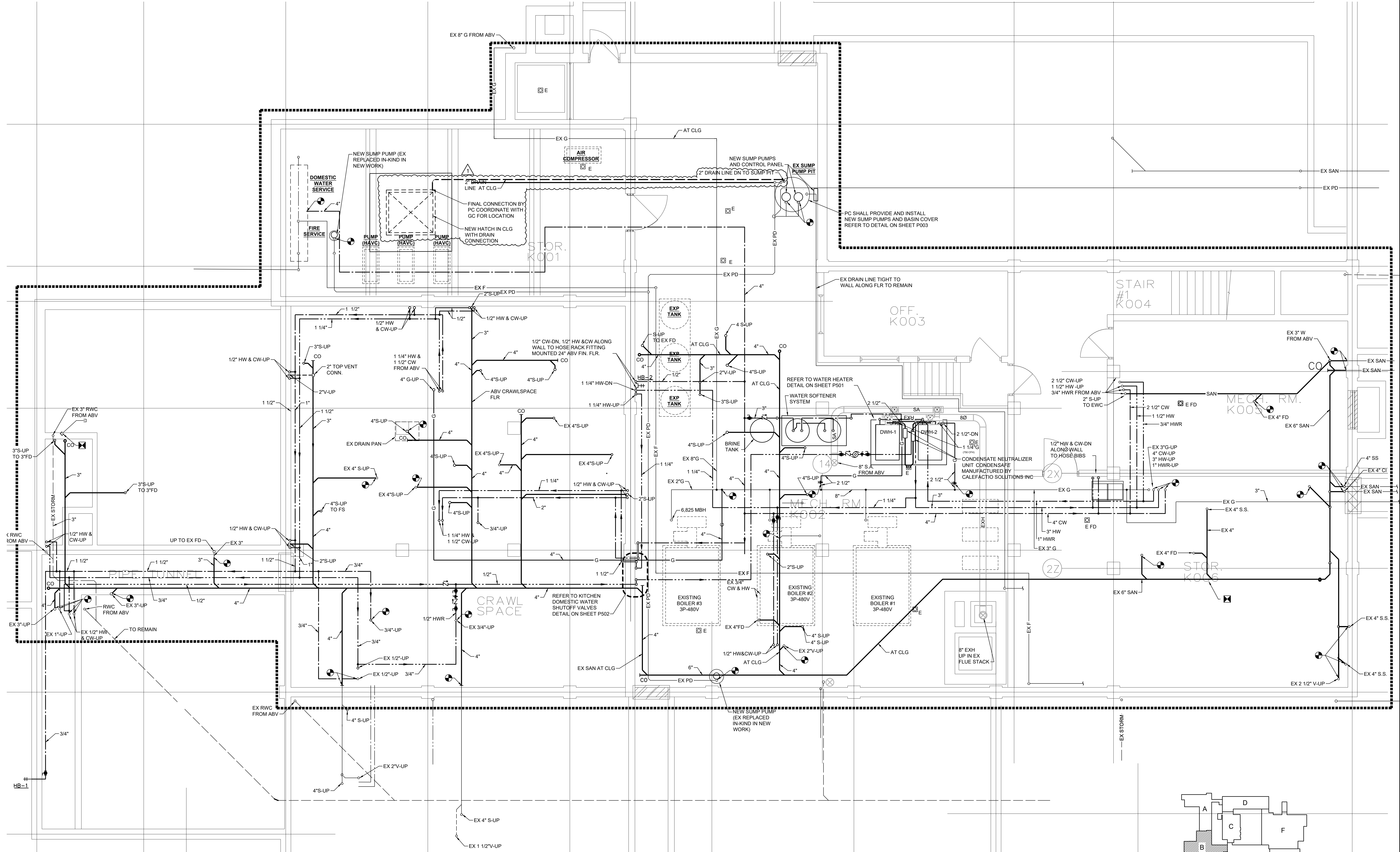
MECHANICAL ROOM LOFT - DECK No 3
 SCALE: 1/8" = 1'-0"

1 SECOND FLOOR PLAN - AREA 'G' - PLUMBING NEW WORK
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



PLUMBING KEY NOTES

1 PLUMBING CONTRACTOR TO INSTALL A NEW 4" TRAP GUARD IN EXISTING 4" FLOOR DRAIN.



1 BASEMENT FLOOR PLAN - AREA 'B' - PLUMBING NEW WORK
Scale: 1/4" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



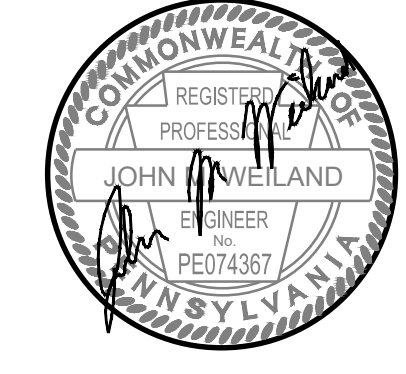
REVISIONS
02/29/24 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
BASEMENT FLOOR PLAN - AREA - B
PLUMBING NEW WORK

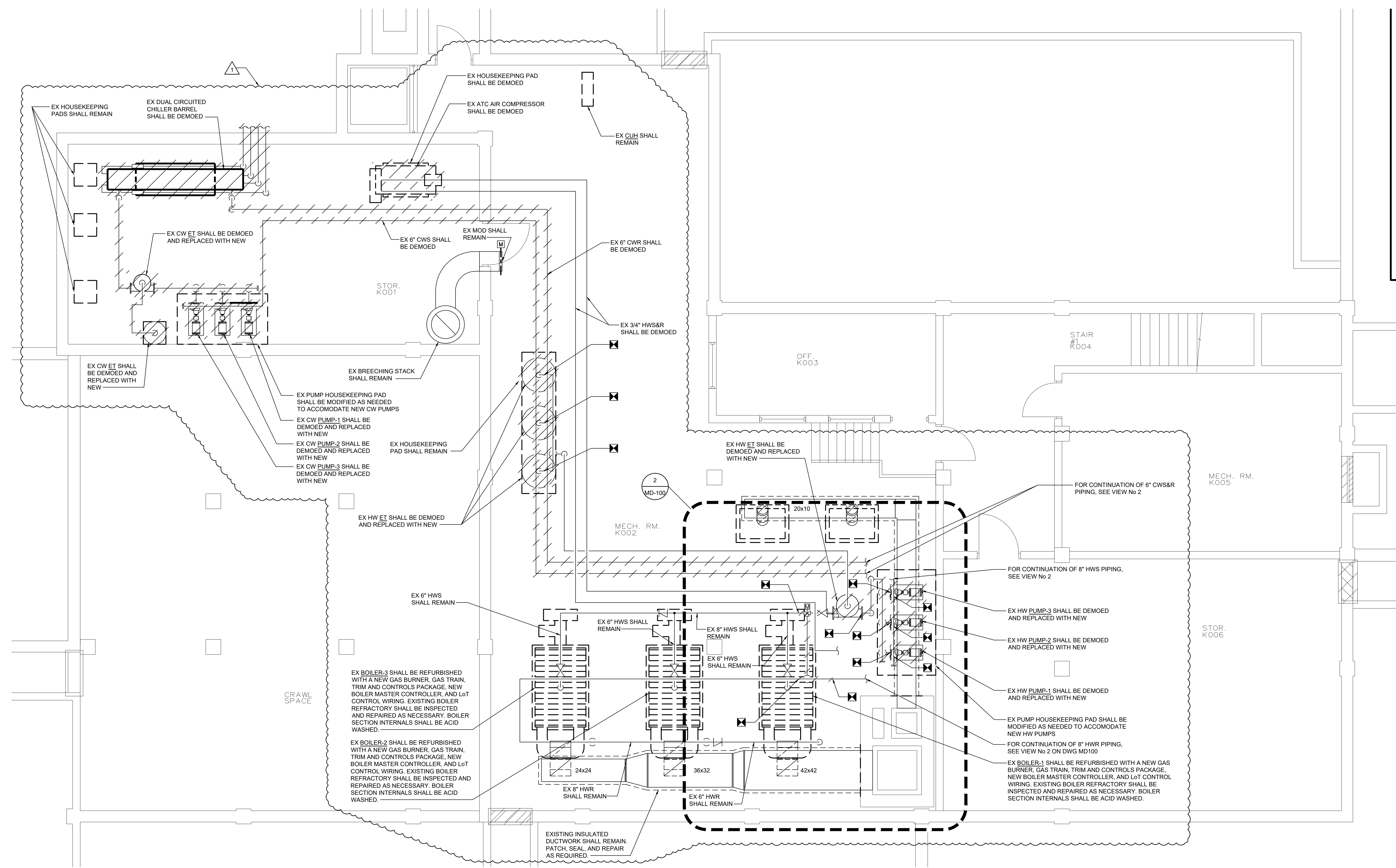
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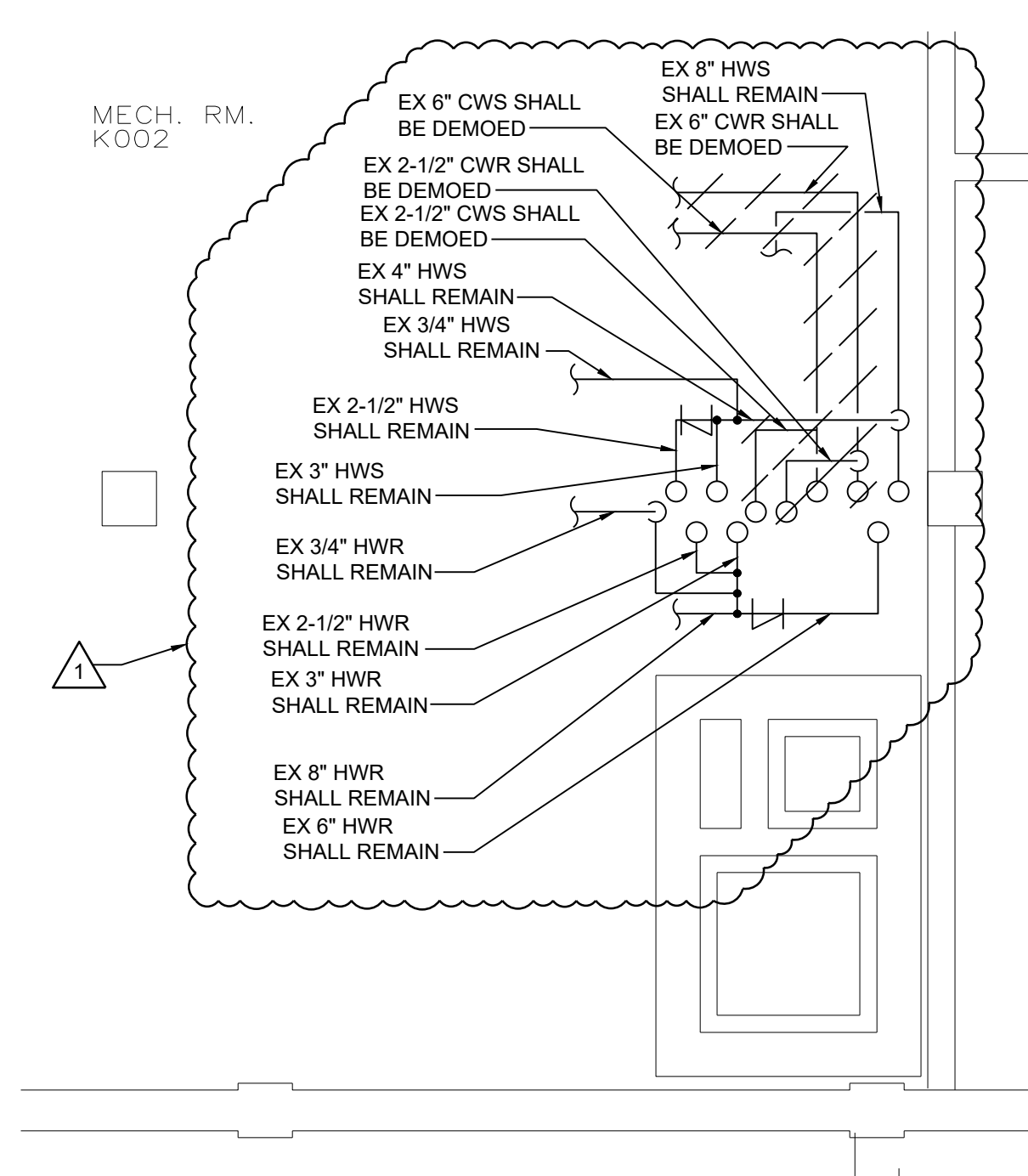


REVISIONS
02/20/24 ADDENDUM NO. 1

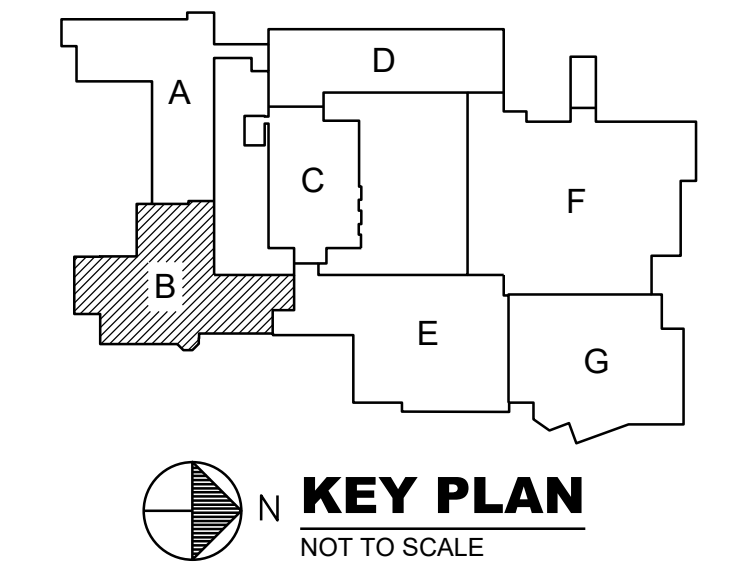
BID SET 02/19/24



1 BASEMENT FLOOR PLAN - AREA 'B' - MECHANICAL DEMOLITION
Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"

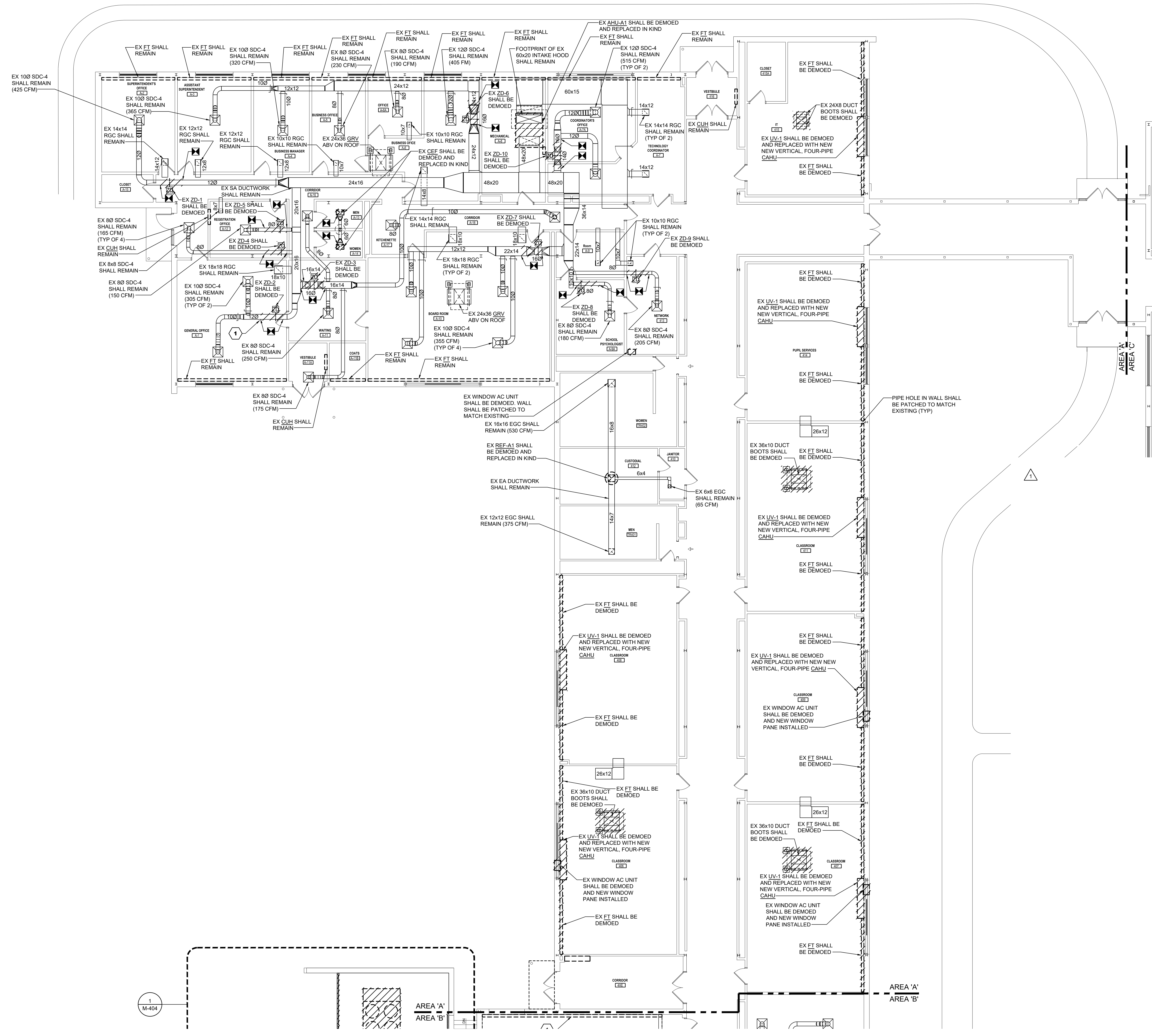


2 BASEMENT PARTIAL FLOOR PLAN - MECHANICAL PIPING DEMOLITION
Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"





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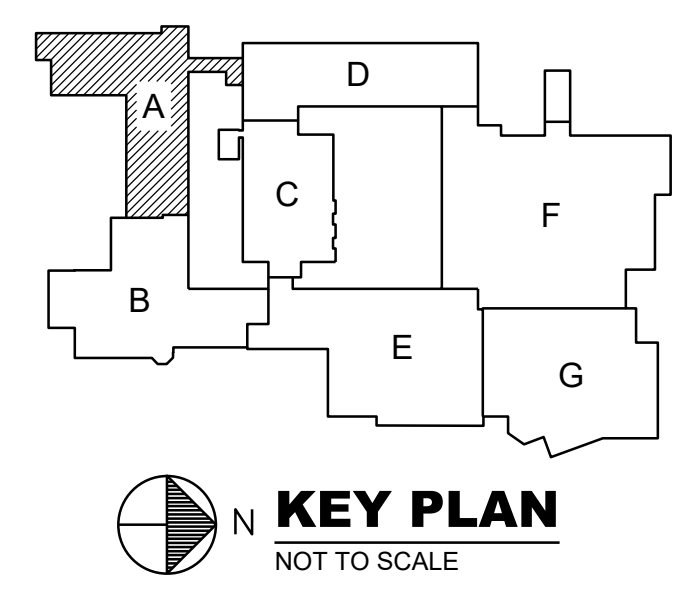
KEYNOTES THIS DRAWING

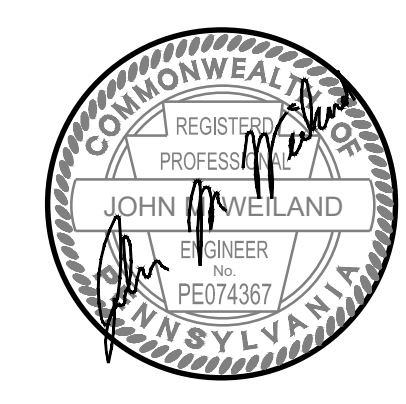
- 1 CONTRACTOR TO COORDINATE EXISTING SECTION OF DUCT & INSULATION TO BE REMOVED WITH VVB TO BE INSTALLED.

GENERAL NOTES THIS DRAWING

1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED.
2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY IF DAMAGED/INOPERABLE. CONTRACTOR SHALL REPLACE IN KIND.
3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 FIRST FLOOR PLAN - AREA 'A' - MECHANICAL DUCTWORK DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



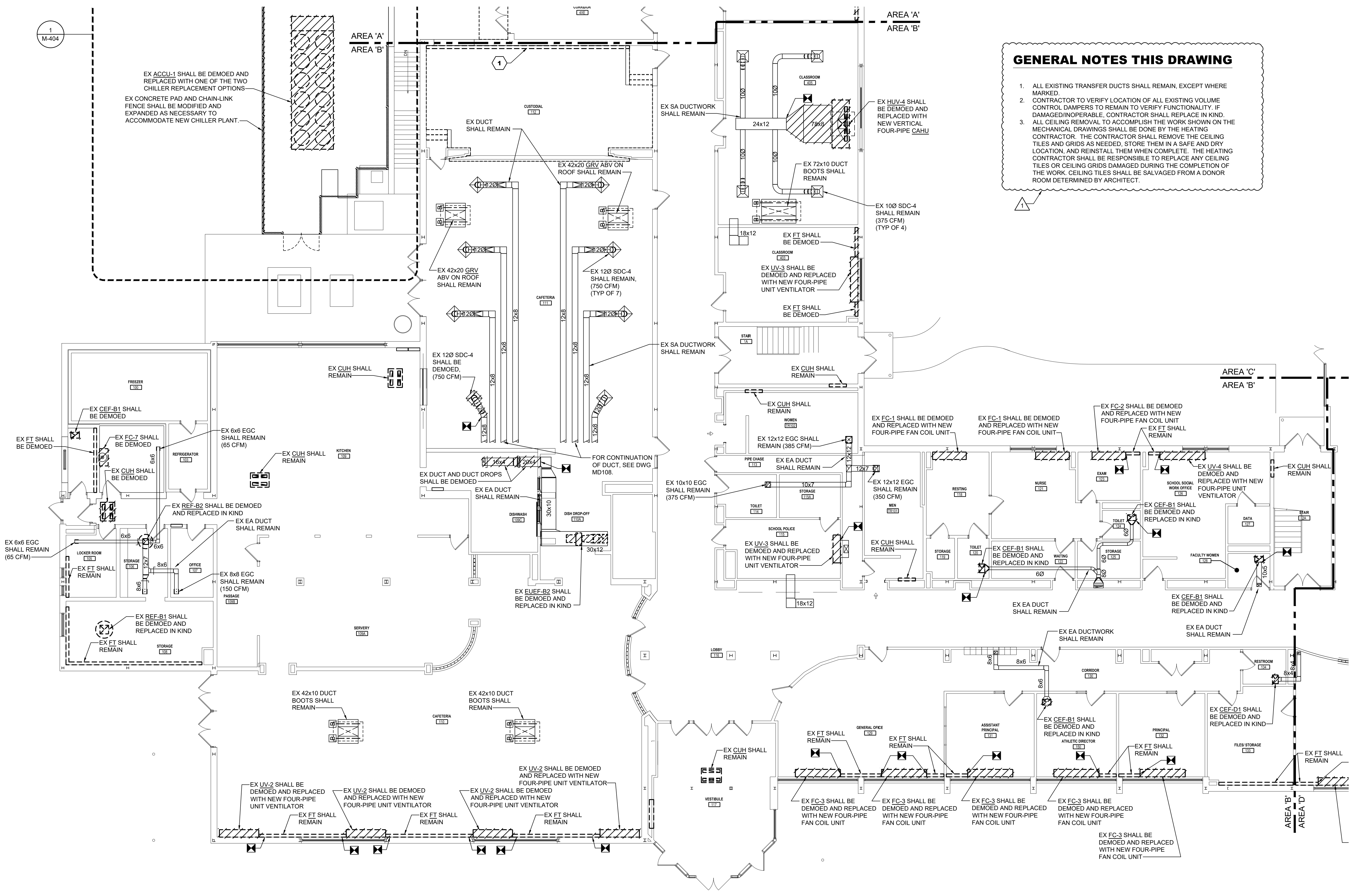


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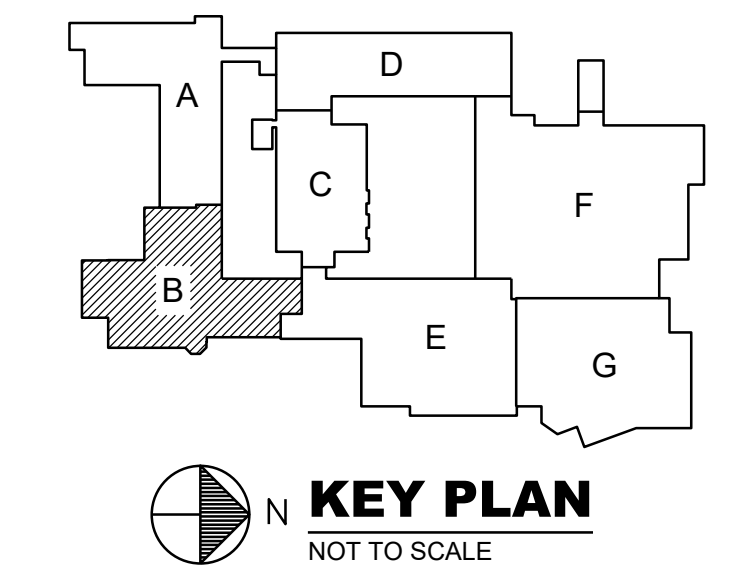
- 1 UNDER BASE BID, EX FT SHALL REMAIN. UNDER ALTERNATE BID, EX FT SHALL BE DEMOED. UNIT HEATER SHALL BE ADDED.

GENERAL NOTES THIS DRAWING

1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED.
2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND.
3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED. STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'B' - MECHANICAL DUCTWORK DEMOLITION
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



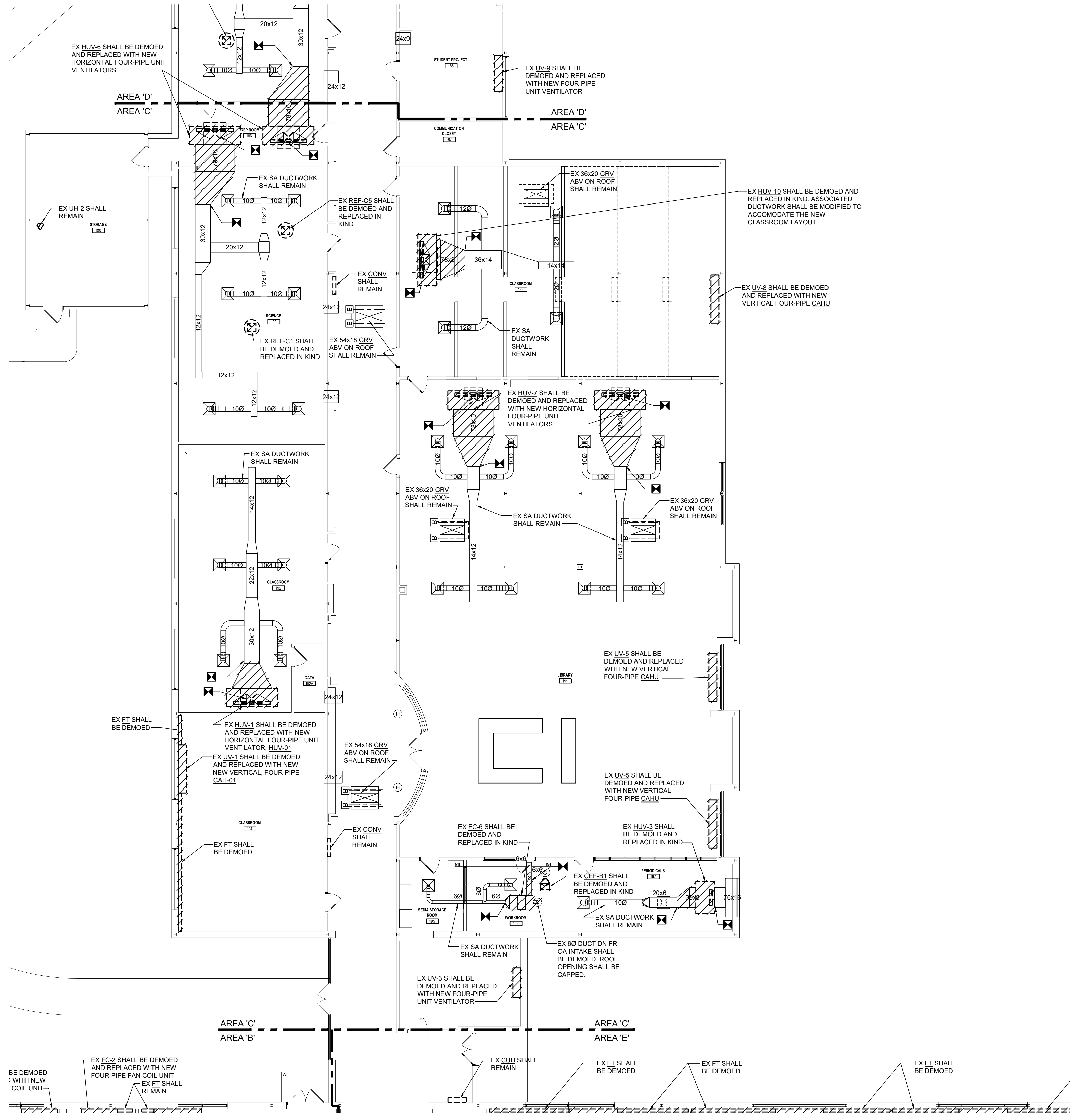
REVISIONS
 02/20/04 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - B
MECHANICAL DUCTWORK DEMOLITION

Proj No. 23-S43-01
 Issue Date 02/19/2024

MD102
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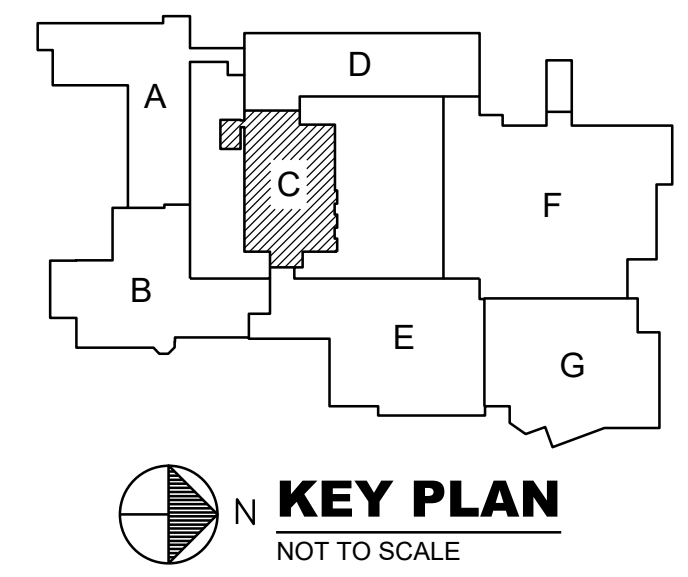


KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

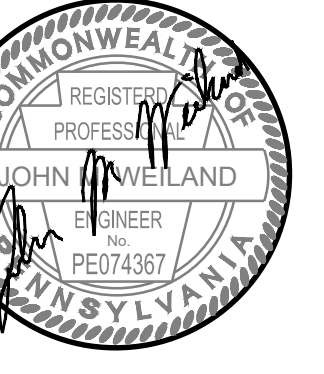
1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED.
2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND.
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1 FIRST FLOOR PLAN - AREA 'C' - MECHANICAL DUCTWORK DEMOLITION
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



KEY PLAN
NOT TO SCALE

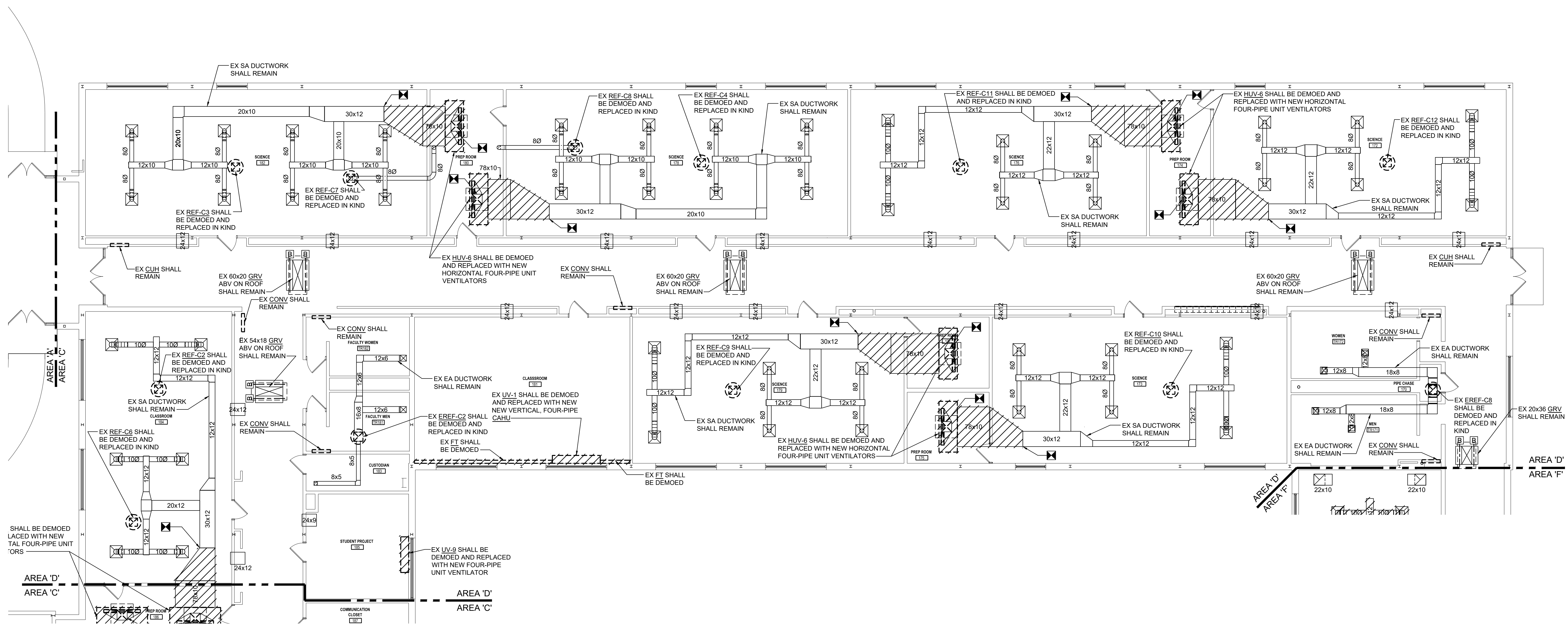
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JMcMinn



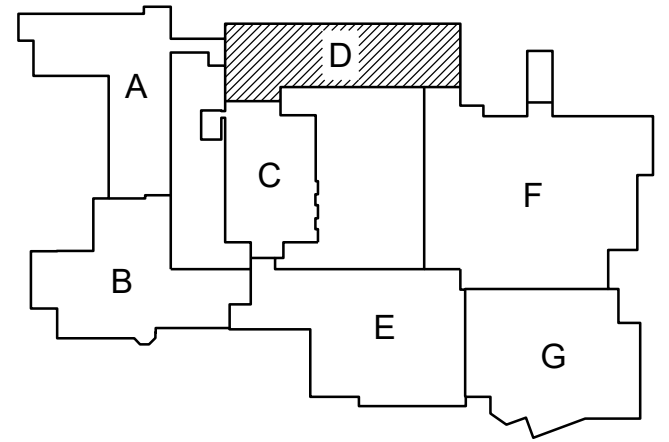
KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED
2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND.
3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'D' - MECHANICAL DUCTWORK DEMOLITION
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



KEY PLAN
NOT TO SCALE

REVISIONS
02/20/2024 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS

511 HIGHLAND AVENUE, GROVE CITY, PA 16127

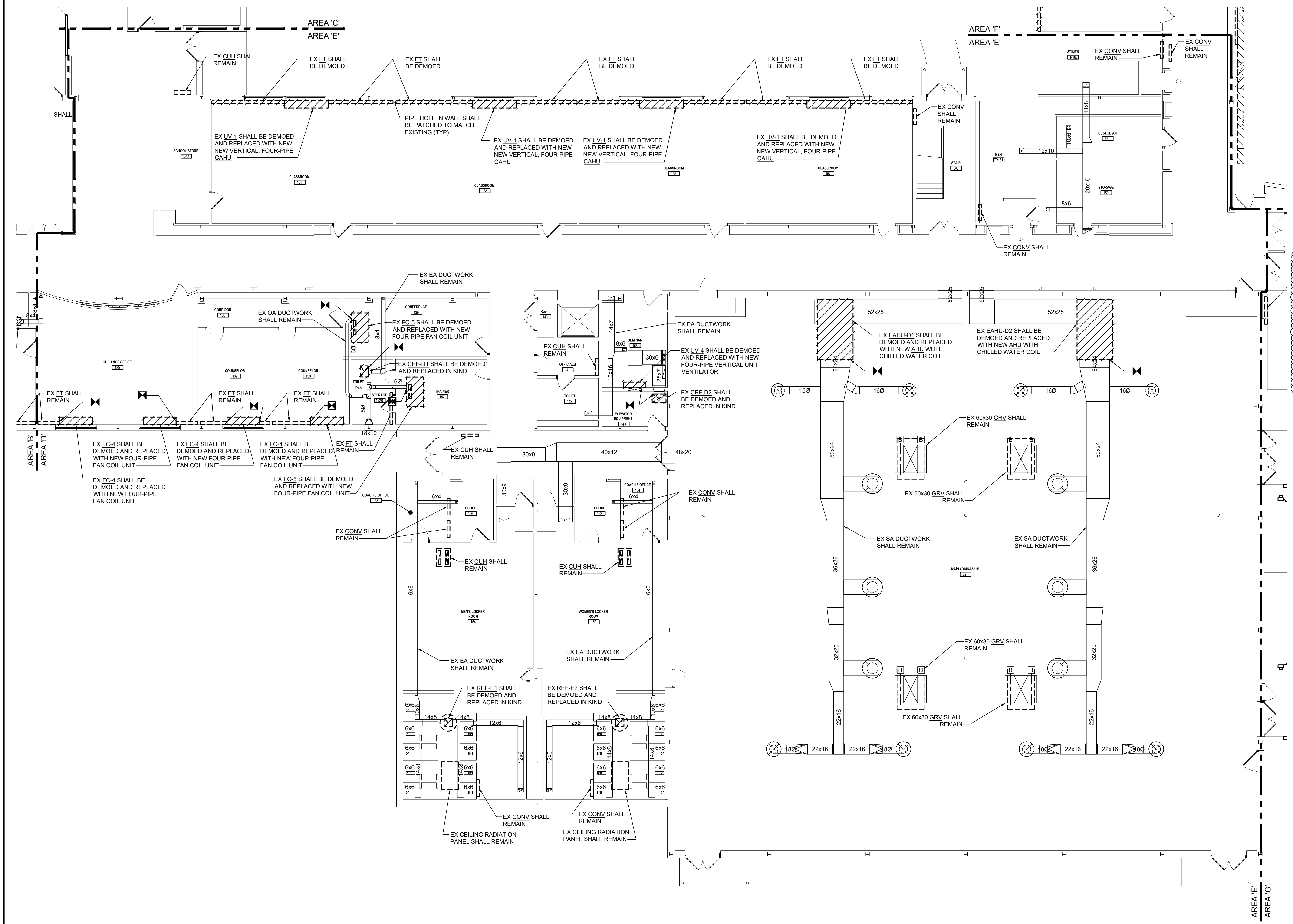
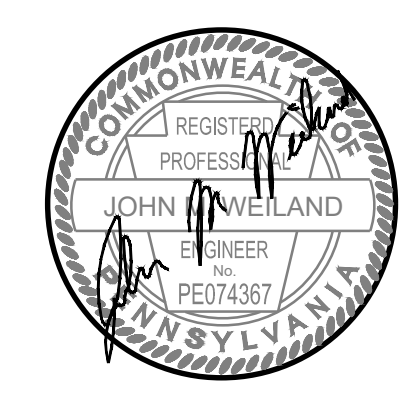
GROVE CITY AREA SCHOOL DISTRICT

**FIRST FLOOR PLAN - AREA - D
MECHANICAL DUCTWORK DEMOLITION**

Proj No. 23-S43-01
Issue Date 02/19/2024

MD104

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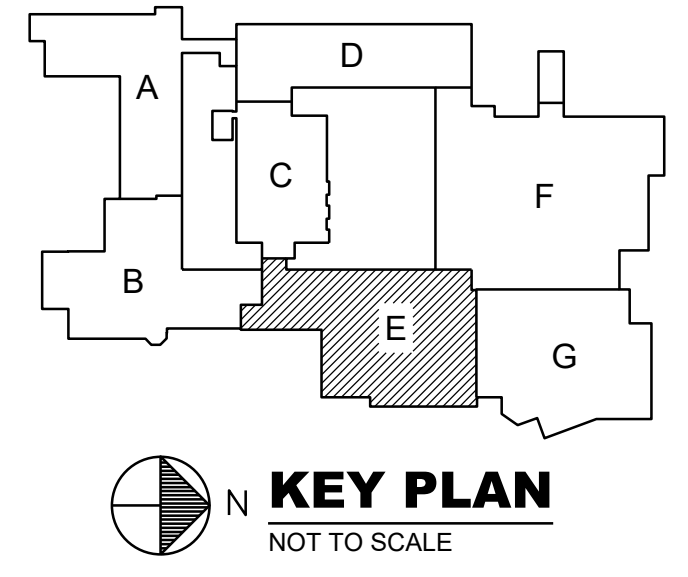


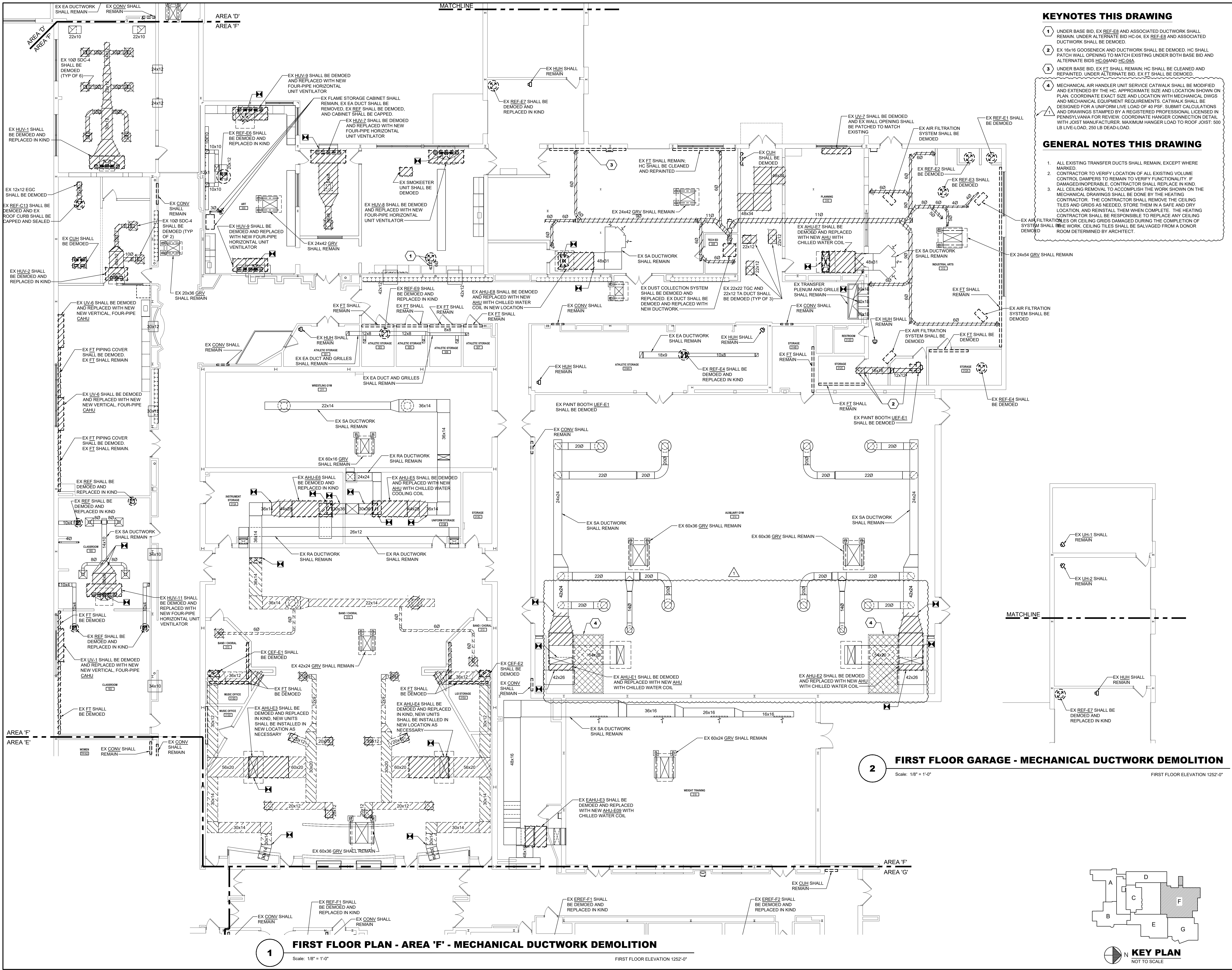
KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

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2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND.
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1 FIRST FLOOR PLAN - AREA 'E' - MECHANICAL DUCTWORK DEMOLITION
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



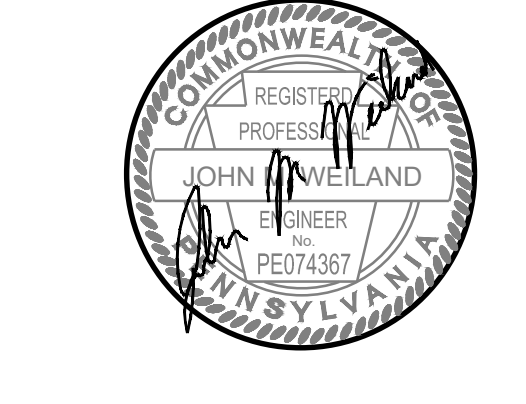


KEYNOTES THIS DRAWING

- 1 UNDER BASE BID, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL REMAIN. UNDER ALTERNATE BID HC-04, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL BE DEMOED.
- 2 EX 16x16 GOOSENECK AND DUCTWORK SHALL BE DEMOED. HC SHALL PATCH WALL OPENING TO MATCH EXISTING UNDER BOTH BASE BID AND ALTERNATE BIDS HC-30 AND HC-20A.
- 3 UNDER BASE BID, EX FT SHALL REMAIN; HC SHALL BE CLEANED AND REPAINTED. UNDER ALTERNATE BID, EX FT SHALL BE DEMOED.
- 4 MECHANICAL AIR HANDLER UNIT SERVICE CATWALK SHALL BE MODIFIED AND EXTENDED BY THE HC. APPROXIMATE SIZE AND LOCATION SHOWN ON PLAN. COORDINATE EXACT SIZE AND LOCATION WITH MECHANICAL DWGS AND MECHANICAL EQUIPMENT REQUIREMENTS. CATWALK SHALL BE DESIGNED FOR A UNIFORM LIVE LOAD OF 40 PSF. SUBMIT CALCULATIONS AND DRAWINGS STAMPED BY A REGISTERED PROFESSIONAL, LICENSED IN PENNSYLVANIA FOR REVIEW. COORDINATE HANGER CONNECTION DETAIL WITH JOIST MANUFACTURER. MAXIMUM HANGER LOAD TO ROOF JOIST: 500 LB LIVELOAD, 250 LB DEADLOAD.

GENERAL NOTES THIS DRAWING

- 1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED.
- 2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED. STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES AND GRIDS DAMAGED DURING THE COMPLETION OF SYSTEM SHALL BE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



REVISIONS
 02/2024 ADDENDUM NO. 1
 BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - F
MECHANICAL DUCTWORK DEMOLITION

Proj No. 23-S43-01
 Issue Date 02/19/2024
MD106
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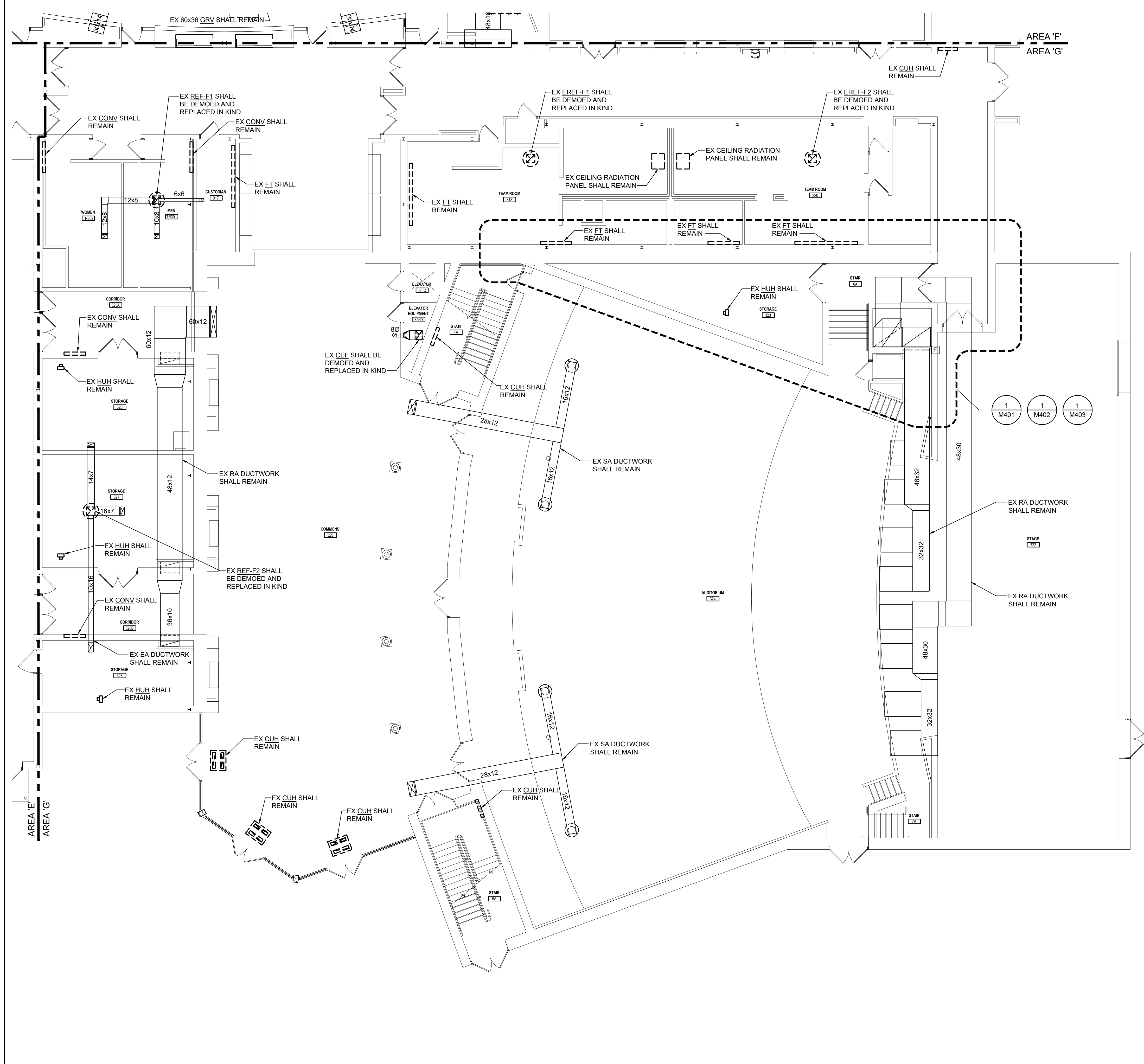
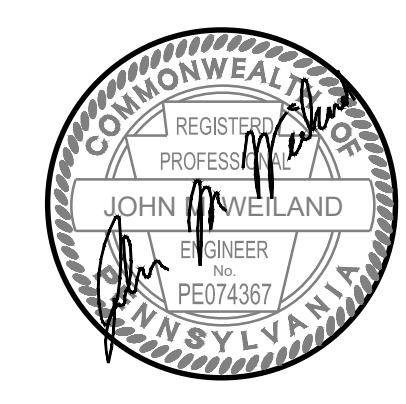
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 JMcLure

1 FIRST FLOOR PLAN - AREA 'F' - MECHANICAL DUCTWORK DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

2 FIRST FLOOR GARAGE - MECHANICAL DUCTWORK DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



KEY PLAN
 NOT TO SCALE

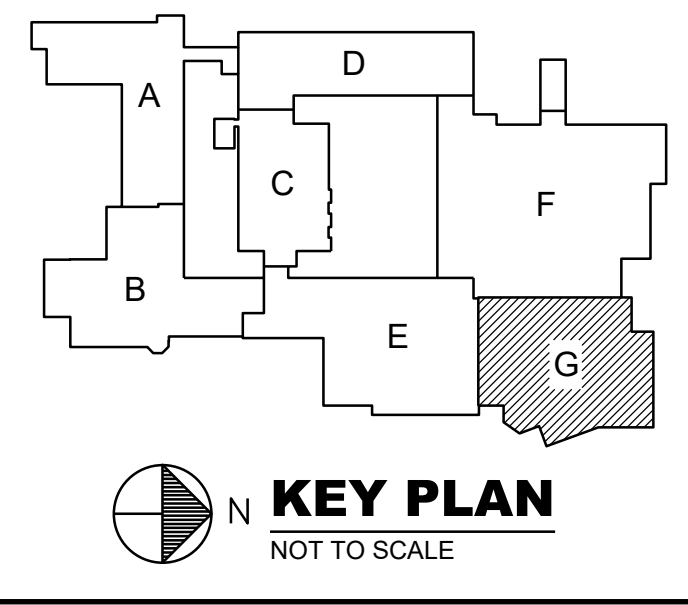


KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED.
2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND.
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1 FIRST FLOOR PLAN - AREA 'G' - MECHANICAL DUCTWORK DEMOLITION
Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



REVISIONS
02/20/24 ADDENDUM NO. 1

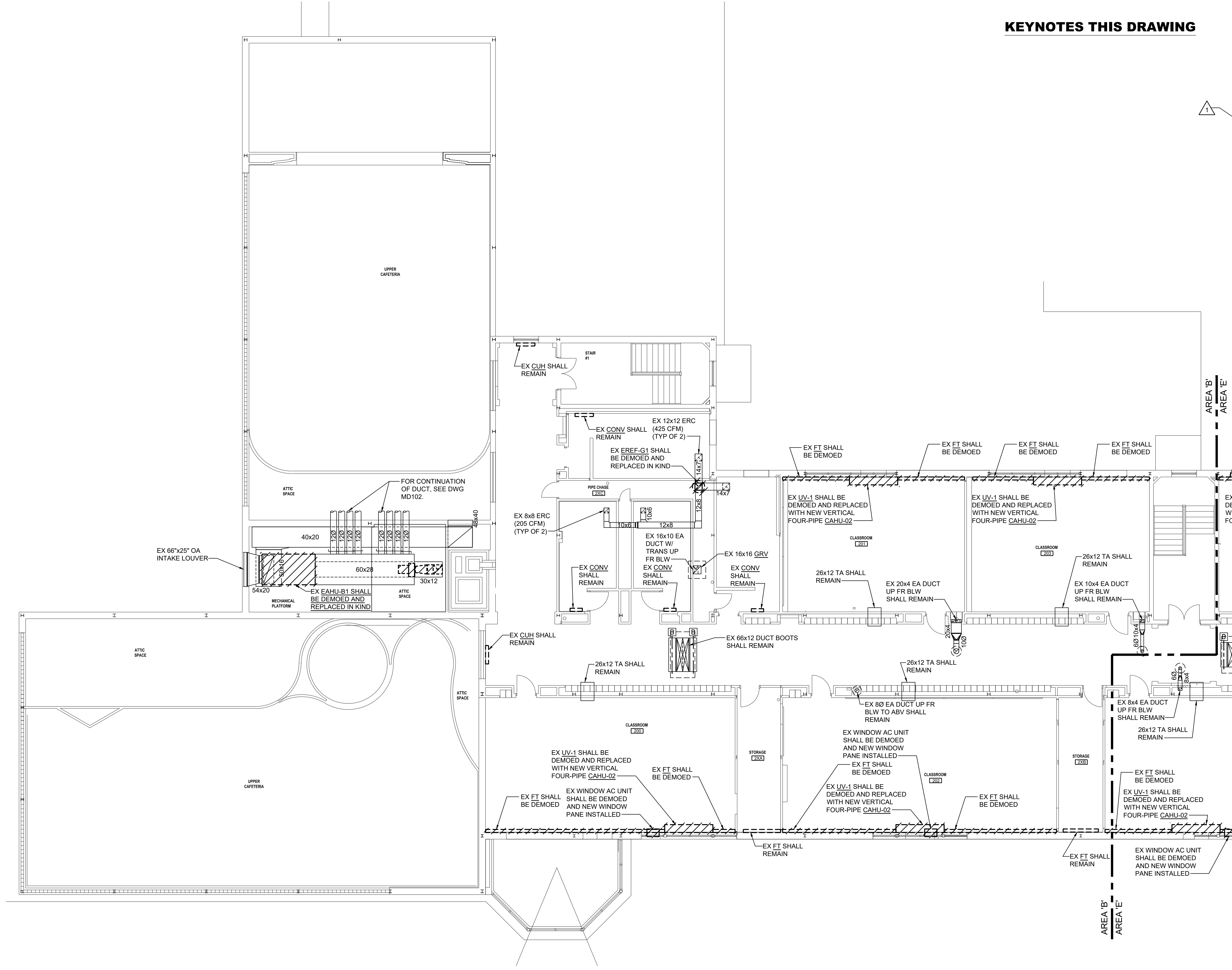
BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - G
MECHANICAL DUCTWORK DEMOLITION

Proj No. 23-S43-01
Issue Date 02/19/2024

MD107

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KEYNOTES THIS DRAWING

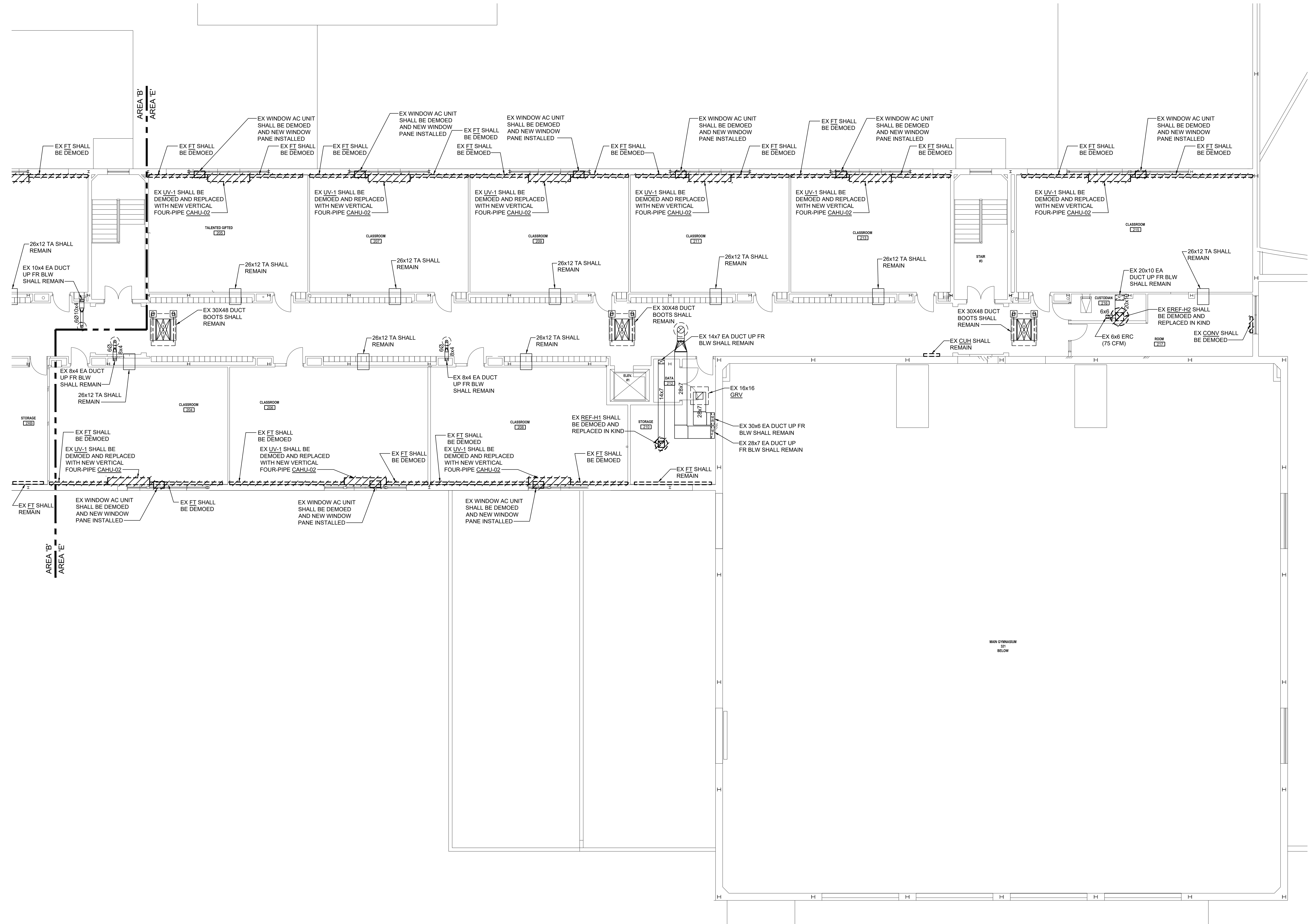
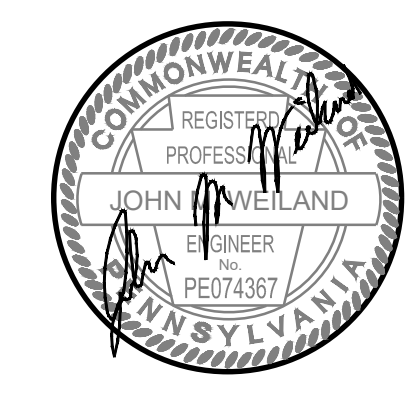
GENERAL NOTES THIS DRAWING

- 1. ALL EXISTING TRANSFER DUCTS SHALL REMAIN, EXCEPT WHERE MARKED.
- 2. CONTRACTOR TO VERIFY LOCATION OF ALL EXISTING VOLUME CONTROL DAMPERS TO REMAIN TO VERIFY FUNCTIONALITY. IF DAMAGED/INOPERABLE, CONTRACTOR SHALL REPLACE IN KIND.

NOTE:
ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED. STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 SECOND FLOOR PLAN - AREA 'B' - MECHANICAL DEMOLITION
Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"





1 SECOND FLOOR PLAN - AREA 'E' - MECHANICAL DEMOLITION
Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"

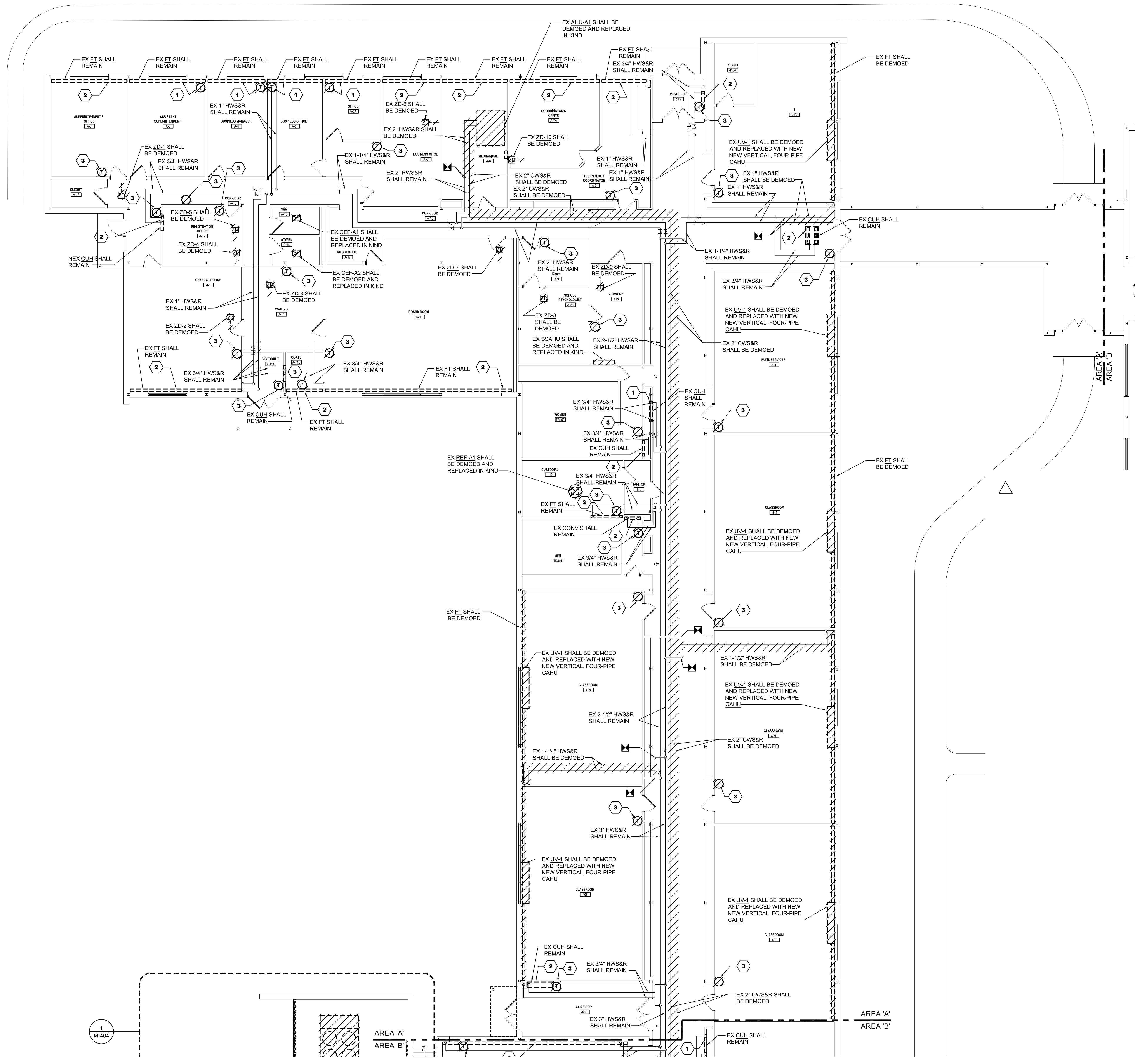
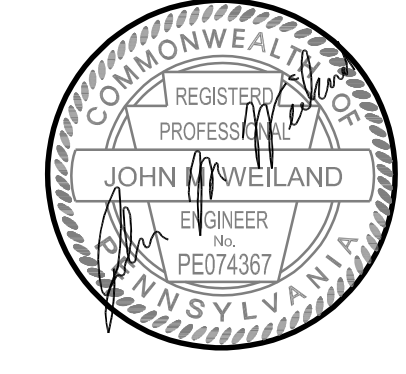
KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

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NOTE:
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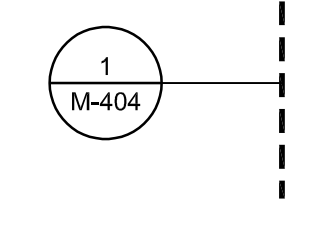


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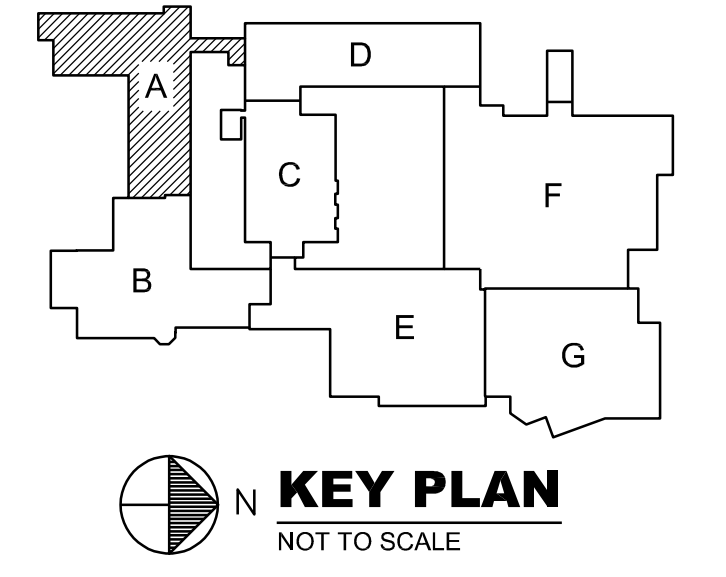
- 1 EXISTING PNEUMATIC VALVE ACTUATORS, TUBING, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 2 EXISTING PNEUMATIC VALVE ACTUATORS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS.
- 3 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.

GENERAL NOTES THIS DRAWING

- 1. FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
- 2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'A' - MECHANICAL PIPING DEMOLITION
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



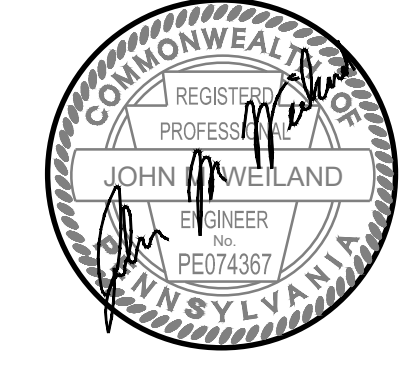
REVISIONS
02/2024 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - A
MECHANICAL PIPING DEMOLITION

Proj No. 23-S43-01
Issue Date 02/19/2024

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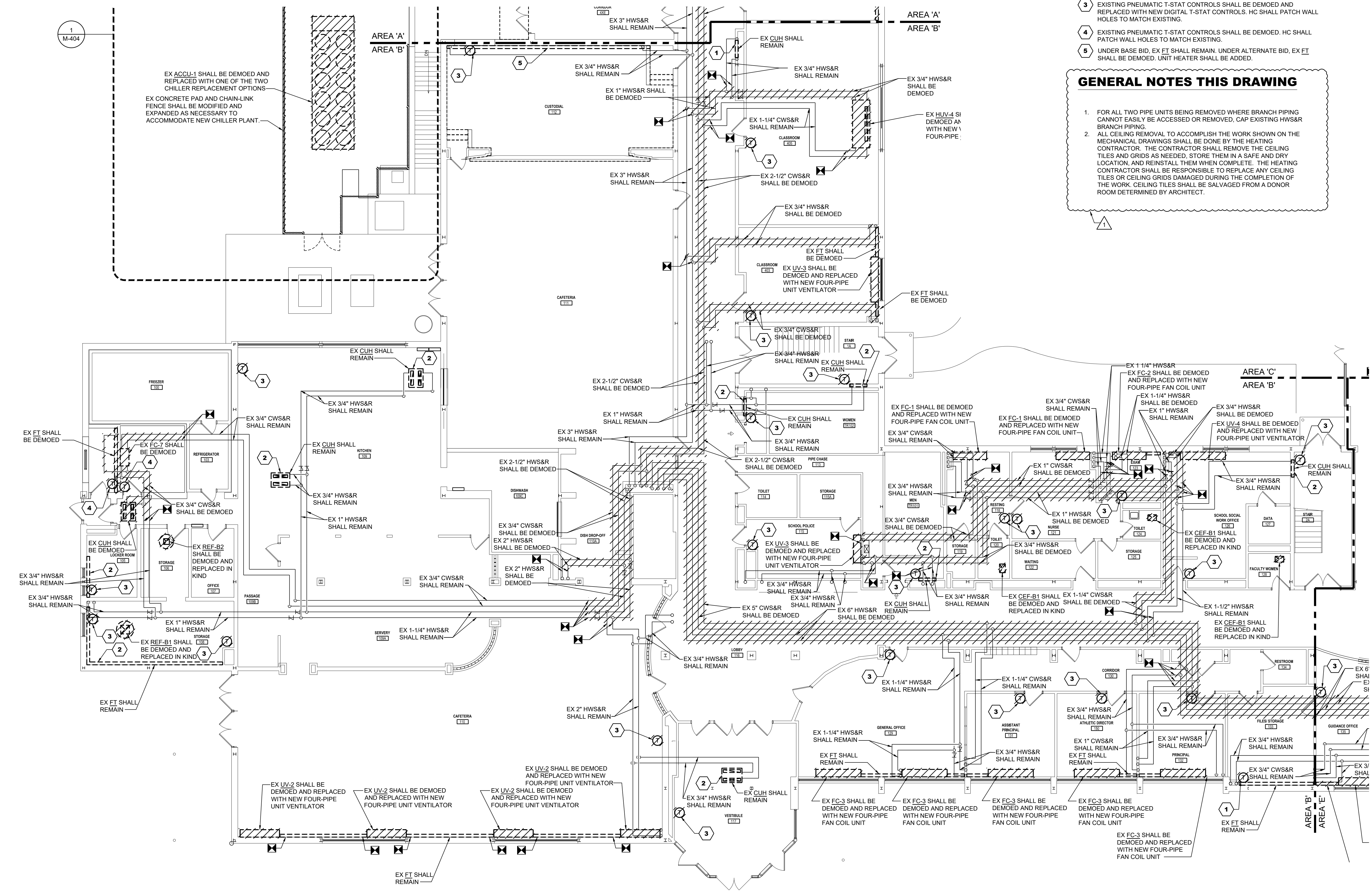


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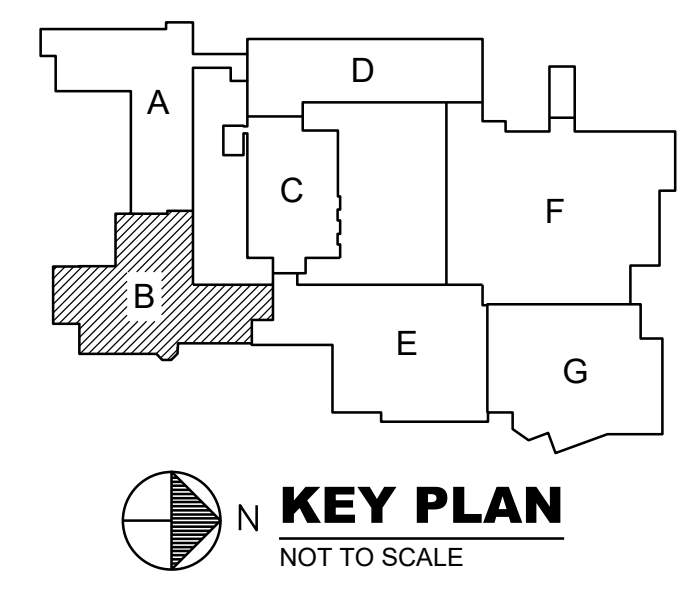
- EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- EXISTING PNEUMATIC VALVE ACTUATORS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS.
- EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- UNDER BASE BID, EX ET SHALL REMAIN. UNDER ALTERNATE BID, EX ET SHALL BE DEMOED. UNIT HEATER SHALL BE ADDED.

GENERAL NOTES THIS DRAWING

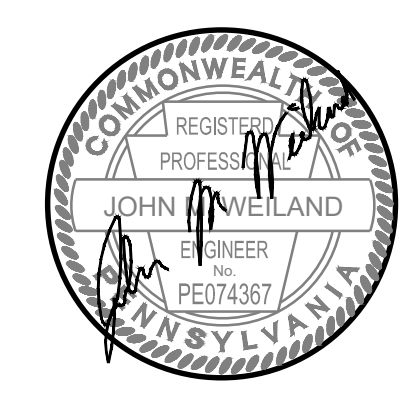
- FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
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1 FIRST FLOOR PLAN - AREA 'B' - MECHANICAL PIPING DEMOLITION
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



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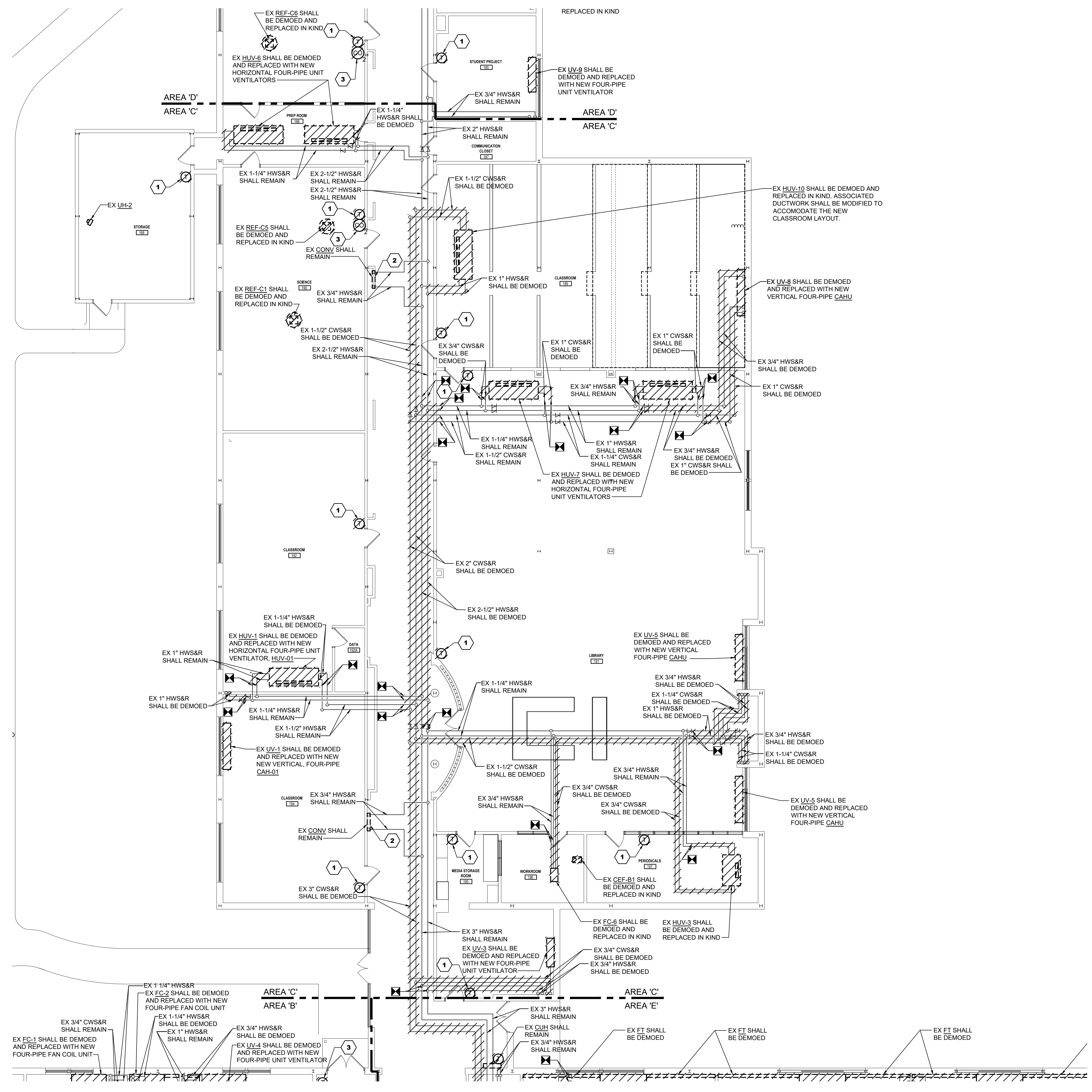


KEYNOTES THIS DRAWING

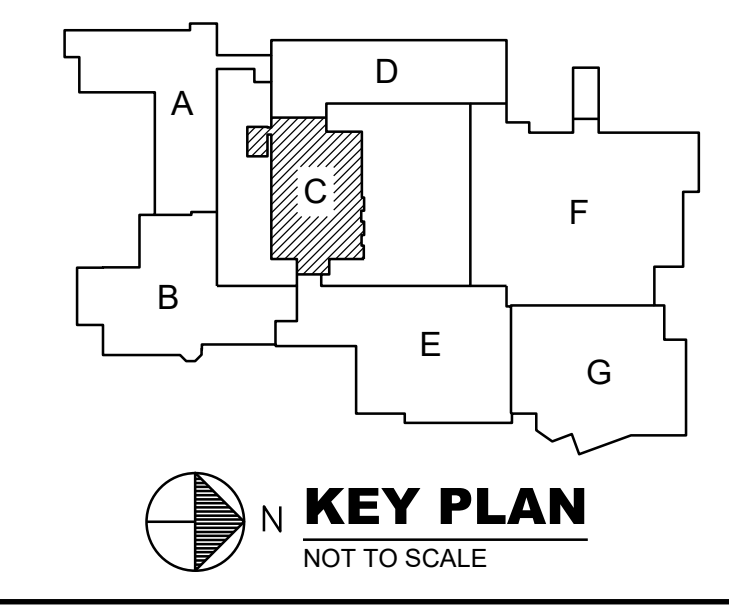
- EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- EXISTING CARBON DIOXIDE DETECTOR SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CARBON DIOXIDE DETECTOR.

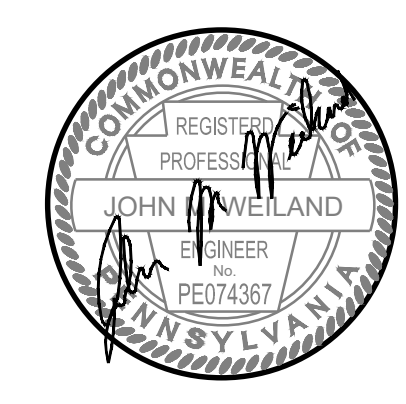
GENERAL NOTES THIS DRAWING

- FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
- ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'C' - MECHANICAL PIPING DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



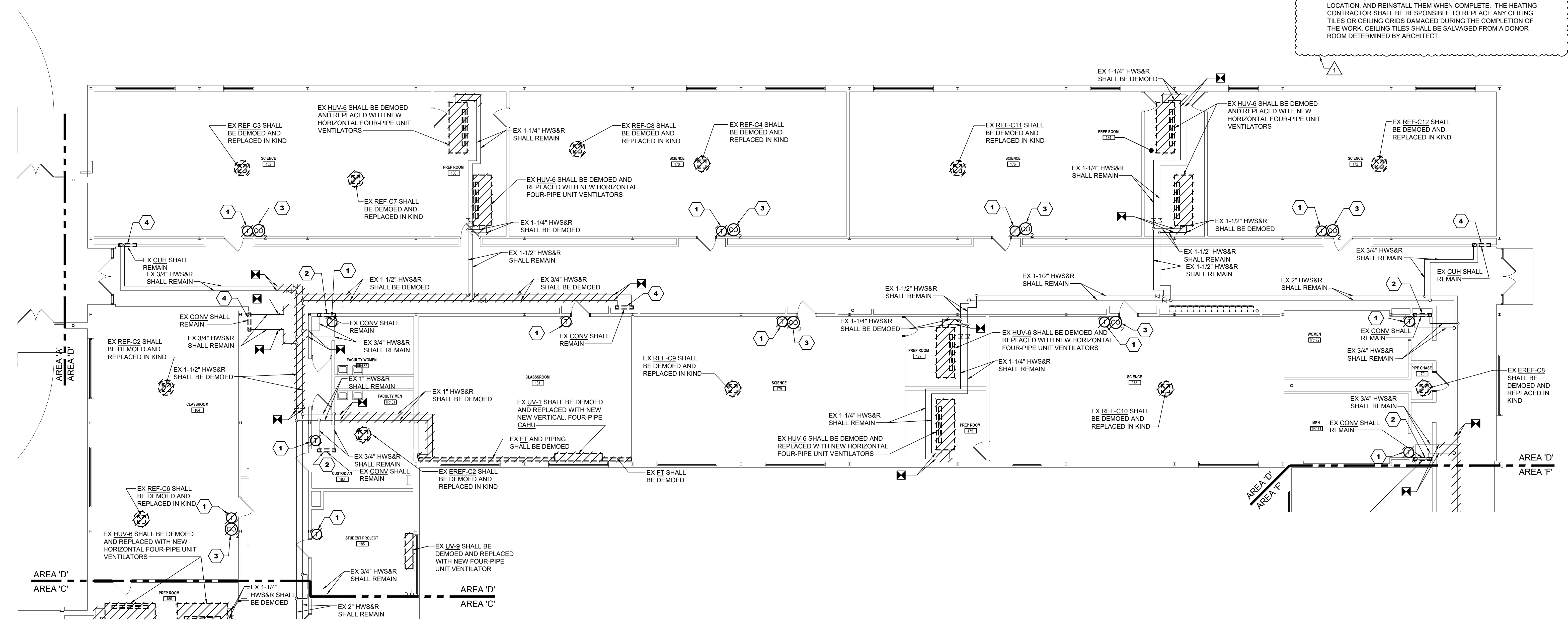


KEYNOTES THIS DRAWING

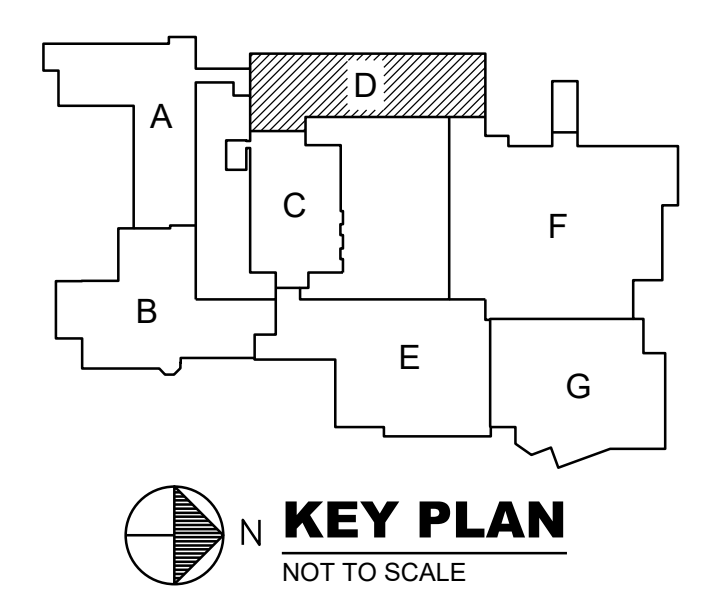
- 1 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HG SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 2 EXISTING PNEUMATIC VALVE ACTUATORS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS.
- 3 EXISTING CARBON DIOXIDE DETECTOR SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CARBON DIOXIDE DETECTOR.
- 4 EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS. HG SHALL PATCH WALL HOLES TO MATCH EXISTING.

GENERAL NOTES THIS DRAWING

1. FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'D' - MECHANICAL PIPING DEMOLITION
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252-0"



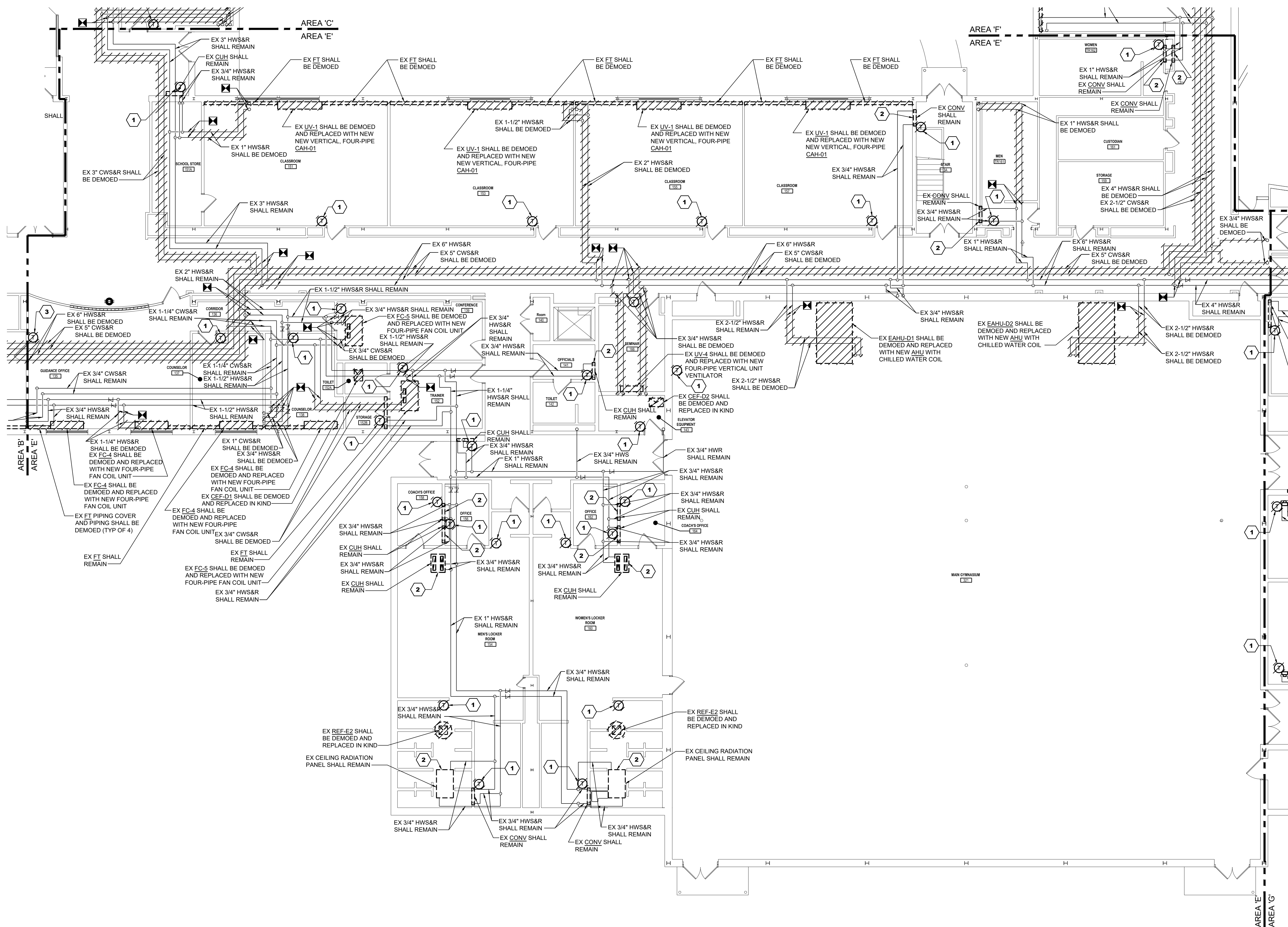
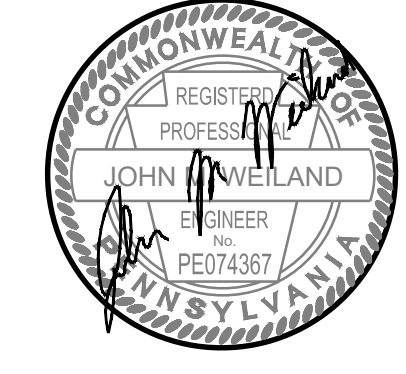
REVISIONS
 02/20/24 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
 GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - D
MECHANICAL PIPING DEMOLITION

Proj No. 23-S43-01
 Issue Date 02/19/2024

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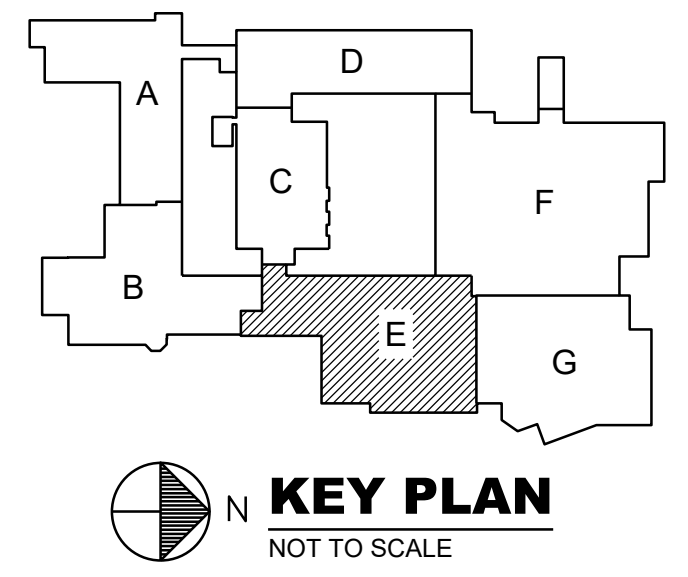
KEYNOTES THIS DRAWING

- 1 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING
- 2 EXISTING PNEUMATIC VALVE ACTUATORS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS.

GENERAL NOTES THIS DRAWING

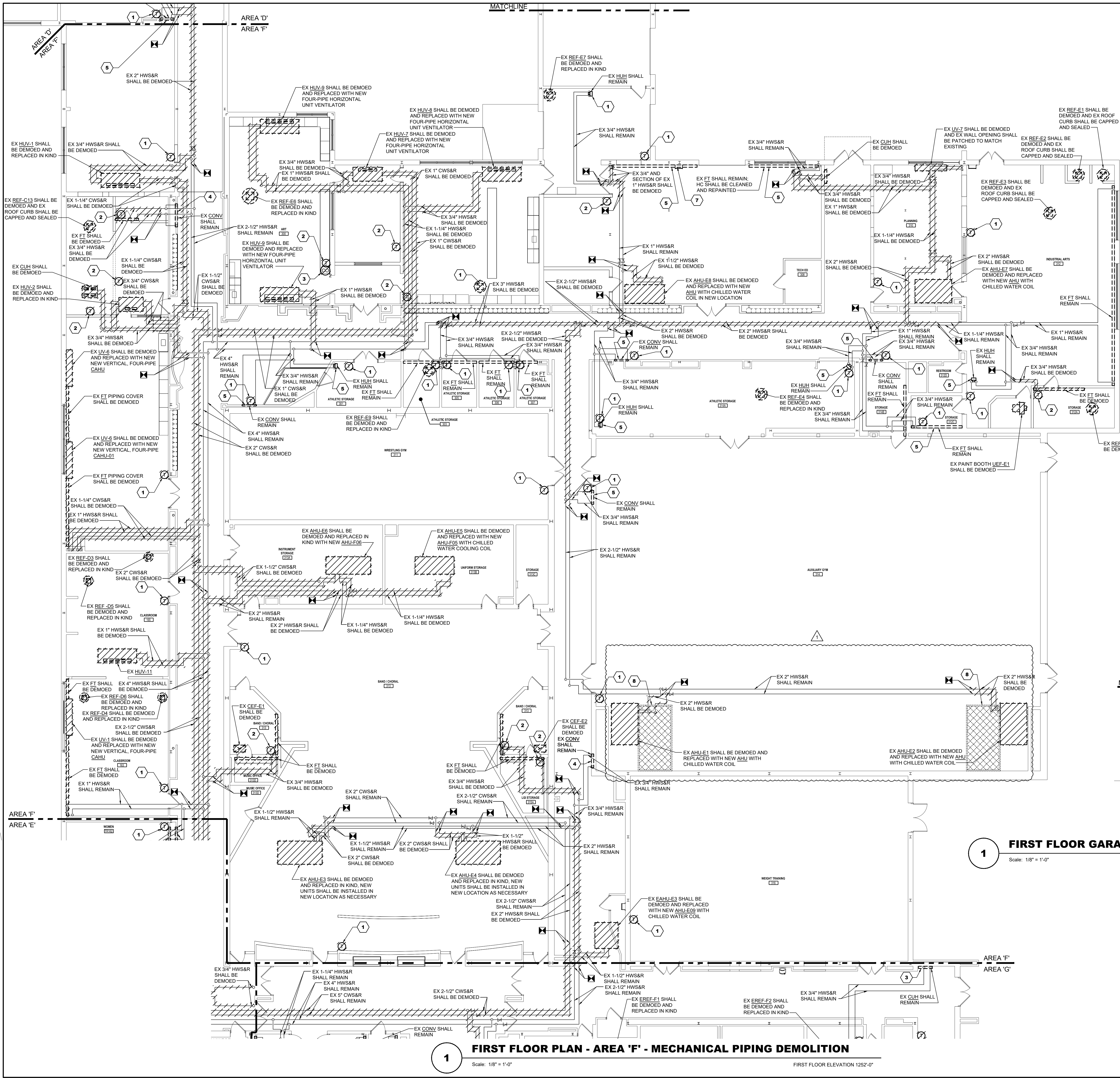
- 1. FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
- 2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 FIRST FLOOR PLAN - AREA 'E' - MECHANICAL PIPING DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



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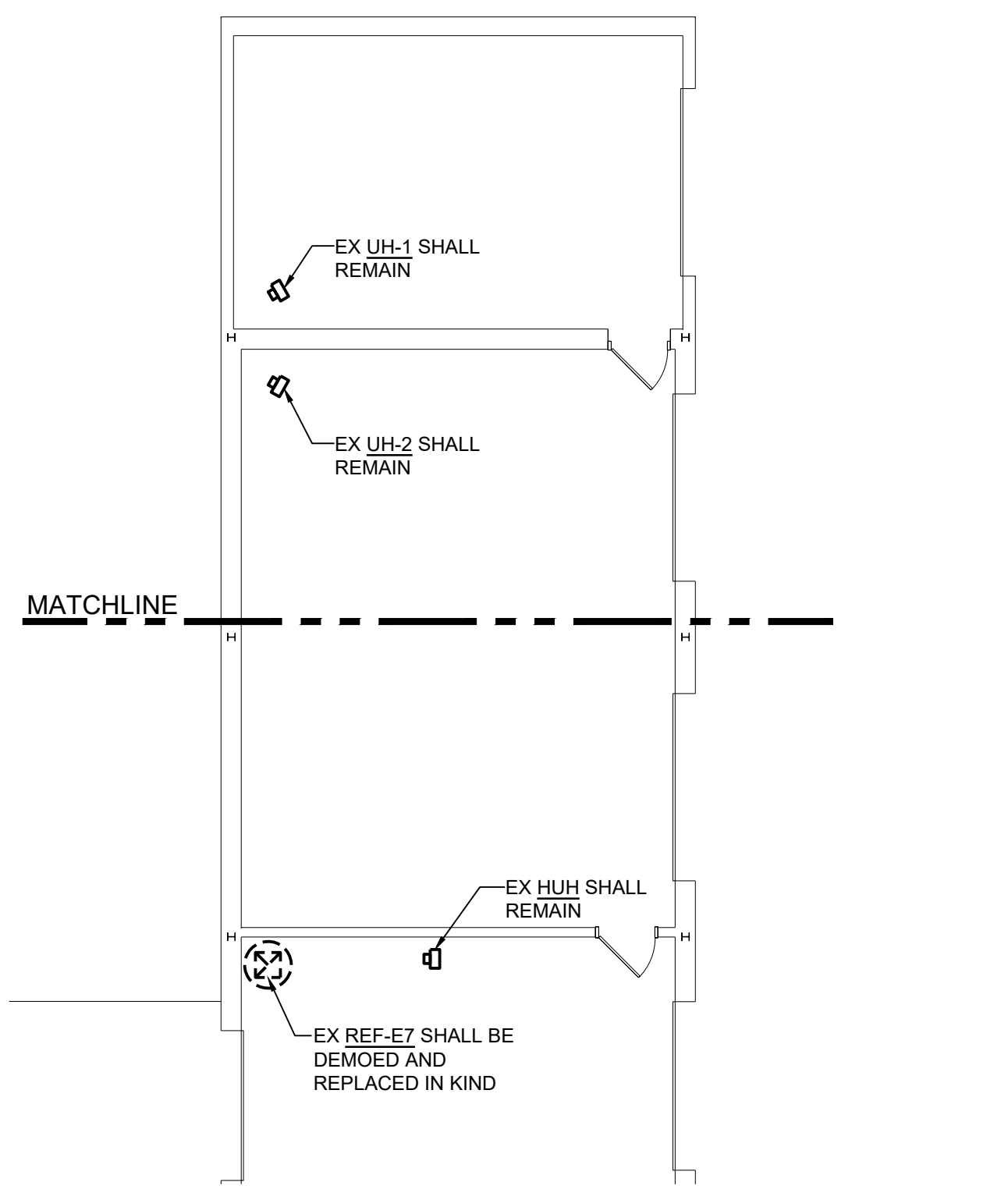


KEYNOTES THIS DRAWING

- 1 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 2 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 3 EXISTING CARBON DIOXIDE DETECTOR SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CARBON DIOXIDE DETECTOR.
- 4 EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 5 EXISTING PNEUMATIC VALVE ACTUATORS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS.
- 6 UNDER BASE BID, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL REMAIN. UNDER ALTERNATE BID HC-04, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL BE DEMOED.
- 7 UNDER BASE BID, EX ET SHALL REMAIN; HC SHALL BE CLEANED AND REPAINTED. UNDER ALTERNATE BID, EX ET SHALL BE DEMOED.
- 8 MECHANICAL AIR HANDLER UNIT SERVICE CATWALK SHALL BE MODIFIED AND EXTENDED BY THE HC. APPROXIMATE SIZE AND LOCATION SHOWN ON PLAN. COORDINATE EXACT SIZE AND LOCATION WITH MECHANICAL DWGS AND MECHANICAL EQUIPMENT REQUIREMENTS. CATWALK SHALL BE DESIGNED FOR A UNIFORM LIVE LOAD OF 40 PSF. SUBMIT CALCULATIONS AND DRAWINGS STAMPED BY A REGISTERED PROFESSIONAL LICENSED IN PENNSYLVANIA FOR REVIEW. COORDINATE HANGER CONNECTION DETAIL WITH JOIST MANUFACTURER. MAXIMUM HANGER LOAD TO ROOF JOIST: 500 LB LIVE-LOAD, 250 LB DEAD-LOAD.

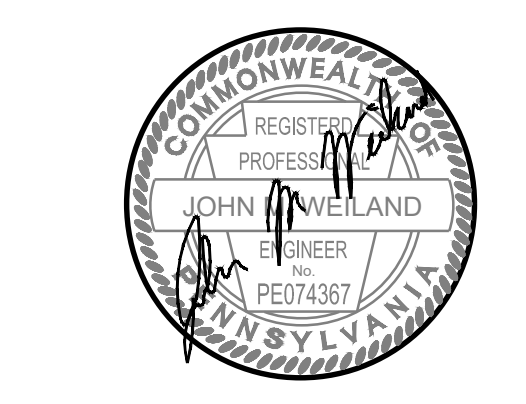
GENERAL NOTES THIS DRAWING

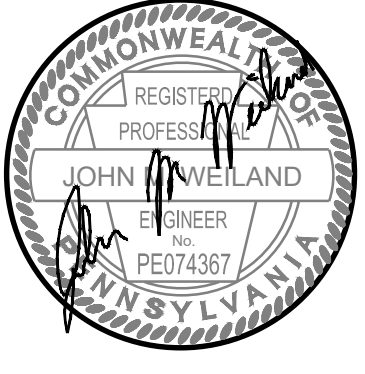
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2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR GARAGE - MECHANICAL PIPING DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

1 FIRST FLOOR PLAN - AREA 'F' - MECHANICAL PIPING DEMOLITION
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



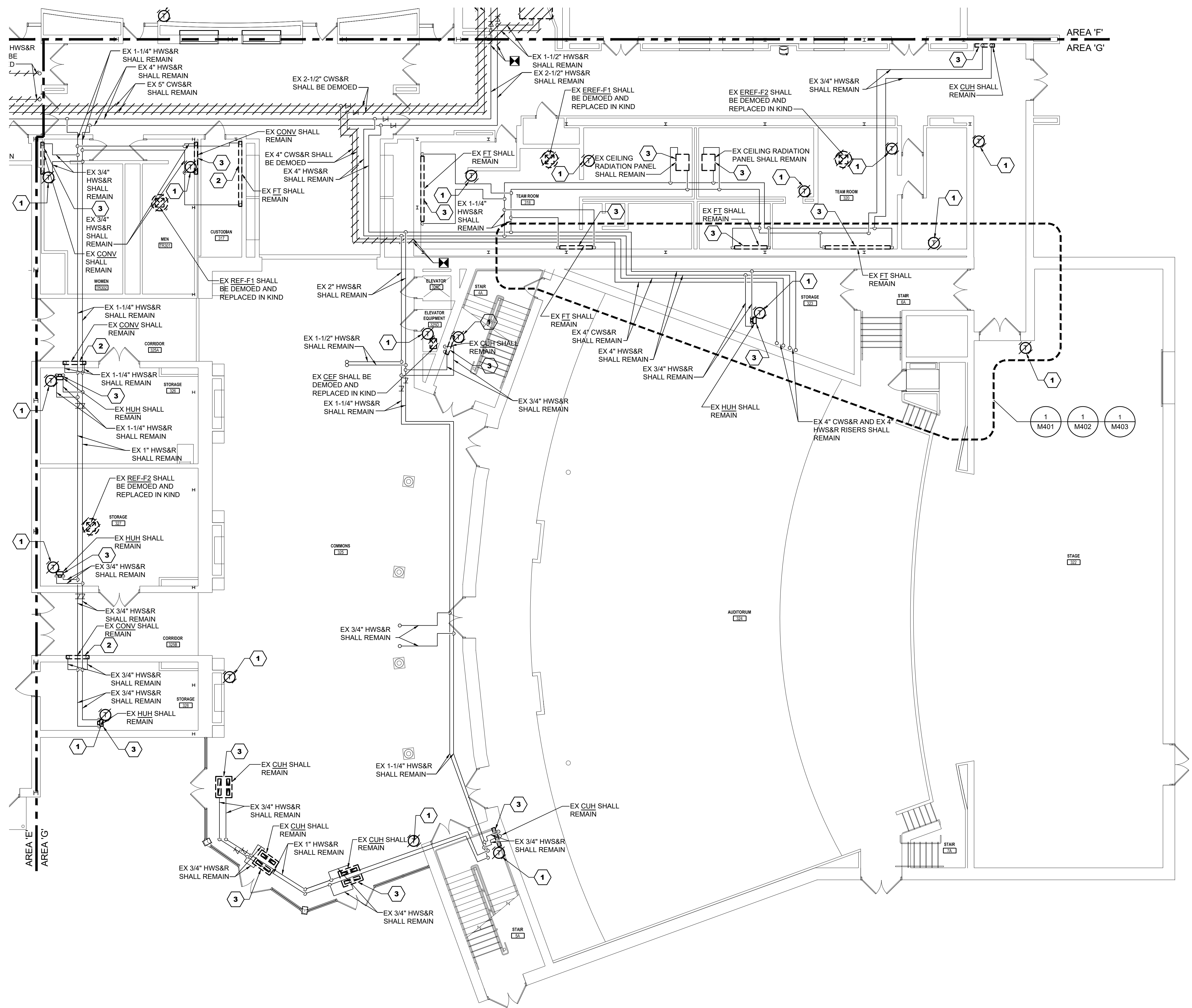


KEYNOTES THIS DRAWING

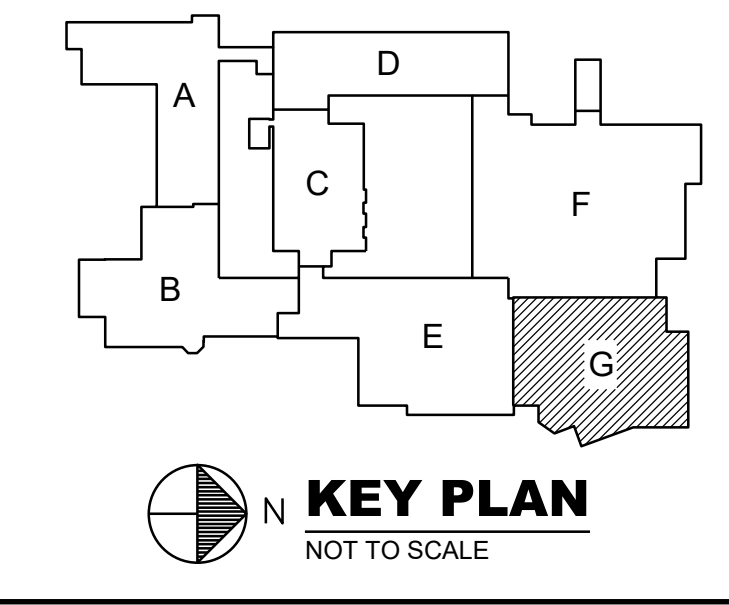
- 1 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 2 EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS. HC SHALL PATCH WALL HOLES TO MATCH EXISTING.
- 3 EXISTING PNEUMATIC VALVE ACTUATORS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND ACTUATORS.

GENERAL NOTES THIS DRAWING

- 1. FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
- 2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'G' - MECHANICAL PIPING DEMOLITION
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



REVISIONS
02/20/24 ADDENDUM NO. 1

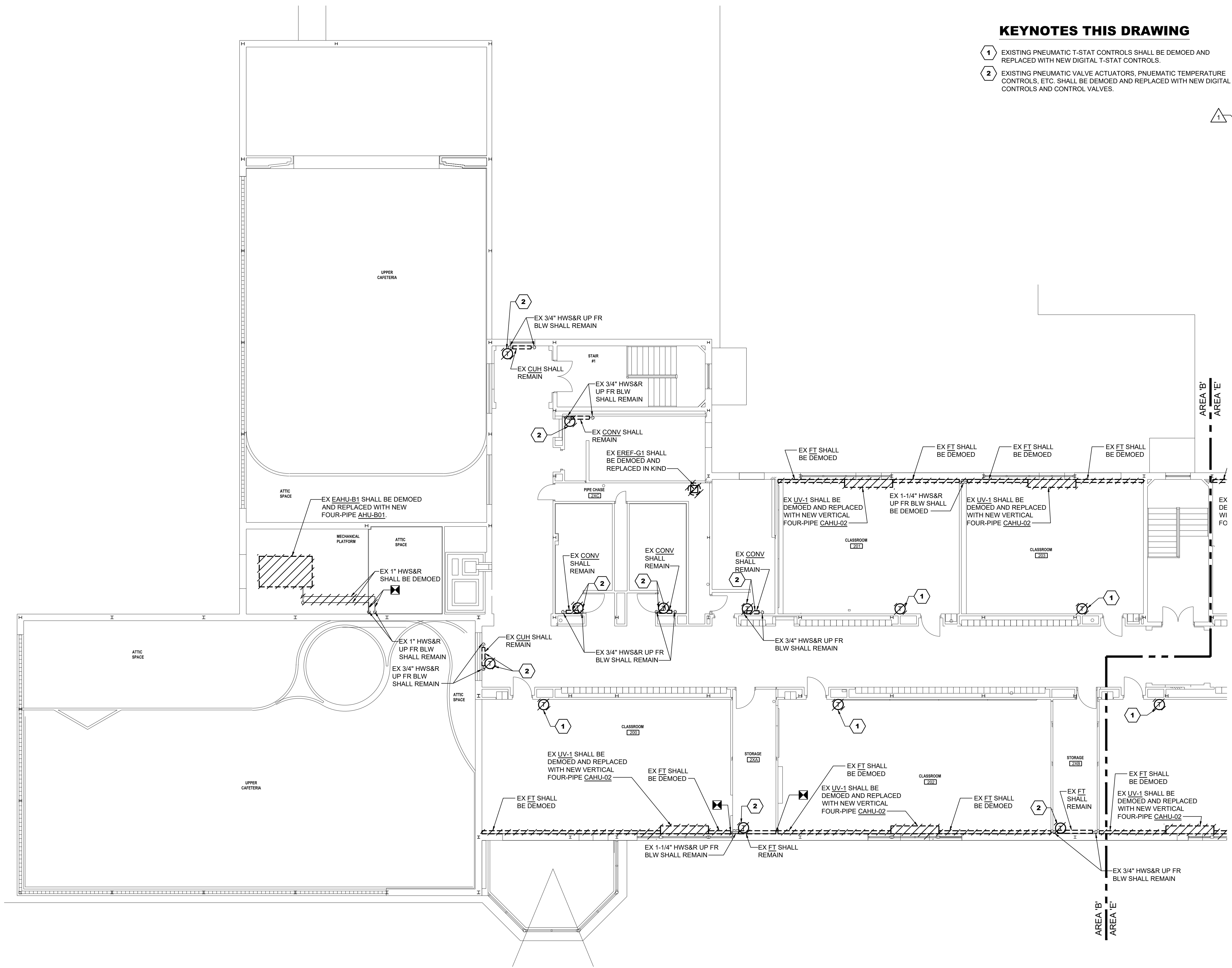
BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - G
MECHANICAL PIPING DEMOLITION

Proj No. 23-S43-01
Issue Date 02/19/2024

MD117

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KEYNOTES THIS DRAWING

- 1 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS.
- 2 EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND CONTROL VALVES.

GENERAL NOTES THIS DRAWING

- 1. FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
- 2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED. STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 SECOND FLOOR PLAN - AREA 'B' - MECHANICAL DEMOLITION
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



REVISIONS
△ 02/28/24 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS

511 HIGHLAND AVENUE, GROVE CITY, PA 16127

GROVE CITY AREA SCHOOL DISTRICT

SECOND FLOOR PLAN - AREA - E

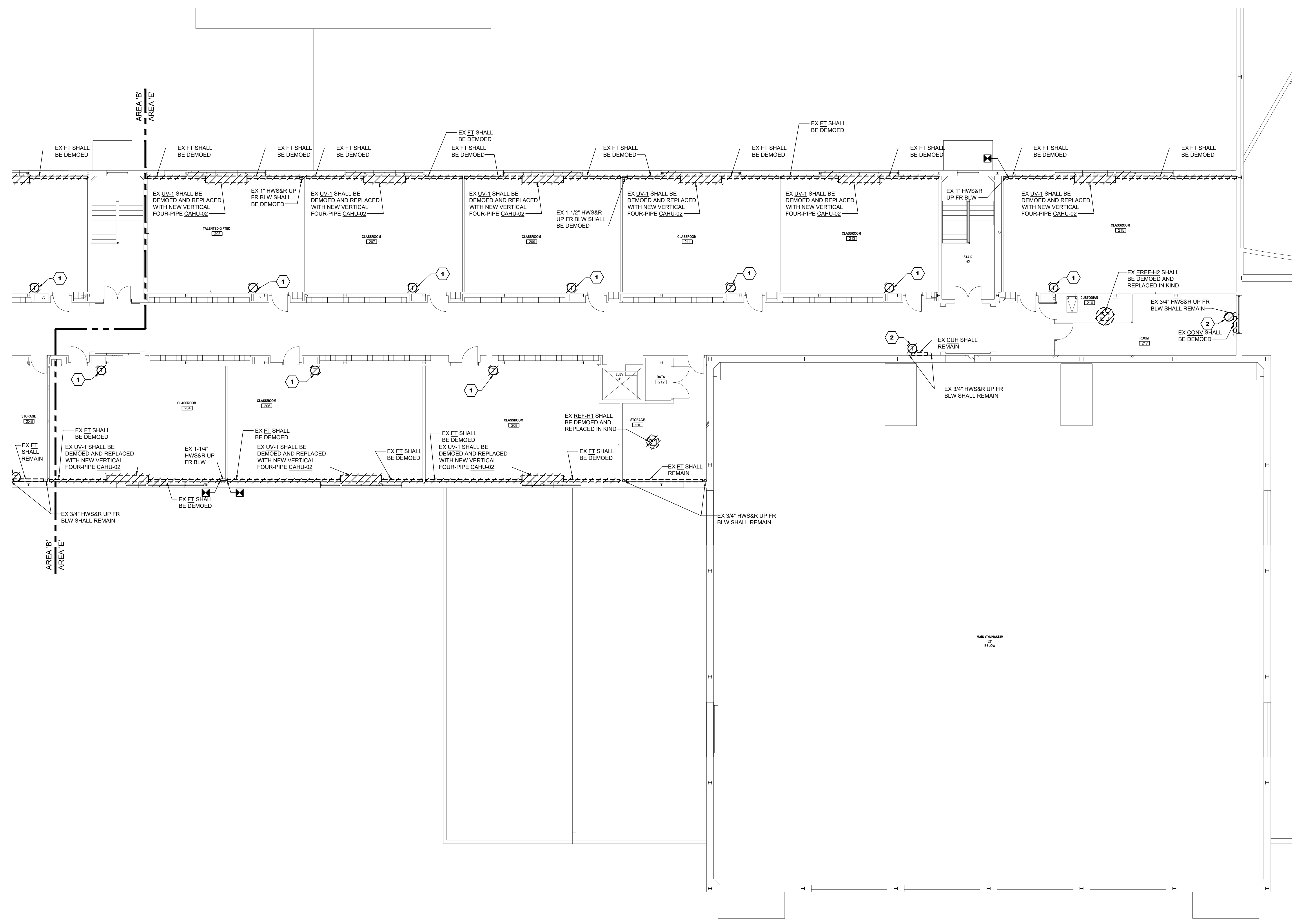
MECHANICAL PIPING DEMOLITION

Proj No. 23-S43-01

Issue Date 02/19/2024

MD119

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1 SECOND FLOOR PLAN - AREA 'E' - MECHANICAL DEMOLITION
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"

KEYNOTES THIS DRAWING

- 1 EXISTING PNEUMATIC T-STAT CONTROLS SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL T-STAT CONTROLS.
- 2 EXISTING PNEUMATIC VALVE ACTUATORS, PNEUMATIC TEMPERATURE CONTROLS, ETC. SHALL BE DEMOED AND REPLACED WITH NEW DIGITAL CONTROLS AND CONTROL VALVES.

GENERAL NOTES THIS DRAWING

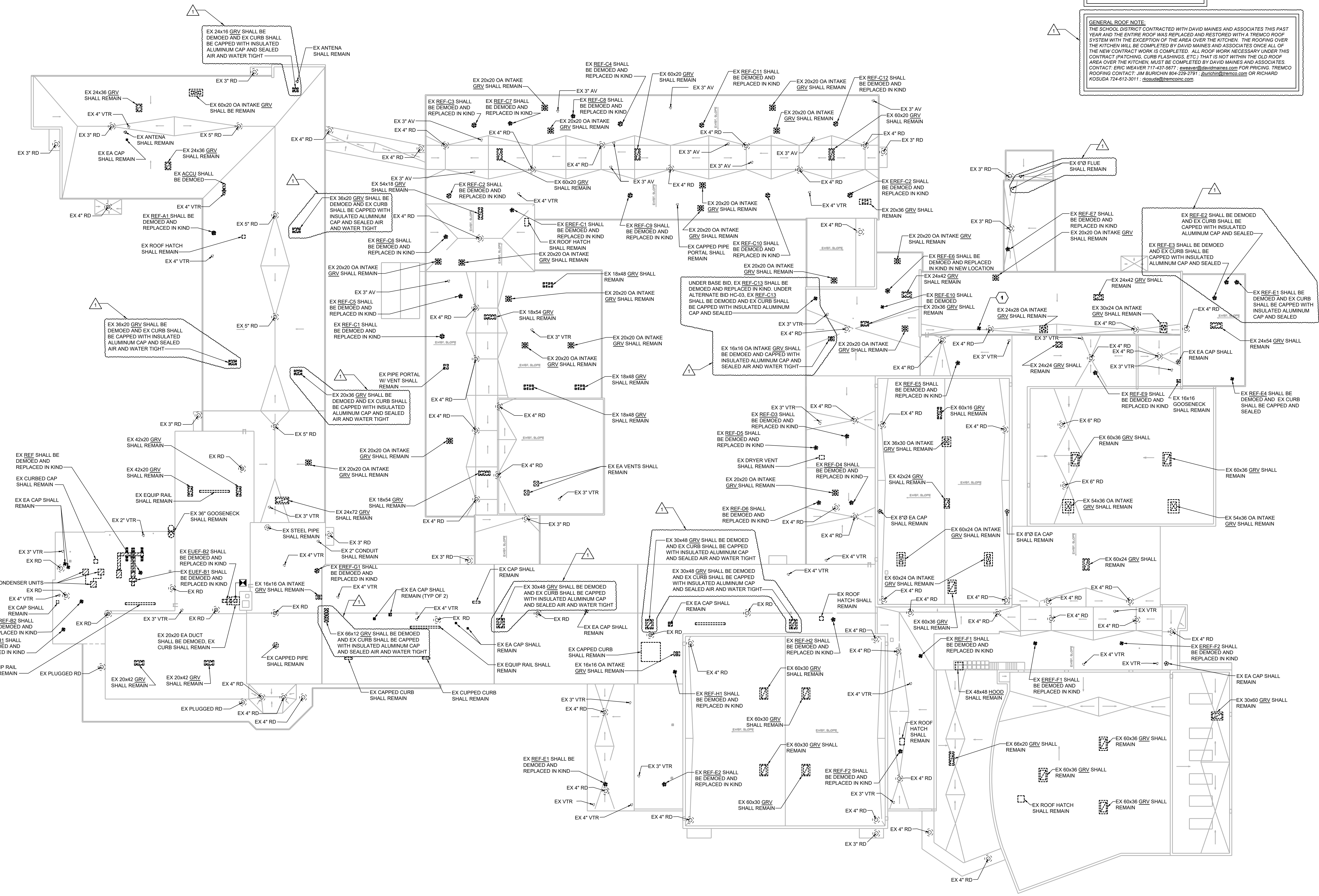
1. FOR ALL TWO PIPE UNITS BEING REMOVED WHERE BRANCH PIPING CANNOT EASILY BE ACCESSED OR REMOVED, CAP EXISTING HWS&R BRANCH PIPING.
2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

KEYNOTES THIS DRAWING

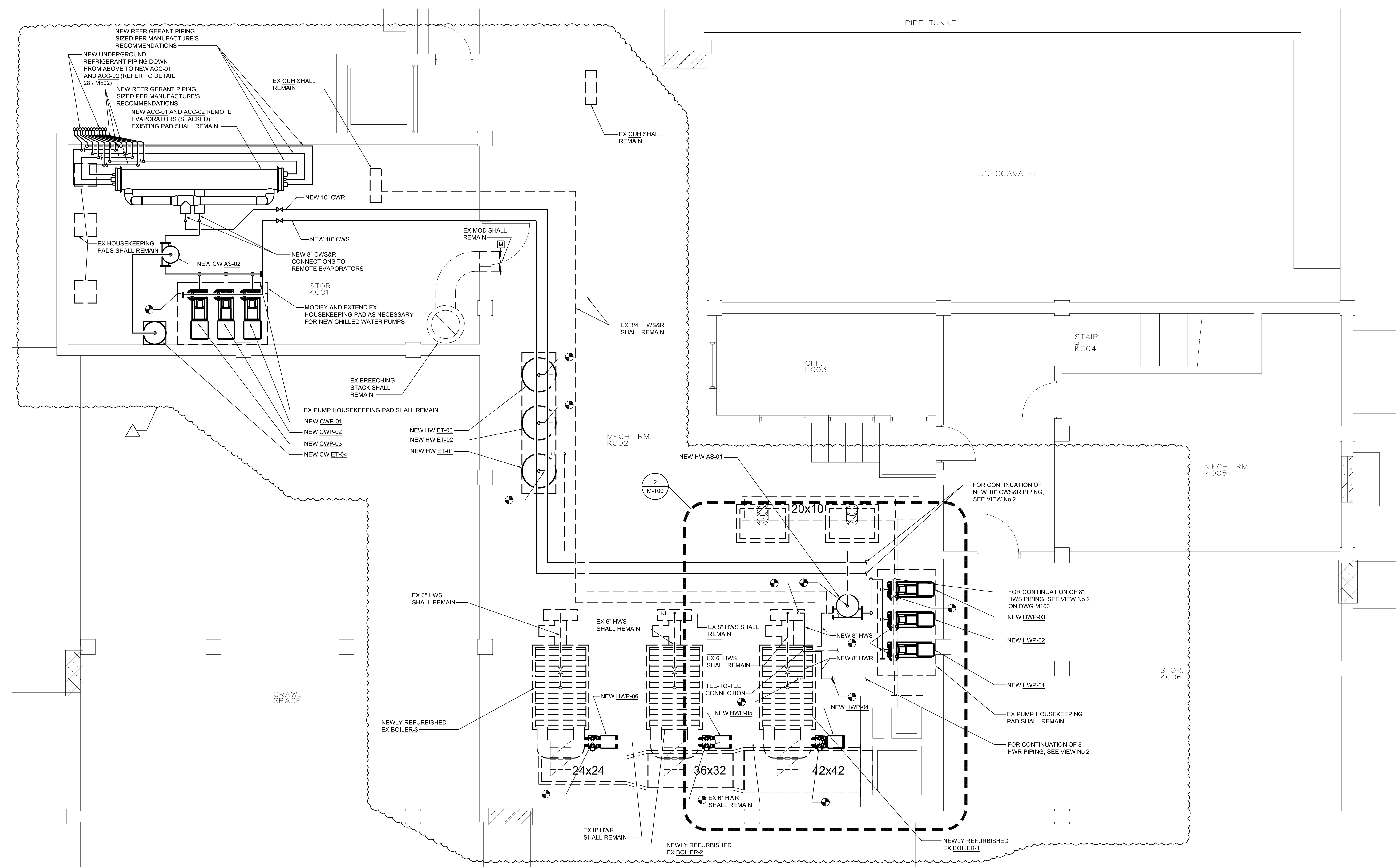
1 UNDER BASE BID, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL REMAIN. UNDER ALTERNATE BID HC-04, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL BE DEMOED.

ROOF WARRANTY NOTE:
ANY CUTTING, PATCHING OR MODIFICATIONS TO EXISTING ROOFING SYSTEM MEMBRANE SHALL MATCH EXISTING AND BE DONE BY THE MANUFACTURER APPROVED ROOFING CONTRACTOR SO NOT TO VOID REMAINING ROOF WARRANTY.

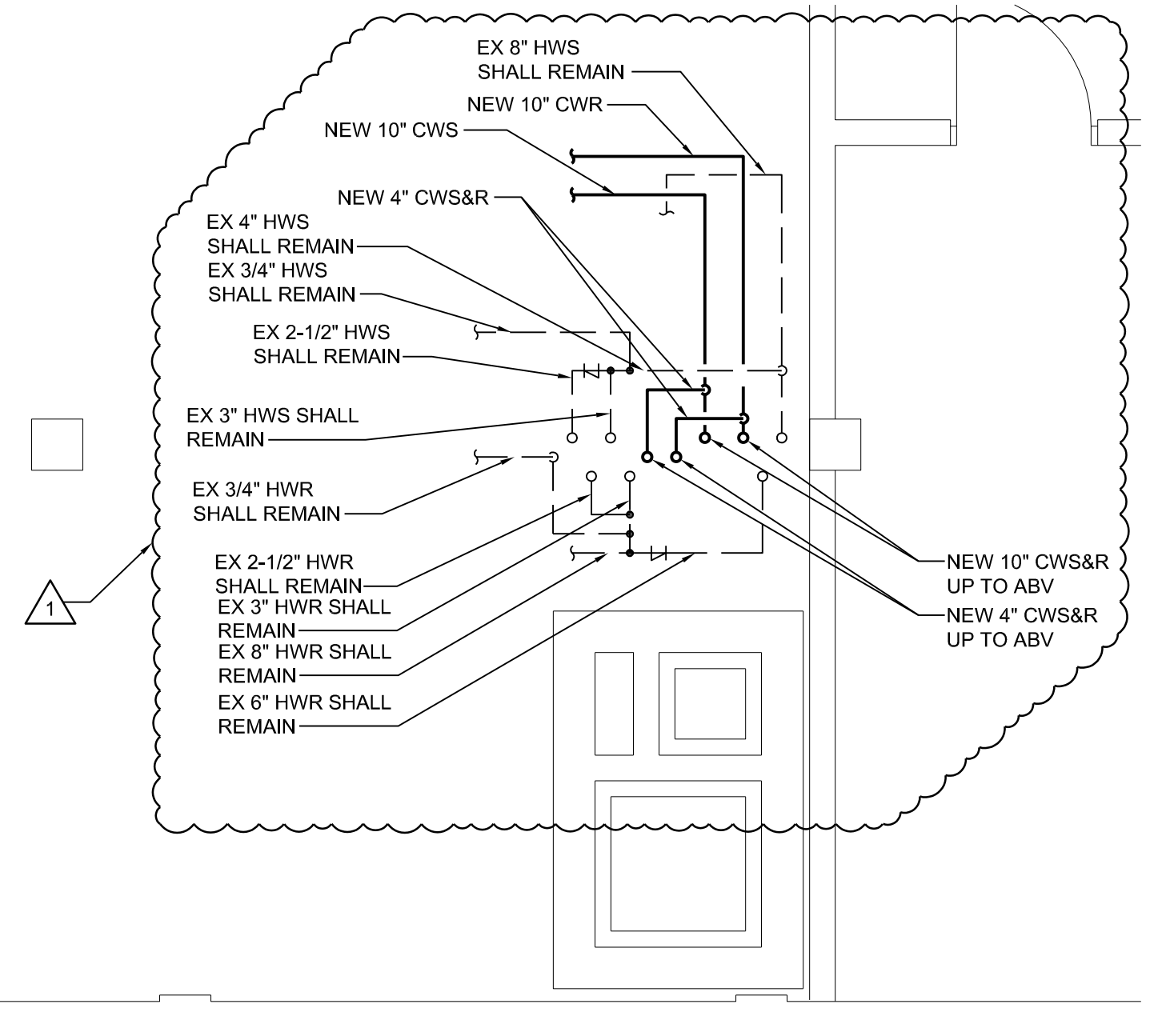
GENERAL ROOF NOTE:
THE SCHOOL DISTRICT CONTRACTED WITH DAVID MAINES AND ASSOCIATES THIS PAST YEAR AND THE ENTIRE ROOF WAS REPLACED AND RESTORED WITH A TREMACO ROOF SYSTEM WITH THE EXCEPTION OF THE AREA OVER THE KITCHEN. THE ROOFING OVER THE KITCHEN WILL BE COMPLETED BY DAVID MAINES AND ASSOCIATES ONCE ALL OF THE NEW CONTRACT WORK IS COMPLETED. ALL ROOF WORK NECESSARY UNDER THIS CONTRACT (PATCHING, CURB FLASHINGS, ETC.) THAT IS NOT WITHIN THE OLD ROOF AREA OVER THE KITCHEN MUST BE COMPLETED BY DAVID MAINES AND ASSOCIATES. CONTACT: ERIC WEAVER 717-437-5677; eweaver@dwmaines.com FOR PRICING. TREMACO ROOFING CONTACT: JIM BURICHIN 804-229-2791; burichin@tremaco.com OR RICHARD KOSUDA 724-612-3011; rkosuda@tremaco.com



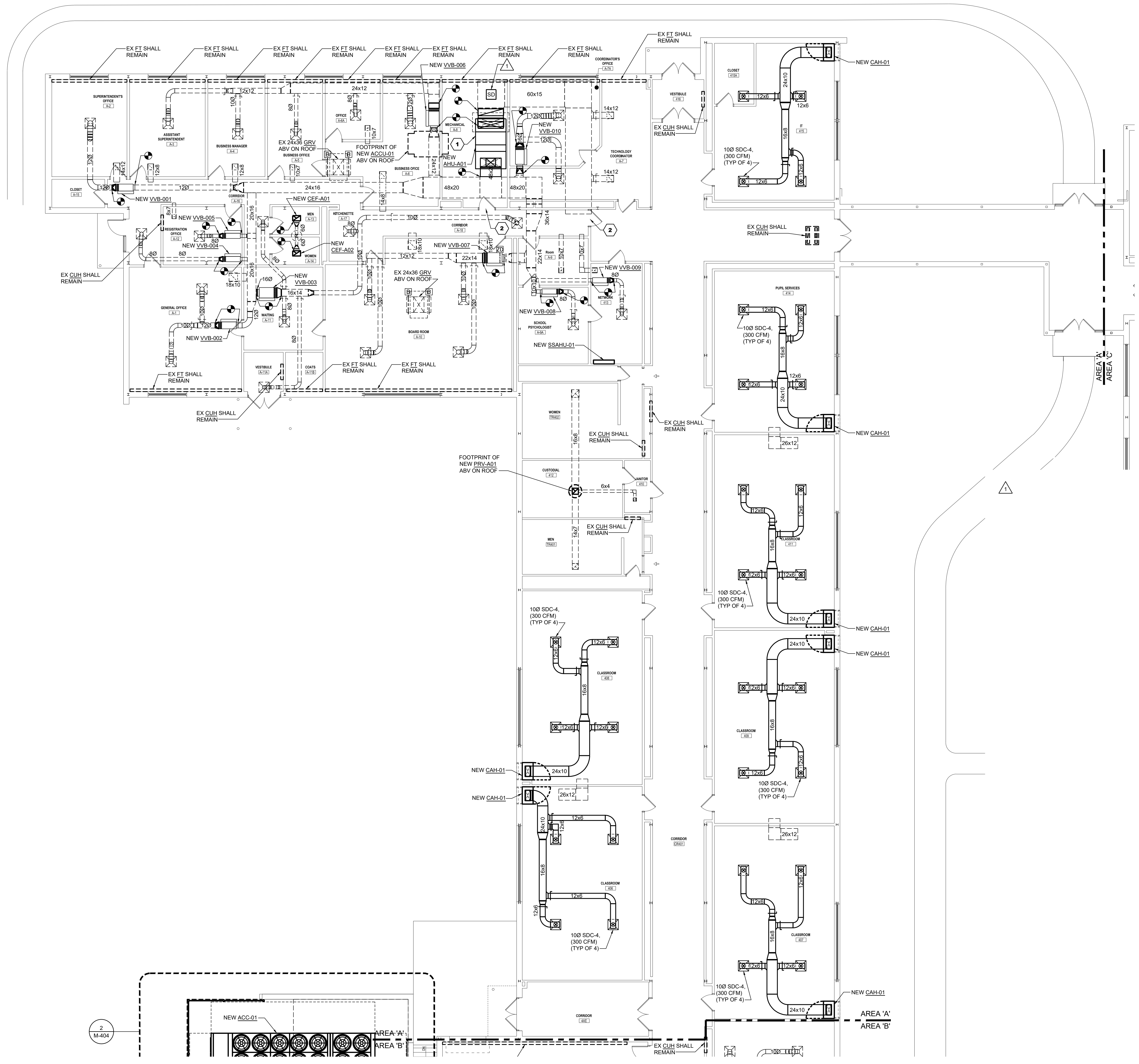
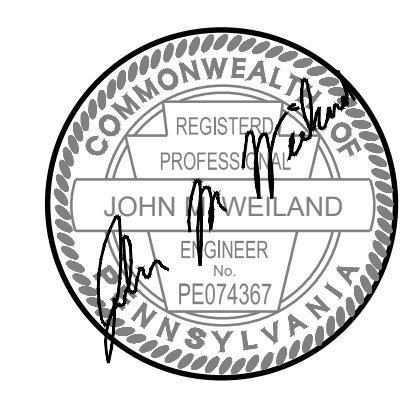
1 **ROOF PLAN - MECHANICAL DEMOLITION**
Scale: 1" = 20'-0"
FIRST FLOOR ELEVATION 1252'-0"



1 BASEMENT FLOOR PLAN - AREA 'B' - MECHANICAL NEW WORK
Scale: 1/4" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



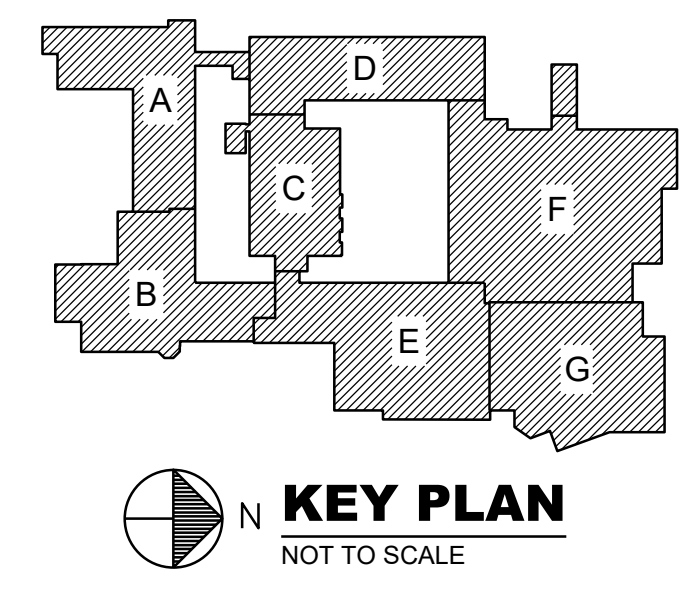
2 BASEMENT PARTIAL FLOOR PLAN - MECHANICAL PIPING NEW WORK
Scale: 1/4" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



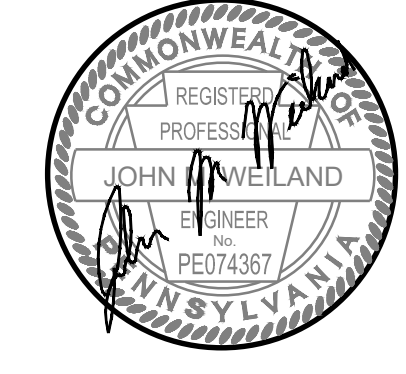
- KEYNOTES THIS DRAWING**
- 1 HC SHALL BREAK DOWN AHU-A01 ALONG SPLIT SECTIONS AND ASSEMBLE AHU IN FINAL LOCATION.
 - 2 HC SHALL BREAK DOWN FAN SECTION OF AHU-A02 INTO BASE COMPONENTS TO FIT THROUGH DOORWAYS, AND REASSEMBLE PRIOR FINAL UNIT ASSEMBLY.

- GENERAL NOTES THIS DRAWING**
1. AT AREAS WHERE NEW VVBs ARE INSTALLED IN EXISTING DUCTWORK, CONTRACTOR SHALL PATCH/REPAIR EXISTING DUCTWORK AND PATCH, REPAIR, REPLACE EXISTING INSULATION.
 2. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
 3. ALL EXISTING FINITUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
 4. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
 5. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 FIRST FLOOR PLAN - AREA 'A' - MECHANICAL EQUIPMENT & DUCTWORK NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



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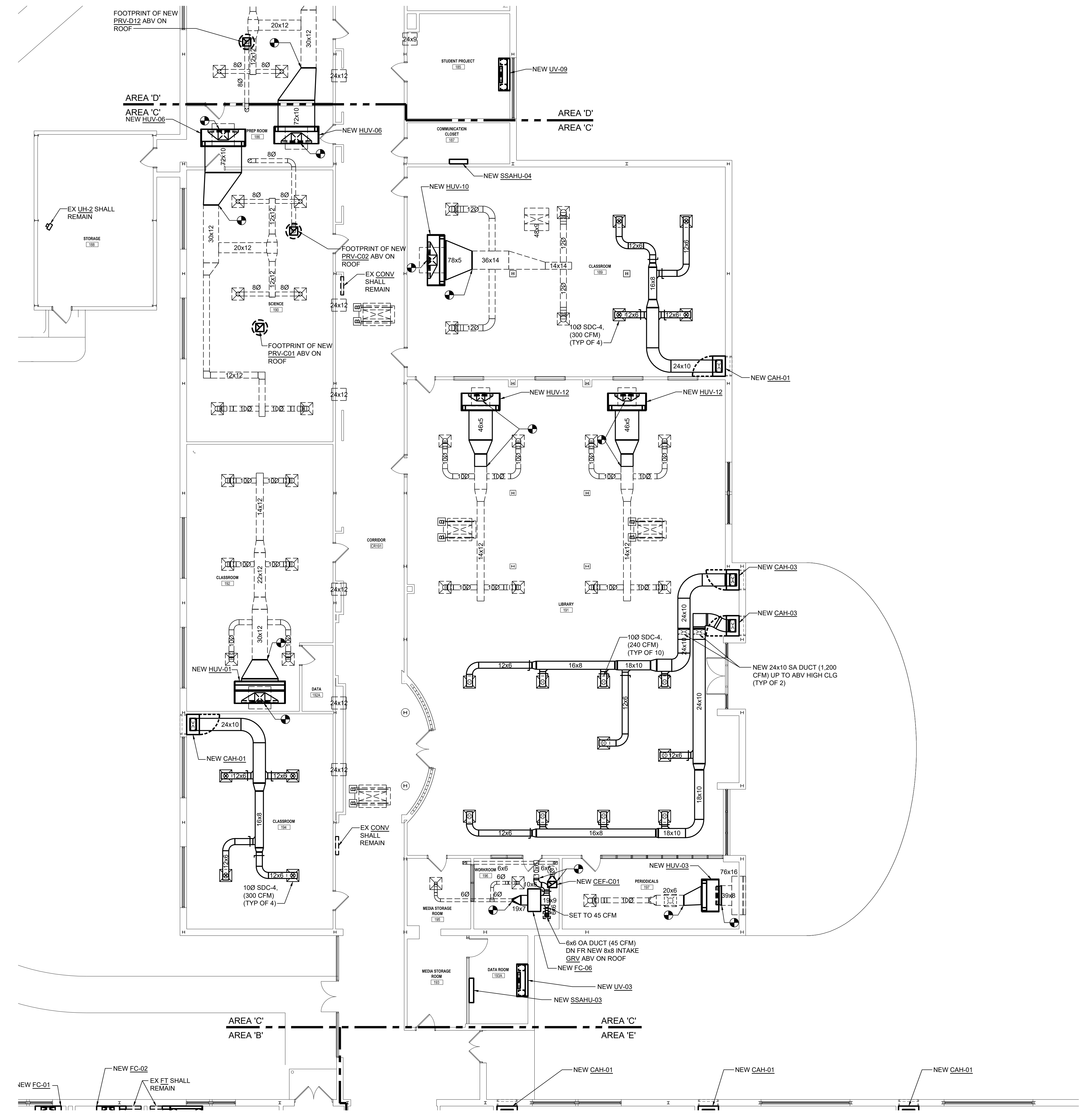
REVISIONS
02/2024 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - C
MECHANICAL DUCTWORK NEW WORK

Proj No. 23-S43-01
Issue Date 02/19/2024

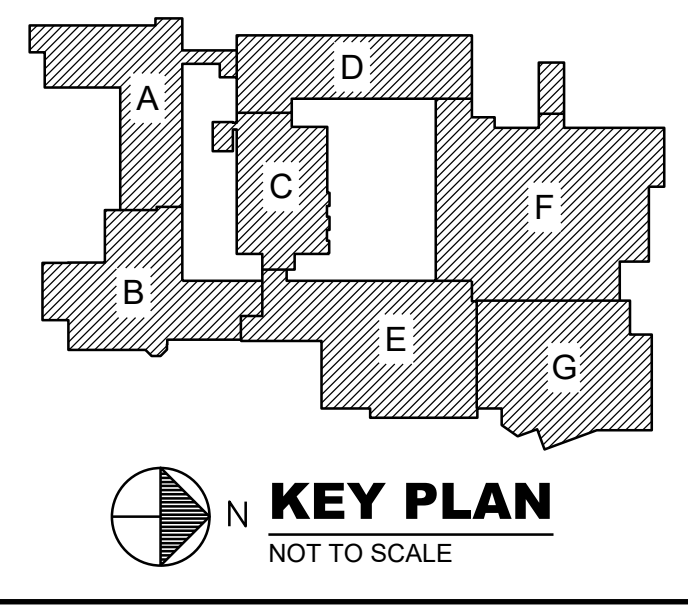
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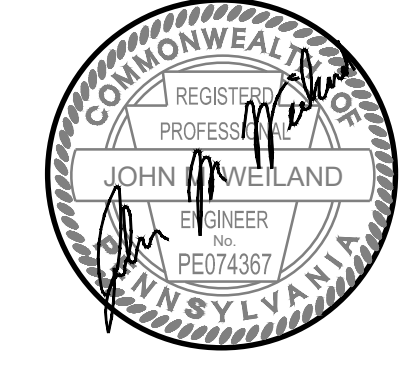


GENERAL NOTES THIS DRAWING

- CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
- ALL EXISTING FINTUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
- CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
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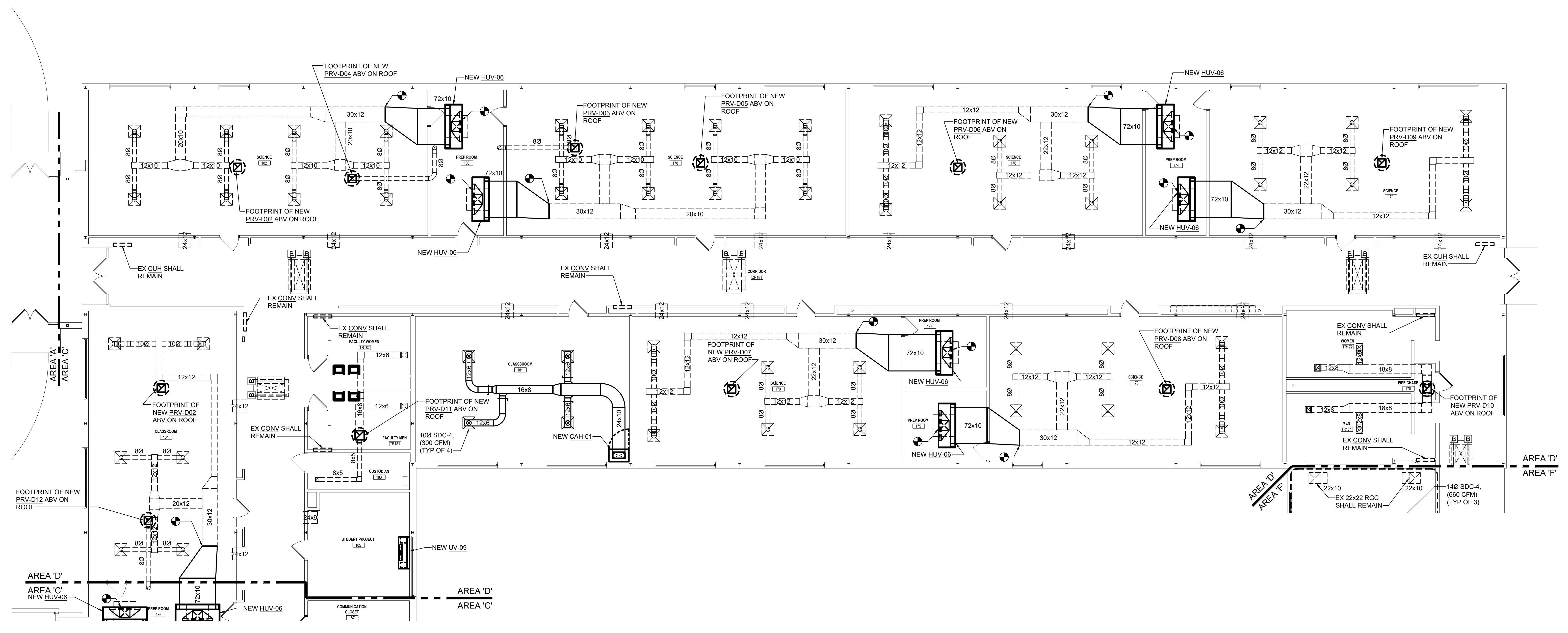
1 FIRST FLOOR PLAN - AREA 'C' - MECHANICAL EQUIPMENT & DUCTWORK NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"



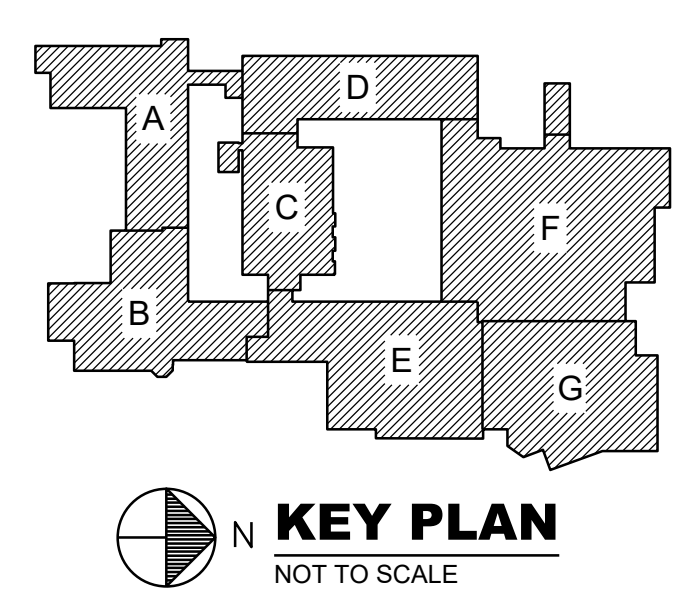


GENERAL NOTES THIS DRAWING

1. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
2. ALL EXISTING FIN TUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
3. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
4. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED. STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'D' - MECHANICAL EQUIPMENT & DUCTWORK NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



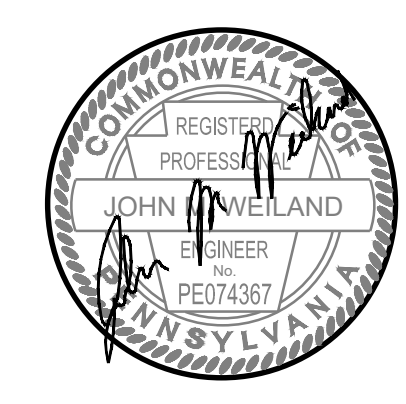
REVISIONS
 02/20/24 ADDENDUM NO. 1

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
 GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - D
MECHANICAL DUCTWORK NEW WORK

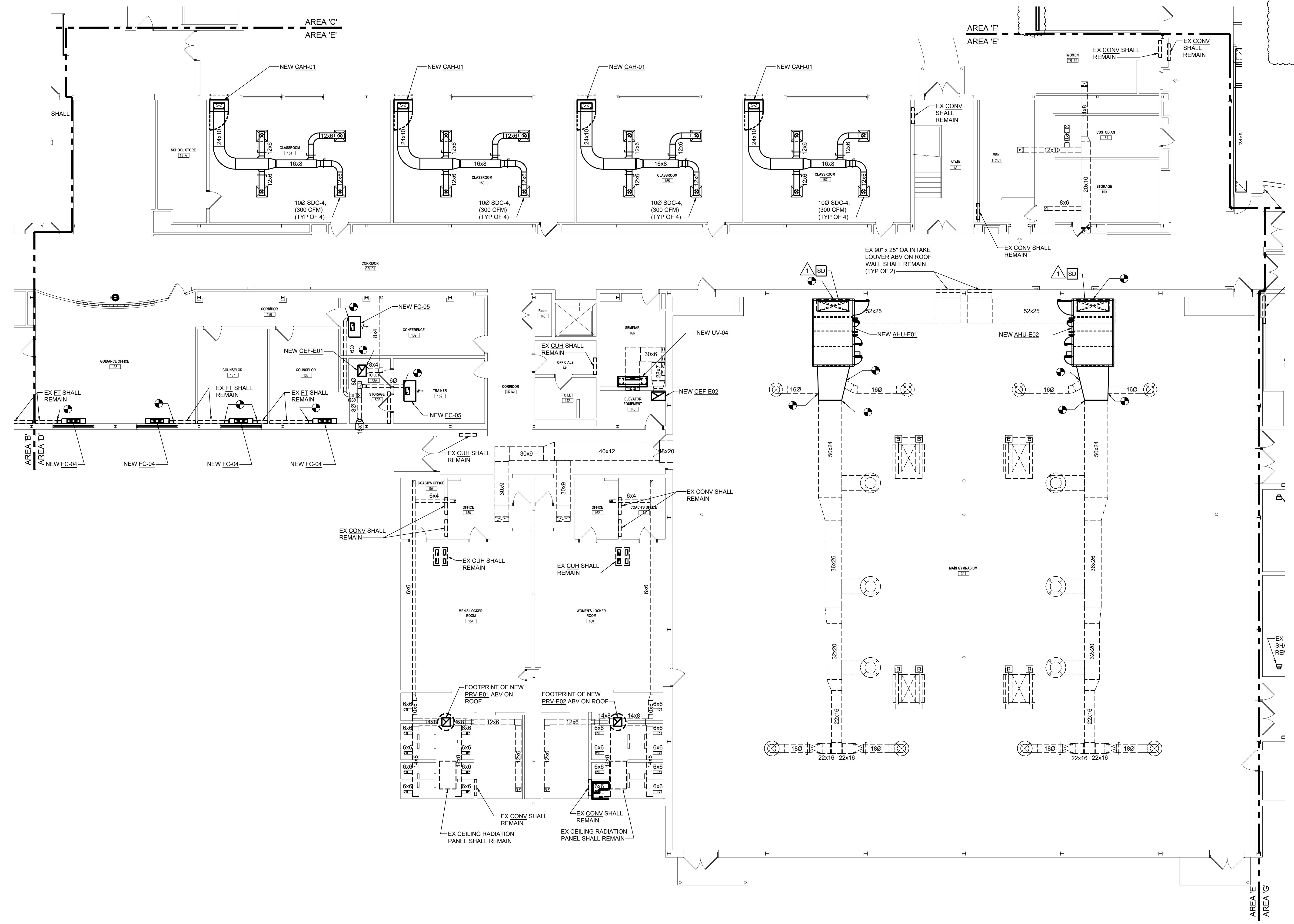
Proj No. 23-S43-01
 Issue Date 02/19/2024

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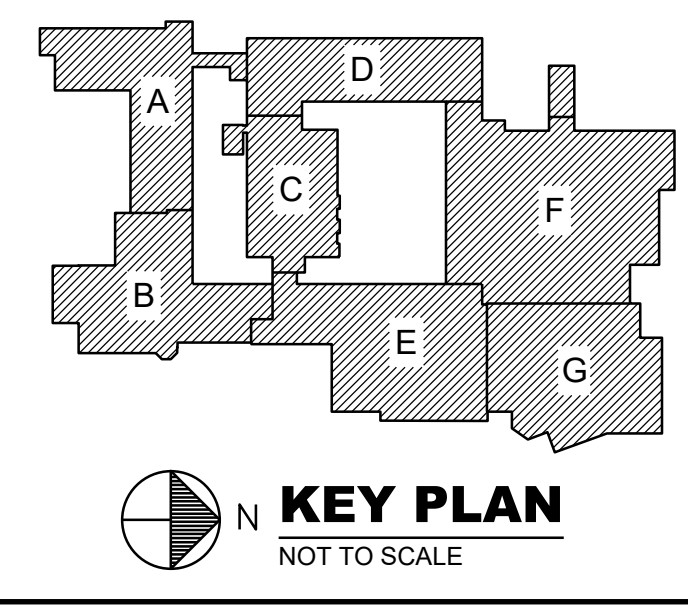


GENERAL NOTES THIS DRAWING

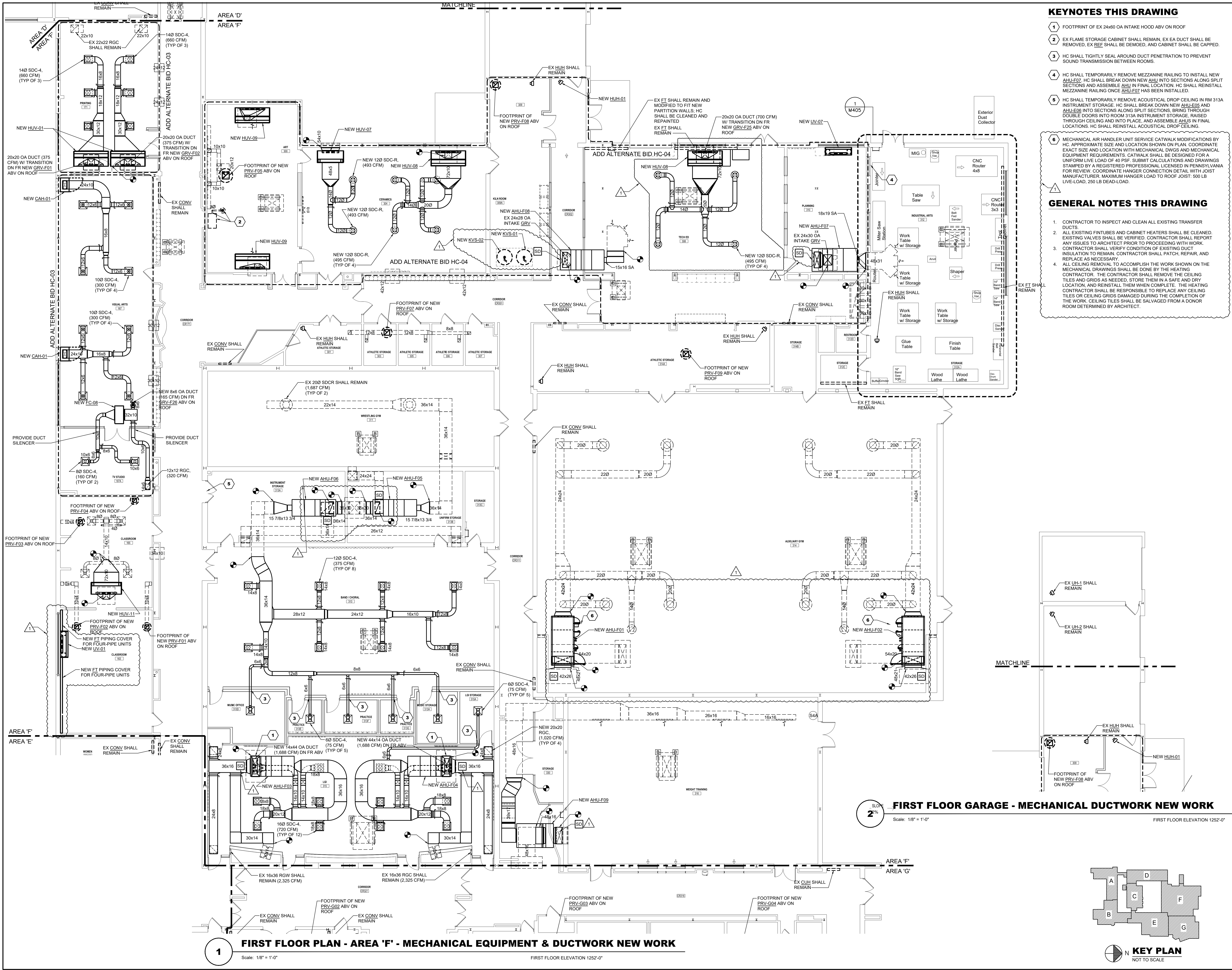
1. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
2. ALL EXISTING FINITUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
3. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
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1 FIRST FLOOR PLAN - AREA 'E' - MECHANICAL EQUIPMENT & DUCTWORK NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



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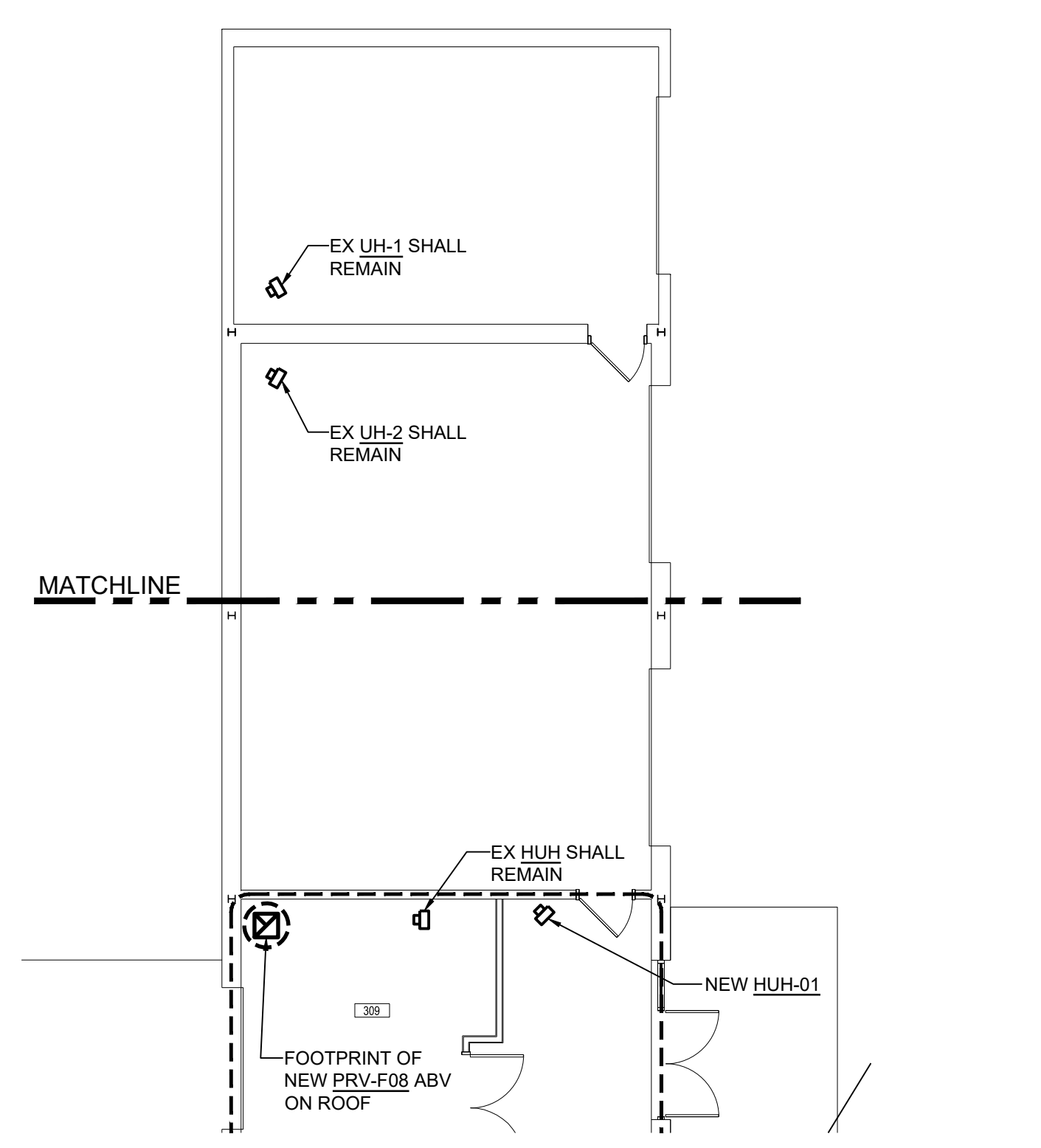


KEYNOTES THIS DRAWING

- 1 FOOTPRINT OF EX 24x60 OA INTAKE HOOD ABV ON ROOF
- 2 EX FLAME STORAGE CABINET SHALL REMAIN, EX EA DUCT SHALL BE REMOVED, EX REF SHALL BE REMOVED, AND CABINET SHALL BE CAPPED.
- 3 HC SHALL TIGHTLY SEAL AROUND DUCT PENETRATION TO PREVENT SOUND TRANSMISSION BETWEEN ROOMS.
- 4 HC SHALL TEMPORARILY REMOVE MEZZANINE RAILING TO INSTALL NEW AHU-F07. HC SHALL BREAK DOWN NEW AHU INTO SECTIONS ALONG SPLIT SECTIONS AND ASSEMBLE AHU IN FINAL LOCATION. HC SHALL REINSTALL MEZZANINE RAILING ONCE AHU-F07 HAS BEEN INSTALLED.
- 5 HC SHALL TEMPORARILY REMOVE ACOUSTICAL DROP CEILING IN RM 313A INSTRUMENT STORAGE. HC SHALL BREAK DOWN NEW AHU-F06 AND AHU-F06 INTO SECTIONS ALONG SPLIT SECTIONS, BRING THROUGH DOUBLE DOORS INTO ROOM 313A INSTRUMENT STORAGE, RAISED THROUGH CEILING AND INTO PLACE, AND ASSEMBLE AHU'S IN FINAL LOCATIONS. HC SHALL REINSTALL ACOUSTICAL DROP CEILING.
- 6 MECHANICAL AIR HANDLER UNIT SERVICE CATWALK MODIFICATIONS BY HC. APPROXIMATE SIZE AND LOCATION SHOWN ON PLAN. COORDINATE EXACT SIZE AND LOCATION WITH MECHANICAL DWGS AND MECHANICAL EQUIPMENT REQUIREMENTS. CATWALK SHALL BE DESIGNED FOR A UNIFORM LIVE LOAD OF 40 PSF. SUBMIT CALCULATIONS AND DRAWINGS STAMPED BY A REGISTERED PROFESSIONAL LICENSED IN PENNSYLVANIA FOR REVIEW. COORDINATE HANGER CONNECTION DETAIL WITH JOIST MANUFACTURER. MAXIMUM HANGER LOAD TO ROOF JOIST: 500 LB LIVE-LOAD, 250 LB DEAD-LOAD.

GENERAL NOTES THIS DRAWING

1. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
2. ALL EXISTING FINITUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
3. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
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FIRST FLOOR GARAGE - MECHANICAL DUCTWORK NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

FIRST FLOOR PLAN - AREA 'F' - MECHANICAL EQUIPMENT & DUCTWORK NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



H.F. LENZ
 ENGINEERING
 1407 Schuylkill Avenue
 Pottstown, PA 19340-3329
 www.hflenz.com

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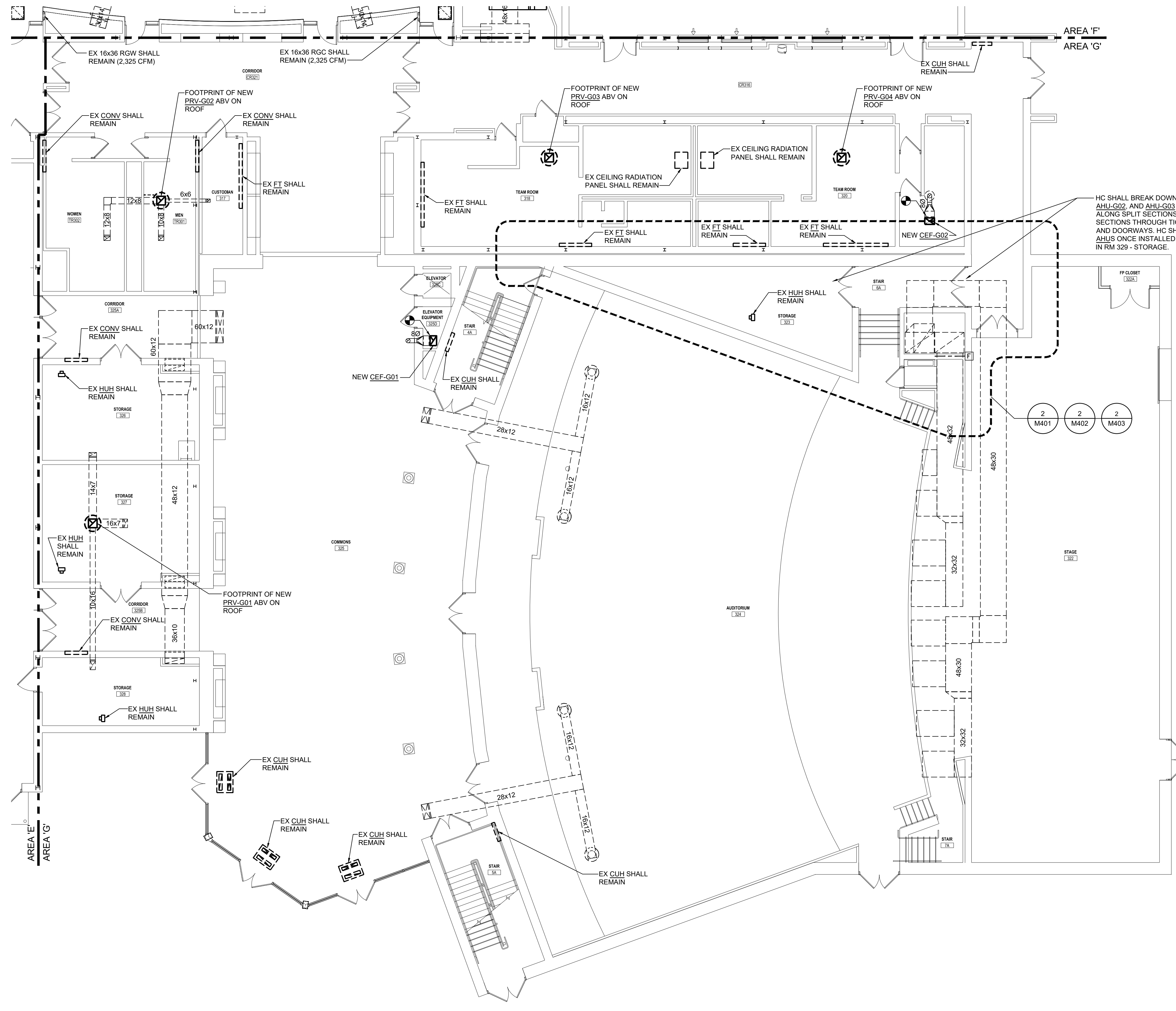
HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
FIRST FLOOR PLAN - AREA - F
MECHANICAL DUCTWORK NEW WORK

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 Issue Date 02/19/2024
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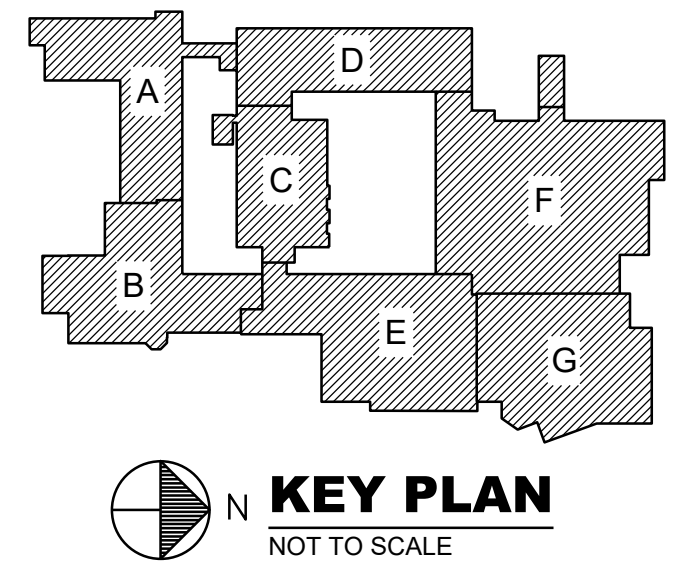
KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

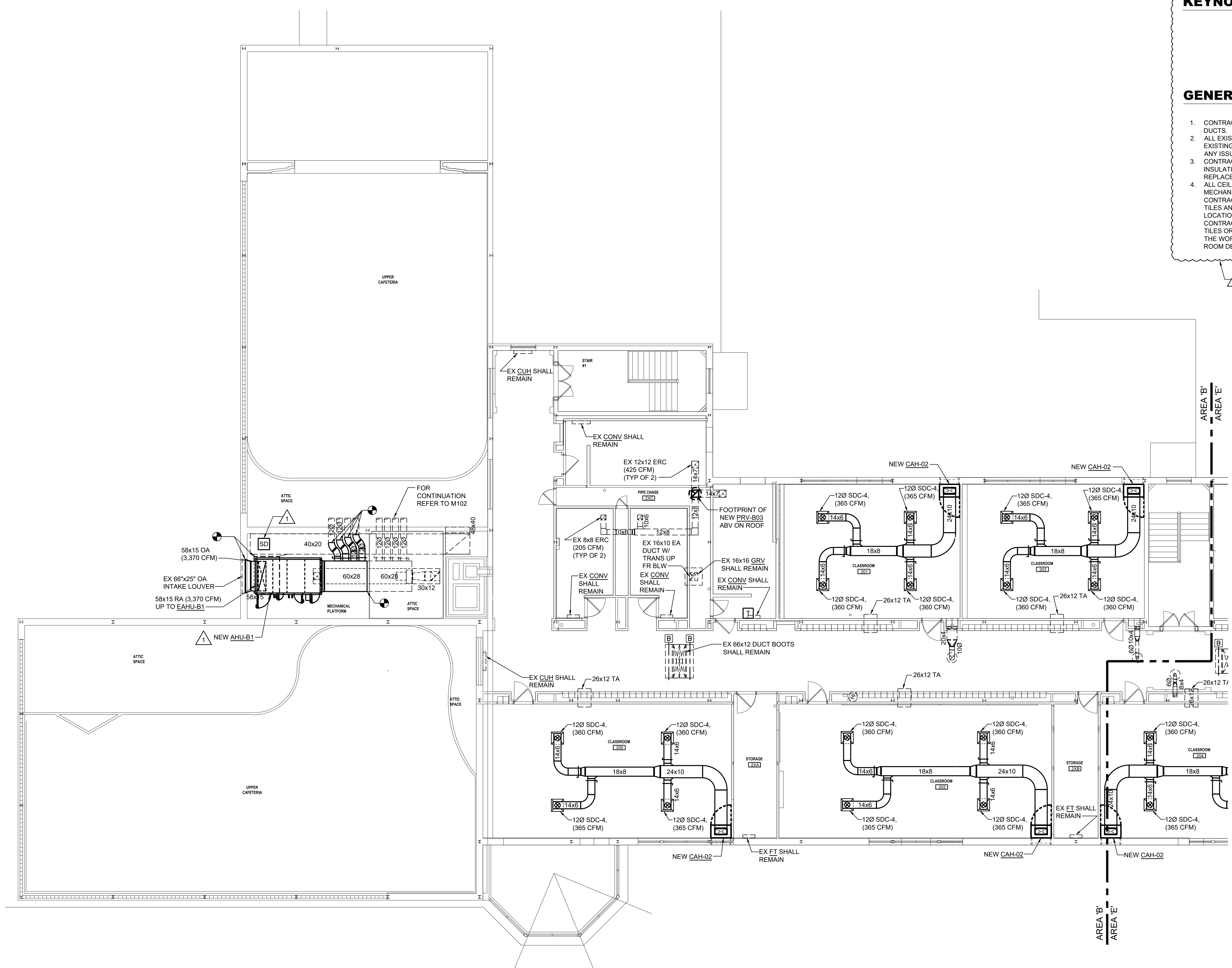
1. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
2. ALL EXISTING FIN TUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
3. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
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1 FIRST FLOOR PLAN - AREA 'G' - MECHANICAL EQUIPMENT & DUCTWORK NEW WORK
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



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 JM



KEYNOTES THIS DRAWING

GENERAL NOTES THIS DRAWING

1. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
2. ALL EXISTING FINLTUBES AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
3. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
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1 SECOND FLOOR PLAN - AREA 'B' - MECHANICAL NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

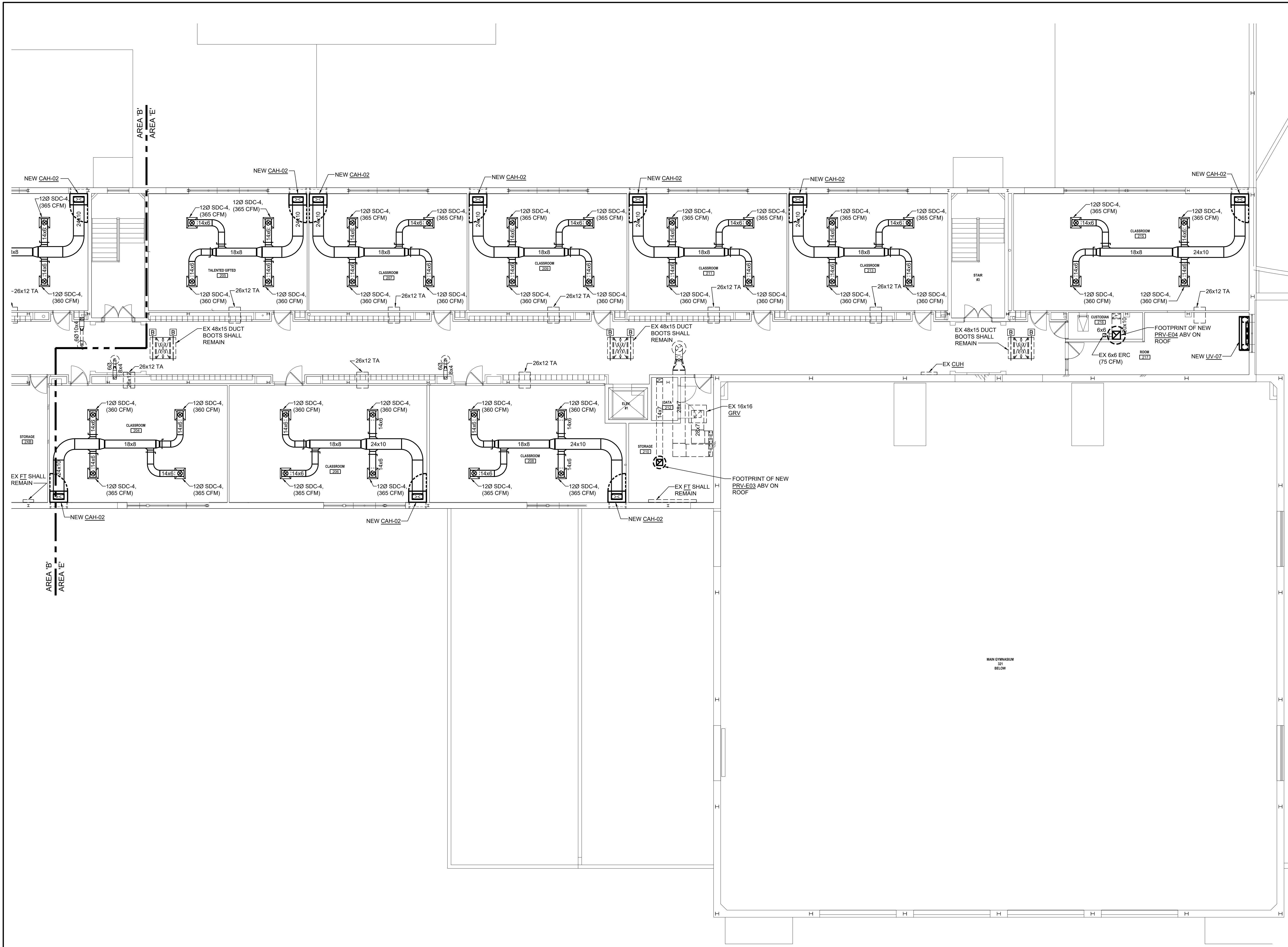


H.F. LENZ
 ENGINEERING
 1000
 Johnstown, PA 15904-3529
 Phone: 724.265.8000
 www.hflenz.com

REVISIONS
 02/28/24 ADDENDUM NO. 1
 BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
SECOND FLOOR PLAN - AREA - B
MECHANICAL DUCTWORK NEW WORK

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 Issue Date 02/19/2024
M108
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1 SECOND FLOOR PLAN - AREA 'E' - MECHANICAL NEW WORK
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"

- KEYNOTES THIS DRAWING**
- GENERAL NOTES THIS DRAWING**
1. CONTRACTOR TO INSPECT AND CLEAN ALL EXISTING TRANSFER DUCTS.
 2. ALL EXISTING FITTINGS AND CABINET HEATERS SHALL BE CLEANED. EXISTING VALVES SHALL BE VERIFIED. CONTRACTOR SHALL REPORT ANY ISSUES TO ARCHITECT PRIOR TO PROCEEDING WITH WORK.
 3. CONTRACTOR SHALL VERIFY CONDITION OF EXISTING DUCT INSULATION TO REMAIN. CONTRACTOR SHALL PATCH, REPAIR, AND REPLACE AS NECESSARY.
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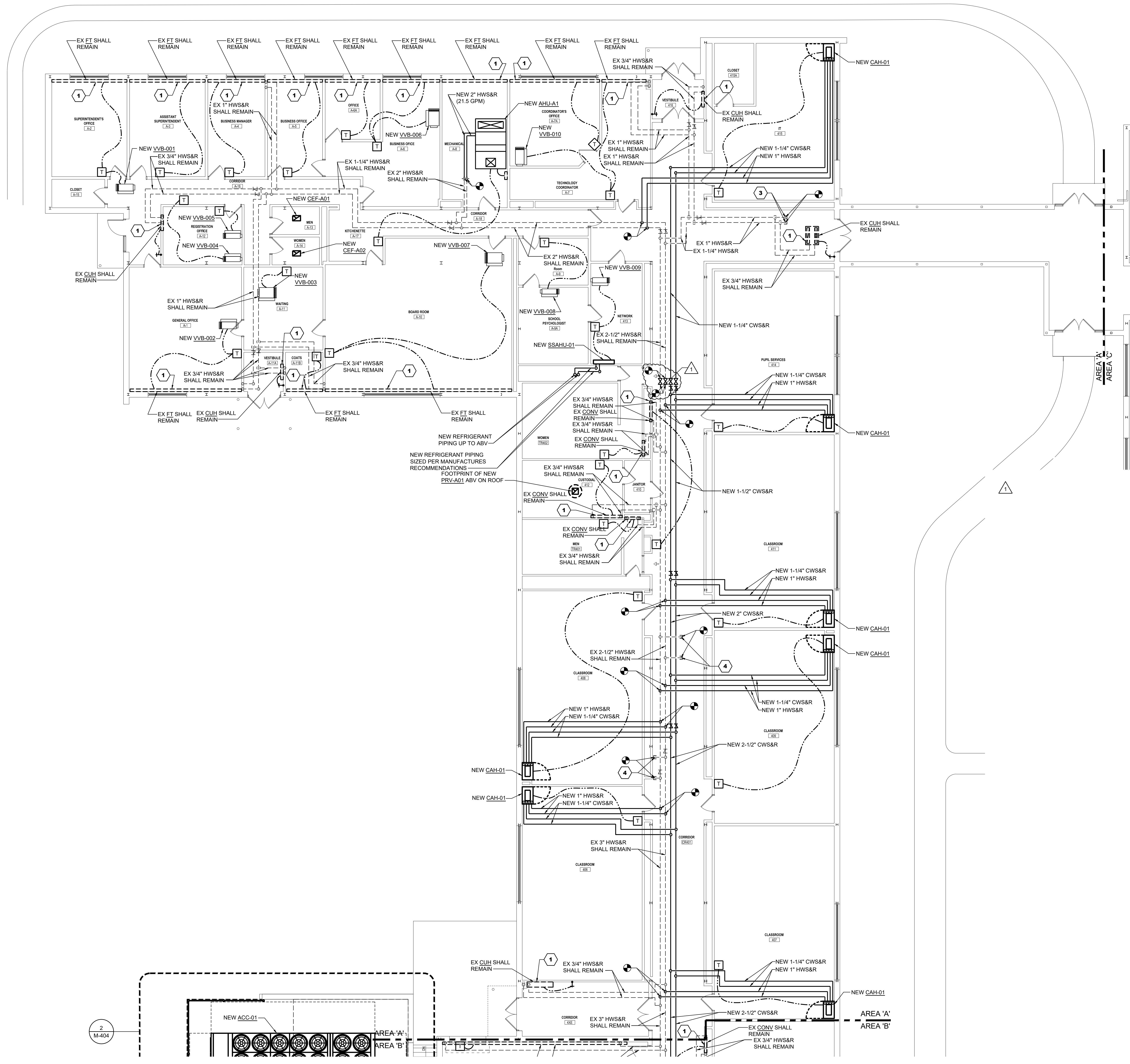
Proj No. 23-S43-01
 Issue Date 02/19/2024
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HIGH SCHOOL RENOVATIONS
 511 HIGHLAND AVENUE, GROVE CITY, PA 16127
 GROVE CITY AREA SCHOOL DISTRICT
SECOND FLOOR PLAN - AREA - E
MECHANICAL DUCTWORK NEW WORK

REVISIONS
 02/28/24 ADDENDUM NO. 1
 BID SET 02/19/24

H.F. LENZ
 ENGINEERING
 1800 Main Street
 Johnstown, PA 15904-3329
 Phone: 724.207.8000
 www.hflenz.com

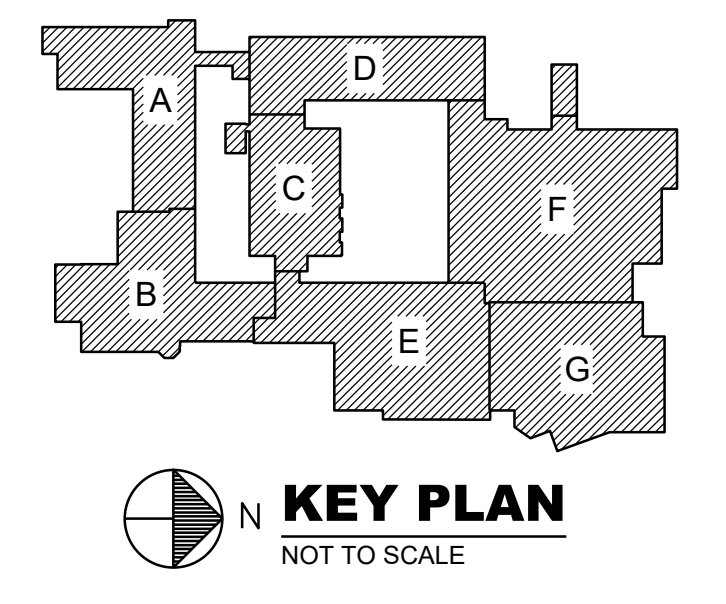
DRAW COLLECTIVE
 470 Washington Road, Pittsburgh, PA 15228
 412.561.7117 www.DRAWcollective.com



- KEYNOTES THIS DRAWING**
- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
 - 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
 - 3 CAP EX 1" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.
 - 4 CAP EX 1-1/2" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.

- GENERAL NOTES THIS DRAWING**
1. CONTRACTOR TO PATCH, REPAIR, REPLACE EXISTING PIPE INSULATION AT EACH NEW PIPE CONNECTIONS.
 2. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 FIRST FLOOR PLAN - AREA 'A' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



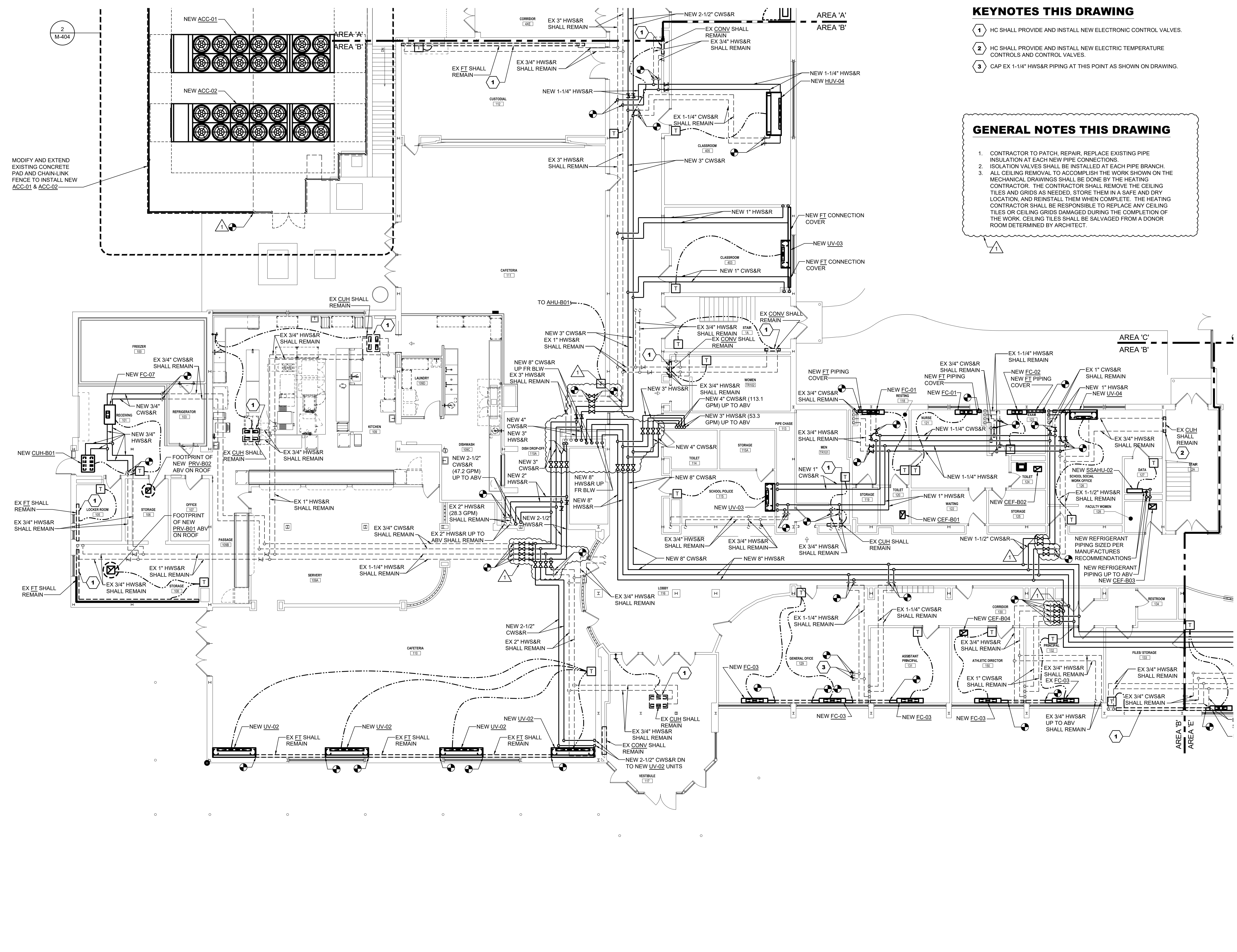
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 JMcMinn

KEYNOTES THIS DRAWING

- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
- 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
- 3 CAP EX 1-1/4" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.

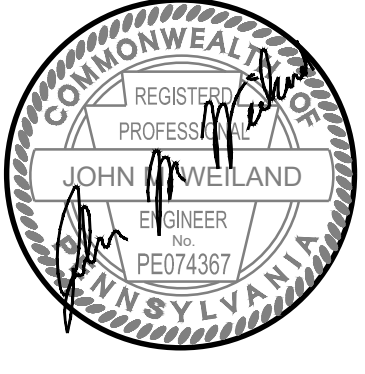
GENERAL NOTES THIS DRAWING

1. CONTRACTOR TO PATCH, REPAIR, REPLACE EXISTING PIPE INSULATION AT EACH NEW PIPE CONNECTIONS.
2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'B' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

MODIFY AND EXTEND EXISTING CONCRETE PAD AND CHAIN-LINK FENCE TO INSTALL NEW ACC-01 & ACC-02



REVISIONS
 02/20/24 ADDENDUM NO. 1

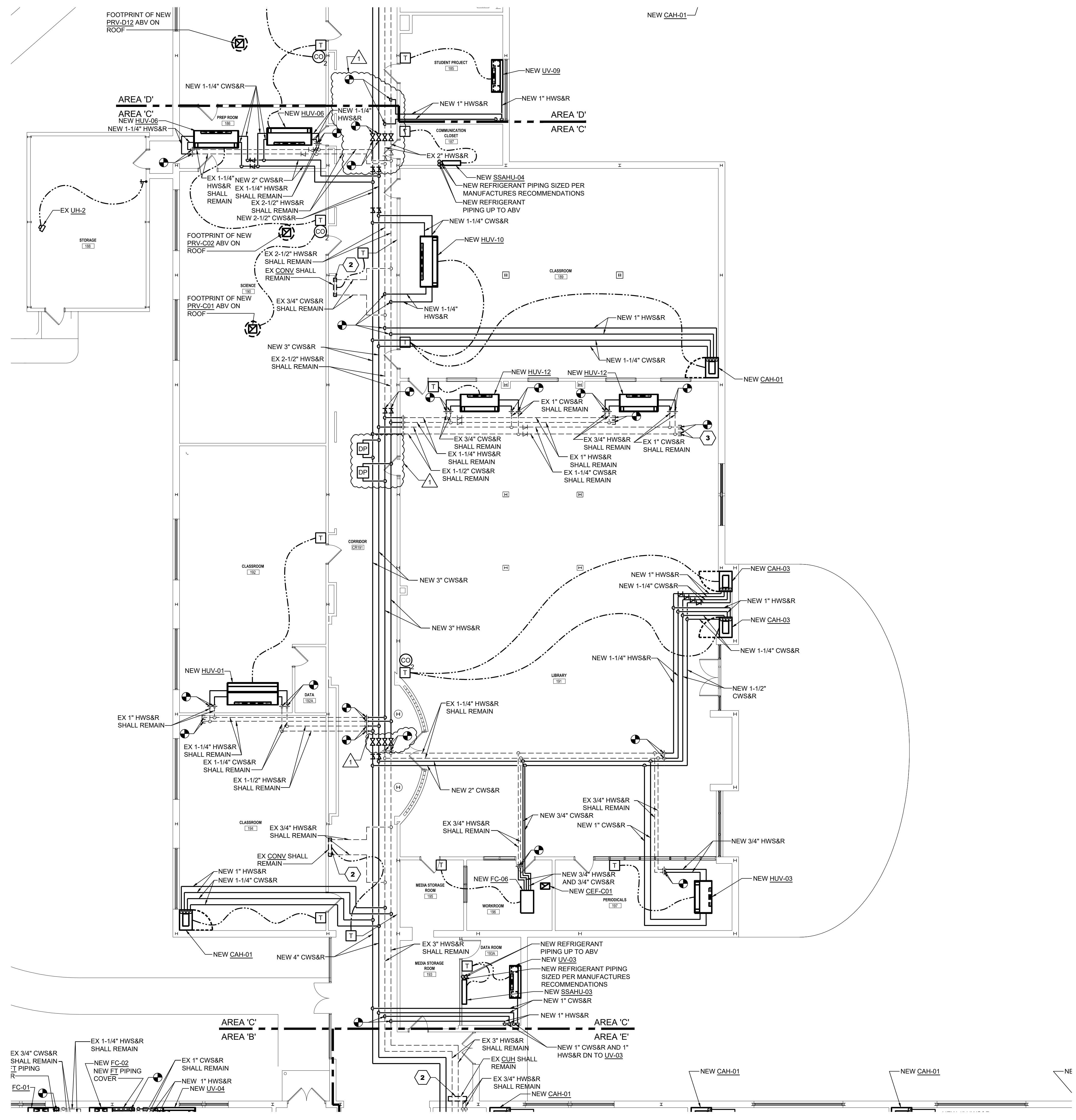
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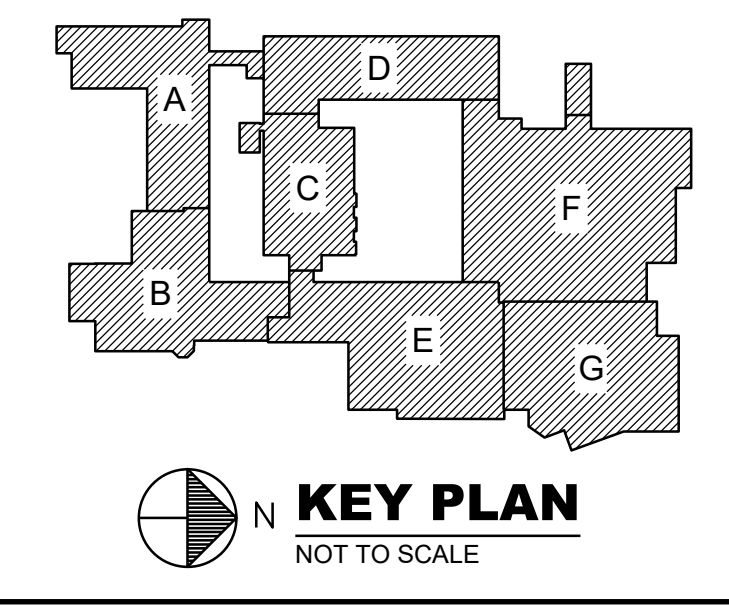
- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
- 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
- 3 DISCONNECT AND REMOVE EX 1" CWS&R PIPING TO THIS POINT AND CAP AS SHOWN ON DRAWING.

GENERAL NOTES THIS DRAWING

1. CONTRACTOR TO PATCH, REPAIR, REPLACE EXISTING PIPE INSULATION AT EACH NEW PIPE CONNECTIONS.
2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'C' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"





REVISIONS
 02/20/24 ADDENDUM NO. 1

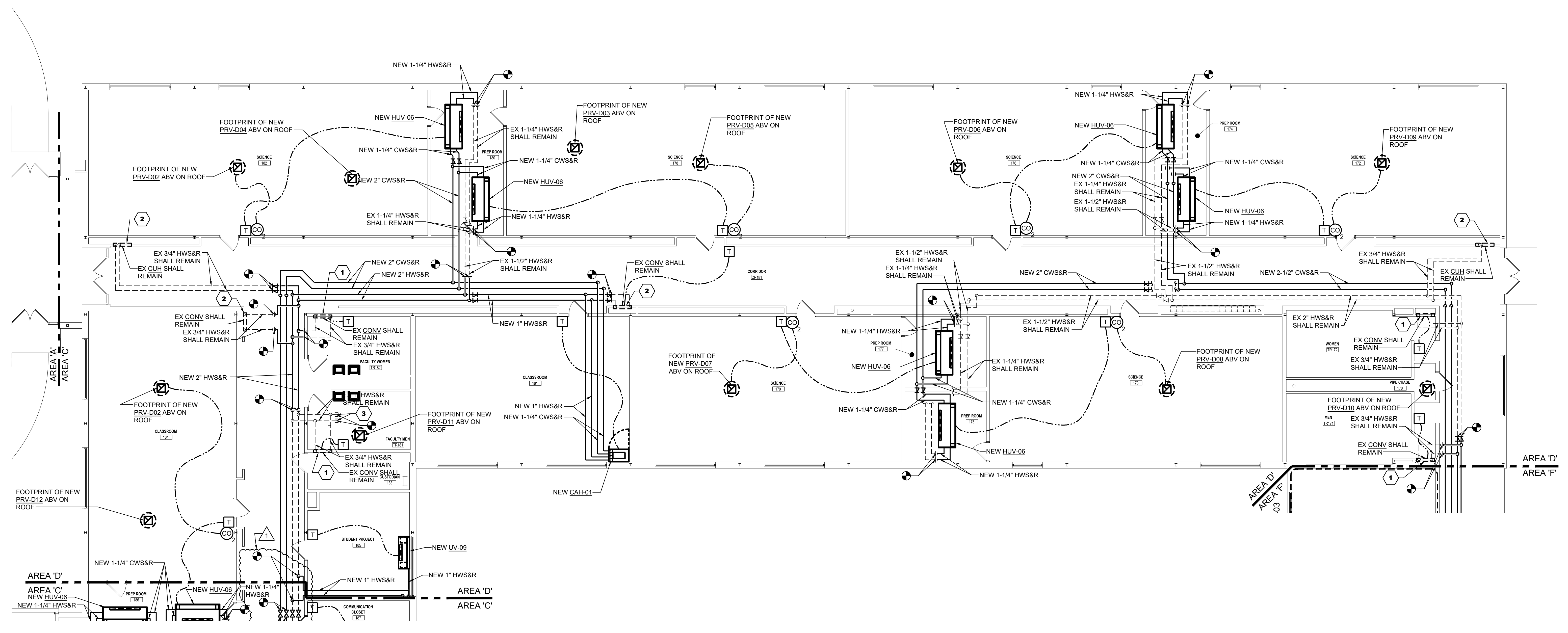
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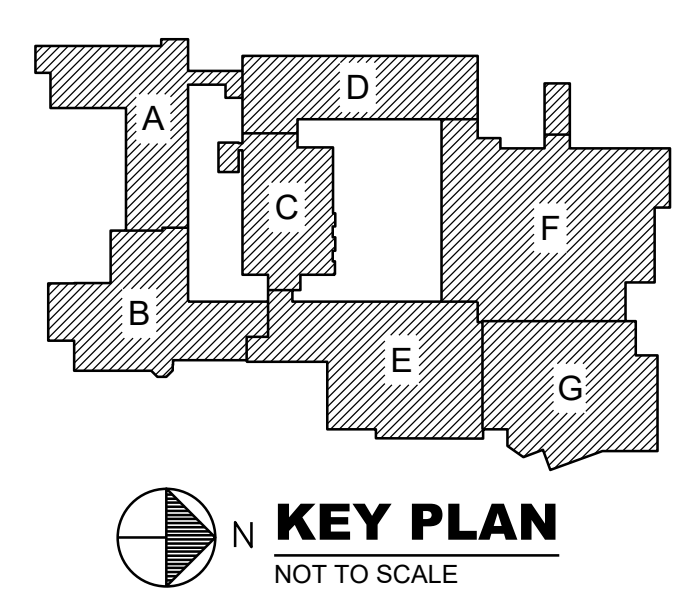
- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
- 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
- 3 CAP EX 1" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.

GENERAL NOTES THIS DRAWING

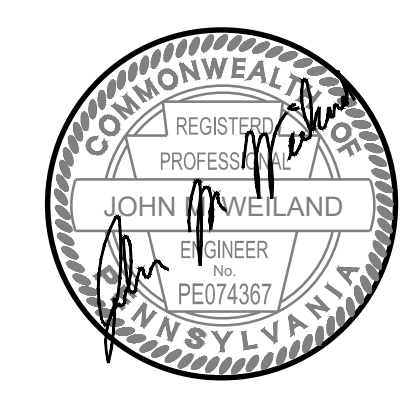
- 1. CONTRACTOR TO PATCH, REPAIR, REPLACE EXISTING PIPE INSULATION AT EACH NEW PIPE CONNECTIONS.
- 2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
- 3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



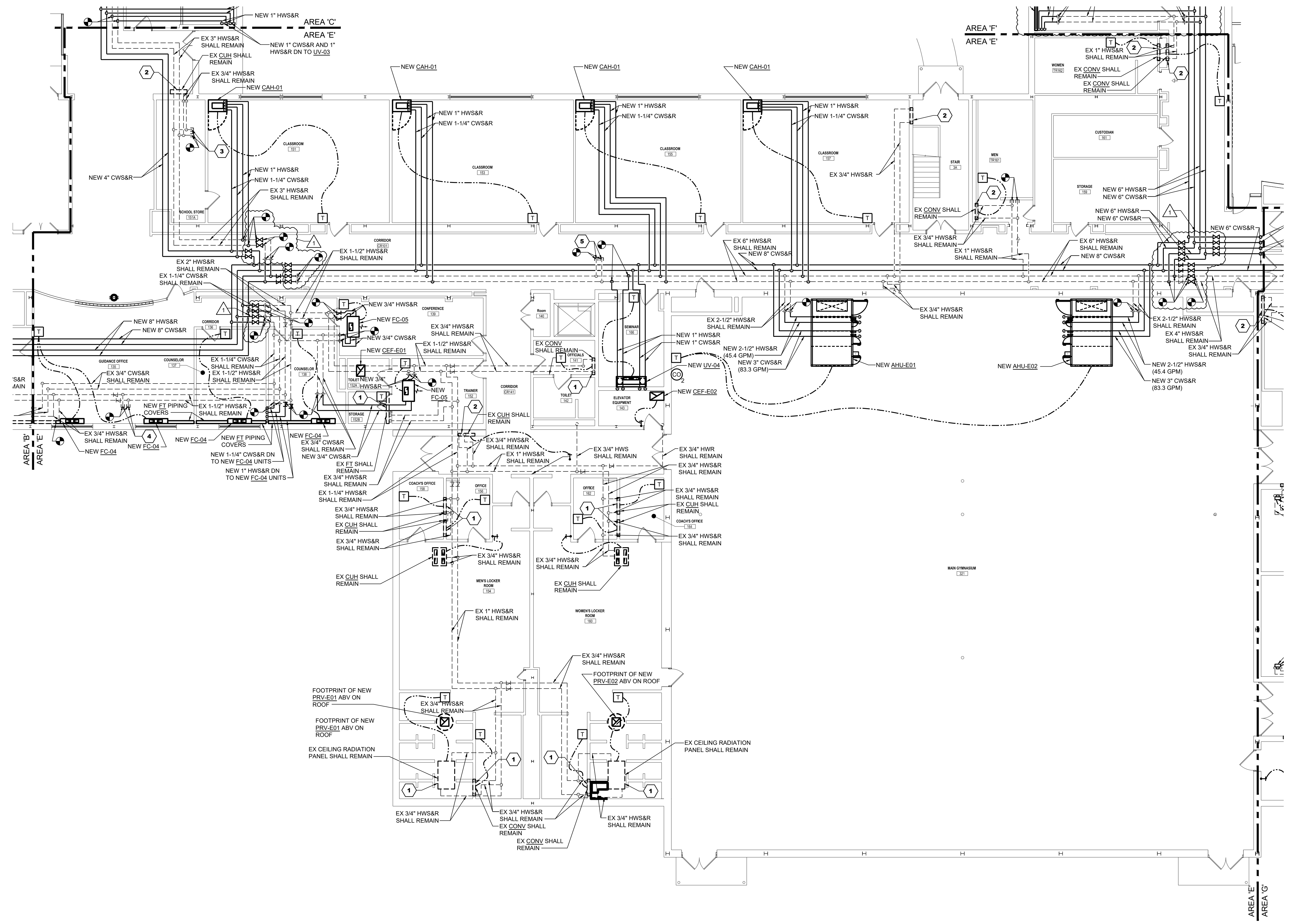
1 FIRST FLOOR PLAN - AREA 'D' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



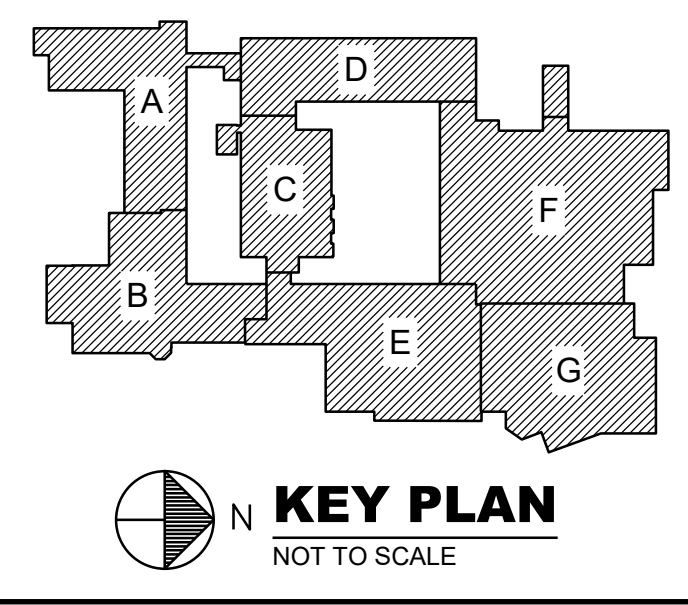
KEY PLAN
 NOT TO SCALE



- KEYNOTES THIS DRAWING**
- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
 - 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
 - 3 CAP EX 1" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.
 - 4 CAP EX 1-1/4" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.
 - 5 CAP EX 2" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.
- GENERAL NOTES THIS DRAWING**
1. CONTRACTOR TO PATCH, REPAIR, REPLACE EXISTING PIPE INSULATION AT EACH NEW PIPE CONNECTIONS.
 2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
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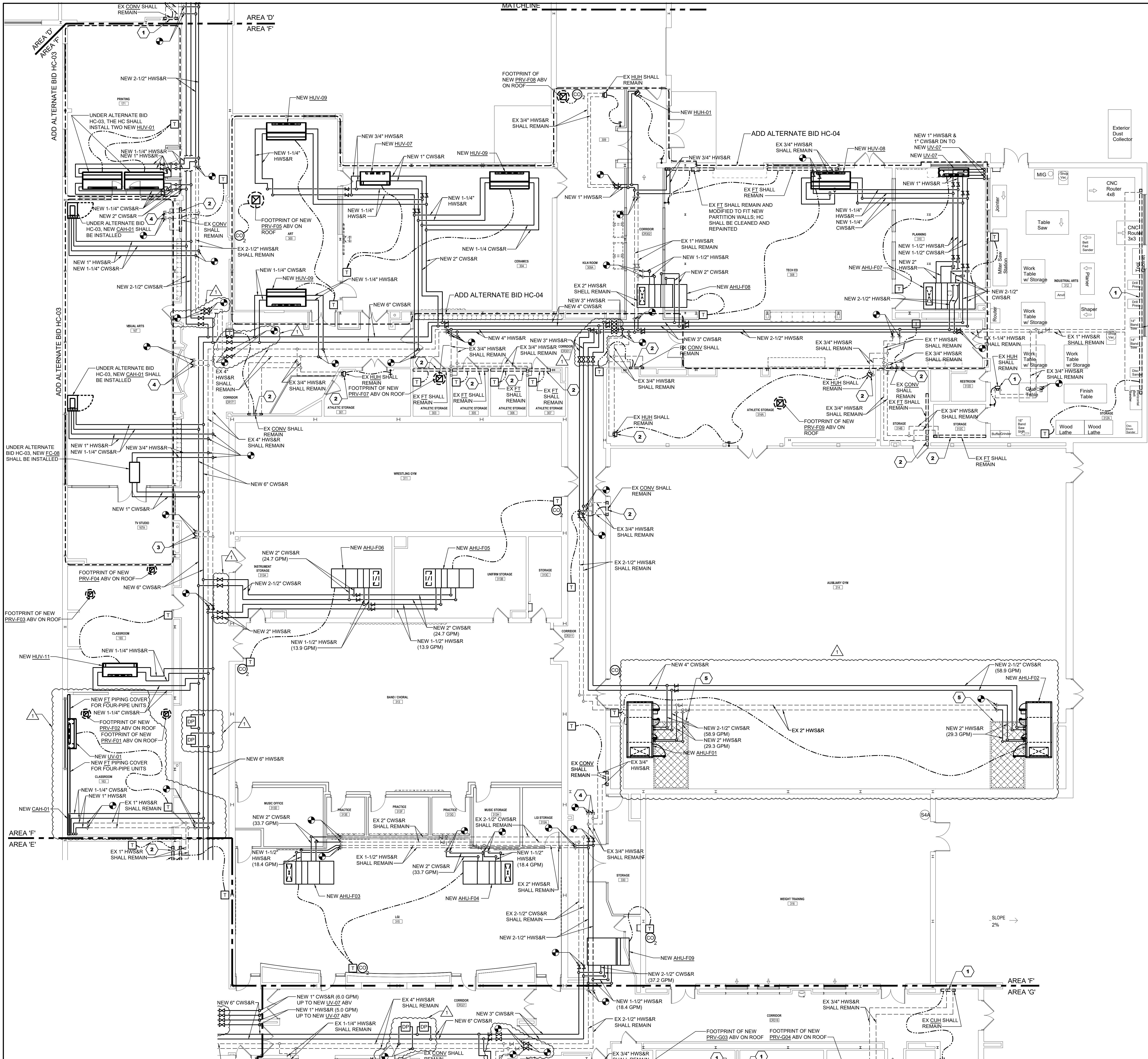


1 FIRST FLOOR PLAN - AREA 'E' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



KEY PLAN
 NOT TO SCALE

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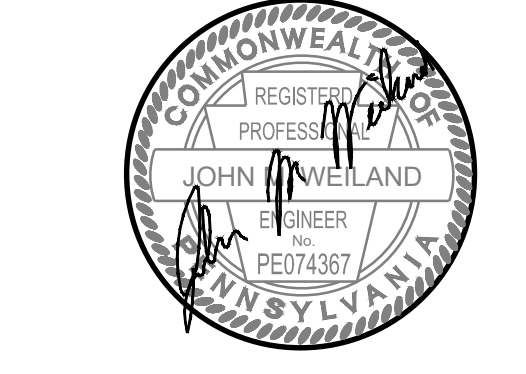
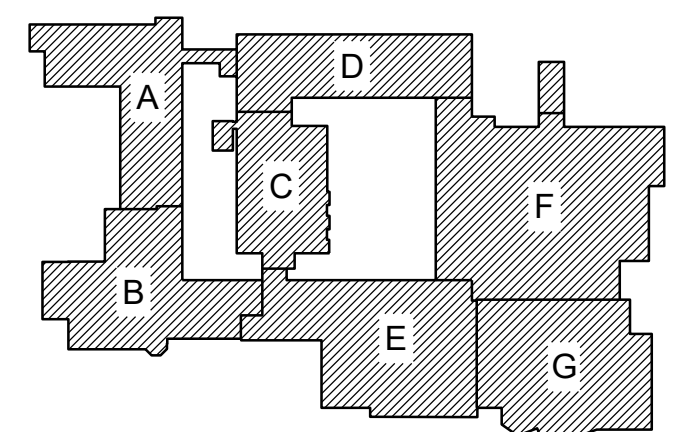
FIRST FLOOR PLAN - AREA 'F' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

KEYNOTES THIS DRAWING

- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC CONTROL VALVES.
- 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
- 3 CAP EX 1" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.
- 4 CAP EX 3/4" HWS&R PIPING AT THIS POINT AS SHOWN ON DRAWING.
- 5 MECHANICAL AIR HANDLER UNIT SERVICE CATWALK MODIFICATIONS BY HC APPROXIMATE SIZE AND LOCATION SHOWN ON PLAN. COORDINATE EXACT SIZE AND LOCATION WITH MECHANICAL DWGS AND MECHANICAL EQUIPMENT REQUIREMENTS. CATWALK SHALL BE DESIGNED FOR A UNIFORM LIVE LOAD OF 40 PSF. SUBMIT CALCULATIONS AND DRAWINGS STAMPED BY A REGISTERED PROFESSIONAL LICENSED IN PENNSYLVANIA FOR REVIEW. COORDINATE HANGER CONNECTION DETAIL WITH JOIST MANUFACTURER. MAXIMUM HANGER LOAD TO ROOF JOIST: 500 LB LIVE-LOAD, 250 LB DEAD-LOAD.

GENERAL NOTES THIS DRAWING

- 1. CONTRACTOR TO PATCH, REPAIR, REPLACE PIPE INSULATION AT CONNECTION TO EXISTING PIPE.
- 2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
- 3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

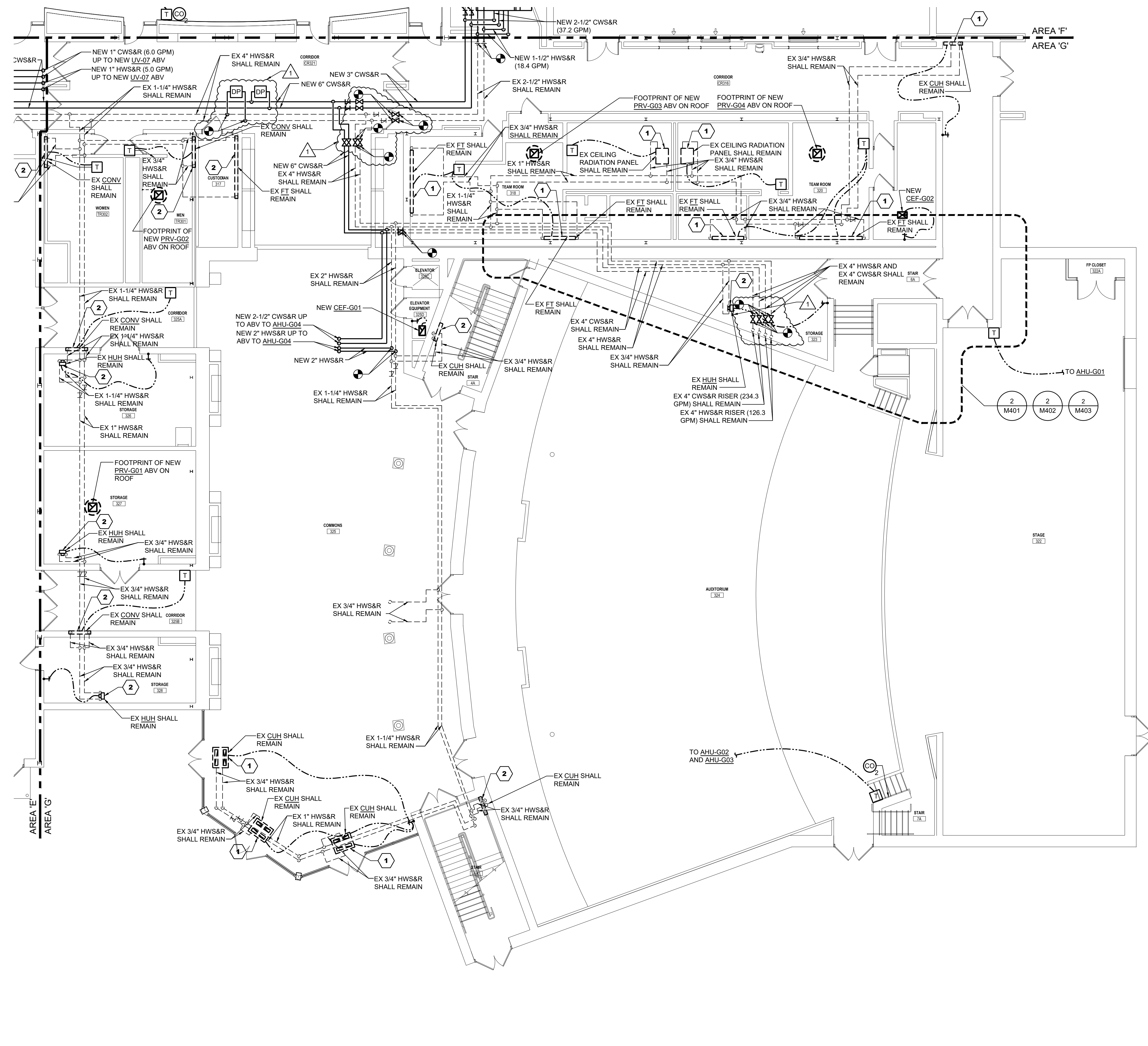


KEYNOTES THIS DRAWING

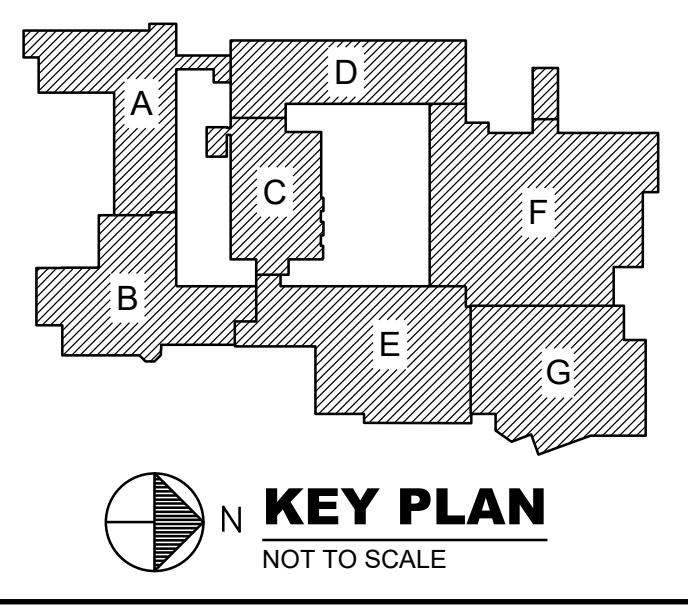
- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
- 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.

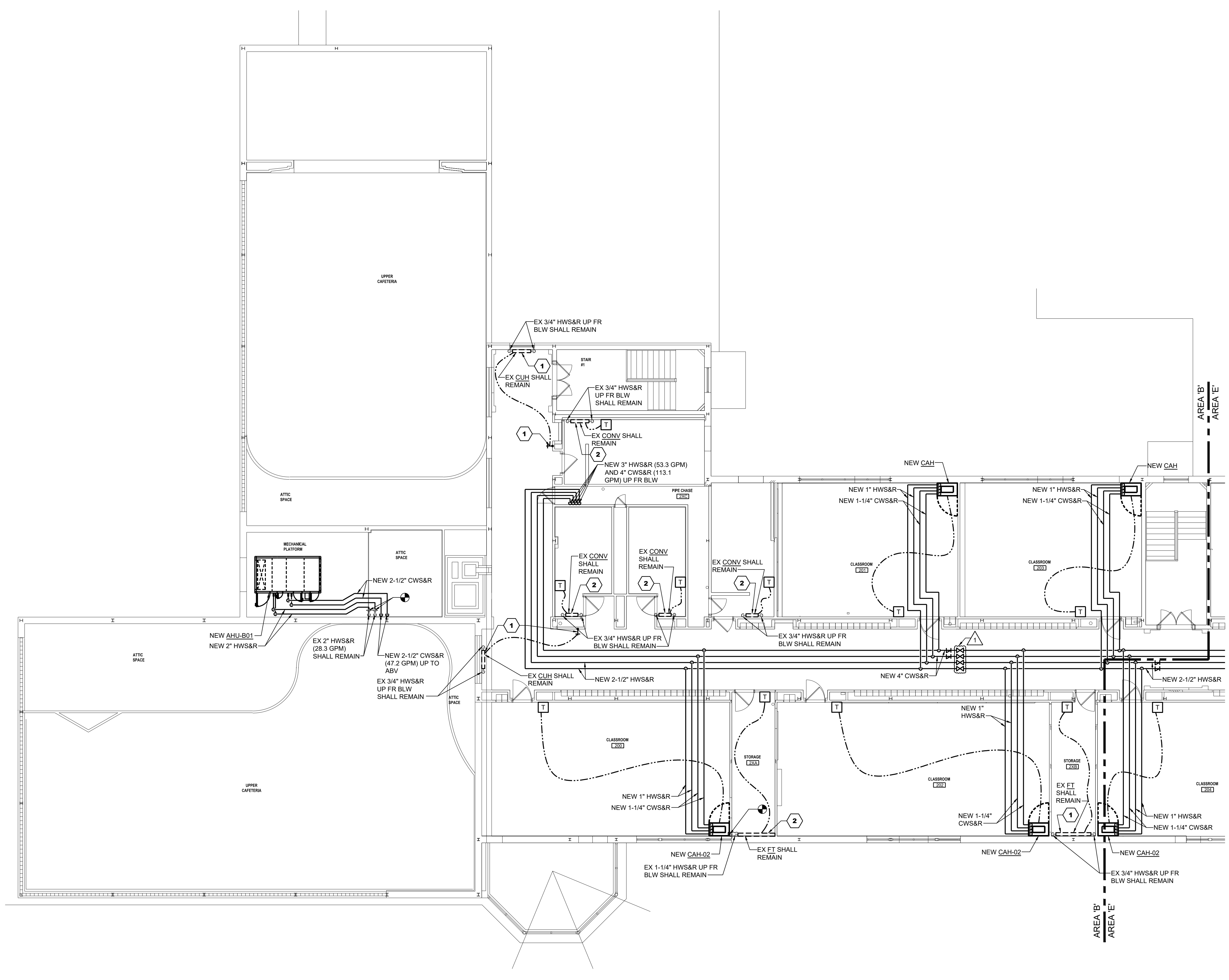
GENERAL NOTES THIS DRAWING

- 1. CONTRACTOR TO PATCH, REPAIR, REPLACE EXISTING PIPE INSULATION AT EACH NEW PIPE CONNECTIONS.
- 2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.



1 FIRST FLOOR PLAN - AREA 'G' - MECHANICAL PIPING NEW WORK
 Scale: 1/8" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"





- KEYNOTES THIS DRAWING**
1. HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
 2. HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.
- GENERAL NOTES THIS DRAWING**
1. CONTRACTOR TO PATCH, REPAIR, REPLACE PIPE INSULATION AT CONNECTION TO EXISTING PIPE.
 2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
 3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

1 SECOND FLOOR PLAN - AREA 'B' - MECHANICAL PIPING NEW WORK
Scale: 1/8" = 1'-0"
FIRST FLOOR ELEVATION 1252'-0"

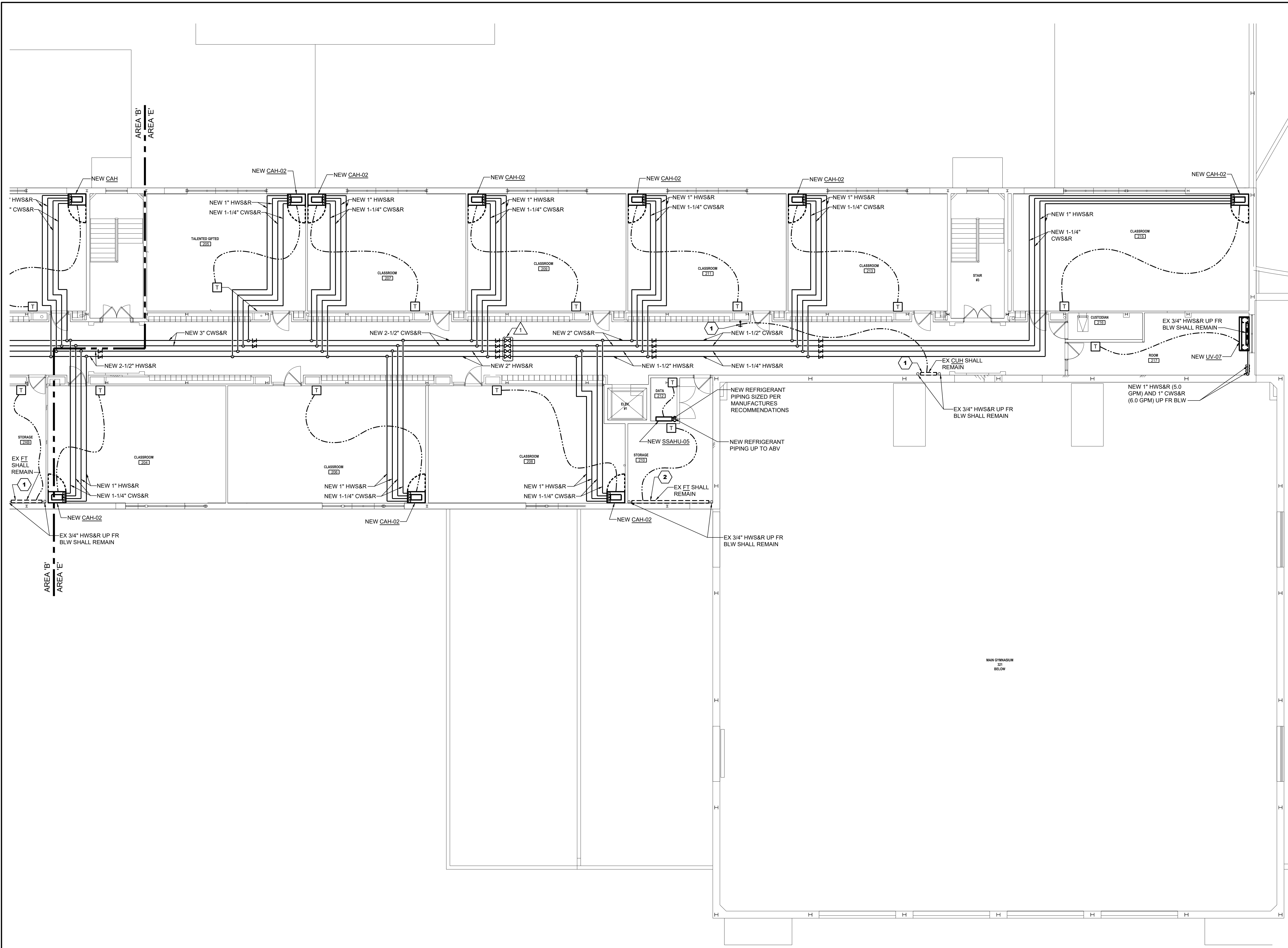
REVISIONS

| | |
|---|-------------------------|
| 1 | 02/20/24 ADDENDUM NO. 1 |
|---|-------------------------|

BID SET 02/19/24

HIGH SCHOOL RENOVATIONS
511 HIGHLAND AVENUE, GROVE CITY, PA 16127
GROVE CITY AREA SCHOOL DISTRICT
SECOND FLOOR PLAN - AREA - B
MECHANICAL PIPING NEW WORK

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Feb 28, 2024 - 4:10pm
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JMum



1

SECOND FLOOR PLAN - AREA 'E' - MECHANICAL PIPING NEW WORK

Scale: 1/8" = 1'-0"

FIRST FLOOR ELEVATION 1252'-0"

KEYNOTES THIS DRAWING

- 1 HC SHALL PROVIDE AND INSTALL NEW ELECTRIC TEMPERATURE CONTROLS AND CONTROL VALVES.
- 2 HC SHALL PROVIDE AND INSTALL NEW ELECTRONIC CONTROL VALVES.

GENERAL NOTES THIS DRAWING

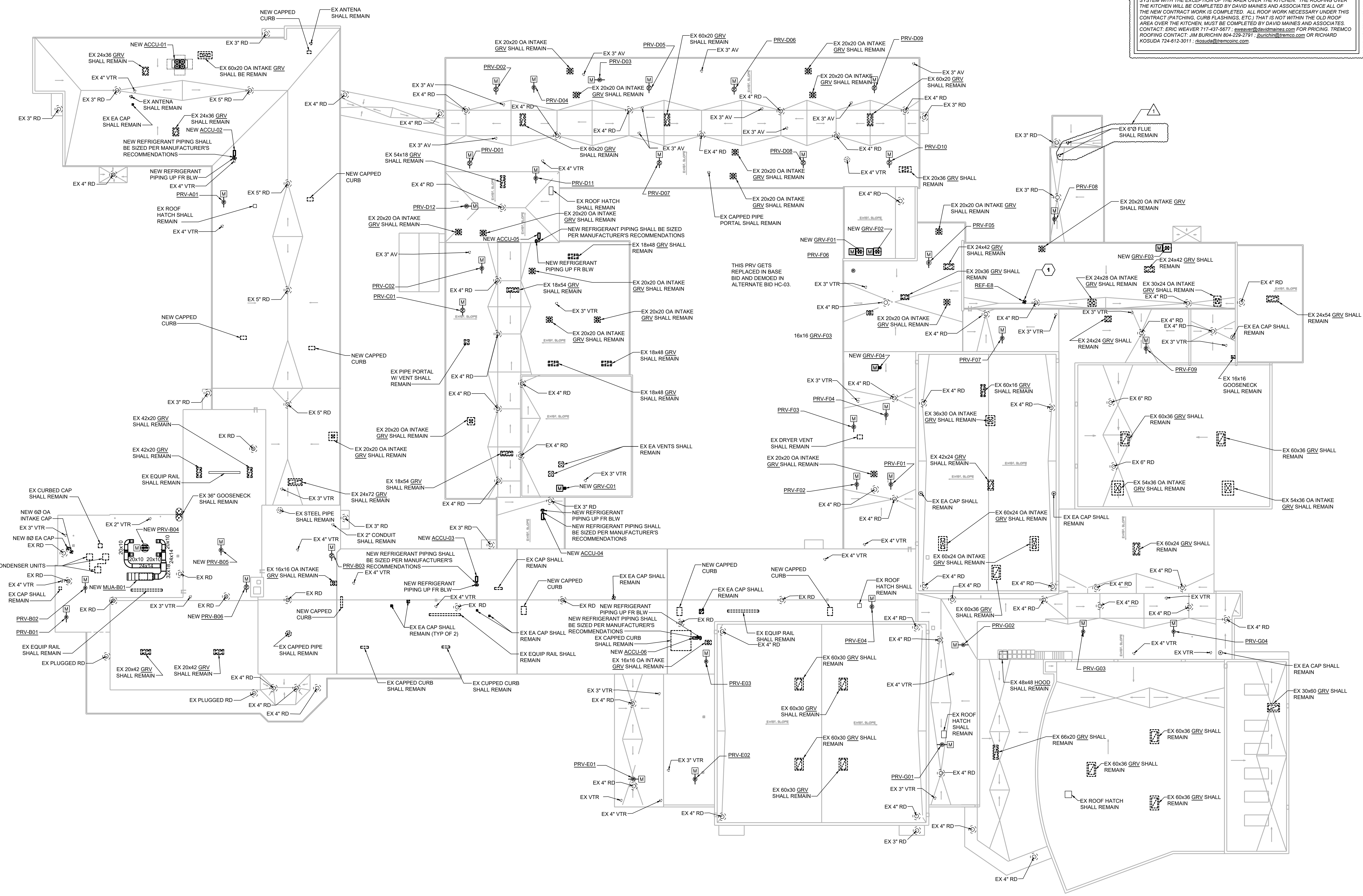
- 1. CONTRACTOR TO PATCH, REPAIR, REPLACE PIPE INSULATION AT CONNECTION TO EXISTING PIPE.
- 2. ISOLATION VALVES SHALL BE INSTALLED AT EACH PIPE BRANCH.
- 3. ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE MECHANICAL DRAWINGS SHALL BE DONE BY THE HEATING CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED, STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE HEATING CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT.

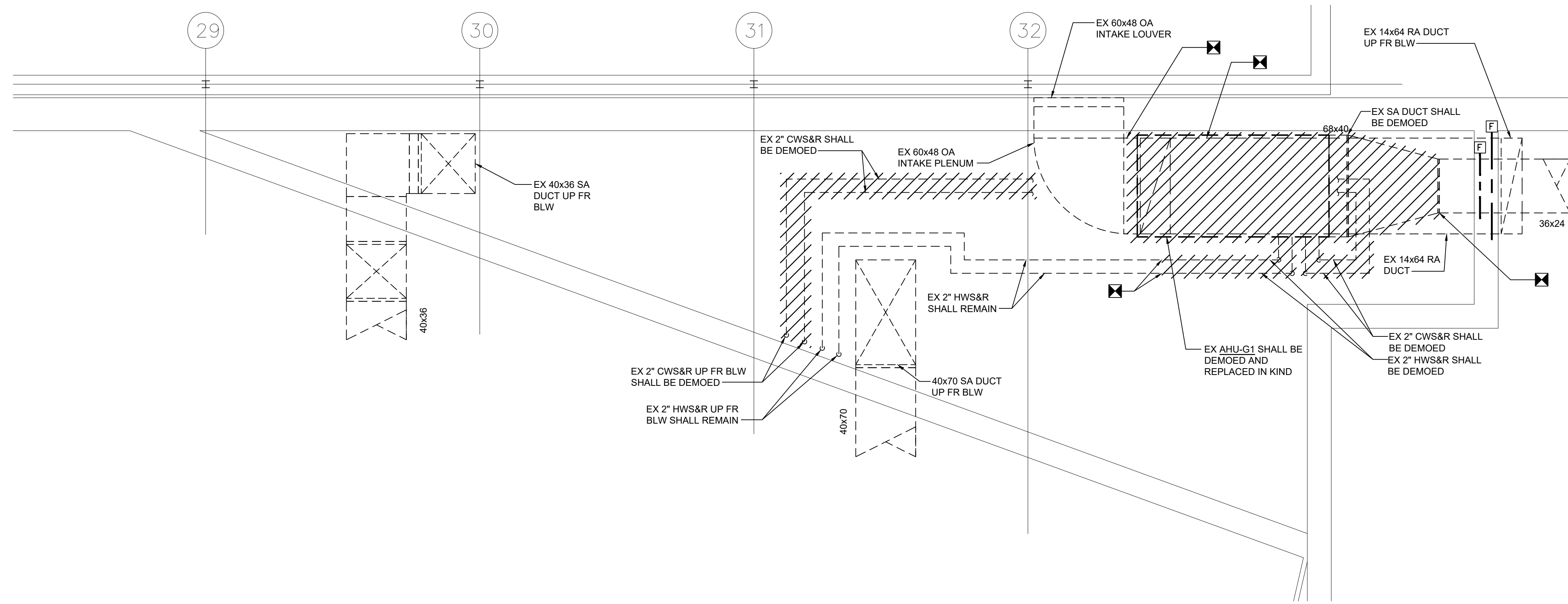
KEYNOTES THIS DRAWING

1 UNDER BASE BID, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL REMAIN. UNDER ALTERNATE BID HC-04, EX REF-E8 AND ASSOCIATED DUCTWORK SHALL BE DEMOED.

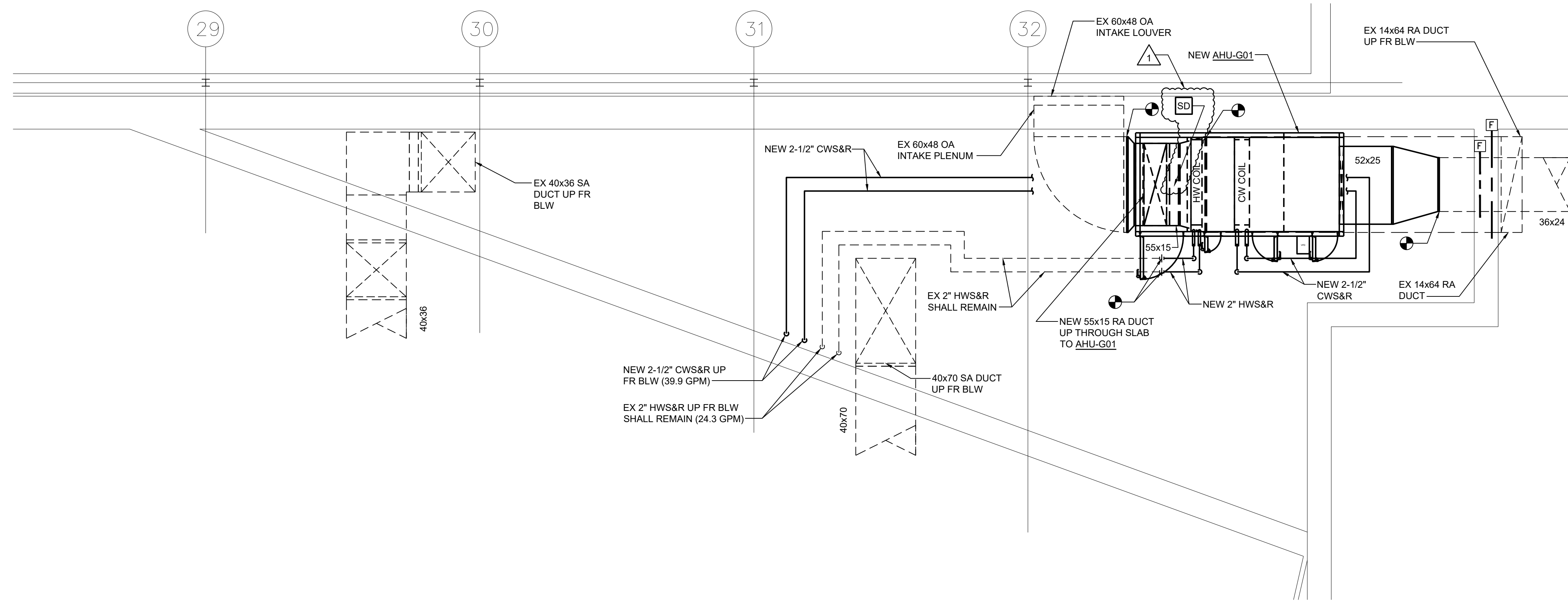
ROOF WARRANTY NOTE:
 ANY CUTTING, PATCHING OR MODIFICATIONS TO EXISTING ROOFING SYSTEM MEMBRANE SHALL MATCH EXISTING AND BE DONE BY THE MANUFACTURER APPROVED ROOFING CONTRACTOR SO NOT TO VOID REMAINING ROOF WARRANTY.

GENERAL ROOF NOTE:
 THE SCHOOL DISTRICT CONTRACTED WITH DAVID MAINES AND ASSOCIATES THIS PAST YEAR AND THE ENTIRE ROOF WAS REPLACED AND RESTORED WITH A TREMCO ROOF SYSTEM WITH THE EXCEPTION OF THE AREA OVER THE KITCHEN. THE ROOFING OVER THE KITCHEN WILL BE COMPLETED BY DAVID MAINES AND ASSOCIATES ONCE ALL OF THE NEW CONTRACT WORK IS COMPLETED. ALL ROOF WORK NECESSARY UNDER THIS CONTRACT (PATCHING, CURB FLASHINGS, ETC.) THAT IS NOT WITHIN THE OLD ROOF AREA OVER THE KITCHEN, MUST BE COMPLETED BY DAVID MAINES AND ASSOCIATES. CONTACT: ERIC WEAVER 717-437-5677; eweaver@davidmaines.com FOR PRICING. TREMCO ROOFING CONTACT: JIM BURCHIN 804-229-2791; jburchin@tremco.com OR RICHARD KOSUDA 724-612-3011; rkosuda@tremco.com

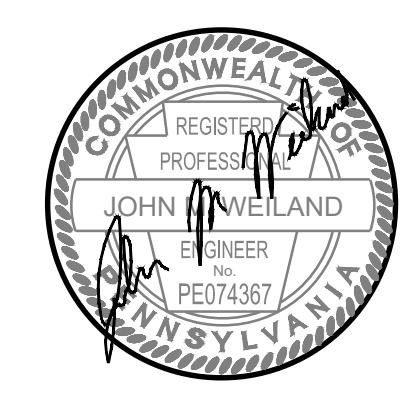




1 MECHANICAL ROOM LOFT - DECK 3 - AHU-G1 DEMOLITION
 Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



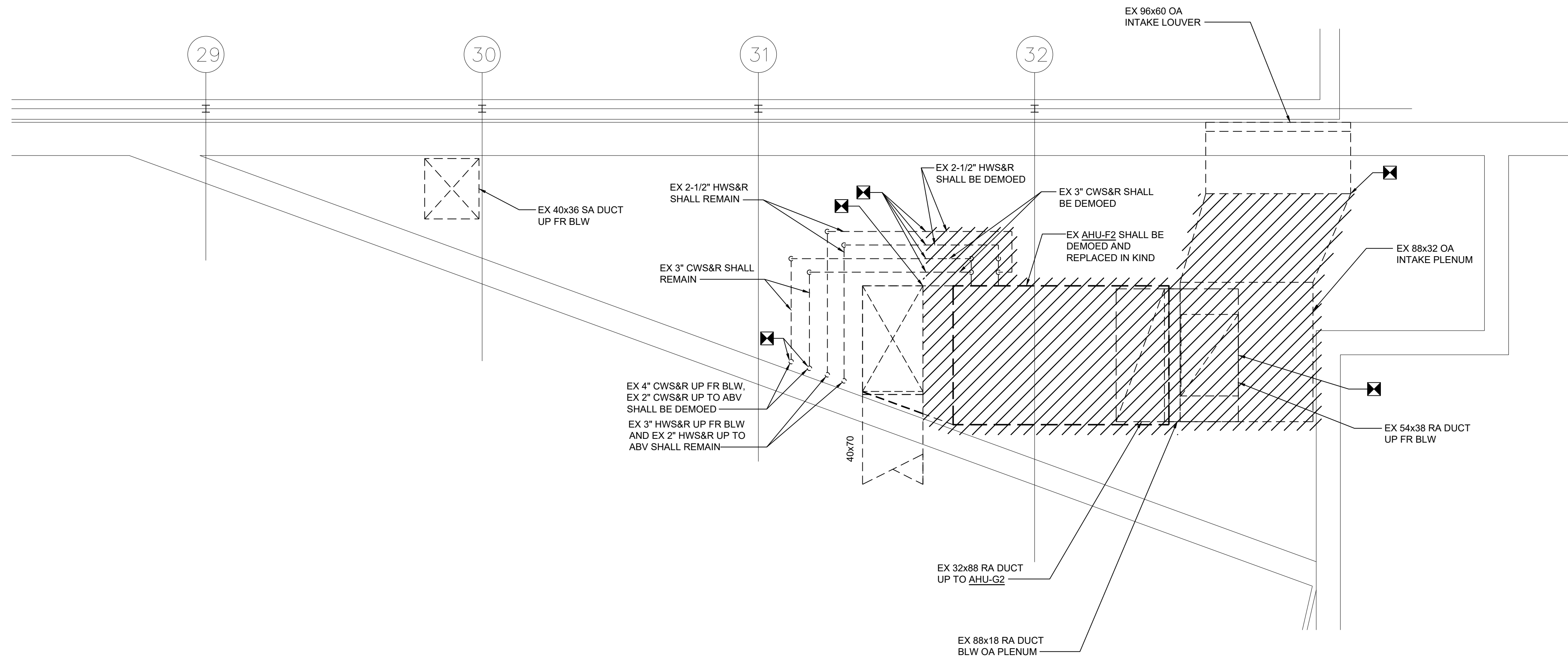
2 MECHANICAL ROOM LOFT - DECK 3 - AHU-G01 NEW WORK
 Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



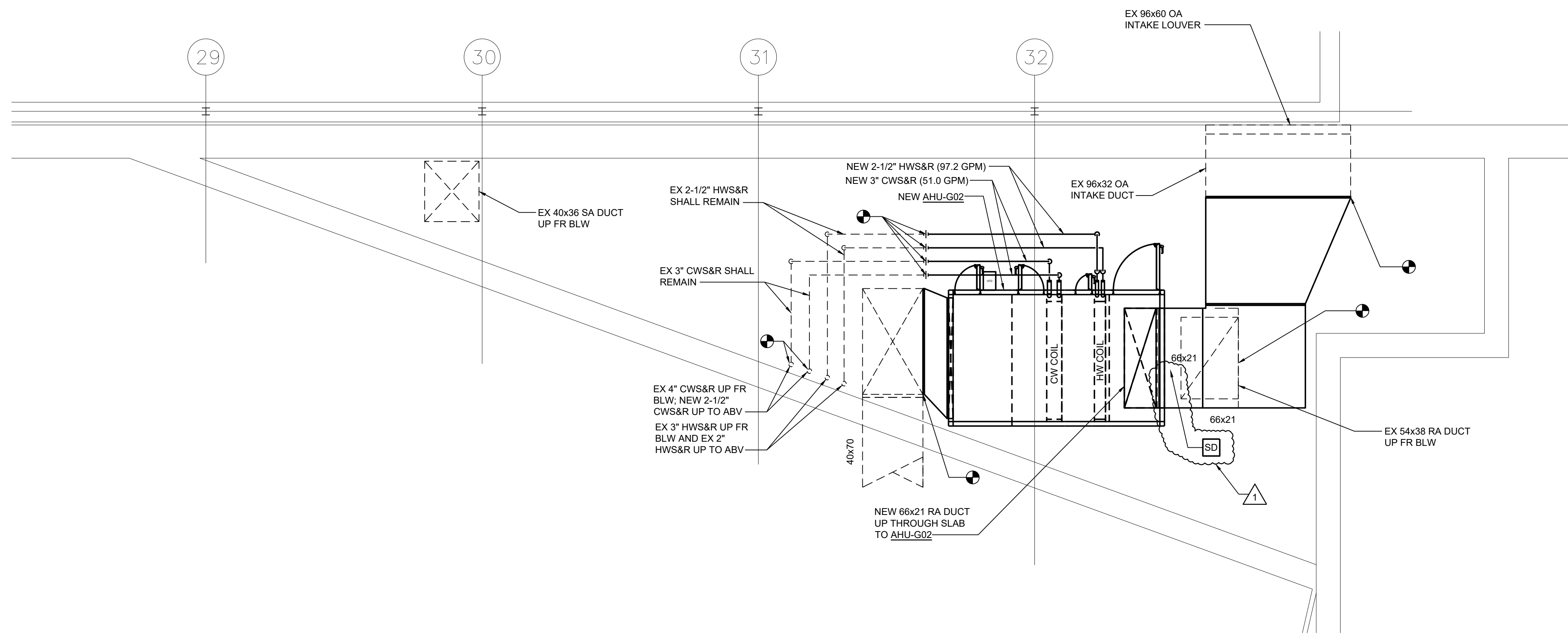
REVISIONS

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| 02/20/24 | ADDENDUM NO. 1 |
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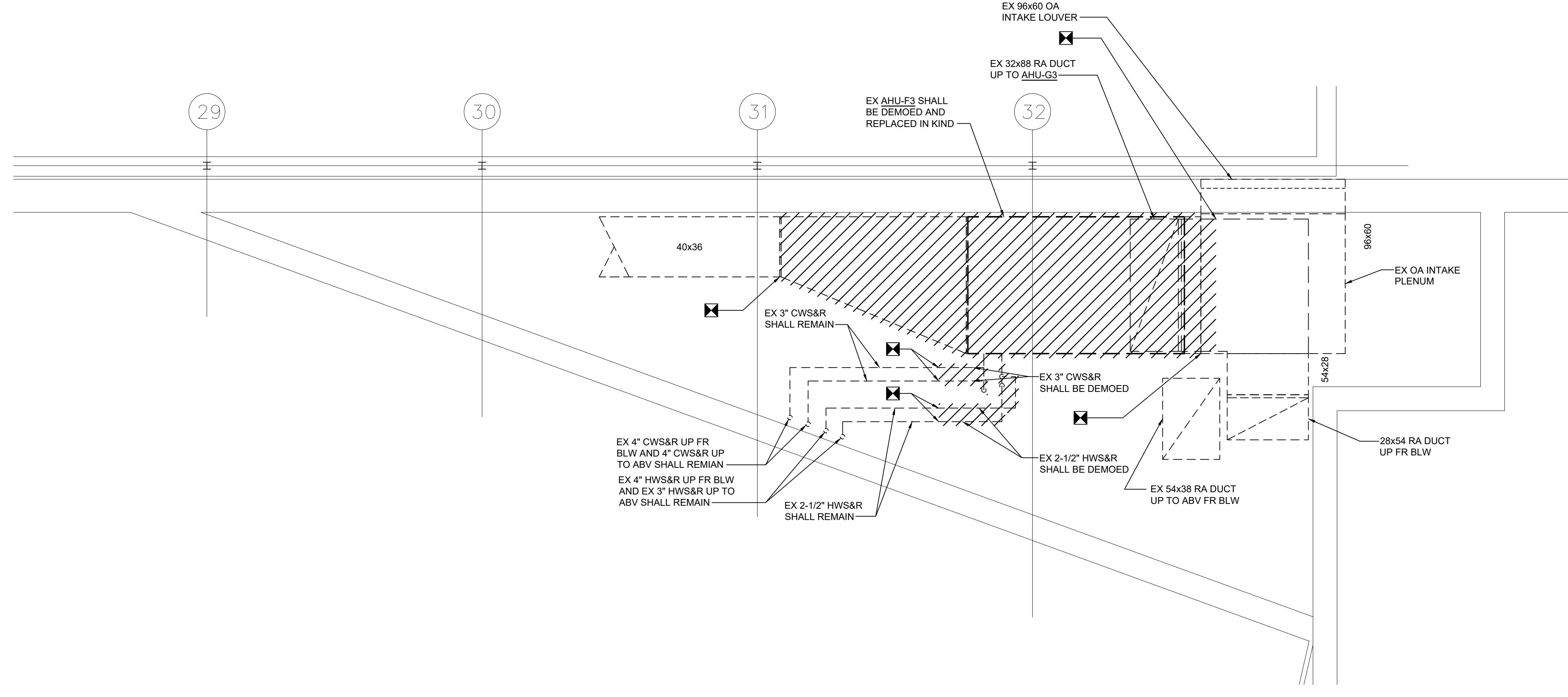
BID SET 02/19/24



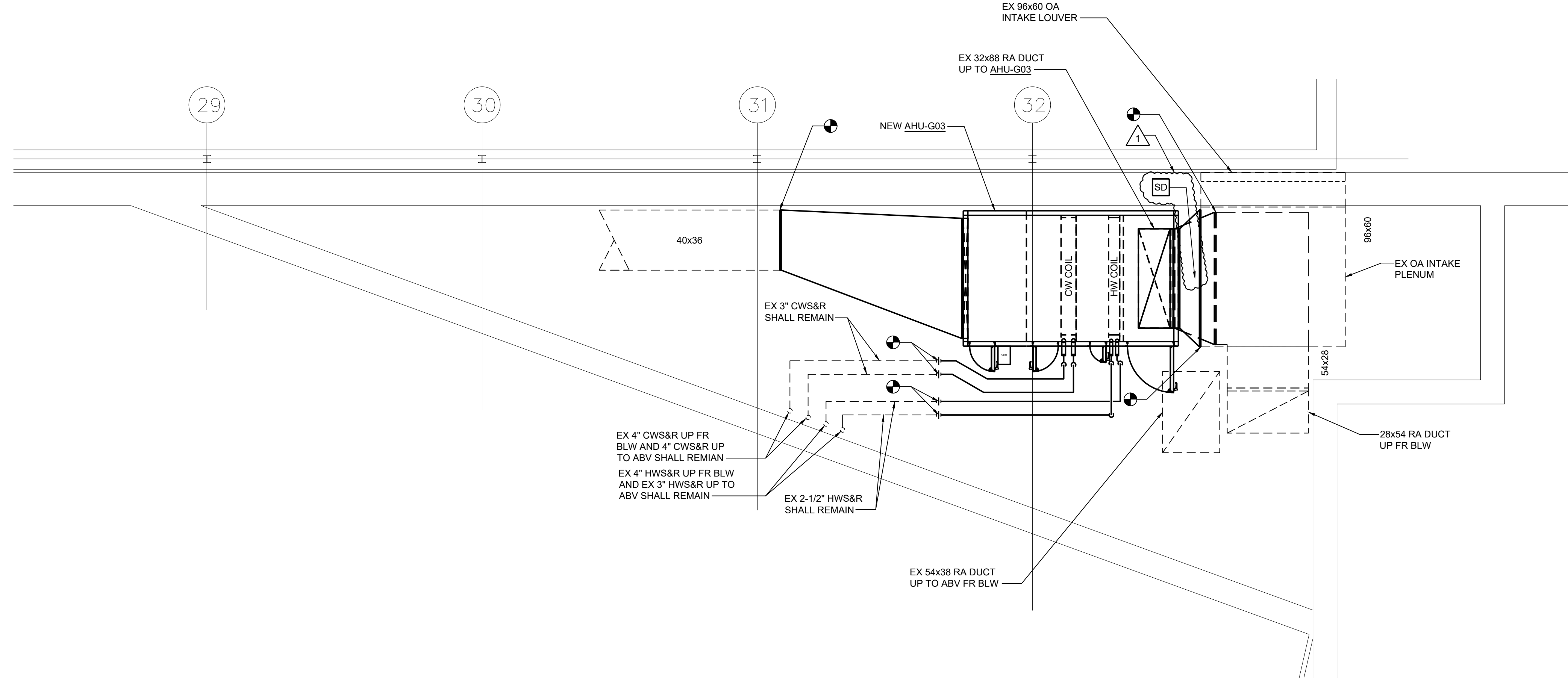
1 MECHANICAL ROOM LOFT - DECK 2 - AHU-G2 DEMOLITION
 Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



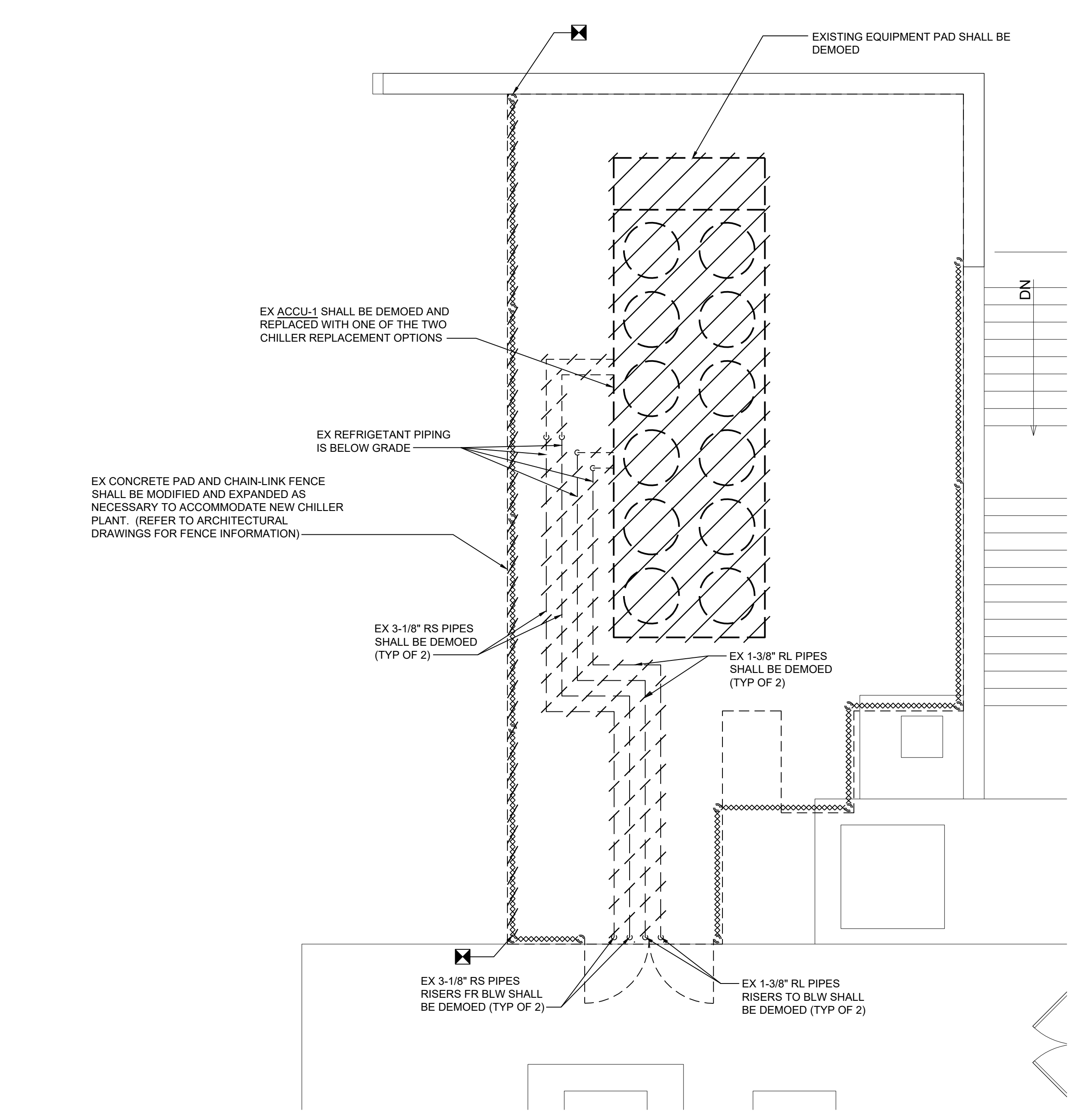
2 MECHANICAL ROOM LOFT - DECK 2 - AHU-G02 NEW WORK
 Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



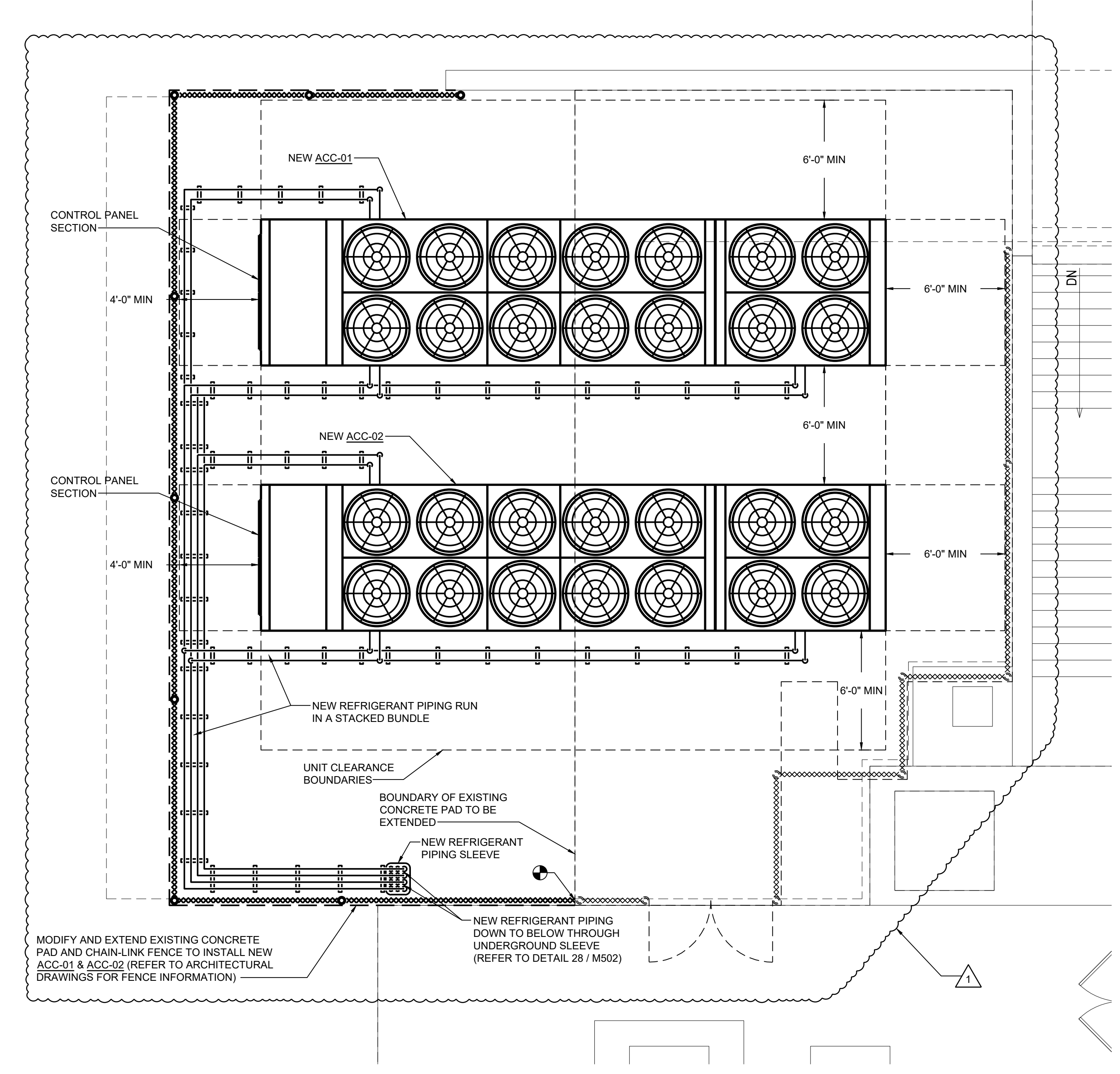
1 MECHANICAL ROOM LOFT - DECK 1 - AHU-G3 DEMOLITION
 Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



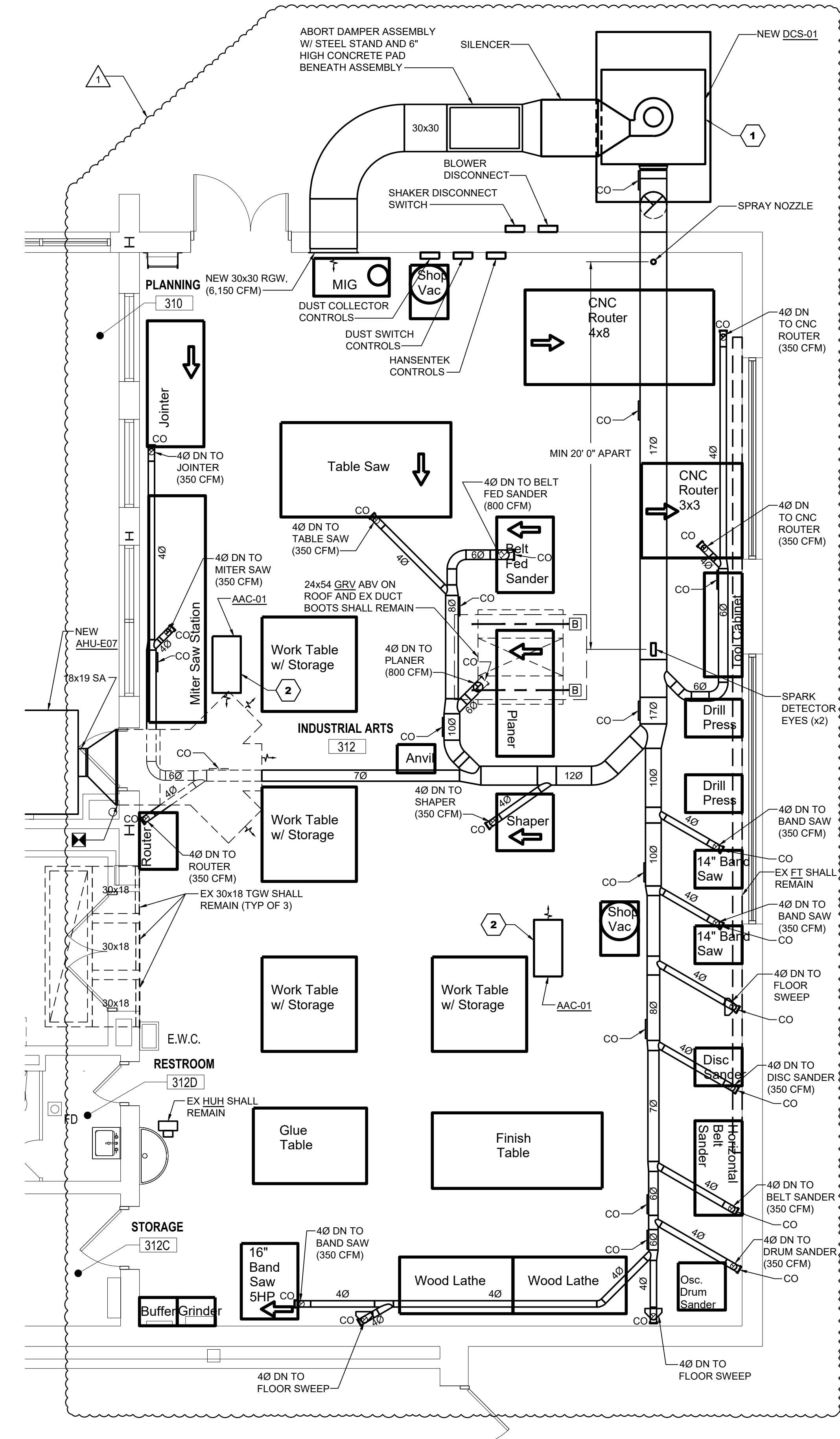
1 MECHANICAL ROOM LOFT - DECK 1 - AHU-G03 NEW WORK
 Scale: 1/4" = 1'-0" FIRST FLOOR ELEVATION 1252'-0"



1 MECHANICAL CHILLER PAD - DEMOLITION
 Scale: 1/4" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



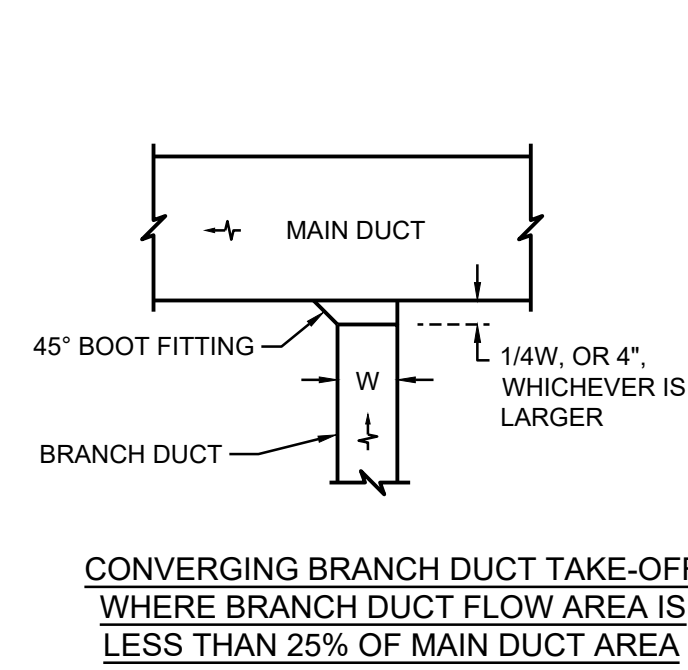
1 MECHANICAL CHILLER PAD - NEW WORK
 Scale: 1/4" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"



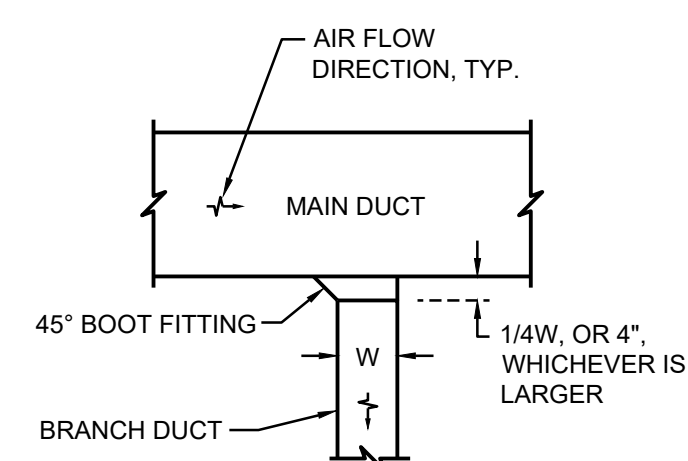
KEYNOTES THIS DRAWING

- 1 DCS-01 RECIRCULATING DUST COLLECTOR 24x36x36 LG SUPPLY SILENCER, BLOWER MOTOR 20HP, 3600/480V TEFC, 3.450 RPM, SHAKER MOTOR 1/2HP, 3/60/480V TEFC, 850 RPM, BLOWER: NON-SPARKING AMCA "C", AUTOMATIC SHAKER, MUL TI-POCKET FILTER MODULES, 8-OUNCE COTTON SATEEN FABRIC, 6,150 CFM @ 12" EXT SP. COMPLETE W/ CONTROL PANEL, VFD FOR BLOWER MOTOR, STARTER FOR SHAKER MOTOR, ETC. BASIS OF DESIGN STERNVENT MODEL DKPL72020 (W/ DUSTSWITCH AND SPARK DETECTOR)
- 2 AAC-01 AMBIENT AIR CLEANER (HANG FROM CEILING PER MANUFACTURER'S RECOMMENDATIONS), 2,500 CFM NOMINAL AIRFLOW, 0.75 HP, 1/60/115V, BASIS OF DESIGN: AIRFLOW SYSTEMS INC. MODEL F70R

1 INDUSTRIAL ARTS CLASSROOM - MECHANICAL NEW WORK
 Scale: 1/4" = 1'-0"
 FIRST FLOOR ELEVATION 1252'-0"

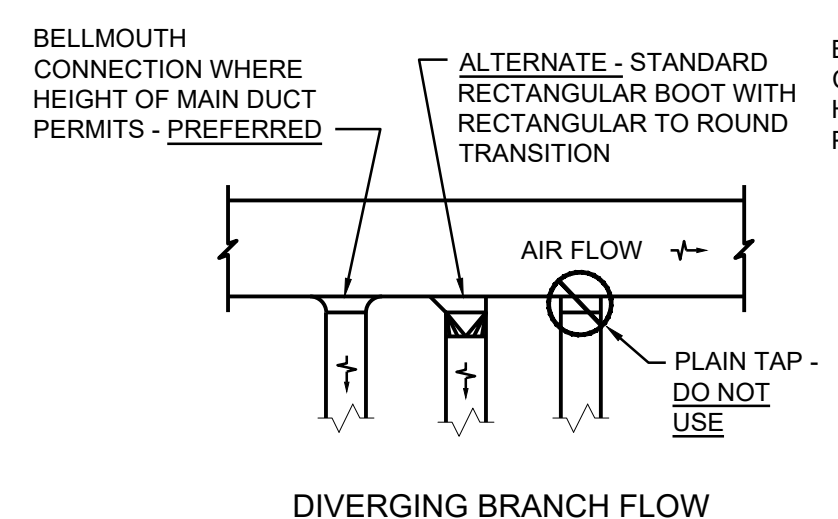


CONVERGING BRANCH DUCT TAKE-OFF
WHERE BRANCH DUCT FLOW AREA IS LESS THAN 25% OF MAIN DUCT AREA

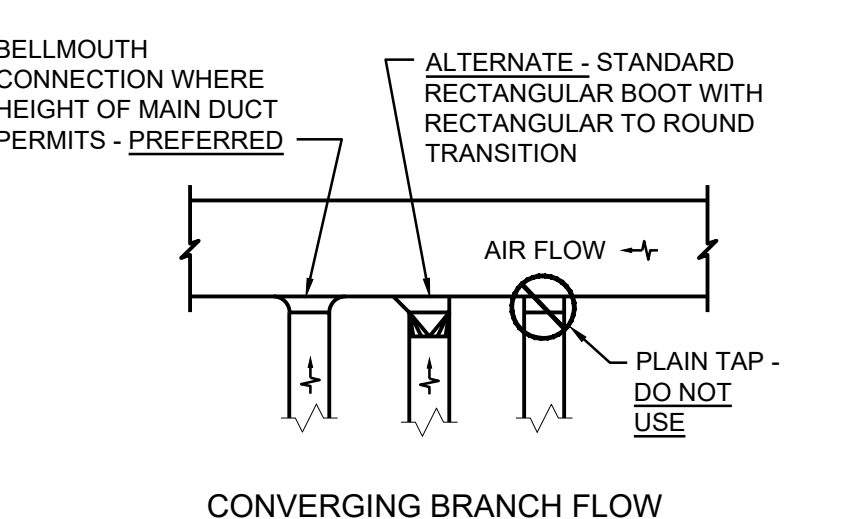


DIVERGING BRANCH DUCT TAKE-OFF
WHERE BRANCH DUCT AREA IS LESS THAN 25% OF MAIN DUCT AREA

RECTANGULAR BRANCH DUCT CONNECTIONS TO RECTANGULAR DUCT



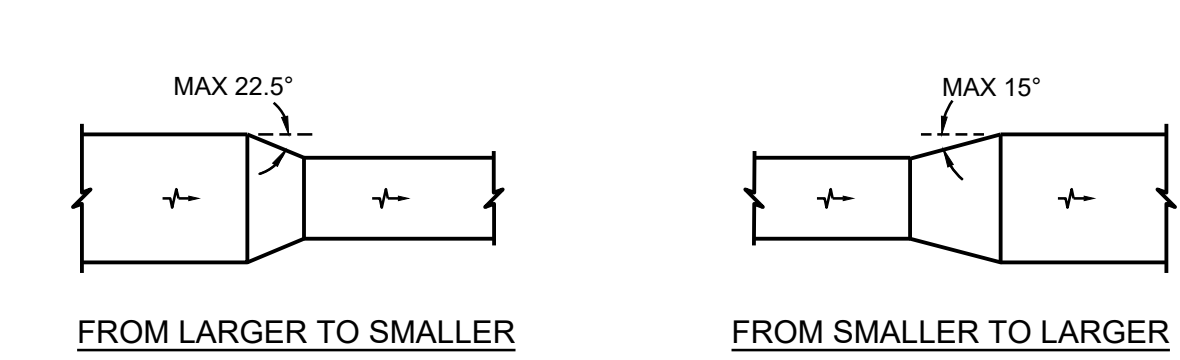
DIVERGING BRANCH FLOW



CONVERGING BRANCH FLOW

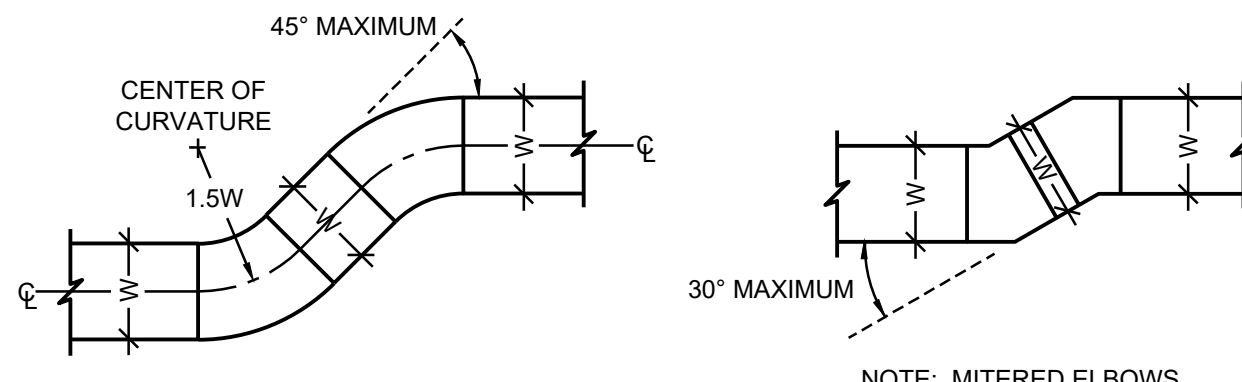
- NOTES:**
- ALTERNATE FITTINGS SHALL BE USED WHEN DUCT HEIGHT DOES NOT PERMIT THE USE OF THE PREFERRED FULL SIZE BELLMOUTH. NOTE THAT PLAIN TAPS MAY BE DEPICTED ON THE PLANS. IN SUCH CASES, PROVIDE THE ALTERNATE CONNECTION SHOWN HERE.
 - THIS DETAIL APPLIES TO BRANCH RUNOUTS TO DIFFUSERS AS WELL AS SUB-MAIN BRANCH DUCT TAKEOFFS.
 - FOR ALTERNATE RECTANGULAR CONNECTIONS, THE ROUND TO RECTANGULAR TRANSITION SHALL BE TO A SIZE EQUAL TO THE MAIN DUCT HEIGHT, AND A WIDTH AS REQUIRED TO MAINTAIN AN EQUAL OR GREATER FLOW AREA AS THE CONNECTING ROUND BRANCH DUCT.

ROUND BRANCH DUCT CONNECTIONS TO RECTANGULAR MAIN DUCT



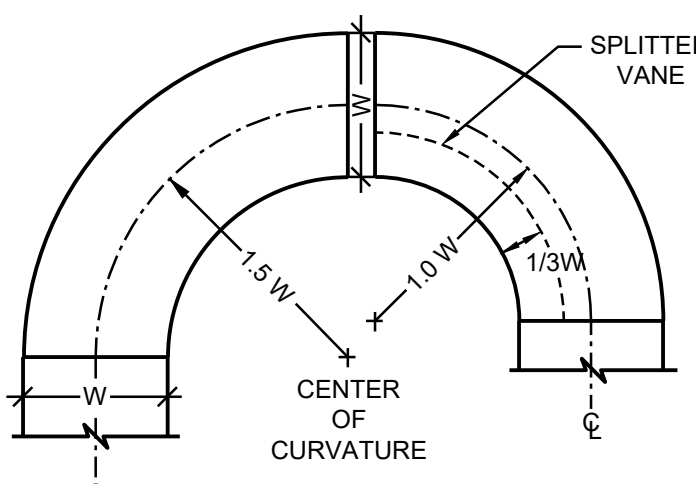
NOTE: CONCENTRIC TRANSITIONS SHOWN, HOWEVER ANGLE LIMITATIONS ALSO APPLY TO ECCENTRIC TRANSITIONS.

TRANSITIONS



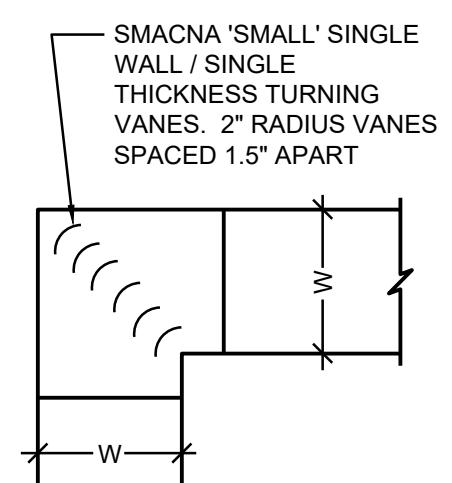
NOTE: FULL RADIUS ELBOWS WHERE POSSIBLE (CENTERLINE RADIUS = 1.5W). WHERE NECESSARY USE REDUCED RADIUS ELBOWS (CENTERLINE RADIUS = 1W)

RADIUS ELBOW OFFSETS



NOTE: MITERED ELBOWS SHALL ONLY BE USED WHERE THE OFFSET DISTANCE IS TOO SMALL FOR RADIUS ELBOWS.

MITERED ELBOW OFFSETS



- NOTES:**
- USE THIS DESIGN WHERE MITERED 90 DEGREE ELLS ARE SHOWN ON PLANS OR IF SPACE CONDITIONS DO NOT PERMIT INSTALLATION OF 1.5W C-L RADIUS 90 DEG. ELLS. OR 1.0W C-L RADIUS 90 DEG. ELLS.
 - PROVIDE TURNING VANES IN ALL MITERED DUCT ELBOWS, EXCEPT FOR TRANSFER DUCTS, AND GREASE EXHAUST DUCTS, AND SOLID MATERIAL-HANDLING DUCTS. VANES MAY NOT BE EXPLICITLY SHOWN ON THE PLANS FOR CLARITY PURPOSES ONLY.
 - ALSO PROVIDE SPLITTER VANES WHERE INDICATED ON THE PLANS.

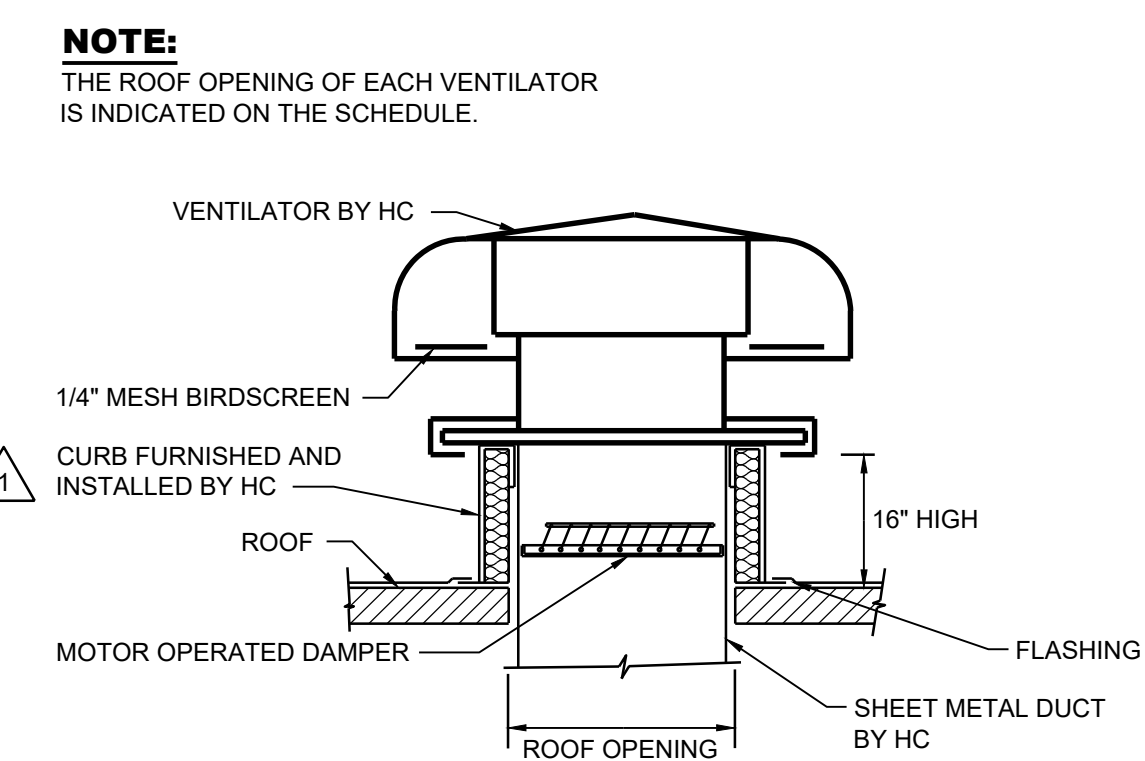
MITERED 90 DEG. ELBOW - RECTANGULAR DUCT

RADIUS ELBOWS

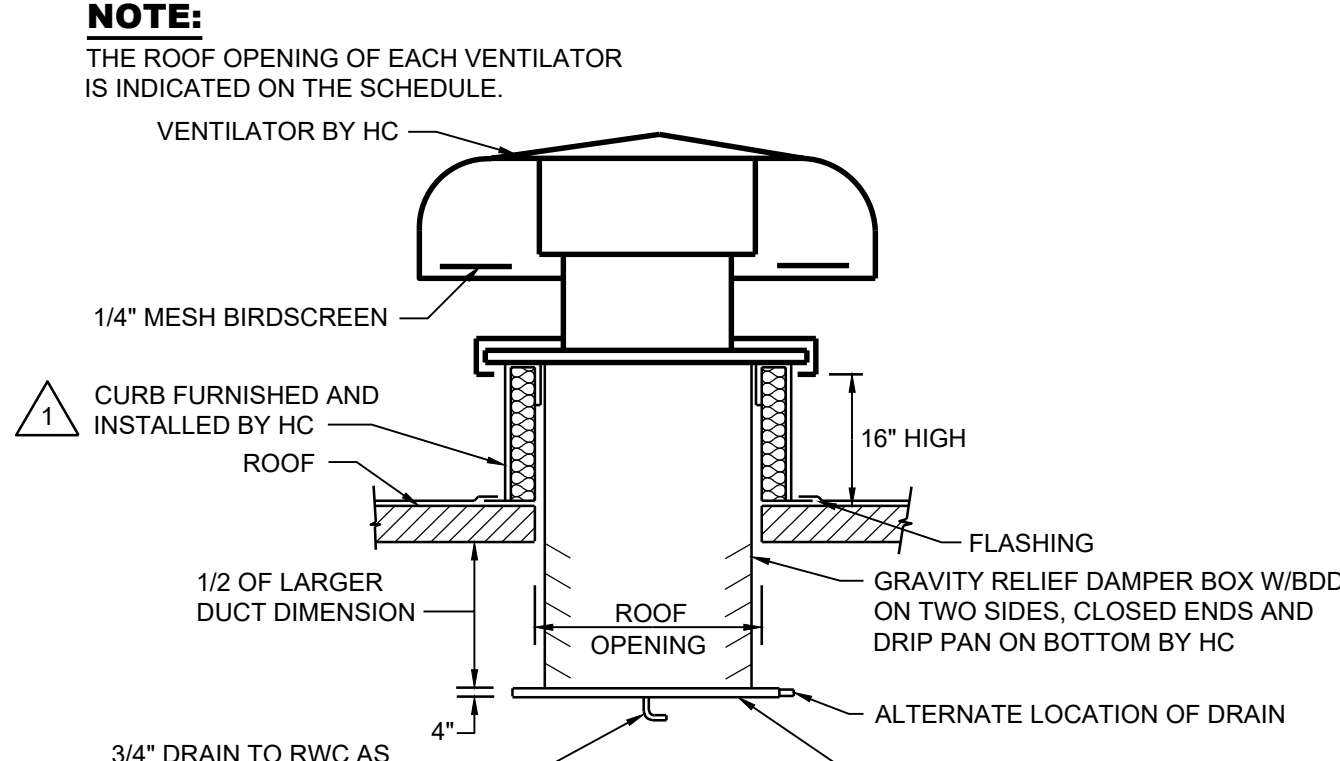
ELBOWS

NOTE: IN THE EVENT OF A CONFLICT BETWEEN THE PLAN REPRESENTATIONS AND THIS DETAIL, THIS DETAIL SHALL TAKE PRECEDENCE.

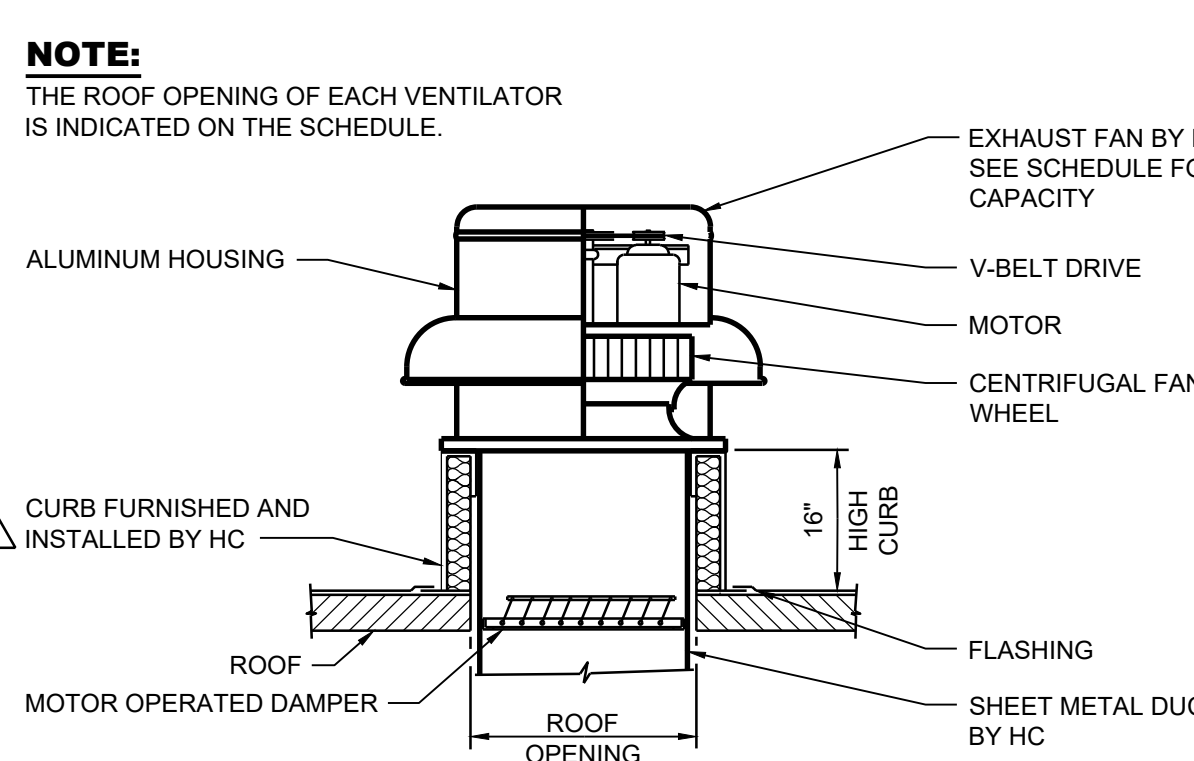
1 DUCTWORK FITTING DETAILS
NOT TO SCALE



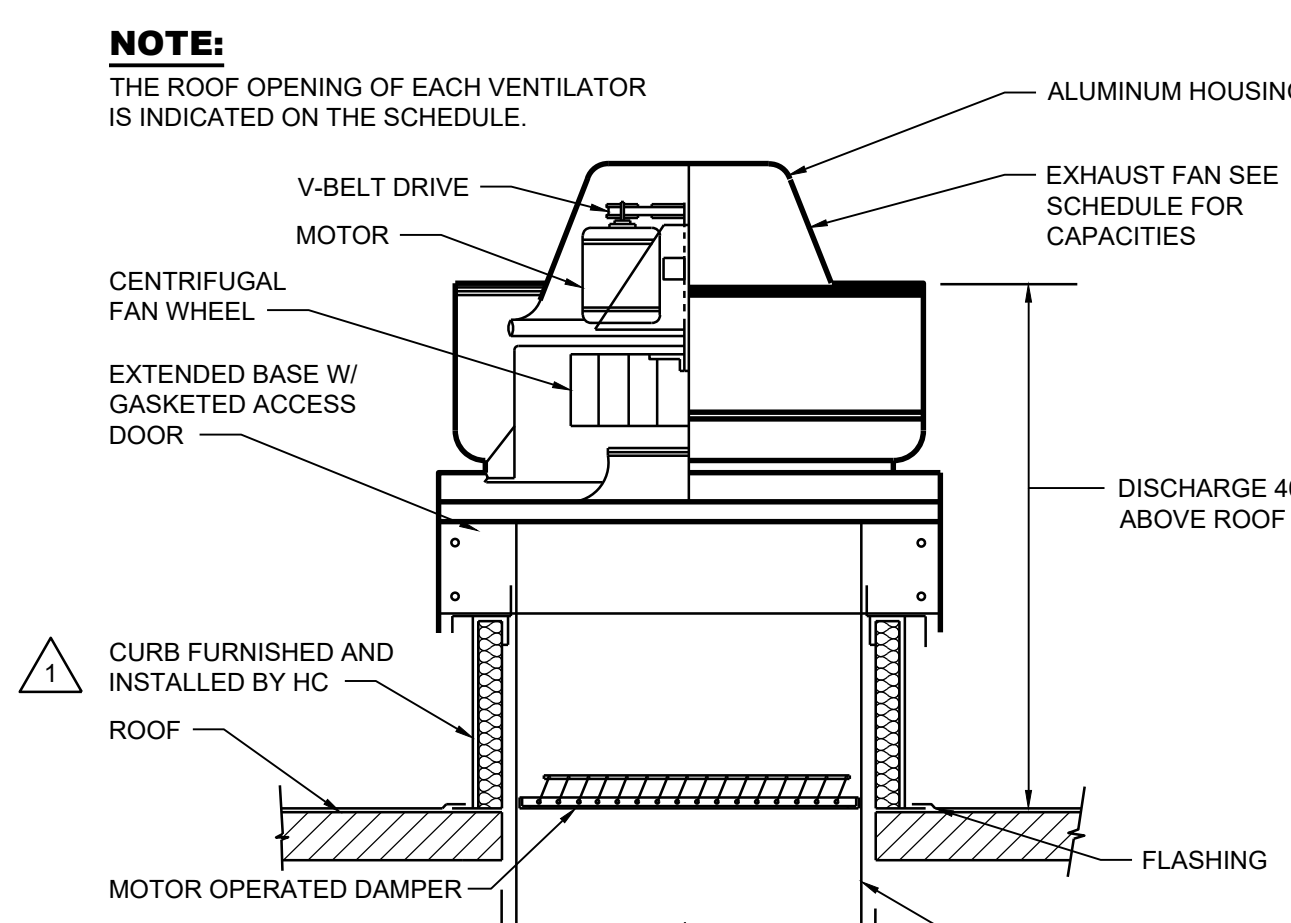
8 TYPE B-1 GRAVITY ROOF VENTILATOR
NOT TO SCALE



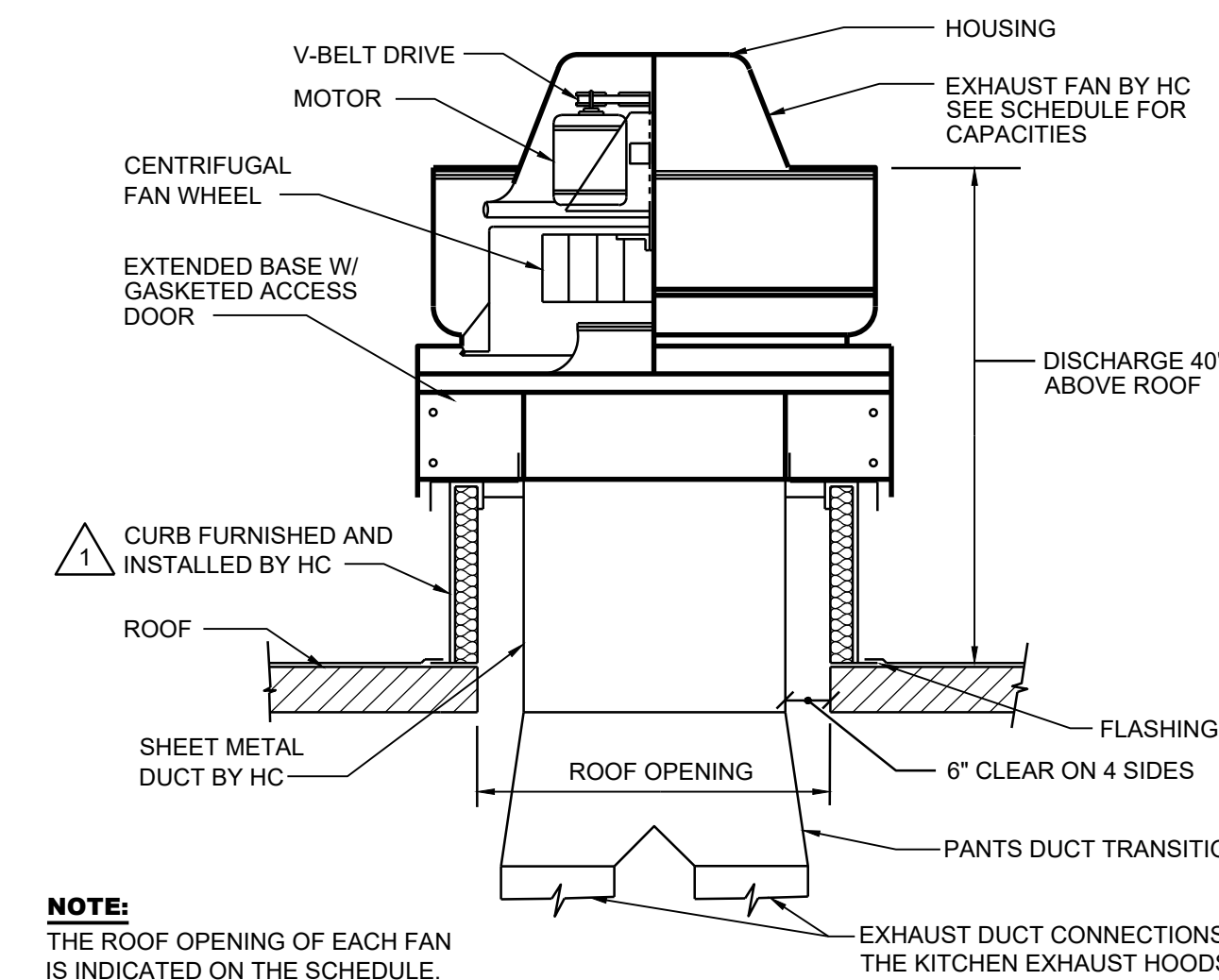
9 TYPE B-2 GRAVITY ROOF VENTILATOR
NOT TO SCALE



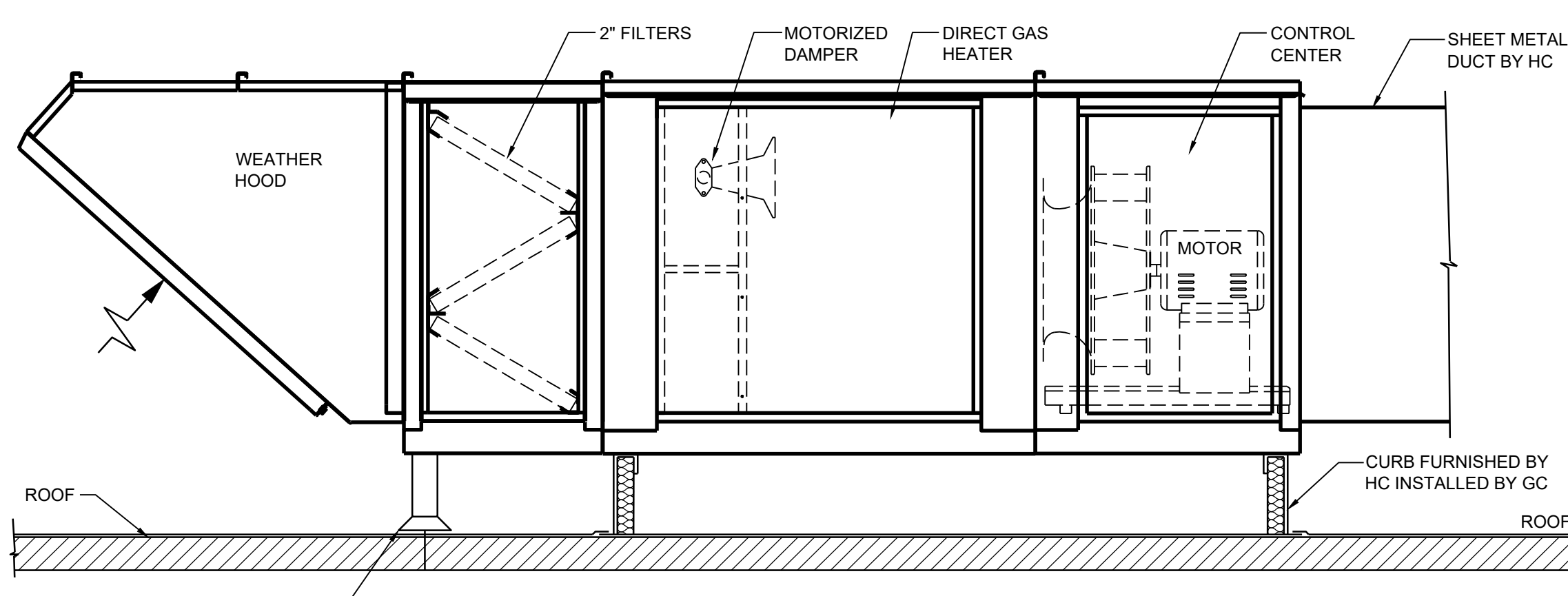
10 TYPE - RE POWER ROOF VENTILATOR
NOT TO SCALE



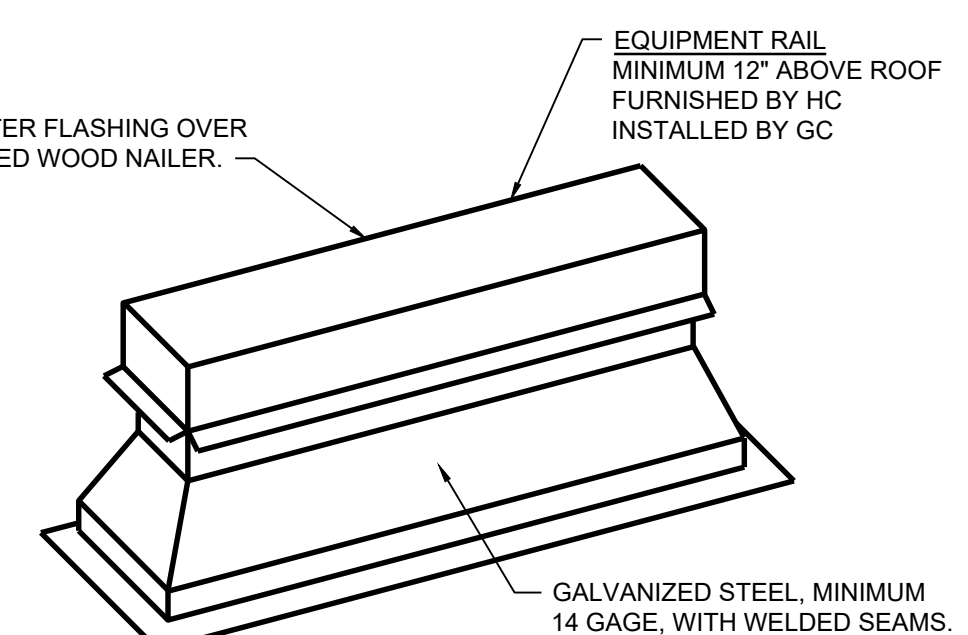
11 TYPE - HE EXHAUST FAN
NOT TO SCALE



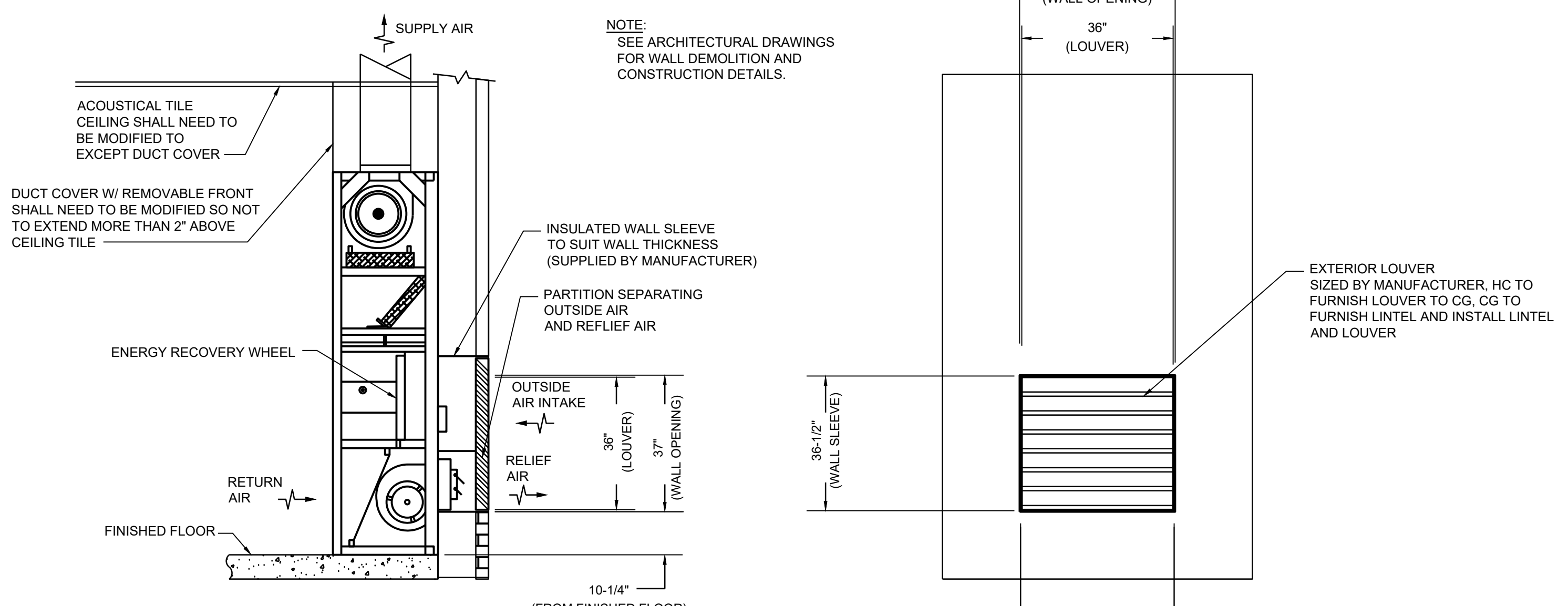
12 TYPE KHE KITCHEN HOOD EXHAUST FAN - PRV-B04
NOT TO SCALE



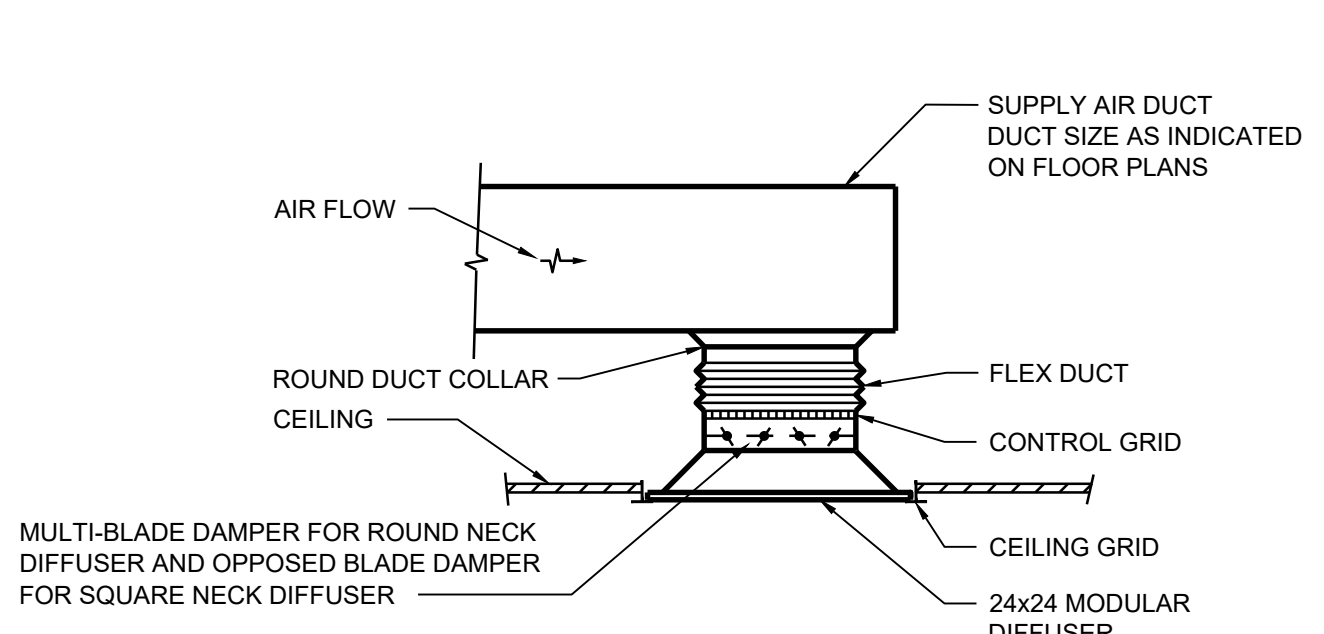
13 MAKE-UP AIR UNIT (DIRECT GAS FIRED)
NOT TO SCALE



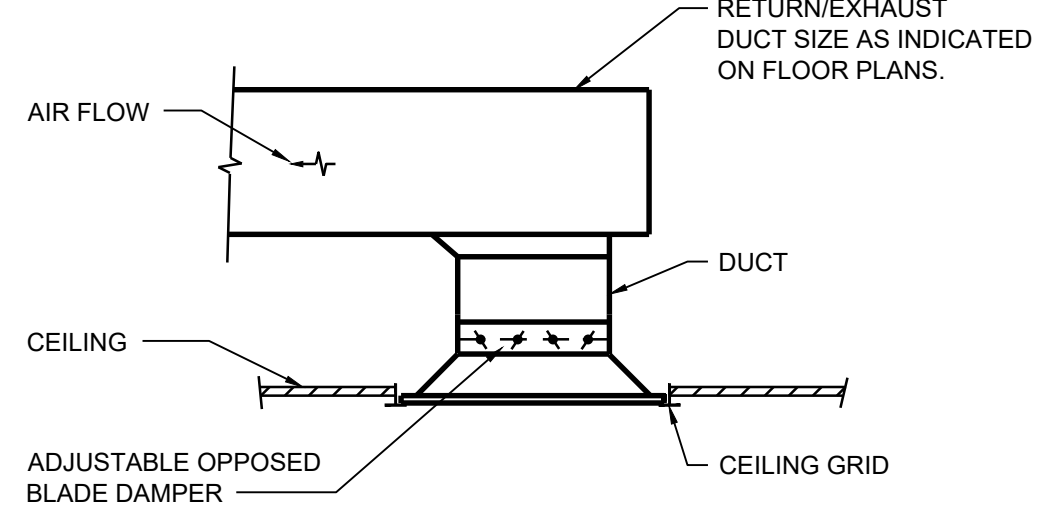
14 EQUIPMENT RAIL FOR ROOF MOUNTING
NOT TO SCALE



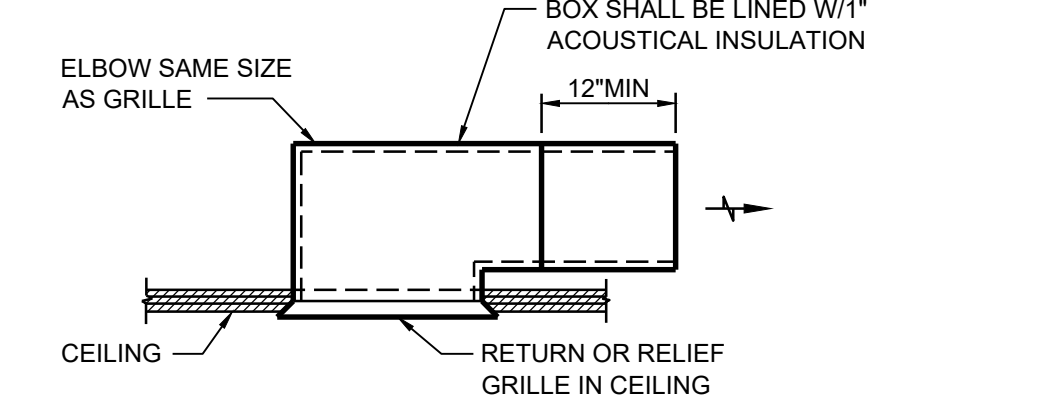
15 TYPICAL CLASSROOM (CAH) VENTING DETAIL FOR WALL WITHOUT WINDOW
NOT TO SCALE



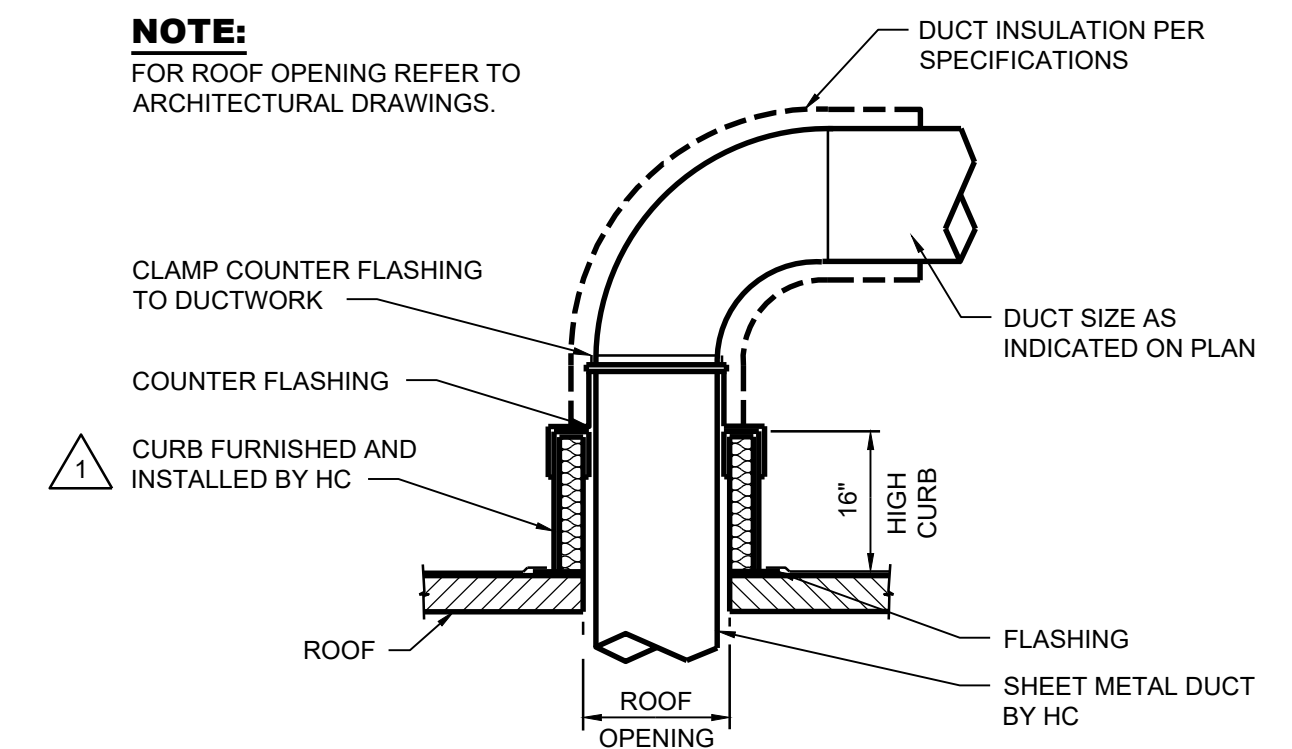
2 SUPPLY AIR DIFFUSER SQUARE TYPICAL CONNECTION
NOT TO SCALE



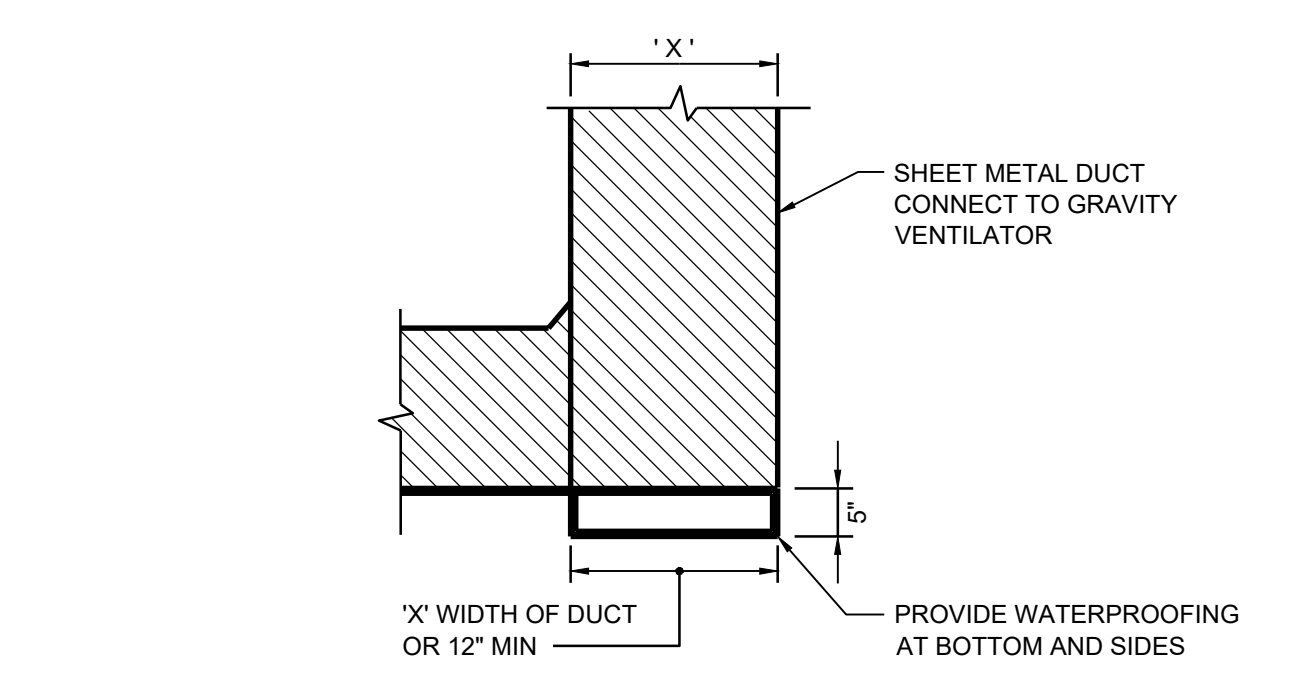
4 RETURN/EXHAUST REGISTER TYPICAL CONNECTION
NOT TO SCALE



6 RELIEF/TRANSFER AIR GRILLE BOX DETAIL
NOT TO SCALE



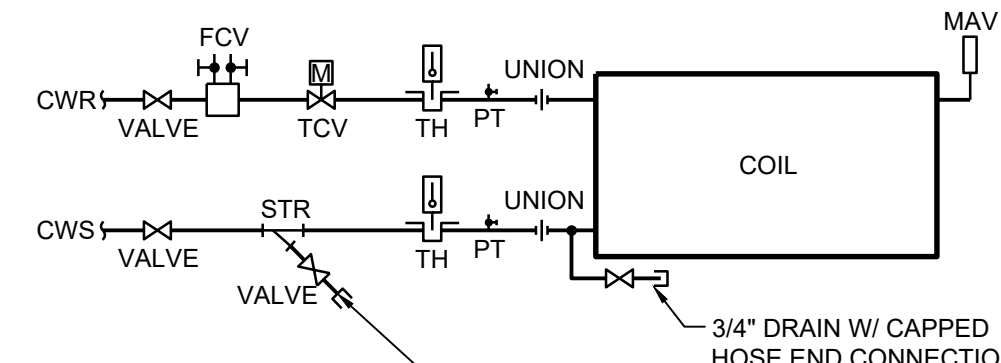
3 DUCT THRU ROOF (RECTANGULAR)
NOT TO SCALE



5 WATERTIGHT DEPRESSION DETAIL
NOT TO SCALE

7 WATERTIGHT INTAKE DUCT CONNECTION
NOT TO SCALE

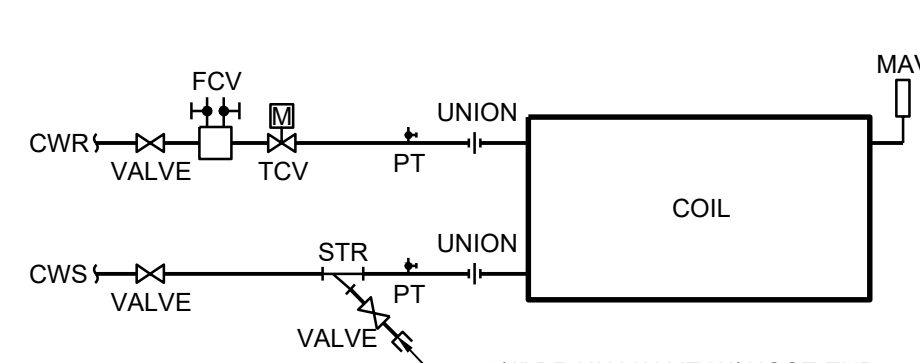
- NOTES:**
1. THE AHU COIL SHALL BE PIPED IN A MANNER IN WHICH ONLY THE UNIONS MUST BE DISCONNECTED TO PULL/SERVICE THE COIL
 2. CONTROL VALVE SHALL BE PROVIDED WITH FLANGED ENDS OR SHALL BE PROVIDED WITH ADJACENT UNIONS TO FACILITATE REMOVAL
 3. IF THE AHU HAS MULTIPLE COILS, THEN ALL COMPONENTS SHOWN SHALL BE FOR EACH INDIVIDUAL COIL, EXCEPT THAT ONLY (1) ONE TCV AND STRAINER ARE REQUIRED FOR THE ENTIRE COIL BANK



INDOOR AIR HANDLING UNIT PIPING SCHEMATIC CHILLED WATER - 2-WAY

14 NOT TO SCALE

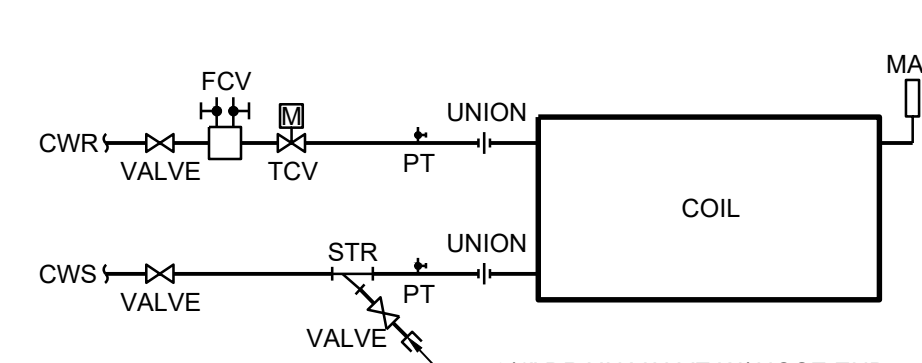
- NOTES:**
1. INSTALL DRAIN PAN BELOW ALL VALVES AND UNINSULATED PIPING
 2. CONTROL VALVE SHALL BE PROVIDED WITH ADJACENT UNIONS TO FACILITATE REMOVAL



UNIT VENTILATOR PIPING SCHEMATIC CHILLED WATER - 2-WAY

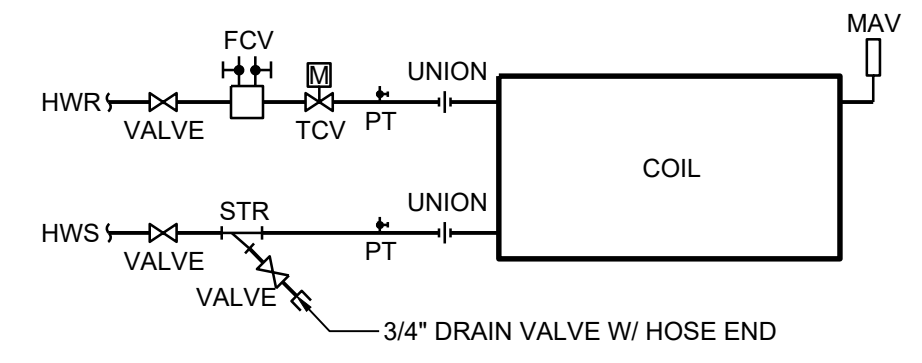
15 NOT TO SCALE

NOTE TO CONTRACTOR
CONTROL VALVE SHALL BE PROVIDED WITH ADJACENT UNIONS TO FACILITATE REMOVAL



FAN COIL PIPING SCHEMATIC CHILLED WATER - 2-WAY

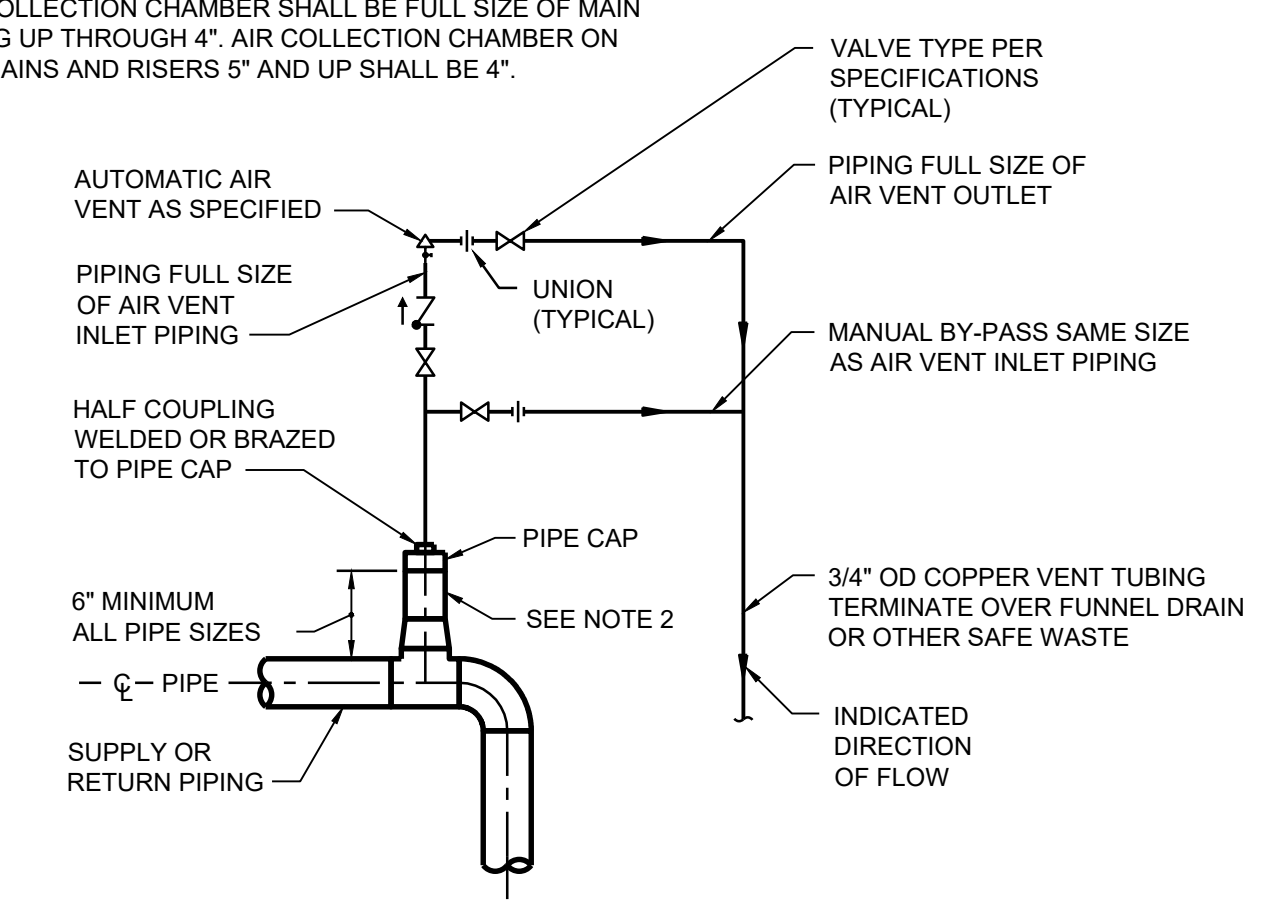
16 NOT TO SCALE



CABINET UNIT HEATER PIPING SCHEMATIC - HOT WATER

17 NOT TO SCALE

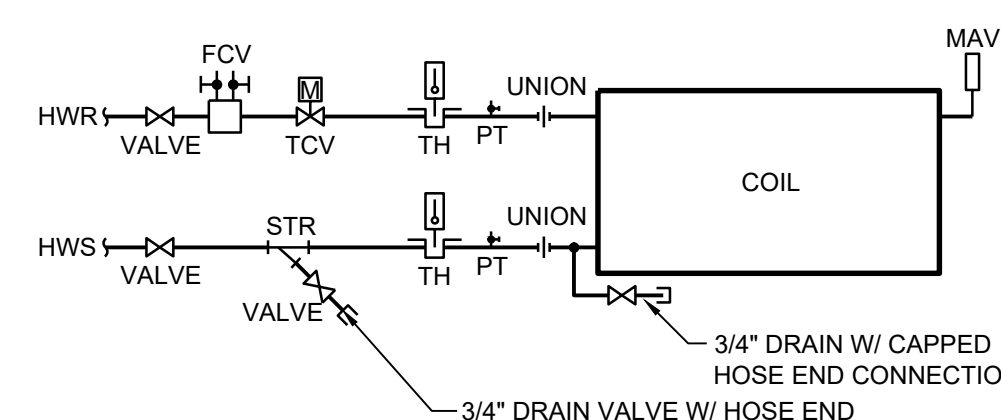
- NOTES:**
1. AUTOMATIC AIR VENTS ARE TO BE PROVIDED IN THE FOLLOWING LOCATIONS:
A. WHERE INDICATED ON DRAWINGS
B. WHERE ACCESS TO THE VENT IS RESTRICTED
 2. AIR COLLECTION CHAMBER SHALL BE FULL SIZE OF MAIN PIPING UP THROUGH 4". AIR COLLECTION CHAMBER ON ALL MAINS AND RISERS 5" AND UP SHALL BE 4".



18 AUTOMATIC AIR VENT SCHEMATIC

NOT TO SCALE

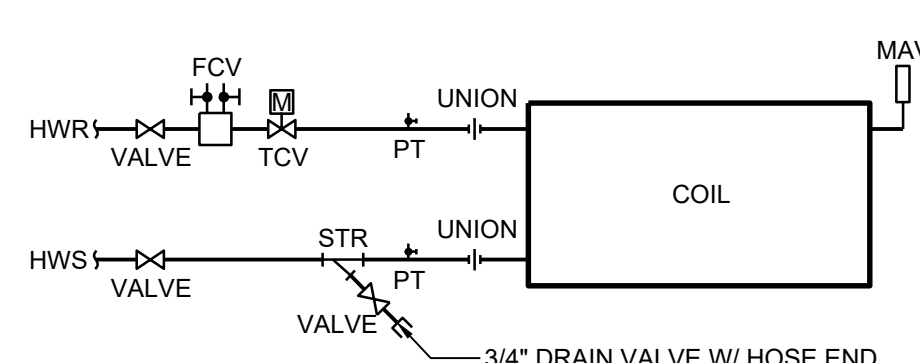
- NOTES:**
1. THE AHU COIL SHALL BE PIPED IN A MANNER IN WHICH ONLY THE UNIONS MUST BE DISCONNECTED TO PULL/SERVICE THE COIL
 2. CONTROL VALVE SHALL BE PROVIDED WITH FLANGED ENDS OR SHALL BE PROVIDED WITH ADJACENT UNIONS TO FACILITATE REMOVAL
 3. IF THE AHU HAS MULTIPLE COILS, THEN ALL COMPONENTS SHOWN SHALL BE FOR EACH INDIVIDUAL COIL, EXCEPT THAT ONLY (1) ONE TCV AND STRAINER ARE REQUIRED FOR THE ENTIRE COIL BANK



INDOOR AIR HANDLING UNIT PIPING SCHEMATIC - HOT WATER - 2-WAY

19 NOT TO SCALE

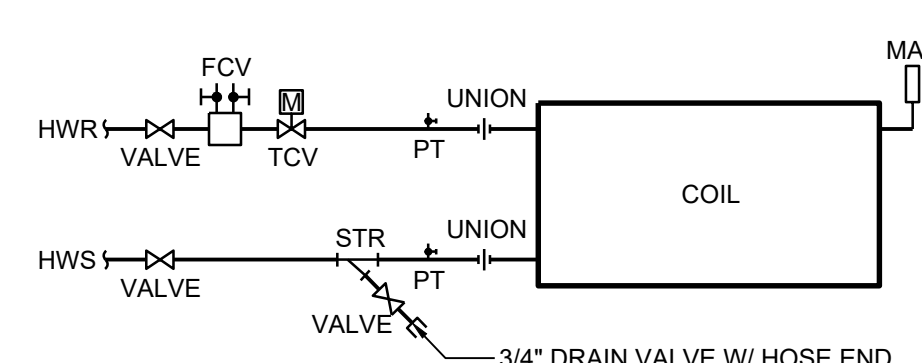
NOTE TO CONTRACTOR
CONTROL VALVE SHALL BE PROVIDED WITH ADJACENT UNIONS TO FACILITATE REMOVAL



UNIT VENTILATOR PIPING SCHEMATIC - HOT WATER - 2-WAY

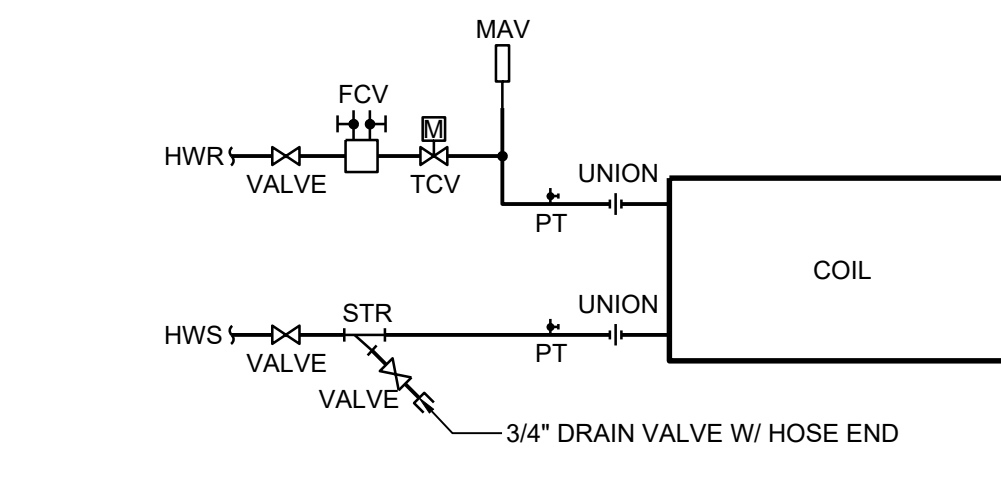
20 NOT TO SCALE

NOTE TO CONTRACTOR
CONTROL VALVE SHALL BE PROVIDED WITH ADJACENT UNIONS TO FACILITATE REMOVAL



FAN COIL PIPING SCHEMATIC HOT WATER - 2-WAY

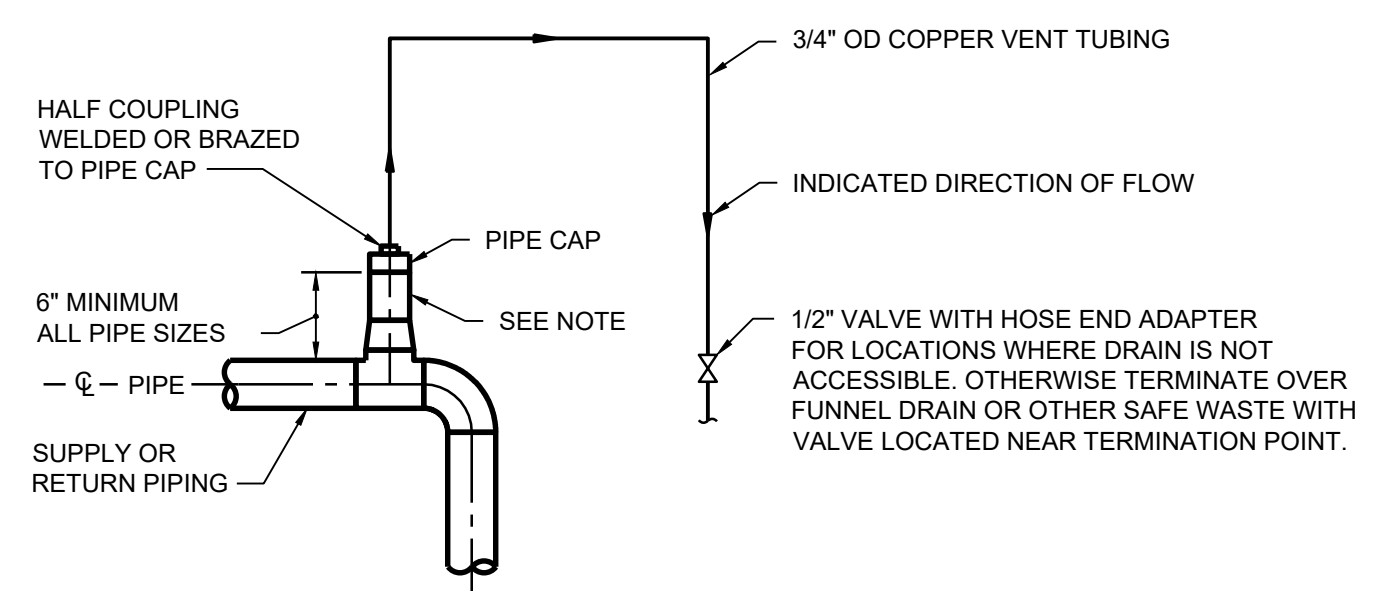
21 NOT TO SCALE



HORIZONTAL AND VERTICAL UNIT HEATER PIPING SCHEMATIC - HOT WATER

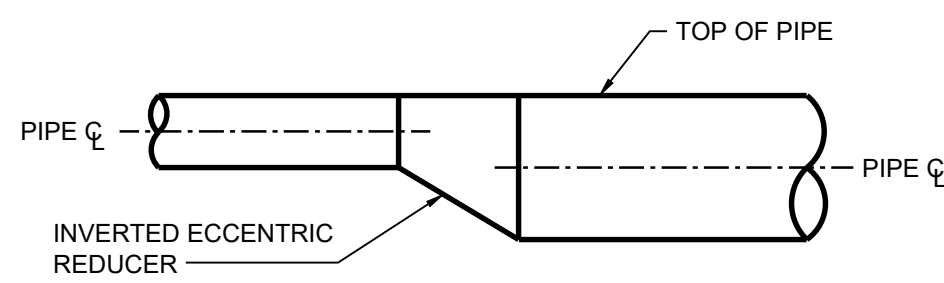
22 NOT TO SCALE

NOTE:
AIR COLLECTION CHAMBER SHALL BE FULL SIZE OF MAIN PIPING UP THROUGH 4". AIR COLLECTION CHAMBER ON ALL MAINS AND RISERS 5" AND UP SHALL BE 4".



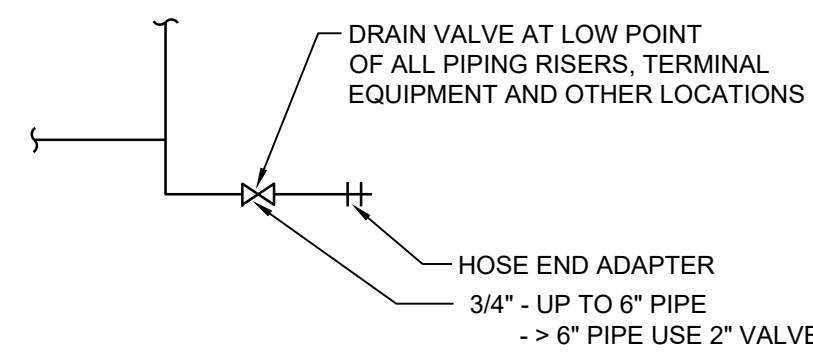
23 MANUAL AIR VENT SCHEMATIC

NOT TO SCALE



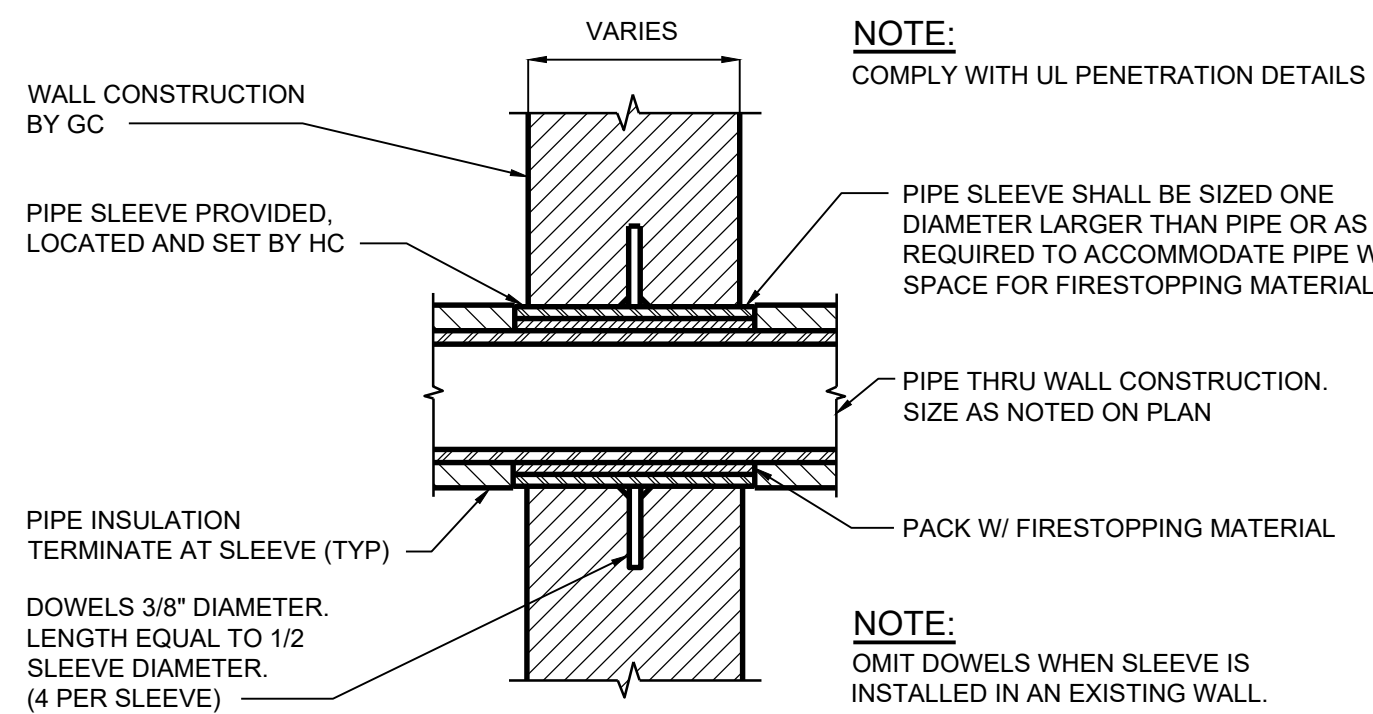
24 TYPICAL PIPE SIZE CHANGE FOR WATER

NOT TO SCALE



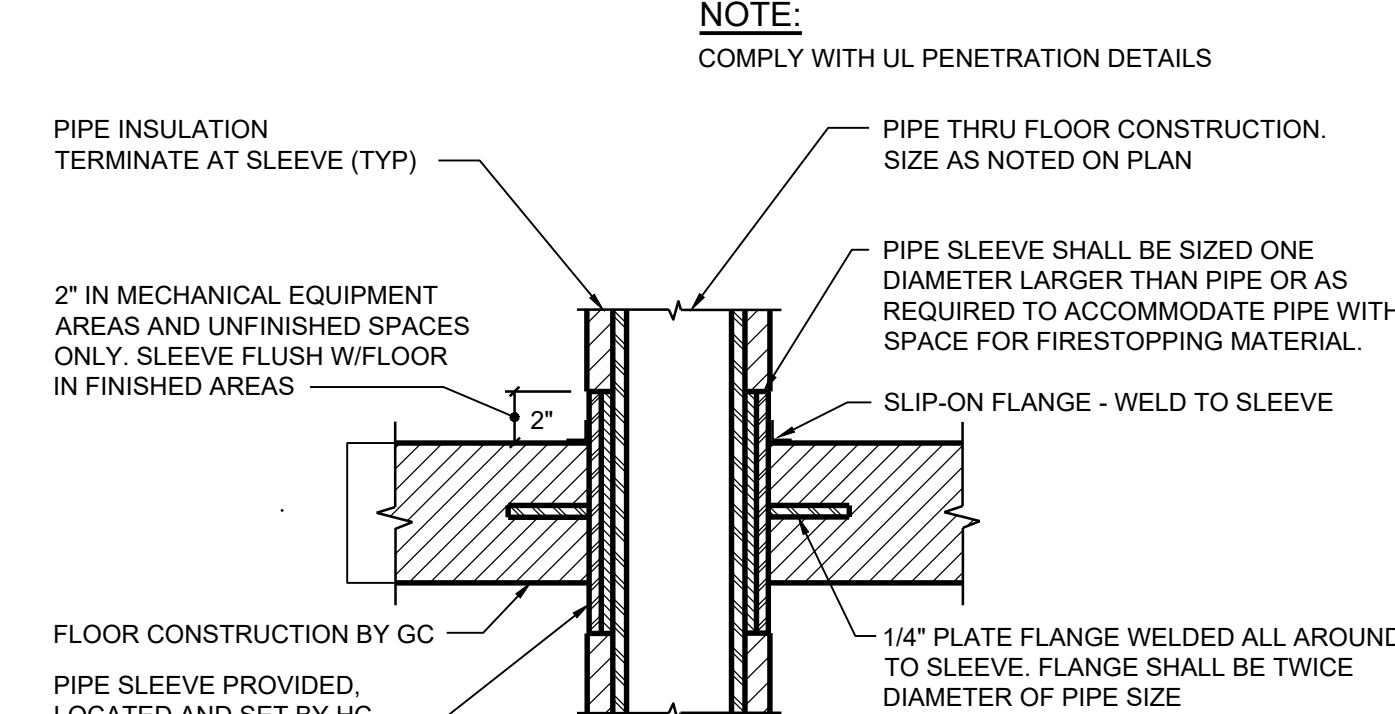
25 PIPING SYSTEM DRAIN DETAIL

NOT TO SCALE



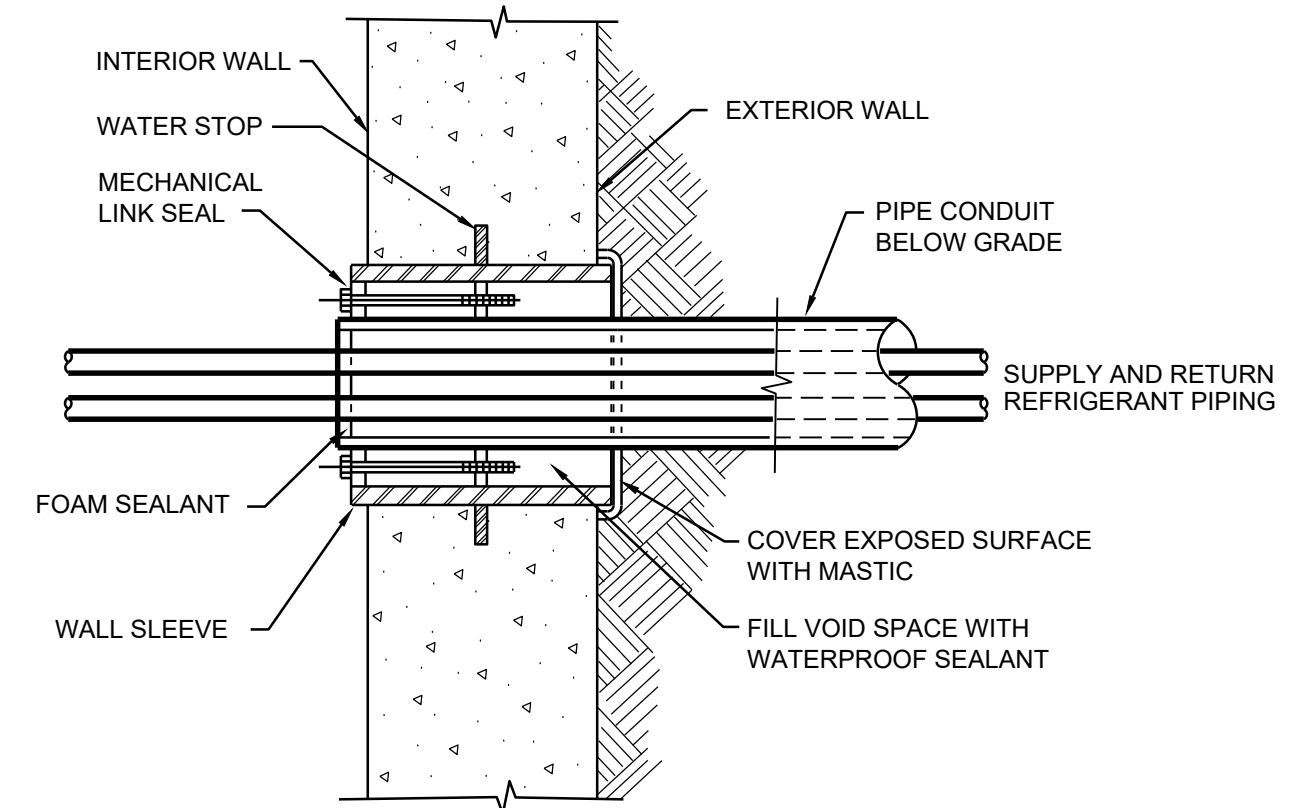
26 WALL SLEEVE DETAIL

NOT TO SCALE



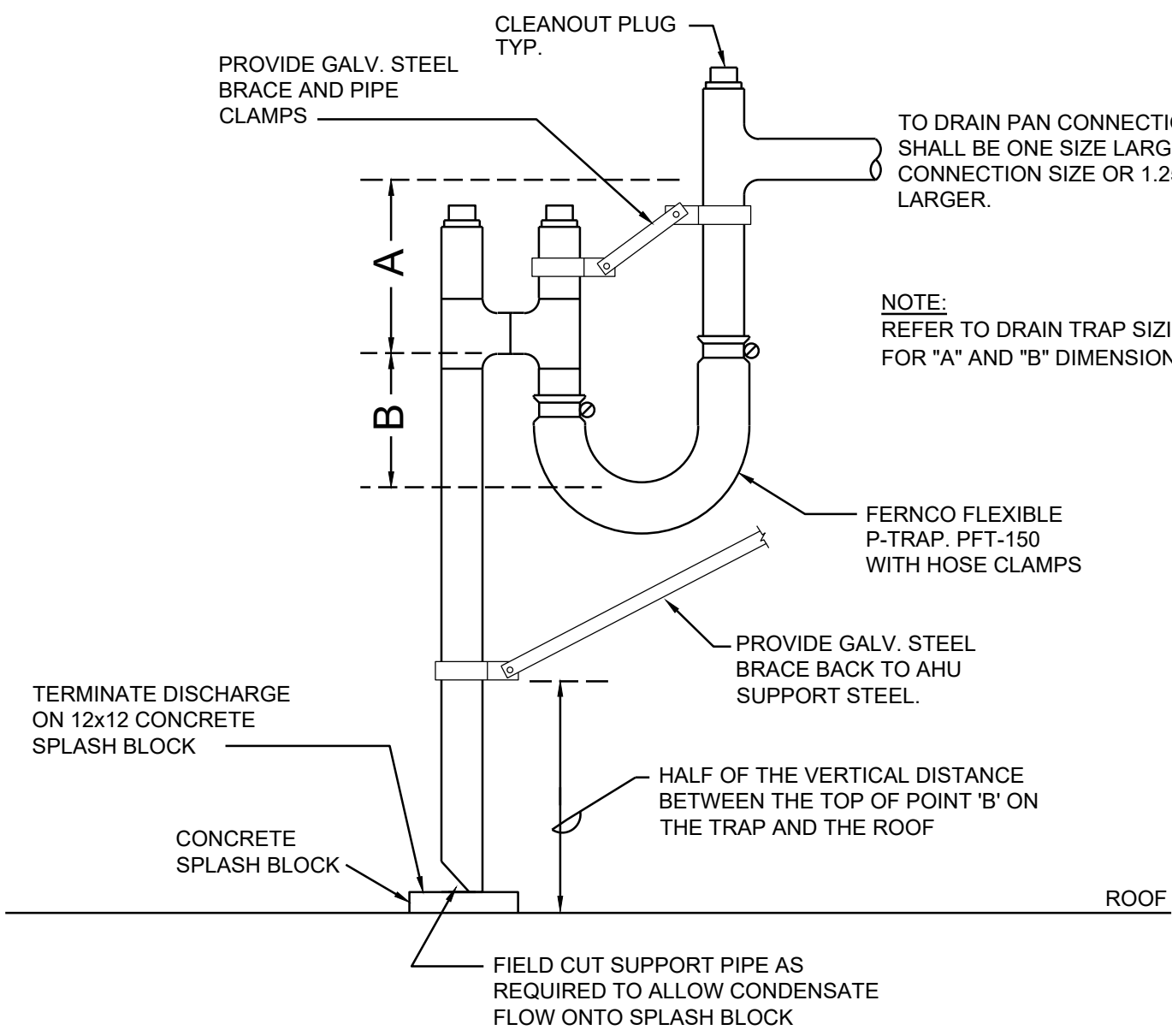
27 FLOOR SLEEVE DETAIL

NOT TO SCALE



28 PIPE PENETRATION BELOW GRADE

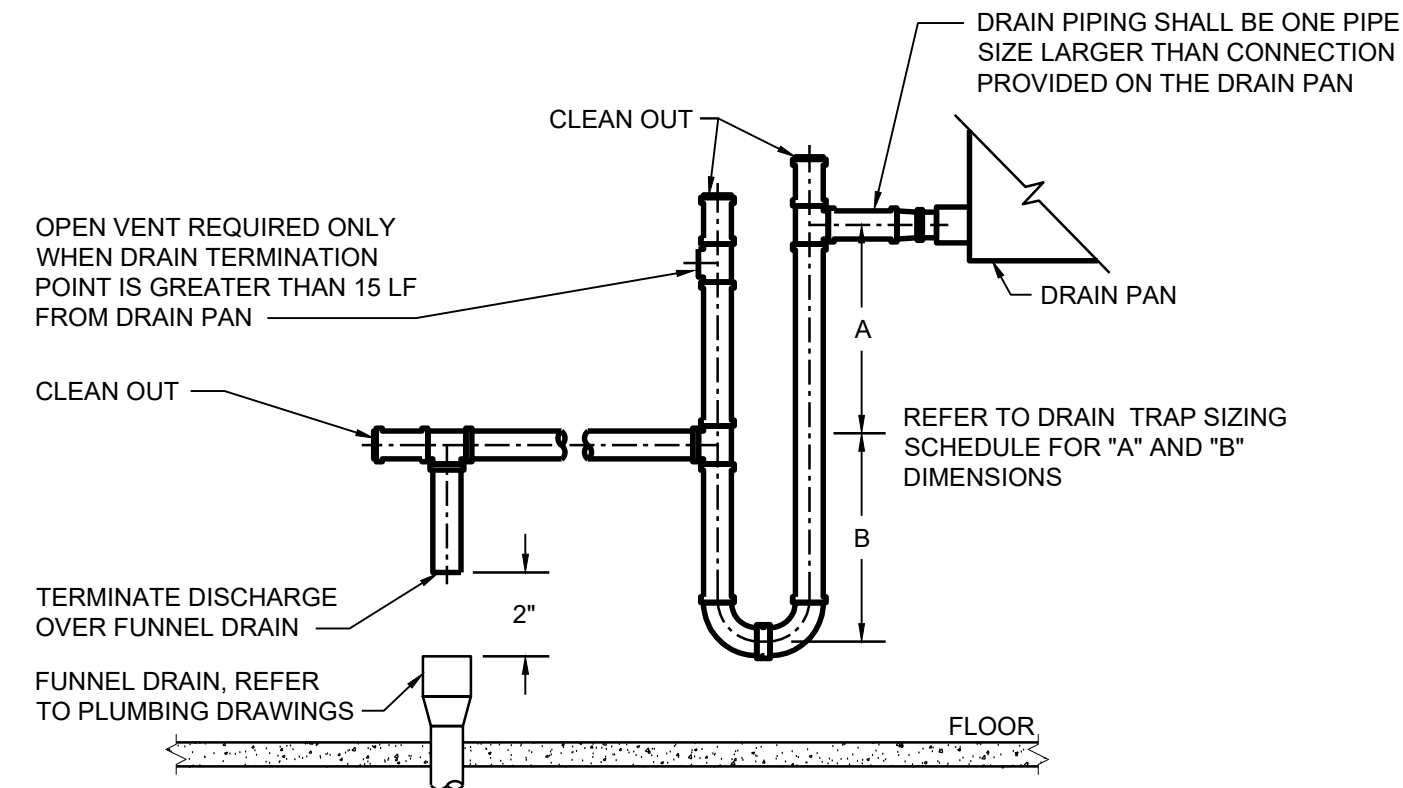
NOT TO SCALE



NOTE:
DRAIN PAN MAY BE LOCATED IN THE NEGATIVE OR POSITIVE PRESSURE AREA OF THE AIR STREAM. REFER TO DRAIN TRAP SIZING SCHEDULE FOR DIMENSIONAL DATA REQUIRED FOR SPECIFIC DRAIN LOCATION.

| DIMENSION | DRAIN TRAP LOCATION FOR NEGATIVE PRESSURE | DRAIN TRAP LOCATION FOR POSITIVE PRESSURE |
|-----------|---|---|
| A | TOTAL AHU SP ± 1 (4" MINIMUM) | 2" |
| B | 4" | TOTAL AHU SP ± 1 (4" MINIMUM) |

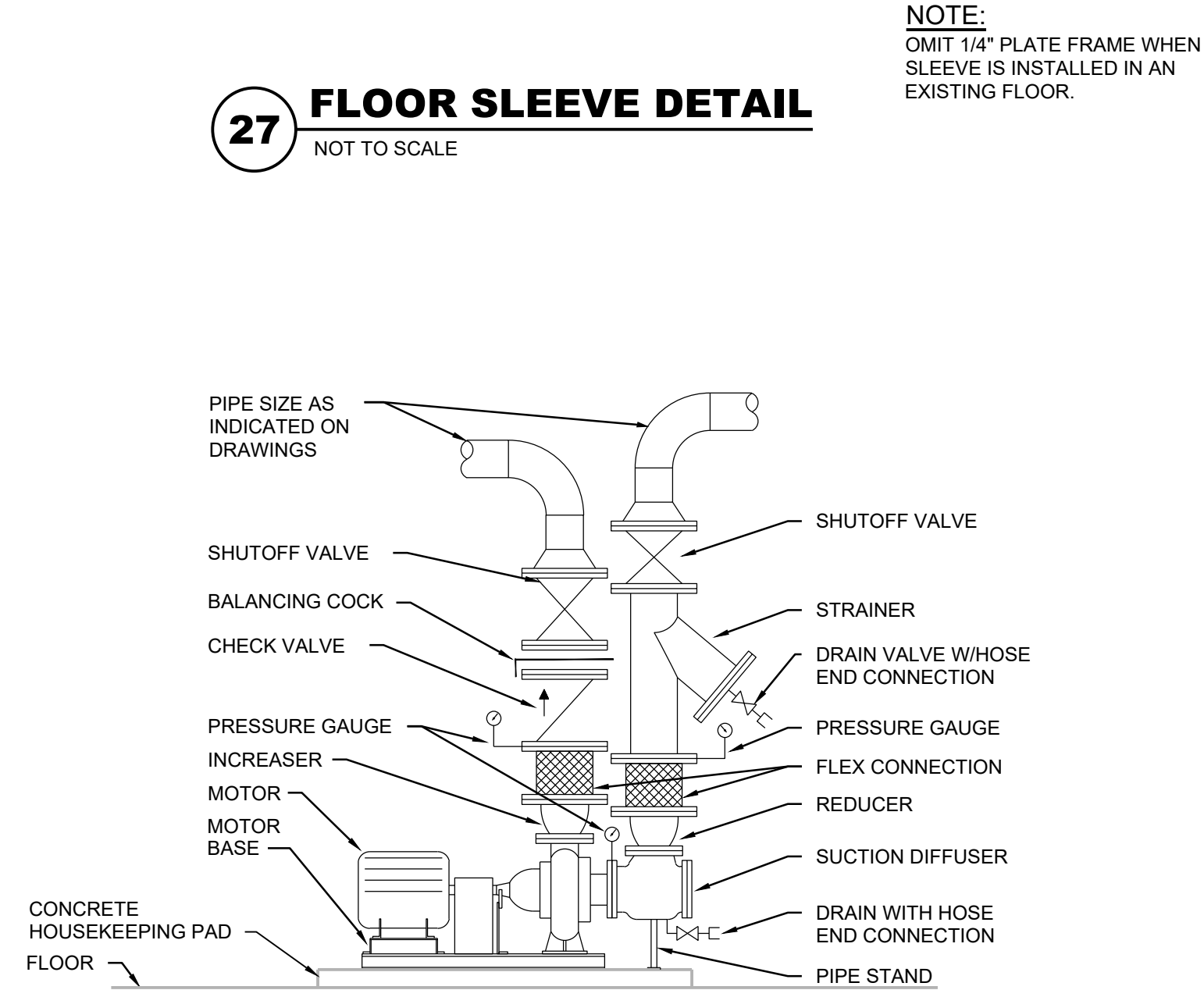
CONDENSATE DRAIN TRAP SIZING SCHEDULE



NOTE:
DRAIN PAN MAY BE LOCATED IN THE NEGATIVE OR POSITIVE PRESSURE AREA OF THE AIR STREAM. REFER TO DRAIN TRAP SIZING SCHEDULE FOR DIMENSIONAL DATA REQUIRED FOR SPECIFIC DRAIN LOCATION.

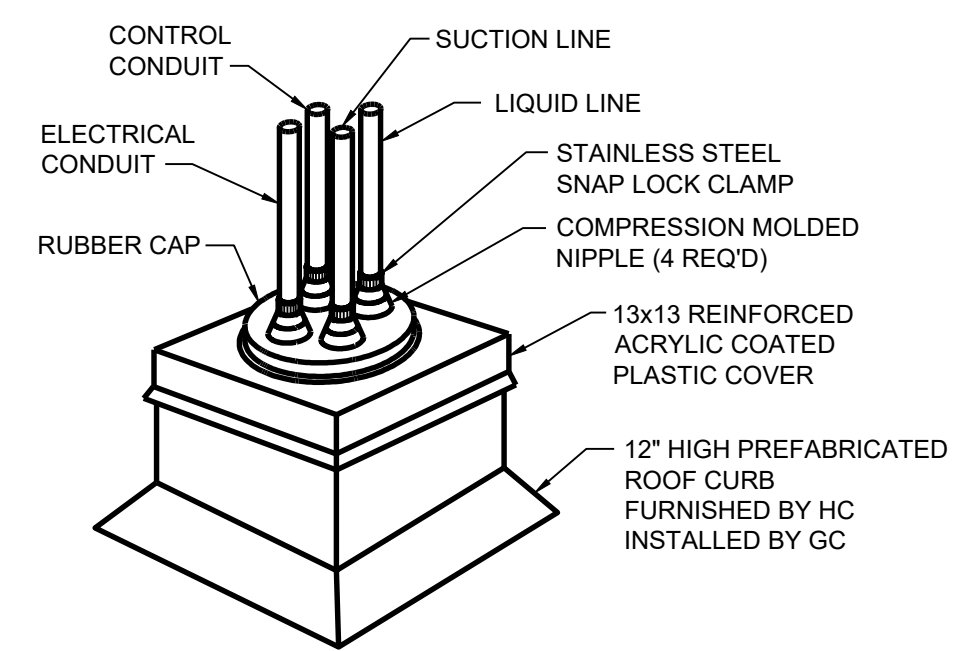
| DIMENSION | DRAIN TRAP LOCATION FOR NEGATIVE PRESSURE | DRAIN TRAP LOCATION FOR POSITIVE PRESSURE |
|-----------|---|---|
| A | TOTAL AHU SP ± 1 (4" MINIMUM) | 2" |
| B | 4" | TOTAL AHU SP ± 1 (4" MINIMUM) |

CONDENSATE DRAIN TRAP SIZING SCHEDULE



31 END SUCTION PUMP MOUNTING AND PIPING DETAIL

NOT TO SCALE



32 PIPE PORTAL DETAIL

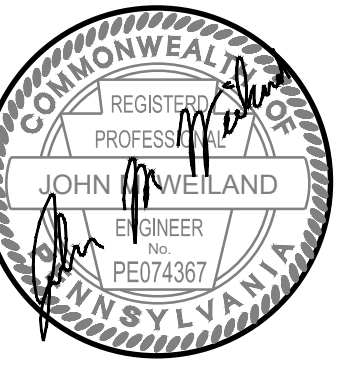
NOT TO SCALE

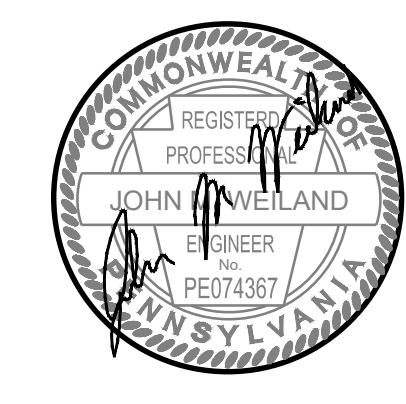
29 OUTDOOR AIR HANDLING UNIT CONDENSATE DRAIN TRAP PIPING DETAIL

NOT TO SCALE

30 INDOOR CONDENSATE DRAIN TRAP PIPING DETAIL

NOT TO SCALE





POWER ROOF VENTILATOR SCHEDULE

| SYMBOL | LOCATION | SERVES | TYPE | ROOF OPENING | SYSTEM CFM | FAN CFM | RPM | STATIC PRESSURE | TIP SPEED | DRIVE | HP | ELECT CHAR | WEIGHT | CONTROL TYPE | BASIS OF DESIGN |
|---------|-----------------------|-------------------------|------|--------------|------------|---------|-------|-----------------|-----------|--------|------------|------------|---------|---|-------------------------|
| PRV-A01 | ABOVE 412 ON ROOF | TR401, TR402, 410 | RE | 15.5 x 15.5 | 970 | 970 | 1,060 | 0.375 | 3,625 | DIRECT | 1/4 | 1/60/115 V | 48 lbs | BMS | GREENHECK G-120-VG |
| PRV-B01 | ABOVE 108 ON ROOF | 108 | RE | 13.5 x 13.5 | 450 | 450 | 1,271 | 0.25 | 3,618 | DIRECT | 0.01 | 1/60/115 V | 30 lbs | BMS | GREENHECK G-090-VG |
| PRV-B02 | ABOVE 106 ON ROOF | 101, 105, 106, 107 | RE | 13.5 x 13.5 | 450 | 450 | 1,414 | 0.375 | 4,026 | DIRECT | 0.01 | 1/60/115 V | 30 lbs | BMS | GREENHECK G-090-VG |
| PRV-B03 | ABOVE 2XC ON ROOF | TR101, TR102, 114, ... | RE | 18.5 x 18.5 | 2,235 | 2,235 | 952 | 0.375 | 6,044 | DIRECT | 1 | 1/60/115 V | 65 lbs | BMS | GREENHECK G-160-VG |
| PRV-B04 | ABOVE 109 ON ROOF | 109 | KHE | 36.5 x 36.5 | 8,214 | 757 | 1,25 | 5,266 | DIRECT | 5 | 3/60/230 V | | 397 lbs | LOCAL SWITCH, INTERLOCKED WITH KITCHEN HOOD | GREENHECK CUE-300-C-VGD |
| PRV-B05 | ABOVE 109C ON ROOF | 109C | HE | 15.5 x 15.5 | 600 | 600 | 960 | 0.25 | 2,795 | DIRECT | 1/4 | 1/60/115 V | 62 lbs | BMS | GREENHECK CUE-100-VG |
| PRV-B06 | ABOVE 110A ON ROOF | 109C | HE | 18.5 x 18.5 | 1,695 | 1,695 | 811 | 0.375 | 3,528 | DIRECT | 1/2 | 1/60/115 V | 90 lbs | BMS | GREENHECK CUE-160-VG |
| PRV-C01 | ABOVE 190 ON ROOF | 109 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-C02 | ABOVE 190 ON ROOF | 186 FUME HOOD | HE | 15.5 x 15.5 | 1,000 | 1,000 | 1,562 | 0.625 | 4,549 | DIRECT | 1/4 | 1/60/115 V | 49 lbs | BMS | GREENHECK CUE-100-VG |
| PRV-D01 | ABOVE 184 ON ROOF | 186 FUME HOOD | HE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D02 | ABOVE 182 ON ROOF | 182 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D03 | ABOVE 178 ON ROOF | 180 FUME HOOD | HE | 15.5 x 15.5 | 1,000 | 1,000 | 1,562 | 0.625 | 4,549 | DIRECT | 1/4 | 1/60/115 V | 49 lbs | BMS | GREENHECK CUE-100-VG |
| PRV-D04 | ABOVE 182 ON ROOF | 180 FUME HOOD | HE | 15.5 x 15.5 | 1,000 | 1,000 | 1,562 | 0.625 | 4,549 | DIRECT | 1/4 | 1/60/115 V | 49 lbs | BMS | GREENHECK CUE-100-VG |
| PRV-D05 | ABOVE 178 ON ROOF | 178 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D06 | ABOVE 176 ON ROOF | 176 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D07 | ABOVE 179 ON ROOF | 179 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D08 | ABOVE 173 ON ROOF | 173 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D09 | ABOVE 172 ON ROOF | 172 | RE | 18.5 x 18.5 | 1,900 | 1,900 | 1,142 | 0.25 | 4,373 | DIRECT | 1/2 | 1/60/115 V | 55 lbs | BMS | GREENHECK G-140-VG |
| PRV-D10 | ABOVE 170 ON ROOF | TR171, TR172 | RE | 15.5 x 15.5 | 640 | 640 | 1,532 | 0.375 | 4,488 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-098-VG |
| PRV-D11 | ABOVE TR181 ON ROOF | TR181, TR182, 183 | HE | 15.5 x 15.5 | 640 | 640 | 1,618 | 0.375 | 4,606 | DIRECT | 1/10 | 1/60/115 V | 30 lbs | BMS | GREENHECK CUE-090-VG |
| PRV-D12 | ABOVE 184 ON ROOF | 184 | RE | 15.5 x 15.5 | 1,000 | 1,000 | 1,725 | 0.625 | 5,053 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-098-VG |
| PRV-E01 | ABOVE 154 ON ROOF | 154, 156, 158 | RE | 15.5 x 15.5 | 1,000 | 1,000 | 1,580 | 0.375 | 4,627 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-099-VG |
| PRV-E02 | ABOVE 160 ON ROOF | 160, 162, 164 | RE | 15.5 x 15.5 | 1,000 | 1,000 | 1,580 | 0.375 | 4,627 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-099-VG |
| PRV-E03 | ABOVE 210 ON ROOF | 212 | RE | 13.5 x 13.5 | 370 | 370 | 1,693 | 0.375 | 4,819 | DIRECT | 1/10 | 1/60/115 V | 29 lbs | BMS | GREENHECK G-080-VG |
| PRV-E04 | ABOVE 216 ON ROOF | TR161, TR162, 161, 216 | RE | 15.5 x 15.5 | 1,135 | 1,135 | 1,725 | 0.371 | 5,053 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-099-VG |
| PRV-F01 | ABOVE 163 ON ROOF | 163 EXH. HOOD | RE | 15.5 x 15.5 | 150 | 150 | 1,148 | 0.375 | 3,361 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-097-VG |
| PRV-F02 | ABOVE 163 ON ROOF | 163 EXH. HOOD | RE | 15.5 x 15.5 | 150 | 150 | 1,148 | 0.375 | 3,361 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-097-VG |
| PRV-F03 | ABOVE 165 ON ROOF | 163 EXH. HOOD | RE | 15.5 x 15.5 | 150 | 150 | 1,148 | 0.375 | 3,361 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-097-VG |
| PRV-F04 | ABOVE 165 ON ROOF | 163 EXH. HOOD | RE | 15.5 x 15.5 | 150 | 150 | 1,148 | 0.375 | 3,361 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-097-VG |
| PRV-F05 | ABOVE 300 ON ROOF | 300 | RE | 15.5 x 15.5 | 2,000 | 2,000 | 1,593 | 0.5 | 5,473 | DIRECT | 3/4 | 1/60/115 V | 53 lbs | BMS | GREENHECK G-130-VG |
| PRV-F06 | ABOVE DARK RM ON ROOF | DARK ROOM | RE | 13.5 x 13.5 | 400 | 400 | 1,199 | 0.25 | 3,413 | DIRECT | 1/10 | 1/60/115 V | 30 lbs | BMS | GREENHECK G-090-VG |
| PRV-F07 | ABOVE 303 ON ROOF | 301, 303, 305, 306, 307 | RE | 15.5 x 15.5 | 730 | 730 | 1,687 | 0.375 | 4,942 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-098-VG |
| PRV-F08 | ABOVE 309 ON ROOF | 309 | RE | 15.5 x 15.5 | 1,600 | 1,600 | 1,486 | 0.375 | 5,082 | DIRECT | 1/2 | 1/60/115 V | 49 lbs | BMS | GREENHECK G-120-VG |
| PRV-F09 | ABOVE 314A ON ROOF | 314A, 314B | RE | 15.5 x 15.5 | 1,000 | 1,000 | 1,580 | 0.375 | 4,627 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-099-VG |
| PRV-G01 | ABOVE 327 ON ROOF | 325B, 326, 327, 328 | RE | 15.5 x 15.5 | 1,070 | 1,070 | 1,486 | 0.375 | 4,334 | DIRECT | 1/4 | 1/60/115 V | 41 lbs | BMS | GREENHECK G-100-VG |
| PRV-G02 | ABOVE TR301 ON ROOF | TR301, TR302, 317 | RE | 13.5 x 13.5 | 755 | 755 | 1,577 | 0.375 | 4,491 | DIRECT | 1/6 | 1/60/115 V | 33 lbs | BMS | GREENHECK G-095-VG |
| PRV-G03 | ABOVE 318 ON ROOF | 318 | RE | 13.5 x 13.5 | 850 | 850 | 1,682 | 0.375 | 4,790 | DIRECT | 1/6 | 1/60/115 V | 33 lbs | BMS | GREENHECK G-095-VG |
| PRV-G04 | ABOVE 320 ON ROOF | 320 | RE | 13.5 x 13.5 | 800 | 800 | 1,627 | 0.375 | 4,631 | DIRECT | 1/6 | 1/60/115 V | 33 lbs | BMS | GREENHECK G-095-VG |

NOTES:
1. PROVIDE AND INSTALL 20" HIGH CURBS.

AIR COOLED CONDENSING UNIT SCHEDULE

| SYMBOL | UNIT SERVES | CONDENSOR FANS QTY | MAX SUCTION FLA (EA) | COOLING AIR TEMP RANGE | MINIMUM | MAXIMUM | COMPRESSOR | | | | TOTAL GROSS CAPACITY, MBH | MCA | MCOPI | TOTAL KW | EER | ELECT CHAR | UNIT WEIGHT | BASIS OF DESIGN | | |
|---------|-------------|--------------------|----------------------|------------------------|---------|---------|------------|-----------|-----------|-----------|---------------------------|------|-------|----------|-------|------------|-------------|-----------------|----------------------|--------------------------|
| | | | | | | | QTY | CIRCUIT 1 | CIRCUIT 2 | CIRCUIT 1 | | | | | | | | | CIRCUIT 2 | |
| ACCU-01 | AHU-A01 | 4 | 1.60 | 45° | - | - | 2 | 16.7 | 16.7 | 114.0 | 114.0 | 20.0 | 217.0 | 73.3 | 100.0 | 17.28 | - | 3/60/208V | JCI - YD240C00A2GAB5 | |
| ACCU-02 | SSAHU-01 | 2 | 0.50 | - | -40.0 | 115.0 | 1 | 13.0 | - | 8.0 | - | 3.0 | - | 25.0 | 31.0 | - | 10.8 | 1/60/208V | 121.0 lbs | mitsubishi - PUY-A36NKA7 |
| ACCU-03 | SSAHU-02 | 1 | 0.50 | - | -40.0 | 115.0 | 1 | 12.0 | - | 7.0 | - | 1.0 | - | 11.0 | 28.0 | - | 12.0 | 1/60/208V | 92.0 lbs | mitsubishi - PUY-A12NKA7 |
| ACCU-04 | SSAHU-03 | 1 | 0.40 | - | -40.0 | 115.0 | 1 | 11.0 | - | 7.0 | - | 2.5 | - | 19.0 | 26.0 | - | 9.5 | 1/60/208V | 151.0 lbs | mitsubishi - PUY-A30NKA7 |
| ACCU-05 | SSAHU-04 | 1 | 0.40 | - | -40.0 | 115.0 | 1 | 11.0 | - | 7.0 | - | 2.0 | - | 19.0 | 26.0 | - | 12.2 | 1/60/208V | 151.0 lbs | mitsubishi - PUY-A24NKA7 |
| ACCU-06 | SSAHU-05 | 1 | 0.50 | - | -40.0 | 115.0 | 1 | 12.0 | - | 7.0 | - | 1.0 | - | 11.0 | 28.0 | - | 12.0 | 1/60/208V | 92.0 lbs | mitsubishi - PUY-A12NKA7 |

NOTES:
1. CAPACITIES BASED ON 95°F AMBIENT TEMPERATURE.
2. CAPACITIES BASED ON R-410A REFRIGERANT.
3. PROVIDE UNITS WITH LOW AMBIENT KITS AND WIND BAFFLES.
4. PROVIDE HOT GAS BYPASS ON ALL COMPRESSOR CIRCUITS OVER 5 TON

SPLIT SYSTEM AIR HANDLING UNIT SCHEDULE

| SYMBOL | UNIT SERVES | HIGH CFM | OA CFM | COOLING CAPACITY BTUH | FLA | MCA | ELECT CHAR | EER | SEER | UNIT WEIGHT | MOUNTING | BASIS OF DESIGN |
|----------|----------------------------|----------|--------|-----------------------|-------|-----|------------|------|------|-------------|----------|-------------------------|
| | | | | | | | | | | | | |
| SSAHU-02 | 127 - DATA | 425 | 0 | 12,000 | 0.33 | 1.0 | 1/60/208V | 12.0 | 20.8 | 29.0 lbs | WALL | mitsubishi - PKA-A12HA7 |
| SSAHU-03 | 193A - DATA ROOM | 775 | 0 | 30,000 | 0.36 | 1.0 | 1/60/208V | 9.5 | 19.8 | 46.0 lbs | WALL | mitsubishi - PKA-A30KA7 |
| SSAHU-04 | 187 - COMMUNICATION CLOSET | 775 | 0 | 24,000 | 0.265 | 1.0 | 1/60/208V | 12.2 | 21.3 | 46.0 lbs | WALL | mitsubishi - PKA-A24KA8 |
| SSAHU-05 | 212 - DATA | 425 | 0 | 12,000 | 0.33 | 1.0 | 1/60/208V | 12.0 | 20.8 | 29.0 lbs | WALL | mitsubishi - PKA-A12HA7 |

NOTES:
1. REFRIGERANT LINES SHALL BE SIZED PER MANUFACTURERS RECOMMENDATIONS.
2. UNITS SHALL BE PROVIDED WITH A CONDENSATE PUMP.
3. PROVIDE UNITS WITH HAND-HELD WIRELESS CONTROLLER AND LOCKING WALL BRACKET.

HORIZONTAL UNIT HEATER SCHEDULE (WATER)

| SYMBOL | CFM | RPM | MOTOR HP | ELECT CHAR | MBH | GPM | PD FT | FAT °F | WTD °F | MOUNTING HEIGHT | BASIS OF DESIGN |
|--------|-----|-------|----------|------------|------|-----|-------|--------|--------|-----------------|-----------------|
| HUH-01 | 550 | 1,550 | 25 Watt | 115V/1/60 | 26.1 | 2.7 | 0.09 | 103.9 | 20 | 7.5' | STERLING HS-36 |

NOTES:
1. HEATING CAPACITIES BASED ON 200°F EWT AND 60°F EAT.
2. INSTALL ELECTRIC THERMOSTAT ON 0'-6" CONDUIT EXTENSION FROM BOTTOM OF UNIT HEATER.
3. SUPPLY ALL UNIT HEATERS W/DOUBLE DEFLECTION LOUVERS.

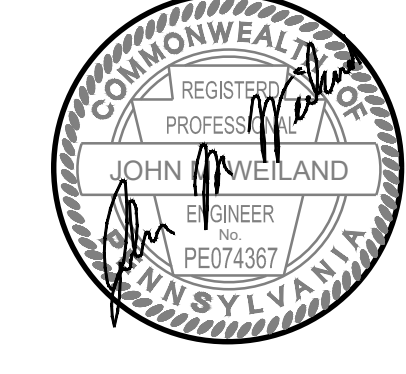
KILN VENTILATION SYSTEM

| SYMBOL | LOCATION | SERVES | HOOD DIAMETER | BLOWER RATING | HOSE DIAMETER | BASIS OF DESIGN |
|--------|---------------------|--------|---------------|---------------|---------------|----------------------------|
| KVS-01 | RECEIVING & STORAGE | KILNS | 44" | 500 CFM | 6" | VENT-A-KILN MODEL No. 1544 |
| KVS-02 | RECEIVING & STORAGE | KILNS | 44" | 500 CFM | 6" | VENT-A-KILN MODEL No. 1544 |

NOTES:
1. HC SHALL PROVIDE EACH KILN VENT SYSTEM IN A POSITIVE-PRESSURE SYSTEM CONFIGURATION.

CEILING EXHAUST FAN SCHEDULE

| SYMBOL | EXH. CAP LOCATION | SERVES | WHEEL DIA. | TYPE | SYSTEM CFM | FAN CFM | RPM | STATIC PRESSURE | TIP SPEED | HP | ELECT CHAR | WEIGHT | BASIS OF DESIGN |
|---------|--------------------|-------------|------------|------|------------|---------|------|-----------------|-----------|-------|------------|--------|-----------------|
| CEF-A01 | ABOVE A-14 ON ROOF | A-13 | 5.5 | OP | 100 | 100 | 950 | 0.233 | 1368 | 17 W | 1/60/115 V | 17 lbs | SP-A110 |
| CEF-A02 | ABOVE A-14 ON ROOF | A-14 | 5.5 | OP | 100 | 100 | 950 | 0.233 | 1368 | 17 W | 1/60/115 V | 17 lbs | SP-A110 |
| CEF-B01 | ABOVE C101 ON ROOF | 120 | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-B02 | ABOVE C101 ON ROOF | 124 | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-B03 | ABOVE C101 ON ROOF | 128 | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-B04 | ABOVE C101 ON ROOF | 150 | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-C01 | ABOVE 196 ON ROOF | 196 | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-E01 | ABOVE C101 ON ROOF | 152A | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-E02 | ABOVE C101 ON ROOF | 143 | 7.5 | TN | 880 | 880 | 1212 | 0.375 | 2356 | 185 W | 1/60/115 V | 50 lbs | SP-A1050-VG |
| CEF-G01 | ABOVE 325 ON ROOF | 325D | 7.75 | TN | 165 | 165 | 1100 | 0.375 | 1897 | 25 W | 1/60/115 V | 24 lbs | SP-A390-VG |
| CEF-G02 | ABOVE 324 ON ROOF | 324 | 7.5 | TN | 350 | 350 | 1178 | 0.5 | 2012 | 76 W | 1/60/115 V | 32 lbs | SP-A510-VG |
| CEF-G03 | ABOVE - ON ROOF | SOUND BOOTH | 7.5 | TN | 350 | 350 | 1178 | 0.5 | 2012 | | | | |

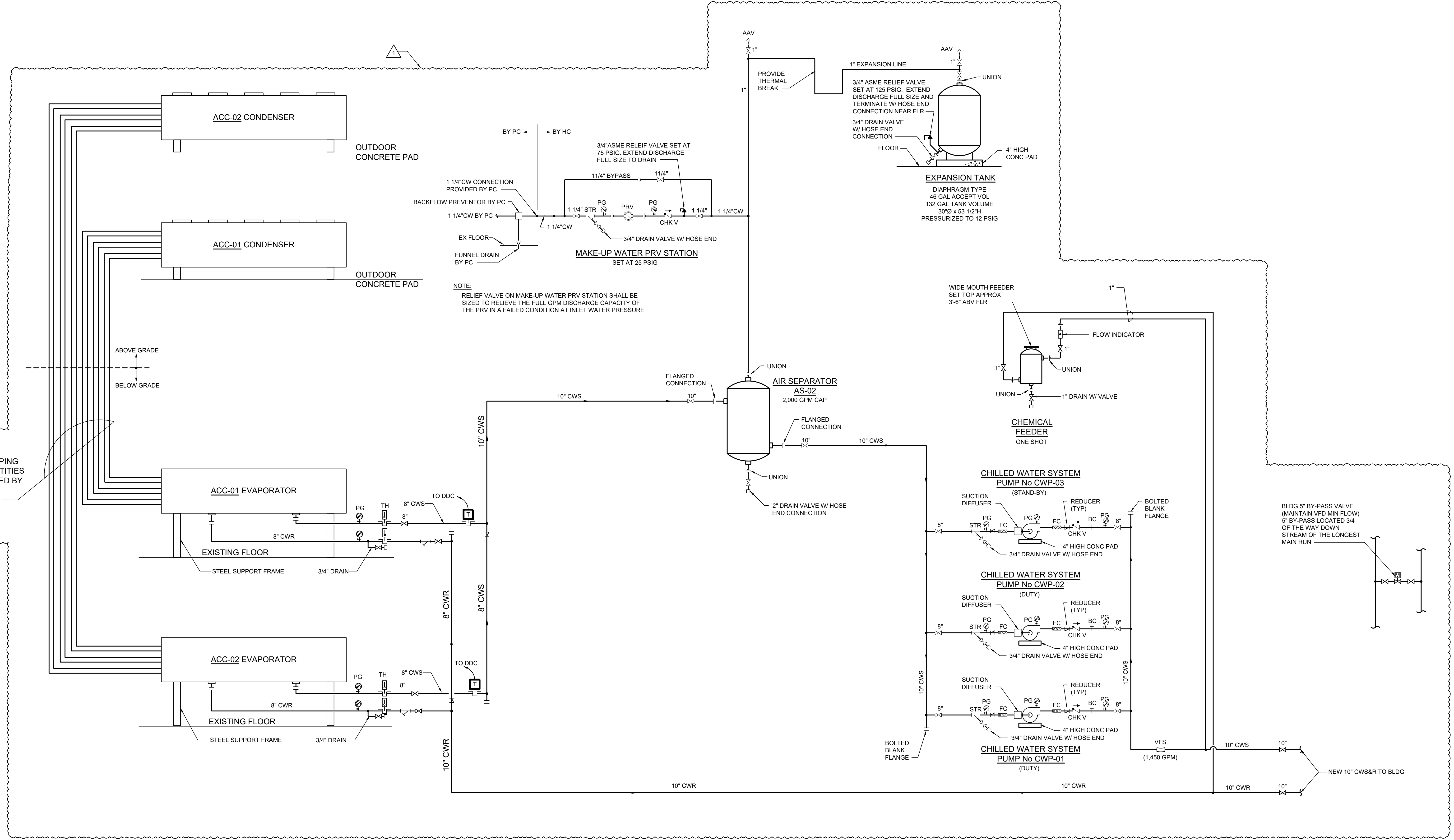


REVISIONS

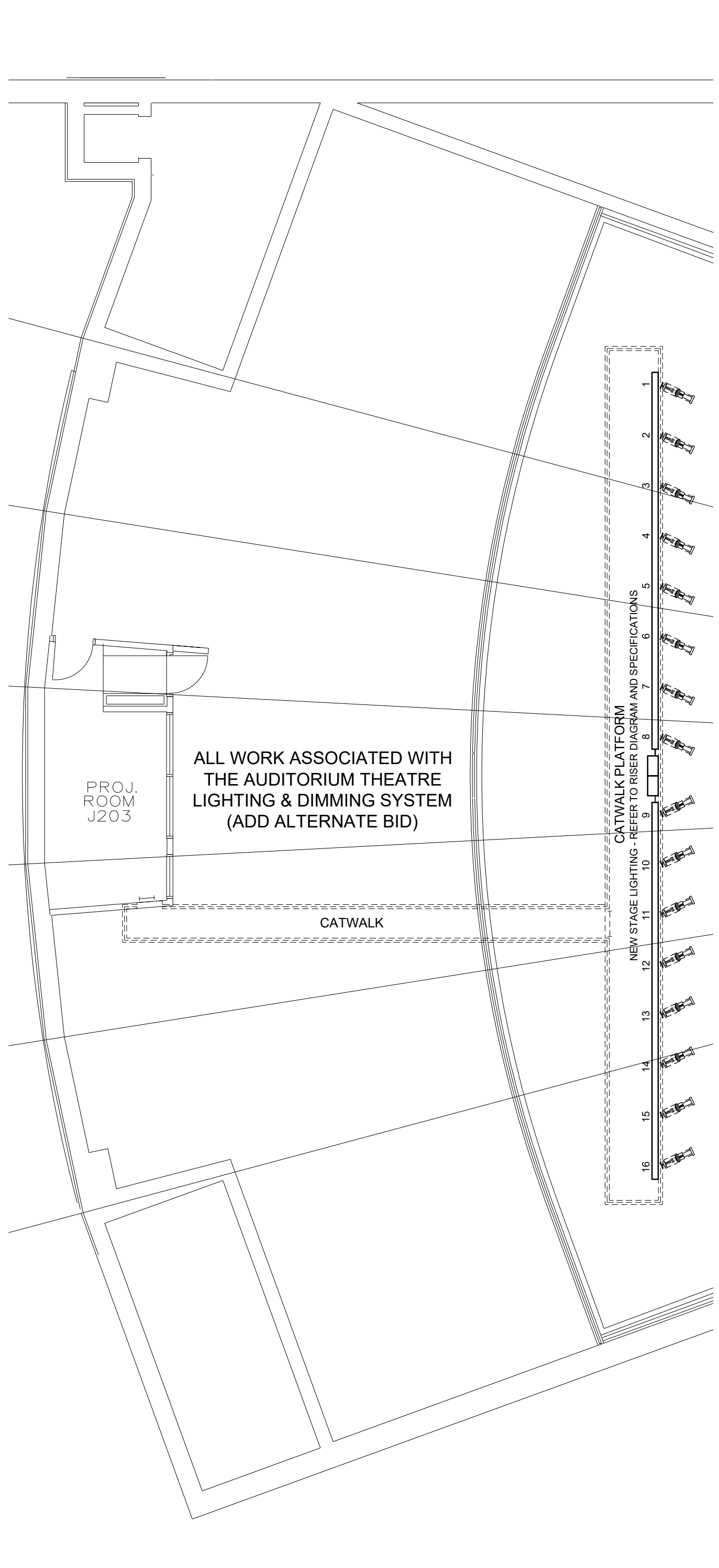
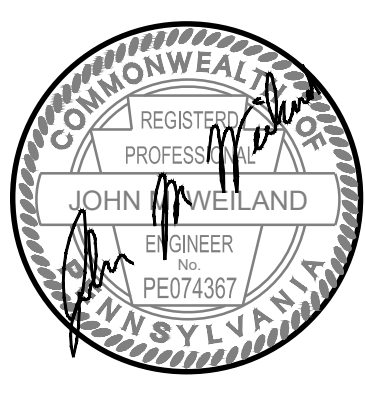
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|----------|----------------|
| 02/28/24 | ADDENDUM NO. 1 |
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BID SET 02/19/24

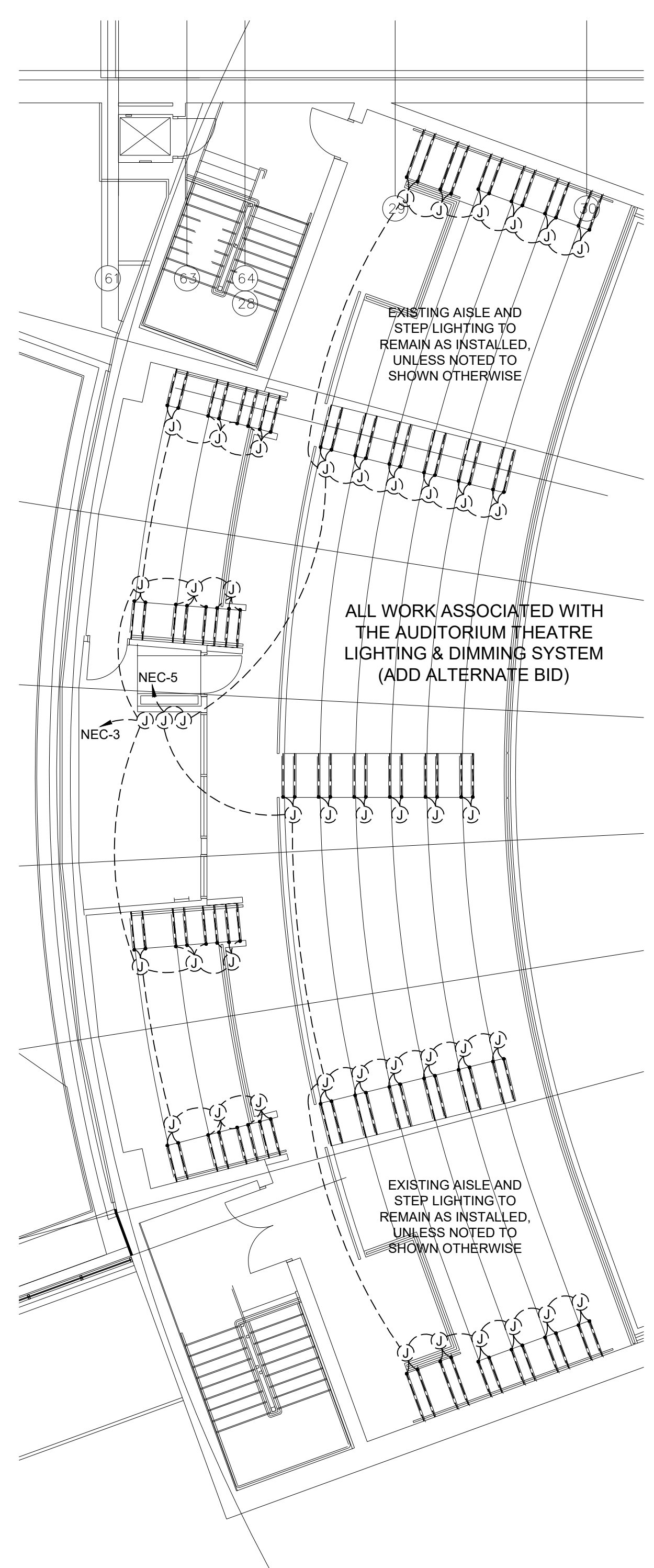
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JM:Mun



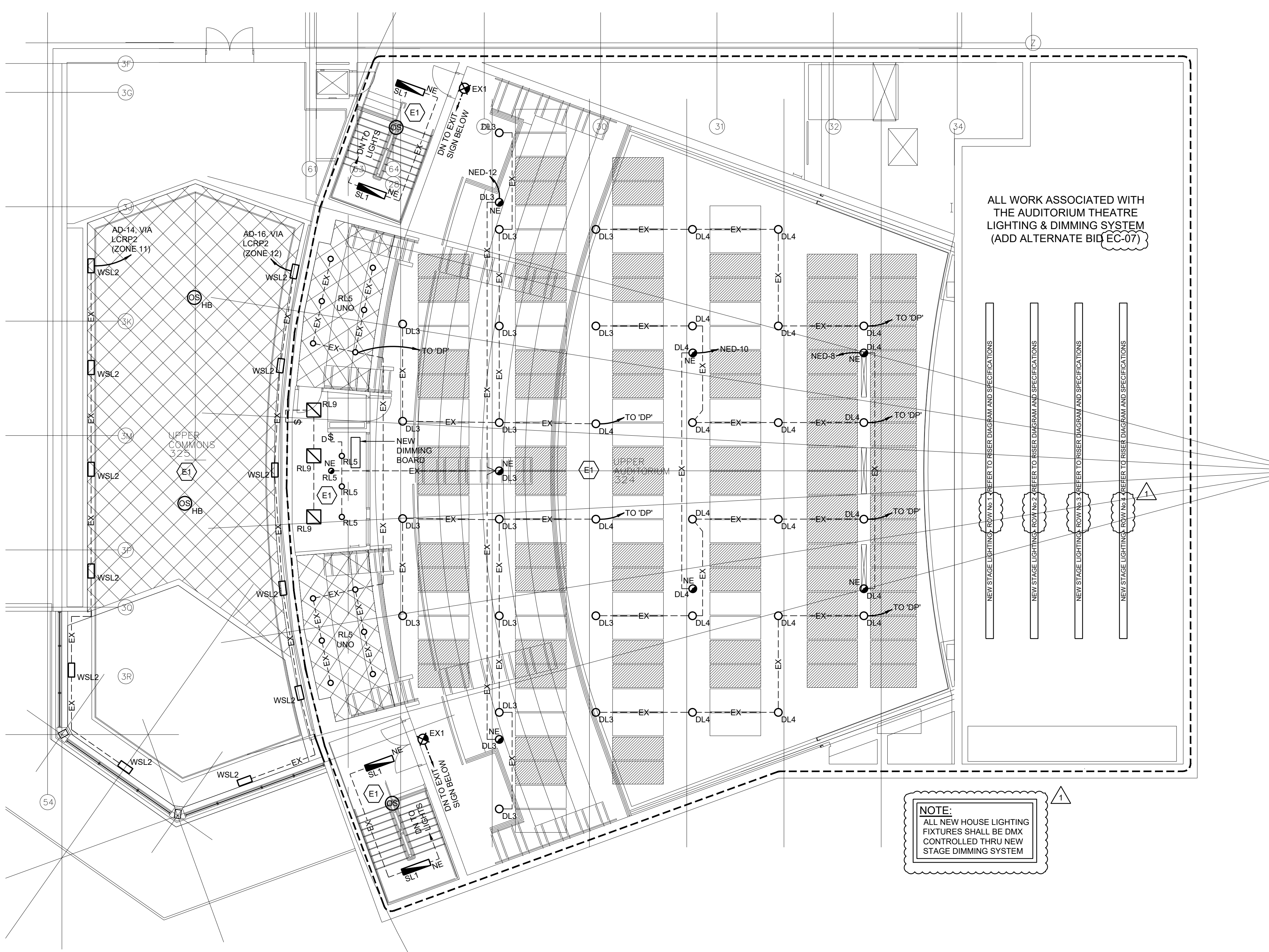
1 CHILLED WATER FLOW DIAGRAM
Scale: NTS



3 CATWALK - STAGE LIGHTING
 Scale: 1/8" = 1'-0"



2 BALCONY - STEP LIGHTING
 Scale: 1/8" = 1'-0"

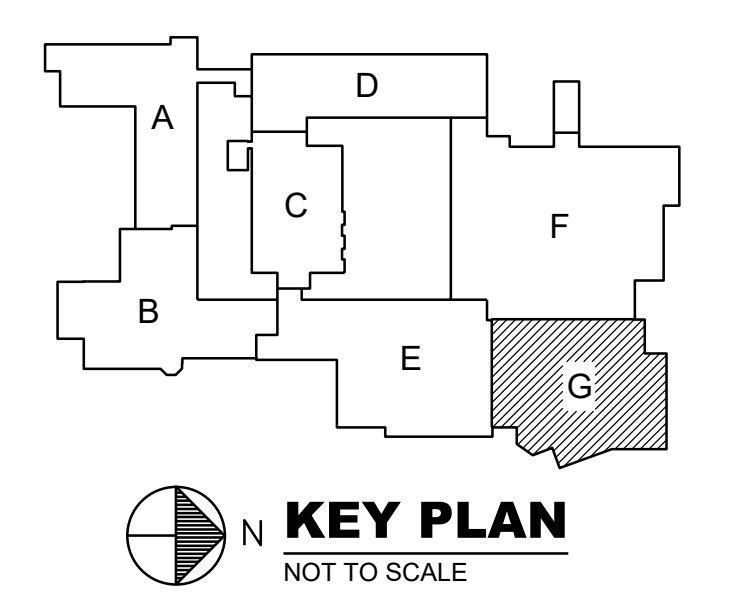


1 SECOND FLOOR PLAN - AREA 'G' - LIGHTING
 Scale: 1/8" = 1'-0"

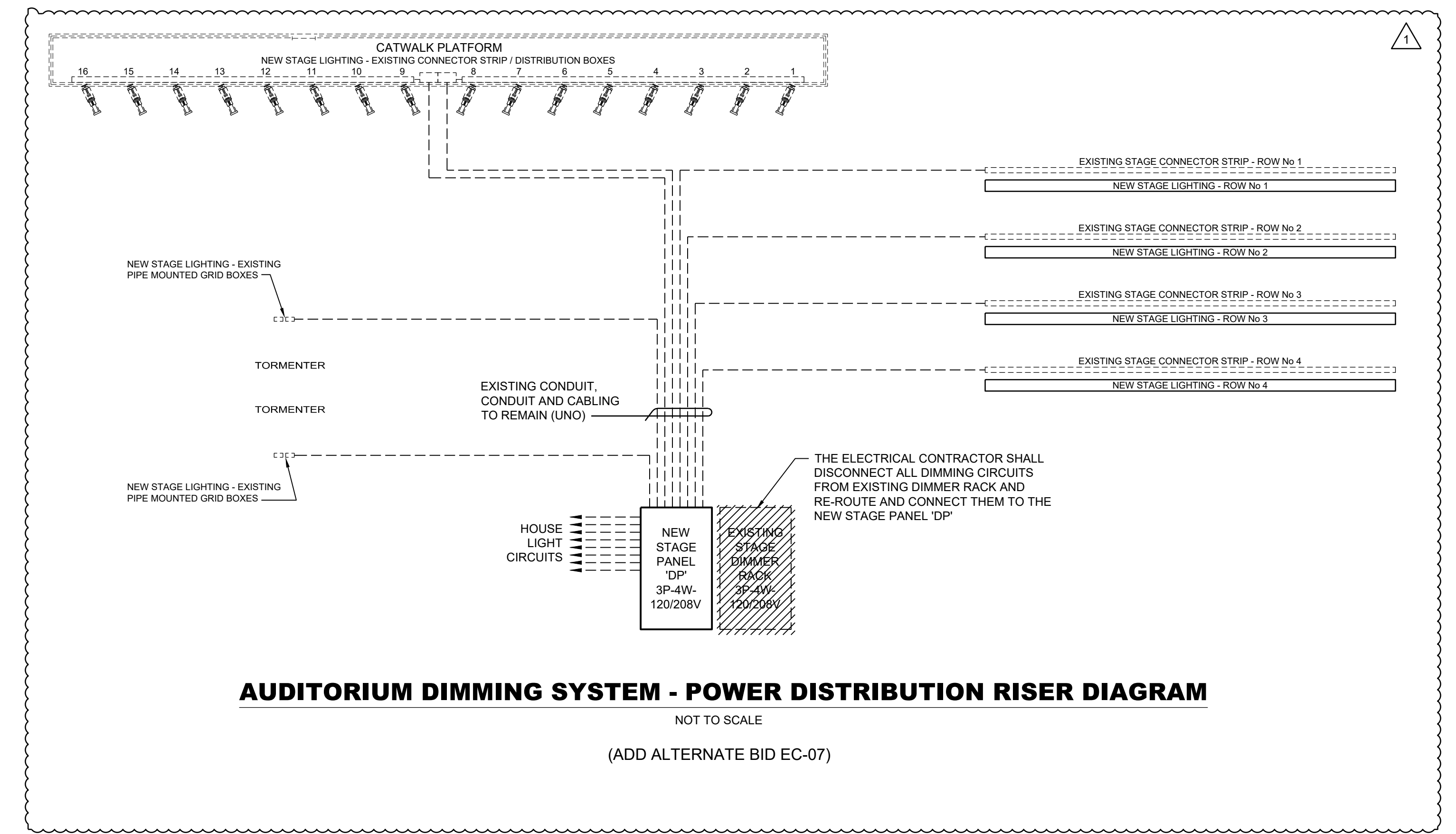
KEY NOTES THIS DRAWING:
 (E1) DISCONNECT AND REMOVE EXISTING LIGHT FIXTURES - FURNISH AND INSTALL NEW LIGHT FIXTURES AT EXISTING FIXTURE LOCATIONS AND CONNECT TO EXISTING CIRCUITING. FURNISH AND INSTALL NEW LIGHTING CONTROL DEVICES AS SHOWN.
 (E2) DISCONNECT EXISTING LIGHTING CIRCUIT SERVING THIS ROOM AND OR AREA. RE-ROUTE EXISTING LIGHTING CIRCUIT THRU NEW LIGHTING CONTROL DEVICE AND RE-FEED LIGHTING. RE-CONNECT TO EXISTING LIGHTING CIRCUIT SERVING THIS ROOM OR AREA.

GENERAL NOTES THIS DRAWING:
 1. THE ELECTRICAL CONTRACTOR SHALL DISCONNECT AND REMOVE EXISTING EXIT SIGNS. (NOT INDICATED BY "EX" TO REMAIN) FURNISH AND INSTALL NEW EXIT SIGNS AT EXISTING EXIT SIGN LOCATIONS AND CONNECT TO EXISTING EXIT SIGN NORMAL / EMERGENCY CIRCUIT. UNLESS NOTED OR SHOWN OTHERWISE.
 2. AT EACH LOCATION A NEW LIGHTING FIXTURE IS SHOWN, THE CONTRACTOR SHALL DISCONNECT AND REMOVE THE EXISTING FIXTURE AT THE LOCATION THE NEW FIXTURE IS SHOWN.

CEILING REMOVAL NOTE:
 ALL CEILING REMOVAL TO ACCOMPLISH THE WORK SHOWN ON THE ELECTRICAL DRAWINGS SHALL BE DONE BY THE ELECTRICAL CONTRACTOR. THE CONTRACTOR SHALL REMOVE THE CEILING TILES AND GRIDS AS NEEDED. STORE THEM IN A SAFE AND DRY LOCATION, AND REINSTALL THEM WHEN COMPLETE. THE ELECTRICAL CONTRACTOR SHALL BE RESPONSIBLE TO REPLACE ANY CEILING TILES OR CEILING GRIDS DAMAGED DURING THE COMPLETION OF THE WORK. CEILING TILES SHALL BE SALVAGED FROM A DONOR ROOM DETERMINED BY ARCHITECT. WHEN DONOR ROOM HAS NO REMAINING EXISTING TILES TO BE SALVAGED THE EC SHALL PROVIDE NEW CEILING TILES TO MATCH EXISTING. COORDINATE THIS WORK WITH THE OTHER CONTRACTORS AND ARCHITECT.



KEY PLAN
 NOT TO SCALE



AUDITORIUM DIMMING SYSTEM - POWER DISTRIBUTION RISER DIAGRAM

NOT TO SCALE
 (ADD ALTERNATE BID EC-07)

| NEW STAGE PANEL 'DP' | | | | | | |
|----------------------|---|------------|---------------------------|---|----|--|
| MAIN BUSING | MLO | VOLTAGE | MOUNTING SURFACE | | | |
| 400A | AMPS | 208 / 120V | CB/P | CB/P | | |
| 22,000 | AIC | 3-PR 4-W | (ADD ALTERNATE BID EC-07) | | | |
| NO | DESCRIPTION | CB/P | CB/P | DESCRIPTION | NO | |
| 1 | HOUSE LIGHTING CIRCUIT | 20/1 | 20/1 | HOUSE LIGHTING CIRCUIT | 2 | |
| 3 | HOUSE LIGHTING CIRCUIT | 20/1 | 20/1 | HOUSE LIGHTING CIRCUIT | 4 | |
| 5 | HOUSE LIGHTING CIRCUIT | 20/1 | 20/1 | HOUSE LIGHTING CIRCUIT | 6 | |
| 7 | HOUSE LIGHTING CIRCUIT | 20/1 | 20/1 | HOUSE LIGHTING CIRCUIT | 8 | |
| 9 | SPARE | 20/1 | 20/1 | SPARE | 10 | |
| 11 | PIPE MOUNTED PLUG BOX - HOUSE LEFT TORMENTOR | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - HOUSE LEFT TORMENTOR | 12 | |
| 13 | PIPE MOUNTED PLUG BOX - HOUSE LEFT TORMENTOR | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - HOUSE LEFT TORMENTOR | 14 | |
| 15 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 16 | |
| 17 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 18 | |
| 19 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20 | |
| 21 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 22 | |
| 23 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 24 | |
| 25 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 26 | |
| 27 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 28 | |
| 29 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 20/1 | 20/1 | FRONT OF HOUSE SPOT - CATWALK PLUG BOX | 30 | |
| 31 | PIPE MOUNTED PLUG BOX - STAGE ROW No 1 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 2 | 32 | |
| 33 | PIPE MOUNTED PLUG BOX - STAGE ROW No 1 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 2 | 34 | |
| 35 | PIPE MOUNTED PLUG BOX - STAGE ROW No 1 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 2 | 36 | |
| 37 | PIPE MOUNTED PLUG BOX - STAGE ROW No 1 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 2 | 38 | |
| 39 | PIPE MOUNTED PLUG BOX - STAGE ROW No 3 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 4 | 40 | |
| 41 | PIPE MOUNTED PLUG BOX - STAGE ROW No 3 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 4 | 42 | |
| 43 | PIPE MOUNTED PLUG BOX - STAGE ROW No 3 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 4 | 44 | |
| 45 | PIPE MOUNTED PLUG BOX - STAGE ROW No 3 | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - STAGE ROW No 4 | 46 | |
| 47 | PIPE MOUNTED PLUG BOX - HOUSE RIGHT TORMENTOR | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - HOUSE RIGHT TORMENTOR | 48 | |
| 49 | PIPE MOUNTED PLUG BOX - HOUSE RIGHT TORMENTOR | 20/1 | 20/1 | PIPE MOUNTED PLUG BOX - HOUSE RIGHT TORMENTOR | 50 | |
| 51 | SPARE | 20/1 | 20/1 | SPARE | 52 | |
| 53 | SPARE | 20/1 | 20/1 | SPARE | 54 | |
| 55 | SPARE | 20/1 | 20/1 | SPARE | 56 | |
| 57 | SPARE | 20/1 | 20/1 | SPARE | 58 | |
| 59 | SPARE | 20/1 | 20/1 | SPARE | 60 | |

